

Product and Specification Sheet

ANOVA PRECISION® VACUUM SEALER



Anova Precision® Vacuum Sealer

When blowing it just isn't an option

Keeping with the “faster, stronger, smaller,” ethos of our Anova Precision® Cooker, The Anova Precision® vacuum sealer combines fast air extraction with a strong reliable seal to create the ideal vacuum-sealed bags for sous vide cooking – and it’s small enough to stash away when not in use.

TECH SPECS

Includes

Anova Precision®
Vacuum Sealer
10 Precision® Vacuum
Sealer Bags

Size

425 x 122 x 79.7 mm
(16.73 x 4.80 x 3.14")
1.04 kg (2.3 lbs)

Modes

Vacuum & Seal
Seal
Pulse Vacuum

Power

120 Volts / 80 Watts

Materials

Plastic body

BENEFITS & FEATURES

Power at the Push of a Button

If you can press a button, you can master this sealer in mere seconds and get a grade-A seal every single time. The team agrees it also sounds cool when extracting air, and is truly satisfying to watch at work.

Options on Options

Whether preparing a meal for a table of one or a house full of guests, the Anova Precision® Vacuum Sealer can handle the job. Use Anova pre-cut bags, or bag rolls to explore all your sizing options.

Pressed for Space?

Purposefully designed to be much smaller than most vacuum sealers on the market, we've ensured this sealer is going to fit wherever you need it to (within reason) while not in use.

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