

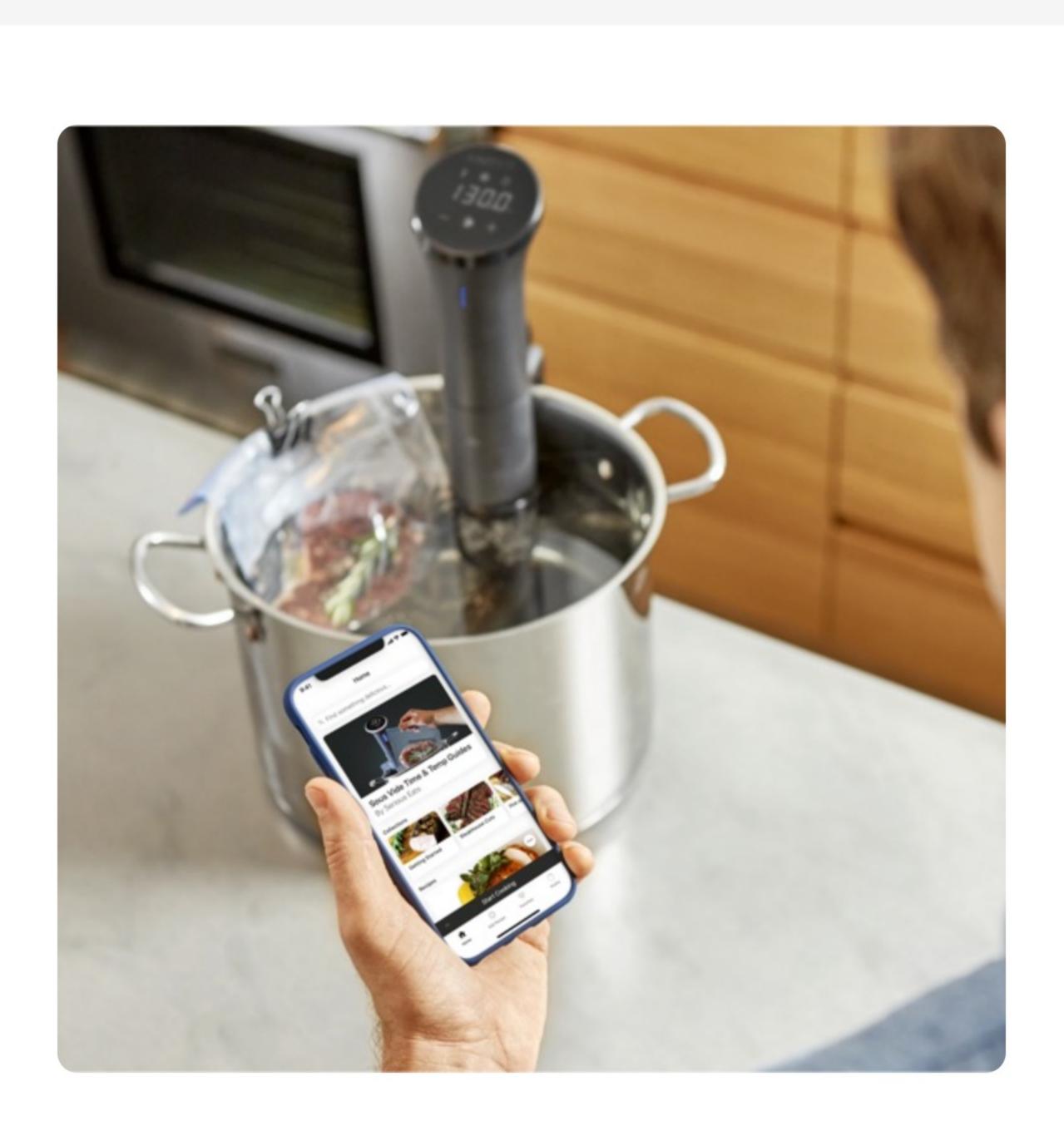
# Every. Decimal. Counts.

