

## Anova Culinary AN425-US00

# Anova Culinary Sous Vide Precision Cooker Nano 3.0 User Manual

Model: AN425-US00

## 1. INTRODUCTION TO SOUS VIDE COOKING

Sous vide (pronounced 'soo-veed') is a cooking technique that uses precise temperature control in a circulating water bath to achieve consistent, edge-to-edge perfect results. This method minimizes the risk of overcooking food, ensuring optimal texture and flavor.

The Anova Culinary Sous Vide Precision Cooker Nano 3.0 brings this professional cooking method to your home kitchen. Its compact design and advanced features, including dual-band Wi-Fi and a two-line touch screen display, make precise cooking accessible and convenient.



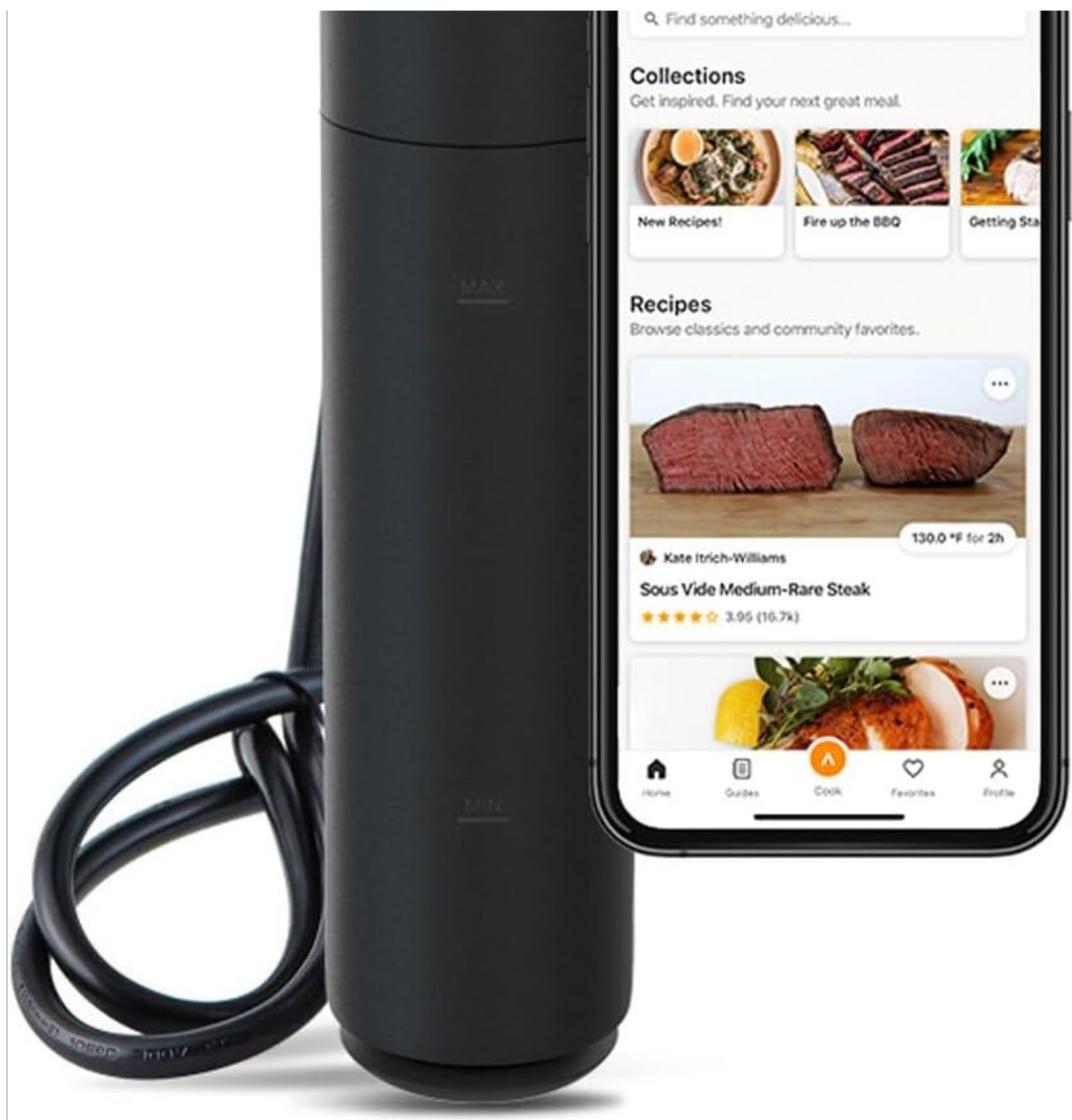


Figure 1: Anova Culinary Sous Vide Precision Cooker Nano 3.0 alongside a smartphone displaying the Anova app.

