



INVISACOOK

The Original

USER GUIDE

Invisacook, an innovative and inventive take on induction cooking through your countertop. This new approach to Induction cooking has made the cooking surface completely seamless, as if to be completely invisible.

Imagine getting to cook directly on your countertop, and the surface getting only warm from the radiating heat. Imagine what else you could do with that needed countertop space. Whether more space to lay your kitchen accessories, or space to do everyday chores. Doing your homework or Ironing your clothes and there may be more with this added countertop space.

InvisaCook's mission is to achieve greatness with inspiration and to grow technology. We strive to be on the leading edge of innovation, and design in the induction cooking world.





TIPS FOR SAFETY



Read the following instructions carefully. Keep the instructions for use, assembly, and the appliance data sheet for later use.

Check the appliance after removing it from the packaging. In the event the appliance is damaged during transport, do not connect it. Contact the Technical Department and submit a description and pictures of the damage in question to customerservice@invisacook.com

Failure to do so will result in your losing all rights to indemnity and/or void the warranty. This appliance should be installed in accordance with the assembly instructions provided. This appliance has been designed for Domestic use Only.

This appliance is not designed to operate with an external timer or remote control.

Monitor the appliance when in use. Please use caution when operating the appliance around children.

This appliance may not be used by children 8 years of age and under or by people with physical and/or sensory disabilities, or who do not have experience and/or knowledge of cooking or operating the InvisaCook unit. It is to be used only under the supervision of a person responsible for their safety or trained in the correct use of the appliance and aware of the hazards involved.

Do not allow children to play with the appliance. Routine countertop cleaning and maintenance should not be conducted by children less than 8 years of age and always under the supervision of an adult.

Keep children less than 8 years of age away from the appliance and the power cable.

INVISACOOK has been developed to work on all 12mm porcelain, and certain 20mm as well, along with the use of Granite that is milled to 15mm.

The use of any and all materials like QUARTZ, CORIAN, HI-MAC and LAMINATE surfaces, WILL NOT BE ACCEPTED AS A SURFACE RECOMMENDED FOR USE WITH ANY INVISACOOK UNIT.



People fitted with a pacemaker or similar medical device should pay particular attention when using the appliance or standing close to the induction plates while they are in operation. Consult your doctor or the manufacturer of the appliance to ensure it complies with the standards in force and to obtain information on possible incompatibilities.

DAMAGE OF FIRE!

- Hot oil and fat are highly inflammable. You should always take great care with hot oil and fat. Never extinguish a fire with water. Turn off the cooking area. Suffocate the flames with a lid, an extinguishing lid or other similar means.

DANGER OF BURNS!

- The cooking areas can become very hot over long periods of use, therefore the countertop, pans, utensils and any other item used with the Invisacook unit, may become extremely hot to the touch.
- Invisacook and any and all its subsidiaries, will not be liable for damages and physical harm caused by the improper use of the Invisacook unit and normal use of the Invisacook unit, pertaining to any and all possible burns and/or accidents during the use of the Invisacook unit.
- DO NOT TOUCH SURFACE UNITS OR AREAS NEAR UNITS – Areas near surface units may become hot enough to cause burns. During and after use, do not touch, or let clothing or other flammable materials contact surface units or areas near units until they have had sufficient time to cool. Among those areas are the cooktop and surfaces facing the cooktop.– Never Leave Surface Units Unattended at High Heat Settings – Boil over causes smoking and greasy spillovers that may ignite.

DANGER OF ELECTRIC SHOCK!

Improper repairs are dangerous. The repair and replacement of defective power cables should only be conducted by duly trained personnel from the Dealer. If the appliance is defective, unplug it from the main power source and notify the Technical Assistance Department at Info@invisacook.com

A defective appliance may cause electric shock. Never connect a defective appliance. Unplug the appliance from the main power source. Notify the Technical Assistance Department. Do not wait for the cooking plate to turn itself off automatically due to the absence of a recipient.

DANGER OF BREAKDOWN!

The Unit is equipped with a fan located in the lower part of the unit. Drawers under the cooking plate should not be used to store small metal objects, or paper, which, if trapped, could damage the fan and compromise the cooling operation.

