

Breville® | PolyScience®

the Control Freak™

Temperature controlled induction cooking system



Quick Start Guide

For safety instructions and warnings, please read through the booklet provided separately.

About Us

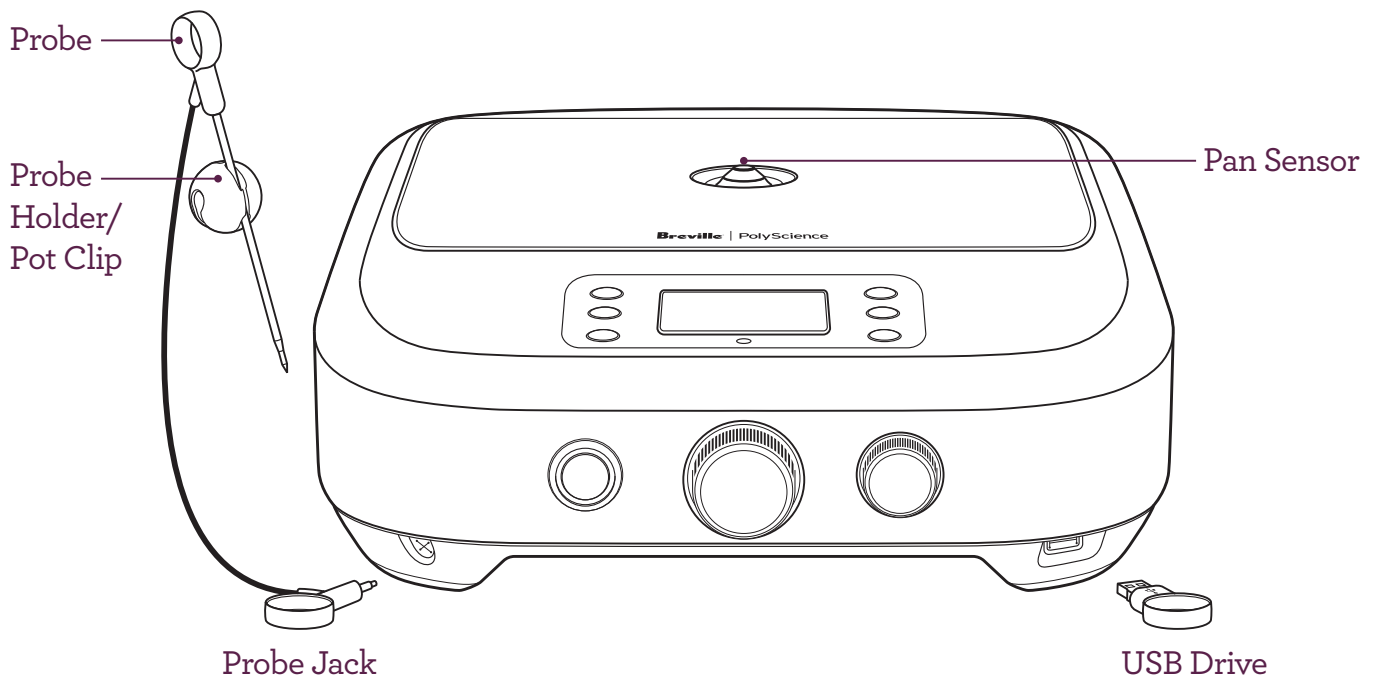
At Breville we are food thinkers. We are passionate about food knowledge, innovation and design. At PolyScience, our products are known for their lab quality precision and endurance.

Introducing **Breville**[®] | **PolyScience**[®] for commercial kitchens. Together, we bring innovation, good design, precision and quality to the culinary world. We aim to build innovative products that give chefs more control so you can focus on delivering your best creative work.

We've been in the kitchen with you, so we understand your high standards. That's why our team dedicates time for in-kitchen product testing to ensure your most challenging tasks are achieved.

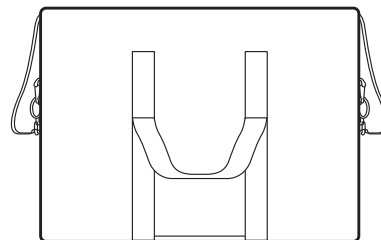
Breville[®] | **PolyScience**[®]

The Kit



NOTE

Only use induction compatible cookware. Aluminium and copper pans will not work with this product.

