



Anova Precision
Vacuum Sealer Pro

~~\$149.99~~ \$99.99

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ANOVA Precision™ Vacuum Sealer Pro



Seal, store, and sous vide with confidence.

Consider the Anova Precision™ Vacuum Sealer Pro the more robust, feature-packed version of our best selling Precision™ Vacuum Sealer. You can expect a high power vacuum, reliable double sealer, built-in bag storage and cutter, an accessory port for sealing containers, and the ability to seal wet foods without worry – all with just one hand.

Made for sous vide.

Check out our entire collection of Anova Precision™ sous vide accessories, designed to complement your cooking experience.

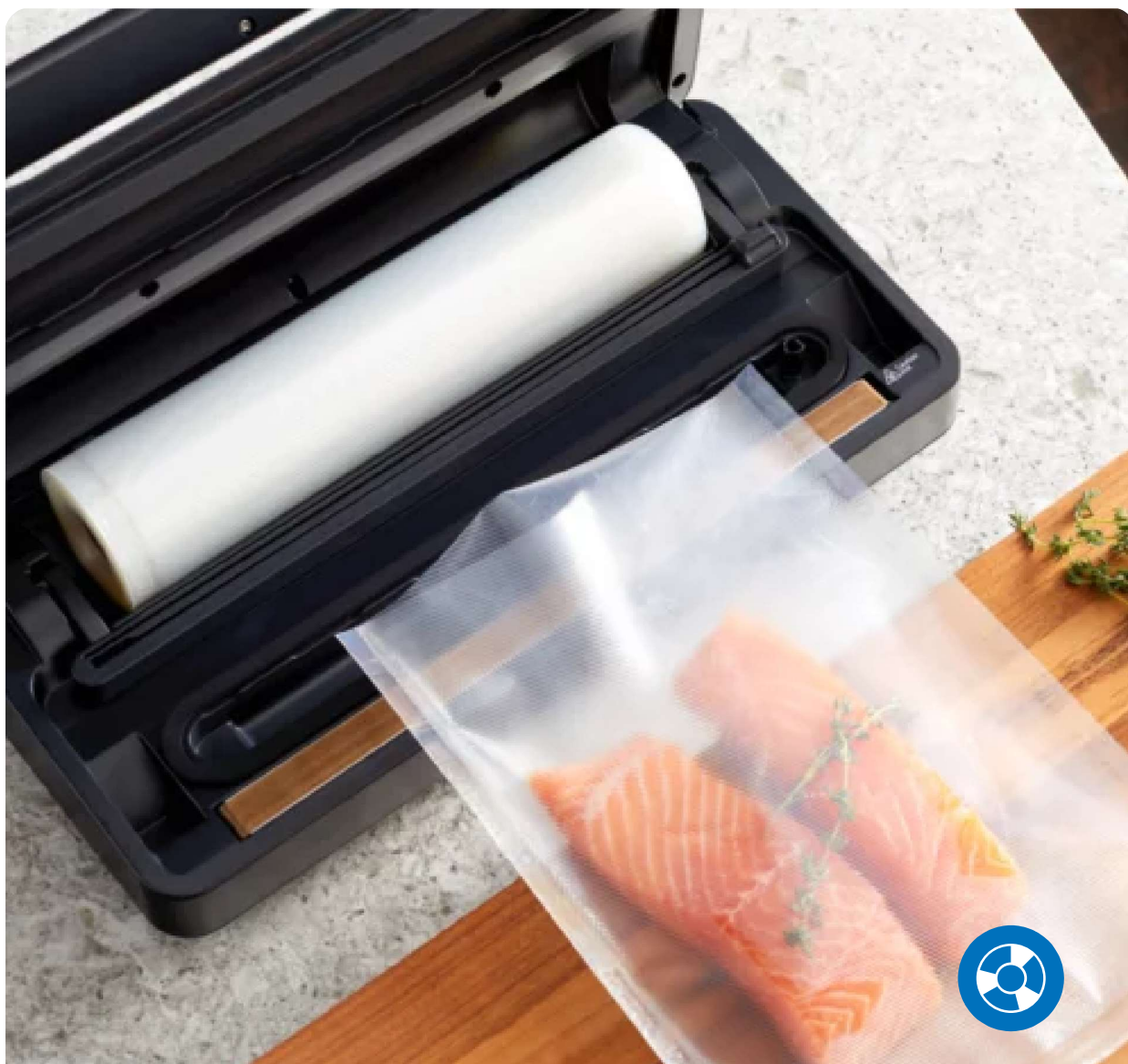
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Bulk sealing specialist.

