



**INVISACOOK**  
*The Original*



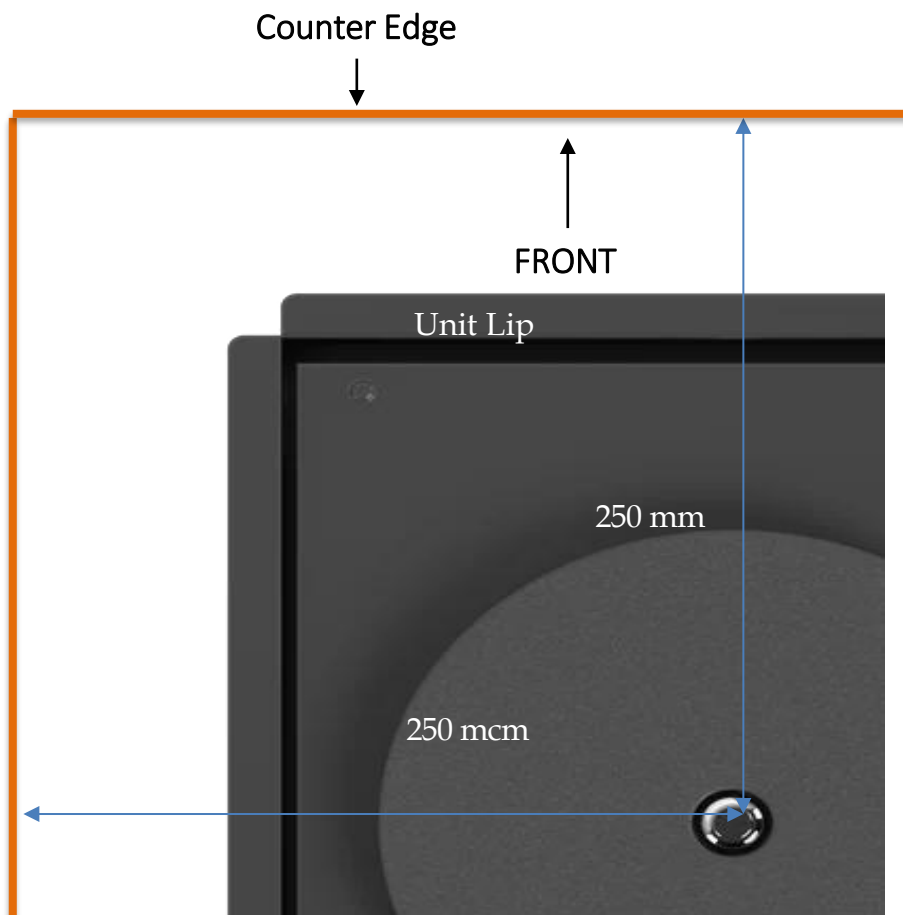
**INSTALLATION GUIDE**

# IMPORTANT NOTES FOR PROPER INSTALLATION BY GUIDANCE OF PORCELAIN MANUFACTURES

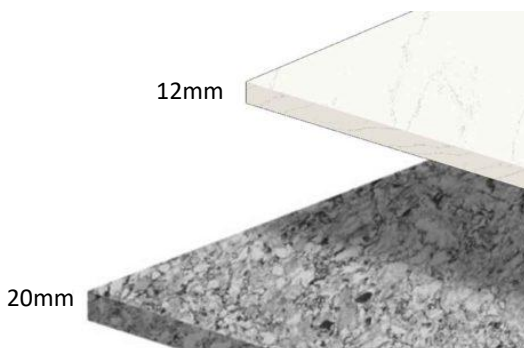
- The center of the burners is to be a minimum of 250 mm away from any open ends or edges of the Countertop Material.

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

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



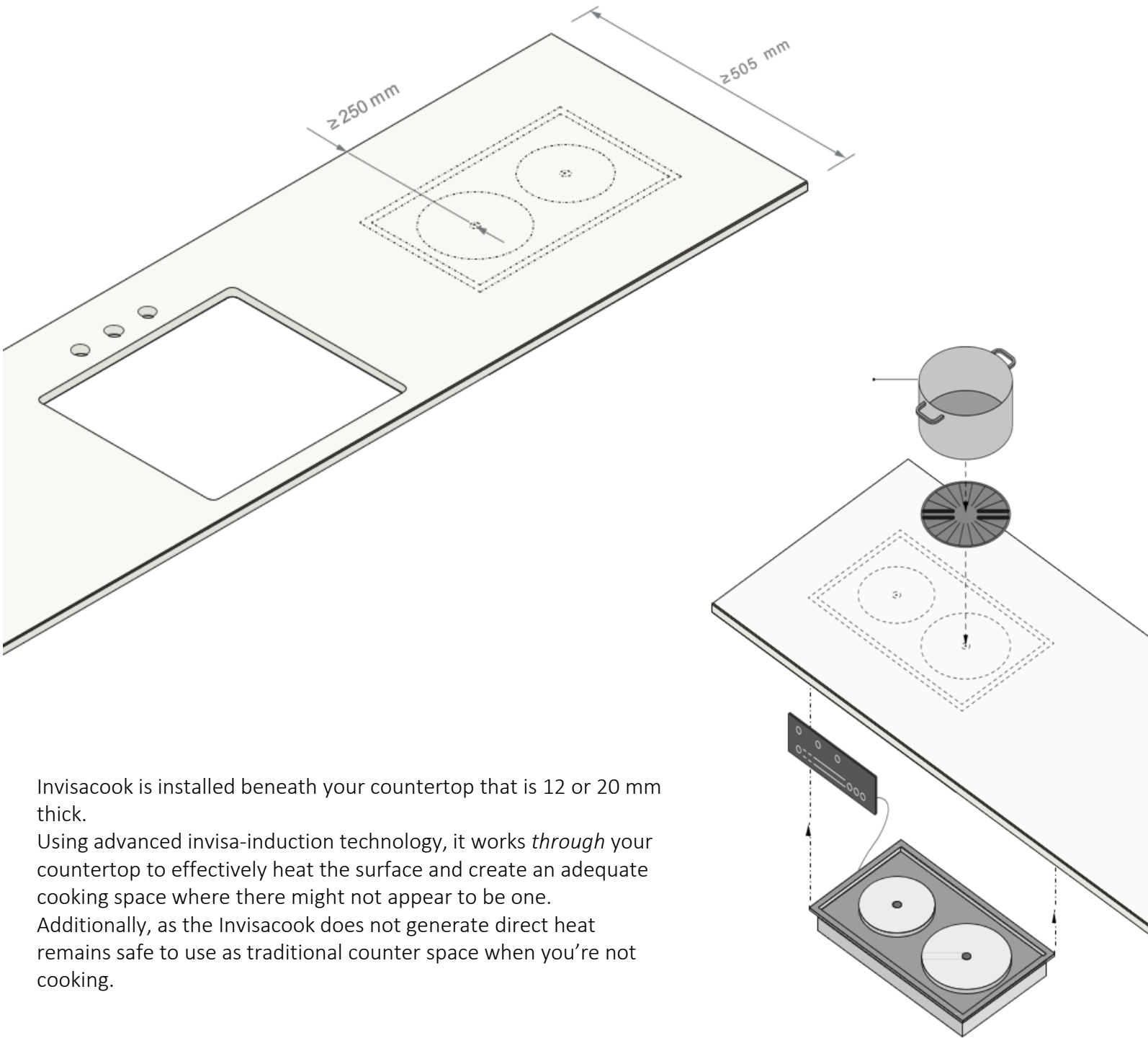
**Minimum Dimensions to Counter Edge**  
Measurements to front, back and sides of the countertop. ,  
Make sure to check next pages, with countertop depth and width minimum requirements for each unit.