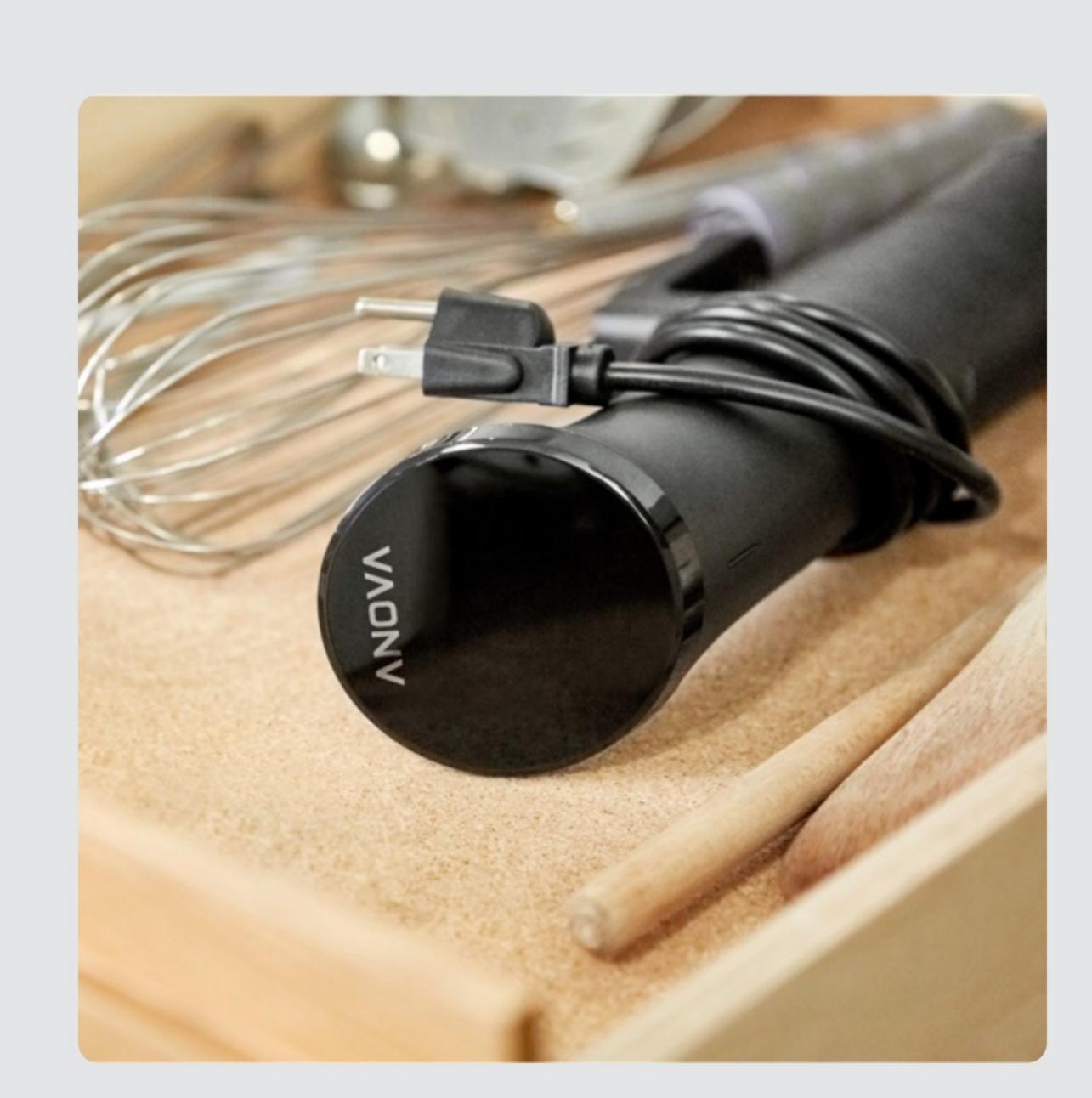
Do you know the difference between rare and mediumrare? We do. It's 3°, to be exact. Our obsession with precision drove us to design the Anova Precision® Cooker Nano to cook your food within 0.1° accuracy. That's the kind of precision that'll make a person wonder what they've been doing putting up with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



