

“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 Breville | Commercial coming together to bring great design and unparalleled precision to the culinary world.

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

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



UL/IEC Commercial Certification
NSF Commercial Certification
IPX3 Rated Water Protection

220–240V–50 / 2400 W

CMC850 BSS 2J AN1

ACCESSORIES

Temperature Probe with Pot Clip
Protective Travel and Storage Case
USB Flash Drive

Sold separately: Long Probe
(Shift 250mm) with Pot Clip



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 removable and dishwasher safe