

TEMPERATURE CONTROLLED COMMERCIAL INDUCTION COOKING SYSTEM.



- Temperature Stability $\pm 1^{\circ}\text{F}$.
- Power Range 100 - 1800 Watts.
- Timer: 72 hr with "Repeat, continue, keep warm and stop cooking" functions.
- UL/IEC Commercial Certification.
- NSF Commercial Certification.
- IPX5 Rated Water Protection.
- 2 Year Limited Warranty.
- Includes: Temperature Probe / Pot Clip
- Protective Travel and Storage Case and USB Flash Drive.

Item #	Overall dimensions"	Wt lbs.
073560	18 1/2 x 11 1/3 x 4 1/3	25

THE CONTROL FREAK™ INDUCTION STOVE

Brought to you by Breville® | PolyScience® coming together to bring great design and unparalleled precision to the culinary world.

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. A Create function stores frequently used custom temperature profiles for simple one-touch recall.