A space of at least 2 Inches should be left between the content of the drawer and the fan operational unit.

WARNING & CAUTION

WARNING: Unattended cooking on a hob with fat or oil can be dangerous and may result in fire. NEVER try to extinguish a fire with water, but switch off the appliance and then cover flame e.g. with a lid or a fire blanket.

CAUTION: The cooking process has to be supervised. A short-term cooking process has to be supervised continuously.

WARNING: Danger of fire: do not store items on the cooking surfaces

CAUSES OF DAMAGE

- Do not use recipients without the InvisaMat.
- Never place empty cookware on the cooking area. This may cause damage.
- Do not place hot cookware on the control panel or the function indicator areas. This may cause damage.
- Dropping hard or pointed objects on to the cooking area may cause damage.



UNDERSTANDING INDUCTION COOKING AND INSTRUCTION ON HOW TO COOK PROPERLY.

Induction Cooking is different than your standard Cooking methods of Gas and Electric. The Pot/Pan will heat up very quickly at even the lowest power settings. The power level cooking table on the next page is to be followed to protect from Over Heating. These 5 Rules must always be applied when cooking, so not to void any Warranties.

1. The InvisaMat must always be used when cooking, NO exceptions!
2. Proper Cookware must Always be Used (See Page 13)
3. Pot/Pan must Never be empty when turning on the unit (If nothing to cook, the pan will get hot Quickly and keep climbing in temperature, seeking what needs to be cooked)
4. (P) Power Boost is to ONLY be used when Boiling Water, which Lasts 10 minutes to get your water boiling Quickly.
5. Cooking with Oil or Frying Food should **ONLY** be done with Levels No Higher Than 7, Failure to do so will void your stone warranty.



COOKING TABLE

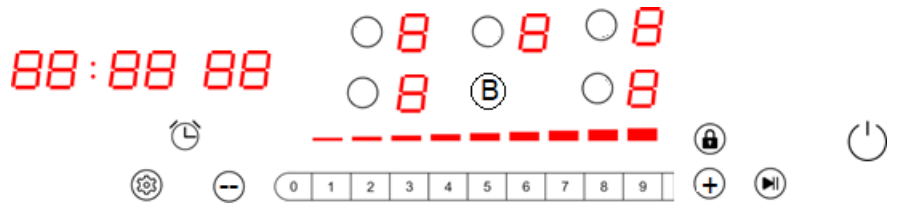
Temperature level		Type of cooking	Level use (indicating cooking experience and habits)
Max level	9	Frying - boiling	Ideal for browning, starting to cook, frying deep frozen products, fast boiling
High level	7-8	Browning - saut��ing - boiling - grilling	Ideal for saut��ing, maintaining a lively boil, cooking and grilling
	6-7	Browning – cooking – stewing - saut��ing - grilling	Ideal for saut��ing, maintaining a light boil, cooking and grilling , preheating accessories
Medium level	4-5	Cooking – stewing - saut��ing - grilling	Ideal for stewing, maintaining a gentle boil, cooking (for a long period of time). Creaming pasta
	3-4	Cooking – simmering – thickening - creaming	Ideal for long-cooking recipes (rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk), creaming pasta
	2-3		Ideal for long-cooking recipes (less than a liter in volume: rice, sauces, roasts, fish) with liquids (e.g. water, wines, broth, milk)
Low level	1-2	Melting – defrosting – keeping – food warm - creaming	Ideal for softening butter, gently melting chocolate, thawing small products and keeping just-cooked food warm (e.g. sauces, soups, minestrone)
	1		Ideal for keeping just-cooked food warm, for creaming risottos and for keeping serving dishes warm (with induction-suitable accessory)
Power off	0/H	Support surface	Hob in stand-by or off mode (possible end-of-cooking residual heat, indicated by an “H”)



