

Product and Specification Sheet

ANOVA PRECISION® COOKER CONTAINER



Anova Precision® Cooker Container

More flow than your favorite rapper

Making magic with circulation

When it comes to cooking sous vide, maintaining a constantly perfect temperature is where the magic really happens for your food. Efficient and even water circulation is key, as it both distributes and ensures one constant temperature across all corners of your cook. Abracadabra – a perfectly cooked meal, in the David Copperfield of containers.

TECH SPECS

Includes

Anova Precision®
Cooker Container
Removeable lid and rack

Size

470 x 284 x 222
(18.50 x 11.18 x 8.74")
16 L capacity (16.9 Q)

Works With

All models of Anova
Precision® Cooker

Material

Polycarbonate plastic
Rubber lid seal

Heat Range

Max: 99° C (210° F)

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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