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.

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 (30°–250°C).

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.

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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 USC: 100-1800W
EUK & ANZ: 100-2400W
Warranty 12 month Limited

Control Functionality
397 (in °F) / 221 (in °C) Possible Holding Temperatures
72 hr with "Repeat, Continue, Keep Warm and Stop Cooking" Functions

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 USC: 100-1800W
EUK & ANZ: 100-2400W
Warranty 12 month Limited

OPERATION

Control Functionality
397 (in °F) / 221 (in °C) Possible Holding Temperatures
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
Surface Dimensions (L x W) 14.5 x 9.38in / 36.8 x 23.8cm
Shipping Dimensions 19.2 x 11.3 x 24.3in / 487 x 288 x 618mm
Shipping Weight 24.7lb / 11.2kg

Package Contents
- Temperature probe with pot clip
- Accessories case
- USB flash drive
- Protective carry case

Sold Separately
- The Long Probe™ CMC850 ACP (Shaft 250MM / 9.8in) with Pot Clip

Precise Induction Hob
- Heat intensity control
- Dual fan cooling system
- Durable stainless steel housing
- High-heat resistant ceramic glass
- Style™ Polymer LCD display
- Color TFT screen
- USB port allows for software updates
- Easy clean housing
- Control knobs are removable and dishwasher safe

SKU
USC: CMC850BSS USA 1200 – 60Hz / 1800W
EUK: CMC850BSS UK 230-240V / 50Hz / 2400W
ANZ: CMC850BSS AU/NZ 230-240V / 50Hz / 2400W

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The Anti-Griddle™ is a traditional cook top with an amazing twist: instead of heating, the device quickly freezes sauces, purees, vinaigrettes, crèmes, foams, fruits or any type of food!

A −20°F (−29°C) stainless steel worktop with which you pipe or sculpt directly onto the surface – creating frozen canapés, intricate chocolate decorations, frozen confections, and even sorbet lollies.

Inspired by Chef Grant Achatz at Alinea Restaurant in Chicago, this unique innovation opens a new dimension for your creativity.

Develop solid or semi-frozen creations with stable, crunchy surfaces and cool, creamy centers. The tantalizing dual-textures create a surprising and unique experience in restaurants.

“The possibilities are endless. We re-invented smores with a frozen marshmallow, liquid center chocolate, covered with Graham Crackers. This machine makes us rethink what we can actually do.”

Matthias Merges, Yusho restaurant.

**PERFORMANCE**

Peak Working Temperature
-20°F / -29°C

Warranty
12 Month Limited

**OPERATION**

Control Functionality
Fixed -20°F / -29°C working temperature

Simple operation and maintenance

**WEIGHTS & DIMENSIONS**

Overall Dimensions (L x W x H)
15.88 x 18.38 x 10.5in / 40.3 x 46.7 x 26.7cm

Surface Dimensions (L x W)
14.5 x 9.38in / 36.8 x 23.8cm

Shipping Dimensions
23 x 22 x 21in / 58.4 x 55.9 x 53.3cm

Shipping Weight
76lbs / 34.5kg

Flash Freezing
- Quickly freezes food into a solid or semi-frozen texture.
- Freezes unique forms or intricate designs.
- -20°F / -29°C ‘griddle’ temperature ensures instantaneous results.
- High endurance stainless steel.
- Easy-to-clean surfaces.

**SKU**

US: CAG700SIL1BUC1 120V ~ 60Hz / 8A
EU: CAG700SIL2GUK1 220-240V ~ 50Hz / 3.3A
ANZ: CAG700SIL2JAN1 220-240V ~ 50Hz / 3.3A
The PolyScience 400 Series Commercial Chamber Vacuum Sealer offers true HACCP data logging and support. Users now have access to HACCP-Portal.com, allowing them to prepare HACCP plans for vacuum sealing and Sous Vide cooking with ease.

Manager and Operator pass-codes assist in control over log data and functionality. This unit exhibits excellent performance under heavy use and is easily programmable for specific vacuum levels, which is essential when sealing with compression as a cooking technique or protecting fish or other delicate foods in preparation for Sous Vide cooking.

Dual pressure sensors allow true millibar reading for accuracy in vacuum packing. Also new to the unit are humidity sensors, eliminating boil over. The interface of the unit is extremely user-friendly, incorporating a full color TFT display. Direct temperature logging of Sous Vide cooking cycles is supported via dual K-Type thermocouple probe ports.