*Invisacook can only be used with a min of 12mm and max of 20mm countertop thickness, from tested and approved porcelain brands.*



# INVISACOOK GUIDELINES



Invisacook is installed beneath your countertop that is 12 or 20 mm thick.

Using advanced invisa-induction technology, it works *through* your countertop to effectively heat the surface and create an adequate cooking space where there might not appear to be one.

Additionally, as the Invisacook does not generate direct heat remains safe to use as traditional counter space when you're not cooking.



Approved porcelain brands for benchtop & their distributors in the Australian market



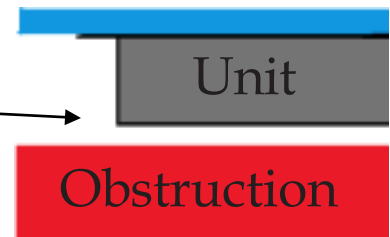
# UNIT VENTILATION FROM THE UNDERSIDE

---



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. 1 & 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.

20 mm gap must be left on the underside of the unit as not to obstruct the fan for proper ventilation.



# UNIT SENSOR WITH THERMO GEL

---



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. **Remove ONLY the 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:



# INSTALLATION WITH SINK CLIPS

---

The installation of Invisacook don't require any technician or appliances specialist. Installation is carried out in two stages – Stage 1 at the factory, Stage 2 on site.

*Stage 1 - pre-installation: glueing clips (you can find them within the unit box) on underside porcelain countertop with Epoxy glue for stone.*

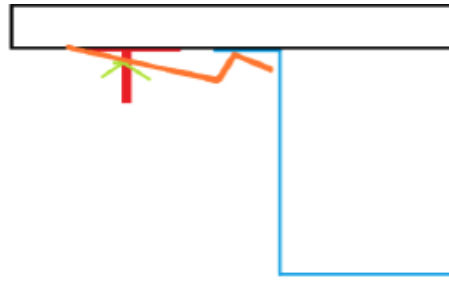
1. USING THE **CARDBOARD TEMPLATE** FOUND IN THE BOX, MARK THE POSITION OF THE CLIPS ON THE UNDERSIDE OF THE PORCELAIN COUNTERTOP.
2. BEGIN BY PREPARING THE AREA WHERE YOU PLAN TO ADHERE YOUR CLIPS, BY TAKING **AN ALCOHOLIC SWAB AND GENTLY CLEANING THE AREA** OF ANY DUST OR RESIDUE LEFT AFTER FABRICATION. IN CASE OF MESH ON THE BACK OF THE PORCELAIN SLAB, REMOVE IT FROM THE ENTIRE AREA OT THE UNIT AND CLIPS.  
SEE FOLLOWING PAGE FOR SUGGESTED CLIPS POSITION FOR EACH UNIT.
3. USE EPOXY GLUE FOR STONE TO FIX THE CLIPS IN POSITION:  
WE RECOMMEND TO PUT THE GLUE ON THE BOTTOM OF THE CLIP FIRST AND THEN 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, ADD EXTRA EPOXY TO THE TOP TO COVER THE SINK CLIP FOR BETTER BOND RESULT.
4. LET DRY AS PER GLUE'S INSTRUCTION.
5. STAGE 1 PRE-INSTALLATION IS COMPLETED.

