

the Control °Freak™

GMC850



EN QUICK GUIDE

Sage® | Commercial



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SAGE | COMMERCIAL RECOMMENDS SAFETY FIRST

Sage | Commercial we are very safety conscious. We design and manufacture consumer products with the safety of you, our valued customer, foremost in mind. In addition we ask that you exercise a degree of care when using any electrical appliance and adhere to the following precautions.

IMPORTANT SAFEGUARDS



WARNING

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

- Remove and safely discard any packaging material and promotional labels before using the Sage | Commercial induction cooker for the first time.
- To eliminate a choking hazard for young children, remove and safely discard the protective cover fitted over the pins of the power plug when unpacking this appliance for the first time.
- Do not place the appliance near the edge of a bench top, counter or table during operation. Ensure that the surface is level, clean and free of water and other substances.
- Do not place this appliance on a hot electric or gas burner, or where it could touch a heated oven.
- The use of accessory attachments which are not recommended by the appliance manufacturer may cause injuries.
- Do not move the appliance during cooking or while a cookware remains on the induction cooker.

- Always operate the induction cooker on a dry, stable and heat resistant surface. Do not use on a cloth-covered surface, near curtains or other flammable materials.
- Position the induction cooker clear of walls, and other heat sensitive materials such as cloths and curtains. Minimum of 20cm (8 inch) distance from walls.
- Do not use this appliance on a sink drain board.
- Do not leave the appliance unattended when in use.
- If the appliance is not in use for an extended period, disconnect the appliance from the power outlet.
- Use only cooking pans and pots suitable for use with an induction cooker.
- Do not operate the appliance in the vicinity of magnetically sensitive objects (e.g. magnetic cards).
- The appliance is not intended to be operated by means of an external timer or separate remote control system.
- The temperature of accessible surfaces will be high when the appliance is operating and for some time after use.
- Do not place anything on top of the appliances surface (except induction compatible cookware) when in use and when stored.
- Do not place metallic utensils, non-compatible induction cookware, lids, knives, forks, spoons or other metallic objects on the induction cooker glass ceramic plate, as these may be heated and become hot when the appliance is switched on.
- Take care when operating the appliance as rings, watches and similar objects worn by user could get hot when in close proximity to the hob surface.
- Do not insert sharp objects into the ventilation system.
- To avoid overheating, do not place any aluminium foil or metal plates on the appliance.
- Do not touch the hot surface of the glass ceramic plate. The induction cooker does not heat up itself during cooking, but the temperature of the cookware heats up the glass ceramic plate.
- Do not heat any opened or unopened cans on the induction cooker.
- Do not cook on a broken cook-top as cleaning solutions and spillovers may penetrate the broken cook-top and create a risk of electric shock.
- Clean Cook-Top with Caution – If a wet sponge or cloth is used to wipe spills on a hot cooking area, be careful to avoid

steam burn, some cleaners can produce noxious fumes if applied to a hot surface.

- Always use the power button to switch the appliance off, switch off the switch at the power outlet, then unplug the power cord and cool completely, if appliance is not in use, before cleaning, before attempting to move the appliance, and when storing the appliance.
- We recommend use of Sage induction cookware to obtain the best cooking results.
- Only use pans and pots that are made of induction cooking compatible materials, minimum pan diameter of pot should not be smaller than 14cm (5.5 inch).
- Keep the appliance clean.
- After use, switch the appliance off. Do not rely on the pan detector.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

- To protect against electric shock, do not immerse the cord, plug or appliance in water or any other liquid.
- Do not allow the cord to hang over the edge of a table or

bench, touch hot surfaces or become knotted.

- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised. Keep the appliance and its cord out of reach of children less than 8 years.
- It is recommended to regularly inspect the appliance. Do not use the appliance if the power supply cord, plug or appliance becomes damaged in any way. Return the entire appliance to the nearest authorised Sage | Commercial Service Centre for examination and/or repair.
- Any maintenance other than cleaning should be performed at an authorised Sage | Commercial Service Centre.
- Do not use in moving vehicles or boats. Do not use outdoors. Do not use this appliance for anything other than its intended use. Misuse may cause injury.

- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.
- The installation of a residual current device (safety switch) is recommended to provide additional safety protection when using electrical appliances. It is advisable that a safety switch with a rated residual operating current not exceeding 30mA be installed in the electrical circuit supplying the appliance. See your electrician for professional advice.
- If the glass ceramic plate surface is cracked, switch off the appliance to avoid the possibility of electric shock.
- Return the appliance to the nearest authorised Sage I Commercial service centre for repair.
- Always keep in mind that the induction cooker, after being switched off, will continue to radiate residual heat on the glass ceramic plate heating surface.
- Do not use these induction cooker within reach of young children.



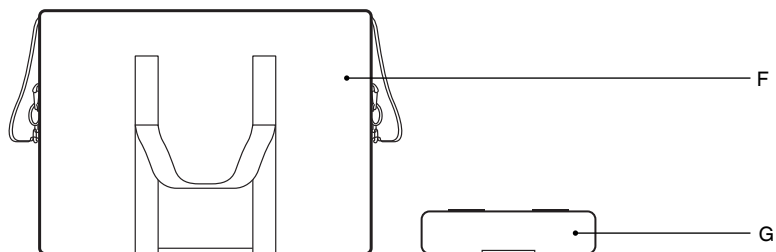
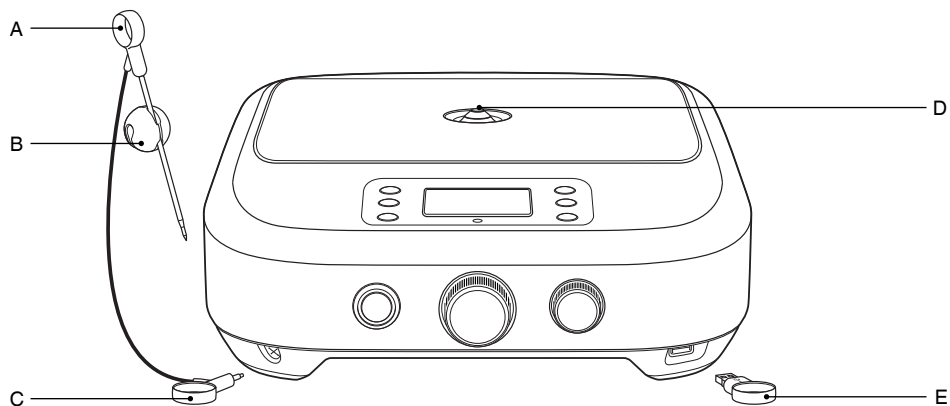
WARNING

- Before use, people with electronic implants such as pacemakers, etc., and or other health issues should consult their doctor, as the induction cooker generates a magnetic field.

SAVE THESE INSTRUCTIONS



Components



- A. Probe
- B. Probe Holder/Pot Clip
- C. Probe Jack
- D. Pan Sensor

- E. USB Drive
- F. Carry Bag
- G. Accessories Box



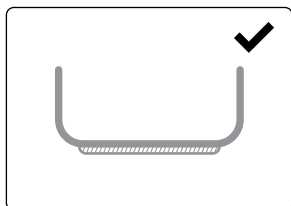
NOTE

Only use induction compatible cookware.

