



ANOVA

Anova Vacuum Sealer

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Keeping with the “faster, stronger, smaller,” ethos at Anova, 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 all your food storage needs – and it’s small enough to stash away when not in use.

PRODUCT DETAILS

Keep it fresh, food nerds.

Vacuum sealing is a super quick and easy way to extend the shelf life of most foods – especially if you plan on freezing it as well. Outside of using your sealer for sous vide cooking, you’ll find it endlessly useful for keeping things like fish, meats, cheeses, produce, and even grains or coffee as fresh as possible for as long as possible.

Seal the deal.

Good at pressing a button? Well then you’re in luck. That’s all it takes to 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.

Specifications

- **Product Dimensions:** 425 x 122 x 79.7 mm, (16.73 x 4.80 x 3.14), 1.04 kg (2.3lbs)
- **Pressure:** -0.5 bar
- **Extraction Rate:** 4L/min
- **Materials:** Plastic body

Specs

Product Attributes

EAN:	0851607006755
Manufacturer number:	ANVS01-AU00
Product weight:	1.04 kilograms