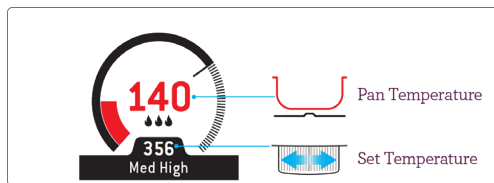


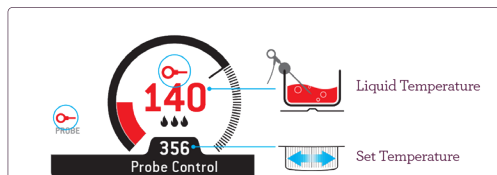
Pan Control



The large control knob on the front of the unit works just like an ordinary stove. Simply turn it up and down to adjust the heat. Once the desired pan temperature is reached, it will hold indefinitely.

Depending on the pan being used, the unit may overshoot at first. Don't worry, the cooktop will cool and then maintain your desired temperature.

Probe Control™



Probe Control™ allows you to control the unit based on the temperature of the food in your pan/pot! Just like sous vide cooking, the food will only reach the temperature that you set it to. If you are deep frying, choose Probe Control™ Oil. Oil heats very differently than water.

USB

The key to a successful restaurant is consistency. Quickly copy and share programs with other chefs and restaurants using the provided USB.

Create Programs

Creating programs with the Control °Freak is quick, easy, and allows you to standardize the cooking method of a given recipe. Within the "Create" function, chefs can store a recipe temperature, heat up speed, and timer options. Imagine being able to cook perfect French omelettes one after the other with zero loss. Simply set a program for 208°F, Fast *Intensity*, and a *Timer to Repeat* after 2 minutes.

Your breakfast service has never been simpler.

Intensity

Not only does the Control °Freak allow you to reach and hold specific temperatures, it allows you to control *how quickly* you reach that temperature. Imagine being able to temper chocolate directly in a pan on the cooktop with no double boiler! Simply set the Control °Freak to your desired melting temperature and switch the *Intensity* to low. The chocolate will melt without scorching, with zero stirring.

Timer

Recipe methods are a complex combination of what happens to the ingredients before and after they reach a specific temperature for a given time. The Control °Freak's *Timer* function allows you to decide when a time should start and what happens after the timer ends. Imagine that your lamb shanks braise slowly for 8 hours at 177°F. When time is up, the temperature drops to 140°F to hold them warm for dinner service.

It's your recipe.
It's your kitchen.
Take control!



the Control °Freak
brought to you by

Breville | PolyScience®

19400 S. Western Ave.
Torrance CA, 90501
www.PolyScienceCulinary.com

Pan and Probe Control™ Make Tasks Simple



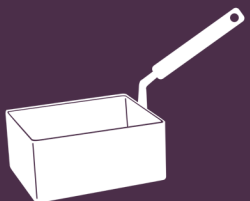
The ability to gently warm ingredients to a precise temperature is one of the Control °Freak's most unique benefits. Tasks such as melting chocolate, emulsifying hollandaise, or setting lemon curd- all require the full attention of any chef. They also require delicate heat. Thanks to the precision of the through-the-glass pan sensor and the *Intensity* function, these tasks can be completed without the use of a double boiler.



Stocks are the fundamental building block of flavor in the modern kitchen. Not all of them require high heat to get a flavorful extraction. Certain stocks like fish and vegetable are actually best cooked somewhere between 175°F and 185°F. Reducing liquids to concentrate their flavors can be tricky. If the liquid is reduced too quickly, it will become cloudy and possibly burn. The Control °Freak's Probe Control™ function allows specific temperatures to be held indefinitely.



The patented through-the-glass pan sensor monitors the temperature of your pan 60 times per second! For this reason, we can now apply a level of precision to dry cooking methods that was never-before achieved. French omelettes are easily cooked without any browning. Foods can be seared at precise temperatures to ensure that they color evenly and do not stick to the pan. Vegetables can be held in a glaze or left in a sweat for hours without fear of separation or burning.



Using the *Probe Control Oil* function, the unit can be utilized as a deep fryer. Once food has been added to the frying oil, the temperature probe will quickly sense the change in oil temperature and apply heat to return the oil to the proper temperature, without any overshoot. No adjustments necessary. The Control °Freak is perfect for making infused oils as it allows you to infuse at low temperatures without the fear of overheating the ingredients.

Benefits of the Control °Freak

Consistency and repeatability- Recipes are easily excuted the same way every time

Streamlined processes- Easily share cooking programs

“Set it and forget it”- Precise temperature control ensures that complex tasks are completed with ease

Reliability- Commercial build quality and engineering assure years of quality performance

Portability- Easily adjust kitchen layout or travel with equipment

