



INVISA COOK





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Invisacook, an innovative and new take on induction cooking, brought to you by the brilliant minds of Curtis Ceballos and his incredible team. This new take on Induction cooking has made a cooking surface completely seamless, as if to be complete invisible.

Imagine getting to cook directly on your countertop, and the surface is only warm from the radiating heat. Imagine it being on any surface, whether its Ceramic, Porcelain, Granite or Marble, the surfaces and possibilities are endless on what you can cook on. Imagine what else you could do with that needed countertop space as well, whether more space to lay your kitchen accessories, or space to do everyday chores. Even doing your homework or Ironing your clothes on there, are all options and there may be more with this added countertop space.

InvisaCook's mission has always been to achieve greatness with inspiration to grow technology. We strive to be on the leading edge of innovation, and design in the induction cookingworld.



POWER MODE



BOILING WATER



COOKING SAUCE

TEMPERATURE MODE



DEEP-FRYING



FRYING





INVISACOOK

SIMPLY THE SMARTEST WAY TO COOK,
WHILE YET THE COOLEST TECHNOLOGY ON A
MODERN SOLID SURFACE



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 has been damaged during transportation, do not connect it, contact the Technical Department and submit a description of the damage in question in writing.

Failure to do so will result in you losing all rights to indemnity.

This appliance should be installed in accordance with the assembly instructions provided.

This appliance has been designed for domestic use.

Monitor the appliance when in use. Please use safety guards that can be suitable for children or they may cause accidents.

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

This appliance may not be used by children of 8 years of age and under or by people with physical and/or sensory disabilities, or who have no 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 of less than 8 years of age and always under the supervision of an adult.

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

INVISACOOK has been developed to work on all solid surfaces. Certain surfaces will work better than others and INVISACOOK will not guarantee any of the solid surfaces that are used in conjunction with the INVISACOOK device.

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



Tips For safety

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 is 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 time cooking in it.
- Always turn off the cooking plate after use using the main switch. Do not wait for the cooking plate to turn itself off automatically due to the absence of a recipient.

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 powersource.

Notify the Technical Assistance Department.

- A defective appliance may cause an 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 or other objects, or paper, which, if trapped, could damage the fan and compromise the cooling operation.

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

DANGER OF INJURY!

Pans may jump up suddenly due to the presence of liquid between the base of the recipient and the cooking area. Always ensure the cooking area and base of the cookware are dry.

CAUSES OF DAMAGE

- Do not use recipients without the Invisacook-Ware Elevation Tabs.
- 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.





INVISA COOK



Protection of the 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 elevation nubs and flat bases. Bases which are not flat consume more energy.
- The diameter of the recipient base should be, at least, the same as the size of the cooking area.

InvisaCook-Ware manufacturers usually state 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.

The advantages Cooking with INVISACOOK®

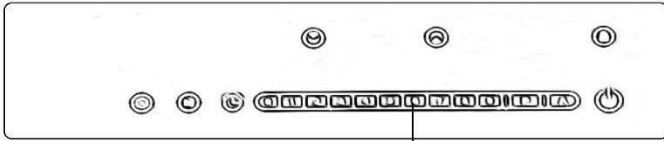
Cooking with INVISACOOK® involves a revolutionary change in the traditional manner of heating, as the heat is generated directly in the cookware thru your countertop.

This ensures a series of advantages:

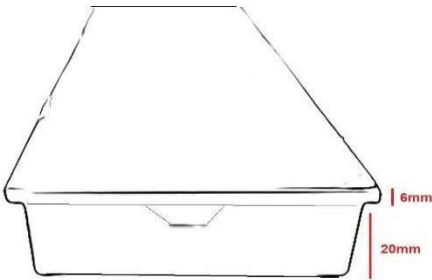
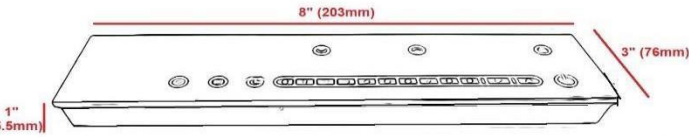
- Reduced cooking and frying times on heating the pan or pot directly.
- Energy is saved due to induction turning 90% of the energy into heating your cookware.
- Simpler maintenance and cleaning, due to a seamless kitchen. Food which has spilled over does not burn.
- Controls are hidden out of the elements 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.



