

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
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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

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