

## The Anova Precision® Cooker Pro

The Anova Precision® Cooker Pro is a professional-grade, Wi-Fi connected sous vide immersion circulator. Designed for the professional chef, the Anova Precision® Cooker Pro can run continuously for up to 10,000 hours and is designed with metal construction for ultimate durability.

BENEFITS	FEATURES
NEXT LEVEL OF POWER The Pro feeds hundreds of guests without breaking a sweat.	<ul> <li>1200–1800 Watts*</li> <li>Flow rate of 12 Liters per minute</li> <li>Maximum bath size 100 Liters [with lid]</li> </ul>
10,000 HOURS OF CONTINUOUS COOKING Just let it run and cook all week long.	Powerful dual-bearing brushless DC motor     Best-in-class double-core insulated heater
DUNK IT. DROP IT. Tough as nails and built to take the heat.	<ul> <li>Drop tested at 0.91 m to a 25 mm wooden ground 3 times in horizontal, upright, and the most unfavourable positions</li> <li>IPX-7 rating for complete submersion up to 1 meter deep for at least 30 minutes</li> </ul>
INSANELY PRECISE Perfect results, every time.	• Precise temperature probe is consistently accurate to +/- 0.05° C (0.09° F) in bath size up to 100 Liters at up to 91.6° C (197° F) [with lid]

 $^*\mbox{Wattage}$  and Voltage differs based on model and plug type.

Limited warranty. Full details available at anovaculinary.com/warranty

Anova® and Precision® are registered trademarks of Anova Applied Electronics, Inc. ©2019 Anova Applied Electronics, Inc. San Francisco, CA, US | Stockholm, SE. All Rights Reserved.

Apple, the Apple logo and iPhone are trademarks of Apple Inc., registered in the U.S. and other countries. App Store is a service mark of Apple Inc. Android, Google Play, and the Google Play logo are trademarks of Google Inc. All other trademarks and trade names are properties of their respective owners.

## **ANOVA CULINARY**