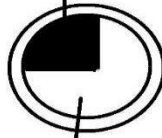
Control Box



1 - 9 Power Scale + P = Power Boost

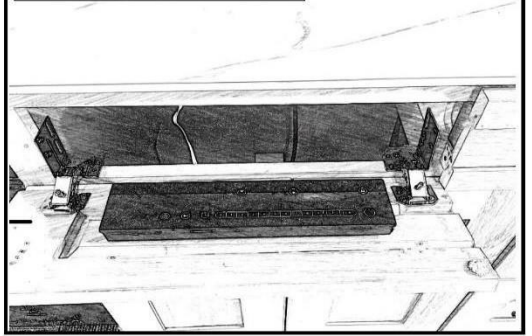


Which Side / Area

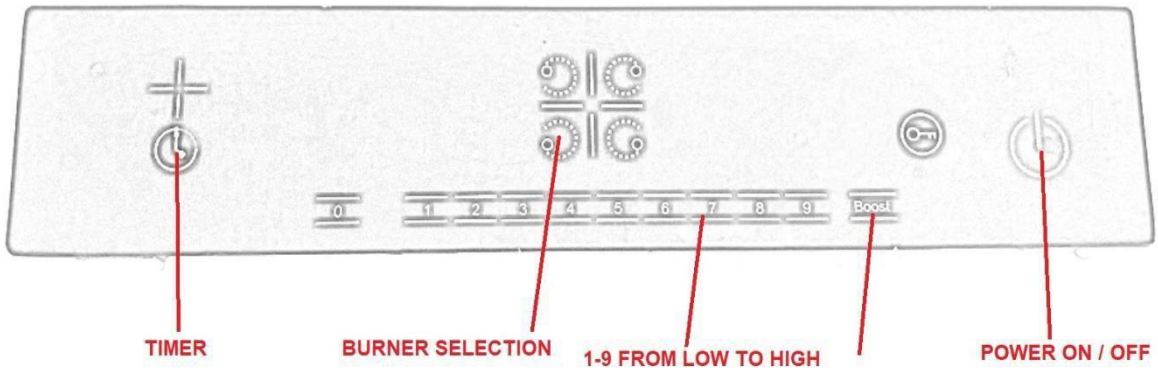
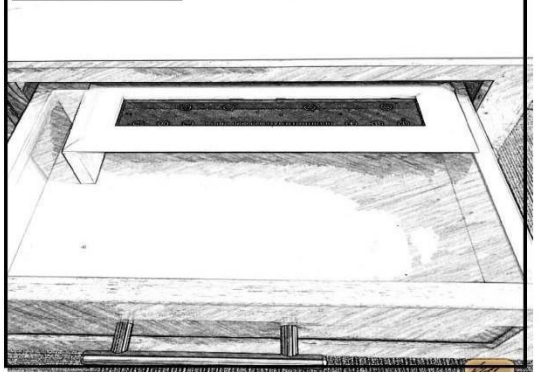


Which Burner

Installed with and at Tilt Out Tray



Installed in Drawer



BOOST BOTTOM, START OFF WITH THIS TO SPEED UP HEAT TIME

Booster Function:

The Invisacook Booster Function on the controller, allows the unit to boost the power for approximately five (5) minutes, in order to increase your cooking heat dramatically.

PLEASE NOTE:

The Booster function will automatically reduce to the nine (9) level of power once its function is complete.

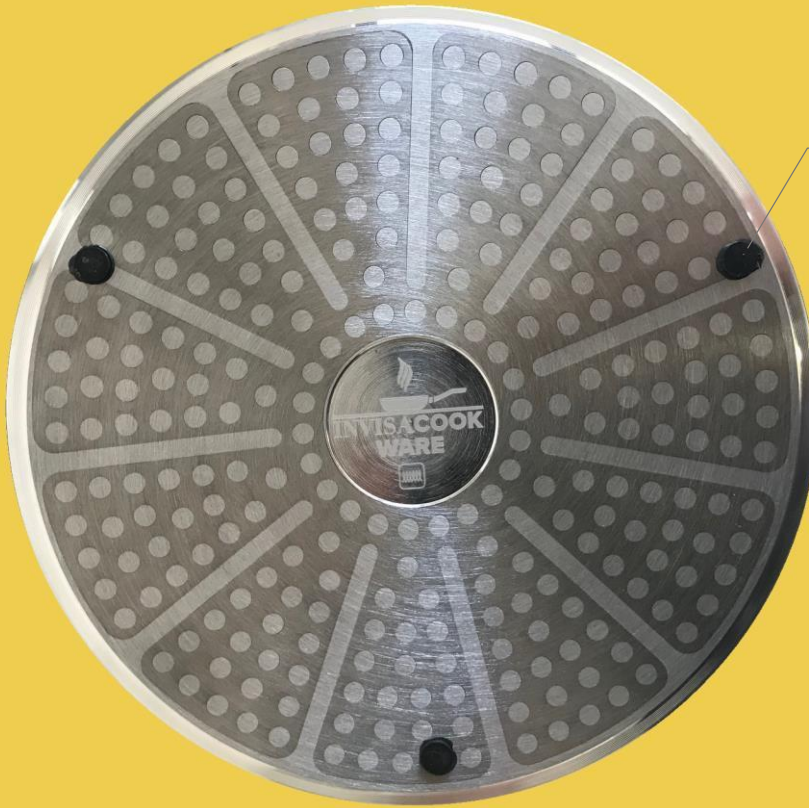
The Booster Function will not be operational until the unit is turned off and optimized again.

