



# INVISACOOK

*The Original*

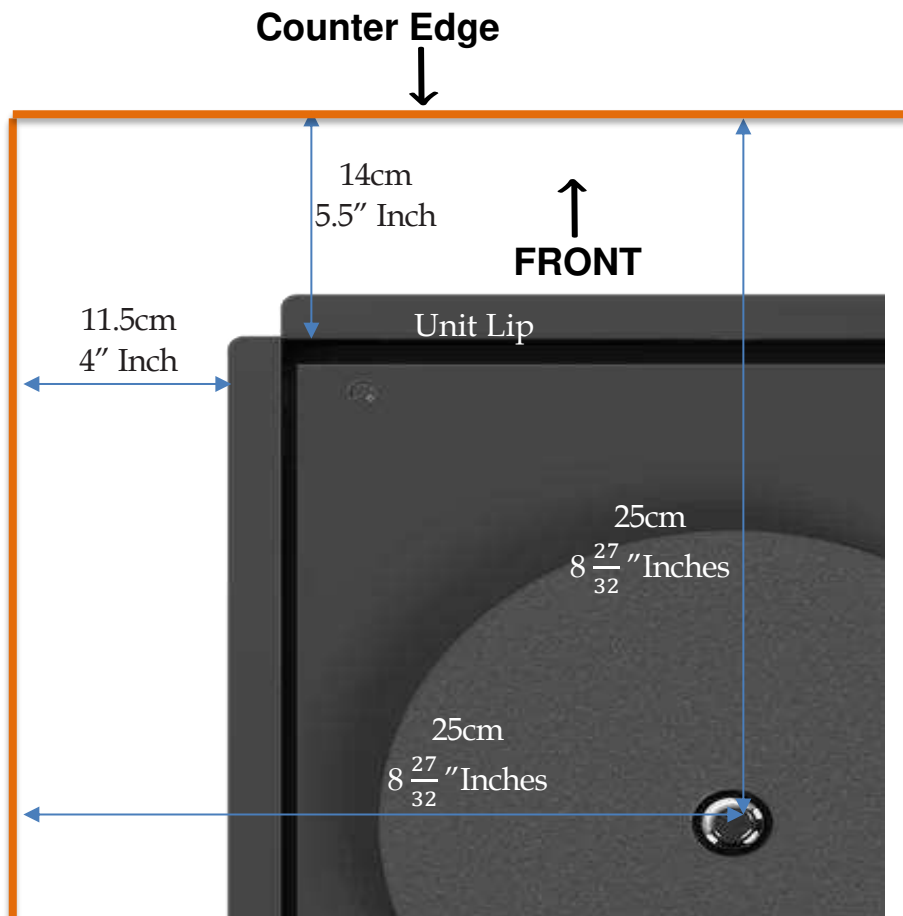


# IMPORTANT NOTES FOR PROPER INSTALLATION BY GUIDANCE OF PORCELAIN MANUFACTURES

- Burners are to be a **minimum of 25cm or 8.75" Inches** away from any open ends or Edges of the Countertop Material. This means that from the outside Edge of the Unit (Back part of the Lip) should be a Minimum of 9cm or 3.5" Inches away from any countertop Edge.

**\*\*See diagram below\*\***

- All corners are to be round edges as instructed by the Materials Specification for the Porcelain fabricated slabs.



## *Minimum Dimensions to Counter Edge*

*Measurements to front of unit, for Back and Sides, make sure to see next pages, with countertop depth and width minimum requirements.*

12mm

*Invisacook can only be used with a minimum countertop ickness of 12mm (1/2") and Max thickness of 20mm (2cm) (3/4") Countertops from tested and approved brands*