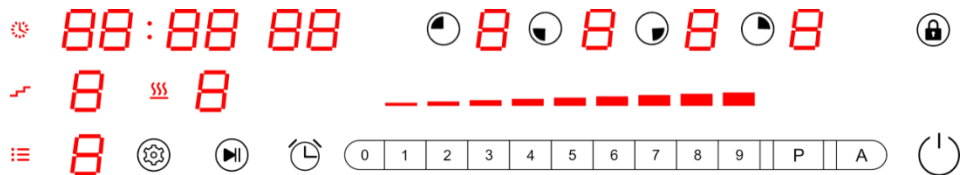


CONTROLLER FUNCTIONALITY

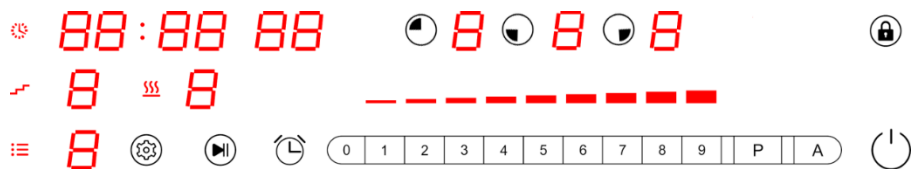
5 Burner



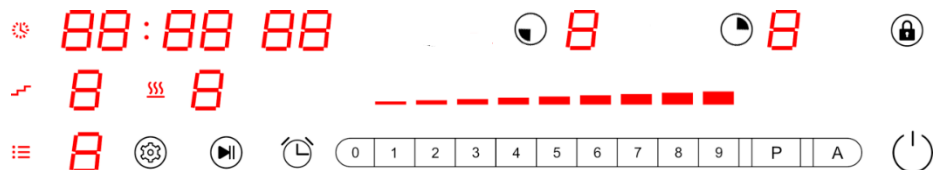
4 Burner
SQ/Galley



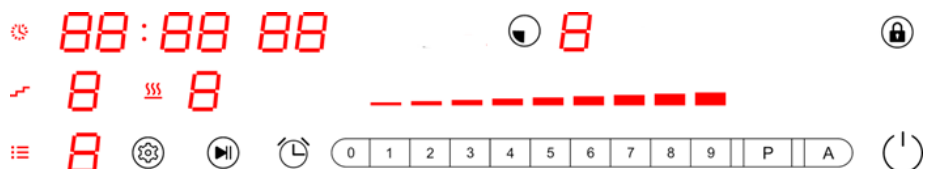
3 Burner



2 Burner



1 Burner



Basic Functions

Power on:

When power on, all the LED light 1s with beep, then go off, if working surface temperature over 60°C on this model, the related digital LED will show "H"; and all the buttons are invalid except Power and Child Lock key.

ON/OFF:

Press power key to start stand-by model, indicator lights, beep once, the related digital LED will show flashing "H" if it's working surface temperature over 60°C, if not, the digital LED will show "-". timer LED will show "--".

it will return to power-on model. If not having any operation within 2 min, pressing power key can also directly return to power-on model.

Manual Mode(Power Selecting):

Press any burner key you want, now the zone is selected. When the zone is selected the power display will show "0" and start to blink. You can slide or press 0-9 to start working.

Lock:

To avoid any mis-operation and ensure safety of children. Press this button for 3s to enable the function, the indicator will light. All buttons are invalid except Child Lock and power key.

Booster:

Activate Booster = Select first the cooking zone and then press Booster, now the Booster will be activated, and the power display will show [P].

Deactivate Booster = Select first the cooking zone and then press booster, now the Booster will be deactivated, and the power display will return to previous power level.

Timer:

You can set the time max to 99 minutes, and this button can be activated only when burner is working. Press 0-9 keys to set timer.

Smart Functions:

Recording:

When Burner is working on Manual model (see above), long press the setting key , the device will record your cooking process (power level and cooking time).

Each time when you adjust the power level, the device will start a new step to record power level and cooking time,

4 steps at most.

Press  to finish recording or when the 4 steps recorded, it will finish recording automatically.

DIY Menu (programming)

On standby mode, long press setting key  to amend/build the current menus, now the menu number  LED will blink.

Press 1-9 to select the menu you want to amend/build, short press  /  to enter the menu, now the cooking step  LED will blink.