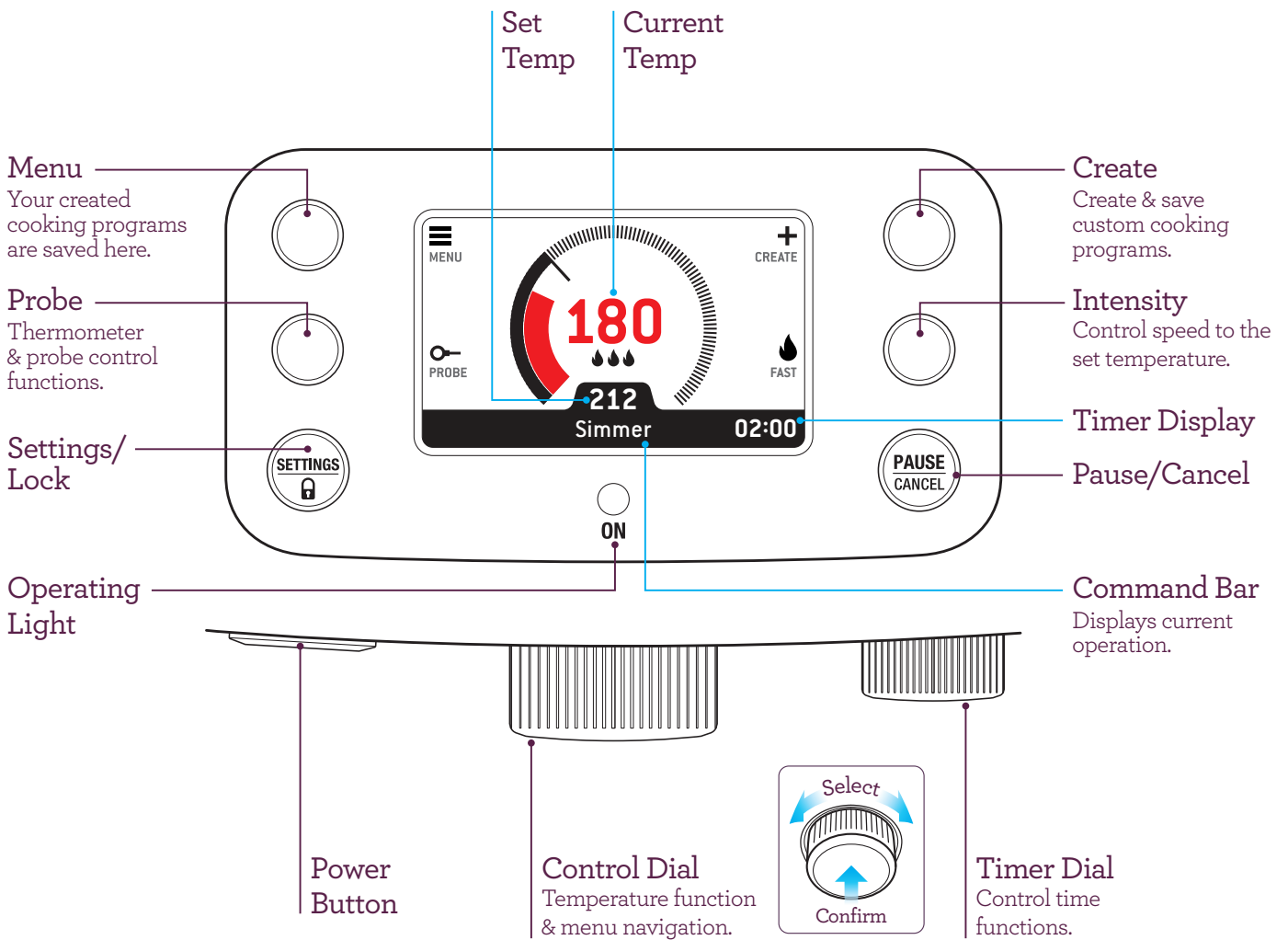


Carry Bag

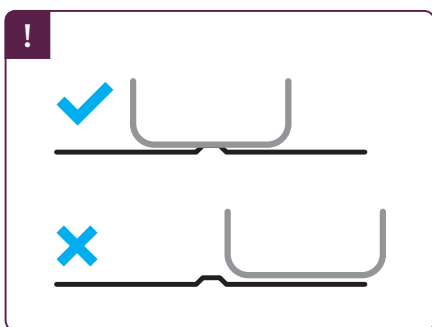
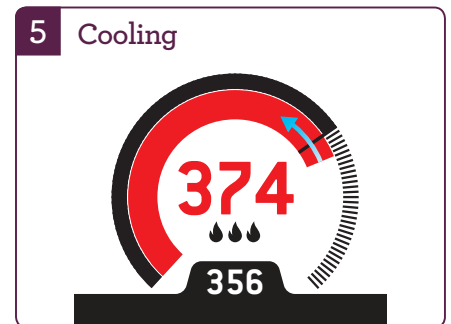
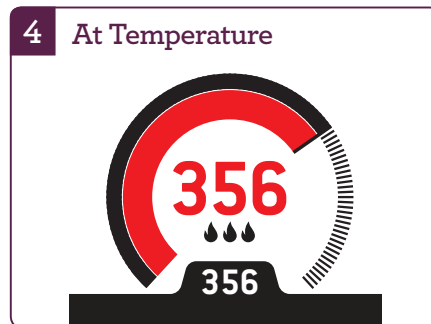
