Anova Precision Cooker

The award-winning Anova Precision Cooker is used for precision cooking and makes it easy for anyone to achieve restaurant quality results. High-end restaurants have been using precision cooking devices for years, but these devices were too expensive and impractical for the home cook. Anova makes it easy and affordable for anyone to reap the benefits of precision cooking with the Precision Cooker. To use the Anova Precision Cooker, you simply attach it to a pot, put your food in a ziplock bag and set the time and temperature. It is Bluetooth enabled and connects with the Anova app, allowing people to cook amazing meals by simply touching a button. The food is tender and moist, every time.

About Precision Cooking

Precision cooking is often referred to as sous vide, which means "under vacuum." However, you don't need to vacuum seal your food to cook sous vide. Instead, this technique is really about bringing food to a very precise temperature and holding it there for a period of time. The circulation of water ensures food is cooked perfectly edge to edge with a consistent temperature throughout.

Features

- 360° directional pump for maximum circulation
- LED interface that can toggle between F/C
- Durable stainless steel and polycarbonate materials
- Dishwasher-safe, removable, stainless steel skirt
- Adjustable clamp allows use with any vessel
- Bluetooth connectivity to control the device remotely

Specifications

- **Temp Range**: 77°F to 210°F ± 0.01°F / 25°C to 99°C ± 0.01°C
- **Pump Speed**: 1.2 GPM 8 LPM
- **Tank Capacity**: 4-5 Gallons / 15-19 Liters
- **Timer**: 99 Hours
- **Safety**: Bi-Metal Fuse
- **Power Input**: 110-120VAC
- **Heating Power**: 800W
- **Dimensions**: 2.75" x 2.75" x 14.75" / 6.98cm x 6.98cm x 36.8cm
- **Immersion Depth**: 2.5" / 6.35 cm (Min) 7.25" / 18.42 cm (Max)
- **Max. Clamp Opening**: 1.25" / 3.175 cm
- **Weight**: 2.5 lbs / 1.1 kg

Price

- 120v: $179.00 / 220v: $229.00

Availability

Online at AnovaCulinary.com and on Amazon.