

## PRODUCT & SPECIFICATION SHEET

# ANOVA PRECISION<sup>®</sup> COOKER 3.0



## Pro-level results, easier than ever.

**Our best-seller, only better.** The first Anova Precision<sup>®</sup> Cooker launched in 2014 and started a home-cooking revolution — bringing sous vide to the masses and making Anova a household name in the process. This third generation of our flagship sous vide circulator adds key improvements, making perfect results easier to achieve than ever before.

### What's different:

- We upgraded Precision<sup>®</sup> Cooker to use dual band WiFi and Bluetooth for improved connectivity.
- 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 interface.

## TECH SPECS

### Size

78mm W x 78mm D x 325mm H  
3.07in W x 3.07in D x 12.8in H  
(without clamp)

### Power

1100 Watts

### Flow Rate

8 Liters/minute

### Temperature

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

### Connectivity

WiFi + Bluetooth BLE 4.2

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## 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.

### Browse and cook from anywhere.

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

**A perfect fit in any kitchen.** The sliding, adjustable clamp makes it an ideal fit on nearly any pot. A removable stainless steel skirt on the cooker's lower half makes it easy as a twist of the wrist to detach and clean the skirt either by hand or in the dishwasher.

**The power to make it perfect.** With 1100 Watts of power and a flow rate of 8 Liters/min, the Anova Precision<sup>®</sup> Cooker 3.0 has the power to get to your desired temperature quick, and is a perfect tool for big batch cooks.