

INVISACOOK[®]
USER MANUAL

Invisacook, an innovative and inventive 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 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. 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.



INVISACOOK

The Original





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 in writing to info@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 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 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 LLC 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** – Surface units may be hot even though they are dark in color. 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.

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.



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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 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.

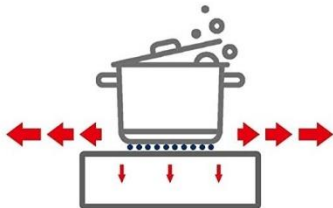


INVISA MAT

Induction & Anti-Slip Cooking Mat

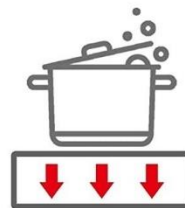


Induction cooktop Mat **100°F**



No Induction cooktop Mat **204°F**

V S



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.

Heat Diffusing
Raised silicone ridges extend the lifespan of induction cooktops by diffusing the heat during cooking

Easier to clean
Ridges contains spills, preventing them from reaching your induction cooktop

Safer cooking
Prevents cookware from sliding during cooking

Flexible and Durable
Formula of silicone and fiberglass prevents scratches and scrapes from contact with cookware

INVISA  MAT

THE INVISAMAT MUST ALWAYS BE USED WHEN COOKING WITH INVISACOOK ON YOUR PORCELAIN OR GRANITE COUNTERTOPS

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.

- Avoid using highest power settings when using cast iron pans
- Do not use with empty pans or pot. Clean the mat between uses if dirty.

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

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, 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, which much heat is being waisted 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.



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.



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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
E7 / E8	The power supply has been cut.	Use other electrical appliances to check if the power supply has been cut off.
<u>U</u>	The appliance has not been connected in accordance with the instructions.	Check the appliance has been connected in accordance with the instructions
E3 / E4	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 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 the receptacle.
E9	The cooking area has overheated and turned itself off to protect the surface and unit.	Wait for the electronic system to cool down 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 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 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 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 layer 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 can be 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.



What Countertop Option Do You Have to Use With Your Invisacook

Invisacook allows you to use 3 different types of countertop material in conjunctions with your Invisacook. 12mm Porcelain Large Format Slabs from the Brands below, and 12mm Glass Countertops from SICIS

Large Format Porcelain Approved Brands



For Large Format Glass Countertops Use:

SICIS



Bon Appetit



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