*Stage 2 – final install of Invisacook on site*

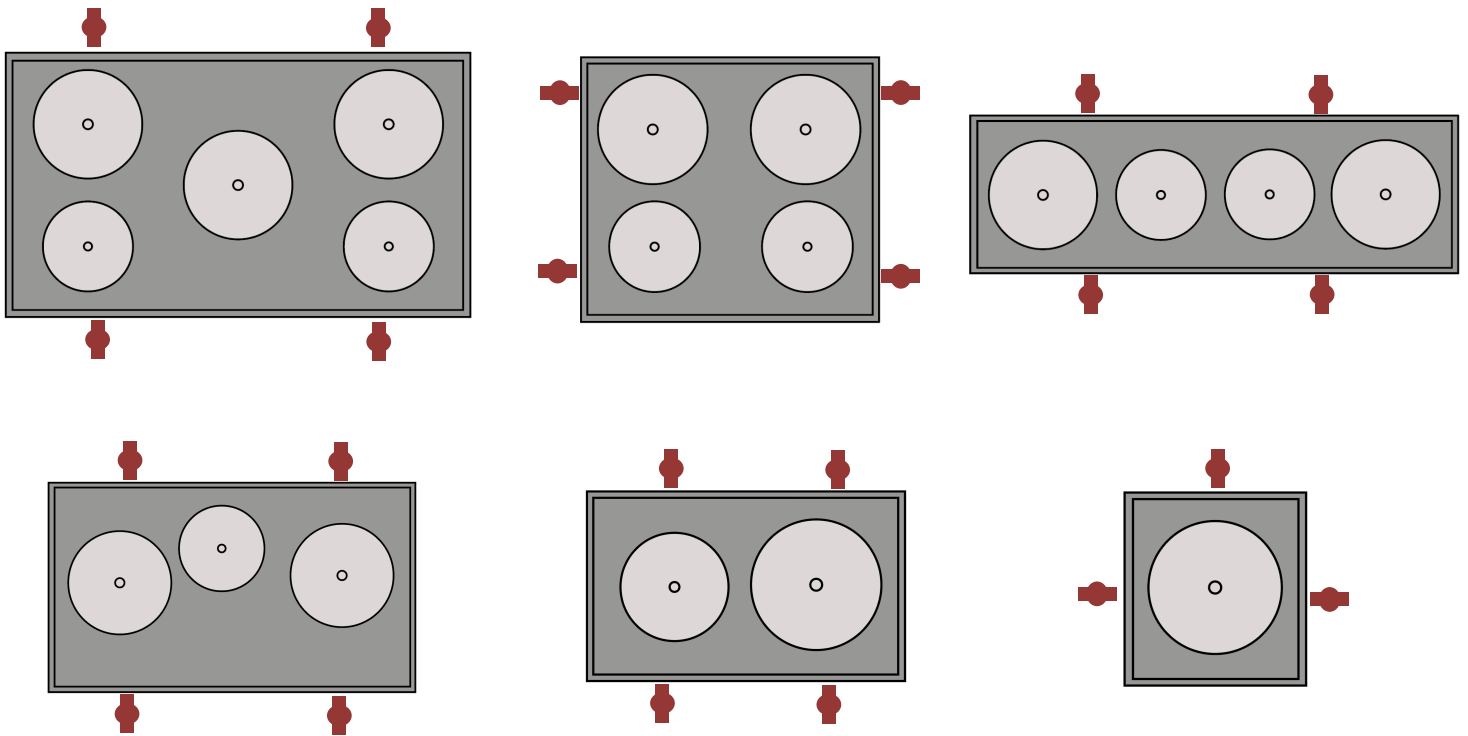
1. SECURE THE INVISACOOK UNIT TO THE UNDERSIDE OF THE PORCELAIN COUNTERTOP BY TIGHTENING THE CLIPS AGAINST THE UNIT'S LIP.  
MAKE SURE THE UNIT PERFECTLY ADHERES TO THE PORCELAIN SURFACE.
2. INSTALL THE BENCHTOP ON THE JOINERY. MAKE SURE THE BENCHTOP IS PERFECTLY LEVELLED.
3. THE ELECTRICIAN WILL HARD WIRE THE UNIT – FOR POWER CONSUMPTION AND WIRING INSTRUCTION SEE FOLLOWING PAGES.



TIGHTENING THE CLIPS AGAINST THE UNIT'S LIP AS SHOWN IN THIS DIAGRAM.



## SUGGESTED SINK CLIP LAYOUT



If you have a **substrate** to support the porcelain countertop, cut-out the area where the unit goes, allow for about 100 mm all around the unit to make room for the clips. **The unit must adhere perfectly to the underside of the porcelain countertop. DONOT** install as a drop in on top of Plywood or any substrate, you wouldn't have to the unit in case it needs to be accessed for maintenance or repair.

# CONTROLLER POSITION OPTIONS

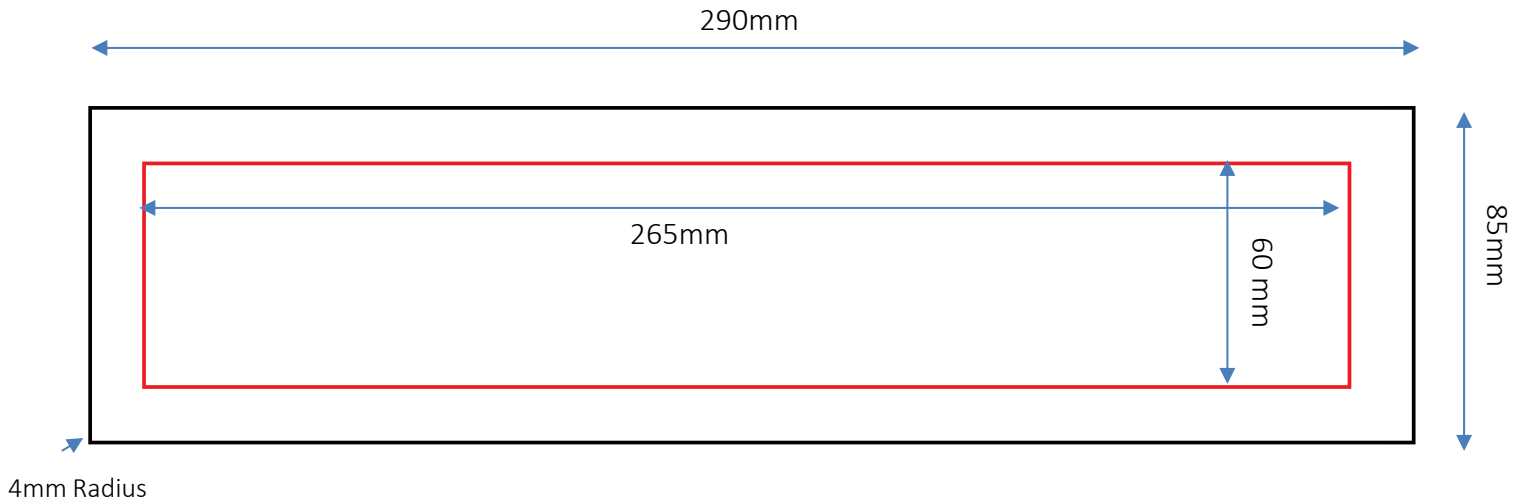
---

The position of the control panel is fully customizable based on your kitchen design.  
We do NOT recommend to install the control panel on the countertop.