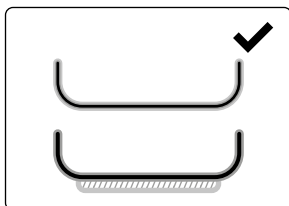


Functions

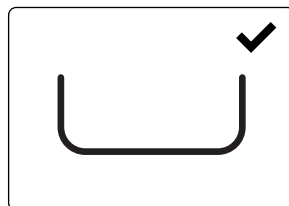
COOKWARE COMPATIBILITY



Stainless steel with base.



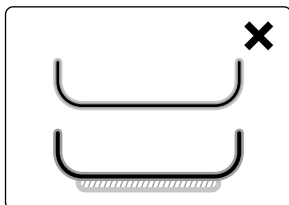
Stainless steel clad with aluminium or copper/with base.



Cast iron.



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



Aluminium, copper.

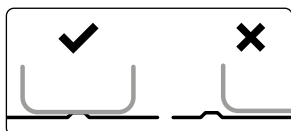


TIPS

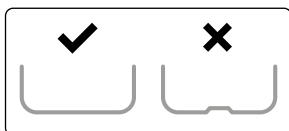
If a magnet attracts firmly to the base of your cookware, it is suitable with the cooker.

COOKWARE USAGE

Best performance operation.



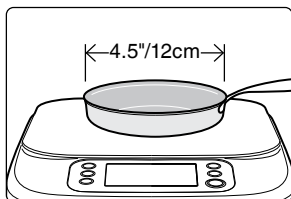
Cookware must touch the sensor for correct temperature control.



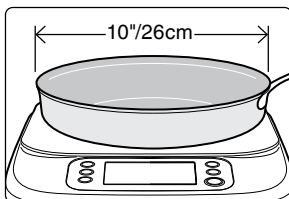
Cookware must have smooth clean bottom.



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

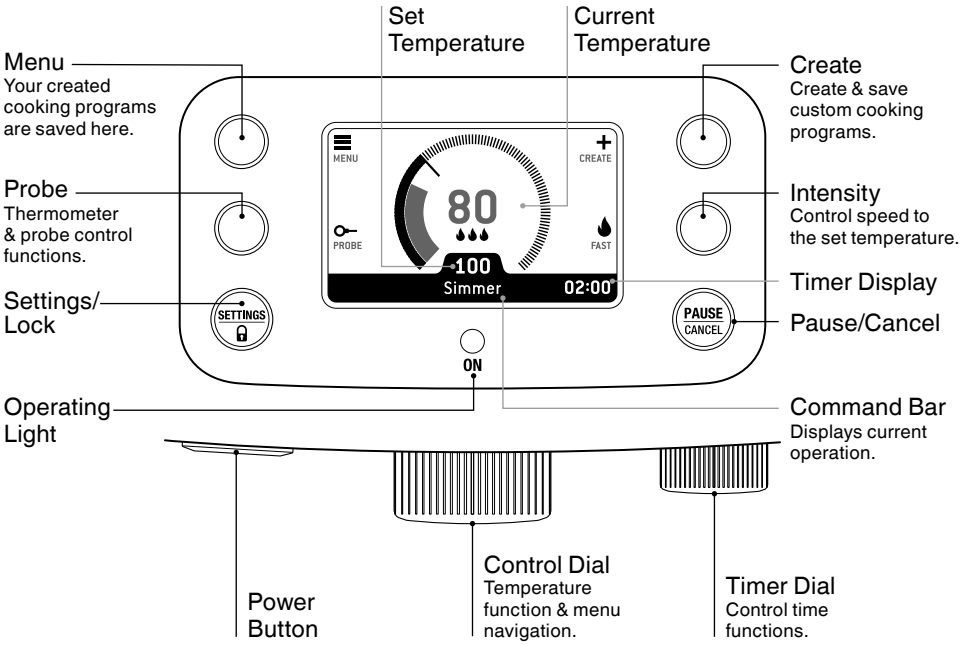


Cookware smaller than 4.5"/12cm may not work (material dependent).



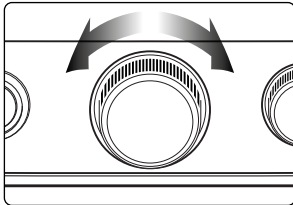
For most even heating, max base ≤ 10"/30cm.

THE INTERFACE

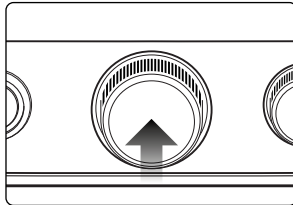


CONTROL DIAL OPERATION

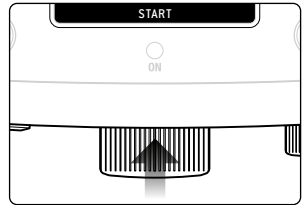
Use control dial to navigate menus and to select and confirm cooking options.



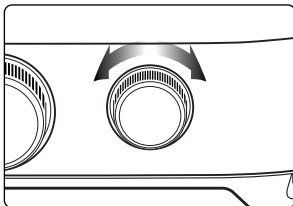
Rotate **Control Dial** to select temperature and scroll through menu selections.



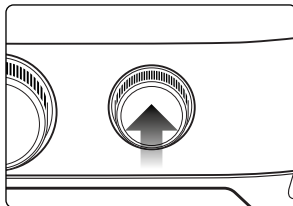
Press **Control Dial** to confirm menu selection.



Press **Control Dial** to confirm Start.

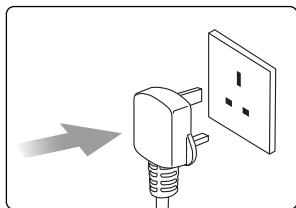


Rotate **Timer Dial** to scroll through time functions.

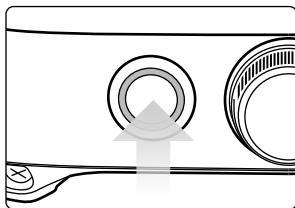


Press **Timer Dial** to confirm time selection.

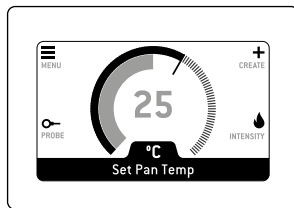
SWITCHING ON



Plug in the power cord to power outlet.

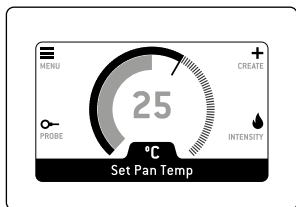


Power on.

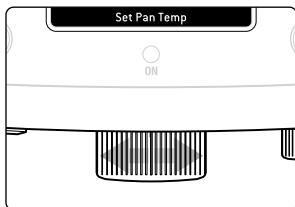


Standby screen.

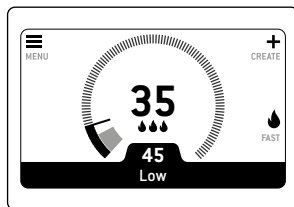
START COOKING



1. Standby screen.



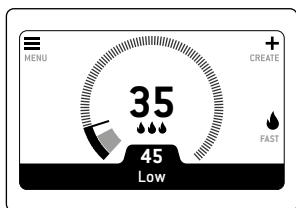
2. Turn control dial to set temperature.



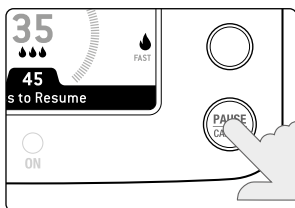
3. Cooktop heating to the set temperature.

PAUSE/RESUME COOKING

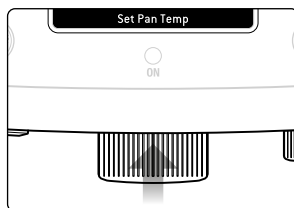
It is possible to pause cooking. No heat will be applied during pause. Resume will continue previous settings.