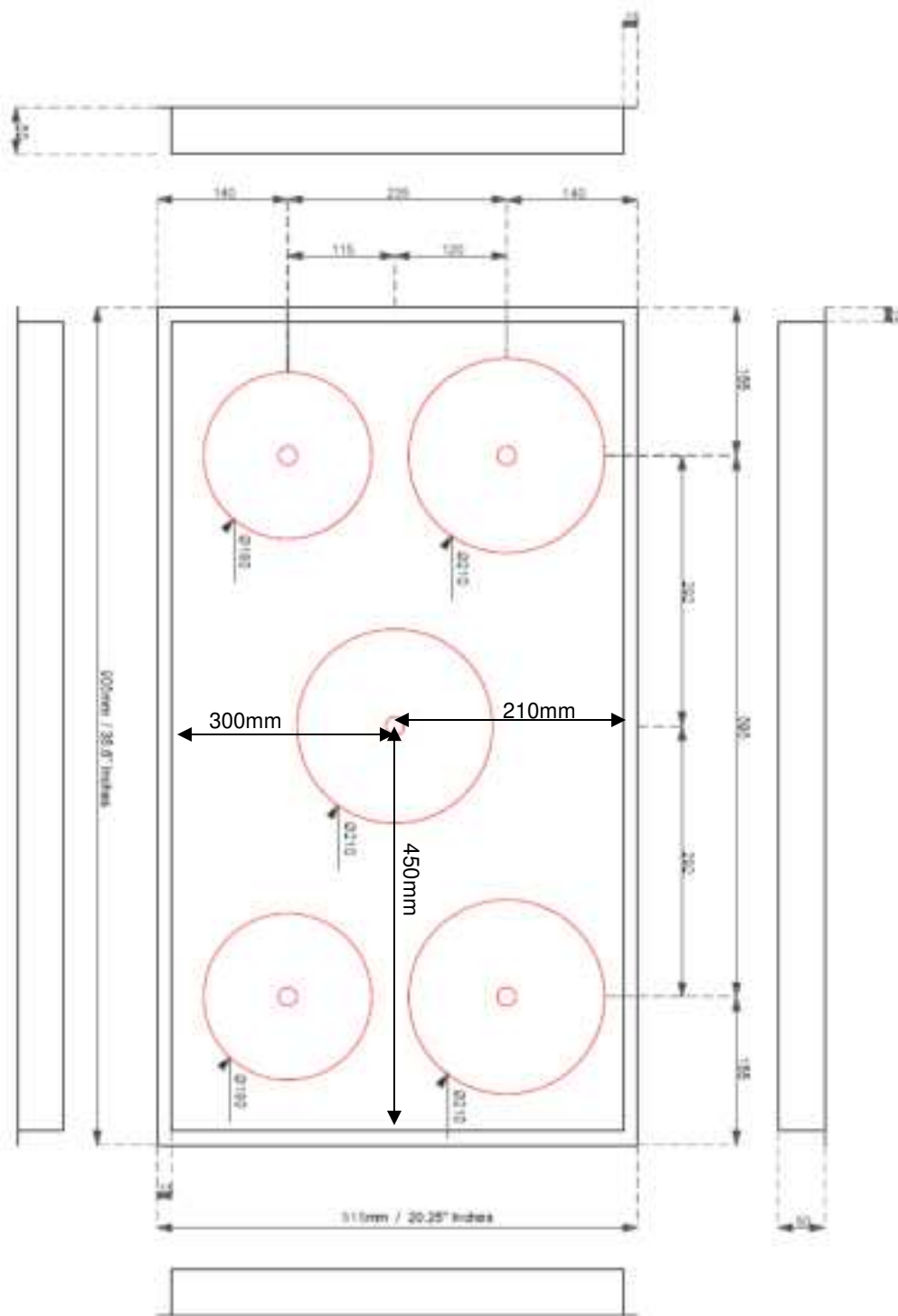
20mm

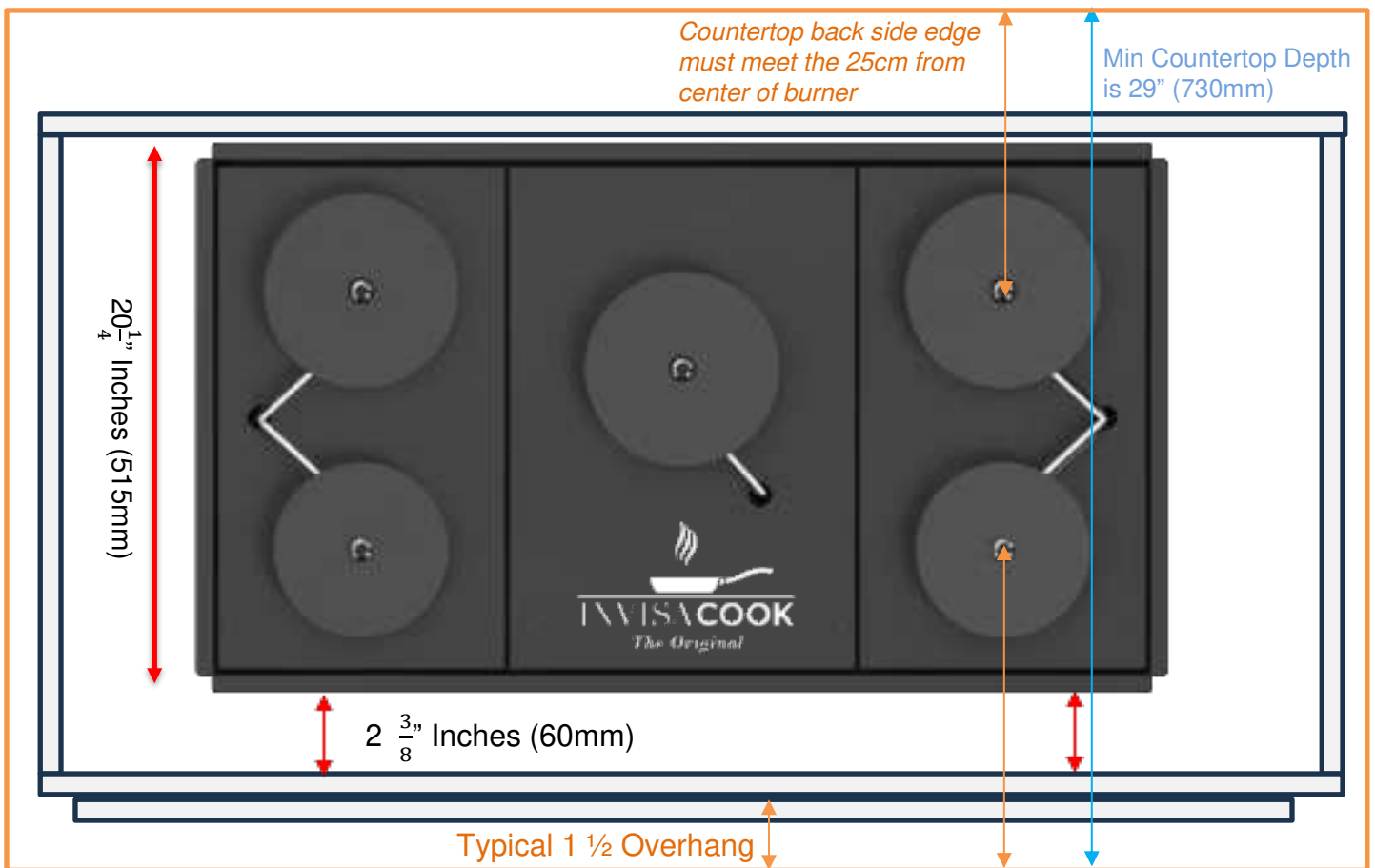


# 5 BURNER UNIT

## INSTALLATION ORIENTATION

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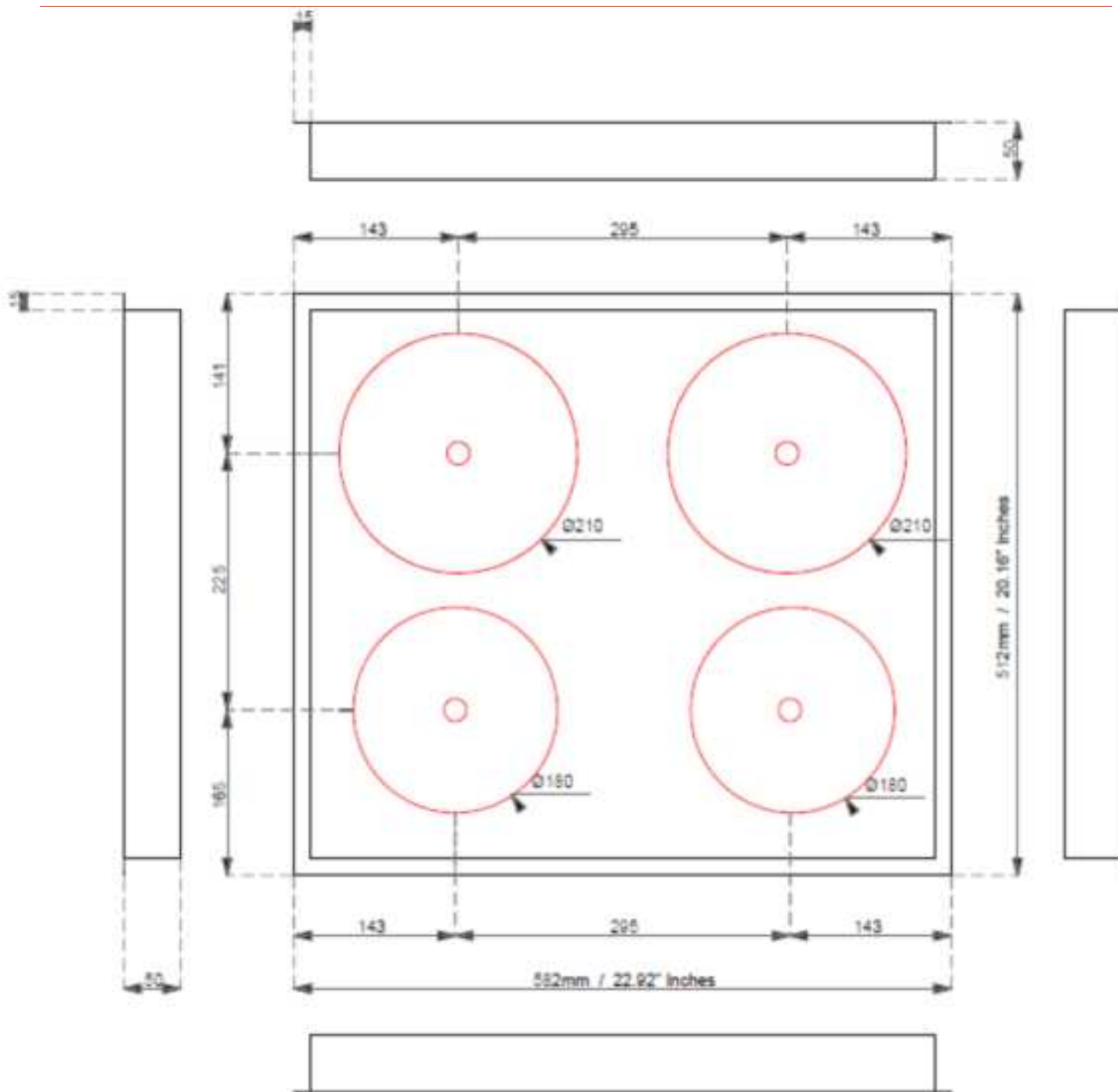
**CABINET BASE: Min 42" to 38" inch (107 to 96.5cm)**

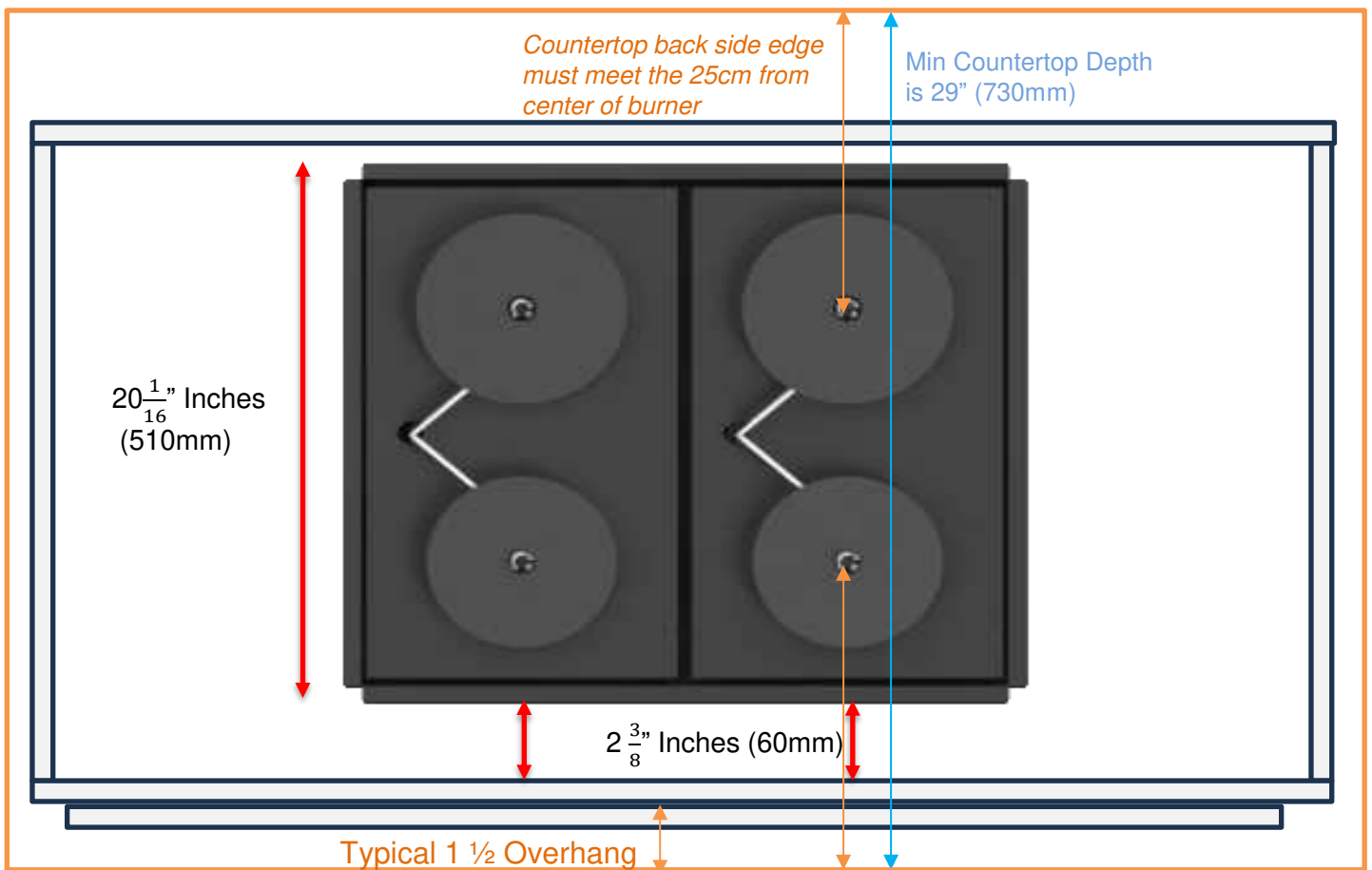
*With this set back in the cabinet of the brackets, distance from edge is met!*



