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Anova Culinary Showcases Revolutionary Home Cooking Product Line, Looks to Expand Retail Presence, and Offers Product Demos at Inspired Home Show

SAN FRANCISCO, California -- [Anova Culinary](#), a subsidiary of Electrolux (ELUX-B) and a leading provider of sous vide devices with over 100 million sous vide cooks and provider of the best-selling sous vide tool of all time, announced today it will be showcasing its product portfolio at the Inspired Home Show this March. Anova will also have interactive visuals within the booth so visitors can learn more about the product line with educational and promotion content. The sous vide leader is welcoming all media and retail buyers to get a hands-on look at what makes the Anova brand such a fan-favorite.

Exhibiting at Booth N7717 in the North Hall at [The Inspired Home Show](#) in Chicago from March 2 through March 4, 2025, Anova will have products on display and brand experts available to discuss some of the top features. The company will also be demonstrating fan-favorite products including the best-in-class sous vide device, the Precision Cooker 3.0, and one of the newest additions to the product line, the Precision Oven 2.0. Anova will also be showcasing some retail-specific products for buyers to test out.

“Our team at Anova is so excited to return to the Inspired Home Show this year and we are ready to work directly with distributors, buyers, and other partners both domestically and globally to deliver professional level devices to everyday home kitchens.” said CEO and Co-Founder, Stephen Svajian. “As our #AnovaFoodNerd community grows, our team cannot wait to offer show attendees a hands-on look at our line of sous vide, oven, and vacuum sealing staples in order to inspire kitchen brilliance and bring curiosity back to the kitchen.”

ANOVA CULINARY AT THE INSPIRED HOME SHOW 2025

Some of the products that Anova Culinary will be demonstrating in Booth N7717 include:

- [Anova Precision Cooker 3.0](#) is the best-selling third generation of Anova’s flagship sous vide circulator and brings a new level of achievable, delicious results complete with WiFi connectivity, touchscreen displays, and an adjustable clamp that makes it an ideal fit on nearly any pot.

- [Anova Precision Vacuum Sealer Pro](#) is a high-power vacuum with a reliable double sealer, built-in bag storage and cutter, an accessory port for sealing containers, and the ability to seal wet foods without worry so it is marinade-ready - all with just one hand.
- [Anova Precision Chamber Vacuum Sealer](#) harnesses the power of vacuum sealing and saves money and plastic since there's no need for internal mesh liners in order to achieve an airtight seal. Perfect for infusions, extracts, compressions, pickling, and much more, the Chamber Vacuum Sealer can also boil water off of products in the chamber, like a freshly baked loaf of bread, to encourage faster cooling and drying, while producing a crisper crust.
- [Anova Precision™ Oven 2.0](#) is a connected combi oven which features a convection fan, steam injection, an integrated temperature probe, and smart camera Guided Cooking to help home cooks achieve pitch perfect dishes every time. Launched in November of 2024, the Precision Oven 2.0 is an upgrade to Anova's industry-first combi oven designed specifically for home cooks, the Anova Precision Oven 1.0, which launched in 2020.

Additional products that attendees can check out the Anova booth include the fan-favorite [vacuum sealers](#), [sous vide tools](#), and [accessories](#). The Anova team will be demonstrating all of the Anova products in the booth, preparing dishes and offering tips and tricks to truly elevate any home cooked meal. Some dishes the team will demo include steaks, cookies, a variety of infusions, pickles, sous vide vegetables, and much more. Anova welcomes buyers, partners, and those interested in retail and distribution to stop by the booth to learn more about the Anova portfolio and connect directly with the sales team.

Anova's products are available via the company website and across major retailers including Amazon, Target, Best Buy, and Williams Sonoma. To learn more about Anova and to purchase products, please visit <https://anovaculinary.com/>. Follow Anova Culinary on [Facebook](#), [Instagram](#), and [TikTok](#). Join in on the conversation with #AnovaFoodNerd. To inquire about retail and distribution, please contact sales@anovaculinary.com.

ABOUT ANOVA

Founded in 2013, Anova helped transform the smart kitchen appliance market with the launch of the first commercially available and affordable sous vide immersion circulator. Today with its family of Anova Precision® products that include a steam combi countertop oven, sous vide accessories and vacuum sealers, Anova is a leading provider of sous vide cookers. With a worldwide community of food nerds, Anova is changing the way people cook through its hardware devices and software platform, enabling home cooks to easily create perfectly cooked meals every day. For more news and information on Anova and its products, please visit anovaculinary.com.

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