



LOOKBOOK

the HydroPro™ Plus

Professional tools for chefs and mixologists.

Breville | Commercial

LOOKBOOK

the HydroPro™ Plus

HOW TO USE THIS LOOKBOOK

This document is designed to assist you in creating your product detail page for the HydroPro™ Plus. 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

Set it. Forget. Report. Repeat.

KEY COPY

The HydroPro™ Plus 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.

The HydroPro™ Plus includes a digital needle probe that displays the core temperature of the food in

real-time, enabling delta cooking. Data is stored on-board and can be transferred to the HACCP Manager App via Bluetooth for easy logging of all your sous vide cooks.

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.

CAROUSEL (IMAGES + VIDEO)

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CAROUSEL VIDEOS AND IMAGES



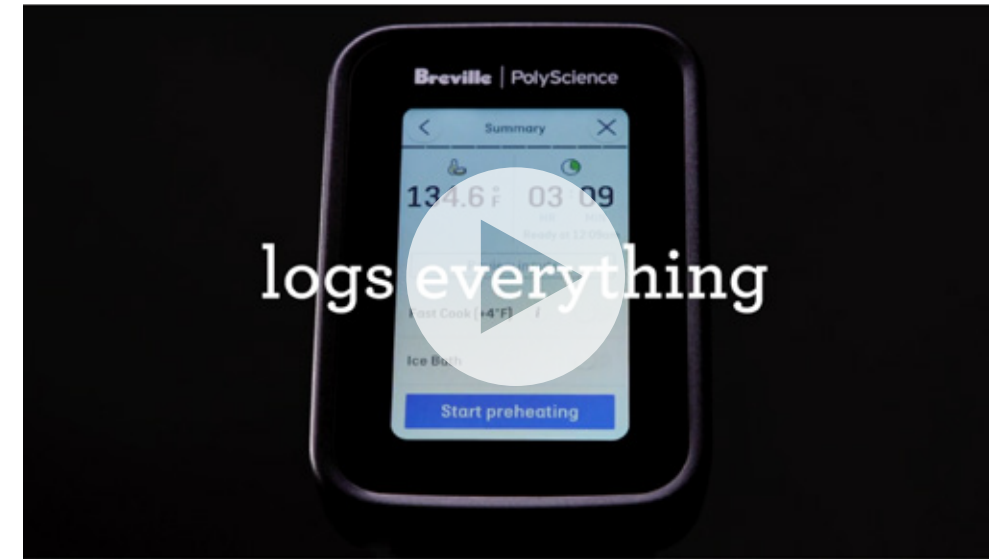
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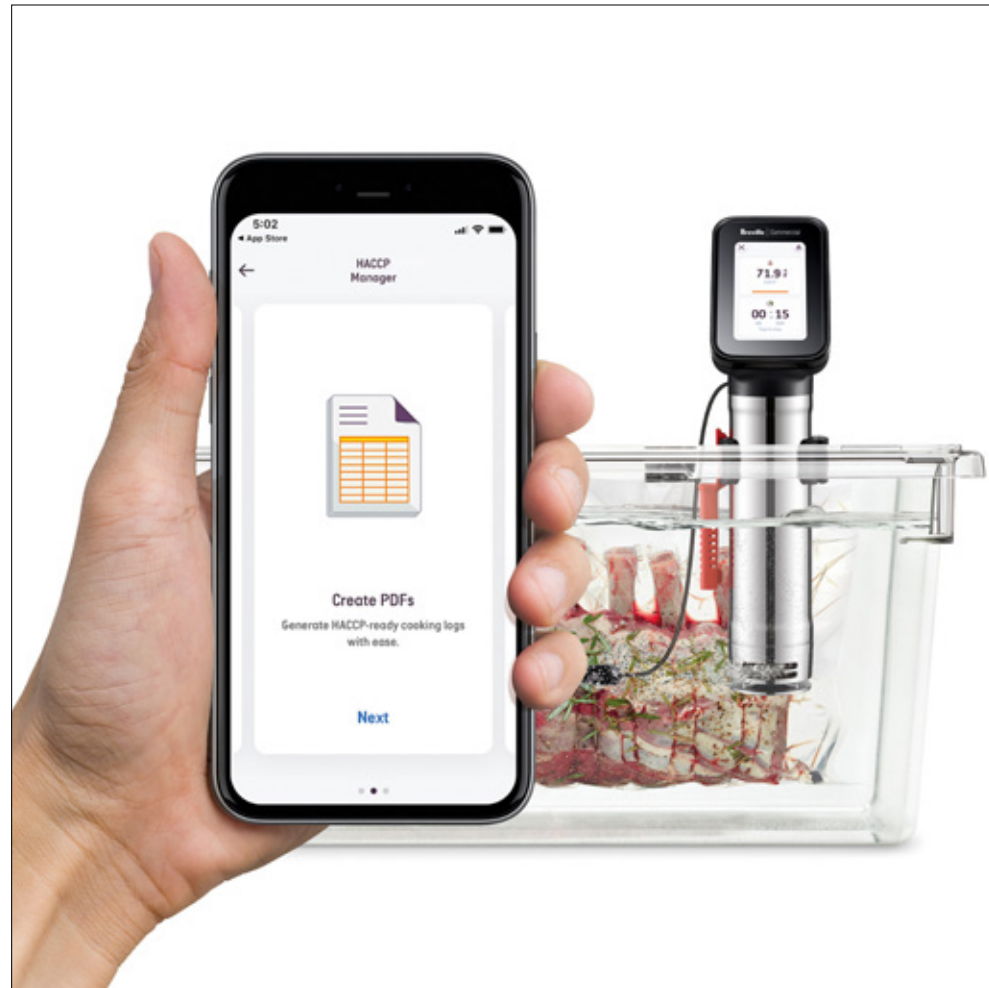


