



Pro kitchen sealing at home.

Chamber sealers are used by professional chefs due to their ability to reliably achieve an airtight, mess-free seal — especially when it comes to liquids. The Anova Precision™ Chamber Vacuum Sealer brings that technology to your home at a fraction of the cost, with plenty of preset modes to do far more than just sealing.

Product Benefits & Features

The power of pressure.

Chamber sealers work by removing all air from the entire chamber, including inside the pouch, creating an equally pressurized environment. From there, the sealer bar closes the open end of the pouch, and the pressure is released to produce perfectly sealed food.

Keep liquids in the bag, not on your counter.

Equalized pressure within the chamber ensures that the food or liquid being sealed stays wherever you have placed it within the sealer pouch. This is especially useful when sealing fish, soups, foods in marinades, and more.

New techniques at the touch of a button.

This pressurized environment also opens the door to a handful of alternative cooking techniques. We've pre-programmed the most useful settings straight into the interface of the sealer: infuse/extract, compress/pickle, and dry/cool.

Product Specification

| | |
|------------------------|---------------|
| Main colour | Black |
| Accent colour | Black |
| Dimensions HxWxD in mm | 225x345x285 |
| Nordic_FP_Speeds | None |
| Power W | 80 |
| Cord length, m | 1 |
| Pulse button | None |
| Product Number Code | 921 929 028 |
| Bar code | 0850026926378 |