# 4 BURNER UNIT

## INSTALLATION ORIENTATION





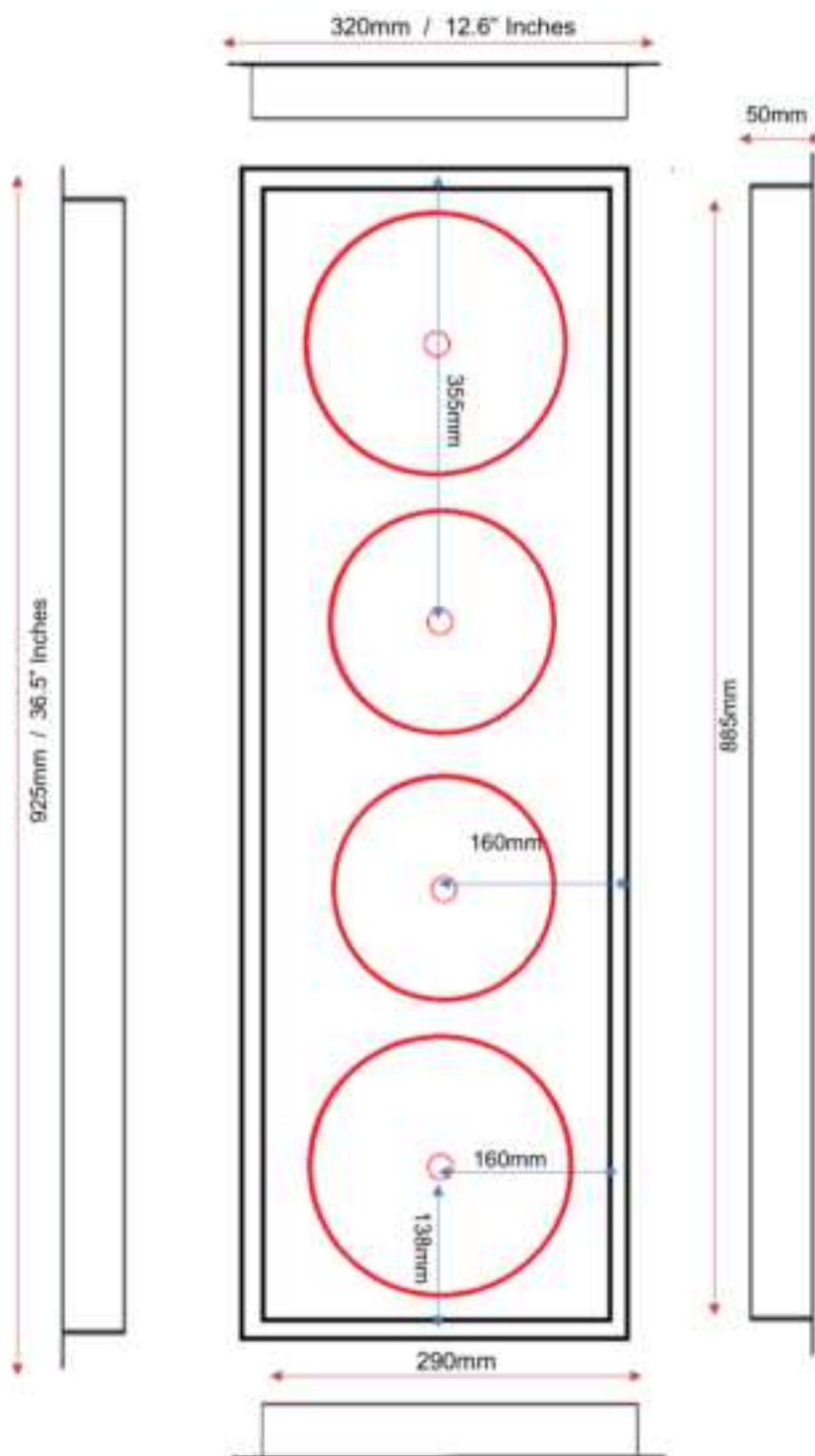
**CABINET BASE: Min 24" to 42" inch (61 to 107 cm)**

