



ANOVA
PRECISION[®]
COOKER MINI
Quick Start Guide



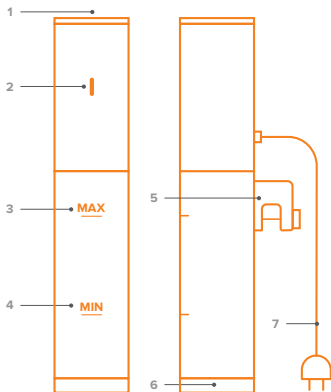
YOUR COOKER

- 1 Button
- 2 LED Indicator
- 3 Maximum Water Level Line
- 4 Minimum Water Level Line
- 5 Clamp
- 6 Removable Bottom Cap
- 7 Plug

LED LIGHT MODES

- *White: idle*
- ⦿ *Pulsing Blue: preheating*
- *Solid Blue: cooking*
- *Red: low water or error*
- ⦿ *Pulsing White: pairing*

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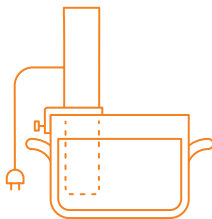




WHAT YOU'LL NEED



Sealable
bags



Your pot
(any pot)



Something
tasty



GET CONNECTED

The Anova Precision® Cooker Mini/Lite requires a connection to be used. A subscription is required to connect to WiFi, receive software updates, and to access the latest guides, recipes, and track your cook history.

You can still connect and operate your Anova Precision® Cooker Mini/Lite without a subscription via Bluetooth.

Simply download the Anova app by scanning the QR code.





SETTING UP

FILL A POT


- Fill a pot or container with water.
- Place it on a heat-safe surface or trivet, away from counter edges.

ATTACH YOUR COOKER

- Loosen the rear screw on your Anova Precision® Cooker clamp.
- Fit the clamp over the edge of your pot or container.
- Tighten the rear screw so it is snug against the wall of the pot.



PLUG IN

- Plug in your Anova Precision® Cooker.
 - Place your food in a sealable bag and lower the bag into the water.
 - Clip the bag to the side of the pot or container. *(optional)*
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COOKING GUIDE



STEAK

THICKNESS

1" (25mm)

TEMPERATURE

130°F (54.4°C)

COOK TIME

1 hour



POULTRY (BONELESS)

THICKNESS

2" (50mm)

TEMPERATURE

150°F (65.5°C)

COOK TIME

1 hour



PORK CHOPS

THICKNESS

2" (50mm)

TEMPERATURE

140°F (60°C)

COOK TIME

2 hours



SALMON

THICKNESS

1-2" (25-50mm)

TEMPERATURE

125°F (51.5°C)

COOK TIME

30-40 mins



ROOT VEGETABLES

THICKNESS

1" (25mm)

TEMPERATURE

183°F (84°C)

COOK TIME

1 hour



EGGS (SOFT BOILED)

THICKNESS

-

TEMPERATURE

143°F (62°C)

COOK TIME

45 mins



CARE AND CLEANING

REMOVING SCALE BUILD UP

Frequent use can result in scale build up on the heater, resulting in a decrease in performance. It is important to clean regularly and it is quite simple.

- Dilute equal parts water and vinegar in a small pot.
- Place your cooker in the pot and secure with the clamp.
- Set the temperature to 158°F/70°C and let your cooker reach temperature.
- Run for 30 minutes.
- Rinse and your cooker is ready to go.



CLEANING

This method is best for cleaning your cooker if you experience a broken bag during a cook.

- Add water and a small amount of dishwashing detergent in a small pot.
- Place your cooker in the pot and secure with the clamp.
- Set the temperature to 158°F/70°C and let your cooker reach temperature.
- Run for 30 minutes.
- Rinse and your cooker is ready to go.

TO REDUCE THE RISK OF FIRE, ELECTRIC SHOCK, OR INJURY:

1. Do not use with damaged cord or plug.
2. If appliance is not working as it should, has been dropped, damaged, left outdoors, or dropped into water, do not attempt to use the device again. Contact Anova Support at support@anovaculinary.com for assistance.
3. Do not use outdoors.
4. Unplug the electrical cord when not in use and before servicing.
5. Do not allow to be used as a toy. Close attention is necessary when used by or near children.
6. Use only as described in this manual. Use only manufacturer's recommended attachments.
7. Do not pull or carry by cord or use cord as a handle.
8. Do not use extension cords or outlets with inadequate current carrying capacity.
9. Do not unplug by pulling on cord. To unplug, grasp the plug.
10. Do not handle plug or appliance with wet hands.
11. Do not put any object into openings. Do not use with any opening blocked; keep free of dust, lint, hair, and anything that may reduce water flow.
12. Do not use appliance in flammable or combustible liquids such as gasoline, or use in areas where they may be present.
13. Store your appliance indoors in a cool, dry area.
14. Do not use a voltage converter or adapter, or plug a device into an outlet with unmatched voltage.



ALWAYS EXERCISE BASIC SAFETY PRECAUTIONS WHEN OPERATING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

1. Read all instructions, including the instructions you're reading now.
2. Do not touch hot surfaces.
3. To protect against electrical shock, do not immerse cord, plugs, or the device's electrical components in water or other liquid.
4. Close supervision is necessary when appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow device to cool before assembling or disassembling.
6. Do not operate any appliance with a damaged cord or plug. Do not operate the appliance if it has malfunctioned or been damaged in any manner. For assistance contact Anova Support at support@anovaculinary.com.
7. The use of accessory attachments is not recommended by the appliance manufacturer and may cause injuries.
8. Do not let cord hang over the edge of the table or counter. Do not let the cord come in contact with hot surfaces.
9. Do not place the device on or near hot gas or electric burner, or in a heated oven.
10. Use extreme caution when moving an appliance containing hot liquids.
11. Do not unplug while device is running.
12. Do not use appliance for anything other than its intended use.
13. Do not open bottom enclosure while device is plugged in or operating as there are heating elements and moving parts.
14. Do not use directly on a granite or marble surface. Always place an insulating surface between the hot pot and granite or marble surface.



ANOVA CULINARY



ANOVACULINARY.COM

SUPPORT@ANOVACULINARY.COM

Limited warranty. Full details available at anovaculinary.com/warranty.

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