

“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 397 cooking temperatures from 86°-482°F. 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.

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Temperature Controlled Induction Cooking System

Technical Specifications

PERFORMANCE

Performance Range 86-482°F / 30-250°C

Dual NTC Probe Resolution 32-572°F / 0-300°C

Temperature Stability ±1.8°F / ±1°C

Power Range 100-1800 Watts

OPERATION

Control Functionality 397 (in °F) / 221 (in °C) Possible Holding Temperatures

Timer 72 hr with “Repeat, Continue, Keep Warm and Stop Cooking” functions

WEIGHTS & DIMENSIONS

Unit Dimensions (H x W x D) 4.3 x 13.7 x 18.5in / 110 x 350 x 470mm

Shipping Dimensions 19.2 x 11.3 x 24.3in / 487 x 288 x 618mm

Shipping Weight 24.7 lb / 11.2 kg

Agency Certification



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

120V ~ 60 Hz / 1800 W

CMC850BSSUSA / CMC850BSSUSC

ACCESSORIES

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

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
Easy clean housing
Control knobs are removable and dishwasher safe