Repeat short press  /  can change to power level  and  cooking time (M:S) setting, this can change in a cycle: from  to  to  to  ...

Cooking step: all in 4 steps, power level: can be 1-9, cooking time: max to 99s:99s.

When you finish setting, long press  to save.

Auto Mode:

Auto cooking:

On standby mode, select one burner, press  to enter auto cooking mode, now the burner LED will show "A," now the menu number will blink (press  again can return to last step).

Press 1-9 to select menu, press  to start working, the food will be ready automatically (press  can stop cooking and select menu again).

There will be a point at lower right corner to remind the menu belongs to current burner.

Pre-set for menu:

On auto cooking mode, when you select menu number, press  to pre-set, now the  LED will blink.

Press 0-9 to set time, max can be 99h:99m.

Press  to start pre-set, when time is up, the device will cook automatically.

Additional Booster Information for Controller and App Functions:

When using the App or from the Controller, Select Burner first as mentioned above, then select the Number Level you wish the Burner to go down to after the 10 Minute Power Boost is up. It will automatically set to that number once the 10 minutes are up. (With the App, this applies as well, however you must let that number connect first and then select the Power Boost)

Example: Boiling water, Select your Burner, then Select Power Level (9) and then select (P) for Power Boost. After 10 Mins it will go down to Level 9 and stay at that Level

NOTE: Power Boost Must Only Be Used When Boiling Water

Cooking with INVISACOOK®

The advantages

Cooking with INVISACOOK® involves a revolutionary change in the traditional manner of heating, as the heat is generated directly in the cookware through your countertop.

This ensures a series of advantages:

- Reduced cooking and frying times on heating the pan or pot directly.
- Energy is saved due to induction turning 90% of the energy into heating your cookware.
- Simpler maintenance and cleaning, due to a seamless kitchen. Food which has spilled over does not burn.
- Controls are hidden out of the elements as well as it can be controlled using Wi-Fi on a mobile device or tablet.
- Heat and safety control; the unit supplies or cuts off energy immediately by operating the unit through the touch screen control panel.





The InvisaCookware Set is a professional-grade collection of pots and pans made with 5-ply construction, featuring a copper core sandwiched between layers of stainless steel and aluminum. This advanced technology ensures even heating and unparalleled durability, as well as excellent heat conductivity and faster cooking times.

The fully clad walls of the pots and pans are also hot to the touch. The thick and strong construction of the pots and pans make them heavy, but this is a testament to their high-quality and long-lasting nature. The set also includes permanently adhered Pan Risers to be used instead of the Mat. If you don't wish to use and see the Mats when cooking, then this is the cookware set to be used, and Only cookware allowed to be used without the use of the InvisaMat.

The 10 Piece Set of 5-Ply Stainless Steel with a Copper Core, for the ultimate performance. These pans are equipped with InvisaCOOK's newest formula to keep the countertop cool to the touch with our new revolutionary Riser system that is permanently adhered to the pan.

Stainless Steel handles that are riveted in place and ergonomically designed to hug your thumb for added comfort and safety. The set also features a beautiful design with contrasting color handles.

OTHER SUITABLE & NON-SUITABLE INDUCTION COOKWARE, WHEN USING INVISACOOK WITH YOUR COUNTERTOP

Compatible Cookware

The #1 recommended Cookware is the Full-Clad Stainless-Steel pans, which when you take a magnet to it will stick firmly to the bottom of the pan, as well as to the sides. These Full-Clad or Tri-Clad Pans are what we recommend using when cooking with Invisacook along with your InvisaMat. See here Image of the Tri-Clad Pan.



AVOID THESE INDUCTION PANS.

Aluminum, all-copper, or glass cookware will *not* work unless they have a layer on the bottom with magnetic properties. Many manufacturers have started adding a magnetic layer to the bottom of these pans, which you will see this look on the bottom of the Pan (See Image on Right) which will induct, but very slowly due to its Thin Piece of induction metal. Avoid using these for best performance of cookware.