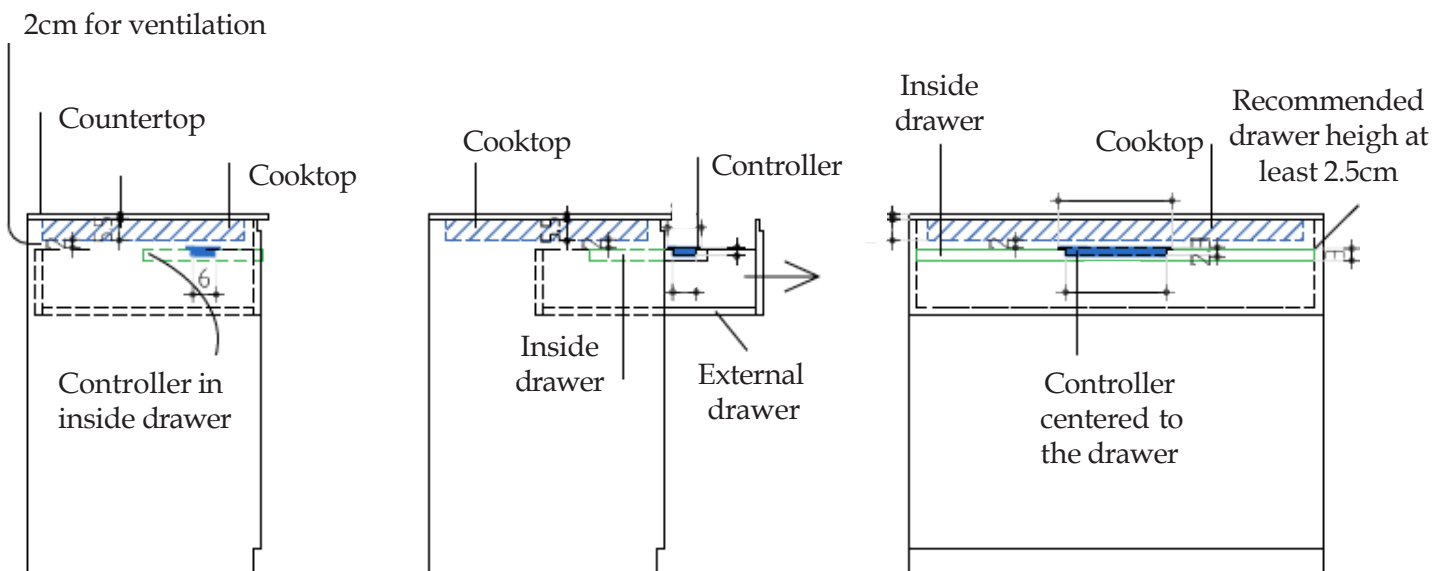




# CONTROLLER INSTALLATION

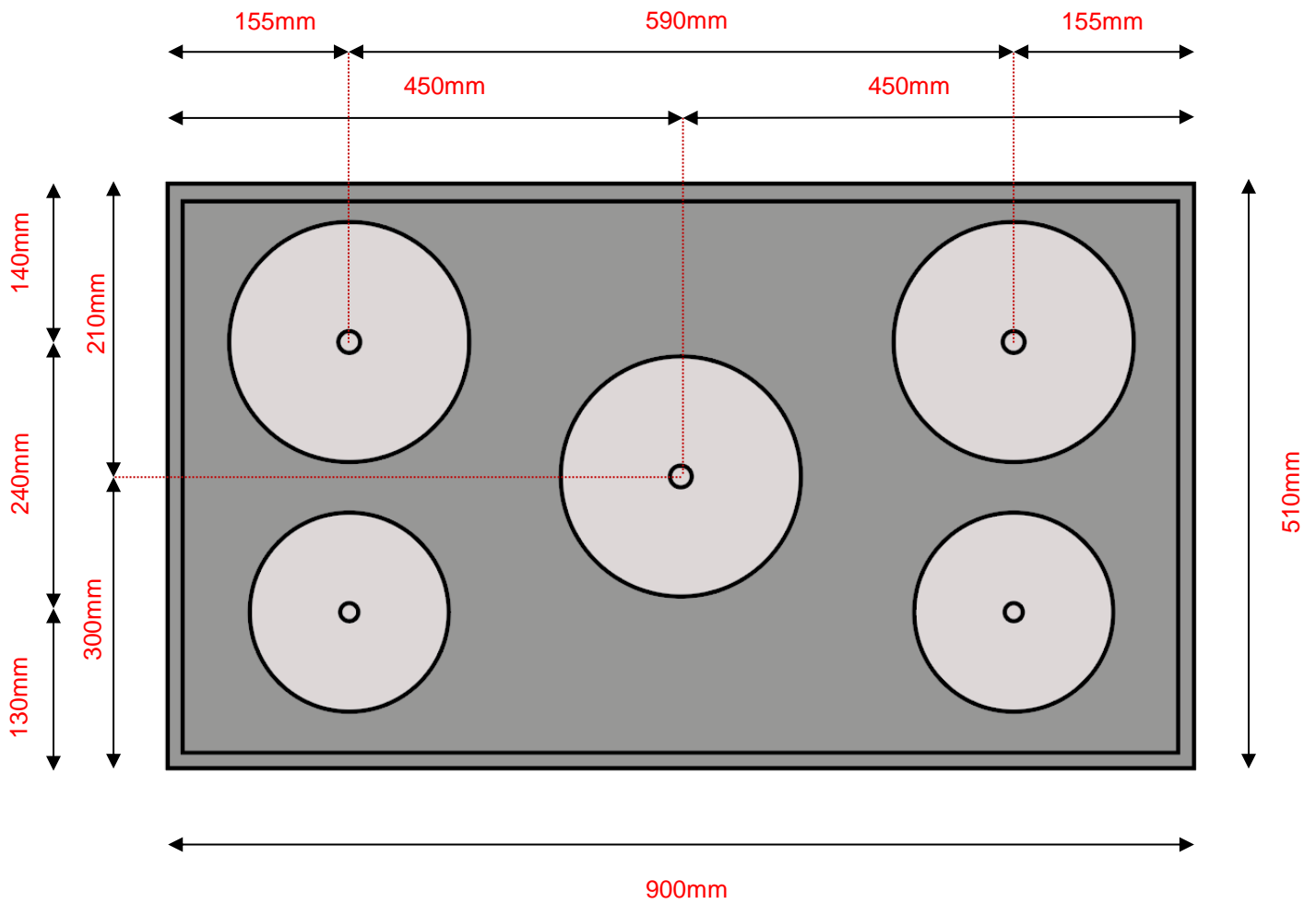


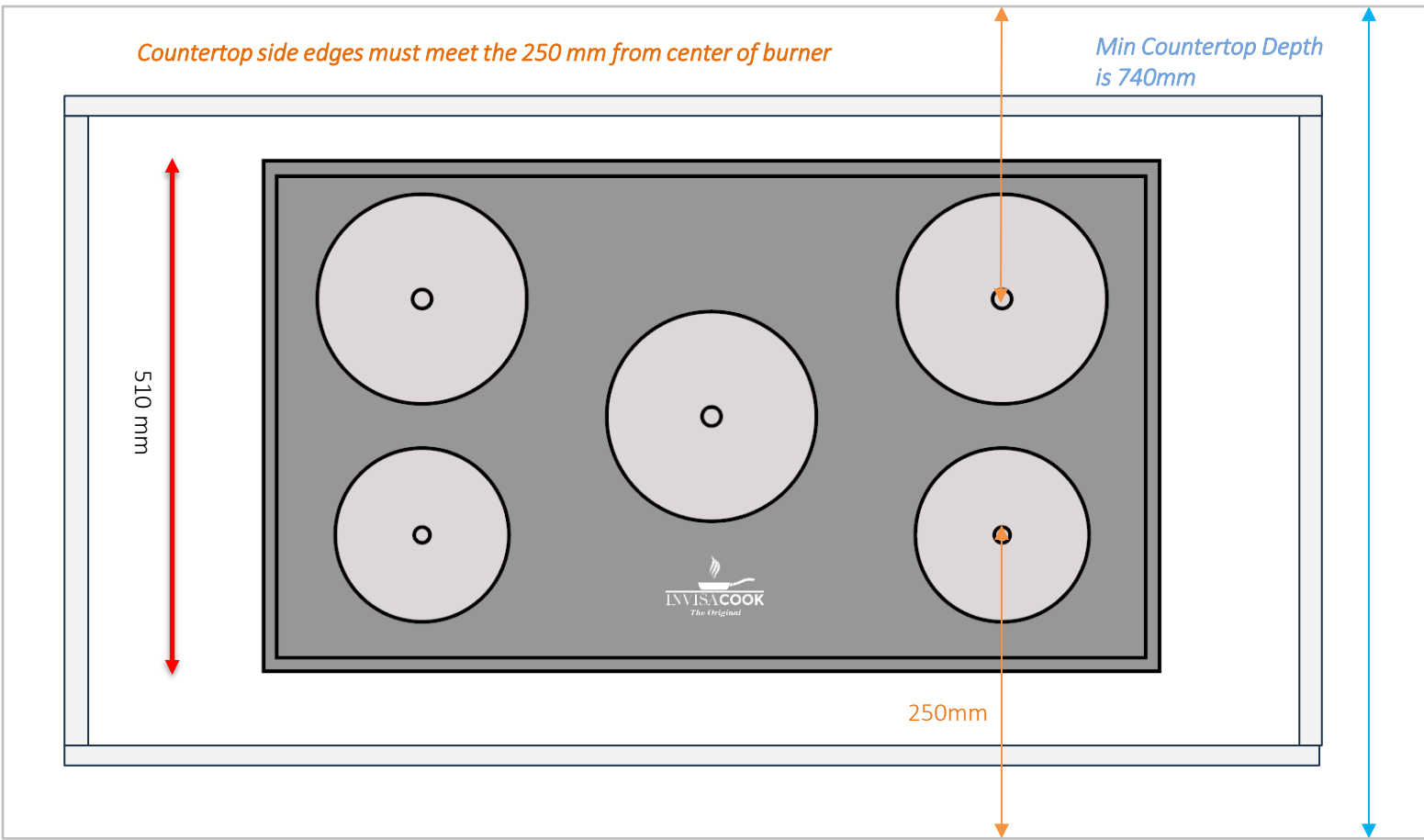
Allow space for the cables to plug in