Anova Culinary AN400-US00

Anova Culinary Sous Vide Precision Cooker Nano 2.0 Instruction Manual

Model: AN400-US00 | Brand: Anova Culinary

INTRODUCTION

The Anova Precision Cooker Nano simplifies achieving professional-level cooking results at home. This manual provides detailed instructions for setting up, operating, and maintaining your device, ensuring perfectly cooked meals every time.

KEY FEATURES

- **Perfect results every time:** Never over or under cook your food again. The Anova Precision Cooker Nano circulates water at the exact temperature required for perfectly cooked meals, no matter what's on your menu. Temperature: 0°-92°C (32°-197°F) | +/- 0.1°C (0.2°F) accuracy.

- **What to cook:** Sous vide (pronounced "sue-veed") cooking offers the perfect level of doneness for chicken, fish, vegetables, eggs, beef, lamb, pork, and more. The ability to lock in flavor and moisture during the cooking process results in texture and taste that is second to none.

- **Small but mighty:** 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. Nano easily attaches to any stock pot or container with a fixed clamp, and is constructed of super durable plastic that's easy to clean.

- **Anova App (free):** Precision Cooker - Control your cook directly on the app or on the cooker itself.

- **Anova App (subscription):** For $1.99 a month or $9.99 a year (cancel subscription at anytime), get access to the ultimate sous vide educational content and cooking guides. Recipes from professional chefs and the food nerd community feed directly to your Precision Cooker at the touch of a button. Continuous access to your personal recipes and cook history, ready to revisit or share with your friends and family. Two week free trail included.

SETUP GUIDE

Follow these steps to set up your Anova Precision Cooker Nano:

1. **Unpack the Device:** Carefully remove the Precision Cooker Nano from its packaging. Retain the original packaging for storage.

2. **Attach to a Pot:** Securely attach the cooker to any water-filled pot or container using the fixed clamp. Ensure the water level is between the MIN and MAX lines indicated on the device.

3. **Plug In:** Connect the power cord to a standard electrical outlet.

4. **Download the App (Optional but Recommended):** For enhanced control and access to recipes, download the Anova Culinary App from your device's app store. The app allows you to control the cooker remotely via Bluetooth.

The Anova Precision Cooker Nano 2.0, a sleek black device with a digital display, ready for setup.

A user views the Anova Culinary app on a smartphone, showing a 'Your Food Is Ready!' notification, with the Precision Cooker Nano operating in a pot in the background.

OPERATING YOUR PRECISION COOKER

The Anova Precision Cooker Nano offers precise temperature control for perfect cooking.

1. **Prepare Your Food:** Place your food (e.g., meat, vegetables) in a sealable bag. For best results, remove as much air as possible from the bag.

2. **Submerge Food:** Carefully submerge the sealed bag containing your food into the water bath. Ensure the food is fully immersed.

3. **Set Temperature and Time:** Use the controls on the device or the Anova Culinary App to set your desired cooking temperature and time. The cooker will heat and circulate the water to maintain this precise temperature.

4. **Monitor Progress:** The app will notify you when your food is ready.

5. **Finish (Optional):** For certain foods like meats, a quick sear in a hot pan after sous vide cooking can create a desirable crust.

This official Anova video provides an introduction to the Precision Cooker Nano, demonstrating its key features and ease of use for various cooking applications.

CARE AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your Anova Precision Cooker Nano.

- **Cleaning the Device:** The Anova Precision Cooker Nano is constructed of super durable plastic that is easy to clean. After each use, wipe down the exterior with a damp cloth.

- **Descaling (if necessary):** If you notice mineral buildup (limescale) on the heating coil, you may need to descale the unit. Consult the full user guide for detailed descaling instructions.

- **Storage:** Store the cooker in its original packaging or a safe, dry place when not in use.

TROUBLESHOOTING COMMON ISSUES

If you encounter issues with your Anova Precision Cooker Nano, try the following solutions:

Issue	Solution
Device not turning on or heating	Ensure the device is securely plugged into a working outlet. Check that the water level is between the MIN and MAX lines. If the issue persists, refer to the full user guide.
Bluetooth connection is flaky	Ensure your smartphone is within Bluetooth range of the cooker. Try restarting both the app and the cooker. If connection issues persist, ensure your app is updated to the latest version.
Unusual noise during operation	This could indicate mineral buildup. Perform a descaling procedure as outlined in the full user guide.
Food not cooking properly	Verify that the temperature and time settings are correct for the type and thickness of food. Ensure the food bag is properly sealed and fully submerged in the water bath.

PRODUCT SPECIFICATIONS

Feature	Detail
Product Dimensions	4.1"D x 2.2"W x 12.8"H
Wattage	800 Watts
Voltage	120 Volts
Item Weight	1.7 Pounds
Brand	Anova Culinary
Material	Food Safe Plastic

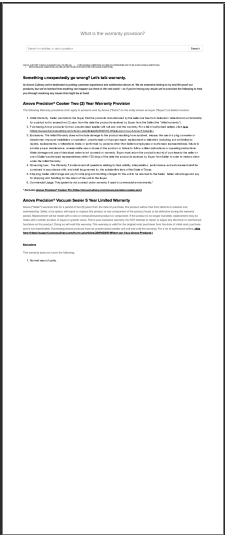| Feature	Detail
Color	Black
Control Method	App
Lower Temperature Rating	32 Degrees Fahrenheit
Upper Temperature Rating	197 Degrees Fahrenheit
UPC	851607006427, 702872656650, 600186763036
Item Model Number	AN400-US00
Date First Available	April 17, 2018

WARRANTY INFORMATION

The Anova Precision Cooker Nano typically comes with a 2-year warranty. For specific terms and conditions, please refer to the official warranty documentation included with your product or contact Anova Culinary customer support.
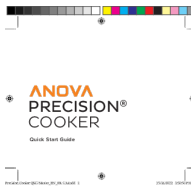
SUPPORT & RESOURCES

For further assistance, detailed guides, and recipe inspiration, please utilize the following resources:

- **Official User Manual (PDF):** Download User Manual

- **Official User Guide (PDF):** Download User Guide

- **Anova Culinary App:** Control your device, access thousands of recipes, and join the #anovafoodnerd community. Available on iOS and Android app stores.

- **Customer Support:** Visit the Anova Culinary Store on Amazon for contact information and FAQs.

Related Documents - AN400-US00

Anova Product Warranty Information and Provisions
Comprehensive warranty details for Anova Precision Cooker, Vacuum Sealer, and Cooker Container products, outlining coverage, exclusions, disclaimers, and service procedures for consumers in the USA and Canada.

	[Anova Nano Precision Cooker Quick Start Guide](#) A quick start guide for the Anova Nano Precision Cooker, a sous vide immersion circulator, detailing setup, cooking, and safety precautions.
	[Anova Precision Cooker Mini / Lite Quick Start Guide - Setup, Cooking, and Care](#) Get started quickly with your Anova Precision Cooker Mini or Lite. This guide covers setup, Wi-Fi connection, cooking tips, cleaning, and safety information for your sous vide immersion circulator.
	[Anova Precision Cooker Quick Start Guide](#) A quick start guide for the Anova Precision Cooker, covering setup, usage, care, and safety precautions. Includes information on connecting to Wi-Fi and FCC/IC compliance.
	[Anova Precision Oven 2.0 User Manual	Setup, Features, and Safety Guide](#) Comprehensive user manual for the Anova Precision™ Oven 2.0, covering setup, safety warnings, cooking modes, features, maintenance, and specifications. Learn how to get started, connect your oven, and utilize its advanced cooking capabilities.