ANOVA PRECISION COOKER WI-FI

USER MANUAL

Sous Vide Precision™ Cooking – The Secret to Perfectly Cooked Meals

A well-kept secret of professional chefs, the sous vide cooking technique locks in juices and nutrients, creating exquisitely flavorful meals.

Your Precision™ Cooker WI-FI allows you to get these tender, juicy results that can't be achieved through any other cooking technique. Make the best ribs ever. Cook the juiciest steak. Serve perfect poultry—it's easy.

Setting up Your Precision™ Cooker WI-FI

To set up your Precision™ Cooker WI-FI you'll need a few essentials:

- Your Precision™ Cooker WI-FI & clamp.
- A pot or container, minimum 4.25" deep (11 cm).
- A potholder or kitchen towel to put under the pot.
- A nearby electrical outlet (we recommend avoiding outlets already in use by other major appliances, such as your refrigerator or oven.)

To get started with precision cooking, simply:

1. Place your pot on the potholder and make sure you have an electrical outlet nearby.
2. Attach the clamp to the side of the pot by twisting the lower knobs until the clamp is stable on the pot.
3. Slide in the Precision™ Cooker WI-FI through the clamp and tighten the upper knob until it the cooker is stable in the clamp (note: it's okay if plastic end cap touches bottom of pot).
4. Plug your Precision™ Cooker WI-FI in to see the display light up.
5. To switch between Fahrenheit & Celsius, press and hold "Start/Stop" button for 3 seconds.

Setting up WI-FI®

With a Precision™ Cooker WI-FI® you can schedule a cook from your phone and come home to the best meal ever. Staying connected means staying updated about your meal every step of the way, no matter where you are. Start cooking from anywhere and get ready to wow your family when they walk through the door!

Your Precision™ Cooker WI-FI® is smart enough to remember your WI-FI® network every time you cook. Here's how to do the one-time initial setup:

1. Download the Anova Culinary WI-FI® App.
2. Make sure your device's WI-FI® and Bluetooth® are turned on.
3. Make sure your phone is connected to your preferred WI-FI® network.
4. Have your WI-FI® network password ready.
5. Open the Anova Culinary WI-FI® App on your phone.
6. Go through the setup process on your phone.
7. A confirmation screen appears in the app.
8. Your cooker is now connected to WI-FI®!

Cooking Sous Vide For The First Time: What You'll Need

PRECISION COOKING IN A SNAP

Achieving sous vide perfection is a simple three-step process. Here's the basics for how to use your Precision™ Cooker WI-FI to get cooking now. Simply prep your food, select your cook settings, and finish to your liking. Let's cook your first masterpiece!

To precision cook your food, you'll need:

- Your Precision™ Cooker setup from the previous page.
- Whatever you're cooking...steak, chicken, salmon, corn (oh, the options!).
- A sealed bag for your food (zipper lock or vacuum-sealed).
- Source of water to fill the pot (note that your food itself will not touch the water).
- Optional: A clip (a gator or binder clip will do) to clip your bag with food to the pot.

Cooking Sous Vide For The First Time: Set Up

STEP 1: SET UP YOUR COOK

1. Fill the pot/container with water. Make sure water level meets or exceeds the minimum line and falls below the maximum line on the cooker's steel sleeve. More water works well for longer cooks due to evaporation.
2. Make sure your cooker is plugged into an electrical outlet for power.
3. Open your Anova WI-FI App to set the temperature and time for your cook.*
4. Start the cook pressing "Start" via the app to preheat your water and begin your cook.*

*Alternatively you can set the temperature manually (rotate scroll wheel) and press the start button on the device.

Cooking Sous Vide For The First Time: Prep

STEP 2: PREP YOUR FOOD – SEASON, SEAL, & SUBMERGE

1. Season and prepare food. Place it in a sealed zipper lock bag (See the Tips & Tricks Section for the water displacement technique to remove excess air) or use a vacuum sealer to seal the food in an airtight bag.
2. Once the water has finished preheating and reached the desired cooking temperature, place sealed food in the water. Make sure all of the food in the bag is submerged (use tongs if water is hot).
3. Optional: clip the bag to side of pot/container for easy access.
4. You're good to go (to work, run errands, take a snooze...).

Cooking Sous Vide For The First Time: Finishing

STEP 3: ADD THE FINISHING TOUCHES

Once your food has cooked for the desired amount of time, stop the device by pressing "Start/Stop" manually or via the app.

1. Remove sealed bag from pot/container (water may be hot, so use tongs if you have them!)
2. Remove food from the sealed bag and prepare your finishing touches (see the Tips & Tricks Section for suggestions).
3. Serve and enjoy!

