

“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
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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