1. Cooktop active.

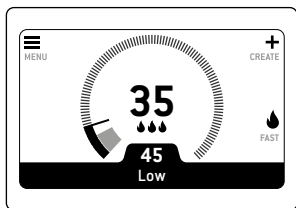


2. Press "PAUSE | CANCEL" to pause.

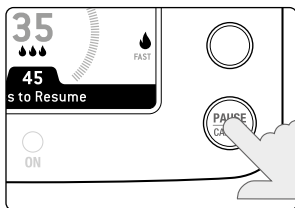


3. To resume, press control dial

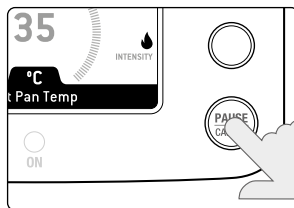
CANCEL COOKING



1. Cooktop active.



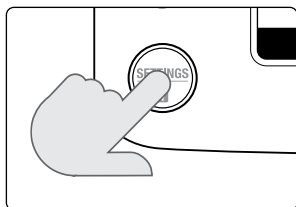
2. Press "PAUSE".



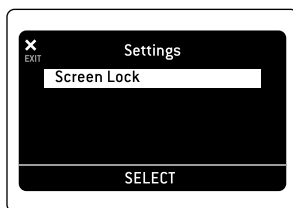
3. Press "PAUSE" again to cancel to standby screen.

SCREEN LOCK

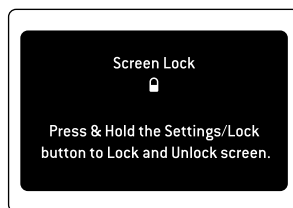
You can lock your screen by making all buttons and dials inactive. Cooking continues as set.



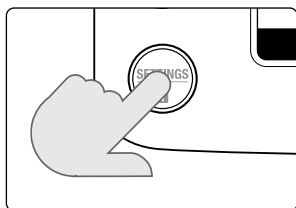
1. Press "Settings | 🔒".



2. Select "Screen Lock".

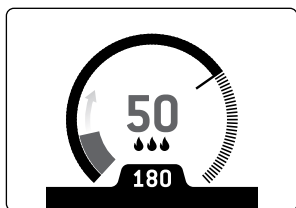
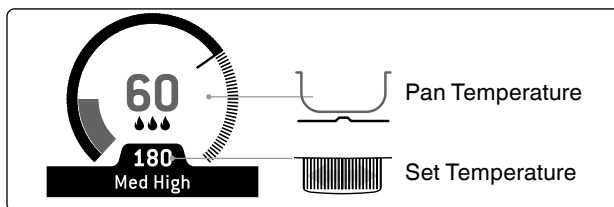
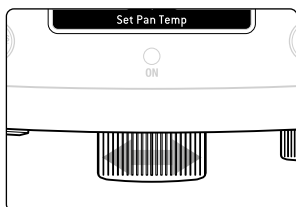


3. Screen lock active.

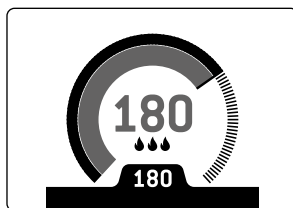


4. To deactivate, press and hold for 3 seconds.

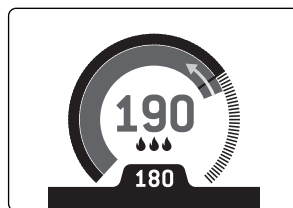
PAN TEMPERATURE CONTROL



Heating to set temperature.



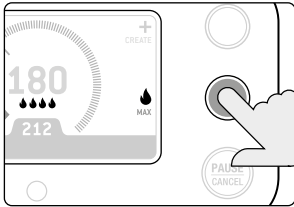
At temperature.



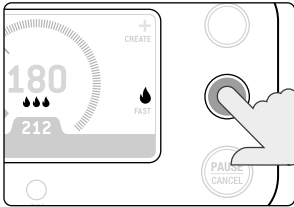
Cooling to set temperature.

INTENSITY

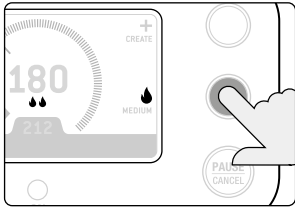
Heat intensity can be varied to control the heating speed to the set temperature. It can be adjusted while cooking.



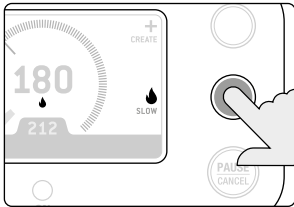
Max (Default).



Fast.

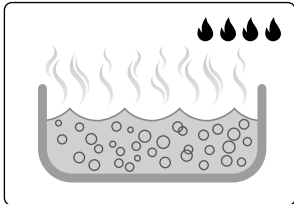


Medium.

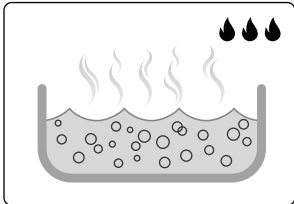


Slow.

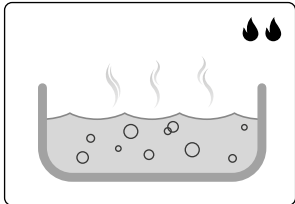
Adjust intensity while cooking to control simmer.



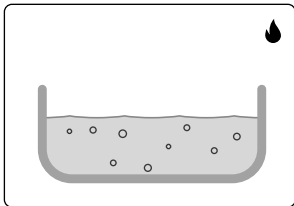
Max (Default).



Fast.



Medium.



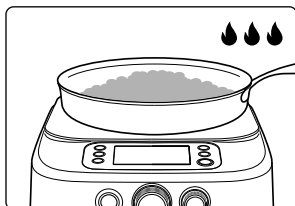
Slow.

INTENSITY

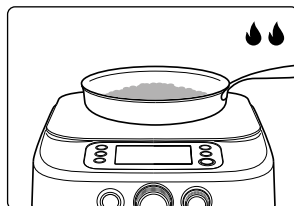
You can vary the intensity to suit the pan size and load.



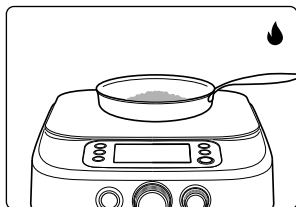
Large Pan, Large load – Max.



Large Pan – Fast.



Medium Pan – Medium.



Small Pan – Slow.



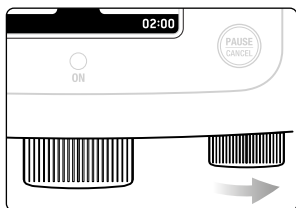
NOTE

The size of pan and the amount of food in the pan will affect the heating speed.

- To avoid overshoot, use SLOW.
- To slow heat-up, use MEDIUM.
- For rapid heat up, use MAX.

TIMER

There is a multifunctional timer installed on your product. It can be set to count up or count down. There are also multiple timer end options.



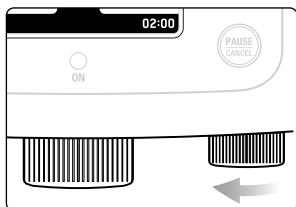
1. Set Timer.



