Take control of your kitchen

COMMERCIAL EQUIPMENT CATALOG

Breville® | Sage® | Commercial

Professional Tools for Chefs and Mixologists

"The Control °Freak® is the new Gold Standard for induction cooking.

"The innovators at Breville Commercial 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.*

Package Contents:

The Control °Freak® induction cooking system is the first of its kind to accurately measure, set and hold 406 cooking temperatures from 77–482°F (25°– 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	77-482°F / 25-250°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	406 (in °F) / 226 (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 18.5 in / 110 x 350 x 470 mm
Surface Dimensions (L x W)	14.5 x 9.38 in / 36.8 x 23.8 cm
Shipping Dimensions	19.2 x 11.3 x 24.3 in / 487 x 288 x 618 mm
Shipping Weight	24.7 lb / 11.2 kg
Package Contents	• Temperature probe with pot clip • Accessory case • USB flash drive • Protective carry case
Precision Induction Hob	• 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

SKU

USC: CMC850BSSUSA / CMC850BSSUSC	120V ~ 60Hz / 1800W
EUK: GMC850BSS4EEU1 / GMC850BSS2GUK1	220-240V ~ 50Hz / 2400W
ANZ: CMC850BSS2JAN1 / CMC850BSS4GHK1	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 HydroPro™ Plus

Commercial Sous Vide Immersion Circulator with HACCP support

Features:

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

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

Dave Arnold, Existing Conditions.

NSF Commercial Certification

UL/IEC Commercial Certification

IPX7 Water Ingress Protection

12 MONTH Limited Warranty

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.

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.

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.

PERFORMANCE	
Power	1450 Watts
Flow Rate	17 L/Min
Maximum Water Bath Size	45L with lid
Warranty	12 month Limited

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

WEIGHTS & DIMENSIONS	
Unit Weight	4.2 lb / 2 kg
Unit Dimensions (H x W x D)	3.7 in x 6.7 in x 14.6 in / 9.4 cm x 17.0 cm x 37.0 cm
Carton Dimensions (5pcs)	9.6 in x 26.6 in x 17.4 in / 24.3 cm x 67.5 cm x 44.2 cm
Carton Weight (5pcs)	27.6 lb / 12.5 kg
Accessories	Adjustable & Detachable Clamp Magnetic Impeller 360° Adjustable Flow Direction Foot Digital Probe & Calibration Holder Carry Case with Handle

SKU	
USC	CSV750PSS1BUC1
EUK	GSV750PSS4EEU1 / GSV750PSS4GEU1
ANZ	CSV750PSS4JAN1 / CSV750PSS4GHK1 / CSV750PSS4EAN1

The HydroPro™

Commercial Sous Vide Immersion Circulator

Features:

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

NSF NSF Commercial Certification

IPX7 Water Ingress Protection

CE

c**UL**us UL/IEC Commercial Certification

12 MONTH Limited Warranty

The HydroPro™ 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.

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.

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PERFORMANCE

Power	1450 Watts
Flow Rate	117 L/Min
Maximum Water Bath Size	45L with lid
Warranty	12 month Limited

PRECISION

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

WEIGHTS & DIMENSIONS

Unit Weight	4.2 lb / 2 kg
Unit Dimensions (H x W x D)	3.7 in x 6.7 in x 14.6 in / 9.4 cm x 17.0 cm x 37.0 cm
Carton Dimensions (5pcs)	9.6 in x 26.6 in x 17.4 in / 24.3 cm x 67.5 cm x 44.2 cm
Carton Weight (5pcs)	27.6 lb / 12.5 kg
Accessories	Adjustable & Detachable Clamp Magnetic Impeller 360° Adjustable Flow Direction Foot Carry Case with Handle

SKU

USC	CSV700PSS1BUC1
EUK	GSV700PSS4EEU1 / GSV700PSS4GEU1
ANZ	CSV700PSS4GHK1 / CSV700PSS4BAN1

# the Juice Fountain® XL Pro

Commercial Centrifugal Juicer

The Juice Fountain® XL Pro brings the bar industry's favorite centrifugal juicer from Breville to the commercial space.