*With this set back in the cabinet of the brackets, distance from edge is met!*

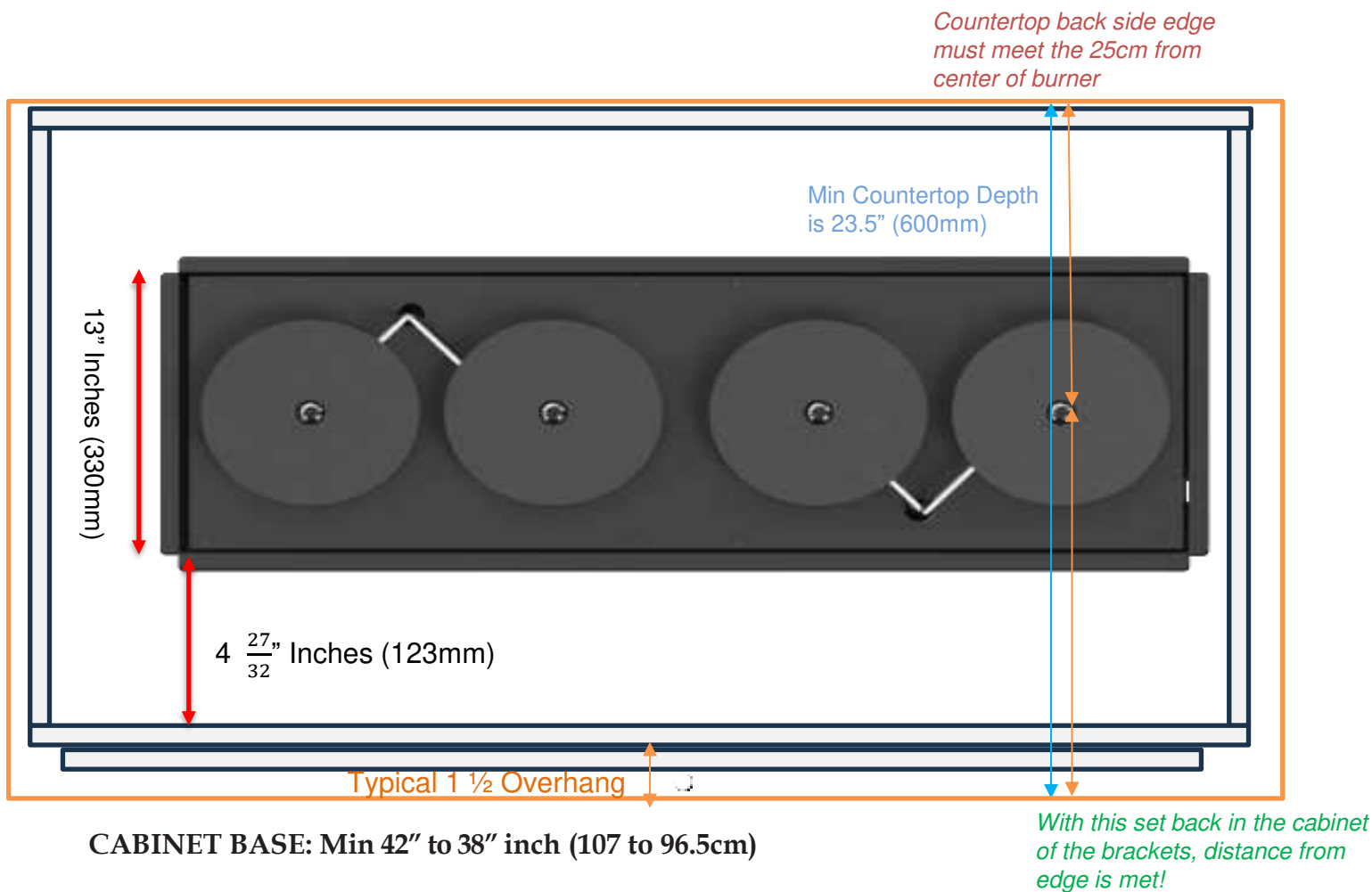


# 4 BURNER STRAIGHT ROW UNIT

## INSTALLATION ORIENTATION

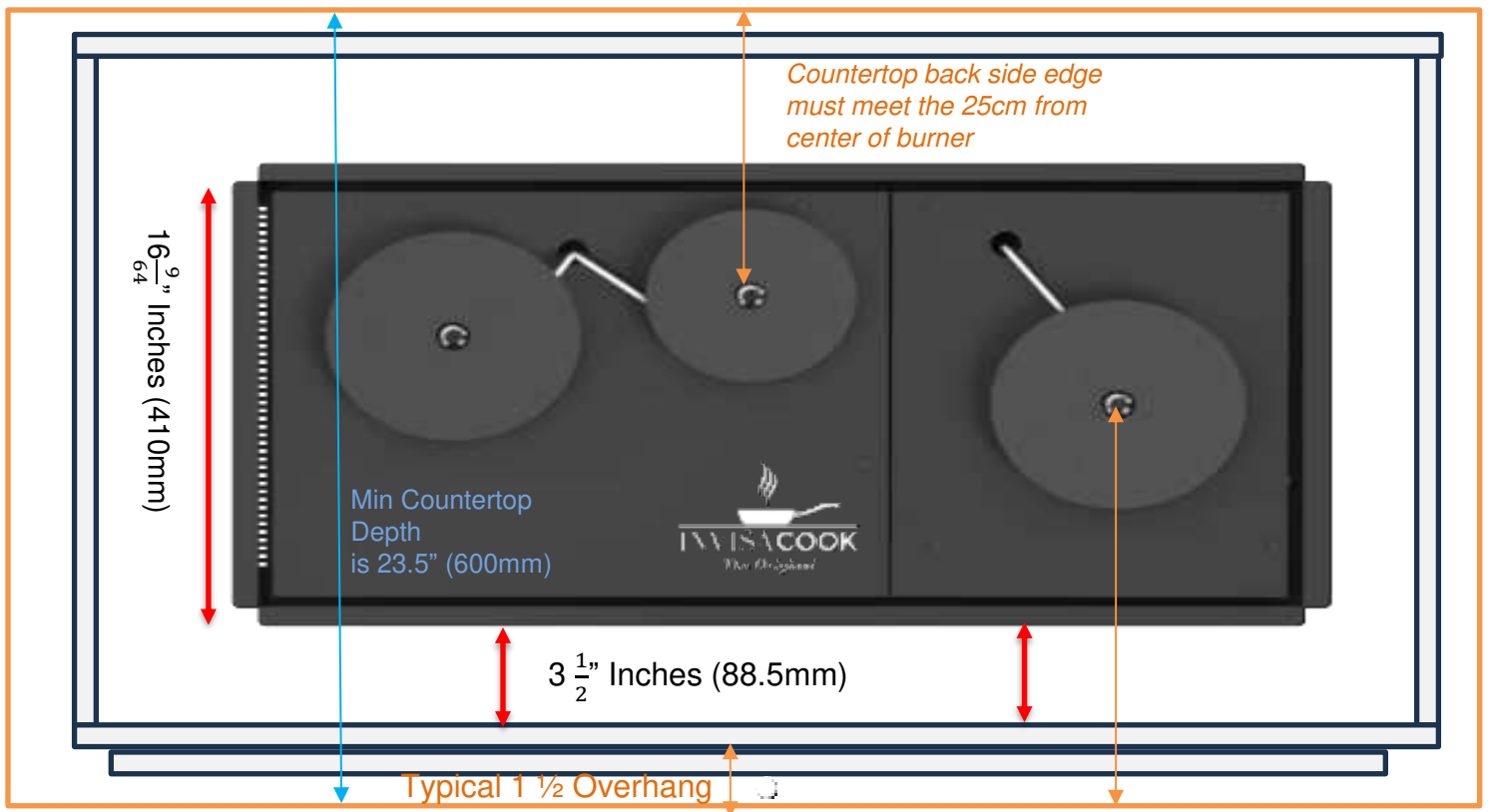












**CABINET BASE: Min 42" to 38" inch (107 to 96.5cm)**

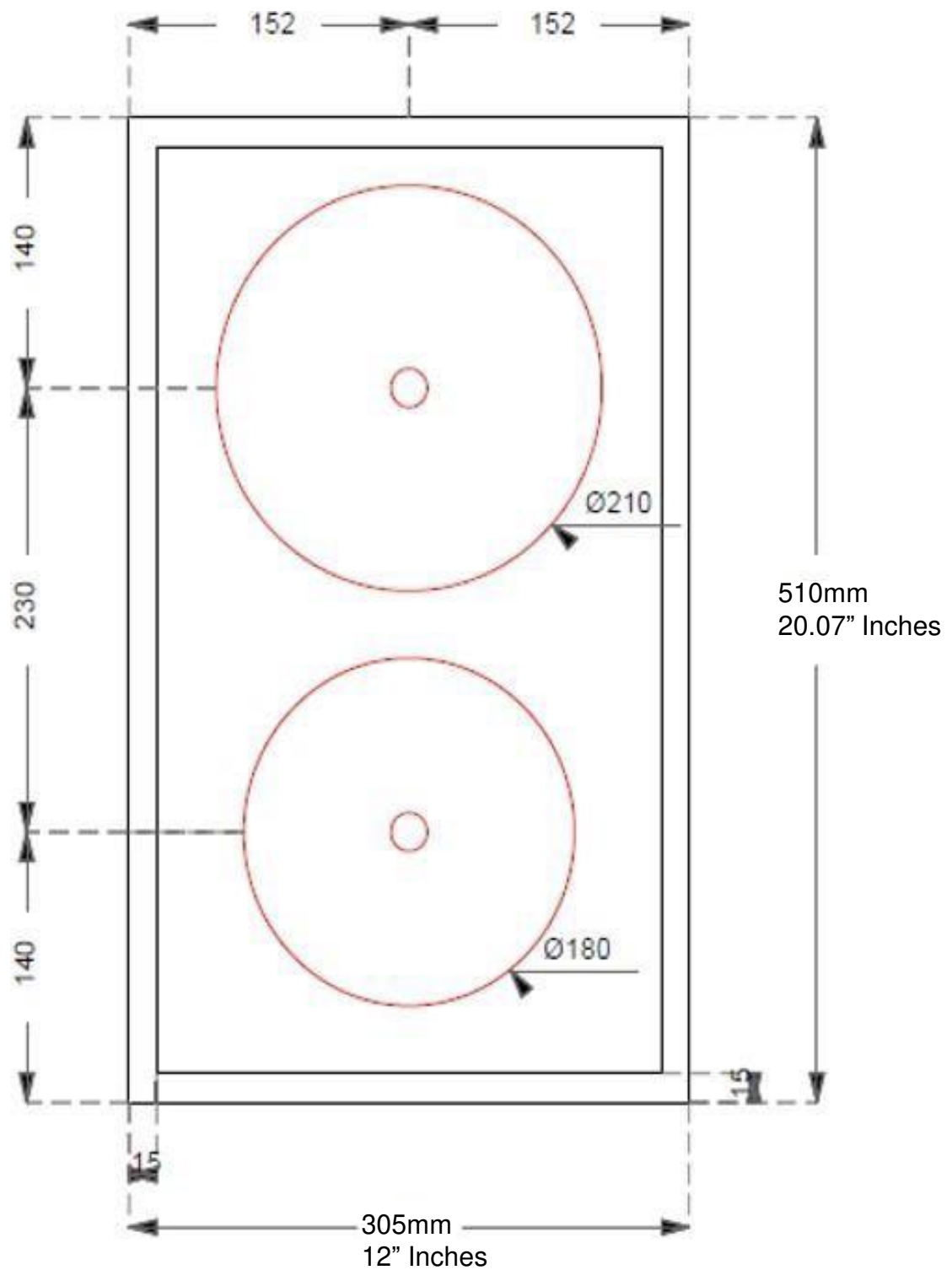
*With this set back in the cabinet of the brackets, distance from edge is met!*