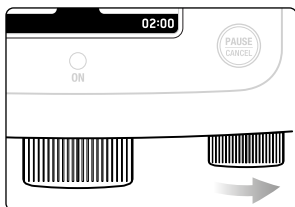
2. 00:05 sec – 72:00 hours.



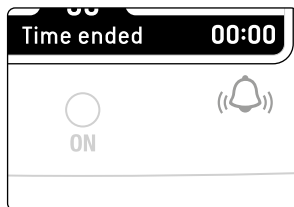
3. Timer begins.



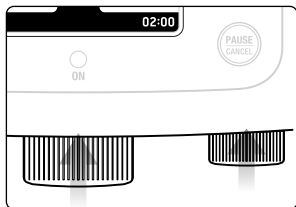
4. Reduce time.



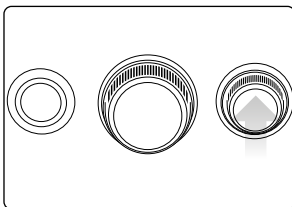
5. Add time.



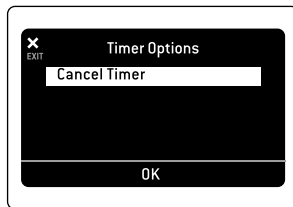
6. Timer ended, alarm sound.



7. To stop alarm, press control dial or timer dial.

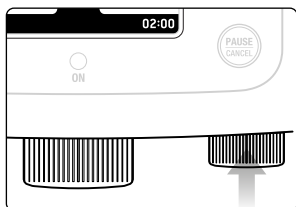


8. To cancel timer, press timer dial.

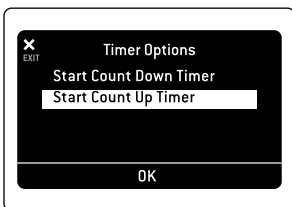


9. Press control dial to confirm.

TIMER COUNT UP



1. Set Timer.

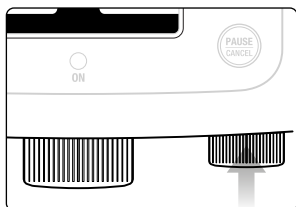


2. Select and confirm Start Count Up Timer.

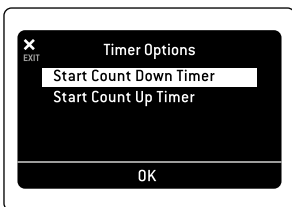


3. Count up begins.

TIMER COUNTDOWN



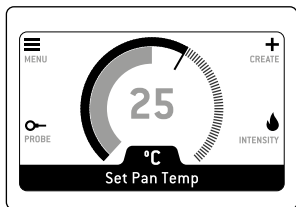
1. Press timer dial.



2. Select Start countdown timer.

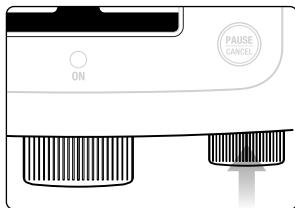


3. Set and confirm.

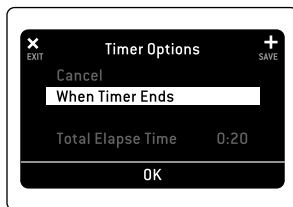


4. Countdown begins.

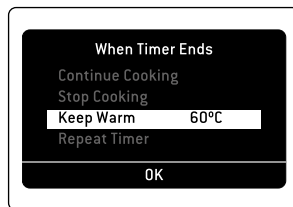
WHEN TIMER ENDS OPTION



1. After setting countdown timer, press timer dial.



2. When Timer Ends.



3. Select and confirm.

Continue cooking

Timer will end but cooking will continue at the set temperature.

Stop cooking

Timer will end and cooking will switch off automatically.

Keep warm

Timer will end and set temperature will automatically change to 60°C/KEEP WARM. After 4 hours the cooking will stop. You can modify the time remaining during this period.

Repeat timer

Timer will end, and the alarm will sound. When you confirm timer alarm, the count down will start again and repeat until you stop cooking or cancel the timer.

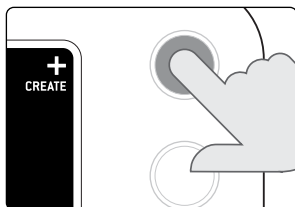


NOTE

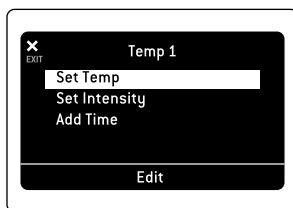
Total elapsed time is the total time since cooking has started. This is automatically tracked and displayed in the Timer Options screen.

CREATE

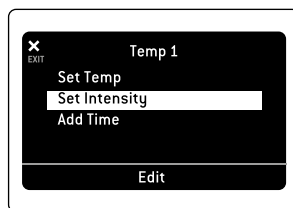
Save custom cooking programs.



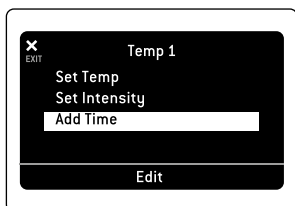
1. Create.



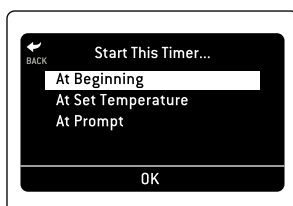
2. Set Temperature.



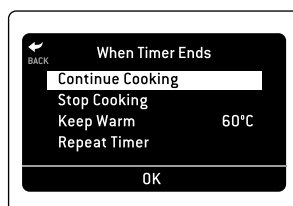
3. Set Intensity.



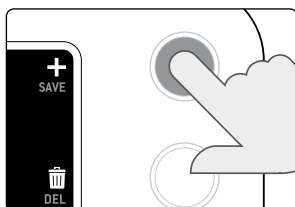
4. Add Time.



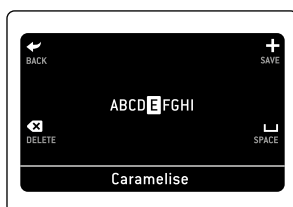
5. Select when to start timer.



6. When timer ends.



7. Save.



8. Name.



9. Save to menu.

CREATE – TIMER START OPTIONS

At beginning

For general cooking:

- Timer will start as soon as cooking starts.

At set temperature

For timing *doneness* in sous vide:

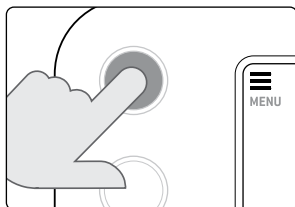
- Timer will start when cooker reaches set temperature.

At prompt

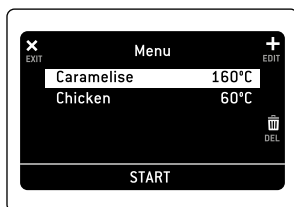
For when you need to start timer after adding ingredients:

- After set temperature is reached, you will be prompted to start the timer.

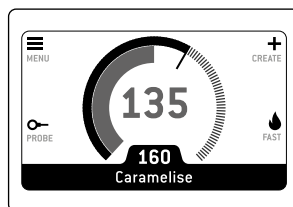
RECALL SAVED CUSTOM COOKING PROGRAM



1. Select menu.



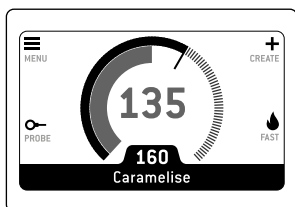
2. Select program and confirm.



