



User Manual

Tips for safety

Read the following instructions carefully. Keep the user manual, assembly instructions, and the device datasheet in a safe place for future reference.

Inspect the cooktop after unpacking. If the appliance shows any signs of damage, DO NOT connect it. Contact the technical department with a description of the error and, if possible, include relevant photos. Note that otherwise, any claim for compensation and/or warranty may be forfeited. Send your complaint to info@invisacook-eu.com.

The cooktop is to be installed according to the assembly instructions.

The cooktop is intended exclusively for household use. Operating the cooktop with an external timer or remote control is NOT intended. Do not leave the cooktop unattended during use. Exercise caution, especially when children are nearby.

Note: The cooktop must not be operated by children under 8 years of age or by individuals with physical or motor impairments without prior knowledge. It should only be used under the supervision of a person responsible for safety or after receiving prior instructions and safety briefing.

Do not allow children to play with the appliance. Routine cleaning should not be performed by children under 8 years old and should always be done under adult supervision.

Keep children under 8 years old away from the appliance and power plug. Invisacook is only suitable for installation under all countertops made of 12 mm porcelain material.

Countertops made of Quartz, Corian, Hi-Mac, and laminate coating are explicitly not recommended and are unsuitable for use with Invisacook. Such usage will result in the voiding of the warranty. Caution is advised for individuals with pacemakers in the vicinity of induction cooktops, and they should avoid standing too close to the cooktop during use. Consult your doctor or the appliance manufacturer to inquire about applicable standards and potential incompatibilities.

Danger of Fire Damage: Exercise caution when handling hot oil and grease, as they are highly flammable. In the event of a grease or oil fire, NEVER attempt to extinguish it with water. Turn off the appliance and smother the flames with a fire blanket or similar.

Risk of Burns: Extended use of the cooktops can cause the entire cooking area to become hot. This can also lead to the surrounding countertop, pots, and pans, cooking utensils, and other items becoming very hot. Be cautious to avoid potential burns.

Invisacook LLC and all subsidiaries assume no liability for any accidents or burns that may arise from the use of the Invisacook device, regardless of whether it is used properly or improperly.

Do not touch the cooktops or the surrounding countertop area!

The surface of the cooktops and the surrounding countertop area can become very hot and cause burns, even if they appear dark in color.

Do not touch the cooking area directly during or after use, and do not place any flammable items on it (pot holders, kitchen apron, cookbook, etc.) until the work area has sufficiently cooled. The cooking area includes not only the cooktops but also the surrounding countertop area. NEVER leave the stove unattended at high heat. Boiling pots can cause smoke, and the overflow of hot oil may potentially ignite a fire.

Danger of Electric Shock: Improper repairs are dangerous. Repair or replacement of defective power cables must only be carried out by dealer-authorized and appropriately trained personnel. In case of a defective appliance, unplug the power cord from the outlet or disconnect the power source.

A defective appliance can cause an electric shock. Never connect a defective appliance. Disconnect the appliance from the power source. Notify technical customer service. Do not wait for the cooktop to turn off automatically.

Danger of Overheating: The cooktops are equipped with a fan located in the lower part of the appliance. Small items or papers should not be stored in the drawers under the appliance, as they could damage or obstruct the fan. There should always be approximately 2 cm of space between the fan and the contents of the drawers.

Risk of Injury: In the case of a moist or wet cooktop surface, it is possible for your pot or pan to suddenly 'slide.' Therefore, always ensure that the bottom of the pot and the cooktop are dry and clean.

Avoiding Damage:

- NEVER use pots and pans without the InvisaMat!
- Never place hot cooking pots on the control panel or the function display, as this can cause damage.
- Do not let hard or sharp objects fall onto the cooktop, as this can cause damage.
- Never heat empty pots or pans, as this can cause damage.

Understanding induction cooking and Instructions on "How to Cook" properly:

Induction cooking differs from standard gas and electric cooking methods. The pot/pan heats up very quickly, even at the lowest power setting. Refer to the table on the next page for power levels to protect the cookware from overheating. The following 5 rules listed below must always be observed during cooking to ensure that the warranty is not compromised.

5 Rules for Warranty Protection:

1. The InvisaMat must always be used when cooking, NO exceptions!
2. Always use suitable cookware (see page 4).
3. The pot/pan must never be empty when the appliance is turned on. If the cookware is empty, it will heat up very quickly, potentially damaging the countertop and Invisacook.
4. (P) Power Boost should ONLY be used when boiling water. Power Boost automatically turns off after 10 minutes for safety reasons.
5. Cooking with oil or frying should ONLY be done with Power Level 6; otherwise, the warranty on the countertop will be void.

