Sage | PolyScience™

the °Control Freak™

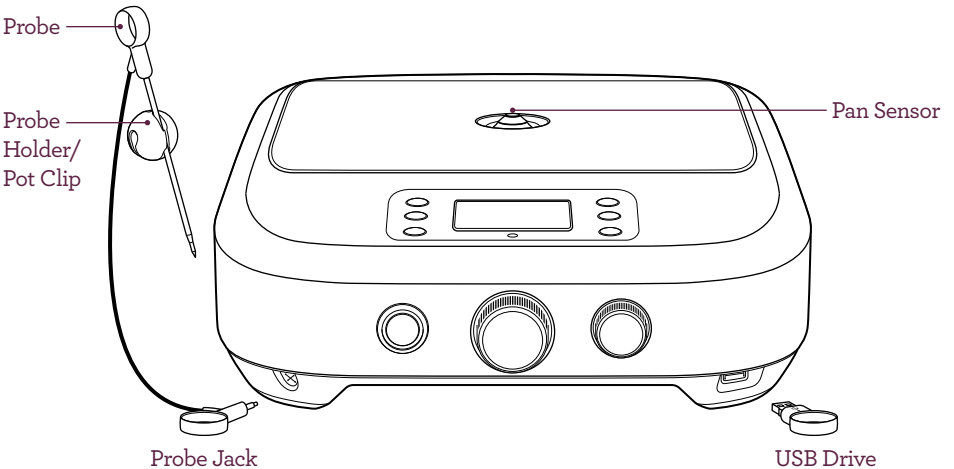
Temperature controlled induction cooking system



Quick Start Guide

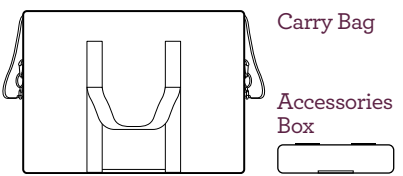
For safety instructions and warnings, please read through the booklet provided separately.

The Kit

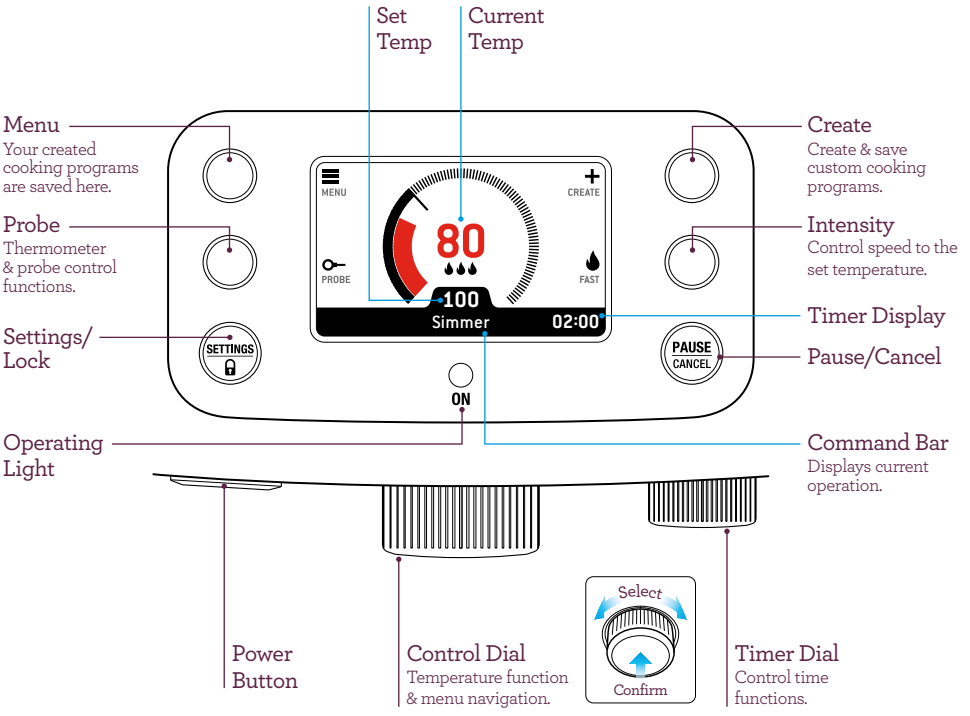


NOTE

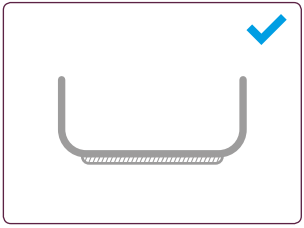
Only use induction compatible cookware. Aluminium and copper pans will not work with this product.