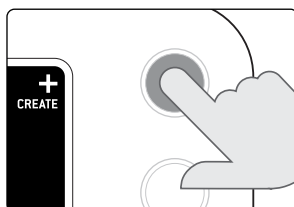
3. Program starts.

CREATE WHILE COOKTOP IS ACTIVE

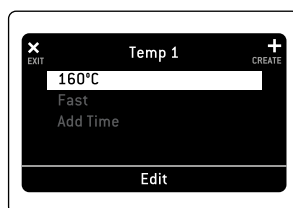
Save current cooking settings as new program while cooking is active.



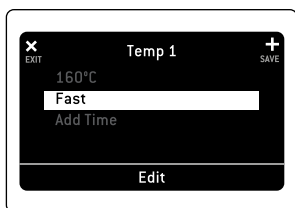
1. Cooktop active.



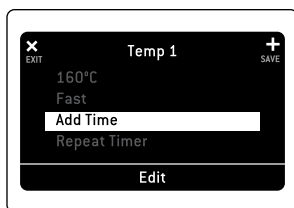
2. Create new program.



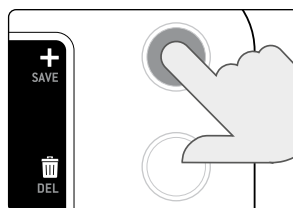
3. Current settings are displayed, Edit/add Temperature.



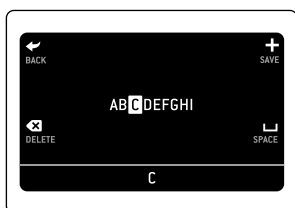
4. Edit/add Intensity.



5. Edit/add Time.



6. Save.



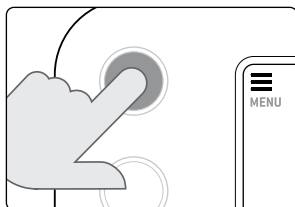
7. Name.



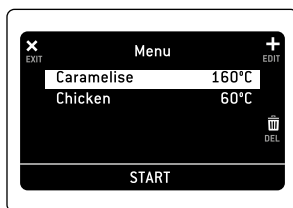
8. Save to menu.

EDIT CUSTOM COOKING PROGRAM

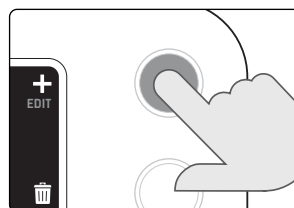
Programs can only be edited while cooking is inactive.



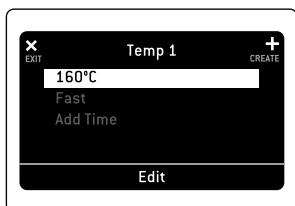
1. Select menu.



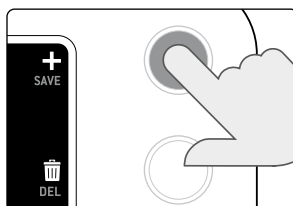
2. Select program.



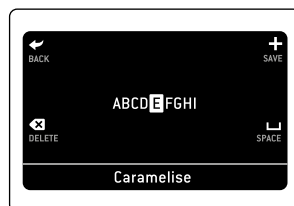
3. Select "EDIT".



4. Edit Temperature, Intensity and Time.



5. Save.



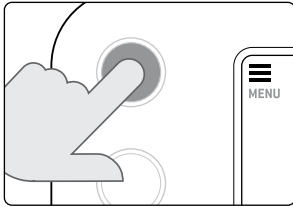
6. Name.



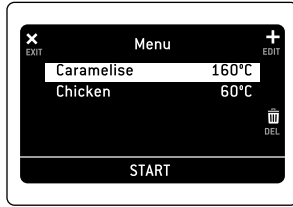
7. Save to menu.

DELETE CUSTOM COOKING PROGRAM

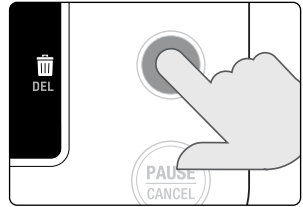
Programs can only be deleted when cooking is inactive.



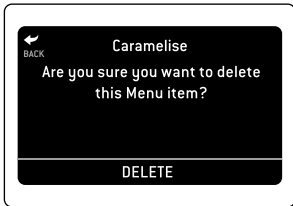
1. Select menu.



2. Select program.



3. Select "DEL".

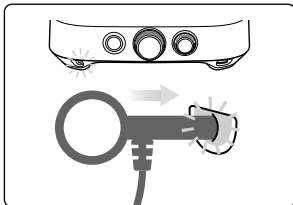


4. Confirm delete.

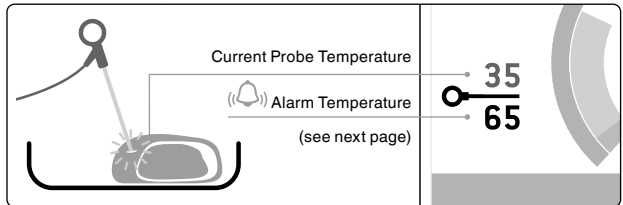
PROBE

The Probe can be used in two ways. First, as a thermometer to read the temperature. Second, as probe control, which reads and accurately controls the liquid cooking temperature.

THERMOMETER FUNCTION

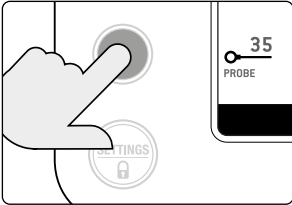


Insert the probe at the front left foot.

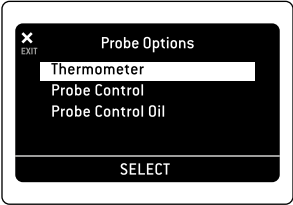


CREATE THERMOMETER ALARM

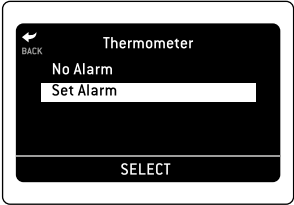
It is possible to create and save a temperature at which the alarm will sound.



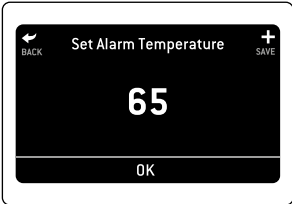
1. Thermometer Alarm.



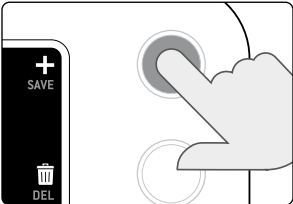
2. Select Thermometer.



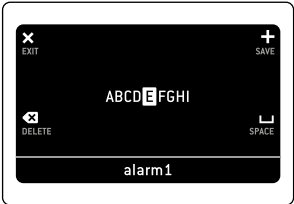
3. Set Alarm.



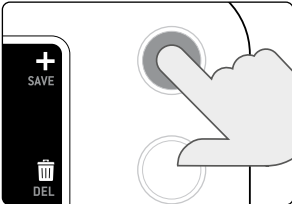
4. Set Alarm Temperature.



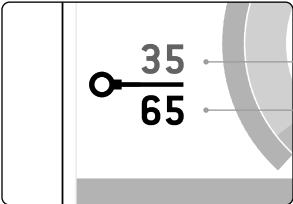
5. Save.