A speed selection dial allows you to maximize your juice yield whether you're working with citrus, soft fruits, or hard vegetables. The extra wide 3.5 inch feed chute allows you to juice whole fruits and vegetables without pre-cutting, shortening prep time.

An included 70 ounce juice jug and 115 ounce pulp bin means you can juice more and clean less. The juice nozzle eliminates mess when juicing directly into serving cups.

Innovative Cold Spin Technology™ allows juice to flow up and through the stainless steel cutting disc surrounded by an Italian-made mesh filter to ensure an insignificant temperature increase for optimal flavor, color, and nutrition.

What's in the Box

- Food pusher
- Interlocking safety arm
- Juicer cover*
- Stainless steel filter basket*
- Pulp container*
- Filter bowl surround*
- Variable speed control and off dial
- Overload protection indicator light
- 70 fl oz (2L) juice jug and sealing lid with built-in froth separator*
- Juicing Nozzle*

dishwasher safe

"This juicer has the high performance I'm used to combined with amazing, sleek design."

Joel Stocks, Jem Supper Club

UL/IEC Commercial Certification

12 MONTH Limited Warranty

PERFORMANCE

Power	1200 Watts
Voltage / Hertz	120V / 60Hz

CAPACITY

Chute	3.5 in / 88 mm
Pulp Bin	115 fl oz
Juice Jug	70 fl oz

USABILITY

Type	Continuous Feed Centrifugal
Speed selection	Variable
Overload Protection	Yes
Warranty	1-Year
Commercial Usage	cUL Commercial Listed

WEIGHTS & DIMENSIONS

Unit Weight	16 lb / 7.25 kg
Unit Dimensions (H x W x D)	7.9 in x 15.7 in x 19.7 in / 20 cm x 39.9 cm x 50 cm
Shipping Dimensions	11.1 in x 20.1 in x 21.2 in / 28.1 cm x 51 cm x 53.8 cm
Shipping Weight	21.5 lb / 9.77 kg
Included	Single Serve Juice Nozzle Cleaning Brush

SKU

USC	CJE830BSS1BNA1

the Super Q™ Pro

Commercial Super Blender

What's in the Box

BLENDER

- Inner measuring cup
- High performance lid
- 2x68 fl oz (2L) BPA Free jug
- Extra-wide, heavy duty blade and bowl system
- Heavy duty metal coupling
- Heavy duty 1800W motor
- LCD indicator with timer
- Durable base
- 5 preset programs
- Overload protection
- Manual speed control

ACCESSORIES

- Scraper
- Tamper
- 68 fl oz (2L) BPA Free jug

"The tools from Breville Commercial really allow me to push the boundaries of what Filipino food can be".

Carlo Lamagna, Magna PDX

The Super Q™ Pro is the next generation of commercial super blenders. Preset functions feature optimized times and speeds to produce the smoothest, silkiest blends with one touch operation. These functions include Pulse, Ice Crush, Stir, Boost, and A Bit More™. The preset Auto Clean feature removes stubborn purees from underneath the blades where it can otherwise be hard to reach by hand.

The powerful 1800 watt motor delivers blade tip speeds of 186mph under load, while utilizing innovative noise suppression technology to deliver exceptional results, while being easy on the ears without the need for a sound shield.

A precision speed control dial allows the user to set the perfect blending speed in conjunction with a built in timer that will auto-stop the blend. The 68 fluid ounce Tritan jug features smooth contours making it easy to extract the maximum possible yield of your blend with the included Scraper Tamper. Two jugs are included for optimal workflow efficiency.

PERFORMANCE	
Horsepower	3.5 peak motor hp / 2.4 hp under load
Wattage	1800W
Voltage / Amps / Hertz	120V / 15 amp / 60Hz
Blade Speed Under Load	186 mph
RPM Range	1500-20,000

USABILITY	
Speeds	12
Presets	5
Timer	6-Minute
Warranty	1 Year
Commercial Usage	cUL Commercial Listed

JUG	
BPA Free	Yes
Capacity	68 fl. oz.
Included Jugs	2

WEIGHTS & DIMENSIONS	
Unit Weight	13.8 lb / 6.2 kg
Unit Dimensions (H x W x D)	8.2 in x 10.6 in x 18.1 in / 20.8 cm x 27 cm x 46 cm
Shipping Dimensions	10.6 in x 18.9 in x 21.7 in / 27 cm x 48 cm x 55 cm
Shipping Weight	23 lb / 10.47 kg
Included	Set of 2 complete jugs Blend Tamper Scraper Tamper Instruction booklet

SKU	
USC	CBL920BSS1BNA1

The MX2 Infuser

Commercial Chamber Vacuum Sealer

The MX2 Infuser offers industry-leading vacuum technologies in a compact package.