INVISACOOK WARE

The Invisacook induction unit will soon contain a cookware set exclusively designed to have the maximum strength and greatest resistance to all your daily cooking needs.

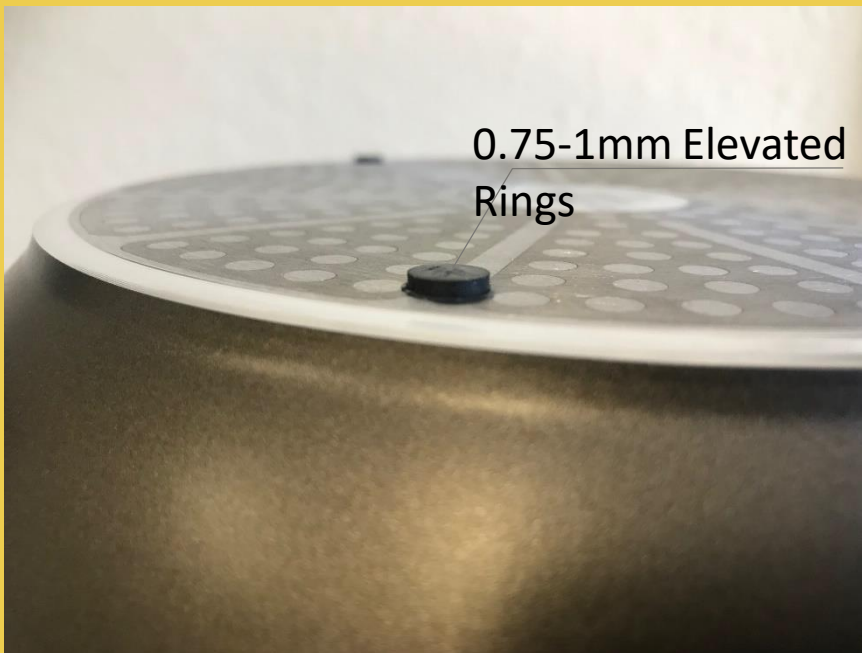


- Made of cast premium steel, the new Invisacook-Ware frying pan represents the future for Induction cooking
- Designed to have the maximum strength and greatest resistance to warping or breakdown.
- Inside and outside non-stick top-quality steel PLUS a non-Teflon- coating free from PFOA. You will achieve astonishing results as it respects all the flavor and properties of food without allowing the food to stick while ensuring incredibly easy cleaning.
- Has a Honeycomb cooking surface to help cook your food and not have to worry about burning it.
- **Suitable for Invisacook Induction cook-tops** when using the provided pan risers.
- SUITABLE FOR GLASS CERAMIC induction tops.
- **Suitable ONLY FOR INVISACOOK units installed on Large Format Porcelain, Ultra Compact Porcelain, Granite or Quartzite counter-tops.**
- Ergonomic handle and perfectly stackable for storage.
- Frying pan thickness: 6 mm.



3 Elevated Rings

INVISACOOK WARE



0.75-1mm Elevated Rings

SELF-ADHESIVE ELEVATION RISERS TO MAKE COMPATIBLE ANY SUITABLE INDUCTION COOKWARE, WHEN USING INVISACOOK WITH YOUR COUNTERTOP



- CLEAN THE BASE OF YOUR PANS BEFORE ADDING THE SELF-ADHESIVE PIECES.
- **SUITABLE ONLY FOR INVISACOOK units installed on Porcelain, DEKTON, Granite or Quartzite countertops.**
- **SUITABLE FOR GLASS CERAMIC induction tops.**
- RESISTANT TO HIGH TEMPERATURES.
- **NOT SUITABLE FOR OVEN TEMPERATURES OVER 300F.**

NEVER COOK ON THE INVISACOOK WITHOUT ELEVATION RISERS.