Maintenance and cleaning

The following tips and warnings serve as guidance for the proper cleaning and maintenance of the InvisaCook countertop.

Cleaning:

Clean the cooking surface after every use. Allow the cooking surface to cool down, and never clean the hot surface! Use a cleaning agent suitable for the countertop. Check the compatibility of the cleaning agent with your countertop or use water and soap. For cleaning, use dishcloths or sponges, ensuring they do not discolor.

Troubleshooting:

Malfunctions are usually attributed to minor details. Before contacting technical support, check the following tips and hints. If the issue persists, contact our technical support. NEVER place hot cookware on the control panel!

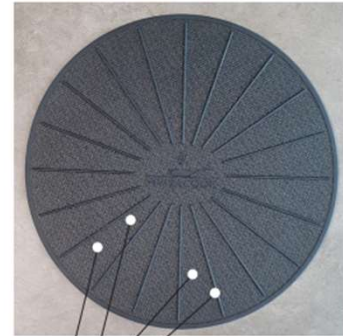
Display Indication	Displayed Error	Solution
E7/E8	Abnormal voltage for power supply, or miss plug / Hardwiring of the system.	Check that its been plugged in correctly at the outlet and the plug. If hardwire make sure this was done as instructed in the installation manual.
U	The cooktop was not connected properly.	Verify the connection according to the installation manual.
E3/E4	Error in the electronic system.	Dry the control unit.
Indicator lights are blinking.	The control unit has become moist or an object is on the cooktop.	Dry the control unit or remove the object.
The cooking zone indicators are blinking.		

Cooking table

Dishes	Power Level	
Crepes	6-7	
Fish	4-5	with lid
Shrimp and crab	6-7	
Baked fish		
Vegetables		
Peeled potatoes		
Goulash		
Meatloaf		
Burgers		turn regularly
Dumplings with lid		with lid
Rice pudding		
Breaded fillets		
Pasta		with lid
Rice		
Light sauces		
Schnitzel		turn regularly
Fried egg		
Steak		
Frozen products		
Frozen vegetables		

INVISAMAT

Induction & anti-slip mat



Heat conduction

Silicone ribs extend the lifespan of the work surface through heat conduction.

Safe cooking

The mat secures the cookware against slipping during cooking.

Flexible and durable

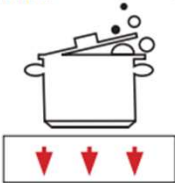
A blend of silicone and fiberglass prevents scratches and scrapes on cookware and work surface.

Easier cleaning

The coarse surface holds spills back, thus protecting the work surface.

Without InvisaMat

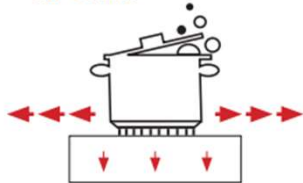
96° Celsius



VS

With InvisaMat

38° Celsius



Without the InvisaMat, the cookware reflects heat back onto the work surface, unnecessarily heating it up. This, in turn, shortens the lifespan of the work surface.

The silicone ribs extend the lifespan of the induction cooktops by diverting the heat reflected by the cookware away from the induction field.

Condition - 500 ml of water, 5 minutes, P9 (1800W)
Values may vary depending on the work surface and cookware. **To protect your work surface, the InvisaMat should always be used while cooking.**

Heat-absorbing cooking mat

Patented and FDA-approved material made of 100% silicone and fiberglass that protects your work surface from heat, scratches, and scrapes. The completely non-slip base is also suitable for use in the oven and microwave; oven and dishwasher safe up to 260°C.

Warning

NEVER use on conventional electric or ceramic cooktops. The conductive heat would melt the mat. Suitable for induction cooktops only. Use only when the cooktop is regulated by wattage (e.g., levels 1-10). If your cookware only has a thin induction-compatible layer, it may not be recognized by the unit.

Product care - Care and usage instructions for the InvisaMat Use only with induction cookware • Do not place empty cookware on top! • Clean the mat as needed (dishwasher safe)

Compatible Cookware for Your Work Surface

Compatible Cookware for Your Work Surface

For best performance, we recommend pans and pots made of full stainless steel. If a magnet can adhere well to both the bottom and the outer wall, induction heat develops optimally. Therefore, Invisacook recommends using full-layer stainless steel or triple-layer cookware in combination with the InvisaMat.