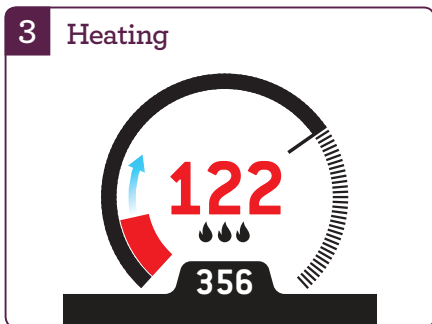
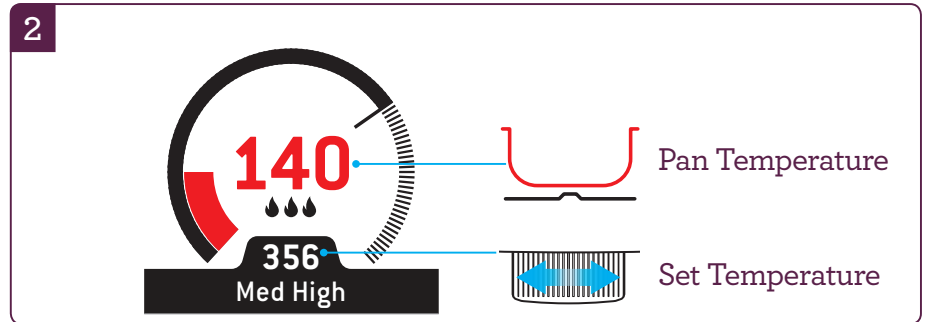
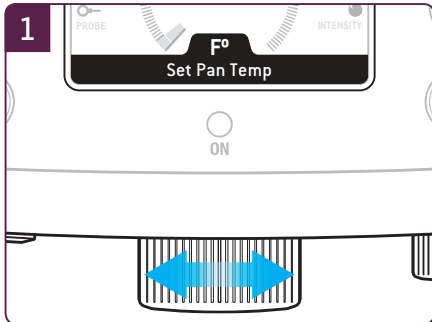
Accessories
Box