•With the elevation feet, the cookware does not leave a mark on the counter-top. Also, when food drips underneath the cookware, the food will not attach to the base and as a result this cookware and surface will always remain clean.

•The residual temperature on the surface remains very low due to the elevation of the cookware since it is not in direct contact with the surface. There are also **no scratching sounds** when moving the cookware on the surface and the **electrical consumption is very low and efficient.**

•With Invisacook and Invisacook-Ware, your surface will have a residual temperature range between 80° to 180°. The Invisacook induction system then **saves around 50%** of energy compared to any other induction system on the market and cools down 70% faster (as a result of its special composition) and 95% faster if we clean the surface with a small quantity of water.

•In 2019 the introduction of new energy regulations will require all induction systems to produce a maximum of 190 watts per hour (currently a standard induction system in glass uses 250 watts per hour) **Invisacook is already achieving 155 watts per hour** thanks to our elevation pan system and the Unit SharedPower.

Cooking table

The table below provides some examples.

The cooking times depend on the power level and the type, weight and quality of the food.

As such, cooking times vary. Stir from time to time when heating purées, soups and fine sauces.

Use power level P or B when beginning to cook.

	Power level
Cooking at low heat, boiling at low heat	
Potato dumplings *	4-5
Fish *	4-5
White sauces, e.g: bechamel	1-2
Whipped sauces (e.g: Bernese sauce, Dutch sauce)	3-4
Boiling, steam cooking, simmering	
Rice (with double the amount of water)	2-3
Rice pudding	2-3
Baked potatoes	4-5
Peeled potatoes with salt	4-5
Pasta *	6-7
Stew, soups	3-4
Vegetables	2-3
Deep-frozen vegetables	3-4
Stew in a pressure cooker	4-5
Stewing	
Meatloaf	4-5
Stew	4-5
Goulash	3-4
Roasting / Frying with little oil **	
Natural or breaded fillets	6-7
Deep-frozen fillets	6-7
Natural or breaded cutlets ***	6-7
Steak (3 cm thick)	7-8
Breast (2 cm thick) ***	5-6
Deep-frozen breast ***	5-6
Hamburgers, meatballs (3 cm thick) ***	4-5
Plain fish and fish fillets	5-6
Breaded fish and fish fillets	6-7
Deep-frozen breaded fish (e.g: fish fingers)	6-7
Prawns and shrimps	7-8
Deep-frozen dishes (e.g: sautéed food)	6-7
Crepes	6-7 (Fry one after the other)
Tortilla	3-4 (Fry one after the other)
Fried eggs	5-6
Frying **(150 - 200 g per portion in 1-2 liters of oil)	
Deep-frozen products (e.g: chips, chicken nuggets)	8 - 9 (Fry one portion after the other)
Deep-frozen croquettes	7-8
Breaded or beer-battered fish	6-7
Breaded or beer-battered vegetables, mushrooms (e.g: champignons)	6-7
Pastries (e.g: doughnuts, beer-battered fruit)	4-5

*Cooking without a lid

**Without a lid

***Stir frequently

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.

Maintenance and cleaning

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

COOKING AREA

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:

INDICATOR	DEFECT	MEASURE
None	The power supply has been cut.	Use other electrical appliances to check if the power supply has been cut off.
	The appliance has not been connected in accordance with the instructions.	Check the appliance has been connected in accordance with the instructions
	Defect in the electronic system.	Dry the control panel area or remove the object.
The indicators are flashing	The control panel is wet or an object has been placed on top of the same.	Dry the control panel area or remove the object.
The cooking area indicators are flashing "E"	There is a defect in the electronic system.	Briefly unplug the unit for three(3) minutes and plug back into receptacle.
H9	The cooking area has overheated and turned itself off to protect the surface and unit.	Wait for the electronic system to cool down and sufficiently and turn it on again.

*If the defect persists notify the Technical Assistance Department.

Do not place hot Cookware on the control panel.

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 recipient. 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 powers 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 recipient is empty. It disappears when water or food is placed in the recipient.

A crackling noise

This noise arises in recipients which are composed of different layer materials. It is due to the vibrations produced in the surfaces joining the different layers of materials. This noise comes from the recipient. 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 recipients 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.