comfortably on the 2 short sides of the control panel.



# 5 BURNER UNIT

## INSTALLATION ORIENTATION





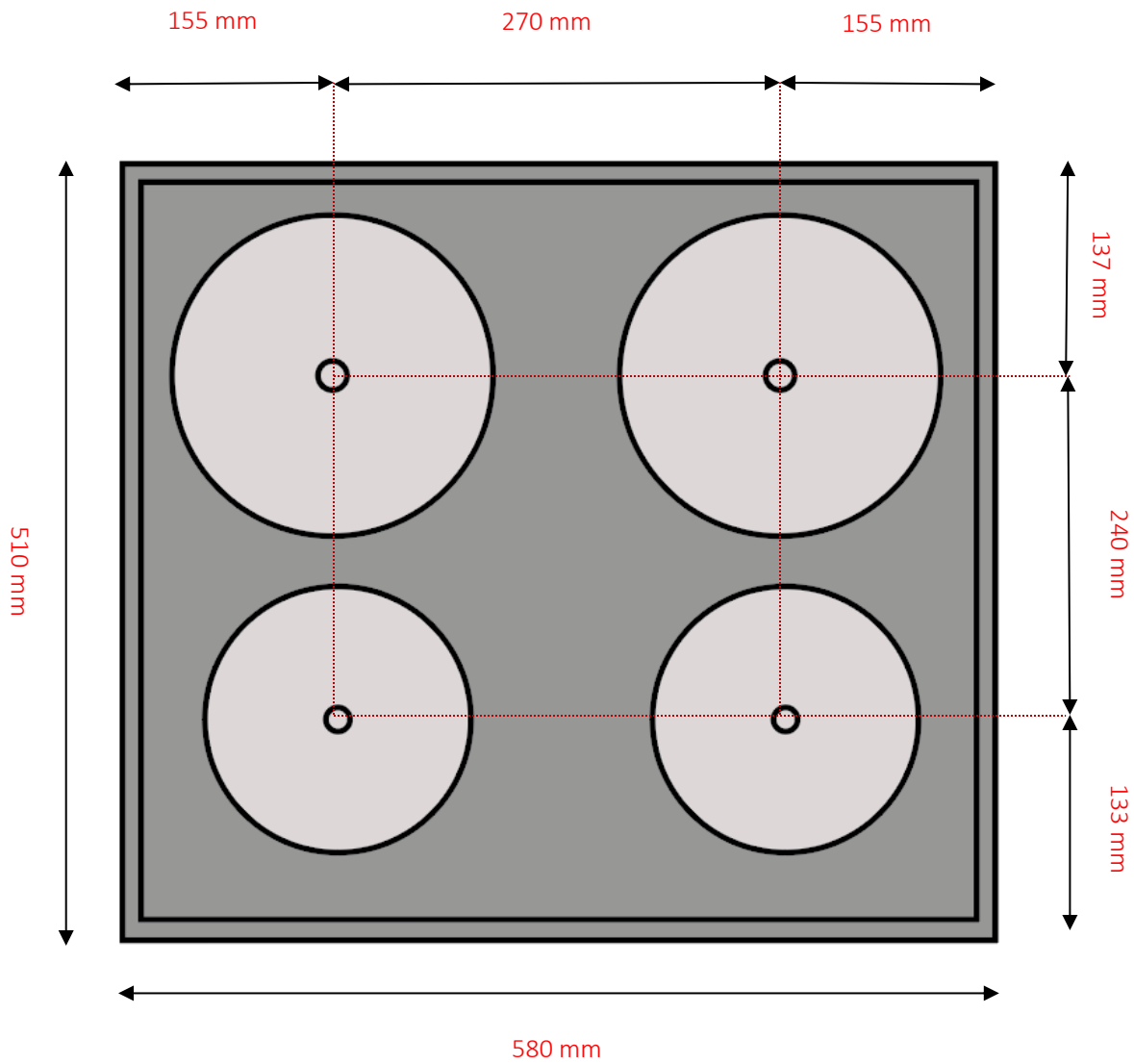
MINIMUM INTERNAL CABINET SIZE 710 (D) X 1100 (W) MM