Breville

The Interface

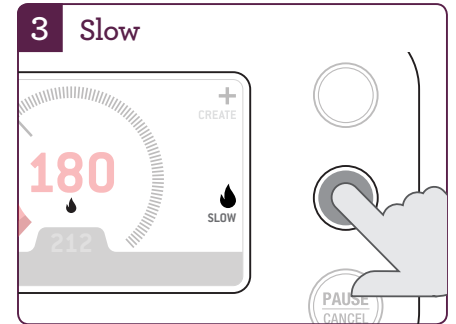
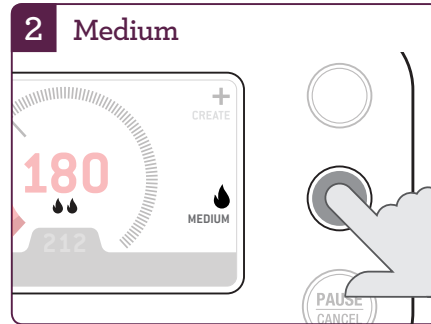
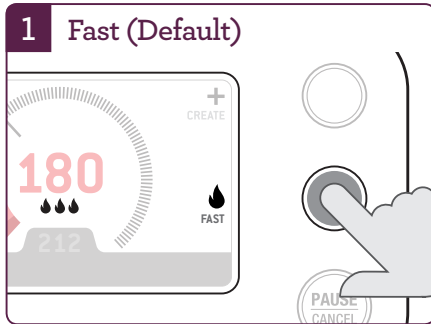


Pan Temperature Control

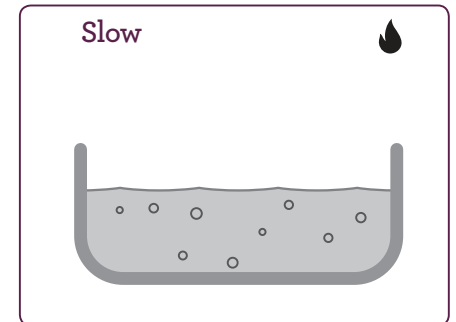
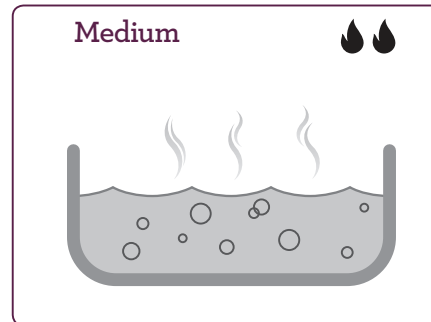
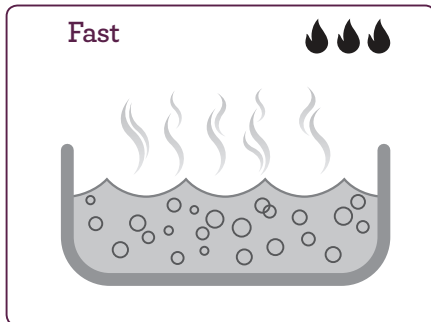


Intensity

Control the heating speed to the set temperature.



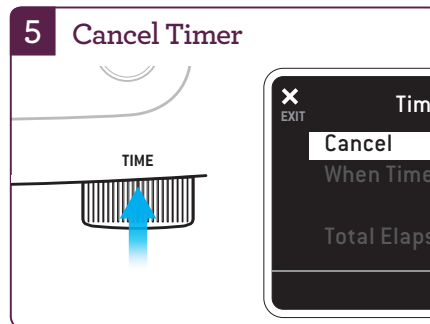
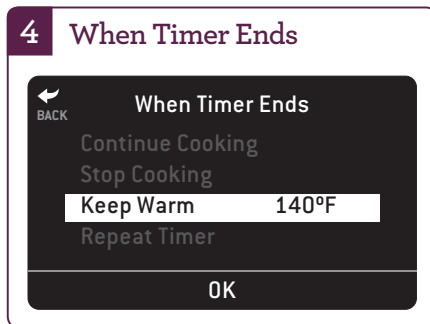
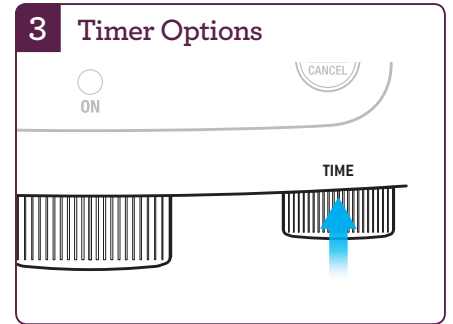
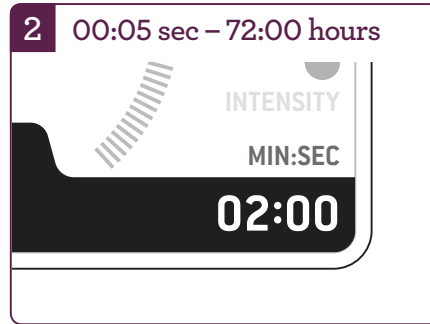
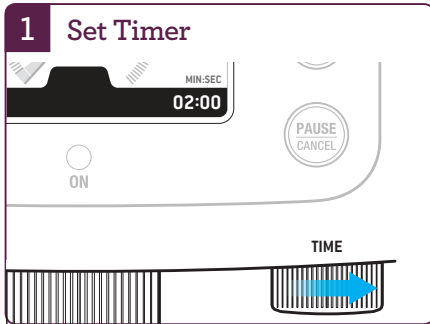
Simmer Control



