

Fact Sheet: Anova Precision Cooker Nano

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Precision Cooker Nano

The Anova Precision Cooker Nano is revolutionizing the sous vide category as the world's first professional-quality cooking device for under \$100. With lab-grade precision, the Precision Cooker Nano makes sous vide cooking more affordable and accessible than ever, allowing everyone to cook pro-level meals at home. The Bluetooth-enabled Nano supports multi-device communication through the Anova Culinary App, so users can easily coordinate cooking cycles with multiple dishes using their Anova products. From veggies to proteins to desserts, users will be able to synchronize the entire meal to finish each dish at the same time. The Nano is the newest addition to Anova's portfolio of precision cooking devices that are connected in a meaningful way, so everyone can cook like a pro.

Precision cooking uses a combination of time and temperature control to bring you perfect results, every time. This technique is 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. Users can be confident that food won't overcook, allowing for flexibility and freedom in their schedules. Simply attach the Precision Cooker Nano to a pot, add water, drop in desired food in a sealed bag or glass jar and press start.

Features

- Bluetooth connectivity
- Anova App to control device
- Push notifications on cook status
- LCD interface
- Made of food-grade high performance thermoplastic
- Water-resistant

Specifications

- **Temp Range:** 77°F to 197°F ± 0.01°F / 25°C to 92°C / ± 0.01°C
- **Tank Capacity:** 3 gallons / 11 liters
- **Timer:** 99 Hours
- **Safety:** Thermal fuse
- **Power Input:** 110-120VAC
- **Heating Power:** 700W
- **Dimensions:** 4.1" x 3.1" x 12.8" / 104mm x 79mm x 325mm
- **Immersion Depth:** Min. 2.44" / 62mm, Max. 6" / 152mm
- **Max. Clamp Opening:** 0.7" / 18mm
- **Weight:** 1.4lbs / 0.7kgs

Price

120V: \$99.00

Availability

Available for pre-order at anovaculinary.com