Scheduling a Cook with WI-FI®

With WI-FI®, you can now cook from your phone anywhere, anytime. Your phone doesn’t have to be on the same WI-FI® network as the cooker or even any WI-FI® network at all. You can even cook using your cellular network. For the most current information on WI-FI®and a list of compatible devices, go to support.anovaculinary.com.

Your Precision™ Cooker WI-FI® lets you go to work, hit the gym, pick up the kids, and come home to the best meal ever. It lets you cook like a pro from anywhere your life takes you. Your safety is top priority so we’ve built in food safety measures that will cook your food so that it’s safe to eat and deliciously cooked no matter when you decide to come home.

For the latest scoop on how to schedule a cook and cook remotely from your phone with your Precision™ Cooker WI-FI®, please visit support.anovaculinary.com.

Tips & Tricks: Searing & Finishing Food

Here are some helpful tips so you can make the most of your Precision™ Cooker. Enjoy!

SEARING & FINISHING FOOD

With proteins like fish, poultry or meat, you'll want to add some finishing touches for a more appetizing appearance and a delicious caramelized taste. So sear, baby, sear—and savor the results!

It's easy. Simply remove food from sealed bag, pat dry, and sear it under the broiler, on your outside grill, with a culinary blowtorch or in a pan with a little butter or olive oil (extra tip: make a quick sauce by pouring juices from bag into pan after browning meat).

Tips & Tricks: Pots and Containers

SELECTING YOUR CONTAINER

When selecting your pot or container, go for the smallest size given whatever you're cooking. This enables the water to heat faster and helps conserve energy.

If you're using a non-cooking container that is food-safe (instead of a pot), you can cut a hole in the lid and insert the Precision™ Cooker. This reduces evaporation and helps maintain heat stability.

Tips & Tricks: Water Level

WATER LEVEL AND EVAPORATION

With foods like chicken and fish that require a short cooking time, evaporation shouldn't be an issue. But with longer cooking items—for example, ribs which can be cooked for as long as 72 hours—it's best to minimize evaporation by putting aluminum foil (shiny side up), plastic wrap, or a closed container over the top for cooking (see Pot & Containers Tip).

Tips & Tricks: Food Float

PREVENTING FOOD FLOAT

Always make sure the food is entirely submerged in the water to maintain food safety.
Some foods are tricky to keep submerged. Here are some tips to help:

- Use binder clips to hold the bag to the side of the pot.
- Place a heavy object, such as a serving spoon, on the bag.
- Place food-grade stainless steel weights inside bag.

Tips & Tricks: Sealing Bags

WATER DISPLACEMENT METHOD FOR SEALING PLASTIC ZIPPER LOCK BAGS

When precision cooking, the best results come when all the air is out of the bag. You do not have to use a vacuum seal. When using plastic zipper lock bags for your food, place your food in the bag and get as much air out as possible. Seal the bag almost completely, leaving a small section open. Then, in a pot of water, slowly lower the sealed bag into the water to push the remaining air out. Air will escape as the bag is submerged. Right before the bag is fully submerged, seal the open section to fully close the bag.

Tips & Tricks: Sealing Bags

TEMPERATURE: THE SOUS VIDE SECRET

Rather than blasting your food with heat, the sous vide cooking technique surrounds your food with the perfect cooking temperature, hence the delicious, flavorful results. Keep these temperature tips in mind:

- For foods requiring high temperature cooking, preheat the water on your stovetop, then attach the Precision™ Cooker.
- Don't heat water above the temperature your recipe calls for.
- Keep food as one layer in bags to ensure even cooking.

Tips & Tricks: Timing

THOUGHTS ON TIMING

With sous vide, it's more about temperature than time. Cooking with your Precision™ Cooker WI-FI adapts to your schedule. In many cases, leaving your food minutes or even sometimes hours over the desired time still results in incredibly tasty food and amazing results. Timing simply isn’t critical in most recipes.

Tips & Tricks: Seasoning

SEASONING YOUR FOOD

Adding seasoning in your sealed bag helps lock in flavor. Keep in mind:

- Using dried, powdered spices works best.
- It's okay to go a little heavier with salt, pepper, and garlic powder as they work well with longer cooking times.

Tips & Tricks: Resources

MORE RESOURCES

For even more ideas, check out our community page at community.anovaculinary.com

For recipe ideas, visit recipes.anovaculinary.com.

To read FAQs, troubleshoot, or contact support, go to support.anovaculinary.com.

Please let us know if you have any questions. We're happy to help.

Bon appétit!

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 MAX etch mark of its stainless steel skirt.
- When using your Precision™ Cooker, place your pot on a potholder or on a stove top to protect your counter top.
- 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® counter top 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 food borne 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/ 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.

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