

Culinary Product Catalog

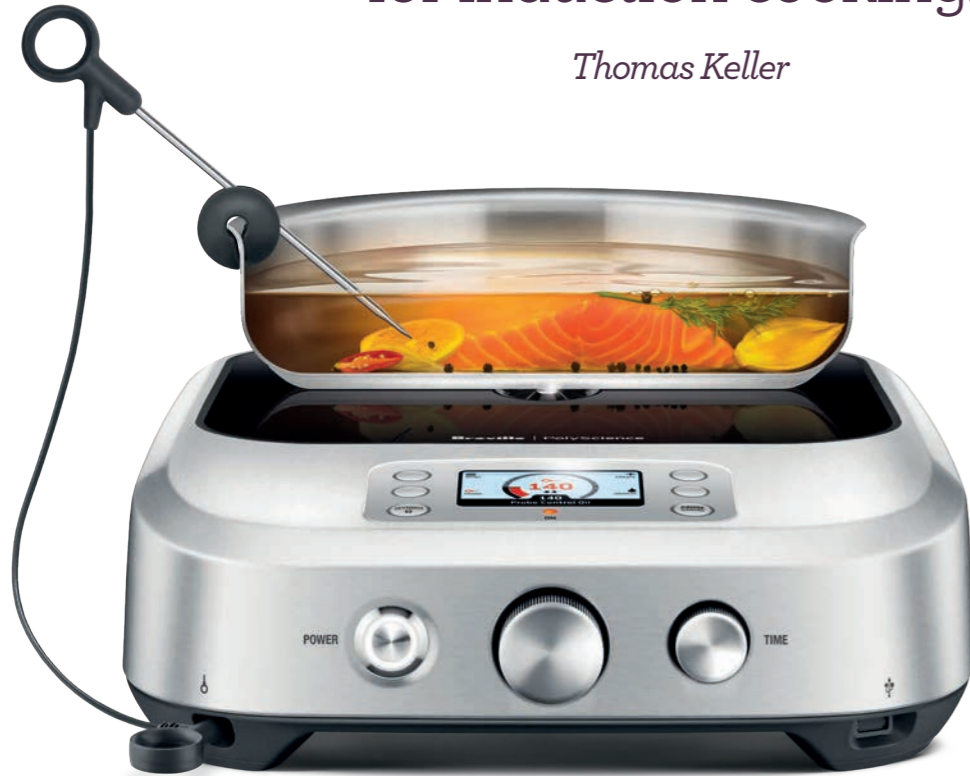


Breville | **Sage** | **PolyScience**

Professional Tools for Chefs and Mixologists

“The Control °Freak™ is the new Gold Standard for induction cooking.”

Thomas Keller



Package Contents:



“The innovators at Breville PolyScience have raised the bar for induction cooking with the Control °Freak™. We have been using it daily in the Commis Kitchen at The French Laundry and it has performed flawlessly; better than any induction cooking system we have used to date.” *Thomas Keller.*



Commercial Certification



NSF Commercial Certification



Water Ingress Protection



2190 LISTED E127216

UL/IEC Commercial Certification



Designed & engineered in Australia



12 MONTH Limited Warranty

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.

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.

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

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
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	<ul style="list-style-type: none"> • Temperature probe with pot clip • Accessory case • USB flash drive • Protective carry case 	
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Sold Separately	The Long Probe™ CMC850 ACP (Shaft 250MM / 9.8in) with Pot Clip	
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Precision Induction Hob	<ul style="list-style-type: none"> • 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 software updates • Easy clean housing • Control knobs are removable and dishwasher safe
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SKU

USC: CMC850BSS USA	120V ~ 60Hz / 1800W
EUK: GMC850 BSS 2G UK	220-240V ~ 50Hz / 2400W
ANZ: CMC850 BSS 2J AN1	220-240V ~ 50Hz / 2400W

