



**ANOVA**

## Anova Precision Cooker 3.0 Sous Vide Stick

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Anova Precision Cooker 3.0 is bringing you all the latest improvements and updates for your culinary adventures. Since the launch of the first generation Anova Precision Cooker in 2014 Anova has been bringing sous vide to the masses while becoming a household name in the process. This third generation of the flagship sous vide circulator adds key enhancements, making perfect results easier to achieve than ever before.

### PRODUCT DETAILS

#### **Never overcook again.**

The difference between a rare and medium rare steak is just 1.7°C – leaving almost no margin for error. Anova has designed the Precision® Cooker 3.0 that it will always keep food within 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® Cooker 3.0 has the power to get to your desired temperature quick and is a perfect tool for big batch cooks.

### TECH SPECS

- Size: 78mm W x 78mm D x 325mm H
- Power: 1100 Watts
- Flow Rate: 8 Liters/minute
- Temperature: 0-92C, +/- 0.1C accuracy
- Connectivity: WiFi + Bluetooth BLE 4.2

## Specificaties

### Product attributen

EAN:	0850043914075
Fabrieksnummer:	AN525-AU00
Productgewicht:	0.89 kilograms