the Control Freak™ Home

Instruction Book - BMC800



Breville®

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BREVILLE RECOMMENDS SAFETY FIRST

At Breville 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

READ ALL INSTRUCTIONS BEFORE USE AND SAVE FOR FUTURE REFERENCE

When using electrical appliances, basic safety precautions should always be followed including:

- Remove and safely discard any packing materials and promotional labels before using the Control Freak™ Home induction cooker for the first time.
- Always ensure the induction cooker is properly assembled before use. Follow the instructions provided in this book.
- This appliance is for household use only. Do not use in any type of moving vehicles. Do not use the appliance outdoors, or for anything other than its intended use. Misuse can cause injury.
- Position the appliance at a minimum distance of 8 inches (20cm) away from walls, curtains and other heat or steam sensitive materials and provide adequate space above and on all sides for air circulation.

- Do not place the appliance near the edge of a bench top, counter or table during operation. Ensure the surface is stable, level, heat-resistant, clean and free of water and other substances.
- Do not use on a cloth-covered surface, near curtains or other flammable materials. A fire may occur if the appliance is covered or touches flammable materials, including curtains, draperies, walls, and the like, when in operation.
- Do not use the appliance on (or close to) a hot gas or electric burner, or where it could touch a heated oven or surface.
- Do not place the appliance on or near a hot gas or electric burner, or in a heated oven.
- Do not use this appliance on a sink drain board.
- Do not move the appliance during cooking or while a saucepan remains on the induction cooker.

⚠ CAUTION

Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

- The use of accessory attachments which are not recommended by the appliance manufacturer may cause injuries.
- If the appliance is not in use for an extended period, disconnect the appliance from the power outlet.
- Use only cooking saucepans and pots suitable for use with an induction cooker.
- Extreme caution must be used when the appliance is in use.
- Do not operate 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 for some time after use.
- Do not place anything on top of the appliance 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 may 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 near the cook top surface.
- Do not insert objects into the ventilation system.
- To avoid overheating, do not place any aluminum foil or non-compatible induction cookware 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 broken cook top. If cook-top should break, cleaning solutions and spillovers may penetrate the 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.
- Before the power cord is unplugged and the appliance stored away, ensure the appliance has completely cooled down and the cooling fan has turned off.
- Maximum weight of pot and content should not exceed 13 pounds (6 kg).
- Only use pans and pots that are made of induction cooking compatible materials, minimum pan diameter of pot should not be smaller than 5.5 inches (14cm).
- Keep the glass ceramic cook top surface and temperature sensor clean at all times.
- After cooking has completed, exit the cook on the screen to ensure the induction cooker has stopped cooking. Do not rely on the pan detection functionality to pause the cooking.

SAFETY WITH CHILDREN

- To avoid choking hazard for young children, remove and safely dispose the protective cover fitted on the power plug.
- 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 without supervision.
- Keep the appliance and its cord out of reach of children less than 8 years.
- Close supervision is necessary when the appliance is used by or near children.

IMPORTANT SAFEGUARDS FOR ALL ELECTRICAL APPLIANCES

When using electrical appliances, basic safety precautions should always be followed including:

- Fully unwind the power cord before use.
- To protect against electric shock, do not immerse the cord, plug or appliance in water or any other liquid.
- Do not let the power cord hang over the edge of a table or counter, touch hot surfaces or become knotted.
- It is recommended to regularly inspect the appliance. To avoid a hazard do not use the appliance if the power cord, power plug or appliance becomes damaged in any way. Immediately cease use and call Breville Consumer Support for examination, repair or adjustment.
- For any maintenance other than cleaning, contact Breville Consumer Support.
- Do not use harsh abrasives, caustic cleaners or oven cleaners when cleaning this appliance.

- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.
- 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.
- The appliance must be used on a properly grounded outlet. If you are not sure if the power outlets are properly grounded, please consult your electrician.
- Do not, under any circumstances, modify the power plug or use an adapter.
- A 120-volt, 60 Hz, AC only,15-20-amp electrical supply with a fuse or circuit breaker is required in accordance with all Federal, State and Local governing codes and ordinances.
- We also recommend a separate circuit dedicated to serving only this appliance.

⚠ WARNING

To prevent electric shock, unplug before cleaning.

⚠ 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.
- 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 authorized Breville service center for repair.
- The induction cooker, after being switched-off, will continue to radiate residual heat on the glass ceramic plate heating surface.
- Do not use this induction cooker within reach of young children.

DISPOSAL (caring for the environment)



The symbol shown indicates that this appliance should not be disposed of in normal household waste. It should be taken to a local authority waste collection center designated for this purpose or to a dealer providing this service. For more information, please contact your local council office.

SHORT CORD INSTRUCTIONS

Your Breville appliance is fitted with a short power supply cord to reduce personal injury or property damage resulting from pulling, tripping or becoming entangled with a longer cord.

- Longer detachable power supply cords or extension cords should not be used; long cords may drape over the countertop or table-top or hang by the edge where it can be pulled on by children or tripped over unintentionally, causing injuries.
- Do not use an extension cord. If the power supply cord is too short, have a qualified electrician or serviceman install an outlet near the appliance.
- A short power-supply cord is supplied to reduce the risks resulting from becoming entangled in or tripping over a longer cord.

FEDERAL COMMUNICATION COMMISSION (FCC) STATEMENT

Any changes or modifications not expressly approved by the party responsible for compliance could void the user's authority to operate the equipment.
This device complies with Part 15 of the FCC Rules. Operation is subject to the following two conditions:
(1) this device may not cause harmful interference, and
(2) this device must accept any interference received, including interference that may cause undesired operation.
This equipment has been tested and found to comply with the limits for a Class B digital device, pursuant to Part 15 of the FCC Rules. These limits are designed to provide reasonable protection against harmful interference in a residential installation. This equipment

generates, uses, and can radiate radio frequency energy, and if not installed and used in accordance with the instructions, may cause harmful interference to radio communications. However, there is no guarantee that interference will not occur in a particular installation.
If this equipment does cause harmful interference to radio or television reception, which can be determined by turning the equipment off and on, the user is encouraged to try to correct the interference by one or more of the following measures:

- Reorient or relocate the receiving antenna.
- Increase the separation between the equipment and receiver.
- Connect the equipment into an outlet on a circuit different from that to which the receiver is connected.
- Consult the dealer or an experienced radio/TV technician for help.

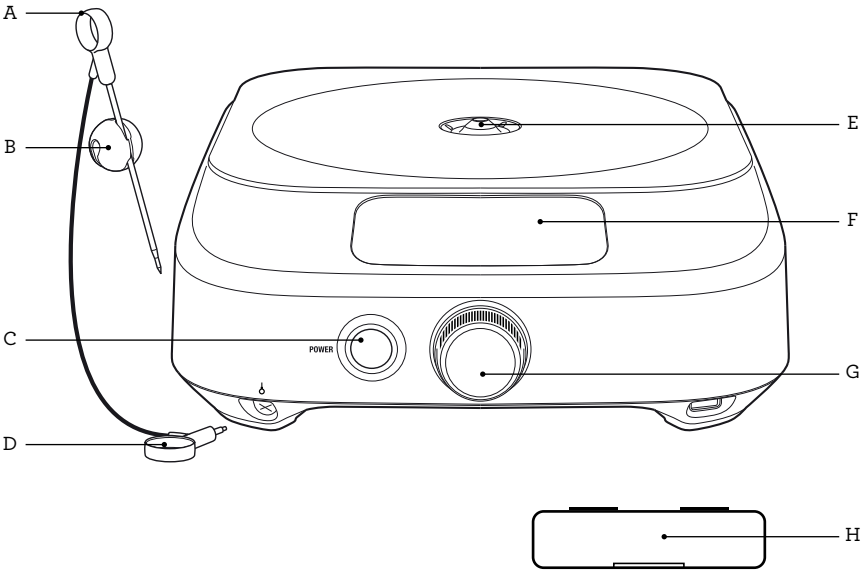
This equipment complies with FCC radiation exposure limits set forth for an uncontrolled environment. This equipment should be installed and operated with a minimum distance of 8 inches (20cm) between the radiator & your body. This transmitter must not be co-located or operating in conjunction with any other antenna or transmitter.