Non-Compatible Cookware

Cookware made of aluminum, copper, or glass ceramic may not work unless the bottom has a core of magnetic material. Many manufacturers have now integrated a thin magnetic layer into the bottom of their pots and pans, which allows for induction but is extremely inefficient. Invisacook advises against using such cookware!

Do Not Use These Variants

Cast iron cookware is essentially suitable for induction cooking, but it emits an extreme amount of heat. This excessively heats the work surface and results in significant heat loss.

Induction adapter plates (also known as induction disks or induction converter disks) are also energy-wasting and lead to rapid heating of the work surface.

Child-Safe System

Invisacook has a child lock to prevent the device from being mistakenly turned on or off. You can find the child lock on the control panel. In sleep mode, the child lock is automatically activated.

Turning On and Off

Your Invisacook device should always be turned off when not in use. To turn the device on and off, press the start button (in the middle) for 2-3 seconds. If nothing happens, lift your finger and repeat the process.

Normal operating noises

Induction Cooktops, which ensure that heat is generated directly in the cookware. Depending on its composition, the following noises or "vibrations" may occur:

A deep humming like that of a transformer

This noise occurs when cooking at high levels. The large amount of energy transferred from the cooking plate to the cookware creates the deep humming. The noise disappears once the cooking level is reduced.

A faint whistling

This noise occurs when the cookware is empty on the switched-on field. It disappears once the cookware is filled. Never place empty cookware on the plates when the cooking field is turned on.

A crackling noise

This noise can occur with cookware composed of different layers of materials. It is caused by the different internal vibrations of the materials. The volume of the noise depends on how the food is cooked.

A loud whistling

This noise mainly occurs with cookware composed of different layers of materials and placed on two cooking zones simultaneously at maximum level. The noise disappears or decreases once the power level is reduced.

The noise of the fan

The Invisacook device is operated at a controlled temperature to ensure correct operation and reliability of the electrical system. Therefore, the device is equipped with a fan that automatically turns on and off depending on the temperature. The fan may also start and run after the device is turned off due to high residual heat.

Environmental Protection

Energy Saving Tips

- Always use the appropriate lid for your cookware.
- Use the InvisaMat and ensure a clean, level bottom of the cookware, this saves energy.
- Cookware and cooktop should have the same diameter. Manufacturers of induction cookware often indicate a larger diameter than the bottom actually has.
- Match the cookware to the food being cooked. Oversized pans or pots unnecessarily consume energy.
- Do not use more water than necessary when cooking. This saves energy and preserves vitamins and minerals in vegetables.
- Cooking at too high levels wastes energy.



Control Unit Touch Screen / Usage + Functions

The INVISACOOK control unit is a self-contained system operated via touch screen.

- Fold-out drawer or under the wall cabinet
- Concealed in a drawer
- Mounted on the connecting wall
- Materials - depending on preference, this applies only to the installation of the control unit!

Features

- Easily recognizable touch screen
- Red light on black background
- Power Boost option for faster heating

Device Operation

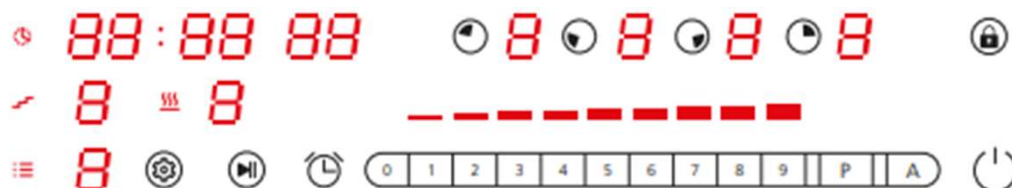
Position your induction-compatible cookware in the center of the cooking zone. While the device checks the connection, the LED number on the control panel will blink red. Once the connection is established, the LED number on the control panel will illuminate. If the cookware is too far away from the induction coil, the LED will blink red, and a beep will sound (indicating a faulty connection). To reset the device, it must be disconnected from the power for 10 seconds.

