Sage | Commercial

the °Control Freak™ GMC850

"Heat is the secret ingredient."

Harold McGee



The °Control Freak™ induction cooking system is the first of its kind to accurately measure, set and hold 221 cooking temperatures from 30°–250°C. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature. *Probe Control™* remote thermometer to precisely control the temperature of both water and fat-based liquids.

The Intensity function gives incredible control over the heat up speed to the set temperature. Create function stores frequently used custom temperature profiles for simple one-touch recall.

Brought to you by Sage | Commercial coming together to bring great design and unparalleled precision to the culinary world.

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Temperature Controlled Induction Cooking System

Technical Specifications

PERFORMANCE	
Performance Range	30–250°C / 86–482°F
Dual NTC Probe Resolution	0–300°C / 32–572°F
Temperature Stability	±1°C / ±1.8°F
Power Range	100–2400 Watts
OPERATION	
Control Functionality	221 (in °C) / 397 (in °F) Possible Holding Temperatures
Timer	72 hr with "Repeat, Continue, Keep Warm and Stop Cooking" functions
WEIGHTS & DIMENSIONS	
Unit Dimensions (H x W x D)	110 x 350 x 470mm / 4.3 x 13.7 x 18.5in
Shipping Dimensions	487 x 288 x 618mm / 19.2 x 11.3 x 24.3in
Shipping Weight	11.2 kg / 24.7 lb
Agency Certification 2H90 LISTED E127216 IPX3	UL/IEC Commercial Certification NSF Commercial Certification IPX3 Rated Water Protection
220-240V~50 / 2400 W	GMC850BSS4EEU1 / GMC850BSS2GUK1
ACCESSORIES	Temperature Probe with Pot Clip Protective Travel and Storage Case USB Flash Drive
PRECISION INDUCTION HOB	Heat intensity control Dual fan cooling system Durable stainless steel housing High-heat resistant ceramic glass Tritan™ Polymer LCD display Colour TFT screen Easy clean housing Control knobs are removable and dishwasher safe