The unit arrives preset for flavor infusion & extraction, marination, sous vide packaging, and food preservation. Users are able to store up to 24 customizable vacuum programs. These presets are executed via full color TFT display.
The unit is equipped with H2O Smart™ humidity sensors. These sensors enable flavor infusion into liquids and extraction of flavors from solids whilst eliminating boil-over. An angled liquid tray ensures that liquid-rich bags will not spill. Careful considerations have been made with ease of cleaning and maintenance in mind. These features include a pop-out seal bar system, auto oil-cleaning alerts, and an easily removed soft-close lid.

This unit exhibits excellent performance under heavy use and is ready for the professional kitchen and bar!

Features:

- Pop-Out Replacement Seal Bar
- Soft-Close Lid
- Extreme Chamber Depth
- Auto Alert Oil Cleaning
- WiFi & Bluetooth Connectivity
- USB Port for Direct Thermal Label Printer
- TruVac™ Dual Sensors for Precise mbar
- H2O Smart™
- Angled Tray for Holding Liquid

H2O Smart™

CE ETL cETLus Sanitation and Electric 12 MONTH Limited Warranty

PERFORMANCE

Seal Bar Length	10.4 in / 26.4 cm
Pump Type	DVP Oil Rotary
Pump Power Rating	4.8 m3/h
Warranty	12 month Limited

WEIGHTS & DIMENSIONS

Overall Dimensions	16.5 x 12.8 x 9 in / 41.8 x 32.4 x 22.7 cm
Chamber Dimensions	6 x 10.6 x 7 in / 15.2 x 26.9 x 17.8 cm
Unit Weight	55 lbs / 24.94 kg
Shipping Dimensions	24 x 18 x 16 in / 60.9 x 45.7 x 40.6 cm
Shipping Weight	63 lbs / 28.57 kg
Power Supply	120V / 1-PH / 4.5A / 50-60 Hz

INTUITIVE PRESETS

Mine 24 Programmable Keys	
Sous Vide 6 Food Presets	
Preserve 7 Food Presets	
Marination 7 Levels	
Infusion 3 Drink Presets	

SKU

USC	CMV22BSS1BUC1

The Smoking Gun® Pro

Commercial Hand-held Smoke Infuser

4x AA INCLUDED

Hickory & Applewood CHIPS INCLUDED

"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.

CE **12** MONTH Limited Warranty
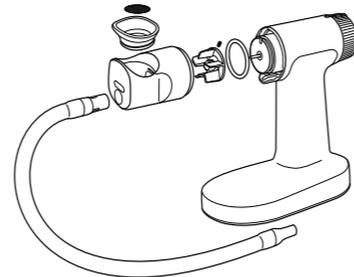
Features:

- Easy to change mesh filter.
- Large capacity removable burn chamber to fit more wood chips, herbs, tea leaves & spices.
- Easy to remove stainless steel barrel. Dishwasher safe.
- Removable metal fan.
- Removable O-ring for cleaning.
- Variable speed & On/Off dial.
- Nozzle to direct smoke.
- Large stable base.

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.

PERFORMANCE

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

WEIGHTS & DIMENSIONS

Unit Weight	1.9 lb / .86 kg
Unit Dimensions	6.75 x 3.25 x 5.75 in / 17.1 x 8.3 x 14.6 cm
Carton Dimensions (4pcs)	12.5 x 11 x 15.5 in / 31.75 x 27.9 x 39.37 cm
Carton Weight (4pcs)	13.8 lb / 6.3 kg
Package Contents	• 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	• Removable burn chamber • Removable smoking barrel • Tool-less disassembly • Large air inlet • Integrated stand design • Commercial build quality

SKU

USC	CSM700PSS0NUC1
EUK	GSM700PSS0NUK1

the Smoke Bubble™ Kit

the Bubble Liquid™

Food safe bubble liquid for use with the Smoke Bubble™ Kit CSM001BLK0NNA1. This pack includes (2) 4 oz. refills. Made from vegan ingredients. Use in moderation and according to instructions.

