

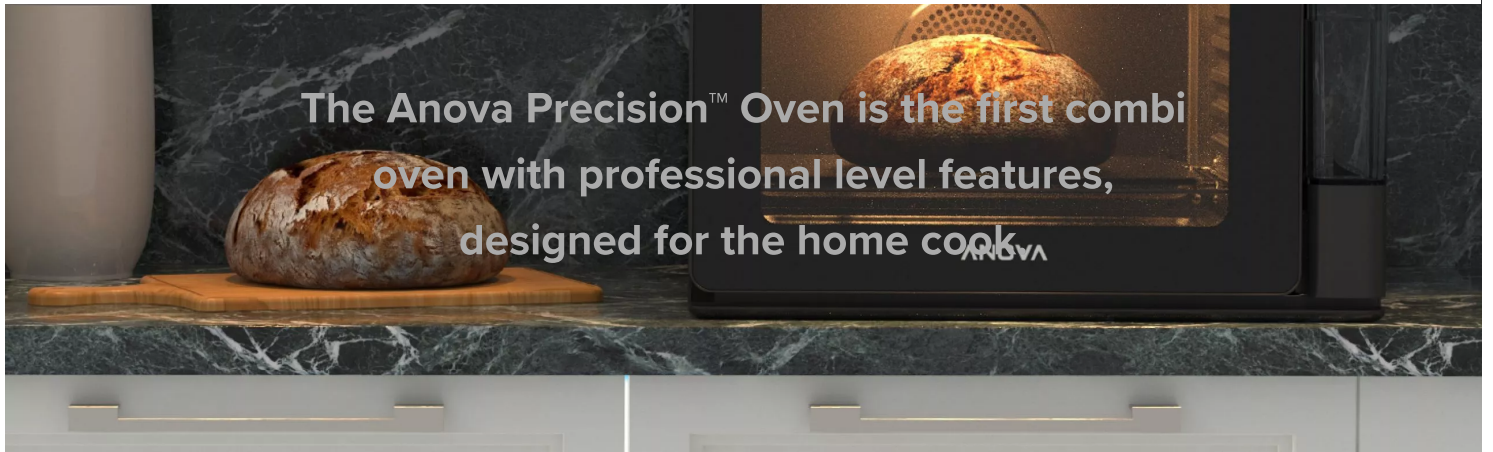


Anova  
Precision™ Oven

~~\$599.00~~ \$509.99  
Free Shipping

Order Now

[About Combi Ovens](#)   [Sous Vide Mode](#)   [Specs](#)



Starting at \$59.99/mo with Affirm. Prequalify now.

## Take their word for it.

“Delicious results, every time.” “Countertop game changer.” “Next level performance.”

THE WALL STREET JOURNAL. GIZMODO WIRED

[Read the review](#)

[Read the review](#)



combi steam

is  
a combination of  
convection and steam  
cooking. It's the  
best of both worlds.  
The difference for  
me is...



I am using my Anova

I am using my Anova oven almost every day. It heats up fast, holds its temp, and I don't have to bend over to use it. The steam ha...

Paul F.

## What is a combi oven?

Combi ovens use precision temperature settings, paired with the controlled injection of steam to create an ideal cooking environment, no matter what's on the menu.

[Learn more about the combi oven](#)

[View tech specs](#)

## Convection heating



You can bake, broil, roast, dehydrate, or accomplish any other dry heat cooking method you'd expect from a normal oven by setting the Steam % to zero.

### Humidity control and steam injection



The APO allows users to control the relative humidity inside the oven by percentage or to directly inject various levels of steam while cooking.

## A combi oven, designed for your kitchen.

The Anova Precision™ Oven takes the best aspects of home and commercial ovens, and packs it into a size that's compact enough for your countertop, yet large enough to cook a whole turkey.



**Anova  
Precision™  
Oven**



**Countertop  
ovens**



**Traditional  
Home  
Oven**



**Commercial  
combi  
ovens**

Features	Anova Precision™ Oven	Countertop ovens	Traditional Home Oven	Commercial combi ovens
No installation required	✓	✓		
Wet bulb sensor	✓			✓
Convection cooking	✓	✓	✓	✓
Precision humidity control	✓			✓
Precision temp control	✓			✓

Anova app  
connected



Fits on  
countertop



Price **\$509.99**

**\$50-\$700+**

**\$400-\$6k+**

**\$7k+**

This is a machine designed to open doors to new culinary adventures in your home kitchen. But if you just want to reheat leftovers, it's incredible at that too.



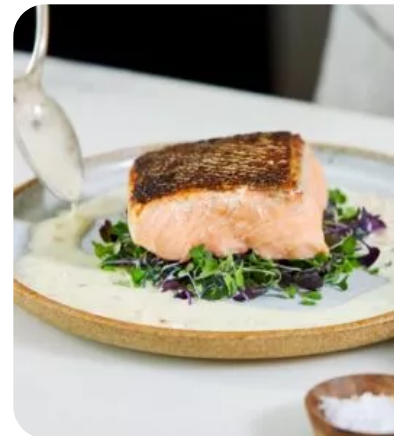
### Perfect Doneness

Sous vide mode enables you to achieve edge to edge perfection, no matter what you're cooking.



