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Anova Culinary AN350-US00

Anova Culinary Sous Vide Precision Cooker Mini Lite User Manual

This manual provides essential information for the safe and effective operation of your Anova Culinary Sous Vide Precision Cooker Mini Lite.

IMPORTANT SAFETY INFORMATION

Please read all safety instructions carefully before using your Anova Precision Cooker Mini Lite. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the device is properly secured to a pot before operation.
- Do not immerse the top part of the cooker (above the minimum water line) in water.
- Keep out of reach of children and pets.
- Use only with a grounded electrical outlet.
- Do not operate if the power cord or plug is damaged.
- Always unplug the device before cleaning or when not in use.
- Ensure the water level is always between the MIN and MAX fill lines indicated on the device.

PACKAGE CONTENTS

Verify that all items are present in your package:

- Anova Culinary Sous Vide Precision Cooker Mini Lite
- User Manual (this document)

PRODUCT FEATURES AND COMPONENTS



This image displays the Anova Culinary Sous Vide Precision Cooker Mini Lite. It is a sleek, black, cylindrical device designed for immersion cooking. The central section features a control panel with a display and a circular button, allowing for manual operation or app-controlled cooking. The lower part of the device has slotted openings for water circulation.

The Anova Precision Cooker Mini Lite is designed for precise temperature control, ensuring perfectly cooked food every time. Key features include:

- **Precise Temperature Control:** Maintains water temperature with high accuracy for consistent cooking results.
- **Compact Design:** Small footprint for easy storage and use in various pot sizes.
- **Bluetooth Connectivity:** Connects to the Anova App for remote control and access to recipes.
- **Durable Construction:** Built to withstand regular use in a kitchen environment.
- **Easy-to-Use Interface:** Simple controls for setting time and temperature directly on the device or via the app.

SETUP GUIDE

Follow these steps to set up your Anova Precision Cooker Mini Lite:

1. **Attach to Pot:** Securely attach the cooker to the side of a pot using the adjustable clamp. Ensure it is stable and upright.
2. **Fill with Water:** Fill the pot with water, ensuring the water level is between the MIN and MAX fill lines indicated on the cooker.
3. **Plug In:** Plug the power cord into a grounded electrical outlet. The device will power on.

OPERATING INSTRUCTIONS

The Anova Precision Cooker Mini Lite can be operated manually or via the Anova App.

Manual Operation

1. Once plugged in, the display will show the current water temperature.
2. Use the controls on the device to set your desired cooking temperature and time.
3. Press the start button to begin heating the water.
4. Once the target temperature is reached, place your sealed food into the water bath.
5. The device will maintain the set temperature for the duration of your cooking time.

Using the Anova App (Bluetooth Connectivity)

The Anova App provides enhanced control and access to a vast library of recipes.

1. **Download App:** Download the Anova Culinary App from your device's app store.
2. **Pair Device:** Open the app and follow the on-screen instructions to pair your Precision Cooker Mini Lite via Bluetooth.
3. **Select Recipe or Set Manually:** Choose a recipe from the app's library, which will automatically set the time and temperature, or manually input your desired settings.
4. **Start Cooking:** Press start in the app. The cooker will begin heating the water.
5. **Monitor Progress:** Monitor the cooking progress and receive notifications directly on your phone.

Note on Bags: Vacuum sealed bags, silicone bags, and zip-locked bags are all compatible for sous vide cooking with this device.

CARE AND MAINTENANCE

Proper care ensures the longevity and performance of your Anova Precision Cooker Mini Lite.

- Cleaning:** After each use, unplug the device and allow it to cool completely. Wipe the exterior with a damp cloth. For the heating coil and pump, you can run the device in a water bath with a mixture of water and white vinegar (equal parts) for 30 minutes at 140°F (60°C) to remove mineral buildup. Rinse thoroughly afterwards.
- Storage:** Store the cooker in a dry place, away from direct sunlight and extreme temperatures. Ensure it is completely dry before storing.

TROUBLESHOOTING

If you encounter issues with your Anova Precision Cooker Mini Lite, refer to the table below for common problems and solutions.

Problem	Possible Cause	Solution
Device not turning on	Not plugged in; power outlet issue; damaged cord	Ensure securely plugged in; test outlet with another device; inspect cord for damage.
Water not heating	Water level too low/high; heating element issue	Adjust water level to be between MIN/MAX lines; contact support if issue persists.
Bluetooth connectivity issues	Bluetooth off on phone; device not in pairing mode; interference	Ensure Bluetooth is enabled; restart both device and phone; move closer to cooker.
Display error message	Internal error; sensor issue	Unplug and replug the device; if error persists, contact customer support.

TECHNICAL SPECIFICATIONS

Specification	Value
Brand	Anova Culinary
Model Number	AN350-US00

Specification	Value
Wattage	800 watts
Voltage	120 Volts
Color	Black
Control Method	App (Bluetooth)
Upper Temperature Rating	185 Degrees Fahrenheit
Item Weight	1.96 pounds
Package Dimensions	13.66 x 5.51 x 2.91 inches
UPC	850043914242

WARRANTY INFORMATION

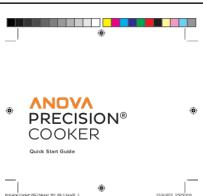
For detailed warranty information regarding your Anova Precision Cooker Mini Lite, please refer to the official Anova Culinary website or the warranty card included with your product at the time of purchase. Warranty terms and conditions may vary by region and retailer.

CUSTOMER SUPPORT

Should you require further assistance, have questions, or need to report an issue, please contact Anova Culinary customer support. You can find more information and contact options by visiting the [Anova Culinary Store on Amazon](#) or the official Anova Culinary support page.

Related Documents - AN350-US00

	<p>Anova Product Warranty Information and Provisions</p> <p>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.</p>
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 <p>ANOVA PRO</p>	<p>Anova Precision Cooker Pro User Manual and Guide</p> <p>Comprehensive user guide for the Anova Precision Cooker Pro, covering setup, operation, cleaning, Wi-Fi connectivity, and safety instructions.</p>
 <p>ANNOVA PRECISION® COOKER MINI / LITE</p> <p>Quick Start Guide</p> <p>English/Français</p> <p>PRINTED ON RECYCLED PAPER</p>	<p>Anova Precision Cooker Mini / Lite Quick Start Guide - Setup, Cooking, and Care</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>ANNOVA NANO PRECISION COOKER</p> <p>A SOUS VIDE IMMERSION CIRCULATOR</p> <p>QUICKSTART GUIDE</p> <p>PRINTED ON RECYCLED PAPER</p>	<p>Anova Nano Precision Cooker Quick Start Guide</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>ANNOVA PRECISION® COOKER</p> <p>Quick Start Guide</p> <p>PRINTED ON RECYCLED PAPER</p>	<p>Anova Precision Cooker Quick Start Guide</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>