Status	Display
Off	Off/Inactive
Power on	LED lights up on control panel
Connected	LED number lights up on control panel
No connection LED blinks IC red	LED blinks IC red
Beep sound	no connection
Faulty connection	A letter followed by a number (e.g. H-8)

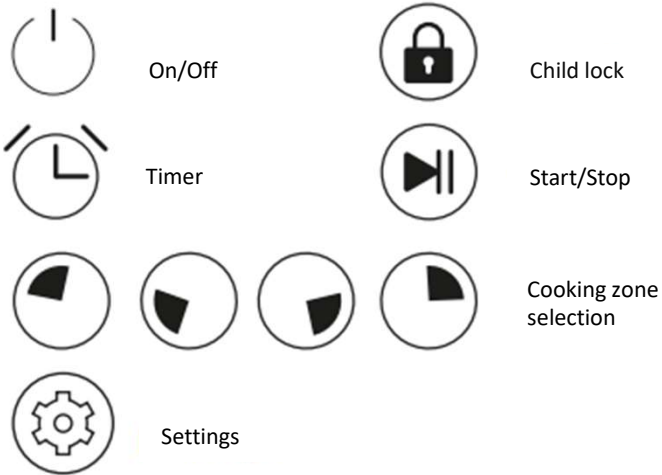
Foreign Object Detection

INVISACOOK - Control Unit - The unit features a mechanism that detects foreign objects. If this occurs, the unit immediately shuts off, indicated by the flashing LED on the control unit and an audible beep signal.

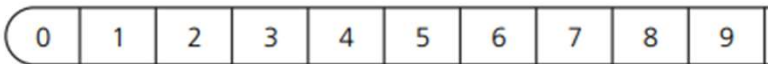
User interface



Buttons and layout Touch Screen



Cooking Levels



Power On

When powered on, all LEDs light up for 1 sec + beep, then the beep ends. If the surface temperature exceeds 60°C, an "H" for Hot appears on the selected cooking point display on the control unit. All other buttons are then invalid except ON/OFF and the child lock.

On/Off

Press the ON/OFF button - Standby mode, all LEDs briefly light up, a beep sounds. If the surface temperature exceeds 60°C, an "H" for Hot appears on the selected cooking point display on the control unit; if not, the LED "-" will show, and the timer LED will show "--".

Manual Cooking Selection

After the unit is turned on, select your desired cooking point, then cooking level using levels 1-9 or Power Boost (B).

Child Lock

To prevent misuse and ensure the safety of your children, press the "Lock" button for 3s to activate the function. The display lights up, all buttons except the child lock and power button are deactivated.

Power Boost (Faster Heating)

Activation of Power Boost = select your desired cooking zone, then select the desired cooking level, and then press "B". Deactivation of Power Boost = press "B" again to end the Power Boost; the unit will then return to the previously selected cooking level.

Power Sharing and Numerical Equivalents



The Invisacook unit is a device with "shared" power supply. By dividing the power demand among the various burners, the Invisacook unit remains highly efficient and requires less than 25 amperes when all cooking points are activated simultaneously. The Invisacook device operates with the following selected power parameters:


Once you have activated the Power Boost on the left or right side of the device, you can use the 2nd cooking zone on the activated side with a maximum setting of (8). Maximum power levels of 8 (eight) and 6 (six), without Power Boost, can be independently reached on each side, allowing all four burners to be used simultaneously. The device automatically adjusts to the corresponding power levels when all four burners are used simultaneously.

Timer










Press the "Clock" button to activate the timer (max 99 minutes), this only works when a cooking zone has already been selected, then select from 0-9 to set the timer.





Smart Functions


"Recording" With the cooking point (2.3) activated, press and hold the setting knob , then the Invisacook will record your cooking time and cooking level. Every time you choose a new cooking level, the device initiates a new recording, up to a maximum of 4 times. Press 

to end the recording; if 4 recordings have been used, the device will automatically end the recording. To save your cooking levels, press the Menu Timer button (no LED lights up), now select your cooking level from 0-9, then press and hold the setting button  to save.

Saved cooking programs


In standby mode, press and hold the setting button  for a long time to create or modify the cooking menu, then the number LED  blinks red. Press 1-9 to select the cooking menu, press  /  to confirm the cooking menu. Then the cooking level button  will blink red. Press  /  in briefly, then adjust the power  and the cooking time  (M:S), the cooking cycle can look like this:


From  to  to  to  etc.

Cooking step: all in 4 stages, cooking power can be 1-9, cooking time: max to 99s: 99s. When you're finished, press the setting button .

AutoMode


a) Automatic Cooking (preset):

In standby mode, press  to activate the Auto Mode; now the cooking plates LED lights up and indicates "A," and the Menu number will blink (if you have taken the previous step).

Press 1-9 to select a cooking menu, press  to start the cooking menu, pressing the button again stops the selected menu. In the bottom right corner, you will see on which cooking surface the menu is stored.