**PERFORMANCE**

- **Seal Bar Length**: 12.25 in / 31.1cm
- **Pump Type**: Busch Oil Rotary
- **Pump Power Rating**: .5 hp
- **Warranty**: 12 month Limited

**WEIGHTS & DIMENSIONS**

- **Overall Dimensions**: 15.5 x 19 x 14.5in / 39.4 x 48.25 x 36.8cm
- **Chamber Dimensions**: 13 x 12 x 7in / 33 x 30.5 x 17.8cm
- **Shipping Dimensions**: 19 x 24 x 26 in / 48.3 x 61 x 66cm
- **Shipping Weight**: 86lbs / 39kg

**Package Contents**

- HACCP-Portal license
- Thermal label printer with labels
- 2 K-Type thermocouple probes
- Liquid tray
- Oil tool kit
- Quick start guide

**Chamber Vacuum Sealer**

- Manager and Operator pass codes
- Temperature data logging
- Thermometer calibration logging
- Vacuum data logging
- 5” Color TFT display
- Dual humidity sensors
- Dual pressure sensors
- Automatic pump restoration

**SKU**

VSCH-400AC1B 120V / 7.5A

**Certificate**

cETLus Sanitation and Electric
The Smoking Gun™ Pro
Hand-held Smoke Infuser

The Smoking Gun™ Pro produces cold smoke, which allows it to be used for any kind of food or liquid.

As a flexible hand-held device, it is easy to use for infusion or finishing with a variety of smoky flavors and aromas. Your selection of combustibles including various wood chips, teas, herbs, spices, hay, and even dried flowers is limited only by your imagination.

The all-new Smoking Gun Pro features a large robust housing designed specifically to withstand commercial use.

Tool-less disassembly allows for quick and easy cleaning.

Sold separately (BSM600AWC0NUC1)

- Applewood
- Cherrywood
- Hickory
- Mesquite

PERFORMANCE

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fan Speed</td>
<td>Variable</td>
</tr>
<tr>
<td>Burn Chamber Size</td>
<td>1 in / 25 mm (diameter)</td>
</tr>
<tr>
<td>Power</td>
<td>4 AA Batteries</td>
</tr>
<tr>
<td>Warranty</td>
<td>12 month Limited</td>
</tr>
</tbody>
</table>

WEIGHTS & DIMENSIONS

<table>
<thead>
<tr>
<th>Feature</th>
<th>Specification</th>
</tr>
</thead>
<tbody>
<tr>
<td>Unit Weight</td>
<td>1lb / 454g</td>
</tr>
<tr>
<td>Unit Dimensions</td>
<td>8.75 x 3.25 x 2.596 / 171.5 x 82.6 x 66.4 mm</td>
</tr>
<tr>
<td>Shipping Dimensions</td>
<td>16 x 11.5 x 3.5in / 254 x 292.1 x 89mm</td>
</tr>
<tr>
<td>Shipping Weight</td>
<td>2.5lb / 1.13kg</td>
</tr>
</tbody>
</table>

Package Contents

- Smoking Gun
- Mesh Filler kit
- Four smoking screens
- Set screw
- Hex Key
- Set Screw
- Four AA batteries
- Instruction Book
- Two 1/2 oz Apple & Hickory wood samples
- Hex Key

Hand-Held Smoke Infuser

- Removable burn chamber
- Removable smoking barrel
- Tool-less disassembly
- Large air inlet
- Integrated stand design
- Commercial build quality

SKU

- US: CSM700PSS0NUC1
- EU: GSM700PSS0NUK1
- ANZ: CSM700PSS0NAN1

A new design & engineered in Australia

12 month Limited Warranty

The Smoking Gun packs the power of a smokehouse and fits in your hand. I use it to smoke everything from ice cream to Bloody Mary’s.

Steven Raichlen, host of Project Smoke on PBS.

Features

A. Easy to change mesh filter.
B. Large capacity removable burn chamber to fit more wood chips, herbs, tea leaves & spices.
C. Easy to remove stainless steel burn barrel. Dishwasher safe.
D. Removable metal fan.
E. Removable O-ring for cleaning.
F. Variable speed & On/Off dial.
G. Nozzle to direct smoke.
H. Large stable base.
The Sous Vide Professional Classic Series

Immersion Circulator

The Sous Vide Professional Classic Series Immersion Circulator is the legendary machine that changed kitchens forever. The breakthrough innovation of this immersion circulator helped pioneer the realm of Sous Vide cooking.

This thermal circulator offers maximum flexibility and clamps onto any tank with round or flat walls that can hold up to 30L (120V) and 45L (220 - 240V). With its one-touch control it enables you to quickly set or adjust the cooking temperature. Also, its simple selectable high and low pump speeds provide precise liquid circulation control.