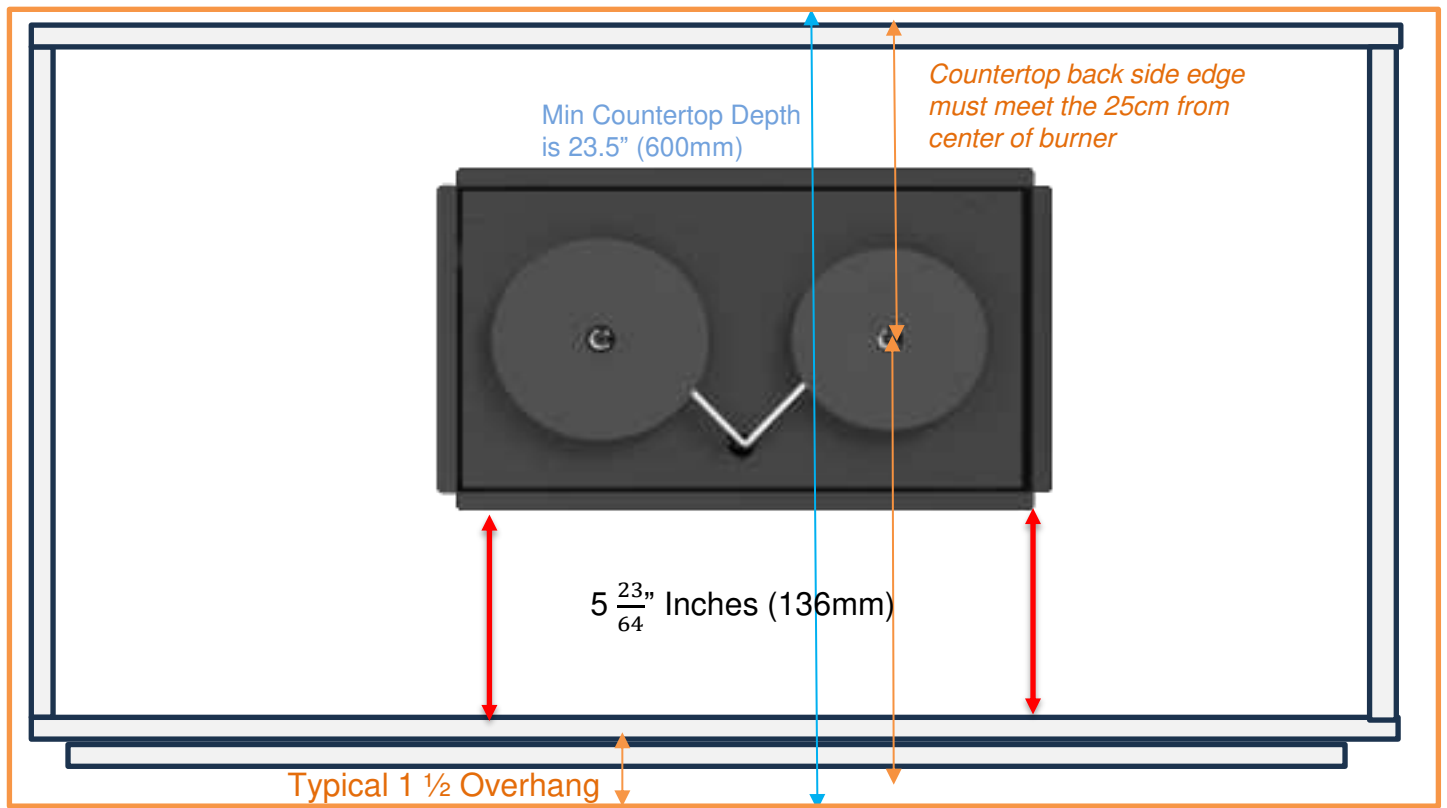


# 2 BURNER UNIT

## INSTALLATION ORIENTATION

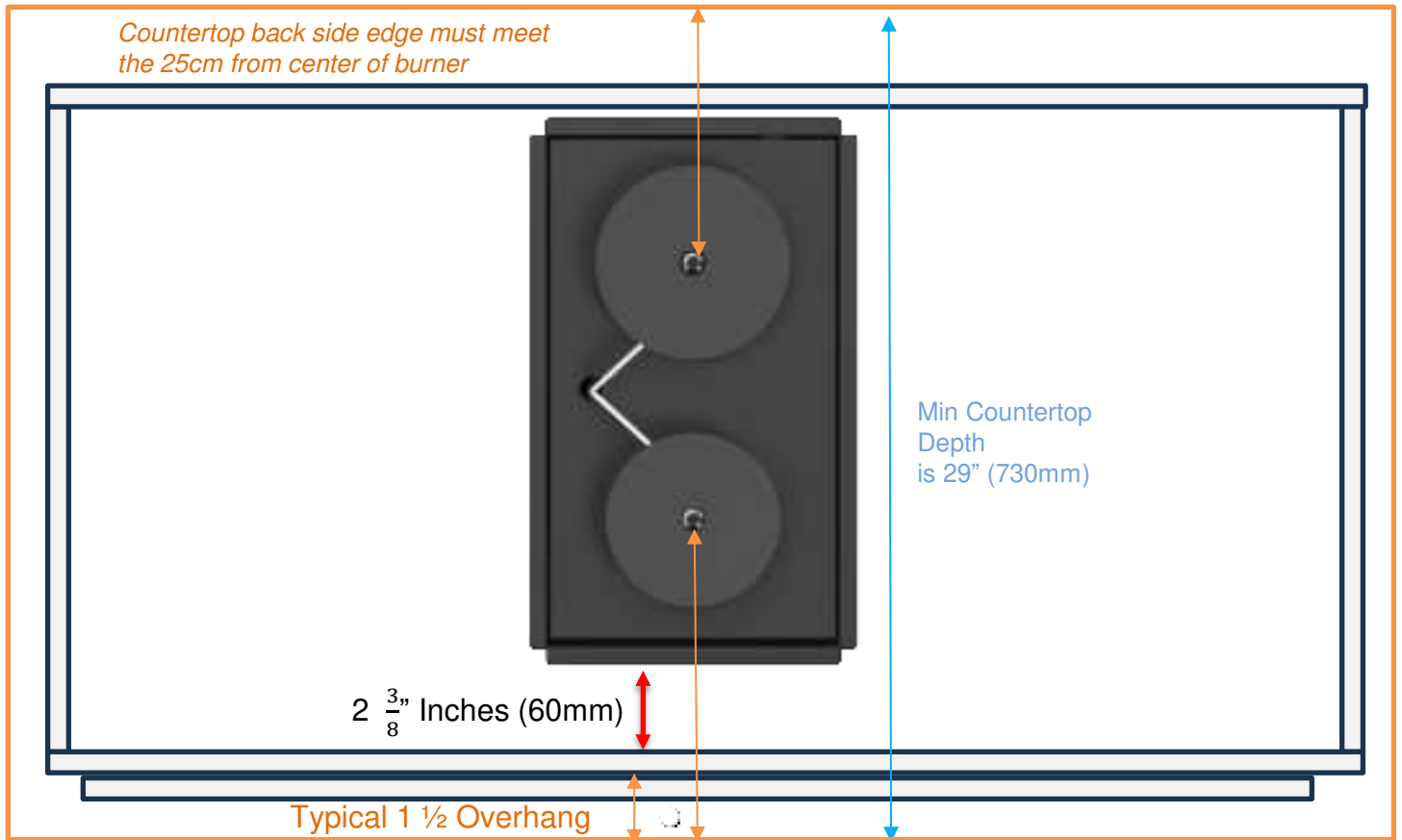
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**CABINET BASE:** Min 24" to 38" inch (61 to 96.5cm)