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8





PRODUCT SPECS

PERFORMANCE

Power	1450 Watts
Flow Rate	17 L/Min
Max Water Bath Size	45L with lid

DURABILITY

IPX7 Water Resistant	Stainless Steel Exterior
NSF and cUL Commercially Certified	Ruby Bearing
  	Tungsten Carbide Shaft

WEIGHTS & DIMENSIONS

Unit Weight	4.2lb / 2kg
Unit Dimensions (L x D x H)	3.7in x 6.7in x 14.6in / 9.4cm x 17.0cm x 37.0cm
Shipping Weight	27.6lb / 12.5kg
Shipping Dimensions (L x D x H)	9.6in x 26.6in x 17.4in / 24.3cm x 67.5cm x 44.2cm
SKU Number	CSV750PSS1BUC1

PRECISION

Temperature Resolution	0.1°F/0.1°C
Temperature Stability	± 0.1°F/0.1°C
Maximum Water Temperature	194°F/90°C

USABILITY

- Color TFT Touch Display
- On-board Cooking Guide
- Sous Vide Toolbox™
- Manual Time & Temperature Controls
- Integrated Digital Probe
- Variable Flow Speed
- 360° Adjustable Flow Direction
- Coil-less Heating Chamber
- Low Water Detection
- Magnetic Impeller Coupling
- Adjustable & Detachable Clamp

CONNECTIVITY

- Bluetooth

ACCESSORIES

- Adjustable & Detachable Clamp
- Magnetic Impeller
- 360° Adjustable Flow Direction Foot
- Digital Probe & Calibration Holder
- Carry Case with Handle



PRODUCT DNA (FEATURES + BENEFITS)

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PRODUCT DNA IMAGES



① Digital probe

The HydroPro™ Plus digital needle probe displays the core temperature of the food as it cooks, enabling sous vide delta cooking. Delta cooking delivers shorter cooking times while preserving the precision results of Sous Vide. Core food cooking and cooling temperatures are effortlessly recorded for HACCP compliance.



② Breville HACCP Manager™

The HydroPro™ Plus HACCP data logs are managed via the Breville HACCP Manager™ App (on Android and iOS) via Bluetooth. The app makes it easy and economical to store & manage all sous vide HACCP reports across multiple HydroPro Plus models, even those at multiple locations.



③ Sous Vide Toolbox™

An intuitive guided cooking experience. It simplifies sous vide cooking & pasteurization times and temperatures for a wide array of foods by using scientific algorithms applied to the thermal conductivity of what is being cooked. Food types include animal proteins, eggs, vegetables, fruit, legumes, lentils, custard, and yogurt.