6. Name.



7. Save.



8. Probe active.

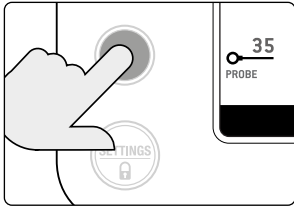
Current Probe Temperature



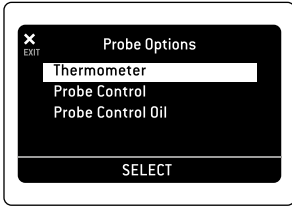
Alarm Temperature

THERMOMETER ALARM – RECALL

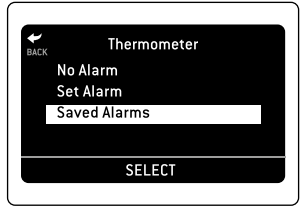
It is possible to create and save a temperature at which the alarm will sound.



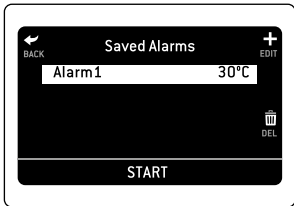
1. Press probe.



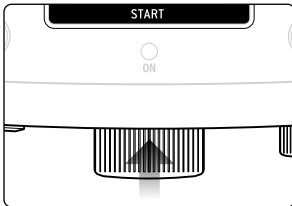
2. Thermometer.



3. Saved Alarms.

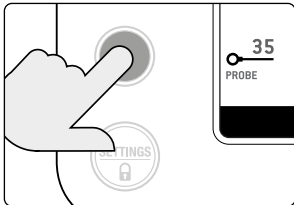


4. Select saved alarms.

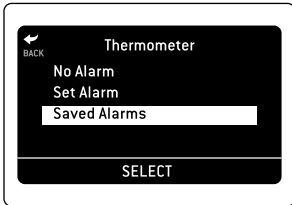


5. Press control dial to start.

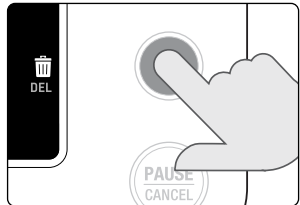
THERMOMETER – DELETE SAVED ALARMS



1. Select probe.



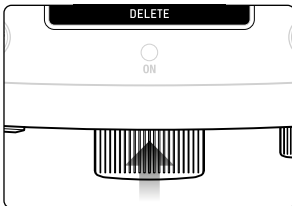
2. Saved Alarms.



3. Select “DEL”.



4. Confirm delete.

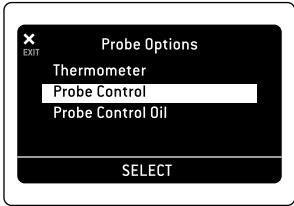
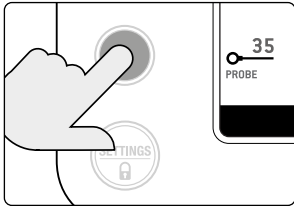


5. Press control dial to delete.

PROBE CONTROL FUNCTION

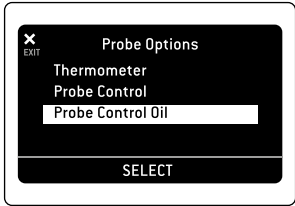
Probe Control enables temperature control cooking with ‘wet’ (liquid) ingredients. It uses the Probe sensors to take the reading directly from the ingredients enabling the cooker to control the temperature with high precision.

Water-based and Oil-based liquids need to be controlled differently due to their varying physical properties. Select the one that best suits your needs.



Water-based

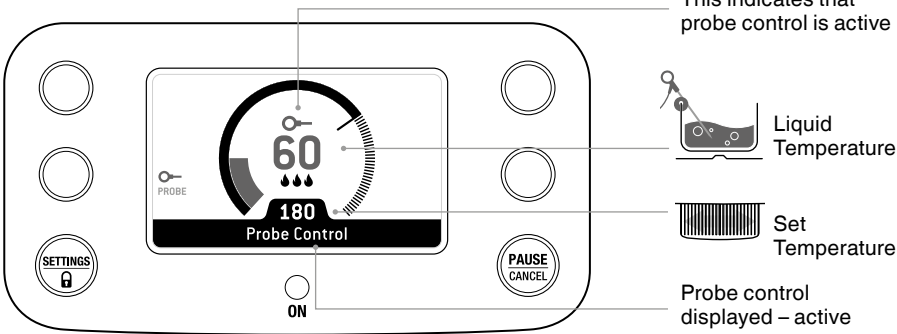
- For precisely controlling water based cooking such as sous vide, stocks, sauces.



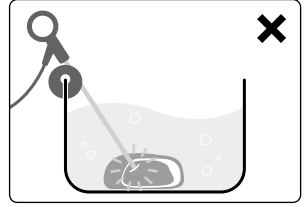
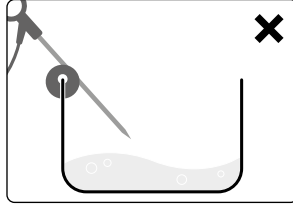
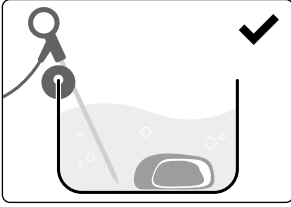
Oil-based

- Use for precisely controlling oil-based liquids from confit low temperatures to deep frying at high temperatures.
- Note that 392°F/200°C is the maximum cooking temperature so as to avoid oil flash point.

PROBE CONTROL ACTIVE INTERFACE

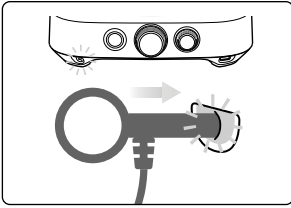


PROBE POSITION

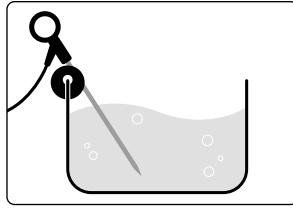


- The temperature reading is within the probe tip so ensure the tip is submerged in the liquid to be controlled.
- Watch out for evaporation over time, so as not to expose tip out of liquid.

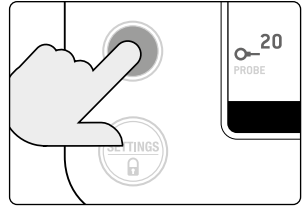
PROBE CONTROL – START/STOP



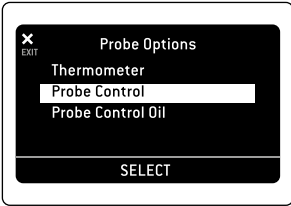
1. Insert probe.



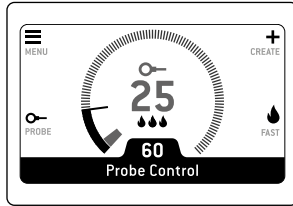
2. Place probe in liquid.



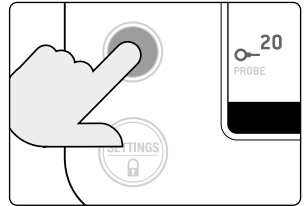
3. Select probe.



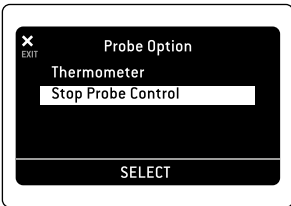
4. Select probe control or probe control oil.



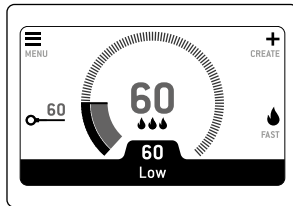
5. Set temperature with control dial.