BREVILLE ASSIST® PLUG

Your Breville appliance comes with a unique Breville Assist® Plug, conveniently designed with a finger hole to ease removal from the power outlet.

FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS

Components



A. Probe Port - thermometer and probe control
B. Probe Holder / Pot Clip
C. Power Button
D. Probe Jack
E. Pan Sensor - size of pan indicator
F. Optimized Touch Screen - cooking mode, settings and screen navigation
G. Control Dial - temperature control and screen navigation
H. Accessory Box

NOTE

Only use induction compatible cookware. Aluminum, Copper and Stainless Steel pans will not work with the product.

Operation

WHAT IS INDUCTION COOKING?

An induction cooker creates an electromagnetic field to heat the induction compatible cooking saucepan/pot. Very little energy is wasted heating the glass ceramic plate, as most of the heat is transferred directly to the food. As most of the heat is absorbed by the saucepan/pot, the cooking

surface remains cooler to the touch than most traditional cooktops making cooking fast, safe and energy efficient.

BEFORE FIRST USE

Before using your Breville induction cooker, remove and safely discard all packaging materials and promotional labels. Wipe the glass ceramic plate surface with a soft damp cloth and dry thoroughly.

WARNING

Do not immerse the power cord, power plug and any other part of the induction cooker in water or any other liquid.

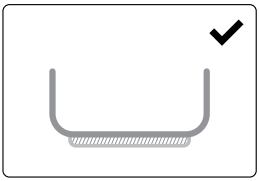
HOW TO USE YOUR CONTROL FREAK™ HOME

1. Place the induction cooker on a dry, stable and level surface.
2. Make sure there is at least 10cm free space around the induction cooker to prevent overheating.
3. Position an induction compatible saucepan/pot in the center of the glass ceramic plate surface; ensure liquid or food is inside the saucepan/pot.
4. Insert the power plug into a 120V power outlet and switch power outlet 'On'.

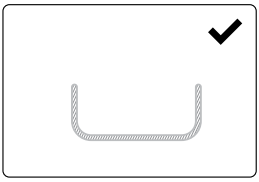
WARNING

Never use the saucepan/pot when empty; ensure liquid or food is inside the saucepan/pot.

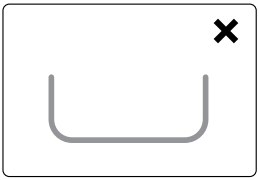
COOKWARE COMPATIBILITY



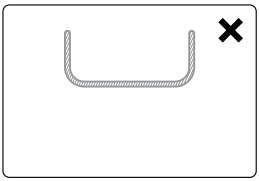
Stainless steel with base.



Cast iron.



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

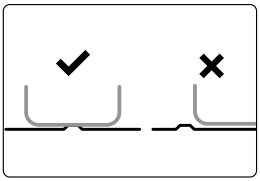


Aluminum, copper.

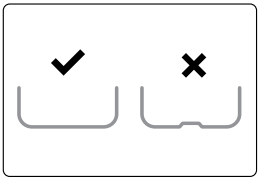
TIP

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

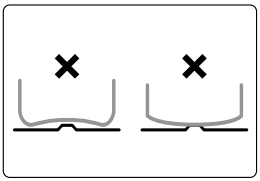
COOKWARE USAGE



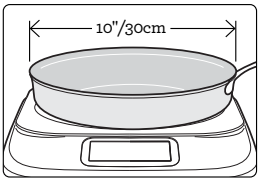
Cookware must touch the sensor for correct temperature control.