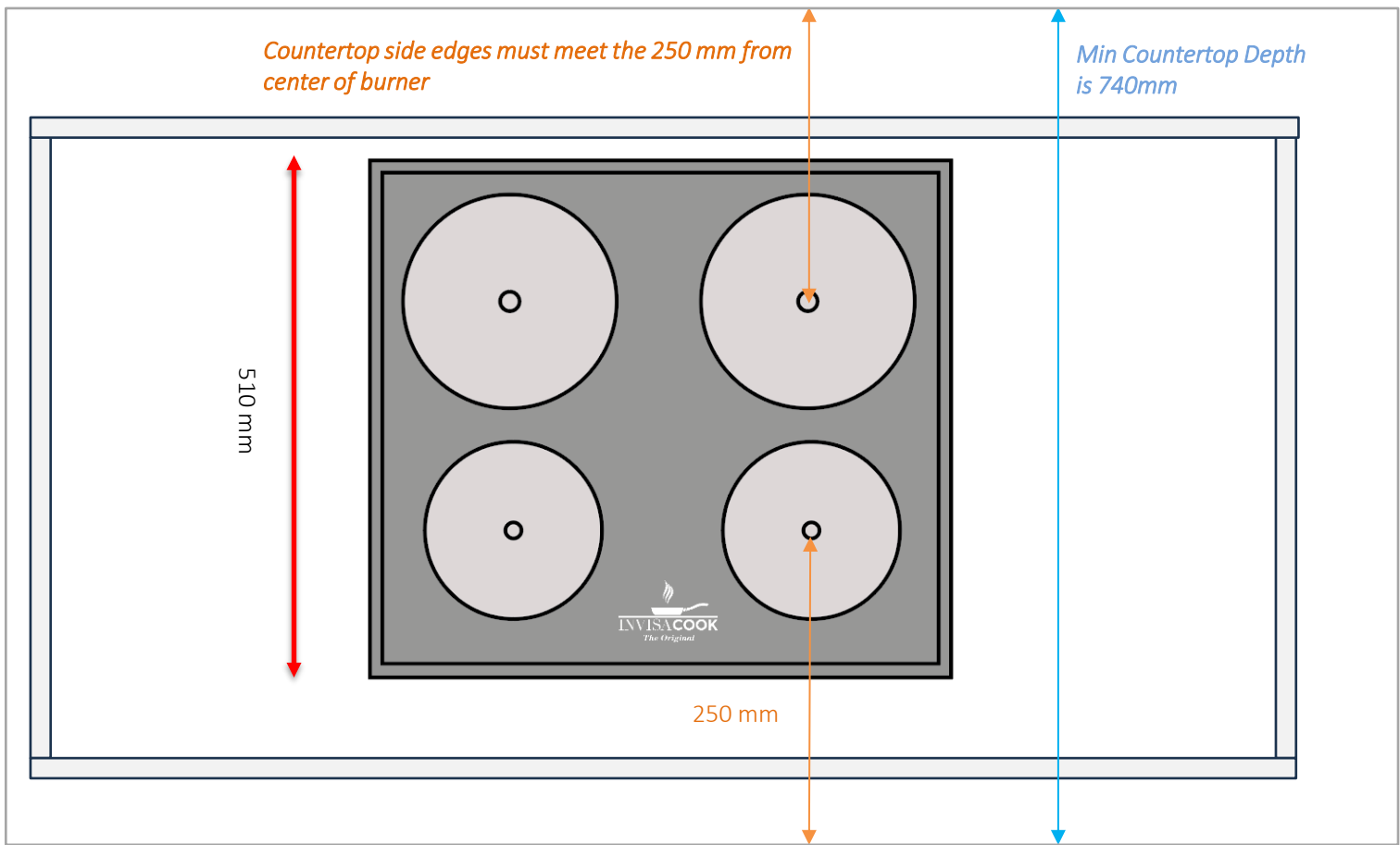


# 4 BURNER UNIT

## INSTALLATION ORIENTATION

---





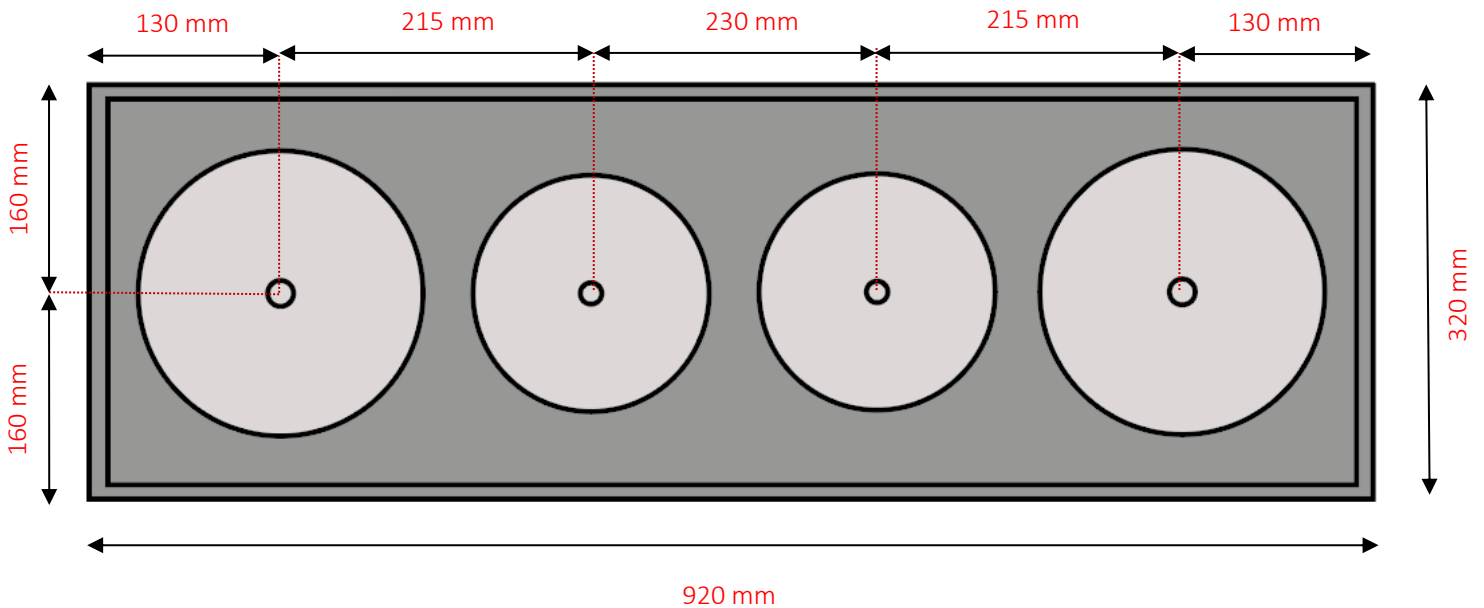
MINIMUM INTERNAL CABINET SIZE 710 (D) X 780 (W) MM