*With this set back in the cabinet of the brackets, distance from edge is met!*

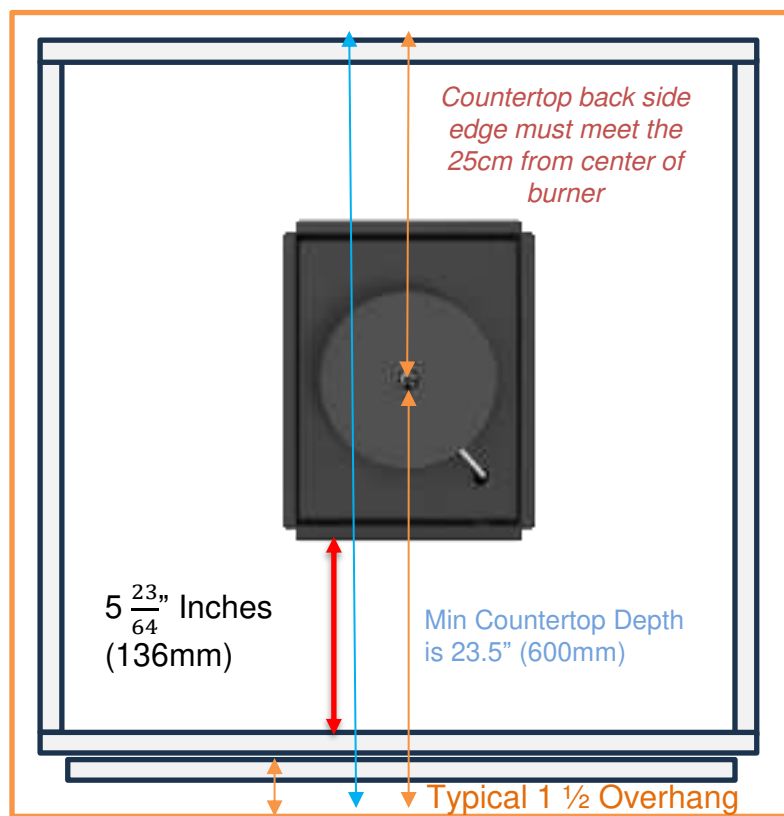


**CABINET BASE:** Min 16" inch (41cm)

*With this set back in the cabinet of the brackets, distance from edge is met!*

## INSTALLATION ORIENTATION





**CABINET BASE:** Min 14" to 24" inch (35.5 to 61cm)



# INSTALLATION WITH SINK CLIPS OR RAIL NOTES

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When installing the Sink Clips, you can use a Standard A-B Epoxy (Which is a 2 Part Epoxy and depending on Hardener used, is how quickly this can cure) the Sink Clips to the Countertop Surface, or a 2-part High Head JB-Weld, which might need 24 hours to cure before installation.



1st begin by preparing the area where you plan to adhere your Sink Clip, by taking an alcoholic swab and gently cleaning the area of any dust or residue left after fabrication

2nd take out the A-B Epoxy and distribute out 50/50 of the mixes, if other brands determine more or less by percent, use what is recommend and put on a cardboard to be mixed properly.



3rd mix the 2-part epoxy until you get the desired color instructed with this epoxy mix that it's been fully mixed, and ready to use.

4th, take the mixed epoxy and put on the bottom of the Sink Clip as shown on the picture to the right.



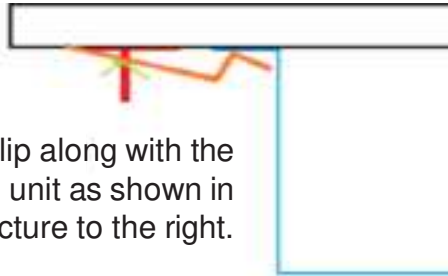




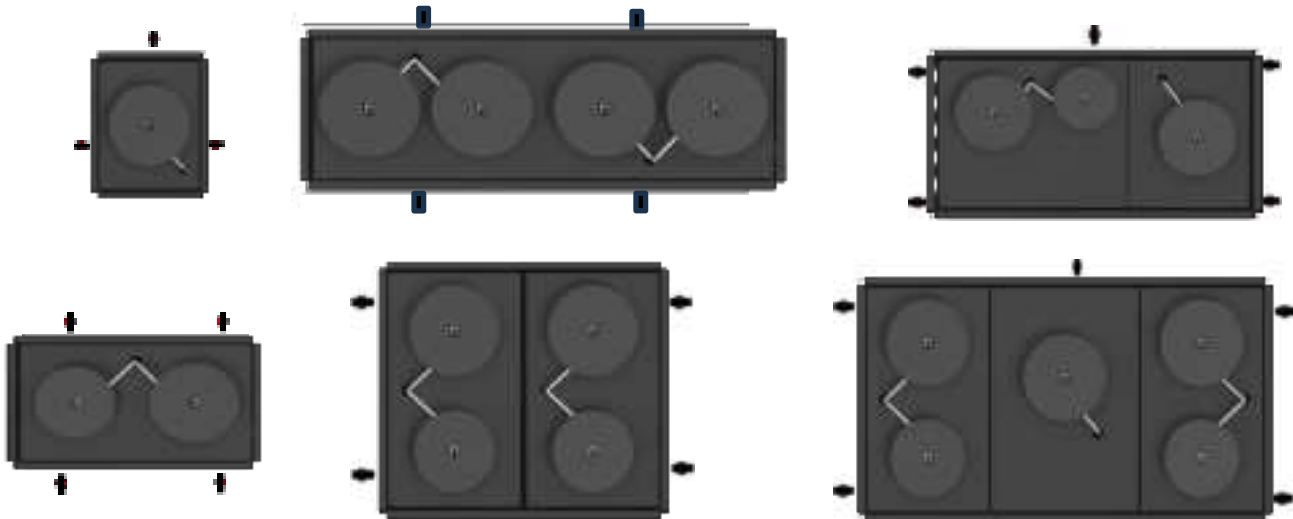
Lastly, take the Sink Clip and push firmly down onto the cleaned Countertop Underside. Press firmly and wiggle around some to assure all gaps are covered. You will notice some epoxy will seep through the holes, take your mixing stick and add extra epoxy to the top to cover the Sink Clip for better bond result.

**\*\*See mix and Bond time for best results, before Installing\*\***

Lastly, tighten the Z Clip along with the wing nut to secure the unit as shown in the diagram and picture to the right.



## SINK CLIP LAYOUT



**DO NOT** install as a drop in on top of Plywood or any sub straight as shown in this picture to the left. This gives you No Access to the unit, if anything were to happen, needing to be fixed or replaced.

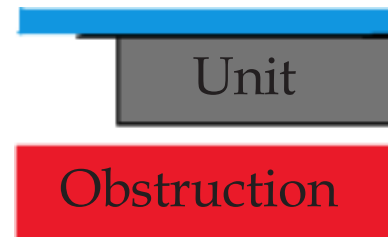
# UNIT VENTILATION FROM THE UNDERSIDE

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Vents are on the underside of the units, which allows the fans to properly vent and cool down the system from below, which look like this image. 2 Burners will have 1 vent, 3 and 4 Burners will have 2 vents and 5 Burner will have 3 vents that must not be obstructed.

2cm gap must be left on the underside of the unit so as not to obstruct the Fan from properly ventilating



## UNIT SENSOR WITH THERMO GEL

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All Burners are equipped with a Dural Sensor as seen in the image to the right. Upon this Sensor is a White Thermo Gel, which must remain on when installed. If missing or removed, please contact supplier to receive more before installation. Remove clear tape before installing

When installing the unit and plugging in the controller cables, there may be extra wire left depending on your installation process and design. See Process Images below:



## OPTIONAL - BURNER LOCATOR STICKERS AT INSTALL

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Stickers are provided in every unit for the number of burners to the unit. These Clear Stickers must be put on at the end of install to give the customer the initial confirmation of where the burners are located. Simply unpeel the sticker to reveal and then stick onto the cleaned countertop surface.

1



2



3



## PLUGS AND POWER CABLES INFORMATION

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All Power Cables are 140cm long in length and can be Hardwired, if taken off the plug or if country mandated or required it.

North America 1,2,3&4 Burner Units come with a Plug that is a Twistlock Plug. 30 Amp, 250 Volt, 2 Pole 3 Wire Grounding

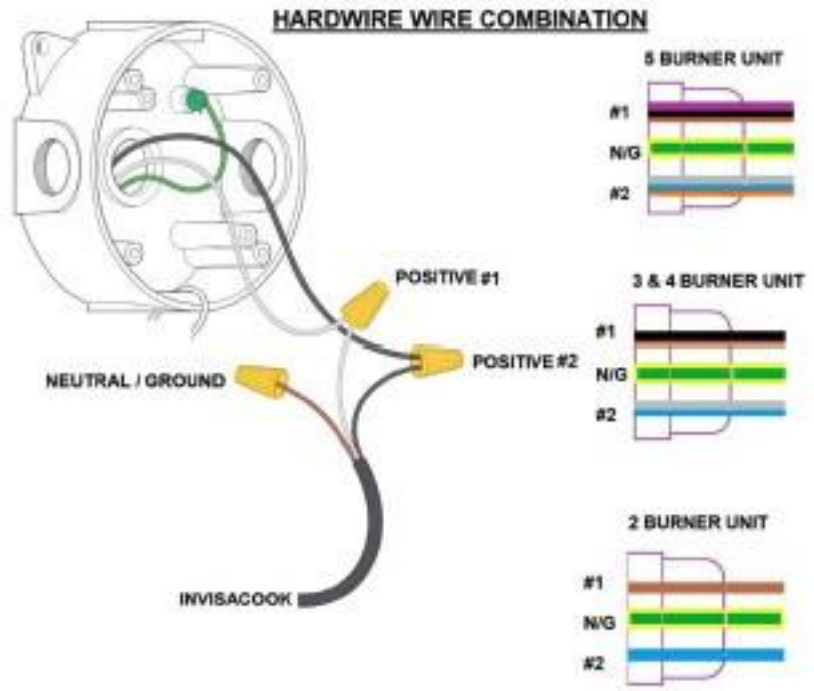
- Solid Brass Blades & Receptacles
- Reinforced Ground Pins & Blades
- Hand Machined & Milled Parts
- Color Coded Wire Inserts



# 5 BURNER PLUG

All 5 Burner Units are to be hardwire, as described here on the right.

