



Anova Precision 12L
Container

~~\$59.99~~ \$44.99
Free Shipping

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ANOVA Precision™ 12L Container



Smaller size, same big results.

12L Container

16L Container

Make magic with circulation.

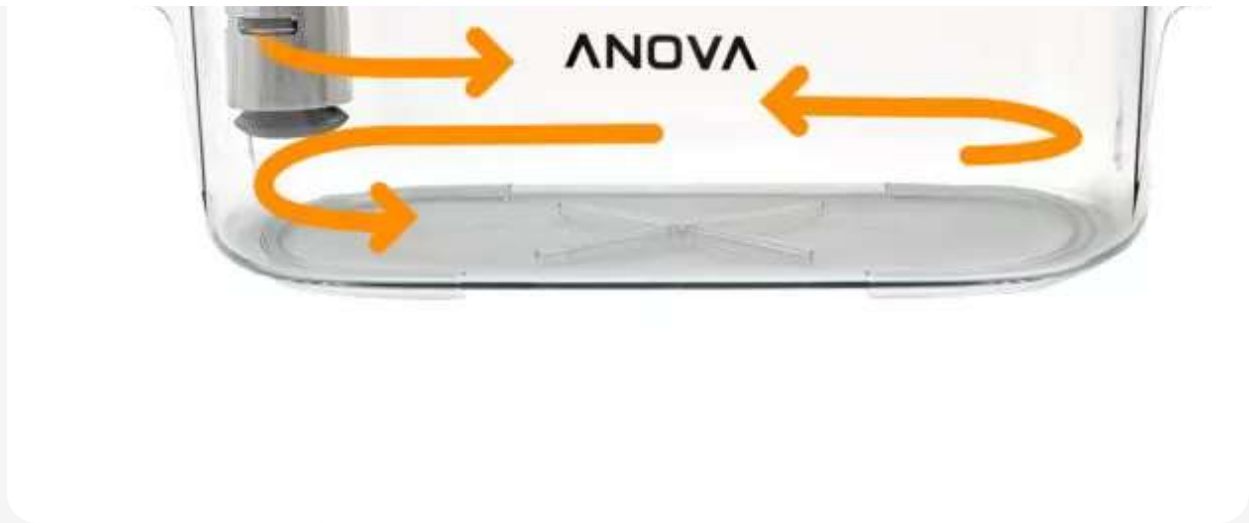
When it comes to cooking sous vide, maintaining an exact temperature is where the magic really happens for your food. Efficient and even water circulation is key, as it both distributes and ensures one constant temperature across the entirety of your cooking vessel. Abracadabra – a perfectly cooked meal, in the David Copperfield of containers.

Made for sous vide.

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

[Shop All Accessories](#)





Heat it with HemiFlow™.

The Anova Precision™ Cooker Container was designed with our patented HemiFlow™ design, utilizing smooth, curved edges to help water circulate more efficiently and heat your water faster than any of the squared-off container competition to get you cooking quicker.





Put a lid on it.

The Anova Precision™ 12L Container lid is constructed of 100% silicone, providing the same tight fit and optimal evaporation prevention.





No more food-float.

The Anova Precision™ 12L Container cooking rack comes complete with convenient handles for even easier access to your food while cooking.



Toss your trivets.

With its unique 3mm raised base you can rest assured that your countertops are safe during those long cooks.

Meet the containers

Anova Precision™
12L Container **\$44.99**

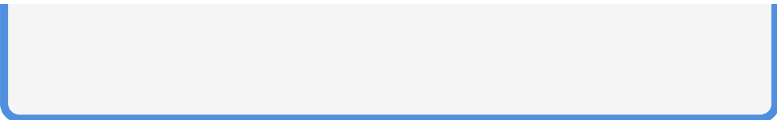
Cook for two

Hemiflow circulation



Rack and lid included

Add to Cart



Anova Precision™

16L Container \$79.99

Cook for the family

Hemiflow circulation



Rack and lid included

Add to Cart

Anova Precision™

Insulated Container \$149.99

Cook for the dinner party

Double walled steel
construction

Lid prevents
evaporation

Add to Cart

Tech Specs



Includes

Anova Precision™ 12L
Container

Removable lid and rack

Works With

All Anova Precision®
Cooker models

Heat Range

-20°—99° C (-4°—210° F)

Size

389.7 x 239 x 212.6 mm
(15.35 x 9.41 x 8.37")

12 L capacity (12.68
quarts)

Material

Polycarbonate plastic

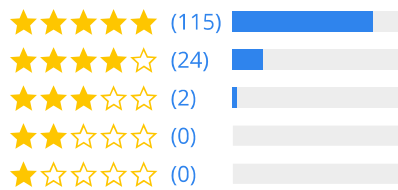
Designed to pair perfectly with Anova Precision[®] Cookers.

[Shop Precision[®] Cookers](#)

★★★★★ 4.8

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Very nice purchase
Very nice purchase

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Donatello R. Verified Buyer

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Simple to use, efficient and
Simple to use, efficient and perfect size

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Trevor H. Verified Buyer

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Fantastic purchase. Can handle large
Fantastic purchase. Can handle large cuts like leg of lamb as well as smaller. Don't know how I lived without it.

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Adam P. Verified Buyer

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No I didn't
Your assumption is incorrect.

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Andre S. Verified Buyer

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Stop nagging
It's great. Now stop nagging me for reviews!!

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