

Breville® | PolyScience®

the Control °Freak™

Temperature Controlled Induction Cooking System

"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 220 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. A Create function stores frequently used custom temperature profiles for simple one-touch recall.

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



PERFORMANCE

Performance Range	30°C - 250°C
Dual NTC Probe Resolution	0°C - 300°C
Temperature Stability	±1°C
Power Range	100 - 2400 Watts

OPERATION

Control Functionality	220 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
Shipping Dimensions	487 X 288 X 618mm
Shipping Weight	11.2 kg

AGENCY CERTIFICATION

	UL/IEC Commercial Certification NSF Commercial Certification IPX5 Rated Water Protection
--	--

MODEL NUMBER

240V ~ 50 Hz / 2400 W	CMC850
-----------------------	--------

Includes:

- Temperature Probe w/ Pot Clip
- Protective Travel and Storage Case
- USB Flash Drive

Control Freak™ Precision Induction Hob

Heat intensity control
Dual fan cooling system
Durable stainless steel housing
High-heat resistant ceramic glass
Tritan™ Polymer LCD display
Color TFT screen
USB port allows for software updates
Easy clean housing
Control knobs are dishwasher safe

Visit www.sousvideaustralia.com to learn about the entire line of PolyScience products and great recipe ideas.