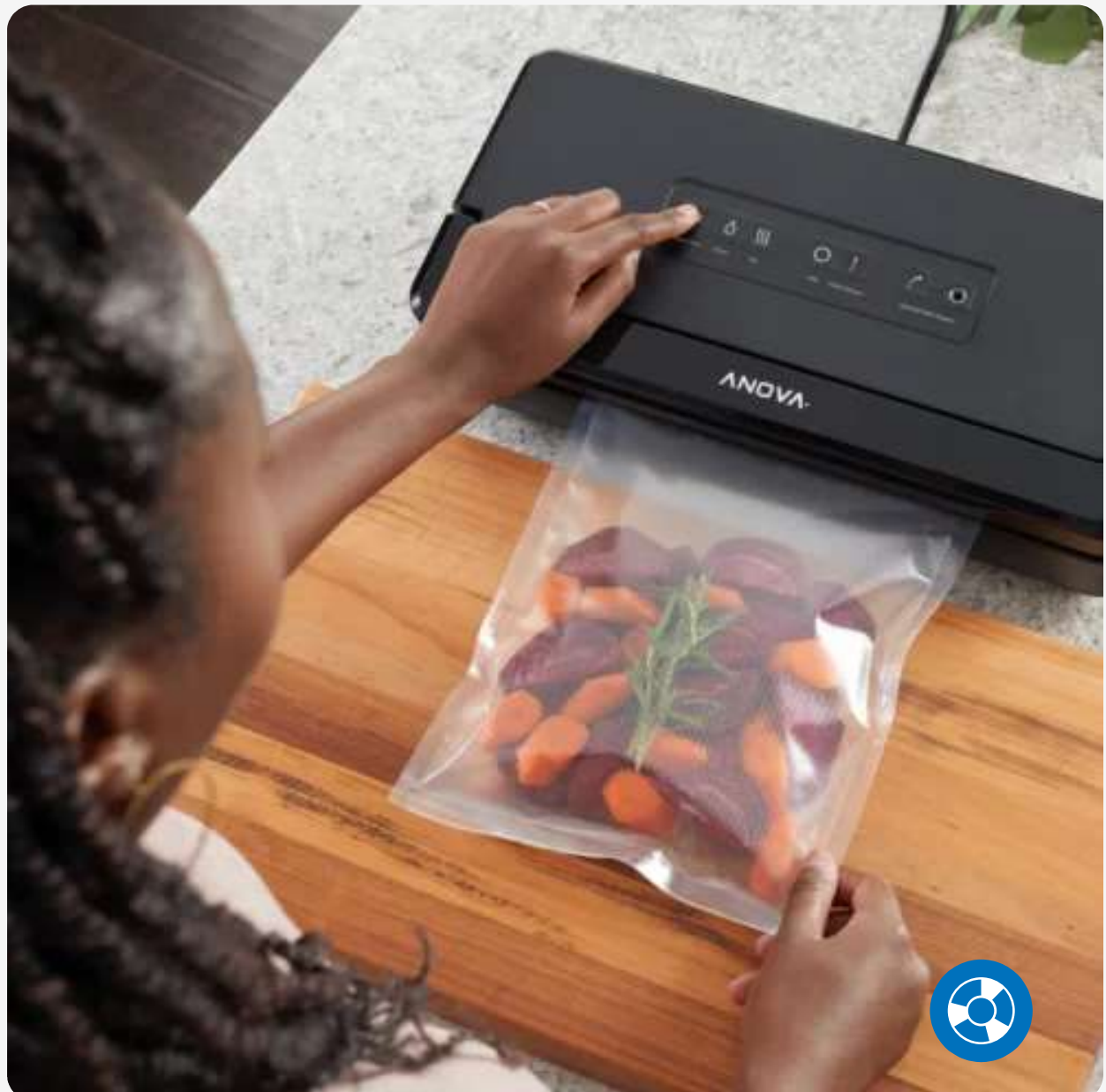
And back again if you need it to. This vacuum sealer was built to handle over 100 continuous vacuum seals. That's confidence in the kitchen.





