

## Technical Specification

Model Number	CMC850
Power Source	240V ~ 50 Hz / 2400 W
Performance Range	30°C-250°C
Dual NTC Probe Resolution	30°C-300°C
Temperature Stability	±1°C
Power Range	100-2400 Watts
Probe Functionality	Temp control or thermometer mode
Control Functionality	220 Possible holding temperatures
Timer	72 hour with repeat, continue, keep warm and stop cooking functions
Unit Dimensions (H×W×D)	110 × 350 × 470 mm
Shipping Dimensions	487 × 288 × 618 mm
Shipping Weight	11.2kg
Agency Certification	UL/IEC Commercial Certification NSF Commercial Certification IPX3 Rated Water Protection

## About Us

At Breville we are food thinkers. We are passionate about food knowledge, innovation and design. At PolyScience, our products are known for their lab quality precision and reliability.

Introducing Breville® PolyScience® for commercial kitchens. Together, we bring innovation, good design, precision and quality to the culinary world. We aim to build innovative products that give chefs more control so you can focus on delivering your best creative work.

We've been in the kitchen with you, so we understand your high standards. That's why our team dedicates time for in-kitchen product testing to ensure your most challenging tasks are achieved.

**Breville®** | Commercial

## Full Kit

CMC850



Carry Bag



Probe



USB Drive



Probe Holder



Accessories Case



## Sales

“The Control °Freak™ is the new Gold Standard for induction cooking.”

*Thomas Keller*



“The innovators at Breville PolyScience have raised the bar for induction cooking with *the Control °Freak™*. We have been using it daily in the commis kitchen at The French Laundry and it has performed flawlessly; better than any induction cooking system we have used to date.”

**Breville®** | Commercial

# Where precision meets control.

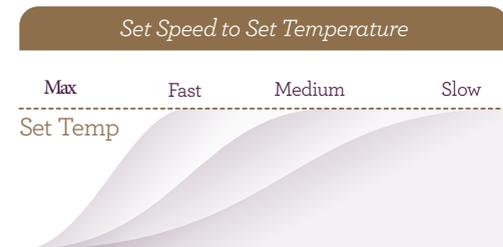
The world's first induction cooker that can set and hold any temperature from **30° – 250°** for any length of time.

## Temperature measured 20 times per second.

Only constant monitoring and the finest adjustments to power can ensure stable temperature. The Control °Freak™ checks temperature 20 times a second to make virtually instantaneous adjustments to power and keep temperature variation to a minimum.

## Control heat intensity.

When cooking delicate dishes you often need to raise the temperature slowly to allow the heat to distribute evenly. When cooking at searing temperatures you often need to ramp the heat up fast. With the Control °Freak™ you can automatically adjust the speed to set temperature like never before.



## Probe Control™ for WET cooking.

Directly sensing the temperature of the ingredients, Probe Control can hold temperature stability of ingredients to within  $\pm 1^\circ\text{C}$ . Ideal for 'wet' cooking and remains accurate in a liquid as little as 5mm deep.

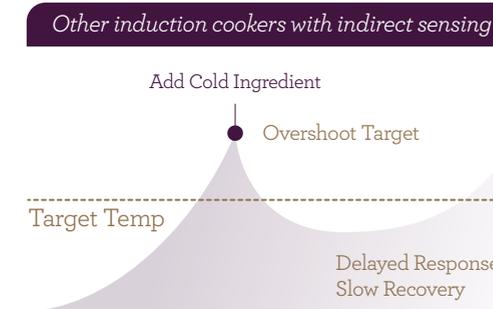
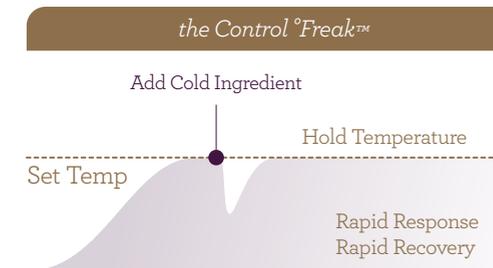
## Pan Control™ for all cooking.

The only way to know the temperature of the pan is to measure it directly. Pan Control can hold temperature incredibly stable even at the highest searing temperatures.



## Rapid response and recovery back to set temperature.

Because the Control °Freak™ directly takes the temperature of the pan or the food, any change, like adding cold ingredients, is detected almost immediately. Power is applied and regulated to return back to set temperature as quickly as possible.



## Engineered for reliability.

Any commercial cooker needs to perform hour after hour at very high temperatures, but if a regular induction cooker gets too hot it cuts out. The Control °Freak's™ patented twin fan cooling system keeps you cooking all night, even at searing temperatures in the hottest kitchen.

*Patented Twin Fan Cooling System*



## Tougher than a restaurant critic.

It doesn't matter if it's heavy knocks, hot spills, or pots weighing 100 kg, this machine is meant for a commercial kitchen. With an extra thick skin of commercial grade stainless steel and a heat resistant Tritan™ display, the Control °Freak™ is tough enough to take all the punishment your kitchen can dish out.

## Create. Save. Repeat.

On any given day the Control °Freak™ may be used for any number of dishes on your menu. So you don't have to remember the cooking times and temperatures, save them and recall them as required, or copy them to other machines for the repeatability and consistency.



NFS Commercial Certification

IPX3 Rated Water Protection

# Precision cooking with the Control °Freak™

Temperature	°F	86	131	131	149	149		194	194	212	212	248	248	392	392	482
	°C	30	55	55	65	65		90	90	100	100	120	120	200	200	250

	GENTLE															INTENSE														
Time	72 hr					1 hr					1 hr					30 min					20 min					1 min				

## Cooking Type

	'WET' COOKING										'DRY' COOKING									
	SOAK		WARM			MEDIUM			SIMMER		SAUTE			FRY			SEAR			
	Temp control as low as 30°										Never exceed oil smoke point									
	GENTLE										OIL SMOKE POINTS									
	SOUS-VIDE										176° Butter, 204° Canola Oil, 232° Coconut Oil, 254° Rice Bran Oil									
	45-60° Fish, 54-70° Beef, 58-70° Pork, 60-75° Poultry, 85° Veg										190° Extra Virgin Olive Oil, 218° Vegetable Oil, 252° Ghee									
	REHEAT										GARLIC									
	CHOCOLATE										110° Sweat, 120° Brown, 130° Burn									
	Dark Melt 55°, Cool 29°, Temper 32°; Milk 50°, White 45°										BROWNING									
	Melt chocolate without seizing										SHALLOW FRY									
	KEEP WARM										Fine adjustments to prevent burning fats									
	Collagen & Gelatin Up to 55°										PAN FRY									
	Controlled cheese & yogurt culture growth										Prevent overheating and damage to non-stick surfaces									
	5-54° Microbe Growth Zone										TOAST NUTS 160°									
	DE-FROST										SPICES 120°, 150°									
	Hold sauce without splitting										CARAMELIZE 120-135° Pancakes									
	Butter poach in any size pot										LIQUID SUGAR 102-113° Thread, 118-121° Firm Ball, 132-143° Soft Crack, 112-116° Soft ball, 121-131° Hard Ball, 148-154° Hard Crack									
	MIN										LOW Below Boiling									
	MEDIUM Around Boiling										HIGH Above Boiling									

## Tasks, Techniques & Temperature Control (°C)

Traditional Recipe Heat Conversion

What are your temperatures?