

## BREVILLE COMMERCIAL HYDROPRO™ AND HYDROPRO™ PLUS SOUS VIDE IMMERSION CIRCULATORS.

The HydroPro™ initiates a new generation of professional sous vide immersion circulators.

Featuring Sous Vide Toolbox™, an intuitive on-board guided cooking experience that simplifies sous vide cooking by using scientific algorithms to calculate time to temperature and pasteurization for a vast range of foods.

Programming and repeatability of your cooks is made simple thanks to 'My Presets' and usability has been enhanced via a large touch screen that allows easy manual input of cooking parameters.

The powerful heater and newly designed pumping system ensure precise temperature control across a wide range of cooking volumes. Designed with food safety and simple maintenance in mind, the design features a smooth waterproof construction, quick-release clamp, and a magnetic impeller for easy cleaning and descaling. Removable parts are commercial dishwasher safe.

The HydroPro™ Plus features a digital needle probe that displays the core temperature of the food in real-time, enabling data cooking.



Breville Commercial  
HydroPro™  
073561



Breville Commercial  
HydroPro™ Plus  
073562

Item #	L"	W"	H"
073561	3 7/10	4 9/10	14 1/2
073562	3 7/10	4 9/10	14 1/2



### BREVILLE COMMERCIAL IMMERSION CIRCULATOR TANK-18L

4.75 gallon (18L) polycarbonate tank ideal for use with Polyscience HydroPro™ immersion circulators. Custom-cut lid sold separately.

Item #	L"	W"	H"	Capacity L
073418	18	12	9	18

### BREVILLE COMMERCIAL IMMERSION CIRCULATOR TANK-49L

13 Gallon polycarbonate tank ideal for Polyscience HydroPro™ Immersion Circulators. Custom-cut tank lid sold separately.

Item #	L"	W"	H"	Capacity L
073449	26	18	9	49

### BREVILLE COMMERCIAL IMMERSION CIRCULATOR TANK LID-49L

Custom-cut lid to be used with Sous Vide Professional Immersion Circulator tanks.

Item #	L"	W"	H"
073451	26	18	1 1/3