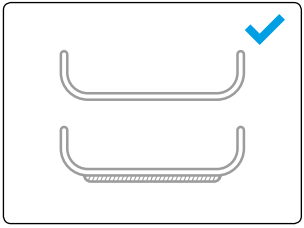
The Interface



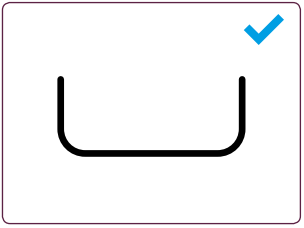
Cookware Compatibility



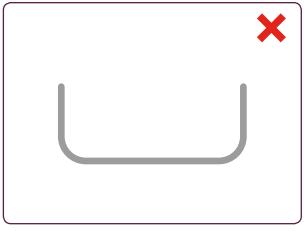
Stainless steel with base.



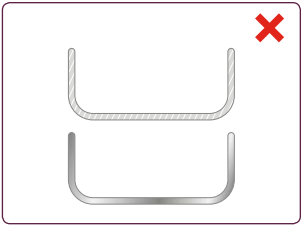
Stainless steel clad or clad with base.



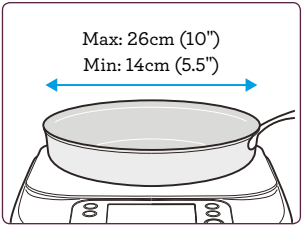
Cast iron.



Stainless steel single layer no base (can distort easily).



Aluminum, copper.

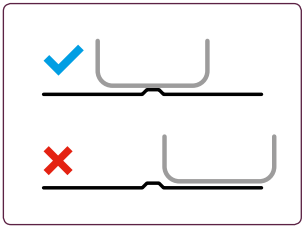


Maximum and minimum cookware sizes.

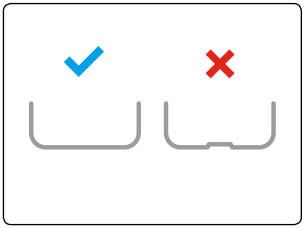
TIP

If a magnet sticks to the base of your cookware, it is suitable with the cooker.

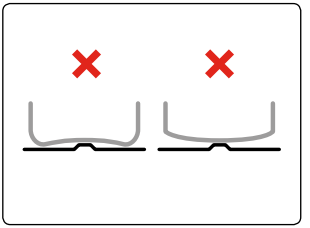
Cookware Usage



Cookware must touch the sensor for correct temperature control.



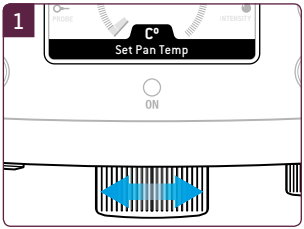
Cookware must have smooth clean bottom for best contact with sensor.



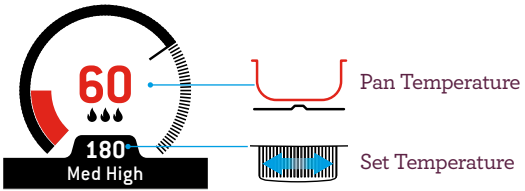
Do not use cookware with concave or convex base. Sensor will not work.

Pan Temperature Control

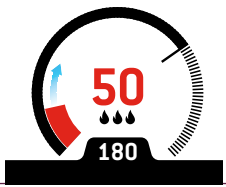
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2



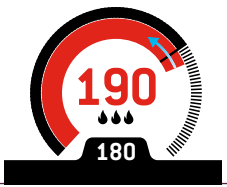
3 Heating



4 At Temperature

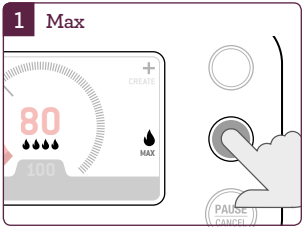


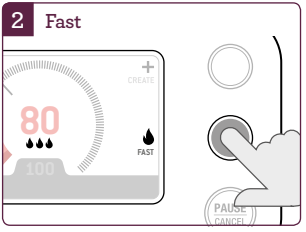
5 Cooling

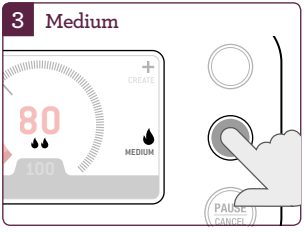


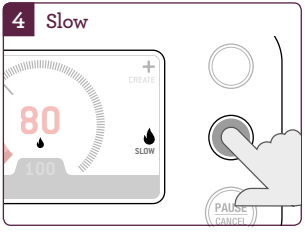
Intensity

Control the heating speed to the set temperature.





