



ANOVA

Sous Vide Kit Cooker & Container Bundle

253000



With the Anova Precision® Cooker you don't have to be a chef to cook like one. Follow the step-by-step recipes in the Anova Culinary app and make perfectly cooked meals with the touch of a button. What you do while it's cooking to perfection is totally up to you. Bundle includes the Precision Cooker 2.0 WiFi and 16L Precision container.

DÉTAILS DU PRODUIT

Anova Precision Cooker 2.0 WiFi

A new standard in sous vide.

With the Anova Precision® Cooker you don't have to be a chef to cook like one. Follow the step-by-step recipes in the Anova Culinary app and make perfectly cooked meals with the touch of a button. What you do while it's cooking to perfection is totally up to you.

Designed for optimal performance.

The flagship cooker that started the home sous vide revolution now with more power. Meals bring people together. Anova makes meals perfect.

With the Anova Precision® Cooker you don't have to be a chef to cook like one. Follow the step-by-step recipes in the Anova Culinary app and make perfectly cooked meals with the touch of a button. What you do while it's cooking to perfection is totally up to you.

Enough power for any party.

Whether cooking a simple meal for 1 or an extravagant feast for your regionally famous, biannual, neighbourhood dinner party, the new Anova Precision® Cooker heats water faster and holds it precisely at the desired temperature so you can get cooking quicker than ever.

Simple steps to the perfectly cooked meal.

- Step 1: Attach to your own pot
- Step 2: Add your food in a sealed bag.
- Step 3: Cook with the controls or the app.
- Step 4: Sear or on the grill for a perfectly crispy exterior.

Splash zone approved.

The new and improved Anova Precision® Cooker was built with the assumption that accidents tend to happen every now and then, in even the most careful of kitchens.

Specifications

- Product Dimensions: 78mm W x 78mm D x 325mm H, 0.9kg
- Sensors: Min 65mm shut off water level sensors
- Flow Rate: 8 Liters/min
- Temperature: 0-92C | +/- 0.1C accuracy
- Power: 1000 Watts
- Materials: Plastic and stainless steel | IPX7 water and splash resistant
- Connectivity: WiFi 802.11 b/g/n 2.4 GHz | iOS and Android app
- Warranty: Industryleading 2-year warranty
- Anova App: App included download on iOS and Android

Anova Precision Container 16L

Make magic with circulation.

When it comes to cooking sous vide, maintaining an exact 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 cooking vessel. Abracadabra – a perfectly cooked meal, in the David Copperfield of containers.

Heat it with HemiFlow™.

The Anova Precision™ Cooker Container was designed with our patented HemiFlow™ design, utilizing smooth, curved edges to help water circulate more efficiently and heat your water faster than any of the squaredoff container competition to get you cooking quicker.

Put a lid on it.

The lid on the Anova Precision™ 16L Container features a rubber seal to lock in heat and ensure zero steam escapes. This means virtually no water loss to evaporation and even more precise cooking temperatures.

No more food-float.

The Anova Precision™ 16L Container features an integrated cooking rack that keeps your food perfectly positioned and submerged throughout your cook.

Toss your trivets.

With its unique 3mm raised base you can rest assured that your countertops are safe during those long cooks.

Specifications

- Product Dimensions: 470mm x 284mm x 222mm
- Volume: 16 L

Caractéristiques

Caractéristiques du produit

Code EAN:	0851607006991
Numéro du fabricant :	AN500-TC01-AU00
Poids du produit :	2.19 kilograms