## 2. PRODUCT OVERVIEW AND COMPONENTS

The Anova Precision Cooker Nano 3.0 is designed for ease of use and precise temperature management. Key components include the main heating and circulation unit, a secure clamp, and an intuitive display.

### 2.1 What's in the Box

- Anova Precision Cooker Nano 3.0
- Quick Start Guide

### 2.2 Device Features

- **Dual-Band Wi-Fi:** Allows remote control and monitoring via the Anova app.
- **Two-Line Touch Screen Display:** View time and temperature directly on the device and manually control cooking settings.
- **Adjustable Clamp:** Securely attaches the cooker to various pots and containers.
- **Water Level Markings:** Clearly indicates minimum and maximum water levels for safe operation.



Figure 2: Side view of the Anova Nano 3.0, highlighting the adjustable clamp for securing it to a cooking vessel.

### 3. SETUP GUIDE

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Follow these steps to set up your Anova Precision Cooker Nano 3.0 for its first use.

1. **Choose a Container:** Select a heat-safe pot or container large enough to hold your food and the Anova cooker. Ensure it can accommodate at least 12 liters of water.
2. **Attach the Cooker:** Securely attach the Anova Nano 3.0 to the side of your chosen container using the integrated clamp. Tighten the thumb screw until the cooker is stable.
3. **Fill with Water:** Fill the container with water. Ensure the water level is between the 'MIN' and 'MAX' lines indicated on the cooker.
4. **Connect to Power:** Plug the cooker into a 120-volt power outlet. The display will illuminate.
5. **Download the Anova App:** For enhanced control and access to recipes, download the free Anova Culinary App from your device's app store (available on iOS and Android).
6. **Connect to Wi-Fi:** Follow the in-app instructions to connect your Anova Nano 3.0 to your dual-band Wi-Fi network. This enables remote control and monitoring.



Figure 3: The Anova Nano 3.0 immersed in a water bath, ready for cooking.

### 3.1 Setup Demonstration Video

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Video 1: This video demonstrates the physical setup of the Anova Precision Cooker Nano 3.0, including attaching it to a container and filling it with water. It also highlights the device's features and compact size.

## 4. OPERATING INSTRUCTIONS

The Anova Nano 3.0 offers both manual and app-controlled operation for maximum flexibility.

### 4.1 Preparing Your Food

Before placing food in the water bath, it must be sealed in a food-safe, heat-resistant bag. This can be a vacuum-sealed bag or a high-quality freezer bag with as much air removed as possible. Season your food as desired before sealing.

### 4.2 Setting Temperature and Time

You can set your desired cooking temperature and time using either the device's touch screen or the Anova Culinary App.

- **On-Device Control:** Use the '+' and '-' buttons on the touch screen to adjust the temperature. Tap the play/pause button to confirm and start the cooking process. The two-line display shows both current temperature and remaining time.
- **Anova App Control:** Open the Anova Culinary App on your smartphone. Browse recipes or manually set your desired temperature and time. The app allows you to start, stop, and monitor your cook remotely.



Figure 4: Close-up of the Nano 3.0's touch screen display, showing temperature and control buttons.