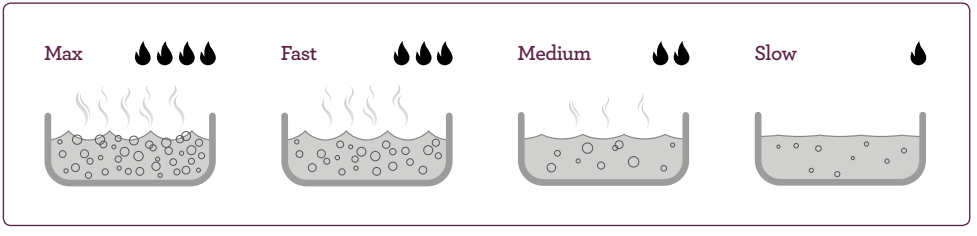




NOTE

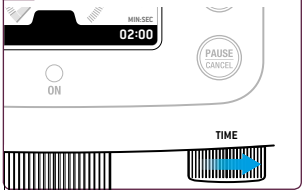
- The size of pan and the amount of food in the pan will affect the heating speed.
- To reduce overshoot, reduce intensity.
- To slow down heat up speed, decrease intensity.
- Not getting to temp, increase intensity.

Simmer Control



Timer

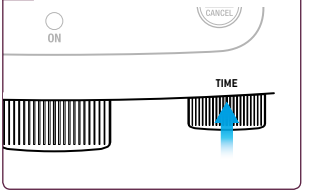
1 Set Timer



2 00:05 sec – 72:00 hours



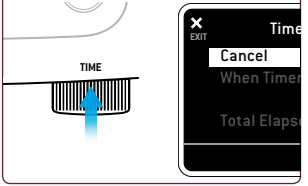
3 Timer Options



4 When Timer Ends

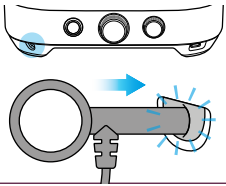


5 Cancel Timer

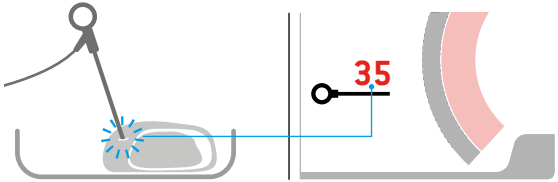


Thermometer

1 Thermometer



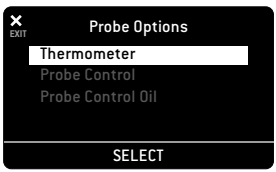
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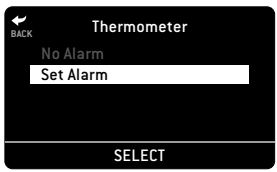
3 Thermometer Alarm



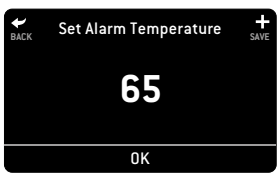
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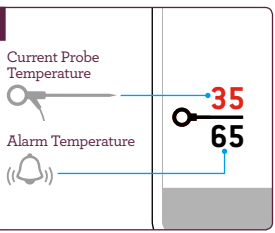
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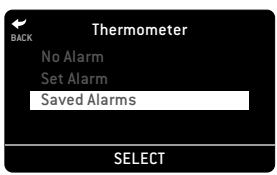
6 Set Alarm Temp



7



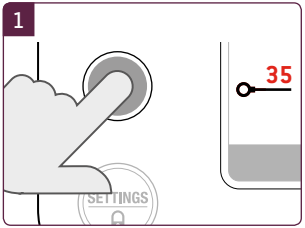
8 Save Alarm Temperature



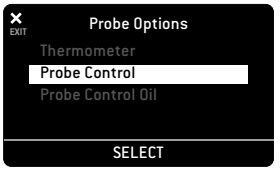
Probe Control

Precisely control the temperature of liquid-based cooking.

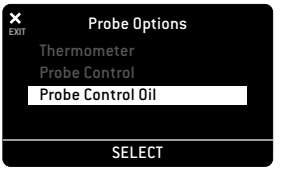
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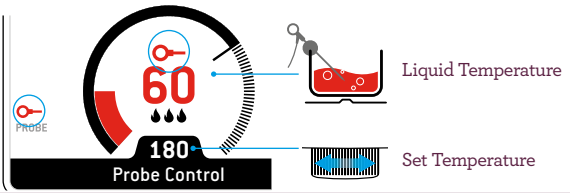
2 Water/Other Non-Oil Liquids



3 Oil-Based Cooking



4 Probe Control Active

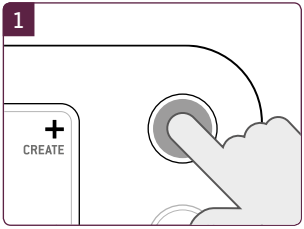


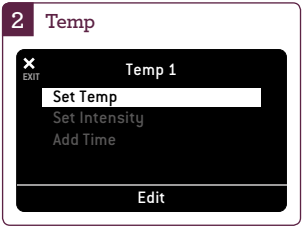
NOTE

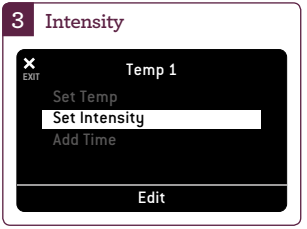
Use **Probe Control** for water or other non-oil liquid cooking: e.g. sous vide/stock.
Use **Probe Control Oil** for oil cooking: e.g. confit, deep fry.
Ensure Probe Tip is in the liquid for accurate reading.