Below are the hardwire instructions for all other units.



## 1 & 2 BURNER OPTION

220-240V ac 50-60Hz  
3,6 kW total shared

L1	N/L2	G
—	—	—
Brown	Blue	Green/Yellow

## 3 & 4 BURNER OPTION

220-240V oc 50-60Hz  
7,2 kW total shared

L1	N/L2	G
—	—	—
Brown - Black	Blue - Grey	Green/Yellow

## 5 BURNER OPTION

220-240V ac 50-60Hz  
10,2 kW total shared

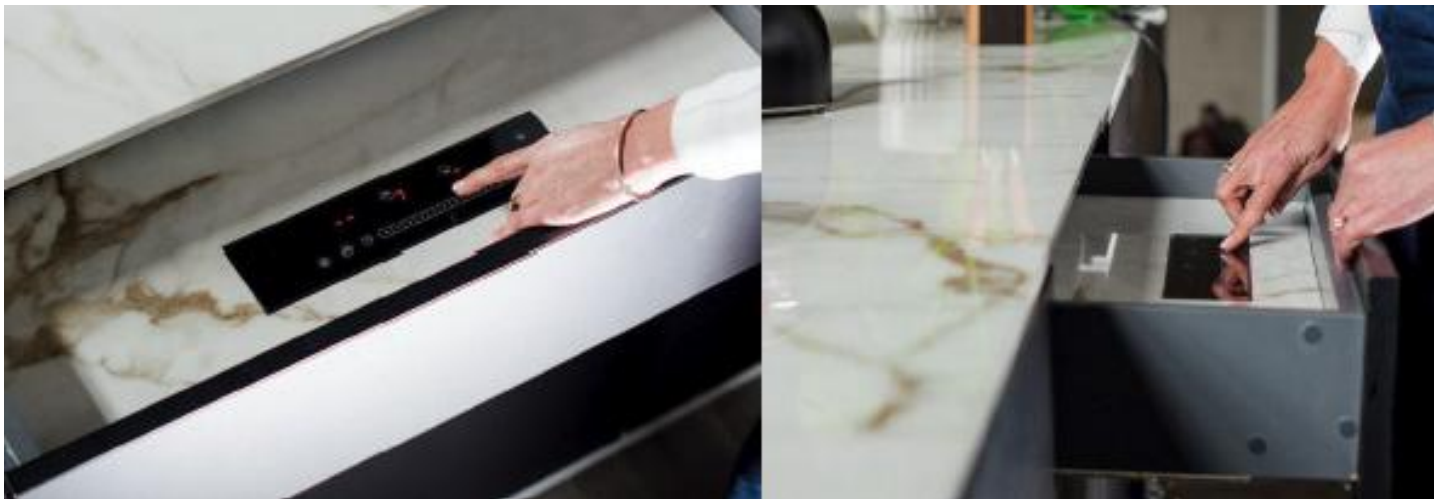
L1	N/L2	G
—	—	—
Gray - Blue - Purple	Orange - Black - Brown	Green/Yellow

**NOTE:** N in North America is also L2

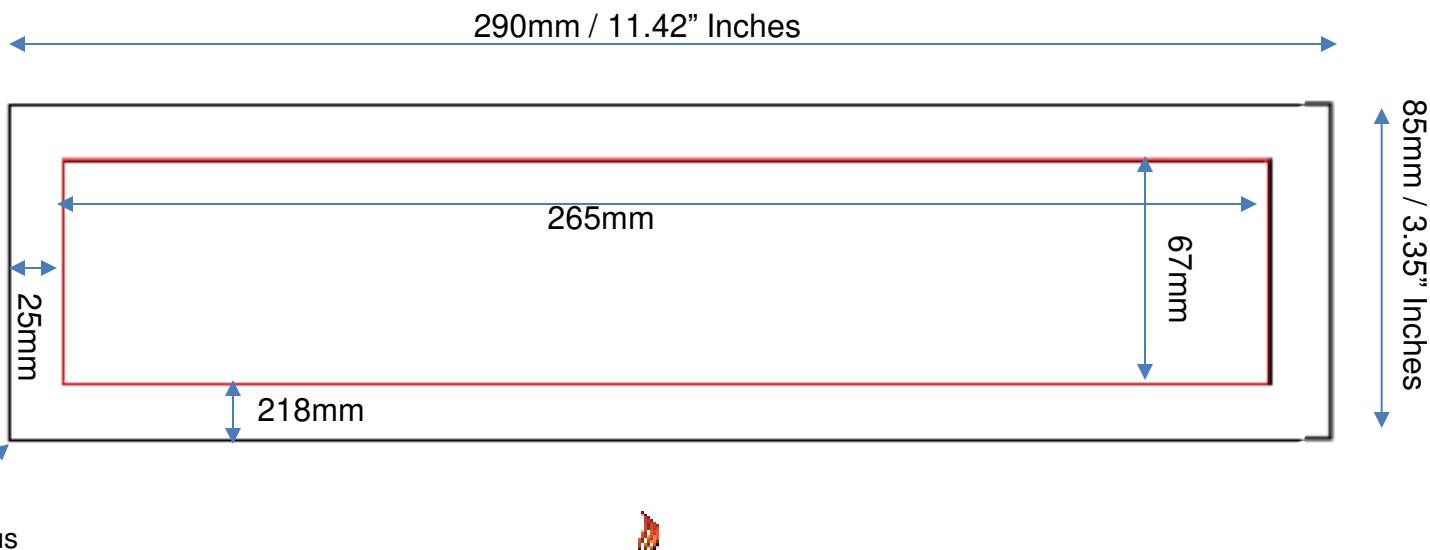


# DRAWER SLIDE OUT CONTROLLER OPTION

**DO NOT install controller on the countertop, this is not an option**



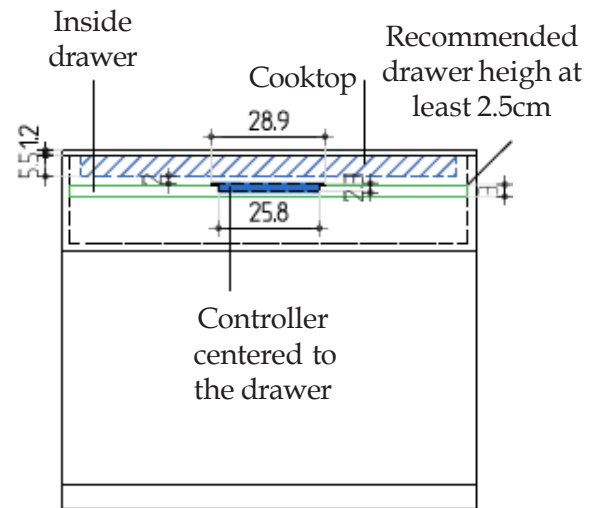
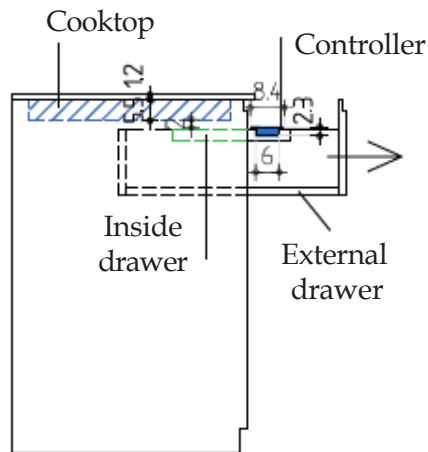
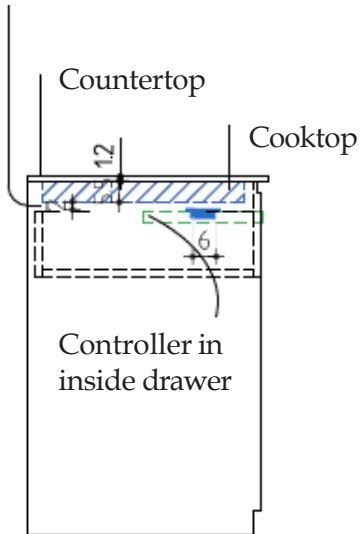
Drawer Size option depending on Cabinet width, with hole cutout size to drop in Controller in 15cm drawer or bottom of existing drawer



