

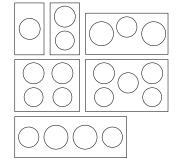
# BASIC REQUIREMENTS FOR THE **NEOLITH** SURFACE

Neolith surface thickness: **12mm and 20mm (1/2" and 3/4"),** according to the Invisacook model.

All models are allowed. \*

Reinforcement meshing is not permitted with this system.

Valid for both kitchen worktops and kitchen islands.



### \*FINISHES RECOMMENDED:

Satin, Silk, Riverwashed and Slate finish.

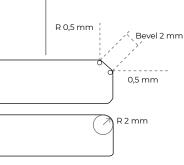
Finishes not recommended: Décor Polished, Ultrasoft, Steel Touch and Natural Touch.

### INVISACOOK® INDUCTION UNITS

There are four validated models of the Invisacook® induction system for use with Neolith countertops, and two models for islands. More information: www.invisacook.com

# BURNERS POSITION

To mark the position of a burner, it can be done by making a small circular milling (around Ø2mm) below 0,3mm in height, using a diamond drill bit prepared for sintered stone material. Stickers can also be used to mark the position of the burners.



### STANDARD EASED EDGE

All perimeter edges should be smoothed ('killed') to remove micro-chipping, both above and below the cuts, including the unseen edges. In addition, bevelling is recommended for visible edges, as indicated by Neolith in the technical manual for worktops.



Installation and design guide

MA-12.014-00 Rev. 01 - 07/2024

# BASIC INDUCTION CONCEPTS OF THE INVISACOOK® SYSTEM

COOKWARE REQUIREMENTS

Valid for induction cooking systems. Valid for indoor use only.

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### CONTROL PANEL

Each induction unit will include a control panel, depending on the type chosen. As no recesses are allowed in the worktop area where the induction unit is placed, the control panels will always be placed frontally (on the front of the cabinet) or horizontally (inside a cabinet drawer).

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#### MANDATORY USE OF INVISAMAT

The use of this silicone lifting shield is mandatory during cooking. It shall be provided by the manufacturer of the induction system. Refer to the manufacturer's documentation for more details on this device.

#### INVISACOOK® INDUCTION UNIT

There are induction units compatible with 12 mm thick surfaces and others suitable for 12 and 20 mm thick surfaces. Please refer to the specifications of the unit itself for details.

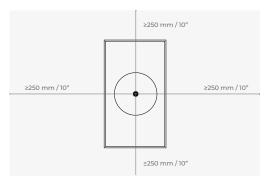


# DESIGN, INSTALLATION AND USE REQUIREMENTS

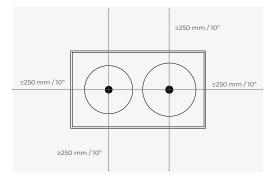
### MINIMUM EDGE DISTANCES

The minimum distance shall be at least 250 mm / 10" from the centre line of each induction burner to any of the edges/joints (front, rear and sides). In this way, and depending on the type of induction unit chosen, we will have:

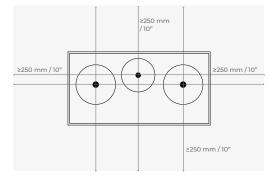
#### 1 BURNER UNIT (suitable for countertops and islands)



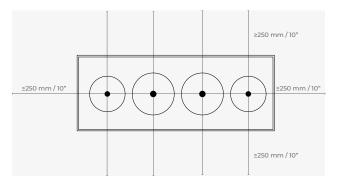
#### 2-BURNER UNIT (suitable for countertops and islands)



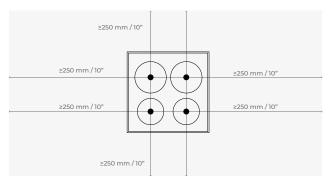
## 3-BURNER UNIT (suitable for countertops and islands)



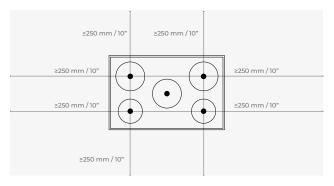
#### 4- BURNER UNIT-IN ROW (suitable for countertops and islands)



#### 4- BURNER UNIT (suitable only for islands)



#### 5- BURNER UNIT (suitable only for islands)



Installation and design guide

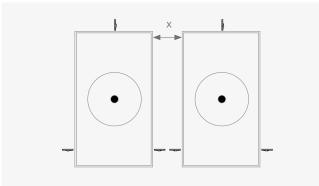
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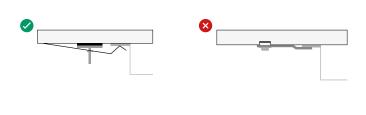
### PANORAMIC CONFIGURATION AND DISTANCES

Neolith

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The minimum distance between units, for any combination (1 + 1, 1 + 2, 2 + 2...), will be determined by the space occupied by the installation elements (clips) of the system, see the manufacturer's documentation for details.





Install the units according to the manufacturer's instructions.

Other types of installation (e.g. Drill + Insert + Screw) are not

The only valid installation procedure is by using Epoxy

INSTALLATION PROCESS

Adhesive + Sink Clips + Z-Clips.

permitted under any circumstances.

#### INSTALLATION RESTRICTIONS OF INVISACOOK® SYSTEM ON NEOLITH KITCHEN WORKTOPS

The installation of this system must not interfere with the correct installation and seating of the worktop.

Please make sure that the support is sufficient and the load distribution is correct (as it is done on any countertop/island), specially for bigger models like 4 and 5 burners.

The system shall have adequate and sufficient ventilation, in accordance with the Invisacook® installation manual.

The system must be used correctly (only to be used with kitchenware and utensils with food or liquids, never with empty kitchenware).

The kitchen utensils must be of the right type and quality, in accordance with the Invisacook® instructions.

The use of unsuitable materials may cause the system to malfunction or damage the worktop.

Neolith is not responsible for the possible undesired effects that the use of integrated induction systems may have on our material, whether on the visual appearance, textures or on the resistance and integrity of the material.

Neolith does not guarantee the correct functioning of the system, being Invisacook® responsible for doing so.