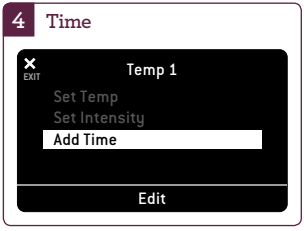
Create

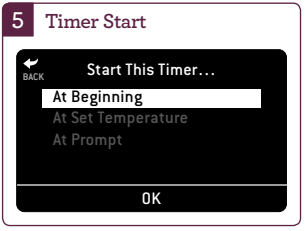
Save custom cooking programs.

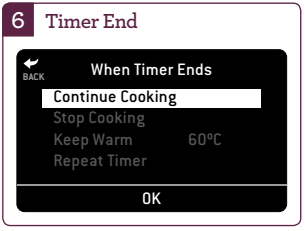


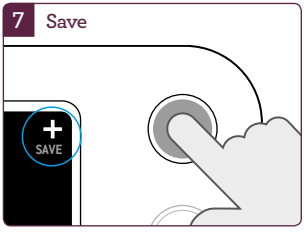


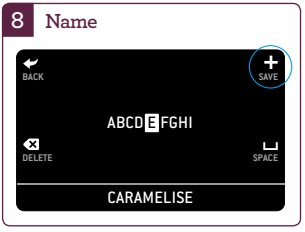


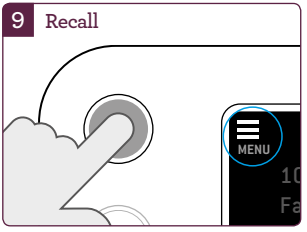




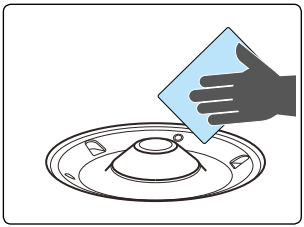




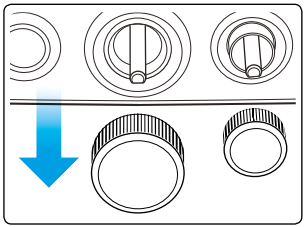




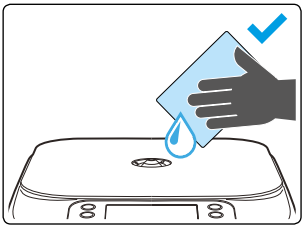
Care & Cleaning



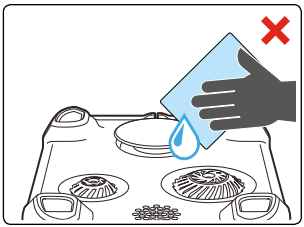
Keep the pan sensor clean, dry and free from oil build-up on and around sensor.



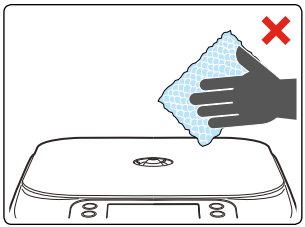
Dials are removable and dishwasher safe.



Use damp cloth to clean glass surface.



Do not use wet cloth to clean underside of cooker.



Do not use abrasive cleaner or material on glass.

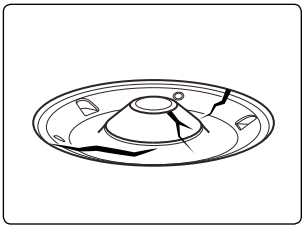
NOTE

You may hear noise coming from the cookware. This is normal when using the induction cooker.

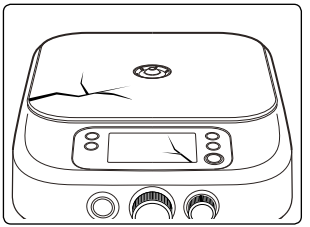
The included USB flash drive can be used to transfer your Custom Temperature Menu items from one cooker to another. The USB flash drive is formatted FAT32 to be compatible for the cooker. NTFS format is not compatible.

Consumer Support

Please contact consumer support when the following occurs.



Sensor rubber broken.
Sensor stuck down.



Glass, case or screen cracked.



Repeated error message on
the screen.

For safety instructions and warnings, please read through the booklet provided separately.



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