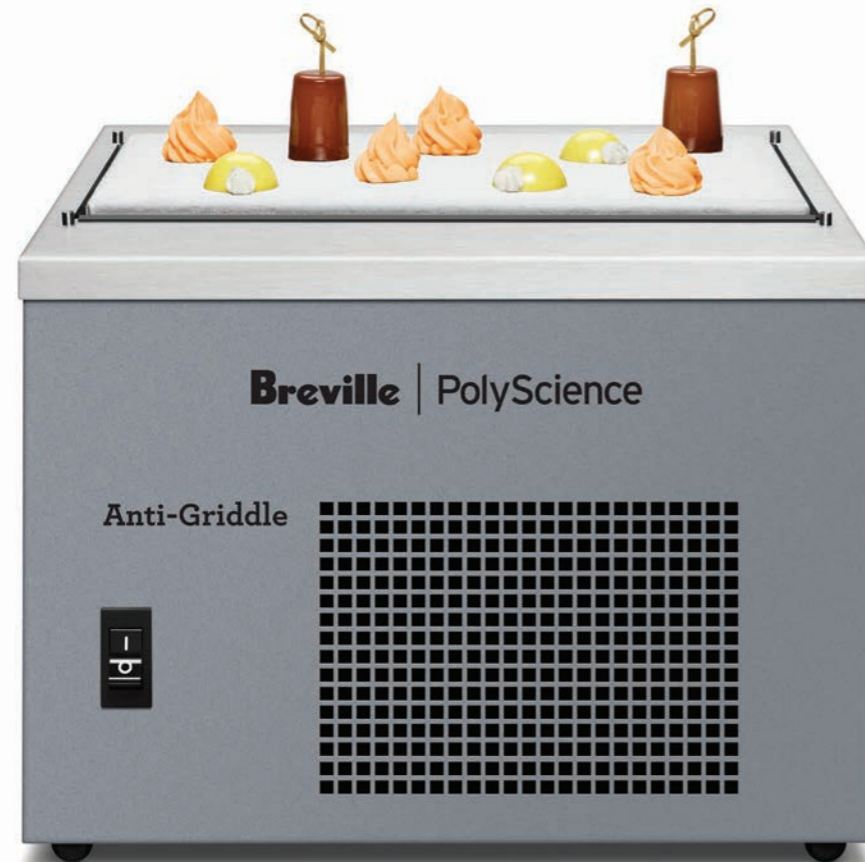


The Intensity function gives incredible control over the heat up speed to the set temperature. Create function stores frequently used custom temperature profiles for simple one-touch recall.



The Anti-Griddle™

Flash-Freeze Creation Plate



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.



12 Limited
MONTH Warranty

PERFORMANCE

Peak Working Temperature	-20°F / -29°C
Warranty	12 month Limited

OPERATION

Control Functionality	Fixed -20°F / -29°C working temperature 136 in ² / 877cm ² freezing surface Simple operation and maintenance
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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	<ul style="list-style-type: none"> 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 surface.

SKU

USC: CAG700SIL1BUC1	120V ~ 60Hz / 8A
EUK: GAG700SIL2GUK1	220-240V ~ 50Hz / 3.3A
ANZ: CAG700SIL2JAN1	220-240V ~ 50Hz / 3.3A

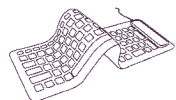
The 400 Series™

Commercial Chamber Vacuum Sealer



Package Contents:

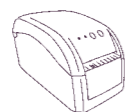
Keyboard



2 x Sous Vide Probe, K-Type



Label Printer



Labels



cETLus Sanitation
and Electric

12 Limited
MONTH Warranty

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 working 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 entirely 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

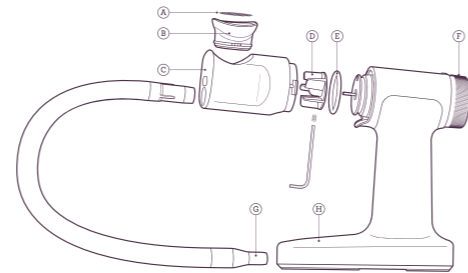
SKU

VSCH-400AC1B	120V / 7.5A
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The Smoking Gun™ Pro

Hand-held Smoke Infuser



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 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 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.



