



Consistent, repeatable results

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.

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.

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.

Visit www.polysciencesculinary.com to learn about the entire line of Breville | PolyScience products and great recipe ideas.

Sous Vide Immersion Circulator

Technical Specifications

PERFORMANCE

Power	1450 Watts
Flow Rate	17 L/Min
Max Water Bath Size	45L with lid

DURABILITY

- IPX7 Water Resistant
- NSF and cUL Commercially Certified
- Stainless Steel Exterior
- Ruby Bearing
- Tungsten Carbide Shaft



PRECISION

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

USABILITY

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

CONNECTIVITY

Bluetooth

WEIGHTS & DIMENSIONS

Unit Weight	4.4lb / 2kg
Unit Dimensions (L x D x H)	14.6in x 3.7in x 6.7in / 37.1cm x 9.3 x 17cm
Shipping Weight	7.1lb / 3.2kg
Shipping Dimensions (L x D x H)	16.3in x 5.8in x 9.9in / 41.5cm x 14.7cm x 25.2cm
SKU Number	CSV750PSS1BUC1

ACCESSORIES

- Adjustable & Detachable Clamp
- Magnetic Impeller
- 360° Adjustable Flow Direction Foot
- Digital Probe & Calibration Holder
- Carry Case with Handle.