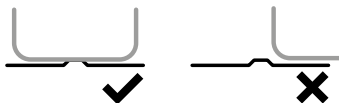# *the* Control °Freak™

Temperature controlled induction cooking system

## General Information

- Keep the pan sensor clean, dry and free from oil build-up on and around sensor.
- Keep cookware base clean, dry and free from dirt for correct sensor reading.
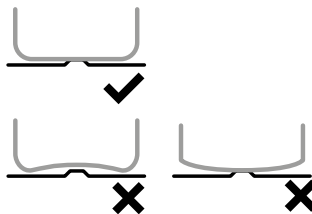- Cookware must touch the sensor for correct temperature reading.



- The cookware base must have smooth, clean bottom, with no embossed details to ensure correct contact and sensor reading.



> ### 👁 NOTE
>
> Only use induction compatible cookware. Aluminum and copper pans will not work with this product.

- Please note that if your cookware is concave or convex at the base (not flat) the sensor may not work correctly.



- Cookware with small base (smaller than 4.5 inches/approx. 12cm) may not work with this induction cooker.
- 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.

**Please visit www.polyscienceculinary.com for full product guide.**

**Breville** | PolyScience