



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
<p>NEXT LEVEL OF POWER The Pro feeds hundreds of guests without breaking a sweat.</p>	<ul style="list-style-type: none"> • 1200–1800 Watts* • Flow rate of 12 Liters per minute • Maximum bath size 100 Liters [with lid]
<p>10,000 HOURS OF CONTINUOUS COOKING Just let it run and cook all week long.</p>	<ul style="list-style-type: none"> • Powerful dual-bearing brushless DC motor • Best-in-class double-core insulated heater
<p>DUNK IT. DROP IT. Tough as nails and built to take the heat.</p>	<ul style="list-style-type: none"> • Drop tested at 0.91 m to a 25 mm wooden ground 3 times in horizontal, upright, and the most unfavourable positions • IPX-7 rating for complete submersion up to 1 meter deep for at least 30 minutes
<p>INSANELY PRECISE Perfect results, every time.</p>	<ul style="list-style-type: none"> • 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]

*Wattage and Voltage differs based on model and plug type.

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

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PERFORMANCE

Power	1200–1800 Watts*
Flow Rate	12 Liters/min
Max Cook Size	100 L (26 Gal) [with lid]
Voltage	120–240 Volts*

DURABILITY

Teflon-coated Aluminum and Stainless Steel
IPX7 Water and Splash Resistant

PRECISION

Temperature Accuracy	+/- 0.05° C (0.09° F)
Temperature Range	0–92° C (32–197° F)

USABILITY

Manual time and temperature controls
Capacitive touch screen
High-fidelity speaker tones
Adjustable and detachable clamp
Removable skirt

POT SIZE

Minimum Depth	62 mm (2.44")
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CONNECTIVITY

WiFi 802.11 b/g/n 2.4 GHz
iOS and Android app available soon

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