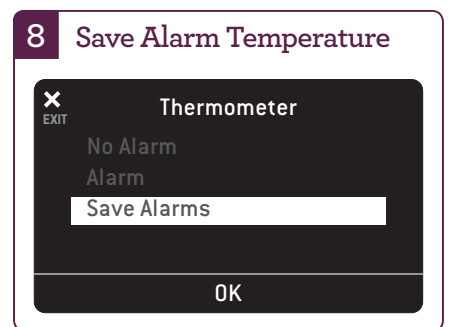
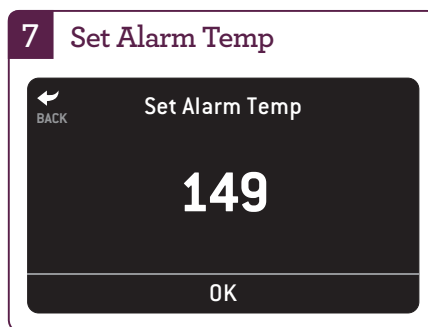
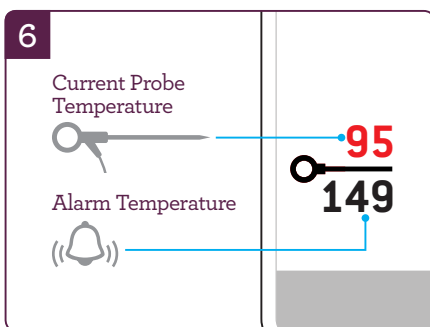
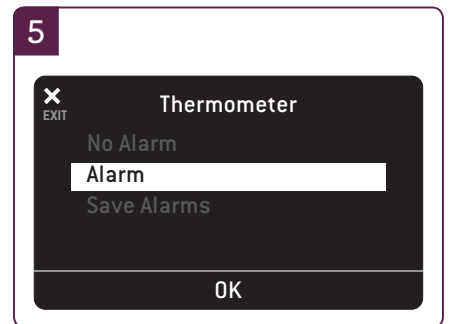
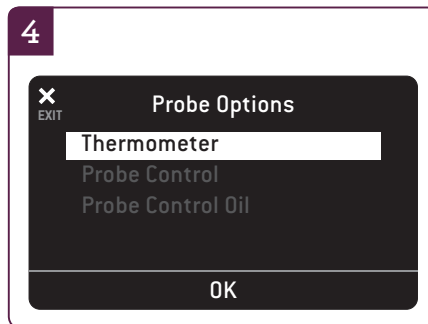
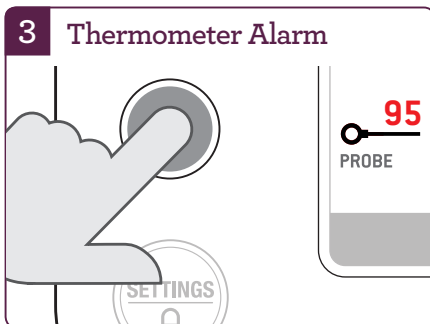
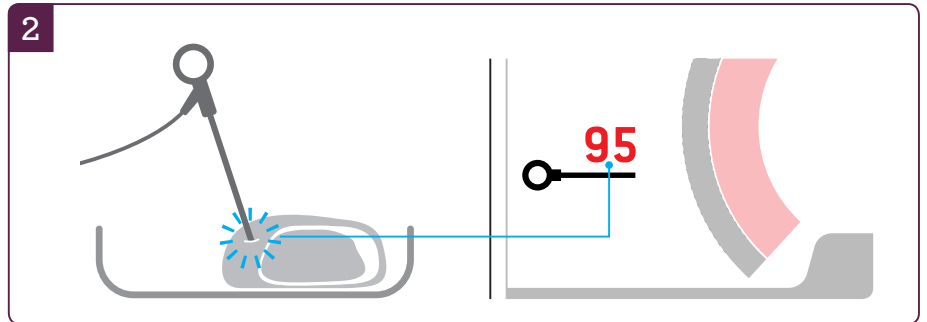
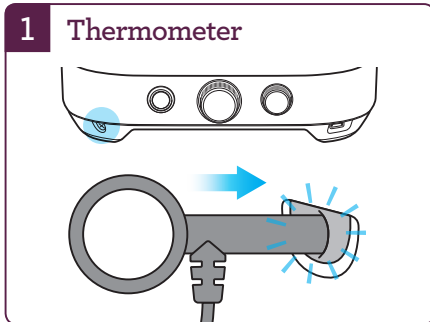
NOTE