SKU: CSM002CLR0NNA1

the Classic Smokehouse Wood Kit

SKU: BSM600AWCONUC1

The Classic Smokehouse Wood Kit contains 4 jars of different smoking woods:

Applewood	Cherrywood	Hickory	Mesquite
Slightly sweet & fruity	Sweet & delicate	Classic BBQ flavor	Strong & earthy
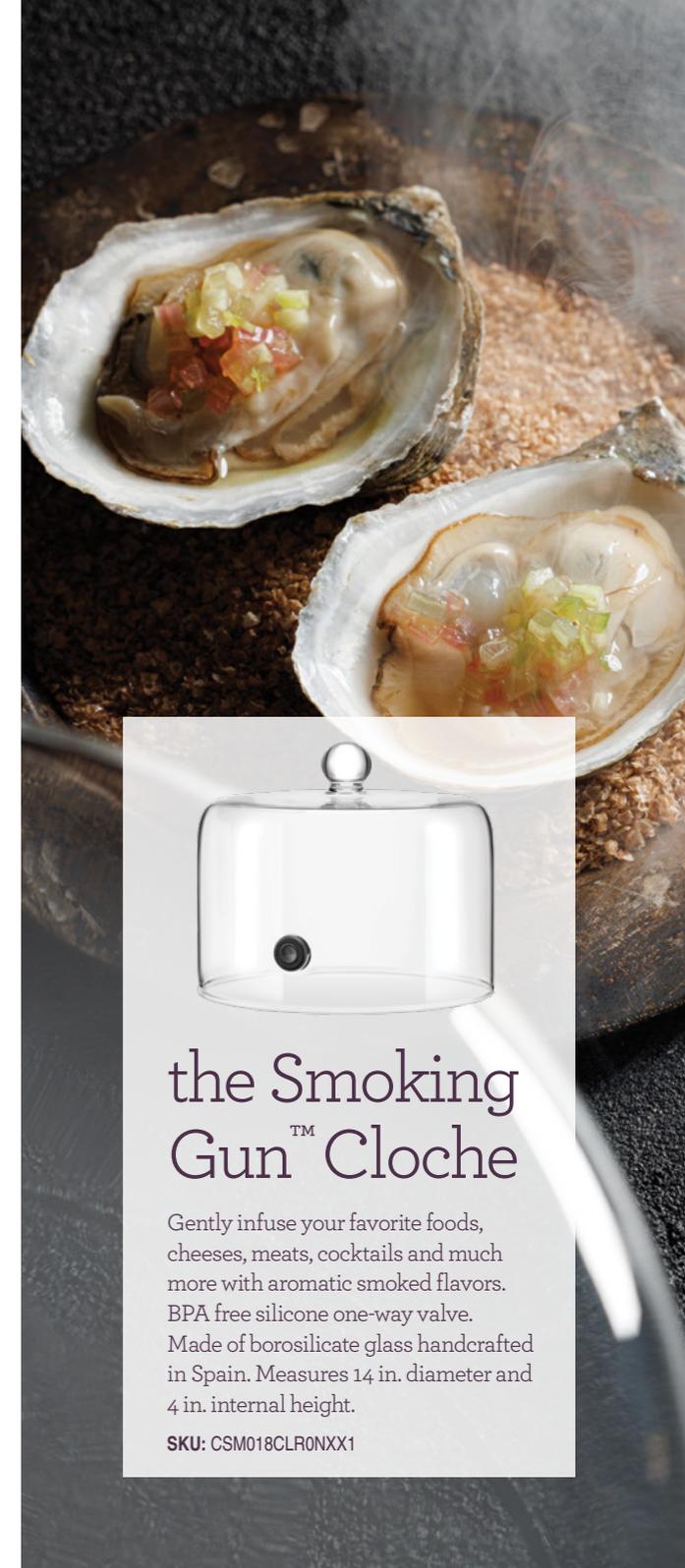
the Smoking Gun™ Cloche

Gently infuse your favorite foods, cheeses, meats, cocktails and much more with aromatic smoked flavors. BPA free silicone one-way valve. Made of borosilicate glass handcrafted in Spain. Measures 14 in. diameter and 4 in. internal height.

