



ANOVA PRECISION™ COOKER

A surprisingly simple tool for cooking sophisticated meals.
Your Quick Guide to Precision™ Cooking.

Introducing Your Precision™ Cooker

It may look like rocket science, but the Anova Precision™ Cooker is actually easier than pie. Just like any meal prep, it's best to know the ingredients before you begin, so let's get to know your Precision™ Cooker.



- A Current Temperature
- B Wi-Fi® or Bluetooth®
- C Set Temperature
- D Start/Stop

- E Numeric Scroll Wheel
- F Removable Skirt
- G Adjustable Ring Clamp
- H Water Pump Cap





Setting up Your Precision™ Cooker

Because the only thing easier than using your Precision™ Cooker is its setup.

- 1 First attach the clamp to the side of a pot and tighten the lower knob.
- 2 Then slide your Precision™ Cooker into the clamp ring and secure by rotating the upper knob.
- 3 Plug the Precision™ Cooker into the nearest outlet and now you're just a few steps away from becoming a better chef.

Cooking never looked so good.



Connecting Your Precision™ Cooker

The future of cooking is here - first let's get you connected.

When you download the [Anova Culinary App](#), you're not just getting access to countless recipes, you'll also have the ability to send specific cooking times and temperatures directly to your Precision™ Cooker. Plus, with the Precision™ Cooker WI-FI®, you'll be able to cook and monitor your device from virtually anywhere, anytime.





Medallions de Bœuf

★★★★★

63°C (147°F)

Ingrédients

- 1 kg de bœuf, coupé en 2 tranches de 500 g
- 1 kg de beurre
- 1 kg de sel
- 1 kg de sucre
- 1 kg de vinaigre

Préparation

- 1. Préparer le beurre salé et le sucre salé.
- 2. Préparer le vinaigre salé.
- 3. Préparer le jus de viande.

Top Reviews


Your WI-FI® Precision™ Cooker

- 1 Make sure your device's Bluetooth and WI-FI® are turned on, and your device is connected to your preferred network.
- 2 Now download the [Anova Culinary App](#) and open the application on your device.
- 3 Just follow the simple steps to set up your Precision™ Cooker WI-FI®.

Yeah, now you're cooking – and with years of culinary experience right in the palm of your hand!



Your Bluetooth® Precision™ Cooker


- 1 Make sure your device's Bluetooth is turned on.
 - 2 Now download the **Anova Culinary App** and open the application on your device.
 - 3 Just follow the simple steps to get your Precision™ Cooker paired to your device.
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Perfecting Your Precision™ Cooker

While your Precision™ Cooker will transform cooking into an exact science, troubleshooting isn't. Still we've got you covered. If you're having problems setting up your Precision™ Cooker, the solution could be as simple as unplugging the device and starting over, or re-installing the app.

Still not working? No worries. Consider us the chef in your corner, and if you email us at support@anovaculinary.com we'll have you cooking in no time.

Also visit support.anovaculinary.com to view the complete user manual, or for more recipe ideas check out recipes.anovaculinary.com.



IMPORTANT SAFETY INFORMATION

Please read this safety information before operating your Anova Precision™ Cooker. You'll find additional safety tips in the complete user manual, which can be found at support.anovaculinary.com

- The Precision™ Cooker is hot when in use. Use caution to avoid burns and always allow the system to cool before emptying water from the cooking container/pot.
- To avoid risk of fire or electric shock, never immerse your Precision™ Cooker past the top etch mark of its stainless steel skirt.
- When using your Precision™ Cooker, place your pot on a potholder or on a stovetop to protect your countertop.
- Never use extension cords or a damaged cord or plug with your Precision™ Cooker. Use properly grounded electrical outlets and unplug the cooker when not in use.
- Never place your cooking container/pot on a marble or Corian® countertop as the heat generated by your Precision™ Cooker may damage those surfaces.
- Never place the cooking container/pot in which your Precision™ Cooker is immersed on a stove or in a heated oven where the power cord may be damaged.
- Never disassemble your Precision™ Cooker for cleaning beyond the steps explained in the complete user manual found at support.anovaculinary.com
- Never use deionized water (DI water) with your Precision™ Cooker as it may damage the cooker's surfaces.
- Always supervise children when they are in the area where your Precision™ Cooker is in use.
- Always put food in a sealed bag/jar before submerging it in the water of the pot/container in which your Precision™ Cooker is immersed.
- Consuming raw or undercooked meats, poultry, seafood, shellfish or eggs may increase risk of foodborne illness.

ANOVA LIMITED WARRANTY

The following Limited Warranty and Limitation of Remedies and Damages apply to all Anova products. Purchase and use of the Anova Precision™ Cooker ("product") constitutes acceptance of this Limited Warranty and Limitation of Remedies and Damages. The remedies provided under this Limited Warranty are exclusive and in lieu of all other remedies. **Read carefully—the terms of this Limited Warranty affect your legal rights.**

LIMITED WARRANTY

Anova warrants to the Buyer that the product is free from defects in material and workmanship for a period of one (1) year from the date the product is purchased.

RETURNS For return requests, please access [anovaculinary.com/pages/returns/](https://support.anovaculinary.com/pages/returns/) and follow the instructions.

SHIPPING Anova will send to Buyer a prepaid shipping label that will cover shipping and handling charges for the product to be returned to Anova or its authorized representative. After repair or replacement, Anova will be responsible for shipping and handling for the return of the product to Buyer.

CLAIM DEADLINE Buyer must return the product and record of purchase to Anova or one of Anova's authorized representatives within 10 business days of the expiration of this Limited Warranty in order to make a claim under this Limited Warranty.

EXCLUSIONS This Limited Warranty does not cover damage to the product resulting from accident, misuse, improper installation or operation, failure to provide proper maintenance, unreasonable use or abuse of the product, or failure to follow written installation or operating instructions. Water damage generally and damage arising from the use of deionized water is not covered. Use of the product in a commercial environment voids this Limited Warranty. Service, repair or alteration of the product by Buyer or any person or entity not authorized by Anova voids this Limited Warranty.

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