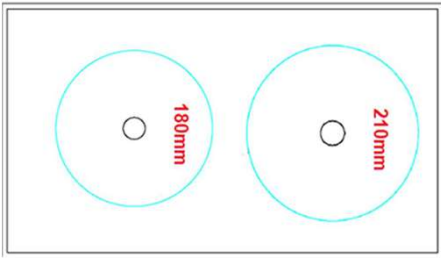
b) Preset for Menu:

In Auto Mode, when you select the Cooking Number, press  to save it. Now the button  blinks. Press 0-9 to select the desired cooking time, maximum 99m:99s.

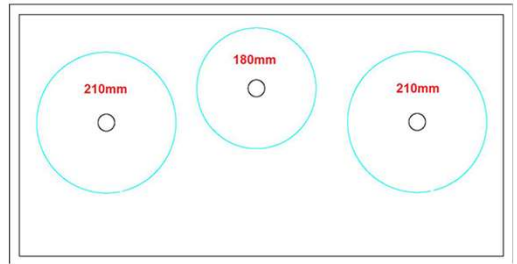
Press  to start the preset menu; when the set time expires, the unit will shut off.

Induction through 12 mm ceramic

2 burner unit:

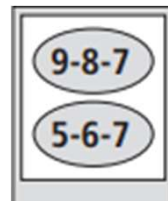
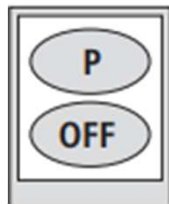


3 burner unit:

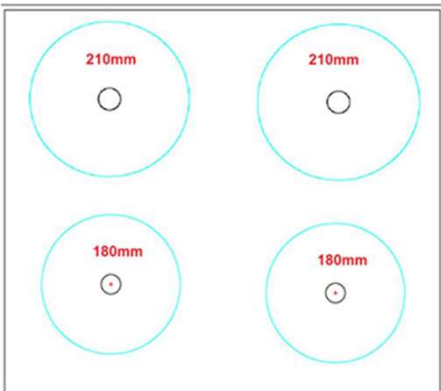


Shared Power

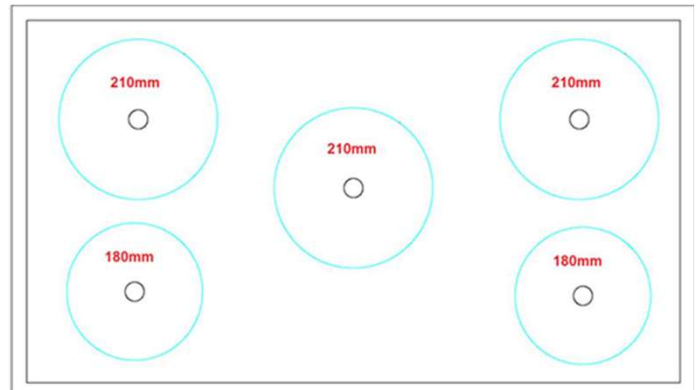
In the following examples, each 2-burner zone has a share of energy.



4 burner unit:

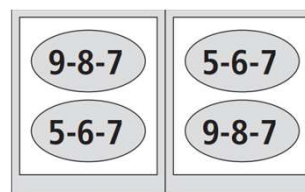
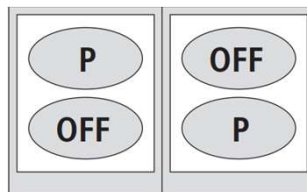


5 burner unit:



Shared Power

In the following examples, each 2-burner zone has a share of energy.



Warranty Terms

Each cooking surface comes with a comprehensive 2-year warranty. For a fee, the customer can extend the warranty for an additional 3 years. The unit must be registered with Invisacook Europe GmbH to receive the warranty.

Regulatory Requirements Intended Applications. This product is intended for indoor use.

Product Safety IEC60950-1 (International)

Product EMC Compliance - Class B Compliant Note: The product must comply with Class B emission requirements, as the end product is configured for commercial use. The system shall have a minimum of 3db margin to the Class B limit.

CE-EMC

EN 55014-1:2017

EN 55014-2:2015+A1:2018

EN 61000-3-2:2019

EN 61000-3-3:2013+A1:2019

CE-LVD

EN 60335-1:2012+A11:2014+A13:2017+A1:2019+A2:2019+A14:2019

EN 60335-2-9: 2019

EN 62233:2008

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"Typical" parameters specified in energy data sheets and/or specifications may vary in different applications, and actual performance may change over time. All operating parameters, including "Typical", must be validated by your technical experts for your application.

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