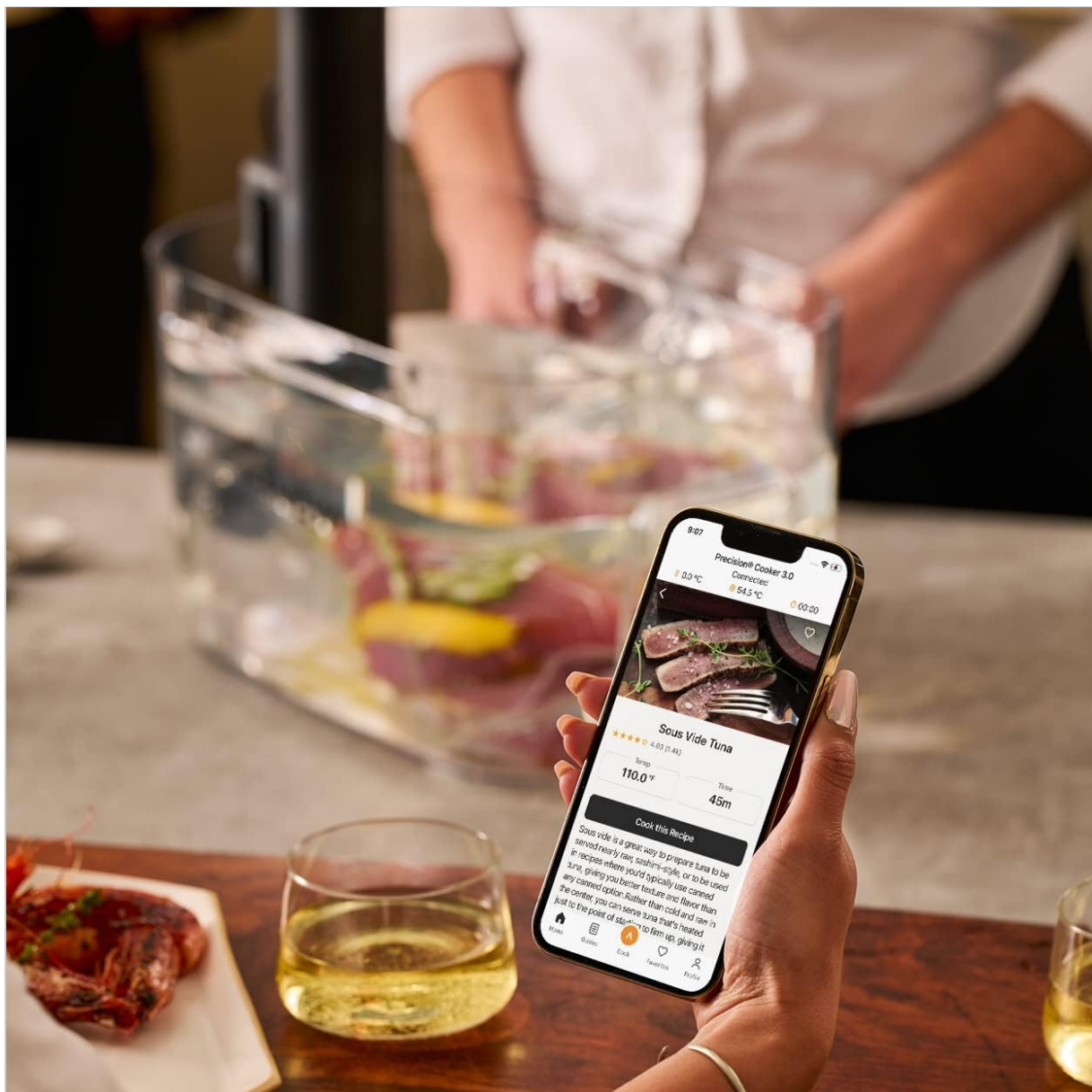


Figure 5: The Anova Nano 3.0 being controlled via the Anova Culinary App on a smartphone.

### 4.3 Cooking Process

Once the water reaches the target temperature, the cooker will alert you (via app notification or on-device beep). Carefully place your sealed food into the water bath. Ensure the food is fully submerged for even cooking. The cooker will maintain the precise temperature for the set duration.

### 4.4 Finishing Your Food

After the cooking cycle is complete, carefully remove the food from the water bath. While sous vide cooking ensures perfect internal doneness, many users prefer to finish their food with a quick sear in a hot pan or on a grill to develop a flavorful crust.

### 4.5 Detailed Operation Video

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Video 2: This video provides a comprehensive review of the Anova Precision Cooker Nano, including its operational aspects, app connectivity, and the benefits of sous vide cooking for various foods.

## 5. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your Anova Nano 3.0.

## 5.1 Routine Cleaning

After each use, unplug the device and allow it to cool completely. Wipe down the exterior with a damp cloth. The bottom cap of the cooker can be twisted off for cleaning the internal components if necessary. Do not place the entire device in a dishwasher.



Figure 6: Back view of the Anova Nano 3.0, illustrating the design and power connection.