12 MONTH Limited Warranty



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
the Smoking Gun™ Wood chip pack



Applewood Slightly sweet & fruity
Cherrywood Sweet & delicate
Hickory Classic BBQ flavor
Mesquite Strong & earthy

PERFORMANCE

Fan Speed	Variable
Burn Chamber Size	1 in / 25 mm (diameter)
Power	4 AA Batteries
Warranty	12 month Limited

WEIGHTS & DIMENSIONS

Unit Weight	1lb / .45kg
Unit Dimensions	6.75 x 3.25 x 5.75in / 171.5 x 82.6 x 146.1mm
Shipping Dimensions	10 x 11.5 x 3.5in / 254 x 292.1 x 89mm
Shipping Weight	2.5lb / 1.13kg
Package Contents	<ul style="list-style-type: none"> • Smoking Gun • Mesh Filter x4 • Four smoking screens • Set screw • Hex Key • Set Screw • Four AA batteries • Instruction Book • Two 1/2 ounce Apple & Hickory wood samples • Hex key

Hand-Held Smoke Infuser	<ul style="list-style-type: none"> • Removable burn chamber • Removable smoking barrel • Tool-less disassembly • Large air inlet • Integrated stand design • Commercial build quality
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Hand-Held Smoke Infuser	<ul style="list-style-type: none"> • Removable burn chamber • Removable smoking barrel • Tool-less disassembly • Large air inlet • Integrated stand design • Commercial build quality
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SKU

USC: CSM700PSS0NUC1

EUK: GSM700PSS0NUK1

ANZ: CSM700PSS0NAN1

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



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

Dave Arnold, Existing Conditions.



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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

Maximum Bath Volume	8gal / 30L
Maximum Pump Output	3.2gpm / 12lpm
Maximum Temperature	200°F / 95°C
Temperature Stability	±0.1°F / ±0.07°C
Heater Wattage	1100W
Minimum Immersion Depth	3.375in / 8.57cm
Minimum Immersion Depth	<ul style="list-style-type: none"> • Large, back-lit LCD displays set and current temperatures • Pump-flow regulation • Auto-restart • Ability to calibrate to reference standard

Package Contents	<ul style="list-style-type: none"> • Sous Vide Cookbook • Travel and Storage Case • User’s Guide • Temperature Reference Guide
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Warranty	12 month Limited
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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	18 x 11.5 x 9in / 45.72 x 29.21 x 22.86cm
Shipping Weight	12.75 lbs / 5.78kg

SKU

SVC-AC1B	120V ~ 50 / 60Hz
SVC-AC2*	220-240V ~ 50 / 60Hz

*220 - 240V int'l power plugs available: A, E, P, Z Example: SVC-AC2E



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Accessories

the Smoking Gun Wood chips

SKU: BSM600AWCONUC1



The Smoking Gun® Wood chip pack contains 4 jars of different smoking woods:



Applewood
Slightly sweet & fruity

Cherrywood
Sweet & delicate

Hickory
Classic BBQ flavor

Mesquite
Strong & earthy

Commercial Vacuum Sealer



Replacement Seal Bar Teflon Tape
3 yard roll SKU: SP0015848



Chamber Vacuum Bags, (250 ct)
Available in sizes:
6 X 10 SKU: PSC-VBF-0610
8 X 12 SKU: PSC-VBF-0812
12 X 14 in SKU: PSC-VBF-1214



Vacuum Pump Oil
Vacuum Pump Oil (1Qt.)
SKU: SP0015830

Sous Vide



K-Type Hypodermic Probe
For use with digital thermometers
SKU: PSC-200-470



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



Soft Travel Case
For safe transport and storage of PolyScience
sous vide immersion circulators
SKU: PSC-060976



Polycarbonate Tank
18L SKU: PSC-FTP18
49L SKU: PSC-FTP49
64L SKU: PSC-FTP64
83L SKU: PSC-FTP83



Polycarbonate Lid - Single Cut
Available in 18L & 49L sizes.
Creative SKU: PSC-P18LCR
Chef SKU: PSC-P18LCH & PSC-P83LCH (fits 49L)
Classic SKU: PSC-P18LCS & PSC-P83LCS (fits 49L)



Polycarbonate Lid - Dual Cut
Available in 64L & 83L sizes
Chef 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



This application removes the guess work of determining appropriate pasteurization and cook times for proteins.

Immersed

The Definitive Guide to Sous Vide Cooking
by Philip Preston

SKU: PSV001



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.

BUILT FOR COMMERCIAL

Breville | **Sage** | **PolyScience**

Professional Tools for Chefs and Mixologists

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.