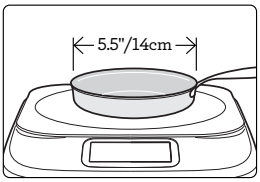
Cookware must have smooth clean bottom.



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



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



Cookware smaller than 5.5"/14cm may not work (material dependent).

NOTE

To achieve maximum efficiency, it is essential to use the correct type of saucepans/pot. Please refer to the cooking vessel manufacturer to confirm suitability for induction cooking.

HOME SCREEN MENU

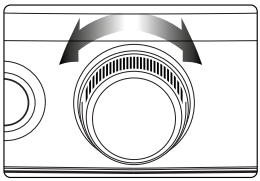
Use the carousel to navigate the home screen.

- Swipe screen or rotate dial left or right to navigate the carousel.
- Tap icon or press dial to select menu item.

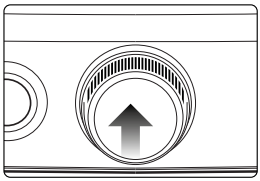


CONTROL DIAL OPERATION

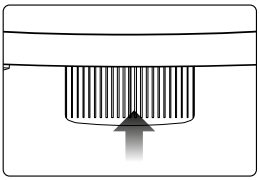
Use control dial to navigate to the menu



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



Press Control Dial to confirm menu selection.

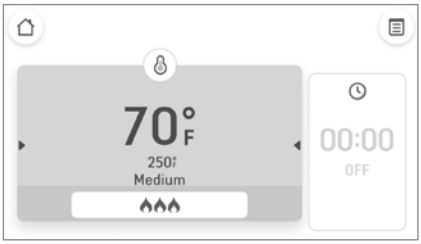


Press Control Dial to confirm Start.

PAN TEMPERATURE CONTROL

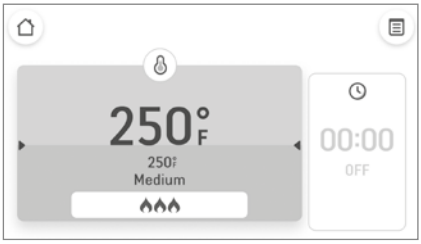


Temperature – OFF mode

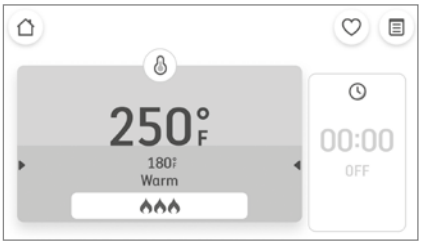


Heating to set temperature

70 °F – Pan Temperature
250 °F – Set Temperature



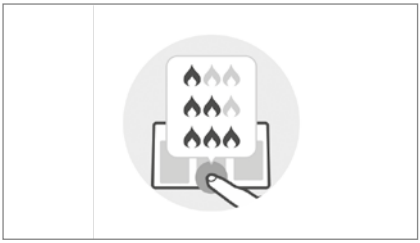
At temperature



Temperature decreased

INTENSITY

Heat intensity can be varied to control the heating speed to the set temperature or to control the vigor of a simmer.
The heat intensity can be changed by tapping the flame icon.

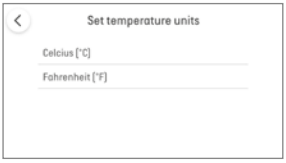
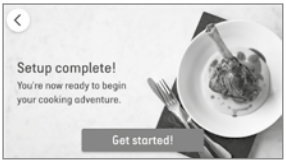


NOTE

- The size of pan and the amount of food in the pan will affect the heating speed.
- To avoid temperature overshoot, use 🔥.
- To slow heat-up, use 🔥🔥.
- To get to temperature faster or if set temperature is not being reached, use 🔥🔥🔥.

FIRST TIME USE

When using the cooker for the first time, select your desired temperature units.