6. To stop probe control, while continuing to cook, select probe.



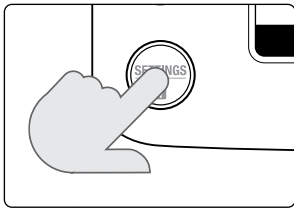
7. Stop probe control.



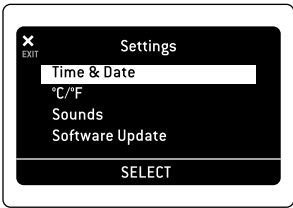
8. Cooking continues, probe control inactive.

SETTINGS

Time and date.



1. Press “Settings | “.



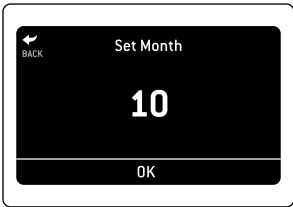
2. Time & Date.



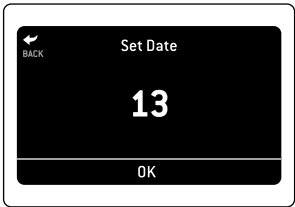
3. Set time.



4. Set year.



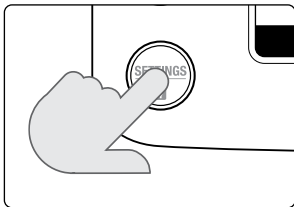
5. Set month.



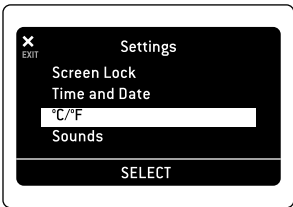
6. Set date.

SETTINGS

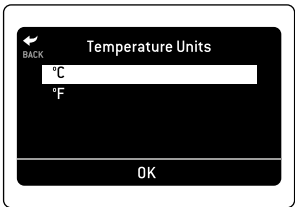
Units °C/°F.



1. Press “Settings | “.



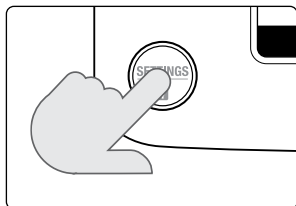
2. °C/°F.



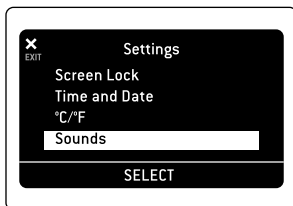
3. Select and confirm.

SETTINGS

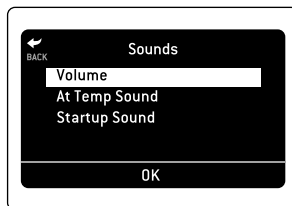
Sounds.



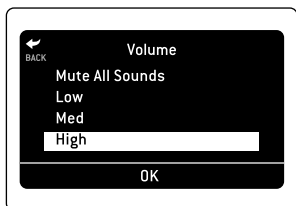
1. Press "Settings" |  .



2. Sounds.



3. Adjust volume.



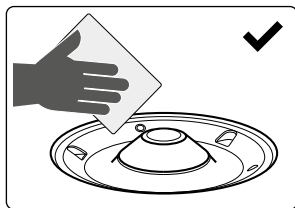
4. Select and confirm.

FACTORY DEFAULTS

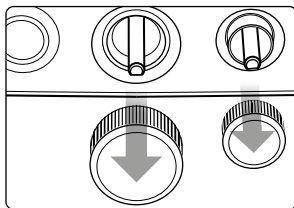
Sounds. If you wish to erase all saved data, then the following will be deleted or reset:

- All saved custom cooking programs in menu
- All probe alarms
- Units default to °C (for 240V European version)
- Sounds default to:
 - Volume: HIGH
 - At Temperature Sound: ON
 - Start-up Sound: ON

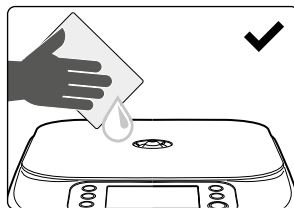
CARE & CLEANING



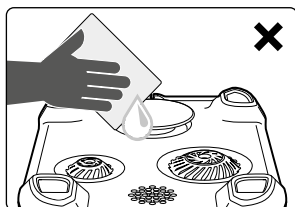
Keep the pan sensor clean, dry and free from oil build-up on and around sensor.



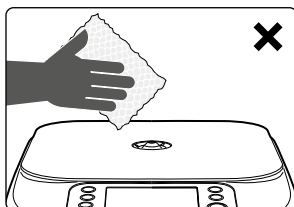
Dials are removable and dishwasher safe.



Use damp cloth to clean glass surface.



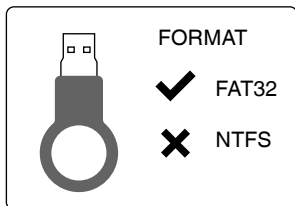
Do not use wet cloth to clean underside of cooker.



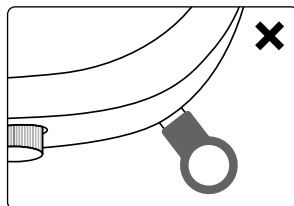
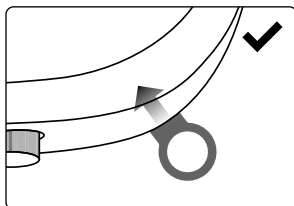
Do not use abrasive cleaner or material on glass.

SAVE/COPY FUNCTION

Use the included USB drive to save your custom cooking programs and thermometer alarms (SAVE) and copy them onto another cooker (COPY)



Empty USB Drive.



IMPORTANT

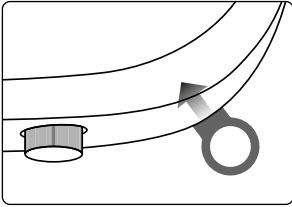
Do not use any other USB other than USB provided by Sage | Commercial.
Additional USBs can be ordered from www.sagecommercialappliances.com



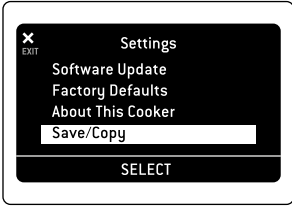
NOTE

- You can make a backup (SAVE) onto the USB and store on your computer if you need to keep them.
- Settings: Time, Date, and Units will not be copied.
- If using software version "110 54", copying onto another cooker will overwrite the stored items on that cooker. When using the later software version "111 55", copying onto another cooker will not overwrite the stored items on that cooker.

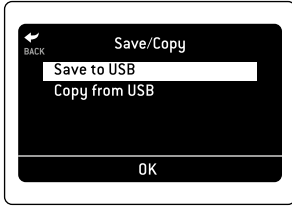
SAVE FROM COOKER



1. Insert USB drive.



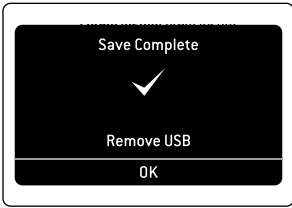
2. Save/Copy.



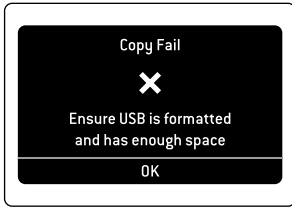
3. Save to USB.