The amount of food in the pan will affect the heating speed.

Timer

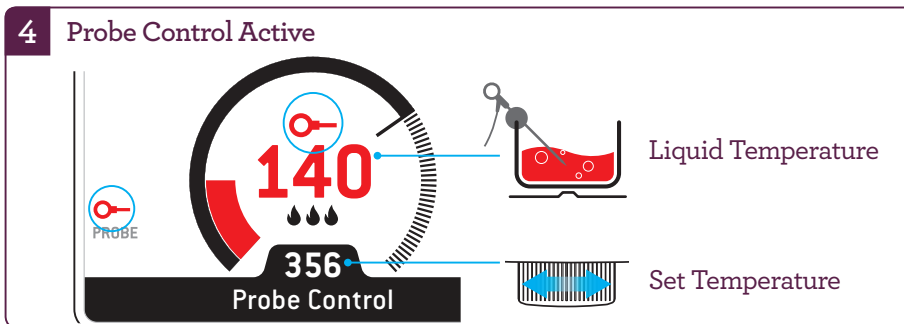
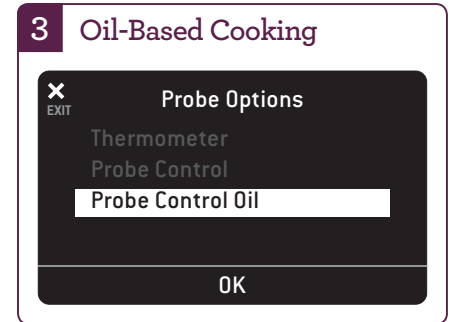
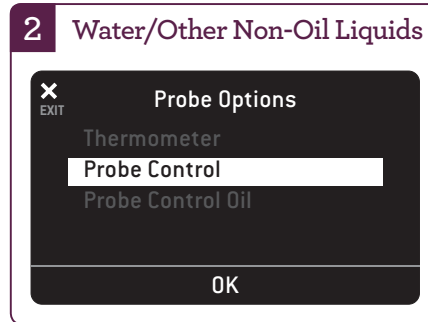
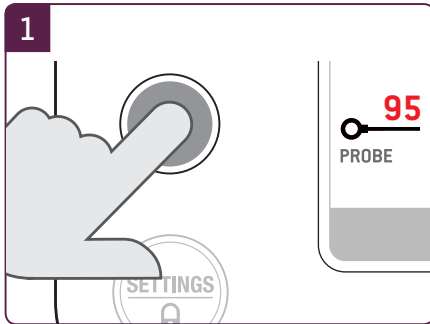


Thermometer



Probe Control

Precisely control the temperature of liquid-based cooking.