Welcome Screen	
Changing temperature °C / °F	
Set up complete	

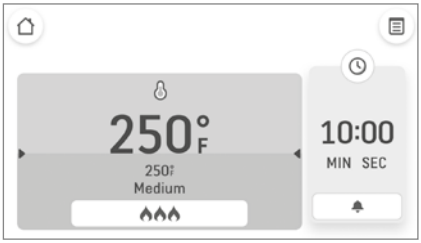
COOKING WITH THE CONTROL FREAK™ HOME

- Place induction compatible cookware on top of the Control Freak™ Home.
- Turn the dial and press to select or swipe and tap on the screen to select function mode.
- Follow on-screen instructions.

MANUAL COOKING

Control basic temperature, heating, time settings and set alarms.

- Set temperature (set alarm)

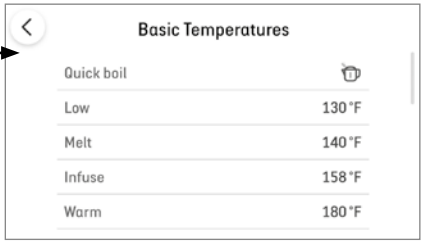


- Connect the probe*
- Press Start to cook

BASIC TEMPERATURE:

At any time during cooking; tap on the thermometer symbol to access a quick reference guide of basic temperatures.





Click thermometer symbol to display the "Basic Temperatures" screen info

Basic Temperature Reference Guide

Low	130°F / 54°C
Melt	140°F / 60°C
Infuse	158°F / 70°C
Warm	180°F / 82°C
Scald	195°F / 90°C
Poach	200°F / 93°C
Simmer	205°F / 96°C
Boil	220°F / 104°C
Sweat	240°F / 115°C
Medium	300°F / 148°C
Shallow fry	375°F / 190°C
Sauté	375°F / 190°C
Brown	390°F / 198°C
Pan fry	390°F / 198°C
High	400°F / 204°C
Sear	450°F / 232°C
Stir fry	482°F / 250°C

*Probe is optional depending on selected cooking technique.

INGREDIENTS

- The Ingredients feature enables correct temperature selection for a specific food type.
- Selection your food type followed by desired cooking technique.

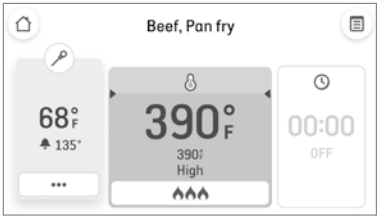
The Ingredients feature is to enable the correct temperature to cook particular food.

E.g.
Protein | Beef | Pan fry







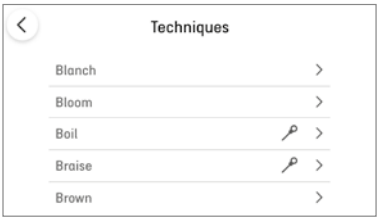


TECHNIQUES

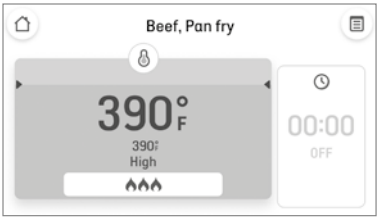
- The Techniques feature enables correct temperature selection for a specific technique.
- Selection your desired technique followed by the food type.

The Techniques feature is to enable the correct temperature to cook particular technique.

E.g.
Saute | Beef |







*Probe is optional depending on selected cooking technique.

MY PRESETS

This mode is where cooking programs can be saved for later and is located from the home screen. A preset can be set within the My Presets or from within Manual Cook mode.

- Create multi-step preset to playback automatically.

E.g. Boiling, simmering or timer for pancakes

- Modify presets without starting over.