4. Confirm Save data.

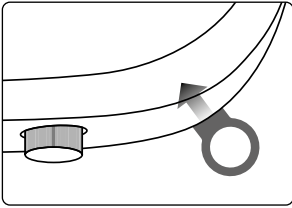


5. Save complete.

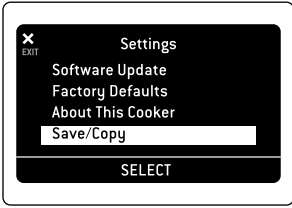


6. Ensure USB drive is empty or has enough space.

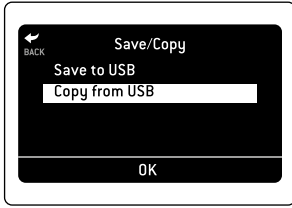
COPY FROM USB



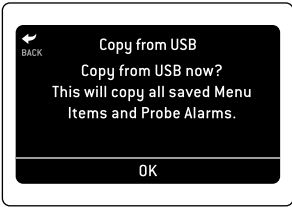
1. Insert USB drive.



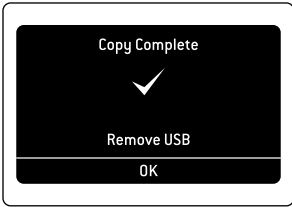
2. Save/Copy.



3. Copy from USB.

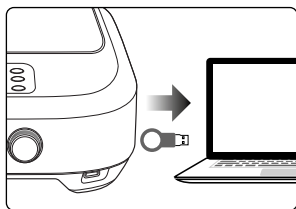


4. Confirm Copy to USB.

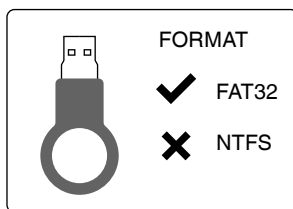


5. Copy completed.

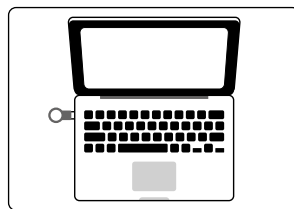
SOFTWARE UPDATE



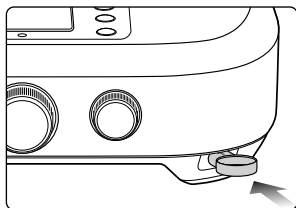
1. Backup Saved data to computer.



2. Empty USB Drive.



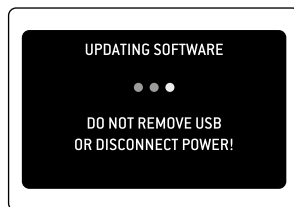
3. Copy software update onto USB Drive.



4. Insert USB drive into cooker.



5. Confirm update.

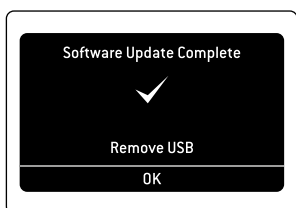


6. Do not interrupt process until complete.

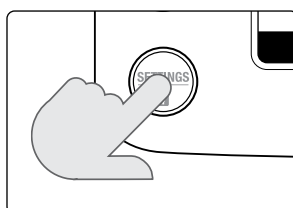



IMPORTANT

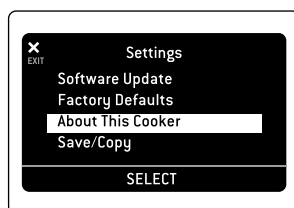
Software Update will erase your Custom Cooking Programs and Thermometer Alarms: Use Save/Copy function to make a backup and copy them onto your computer.



7. Remove USB Drive upon update completion.



8. To check software version, Press "Settings" .



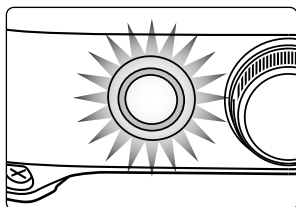
9. About This Cooker.



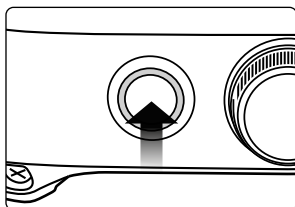
Software version information will be displayed.

SOFTWARE UPDATE FAIL/ERROR

If USB was removed or there was a power failure during update.



Power LED will flash quickly.



- Press power button to recover original factory settings.
- LED will flash slower.



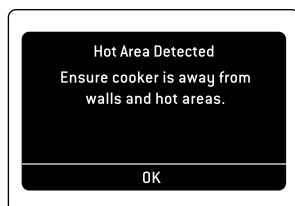
- Wait for about 1 minute.
- Display will come back on.
- Unit restored to factory settings (approx. 2 minutes).



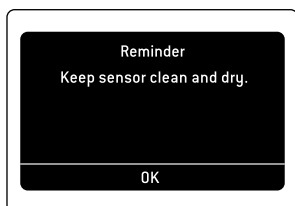
NOTE

To update to the latest software, re-do the software update.

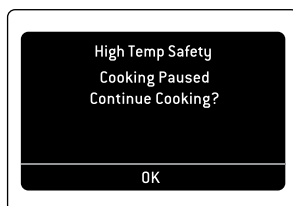
NOTIFICATION SCREENS



Internal ambient temperature sensor has detected a high temperature. Move into a cooler area.



For best temperature accuracy keep the sensor clean and dry.

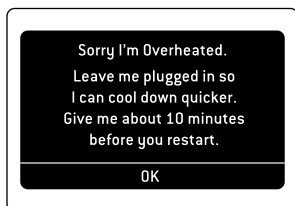


If cooking above 475°F/246°C for greater than 30 minutes, the cooker will pause. Select OK to continue cooking.

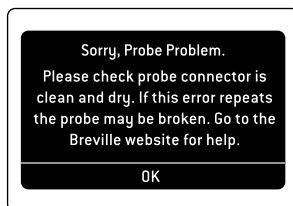
WARNING & ERROR COMMANDS



Your cookware material is not suitable.



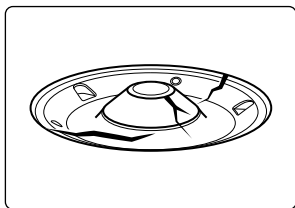
Cooker is too hot and needs to cool down.



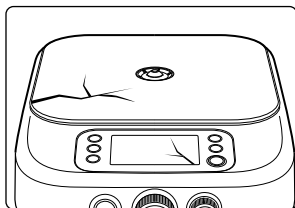
Make sure jack is dry/clean.

To obtain replacement probe visit www.sagecommercialappliances.com

CONSUMER SUPPORT



Sensor rubber broken or sensor stuck down.



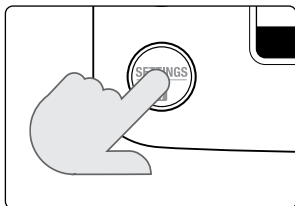
Glass, case or screen cracked.



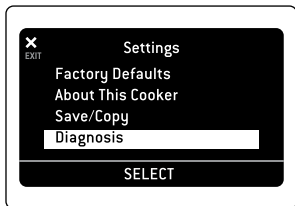
Restart or contact Sage Customer Service if you are unable to resolve the problem.

DIAGNOSIS

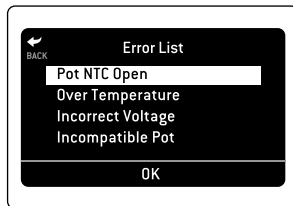
Review error list when requested by customer service.



1. Press "Settings | ".



2. Select "Diagnosis".



3. Select error.



Notes



Notes



Notes



Notes



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