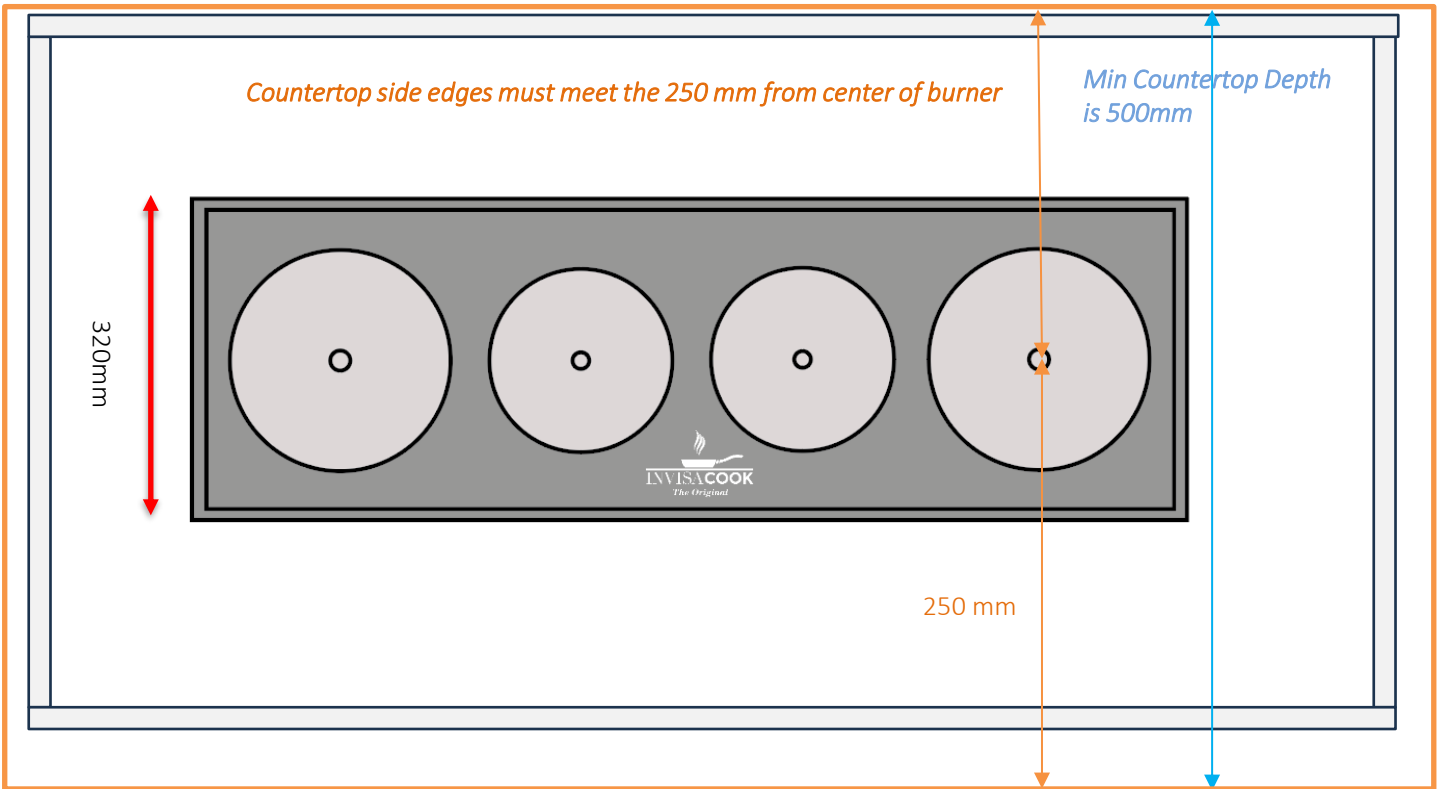


# 4 BURNER STRAIGHT ROW UNIT

## INSTALLATION ORIENTATION

---



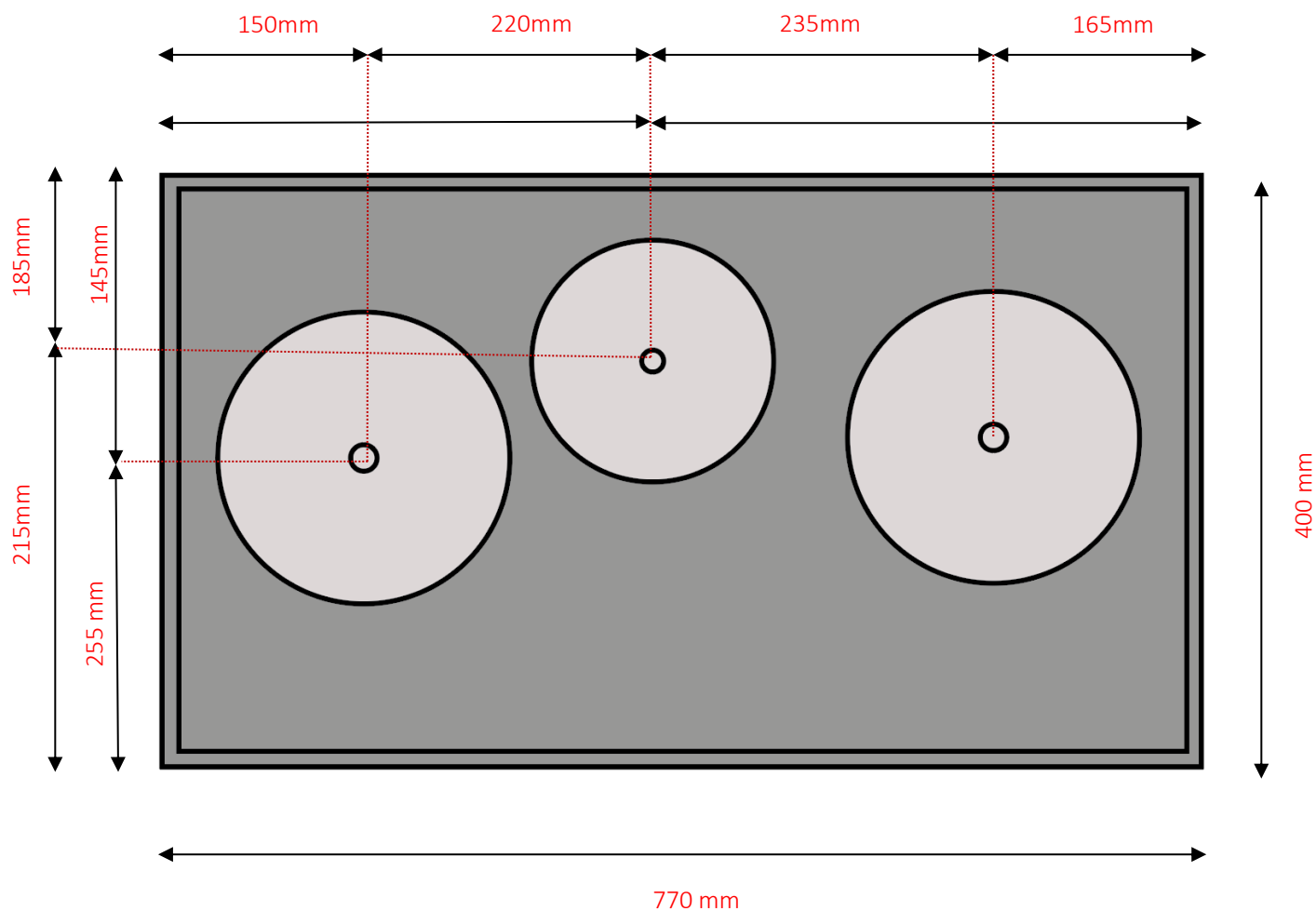


