

PRODUCT & SPECIFICATION SHEET

ANOVA PRECISION® COOKER NANO 3.0



Intro-level price. Pro-level results.

For food nerds, by food nerds. Our most compact cooker is still huge on results. This latest iteration of our entry-level sous vide circulator adds key improvements as requested by food nerds, for an even sweeter deal on perfect meals.

What's different:

- We upgraded Nano from bluetooth to dual band WiFi, so you can browse, cook, and monitor meals whether you're at home or on the move.
- A two-line touch screen display allows you to quickly view time and temperature on the same screen and manually control your cook straight from the device.

TECH SPECS

Size

78mm W x 135mm D x 325mm H
3.07in W x 5.31in D x 12.8in H

Power

850 Watts

Flow Rate

6 Liters/minute

Temperature

0°-92°C (32°-197°F)
+/- 0.1°C (0.2°F) accuracy

Connectivity

WiFi + Bluetooth BLE 4.2

BENEFITS AND FEATURES

Never overcook again. The difference between a rare and medium rare steak is just 3°F (or 1.7°C) – leaving almost no margin for error. Our obsession with precision drove us to design cookers that will always keep food within 0.2°F (or 0.1°C) of your target temp.

Nano sized for easy storage. Big on technology, small on size. The 12.8-inch (32.5cm) Anova Precision® Cooker Nano 3.0 stows away in a kitchen drawer, so your counters stay uncluttered and your new favorite cooking tool stays within reach.

Browse and cook from anywhere.

Cook, browse recipes, and monitor meals remotely via your mobile device. Whether you're seeking inspiration for your next ambitious meal, or want an easy weeknight dinner — do it from anywhere via the Anova App.

The power to make it perfect. With 850 Watts of power and a flow rate of 8 Liters/min, the Anova Precision® Cooker Nano 3.0 has plenty of power to get you cooking perfect sous vide meals — big or small.