Keep it fresh, food nerds.

Vacuum sealing is a super quick and easy way to extend the shelf life of most foods – especially if you plan on freezing it. Outside of using your sealer for sous vide cooking, you'll find it endlessly useful for keeping things like fish, meats, cheeses, produce, and even grains or coffee as fresh as possible for as long as possible.



One handed sealing.

Having an extra hand available in the kitchen can be massively helpful. That's why we've designed the Anova Precision™ Vacuum Sealer Pro to be fully functional, while using just one hand. Clamping bags, vacuuming, and sealing are all easily accomplished with a single hand. We call it one-handling business.



Think outside the bag.

More options for reducing plastic waste! An added accessory port and included vacuum hose opens the door to sealing much more than just bags – specialized canning jar lids, a wide variety of vacuum-ready containers, and even resealing wine bottles are all on the table.



Marinade friendly.

No longer must #anovafodnerds live in fear of sucking up excess liquid into the vacuum port of their sealer. The Anova Precision® Cooker Pro was built with a low pressure suction function and a reliable double sealer to handle even the juiciest of foods, no problem.

Don't forget the bags.

Whether preparing a meal for a table of one or a house full of guests, the Anova Precision™ Vacuum Sealer can handle the job. Use Anova pre-cut bags, or bag rolls to explore all your sizing options.



Anova Precision™
Vacuum Sealer Bags

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Anova Precision™ Vacuum Sealer Rolls

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Meet the Precision Vacuum Sealers

Anova Precision™ Vacuum Sealer **\$79.99**



Compact size

One button sealing



Use pre cut bags or
rolls



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**Anova Precision™
Vacuum Sealer Pro \$99.99**



High power double seal



Internal bag cutter & storage



Easily seals wet food

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Precision



Includes

Anova Precision™
Vacuum Sealer Pro
1 Precision™ Vacuum
Sealer Bag Roll

Power

120 Volts / 60Hz
110 Watts

Materials

Plastic body

Size

400 x 180 x 108.5 mm
(14.75 x 7 x 4.3")
2.3 kg (5lbs)



Modes

Vacuum & Seal

Moist

Dry

Seal

Pulse Vacuum

External Pulse Vacuum

Hose Attachment

48 cm (18.9 in)

Designed to pair perfectly with Anova
Precision[®] Cookers.



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★★★★☆ 4.5

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0 Questions \ 0 Answers



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Valadis N. Verified Buyer

10/29/21



Awesome

Awesome

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ilgvars i. Verified Buyer

05/26/21



Great item

I love that, very precise, modern and very good designed.

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Was This Review Helpful? 0 0



Tan L. Verified Buyer

05/26/21



Good product altho I hardly

Good product altho I hardly used it now since I am using ziplock bags

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Romina B. Verified Buyer

05/25/21



Obrigada pela rápida resposta para

Obrigada pela rápida resposta para repor o artigo que não estava a funcionar, tenho o vacum selar e o sous vide a andar lindamente e esta a ser de muita utilidade para nos! :)

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Chun-Cheng W. Verified Buyer

05/24/21



I can do a ton

I can do a ton of things with it. I love it when my steaks come out perfect every time!

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