



LOOKBOOK

the Control °Freak®

Professional tools for chefs and mixologists.

Breville | Commercial

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HOW TO USE THIS LOOKBOOK

This document is designed to assist you in creating your product detail page for the Control °Freak®. It provides all of the product information and insights you will need.

The key copy and layout of images and video should be seen as best practice for how these assets may be executed. This lookbook has been provided to ensure consistent merchandising and branding across all e-commerce platforms.



PRODUCT DESCRIPTION



CAROUSEL (IMAGES + VIDEO)



PRODUCT SPECS



PRODUCT DNA (FEATURES + BENEFITS)



WHAT'S IN THE BOX



PRODUCT DESCRIPTION

KEY CALLOUT

Heat is the secret ingredient.

KEY COPY

The Control °Freak® induction cooking system is the first of its kind to accurately measure, set and hold any cooking temperature from 77° – 482°F. The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature. Probe Control™ remote thermometer precisely controls 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.

CAROUSEL (IMAGES + VIDEO)

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CAROUSEL VIDEOS AND IMAGES



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PRODUCT SPECS

PERFORMANCE

Performance Range	77–482°F / 25–250°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
- USB port allows for copy / pasting programs
- Easy clean housing
- Control knobs are removable and dishwasher safe



PRODUCT DNA (FEATURES + BENEFITS)

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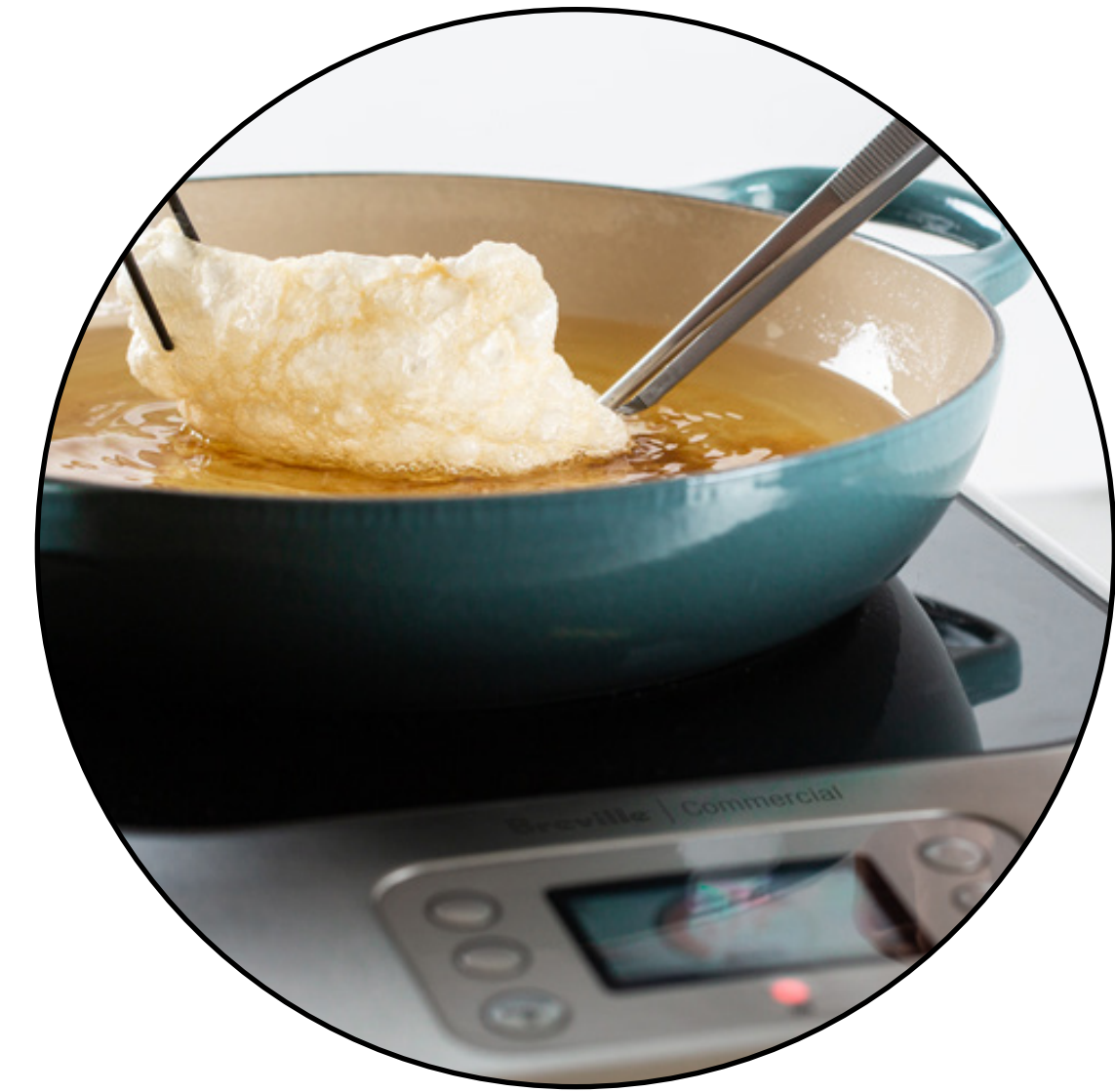
① Through the glass sensor

The unique real-time sensing system uses a through-glass sensor to directly measure surface temperature 20 times per second. This ensures the quickest recovery to set temperature throughout cooking.