**PERFORMANCE**

- **Maximum Bath Volume**
  - 120V: 8ga / 30L
  - 240V: 12gal / 45L

- **Maximum Pump Output**
  - 3.2 gpm / 12 lpm

- **Maximum Temperature**
  - 200°F / 93°C

- **Temperature Stability**
  - ±0.09°F / ±0.05°C

- **Heater Wattage**
  - 120V: 1100W
  - 230V**: 1600W
  - 240V*: 1600W

- **Minimum Immersion Depth**
  - 3.375in / 8.57cm

**Warranty**

- 12 month Limited

**WEIGHTS & DIMENSIONS**

- **Unit Dimensions (H x W x D)**
  - 14.125 x 3.875 x 7.375in / 35.88 x 9.84 x 18.73cm

- **Shipping Dimensions**
  - 12 x 8 x 16in / 30.5 x 20.3 x 40.6cm

- **Shipping Weight**
  - 9lbs / 4.1kg

**SKU**

- 7306AC1B5 120V
- 7306AC2D5 230V**
- 7306AC2*5 220-240V

* 240V part numbers shown include a European-style power cord (A, E, P)

** 230V part number is for use in North America only

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“Sous vide equipment is the most important cooking technology in the past couple hundred years.”

Dave Arnold, Existing Conditions.
The Sous Vide Professional™ Chef Series

**Immersion Circulator**

“Really, the exciting thing about this type of cooking is that it has not only allowed us to control the variables, it has allowed us to understand the products so much deeper. It has been part of our growing understanding of an egg, a piece of fish, of a chicken breast, a carrot. For me that’s the most exciting part, the ongoing education about what we do and this technology has been vital to that.”

Wylie Dufresne, Du’s Donuts.

The Sous Vide Professional Chef Series sets the standard for Sous Vide cooking.

The Chef Series Immersion Circulator was developed to meet the requirements of the world’s best chefs and to add a new dimension of control to your kitchen. With its innovative, features and award winning design, the Chef Series Immersion Circulator delivers outstanding results under the toughest conditions and demands.

The compact design makes for easy storage. The immersion circulator clamps onto any pot or tank with round or flat walls that can hold up to 30 liters (8 gallons) for instant liquid circulation control.

**PERFORMANCE**

<table>
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<tr>
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</tr>
<tr>
<td>Maximum Temperature</td>
<td>200°F / 95°C</td>
</tr>
<tr>
<td>Temperature Stability</td>
<td>±0.1°F / ±0.07°C</td>
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<tr>
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**Warranty**

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<td>18 x 11.5 x 9in / 45.72 x 29.21 x 22.86cm</td>
</tr>
<tr>
<td>Shipping Weight</td>
<td>12.75 lbs / 5.78kg</td>
</tr>
<tr>
<td>SKU</td>
<td>SVC-AC1B / SVC-AC2*</td>
</tr>
</tbody>
</table>

*220 - 240V x1 power plugs available: A, E, F, Z. Example: SVC-AC2E
Accessories

the Smoking Gun®

Wood chips
SKU: SB00460401

Commercial Vacuum Sealer

Replacement Seal Bar Teflon Tape
3 yard roll SKU: SP0015848

Chamber Vacuum Bags, (250 ct)
Available in sizes:
8 x 12 SKU: PSC-VBF-2510
8 x 12 SKU: PSC-VBF-2512
12 x 14 in SKU: PSC-VBF-1214

Vacuum Pump Oil
Vacuum Pump 3Qt (1L)
SKU: SP0075830

Soft Travel Case
For safe transport and storage of PolyScience sous vide immersion circulators
SKU: PSC-060076

Replacement Seal Bar Teflon Tape
3 yard roll SKU: SP0015848

K-Type Hypodermic Probe
For use with digital thermometers
SKU: PSC-300-470

Closed Cell Foam Tape
For use with hypodermic temperature probe, .75 in X 3 ft
SKU: PSC-300-632

Polyethylene Tank - Single Cut
Available in 18L & 49L sizes
SKU: PSC-P18LCR & PSC-P18LCH (fits 49L)

Classic
SKU: PSC-P18LCS & PSC-P83LCS (fits 49L)

Chef
SKU: PSC-P18LCH & PSC-P83LCH (fits 49L)

Soft Travel Case
For safe transport and storage of PolyScience sous vide immersion circulators
SKU: PSC-060076

Polyethylene Tank - Dual Cut
Available in 64L & 83L sizes
SKU: PSC-P83LCHD (fits 64 and 83L)

Resources

Sous Vide

The Sous Vide Toolbox
Demystify the art and science of Sous Vide cooking by calculating the cook time and pasteurization of foods.
Available on iOS

Immersed
The Definitive Guide to Sous Vide Cooking
by Philip Preston
SKU: PSV7901

Immersed is the story of sous vide told by founder of PolyScience Culinary, Philip Preston, as well as many well-known chefs who helped shape its history.

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Applewood
Slightly sweet & fruity
SKU: SB00460401

Cherrywood
Slightly sweet & delicate
SKU: SB00460401

Hickory
Rum & raisin
SKU: SB00460401

Mesquite
Strong & smoky
SKU: SB00460401

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BUILT FOR COMMERCIAL

Brought to you by Breville | PolyScience coming together to bring great design and unparalleled precision to the culinary world. Visit www.polyscienceculinary.com to learn about the entire line of PolyScience products and great recipe ideas.