“Heat is the secret ingredient.”

*Harold McGee*

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

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](http://www.polyscienceculinary.com) to learn about the entire line of PolyScience products and great recipe ideas.