DO NOT USE THESE PAN OPTIONS

- Cast Iron Cookware, yet sufficient for induction cooking, these Pans Radiate a lot of heat down to the countertop, this heat is being wasted and causes the countertop to heat up Quickly.
- Induction Boost Plates – Also known as (*Diffuser Plates, Induction Disks, Induction Converter Disks*) This is again a waist of energy and will cause the countertop to heat up Quickly.



Testing for Compatibility

To tell if a pot or pan is compatible with your induction stove, hold a magnet to the bottom.

- If the magnet clings to the underside, the cookware will work on an induction cooktop.
- If the magnet grabs the pan softly, you may not have good success with it on your cooktop.
- If there is no pull on the magnet, it doesn't contain the right metals and will not generate heat.



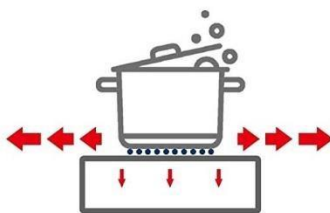
CAST IRON

INVISAMAT

Induction & Anti-Slip Cooking Mat

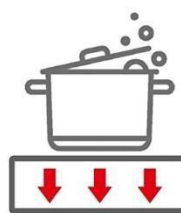


Induction cooktop Mat **100°F**



V S

No Induction cooktop Mat **204°F**



Silicone ridges extends the lifespan of induction cooktops by diffusing the heat which pass from cookware back to the induction stove.

Without the mat heat passes back into the cooktop and builds up inside which significantly lessens the lifespan of induction cooktops

Condition - 16oz of water, 5minutes, P9 (2000W)
Depending on your cooktop and cookware, results may vary.



THE INVISAMAT MUST ALWAYS BE USED WHEN COOKING WITH INVISACOOK ON YOUR PORCELAIN OR GRANITE COUNTERTOPS, UNLESS THE USE OF INVISACOOKWARE WITH THE RISERS IS BEING USED

HEAT DIFFUSING INDUCTION MAT

Patented made with FDA safe 100% Silicone and fiberglass. Protects induction countertops from unwanted scratches and heat. Keeps pots and pans from sliding during cooking. Microwave, Oven & Dishwasher Safe up to 500 F

WARNING Never use on regular electric (glass, ceramic, radiant) Cooktops Only for use on induction countertops & cooktops

Only use when cooking by power (watts) settings (ex. 1-10 levels) If your cookware only has a thin layer of magnetic coating, your induction unit may have trouble recognizing your cookware with the mat.

PRODUCT CARE Tips to ensure your Induction Mat lasts a long time.

- Do not use with empty pans or pot.
- Clean the mat between uses, if dirty.

Child-safe system

Child-safe system

The cooking unit features an anti-activation device to prevent children from turning on the cooking areas or placing their hands on the surface. It is the key lock button on the controller.

Turning the device off and on

The Invisacook cooking unit should be off.

To turn the device on and off press the indicators (in the center) with the pad (not with the tip) of your finger for 2 to 3 seconds. If nothing happens lift your finger and repeat the operation.

Automatic child-safe system

The child-safe system activates automatically when the cooking unit is turned off.



The tips and alerts provide in this chapter serve as assistance for the correct cleaning and maintenance of the InvisaCook Surface.

Cleaning

Clean the cooking area each time it is used. This will prevent stuck-on food remains from burning. Do not clean the cooking area until it has cooled down sufficiently.

Use cleaning products which are suitable for counter-tops. Check the information on the packaging of the cleaning products or just use soap and water if there are no stuck-on remains of food.

A sponge may be used taking care not to discolor the cooking areas.