Creating a New Preset:

1. New Preset
2. Set and add temperature
3. Set cooking intensity ^, ^^ or ^^^. Set and add timer
4. Set probe alarm (optional)
5. Type preset name (e.g. poached eggs)
6. Set Control (Pan, Probe)
7. Finish

Modify an Existing Preset

1. Tap the pencil icon
2. Follow on-screen instructions
3. Save.

The settings mode can be accessed by selecting the gear icon on the top right hand side of the home menu screen.

To save Manual Cook as a Preset:

- Press the heart icon on the top right of the screen during manual cooking.
- The current cooking parameters including temperature, time, intensity etc will be saved saved to My Presets.
- To change the preset name or cooking parameters navigate to the My Presets mode and select the pencil icon next to the newly created preset.

SETTINGS

Adjusting Sound & Display

1. Select the gear icon for settings on the top right hand side of the home screen
2. Use the toggles to turn off/on "Start up sound" and "At temp sound"
3. Adjust product volume using the slider
4. Adjust screen brightness by using the slider

Changing Temperature - °C / °F

1. Select the gear icon for settings on the top right hand side of the home screen
2. Select either Celsius (°C) or Fahrenheit (°F) from the list.

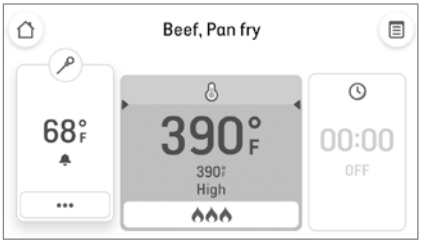
Functions

TIMER

The multi-functional timer can be used in a number of different ways. It can be set to count-up or count down. There are also multiple options when the timer ends.

TIMER COUNT-UP

- Tap on timer for count-up to begin
- When timer is activated; press 'Pause' symbol to pause timer
- When time is paused; either press the 'Stop' symbol to reset the timer or the 'Play' symbol to resume the timer



TIMER COUNT DOWN

- Tap on timer
- Turn the dial to select count down time
- The count down will begin immediately
- Turn the dial clockwise or counterclockwise to add or reduce time

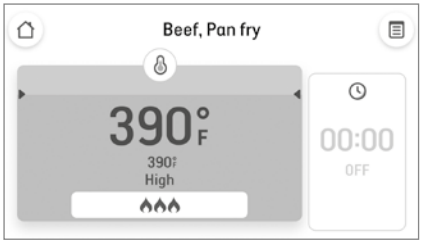
CANCEL COOKING

- When cooktop is active.
- Press "PAUSE"
- Press "PAUSE" again to cancel standby screen.

SCREEN LOCK

The screen can be locked to deactivate all buttons and dials.

- To lock, swipe down (motion: swipe screen from top to bottom)
- To unlock, swipe up (motion: swipe screen from bottom to up)
- Cooking will continue as set when the screen is locked.



WHEN TIMER ENDS OPTION

- After setting count down timer; tap on timer.
- When Timer Ends.
- Select and confirm one of the following:
- **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.

NOTE

Total elapsed time is the total time since cooking has started.

PROBE

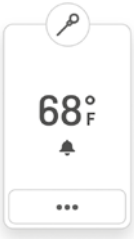
The Probe can be used in two ways. First, as a thermometer to read the temperature. Second, as probe control, which reads and accurately control the liquid cooking temperature.

PROBE ALARM

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

1. Insert Probe.
2. Turn the dial to desired temperature E.g.

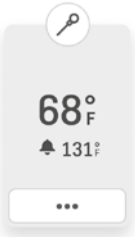
Initial Temperature



Set Temperature



3. Set Alarm Temperature.



4. When Probe alarm temperature is reached. Select to end the Probe.



NOTE:
Press stop button to end probe.



NOTE:
Probe alarm Temperature reached display.

PROBE CONTROL FUNCTION

Probe Control enables temperature control cooking with 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.

