

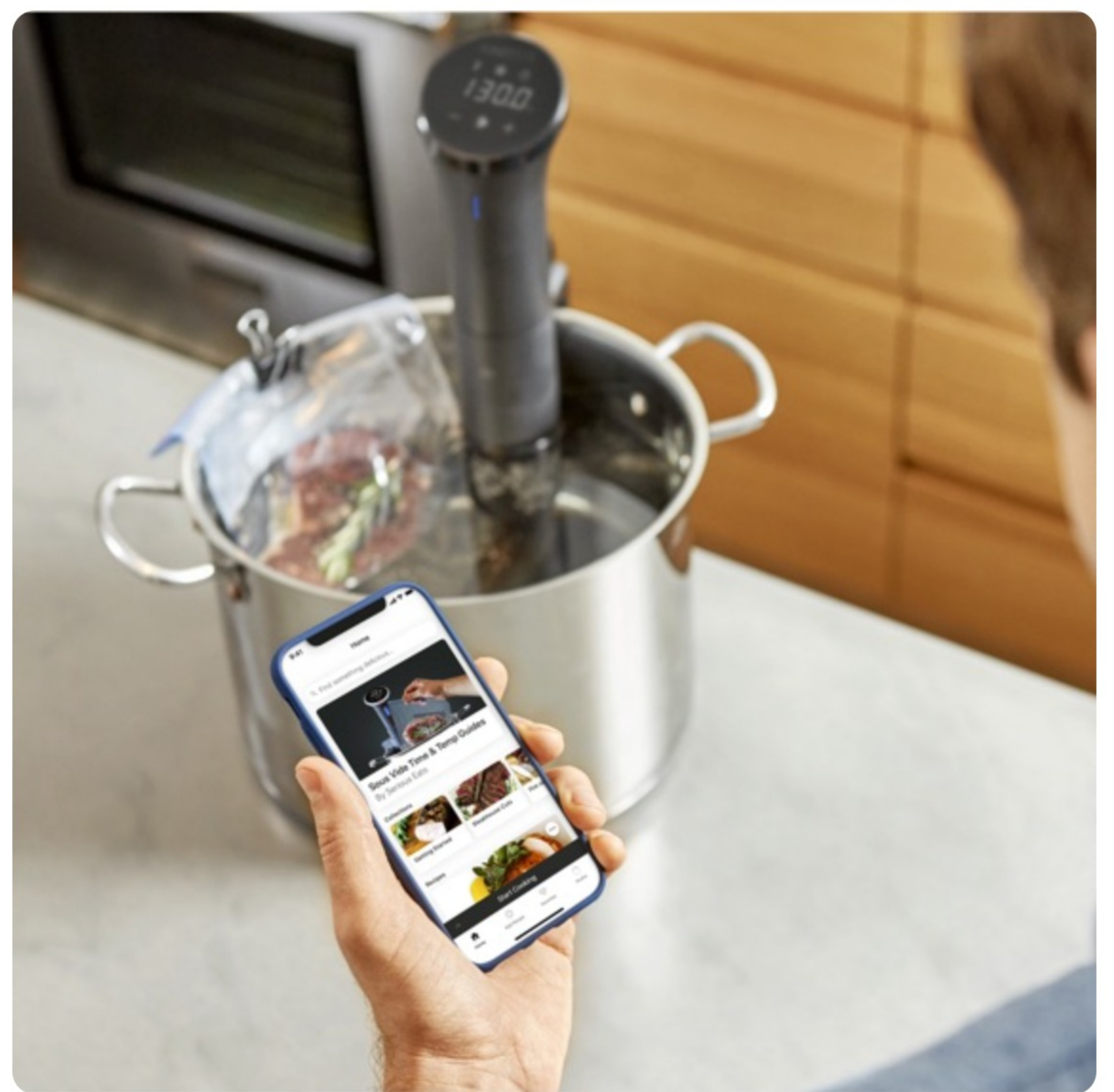


## Every. Decimal. Counts.

Do you know the difference between rare and medium-rare? We do. It's 3°, to be exact. Our obsession with precision drove us to design the Anova Precision® Cooker Nano to cook your food within 0.1° accuracy. That's the kind of precision that'll make a person wonder what they've been doing putting up with the inaccuracies of an oven for so long.

## Cellular sous chef.

The Anova Precision® Cooker Nano makes it easy to cook, control, and keep track of your recipe from your mobile device with a super-fast Bluetooth BLE 4.2 connection. Need some inspiration? Choose from thousands of recipes in the Anova Culinary App, or create and share your own with the #anovafoodnerd community — just press start.



## Nano-sized for the utensil drawer.

Big on technology, small on size. The 12.8" Anova Precision® Cooker Nano stows away in any kitchen drawer next to the whisk and ladle, so your counters stay uncluttered and your favorite new cooking tool stays within reach.

## Three simple steps to the perfectly cooked meal.



Attach to your own pot



Add your food in a sealed bag



Cook with the controls or the app



### The perfect finish.

After cooking, sear your protein in a cast iron pan or on the grill for a perfectly crispy exterior.

## The nerdy stuff.



## Tech Specs

### Performance

Power: 750 Watts  
Flow Rate: 8 Liters/min

### Durability

Plastic & stainless steel  
IPX7 water and splash resistant

### Precision

Temperature Accuracy: +/- 0.1°C (0.2°F)  
Temperature Range: 0°-92°C (32°-197°F)

### Usability

Manual time and temperature controls  
Fixed clamp

### Size

325mm (12.8") Height  
0.7 kg / 1.6 lbs

### Container Size

Min water line: 65 mm  
Max water line: 153 mm

### Connectivity

Bluetooth  
iOS and Android app