② Probe Control™

Probe Control™ drives the cooker to reach and hold your desired ingredient temperature. Works great for sauces, sugar work, poaching and more. The integrated probe can also be used in thermometer mode to monitor the core temperature of solid foods like steaks, cutlets, and filets.



③ Probe Control™ Oil

Probe Control™ oil automatically adjusts power when deep frying to return to the set temperature without overshooting.



PRODUCT DNA (FEATURES + BENEFITS)

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PRODUCT DNA IMAGES](#)



④ Heat Intensity Control

The heat intensity control allows you to adjust the intensity while keeping the temperature moderate and constant. Get rid of the double boiler for tasks like making hollandaise, citrus curd, and tempering chocolate.

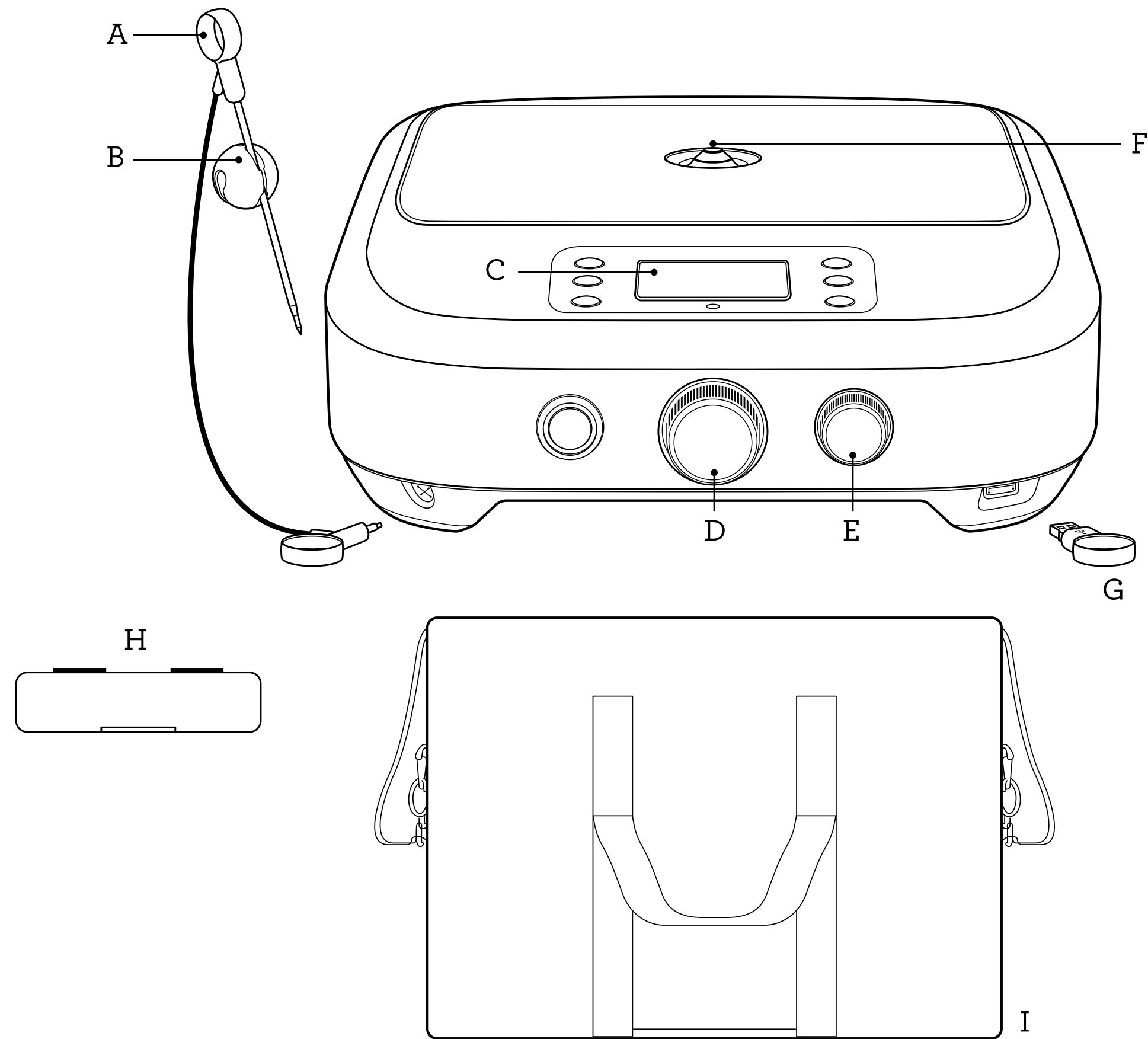


⑤ Create Function

The Create Function enables you to save and name frequently used settings so that they can be recalled and used again and again to get consistent results every time.



WHAT'S IN THE BOX



INDUCTION COOKTOP

A. Probe

Controls the appliance based on ingredient temperature.

B. Probe Holder / Pot Clip

Securely holds the temperature probe whilst allowing for easy articulation and repositioning.

C. Color TFT screen

Displays current and set temperatures with timer (when used).

D. Temperature Control Knob

Sets the appliance to precise temperatures. When using menu functions, turn to adjust parameters and push to select.

E. Timer Knob

Designed to easily set count down and count up timers with advanced “when timer ends” functions.

F. Pan Sensor

Measures surface temperature directly for high accuracy, temperature stability and fast recovery.

G. USB Drive

Save / Copy programs from one unit to another.

H. Accessories Box

Stores accessories when not in use.

I. Carry Bag

For safe storage and transport of the appliance.

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