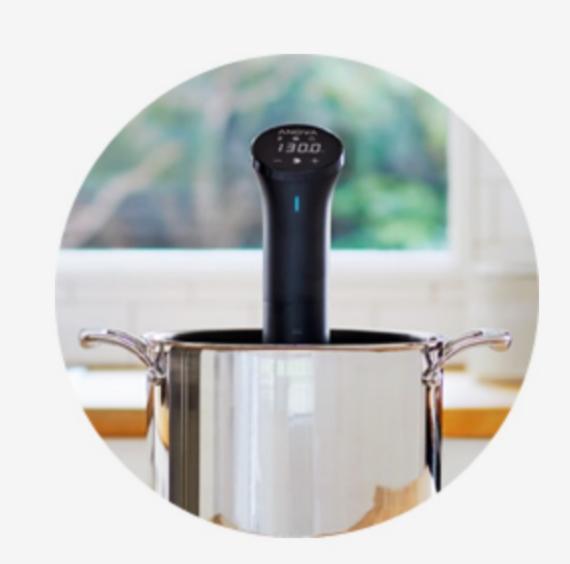




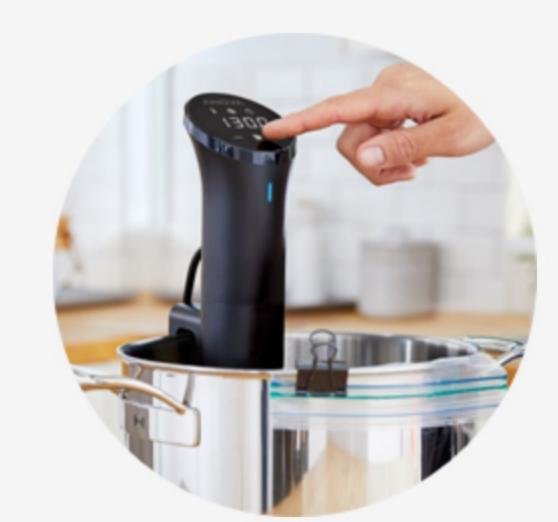
# Nano-sized for the utensil drawer.

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.

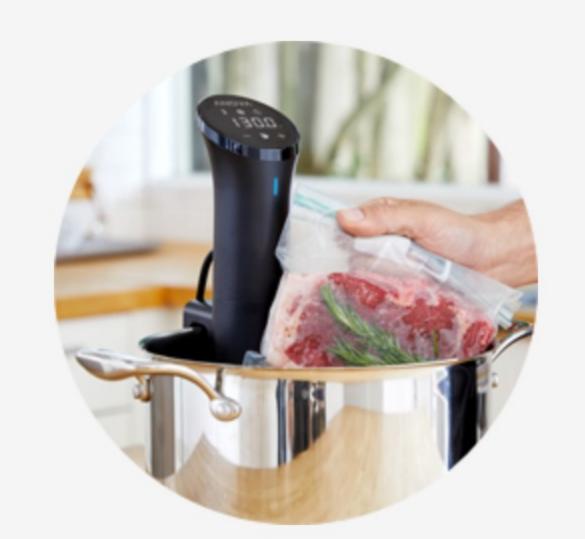
# Three simple steps to the perfectly cooked meal.



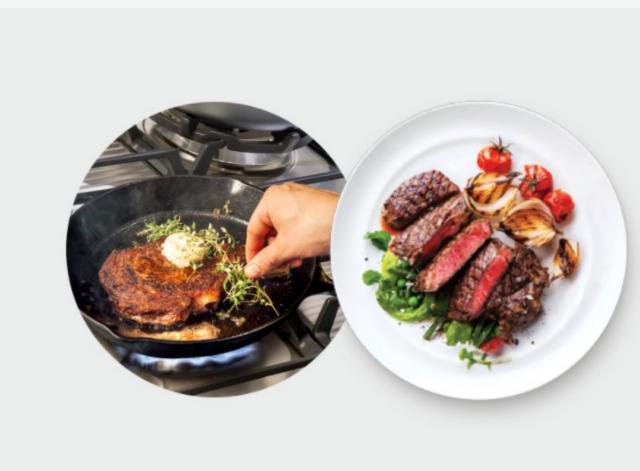
Attach to your own pot



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

#### Size

Fixed clamp

#### 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