SKU: CSM018CLR0NXX1

Edible bubbles that burst with natural wood smoke.

Garnish cocktails and non-alcoholic beverages with food safe, smoke-filled bubbles. Kit includes bubble barrel, 2 fl. oz. sample of the Bubble Liquid™, ceramic dip tray, atomizer and storage case. The Bubble Liquid™ is food safe and made from vegan ingredients. For use with the Bubble Liquid™ Refill 2 Pack CSM002CLR0NNA1.

SKU: CSM001BLK0NNA1

Parts and Accessories

Sous Vide

Polycarbonate Tank

For Sous Vide Cooking. BPA Free

18L **SKU:** PSC-FTP18
49L **SKU:** PSC-FTP49
64L **SKU:** PSC-FTP64

Closed Cell Foam Tape (1m Roll)

To maintain vacuum when using the digital needle probe.
SKU: SP0100105

PolyCarbonate Lid - HydroPro

18L **SKU:** PSC-P18LCV
49L **SKU:** PSC-P49LCV
64L **SKU:** PSC-P83LCV

Digital Needle Probe

For HACCP data logging and Sous Vide delta cooking techniques. Fits HydroPro™ Plus only.
SKU: SP0100107

Chamber Vacuum Bags (250 ct)

Available in sizes:

6 X 10 in **SKU:** PSC-VBF-0610
8 X 12 in **SKU:** PSC-VBF-0812
12 X 14 in **SKU:** PSC-VBF-1214

HydroPro Carry Case

For safe storage and transport of the HydroPro and HydroPro Plus.
SKU: SP0100097

Control °Freak™

Control °Freak Carry Case

For safe storage and transport of the appliance.
SKU: SP0011318

Accessory Kit for the Control °Freak

ITEMS SOLD SEPARATELY.

Accessory Box SKU: SP0011316
Temperature Probe SKU: SP0011313
Pot Clip SKU: SP0011314
USB SKU: SP0011315

Blending & Juicing

Blender Jug Kit

Complete with lid and blades.
SKU: SP0026518

Cleaning Brush

Replacement cleaning brush for filter basket BR9.
SKU: SP0005830

Replacement Tampers for SuperQ™ Pro

Get the maximum yield from your blend!

Blend Tamper SKU: SP0025006
Scraper Tamper SKU: SP0025005

Filter Basket BR9

Replacement Filter for Juice Fountain® XL Pro
SKU: SP0023036

Resources

HydroPro™ Plus

The Breville HACCP Manager™ App

Need to keep HACCP data logs? No sweat.

The digital needle probe of the HydroPro™ Plus allows for temperature data logging of the sous vide cooking and cooling process for HACCP compliance. These data logs are automatically transferred to the HACCP Manager™ App 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.

Available on iOS and Android

Control °Freak™

The Control °Freak™ Web App

Need to find the perfect temperature?

Get started with your ingredient or cooking technique. We'll recommend a temperature to help you nail it the first time, every time.

Get started with Technique...
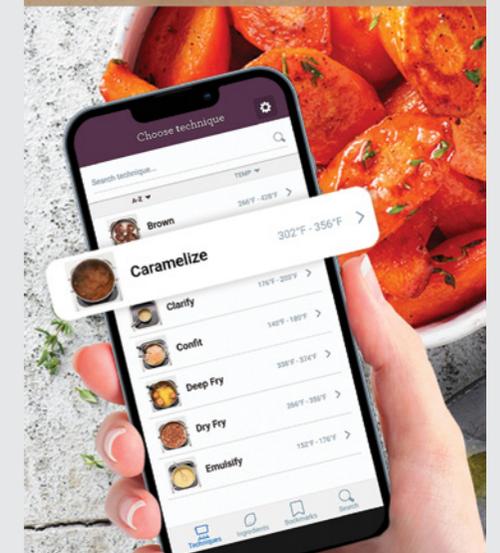
BUILT FOR COMMERCIAL

Breville | Sage | Commercial

Professional Tools for Chefs and Mixologists