TROUBLESHOOTING

Defects are normally due to small details. The following tips and alerts should be taken into consideration before notifying the Technical Assistance Department:

CODES	POSSIBLE CAUSE	SOLUTION
H	Working Surface temperature over 60C on standby and power off modes	Unit can still be turned on and used when at this H state, just warning that the surface maybe be hot to touch.
E2	Countertop Temperature has exceeded the set required temperature set by manufacture. Must cool down before can be used again.	Burner area Must cool down before the burner can be used again. Allow a Minimum of 30 mins in that area to properly reset.
E3/E4	Internal Temperature Sensor, which means the Unit might be overheating,	Check to make sure the fans are not blocked and are getting air circulation.
E7/E8	Abnormal Voltage for power supply, or miss plug / Hardwiring of the system.	Check that its been plugged in correctly at the outlet and the plug. If Hardwire make sure this was done as instructed in the Installation Manual.
E0	Controller to Unit has a miss connection of the Cables or Plugs. Also if replacement Unit Controller, this maybe be mismatched model Number.	Check to see if Controller is connected properly, or if right model number controller matches to the unit.
<u>U</u>	No Pan Indicated for the induction hobs use, this will continue to beep and blink until a pan is recognized	Check User Manual for Suitable Pan use, as in Tri-Ply Cookware. Also Check that unit is Flush to your 12mm thick Stone as well.
E9	Detection Sensor has been broken and can no longer read temperature	Contact your Supplier or Manufacture for a replacement unit if still under warranty.

NORMAL OPERATING NOISE

INVISACOOK heating technology is based on the creation of electromagnetic fields which ensure the heat is generated directly in the base of the cookware. These recipients, depending on the composition of the same, may emit certain noises or vibrations as described below:

A deep humming noise like that of a transformer

This noise occurs when cooking at high power levels. It is caused by the amount of energy being transferred from the cooking plate to the recipient. This noise disappears or diminishes when the power level is reduced.

A low whistling noise

This noise occurs when the cookware is empty. It disappears when water or food is placed in the cookware.

A crackling noise

This noise arises in cookware which are composed of different layered materials. It is due to the vibrations produced in the surfaces joining the different layers of materials. This noise comes from the cookware. The intensity of the noise may vary in accordance with the amount and manner in which the food is cooked.

A loud whistling noise

This noise occurs above all in cookware composed of different layers of materials as soon as they are placed under maximum heating power and in two cooking areas at the same time.

This whistling noise disappears or diminishes as soon as the power level is reduced.

The noise of the fan

The Invisacook unit should operate at a controlled temperature to ensure the correct use of the electronic system. As such, the unit is equipped with a fan which turns itself on when the temperature read is high. The fan may also work due to safety, after the unit has been turned off, if the temperature is still too high.



Protecting Our Environment



Energy saving tips

- Always use the corresponding lid of each pan. Cooking without a lid requires far more energy. Use a glass lid to enable you to see the food without removing it.
- Use Cookware with InvisaMAT and flat bases. Bases which are not flat consume more energy.
- The diameter of the recipient base should be the same as the size of the cooking area.

InvisaCook-Ware usually states the diameter of the cookware, which is generally bigger than the diameter of the base of the unit.

- Use a small pan or pot for small amounts. A larger pan with minimal contents consume much more energy.
- Use as little water as possible when cooking. This saves energy and conserves the vitamins and minerals of vegetables.
- Cooking at excessively high temperatures wastes energy.



InvisaCook Countertop Options

Invisacook recommends the use of the Following 12mm Countertop Manufactured Brands to be used. Invisacook has tested each of these manufactured brands and acknowledges that they work safely. Countertop material warranty will be covered by the stone manufacturer warranty , and not part of the Invisacook induction cooktops.

Large Format Porcelain Approved Brands

NEOLITH[®] **DEKTON[®]** **PANORAMIC**
by COSENTINO daltile porcelain surfaces[™]

THE TOP[®]
MARAZZI

TECHLAM[®]
by LEVANTINA

 **INFINITY[™]**
The engineered surface.

 **EMILGROUP**

LEVEJ

SAPIENSTONE

FORIM

LAMINAM
SUPERIOR NATURAL SURFACES

ASCALE
BY TAU

 **inalco**

GEO LUXE

COVERLAM
by GRES PANIA

 **Porcetalia**
Oversized Innovation

STONEGLASS[®]

OPTIMUM
QUALITY ON TOP

 **caesarstone[®]** | **PORCELAIN**



**CHEERS TO THE
FUTURE OF
COOKING!**



DESIGNED FOR PERFORMANCE
INVISACOOKWARE
5-PLY
COPPER CORE


INVISACOOK
The Original