PRODUCT DNA (FEATURES + BENEFITS)

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PRODUCT DNA IMAGES](#)



④ Easy to clean

Smooth construction and tool-less disassembly of commercial dishwasher safe components make the circulator easy to clean. Access to the pump assembly is possible through a removable foot and magnetic impeller. The exterior only needs to be wiped with a soft cloth after removing an adjustable, quick-release clamp.



⑤ Color TFT touch display

Say goodbye to buttons. A large 4.3" touch screen allows easy manual input and adjustment of cooking parameters.



⑥ Magnetic impeller

The pumping system is the first of its kind. The impeller features tool-less removal for easy cleaning. Pump direction is adjustable with the a rotating base. Flow speed is adjustable to with three speeds for gentle low circulation, or aggressive pumping in large baths.



PRODUCT DNA (FEATURES + BENEFITS)

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PRODUCT DNA IMAGES](#)



⑦ My Presets

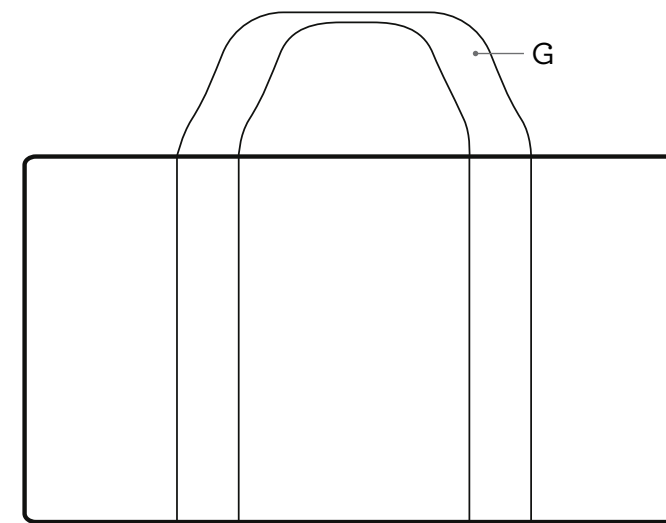
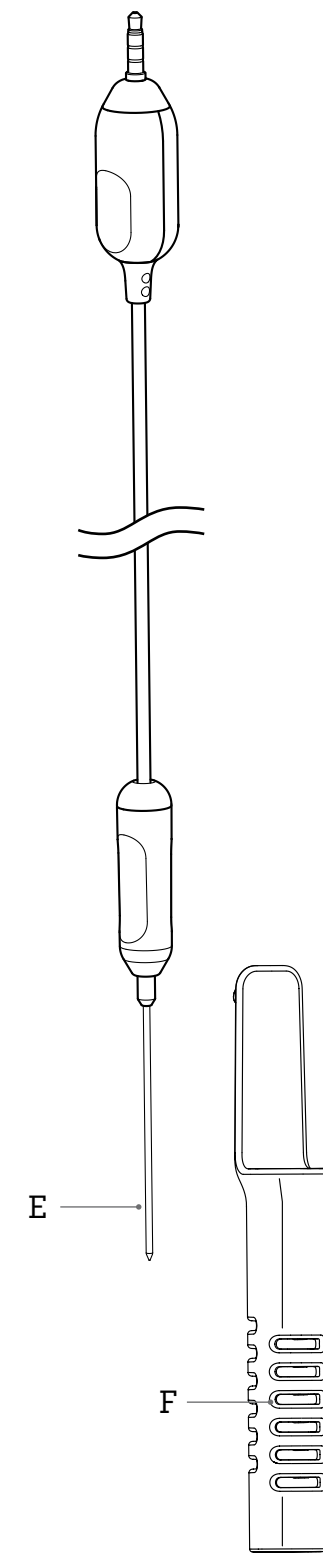
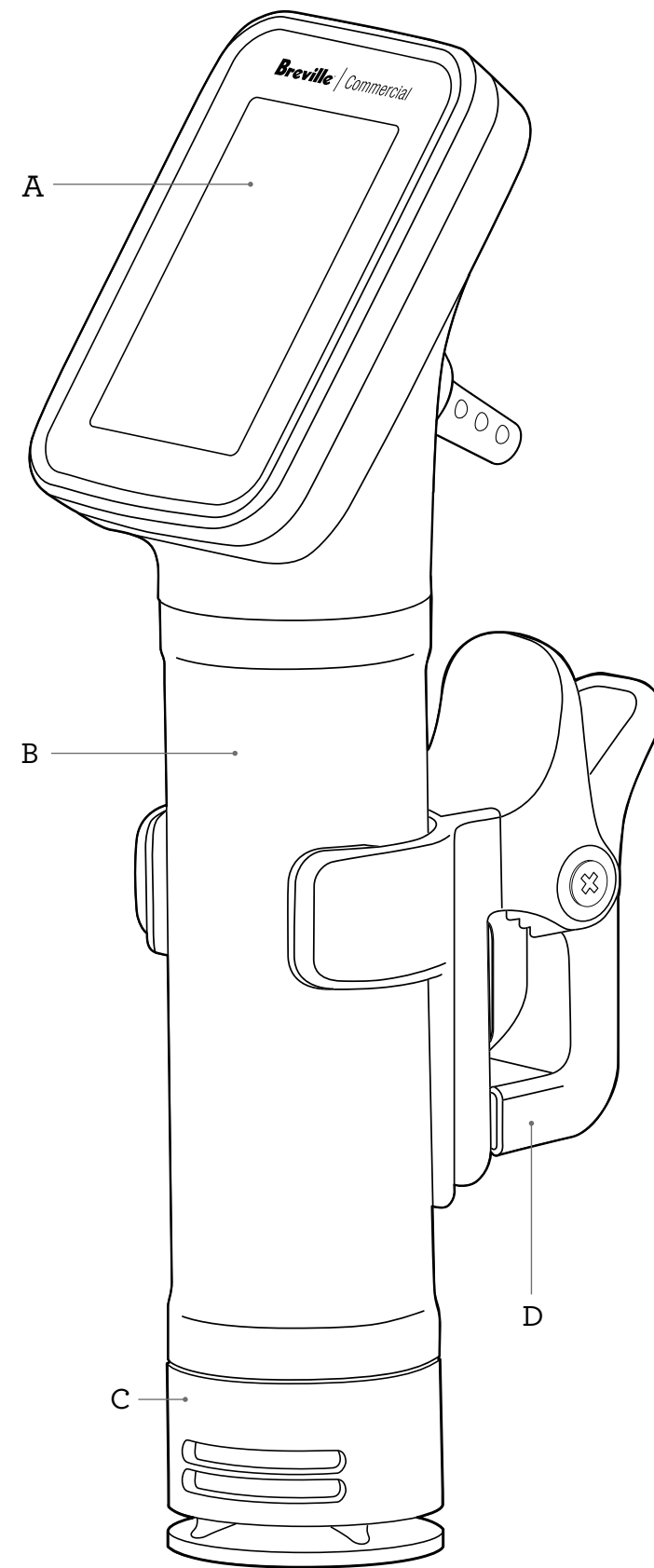
Replicate your results. Store your most frequently used sous vide for easy recall with preset programs. Programs may include a name, temperature, timer, and flow speed.

⑧ Heavy duty clamp and calibration holster

A spring-loaded, quick release clamp design enables fast setup and teardown of the appliance. The probe calibration holster holds the needle probe in the optimal position for recalibration and doubles as a sheath for safe storage of the probe when it is not in use.



WHAT'S IN THE BOX



COMMERCIAL IMMERSION CIRCULATOR

A. TFT Touchscreen

Enables intuitive adjustment of cooking parameters.

B. Stainless Steel Construction

NSF compliant design for easy cleaning and sanitation.

C. Foot

Remove to clean the impeller. Flow direction can be adjusted by rotating the foot.

D. Mounting Clamp

For thorough cleaning and easy set up / tear down of the appliance.

ACCESSORIES

E. Probe

Enables Delta Cooking and HACCP data logging. Probe calibration data is stored on-board the probe.

F. Probe Holder

For safe storage of the needle probe. Also used during ice point calibration.

G. Carry Case

For safe storage and transport of the appliance.

H. Sous Vide Tape Sample

To maintain vacuum in the sous vide bag during probe cooking (Not pictured.)

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