# CONTROLLER INSTALLATION



2cm for ventilation

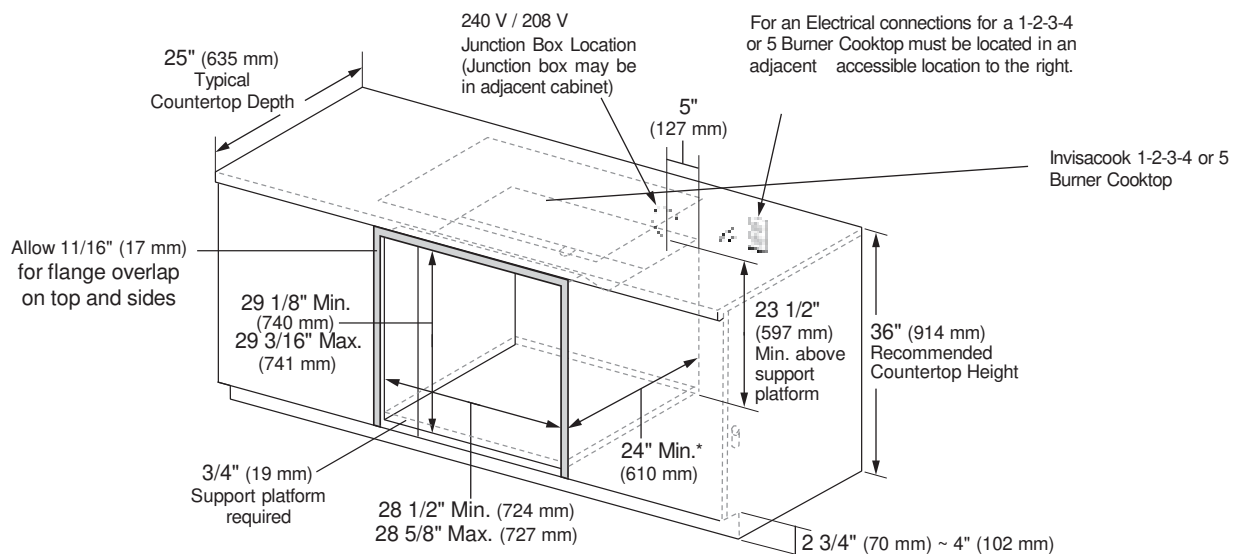
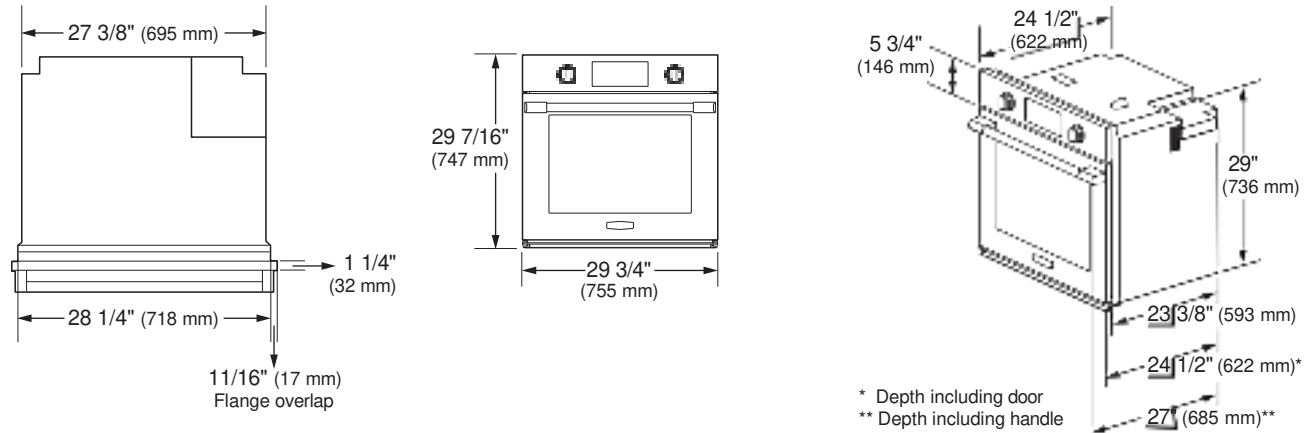


**DO NOT install controller on the countertop, this is not an option**



# CABINET POSITION WHEN INSTALLING A WALL OVEN UNDER THE INVISACOOK UNIT

## TYPICAL SINGLE WALL OVEN





# ERROR CODES

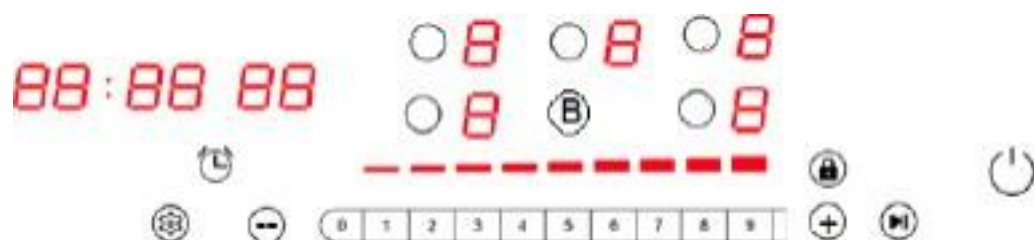
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Codes	Possible Cause	Solution
H	Working Surface temperature over 60C on standby and power off modes.	Unit can still be turned on and used when at this H state, just warning that the surface maybe be hot to touch.
E2	Countertop Temperature has exceeded the set required temperature 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 missing plug / Hardwiring of the system.	Check that it's 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 missing 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 Manufacturer for a replacement unit, if still under warranty.

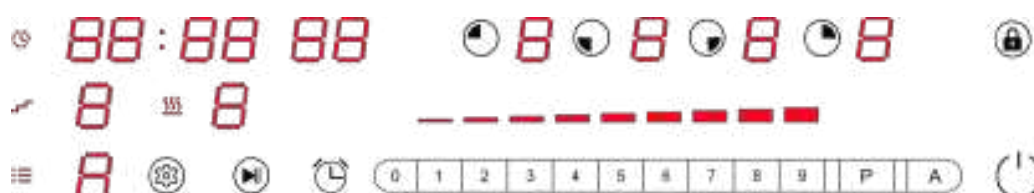


# CONTROLLER FUNCTIONALITY

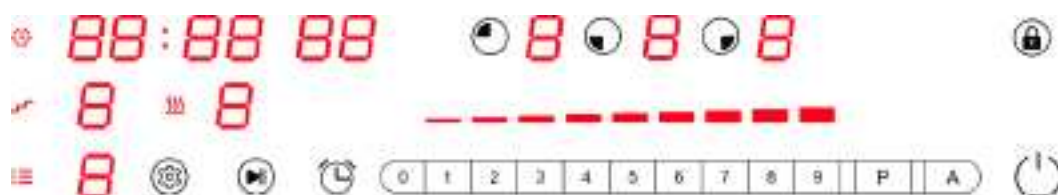
## 5 BURNER



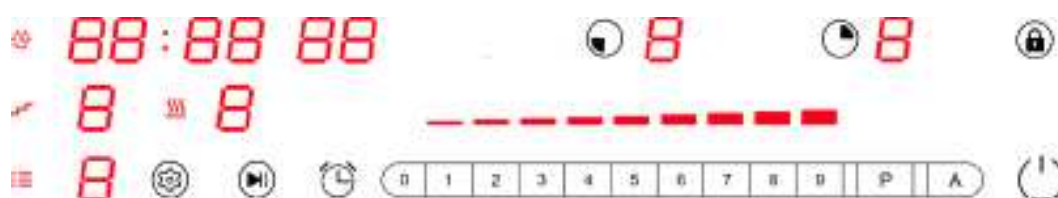
## 4 BURNER



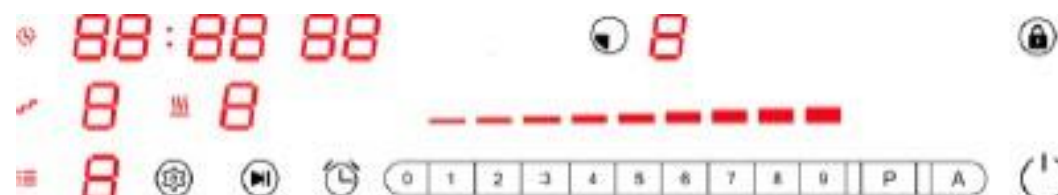
## 3 BURNER



## 2 BURNER



## 1 BURNER



# BASIC FUNCTIONS

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## **Power on:**

When power on, all the LED light 1x 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 have not any operation within 2 min. press power key can also directly return to power on model.

## **Lock:**

To avoid any mis-operation and ensure safety of children. Press this button for 3x 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 powerlevel.

## **Timer:**

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


# SMART FUNCTIONS

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## **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  /  can change the power level  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 is 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

