

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.

Full Kit

CMC850



Carry Bag



Probe



Long Probe
(Sold Separately)



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

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Where precision meets control.

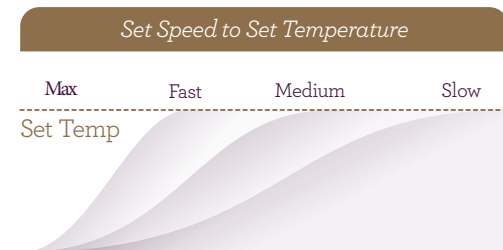
The world's first induction cooker that can set and hold any temperature from **30° – 250°** for any length of time.

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.

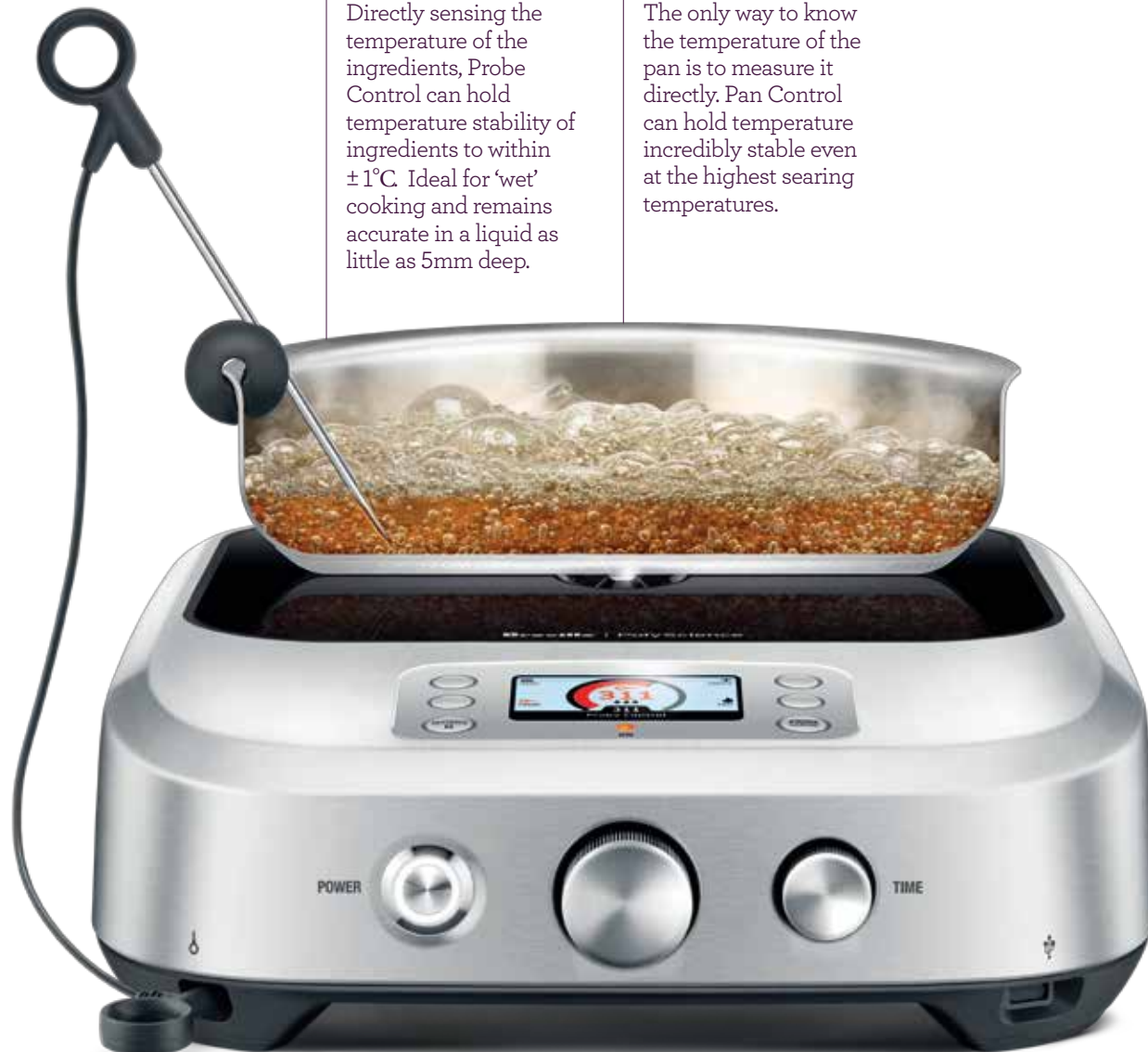


Probe Control™ for WET cooking.

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.

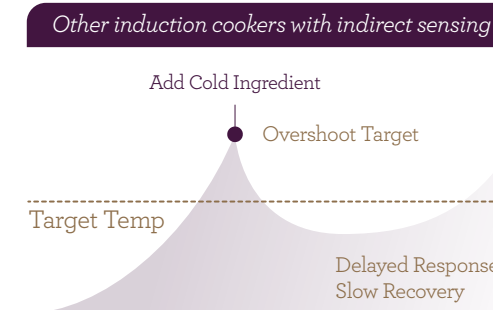
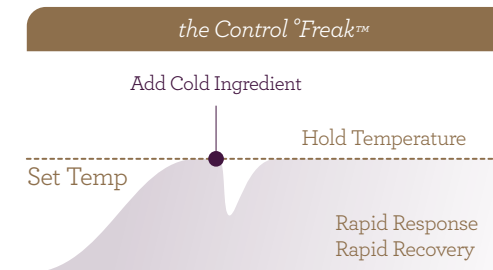
Pan Control™ for all cooking.

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.



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.

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.



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

Cooking Type	‘WET’ COOKING										‘DRY’ COOKING					
	SOAK		WARM			MEDIUM			SIMMER		SAUTE			FRY		SEAR
Tasks, Techniques & Temperature Control (°C)	GENTLE										INTENSE					
	Temp control as low as 30°										Never exceed oil smoke point					
	SOUS-VIDE										OIL SMOKE POINTS					
	45 - 60° Fish, 54 - 70° Beef, 58 - 70° Pork, 60 - 75° Poultry, 85° Veg										176° Butter, 204° Canola Oil, 232° Coconut Oil, 254° Rice Bran Oil					
	REHEAT										190° Extra Virgin Olive Oil, 218° Vegetable Oil, 252° Ghee					
	CHOCOLATE										GARLIC					
	Dark Melt 55°, Cool 29°, Temper 32° Milk 50°, White 45°										110° Sweat, 120° Brown, 130° Burn					
	Melt chocolate without seizing										BOILING					
	KEEP WARM										BROWNING					
	Collagen & Gelatin Up to 55°										Saute without stewing, 120° + Maillard					
Controlled cheese & yogurt culture growth										SHALLOW FRY						
5 - 54° Microbe Growth Zone										Fine adjustments to prevent burning fats						
DE-FROST										PAN FRY						
Hold sauce without splitting										Prevent overheating and damage to non-stick surfaces						
Butter poach in any size pot										GRILL						
BRAISE										STIR FRY						
55 - 65° 12-48hrs, 70 - 75° 8-12hrs, 80 - 85° 2-4hrs										Controlled caramelization of sugars & prevent runaway burning						
MIN										LOW Below Boiling						
MEDIUM Around Boiling										HIGH Above Boiling						

What are your temperatures?