## 5.2 Descaling

Over time, mineral deposits from water may accumulate. To descale, fill a pot with water, attach the cooker, and add 1 cup of white vinegar. Set the temperature to 150°F (65°C) and run for 30 minutes. Rinse thoroughly afterward.

## 6. TROUBLESHOOTING

If you encounter issues with your Anova Nano 3.0, refer to the following common solutions:

- **Device Not Turning On:** Ensure the power cord is securely plugged into both the device and a working 120V outlet.

- **Water Level Error:** Check that the water level in your container is between the 'MIN' and 'MAX' lines on the cooker. Add or remove water as needed.
- **App Connectivity Issues:** Verify your device is connected to a 2.4GHz or 5GHz Wi-Fi network. Ensure the Anova app is updated to the latest version. Try restarting both the cooker and your smartphone.
- **Inconsistent Temperature:** Ensure the water is circulating freely around the food and the cooker. Avoid overcrowding the container.
- **Food Not Cooking Properly:** Double-check your temperature and time settings against recommended sous vide guidelines for the specific food item. Ensure the food bag is properly sealed and fully submerged.

## 7. SPECIFICATIONS

Model Number	AN425-US00
Dimensions (D x W x H)	4.1" x 3.07" x 12.8" (10.4cm x 7.8cm x 32.5cm)
Weight	1.52 lbs (0.69 kg)
Wattage	800 watts
Voltage	120 Volts
Material	Plastic
Control Method	Touch, Wi-Fi, Bluetooth
Water Resistance	IPX7
Temperature Range	32°F - 197°F (0°C - 92°C)

## 8. WARRANTY AND SUPPORT

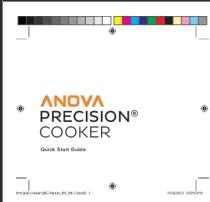
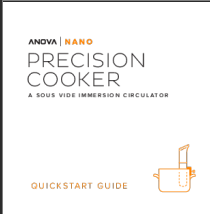

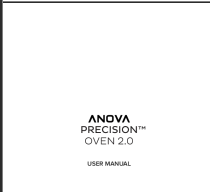
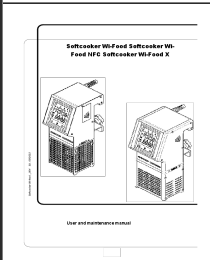
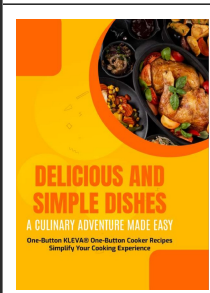
### 8.1 Warranty Information

The Anova Culinary Sous Vide Precision Cooker Nano 3.0 comes with a 2-year warranty from the date of purchase. This warranty covers defects in materials and workmanship under normal use. Please retain your proof of purchase for warranty claims.

### 8.2 Customer Support

For technical assistance, troubleshooting, or warranty inquiries, please contact Anova Culinary customer support. Details can be found on the official Anova Culinary website or within the Anova Culinary App.



	<p><a href="#">Anova Precision Cooker Quick Start Guide</a></p> <p>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.</p>
	<p><a href="#">Anova Nano Precision Cooker Quick Start Guide</a></p> <p>A quick start guide for the Anova Nano Precision Cooker, a sous vide immersion circulator, detailing setup, cooking, and safety precautions.</p>
	<p><a href="#">Anova Precision Cooker Mini / Lite Quick Start Guide - Setup, Cooking, and Care</a></p> <p>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.</p>
	<p><a href="#">Anova Precision Oven 2.0 User Manual   Setup, Features, and Safety Guide</a></p> <p>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.</p>
	<p><a href="#">Sirman Softcooker Wi-Food User and Maintenance Manual</a></p> <p>Comprehensive user and maintenance manual for the Sirman Softcooker Wi-Food, Wi-Food NFC, and Wi-Food X models, covering general precautions, technical data, installation, operation, cleaning, maintenance, and disposal.</p>
	<p><a href="#">KLEVA® One-Button Cooker Recipes: Delicious &amp; Simple Dishes for Effortless Cooking</a></p> <p>Explore 36 easy and simple recipes designed for the KLEVA® One-Button Cooker. Simplify your cooking routine with delicious dishes, from rice and grains to soups, stews, and desserts, perfect for busy lifestyles.</p>