### Bakery quality breads

With real steam injection you'll get more oven spring and a crispier crust than ever before.



### Moisture retention

Full control of relative humidity means you'll never dry your food out again.

## Cook with confidence. We've got you covered.



100 day money-back guarantee



Professional customer service team



Industry-leading

2 year warranty

In-home repair service

**Order Now • \$509.99**

Starting at \$59.99/mo with Affirm. Prequalify now.

**New avenues for perfect results**



### Understanding wet bulb temperature

The wet bulb thermometer measures the temperature food is actually experiencing, not the temperature of the air like a traditional oven thermometer. This means the APO's wet bulb sensor ensures your food is always experiencing the perfect environment for your desired results – no matter what you're cooking.

[Learn more about wet bulb temperature](#)



### Discover sous vide mode.

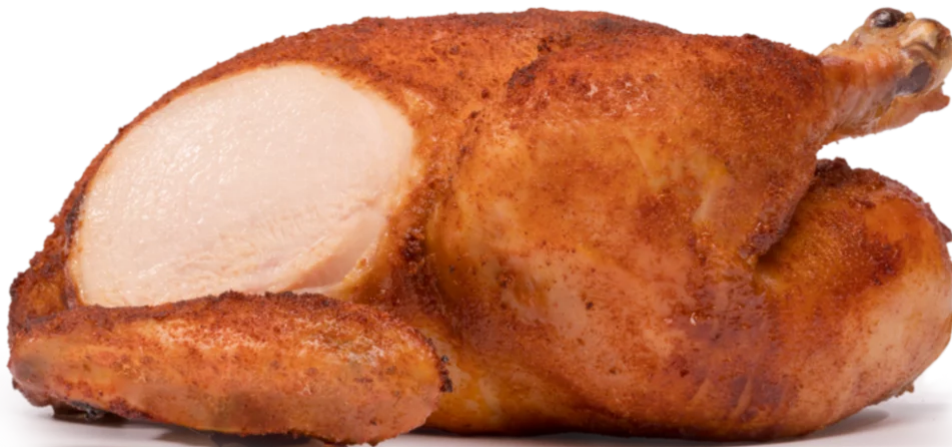
Using the Anova Precision™ Oven's wet bulb sensor to ensure your food is experiencing the exact intended cooking environment, both internally and externally enables sous vide style cooking – with or without the bag.

## Learn more about Sous Vide mode



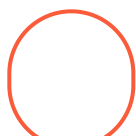
### Traditional home oven

Sad Chicken. 425° F, dry traditional oven for 1 hour.



### Anova Precision™ Oven

Happiest Chicken. 149° F, Sous Vide Mode, until probe reached 142° F, finished at 480° F for 7 minutes in the Anova Precision Oven.



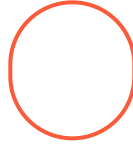


## Plastic - free

Most foods don't require vacuum sealing.

## Energy efficient

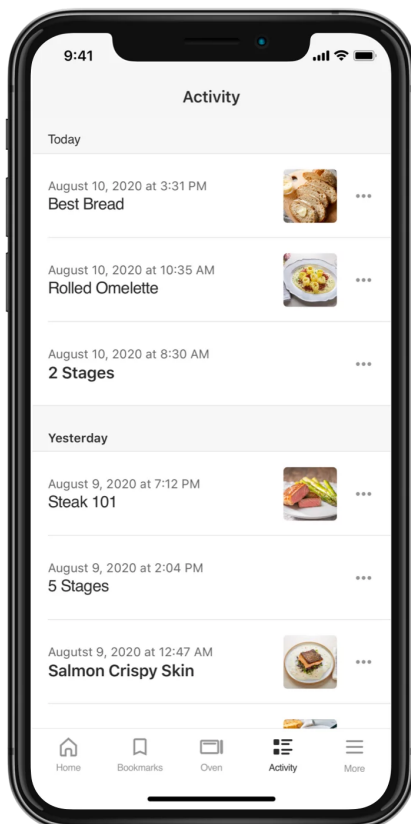
Double-wall glass and insulated cavity reduce power consumption.



## Unattended cooking

Water tank lasts 24h+ at 100% Humidity in Sous Vide Mode.

## Use the Anova Precision™ Oven app



- Quick starts
- Manual cooking
- Cook a recipe
- Monitor status
- Sous vide mode
- Save your recipes
- View your activity



## More range than your range.

Our ever-growing recipe list has everything from breakfast classics to incredible dinners and indulgent desserts. Get inspired, then get cooking.



### Prime Rib 101

Perfect every time, thanks to sous vide mode, 100% steam and the use of a probe to read internal temperature (no matter how big the roast).



[Show more recipes](#)

# Tech Specs.



**Power**



**Temperature**



**Size**



**Water Tank**



**Connectivity**



**Sensors**



**Accessories**



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