PROBE CONTROL STANDARD

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

PROBE CONTROL FOR OIL

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

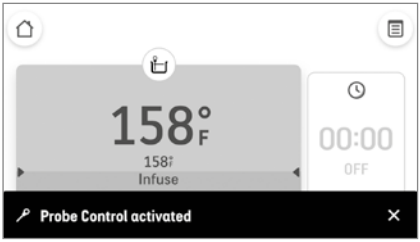
PROBE CONTROL – START / STOP

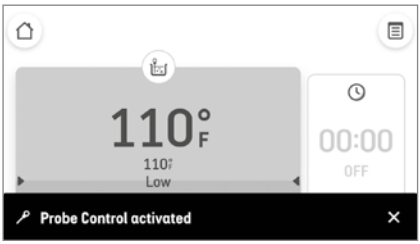
1. Insert Probe
2. Place Probe in liquid.
3. Select Probe Control options at bottom of Probe tile.
4. Select Probe Control Standard or Probe Control for oil.



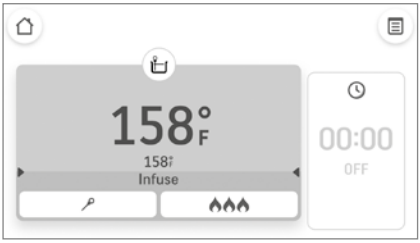


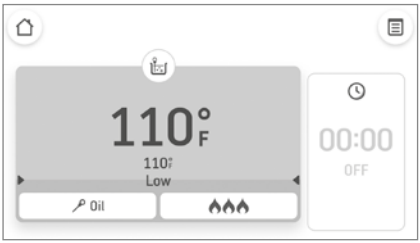
5. Set temperature with control dial.





6. To stop Probe Control, while continuing to cook, select Probe.





7. Stop Probe Control.
8. Cooking continues, Probe Control inactive.



Care & Cleaning

Before cleaning, ensure the induction cooker has completely cooled down.

Switch power off at the power outlet and unplug the power cord from the power outlet.

To clean the glass ceramic plate surface:

- Wipe with a slightly damp cloth using a mild detergent, to remove any food residue.
- Dry thoroughly. Keep the pan sensor clean, dry and free from oil build-up on and around sensor.
- Do not place any part of the induction cooker in the dishwasher.
- Do not use wet cloth to clean underside of cooker.
- Do not use abrasive cleaner or abrasive material on glass.



NOTE

Do not use harsh cleaning solutions or metal scourer pads as these may scratch the glass ceramic plate surface and make subsequent cleaning more difficult.



WARNING

Do not immerse the induction cooker or power cord and power plug in water or any other liquid.



WARNING

To prevent damage to the appliance do not use alkaline cleaning agents when cleaning, use a soft cloth and mild detergent.

STORAGE

Before storage, ensure the induction cooker has completely cooled down.

Switch off at the power outlet and unplug power cord from the power outlet.

Ensure the appliance is completely cooled, clean and dry. Store the appliance flat on the bench or in a convenient cupboard.

Do not place anything on top of the appliance during storage.



Troubleshooting

POSSIBLE PROBLEM	SOLUTION
Error requiring restart	Turn off and unplug the appliance. If this error persists after restarting the appliance, contact Breville Support for assistance.
Small cookware detected	Ensure the cookware is covering the sensor.
Appliance overheated	Leave the appliance plugged-in to allow the cooling fan to work. Wait 10 minutes before restarting.
Issue with probe	Check the probe connector is clean and dry. If this error persists, contact Breville support for assistance.
Cannot identify cookware	The cookware you have placed is not induction compatible. Refer to the Help section in the appliance Settings for more information.
User selects temperature >392F (200C) whilst in probe control mode	The maximum temperature for probe control is 392F (200C). For higher temperatures, switch to pan control.
If glass is hotter than 120F (50C)	The glass is still hot. Let it cool down before handling.



Note



Note

Breville Service Center

USA

Mail: Breville USA
19400 S. Western Ave, Torrance CA
90501-1119

Phone: 1-866-273-8455
1-866-BREVILLE

Web: **breville.com/us/support**

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