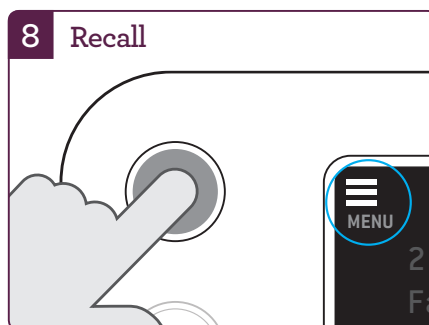
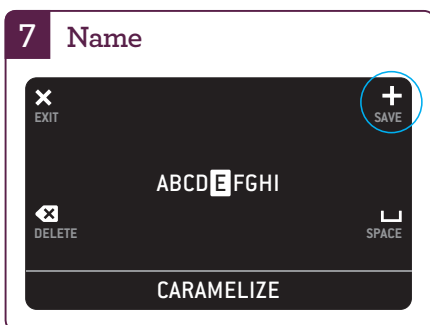
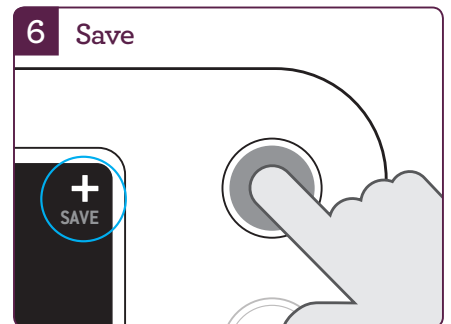
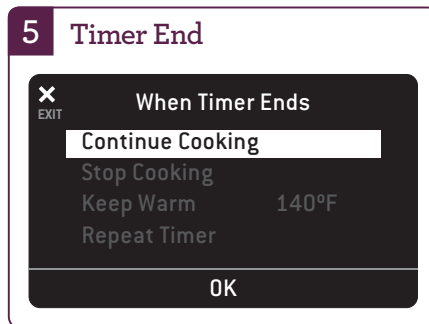
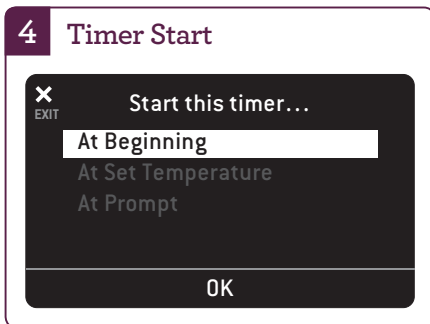
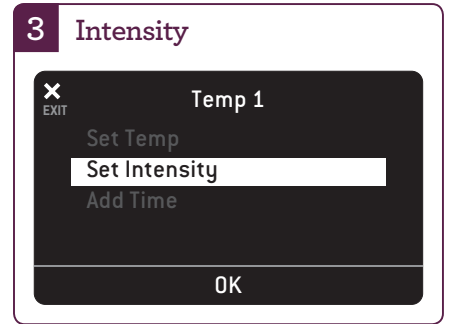
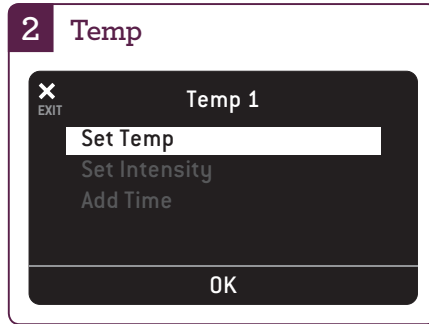
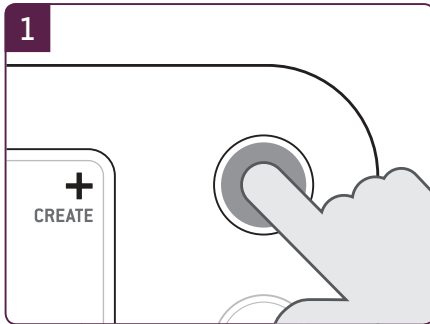


NOTE

Use **Probe Control** for water or other non-oil liquid cooking: e.g. sous vide/stock.
Use **Probe Control Oil** for oil cooking: e.g. confit, deep fry.
Ensure Probe Tip is in the liquid for accurate reading.

Create

Save custom cooking programs.



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