MINIMUM INTERNAL CABINET SIZE 500(D) X 1120 (W) MM

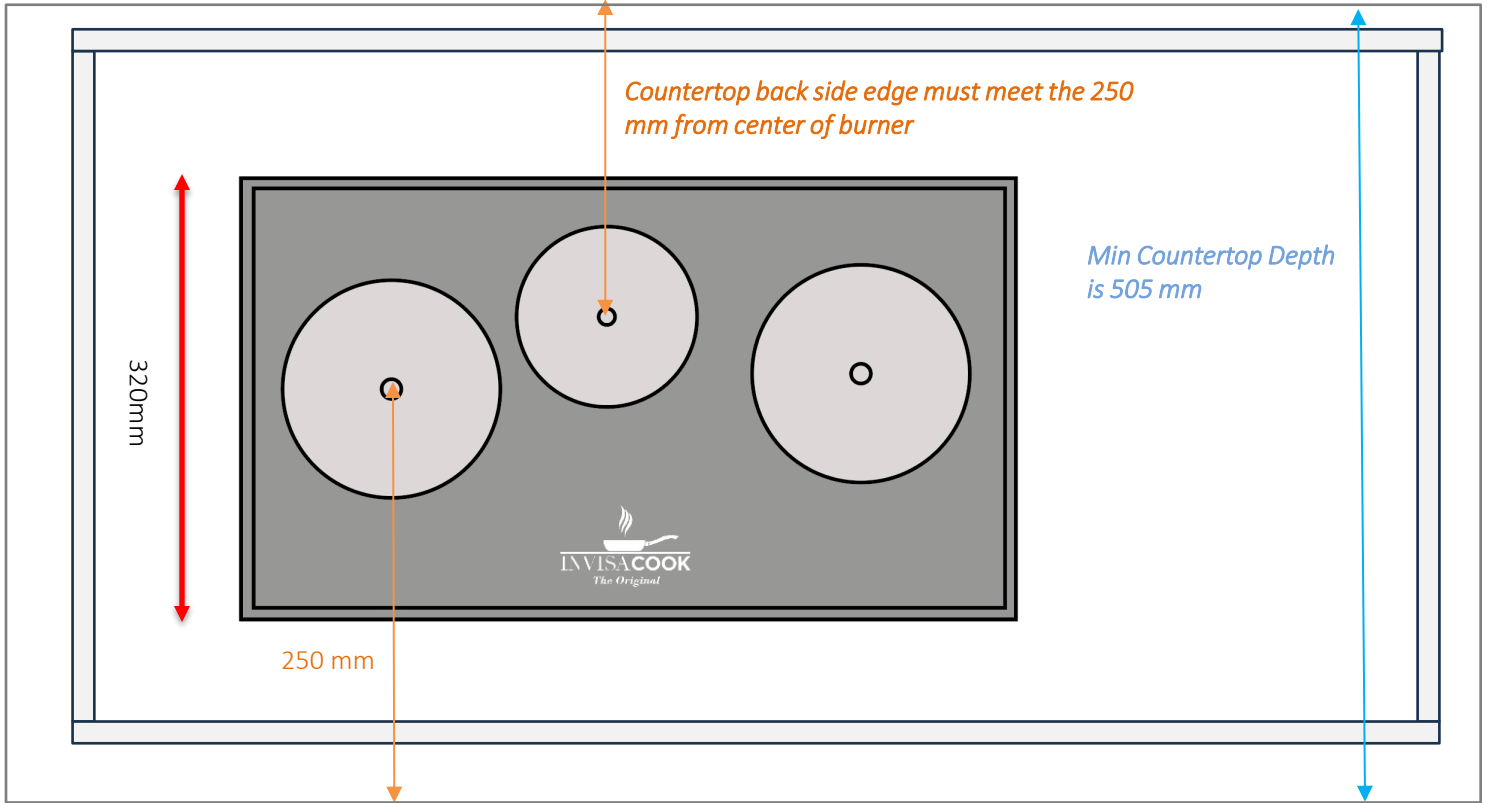


# 3 BURNER UNIT

## INSTALLATION ORIENTATION







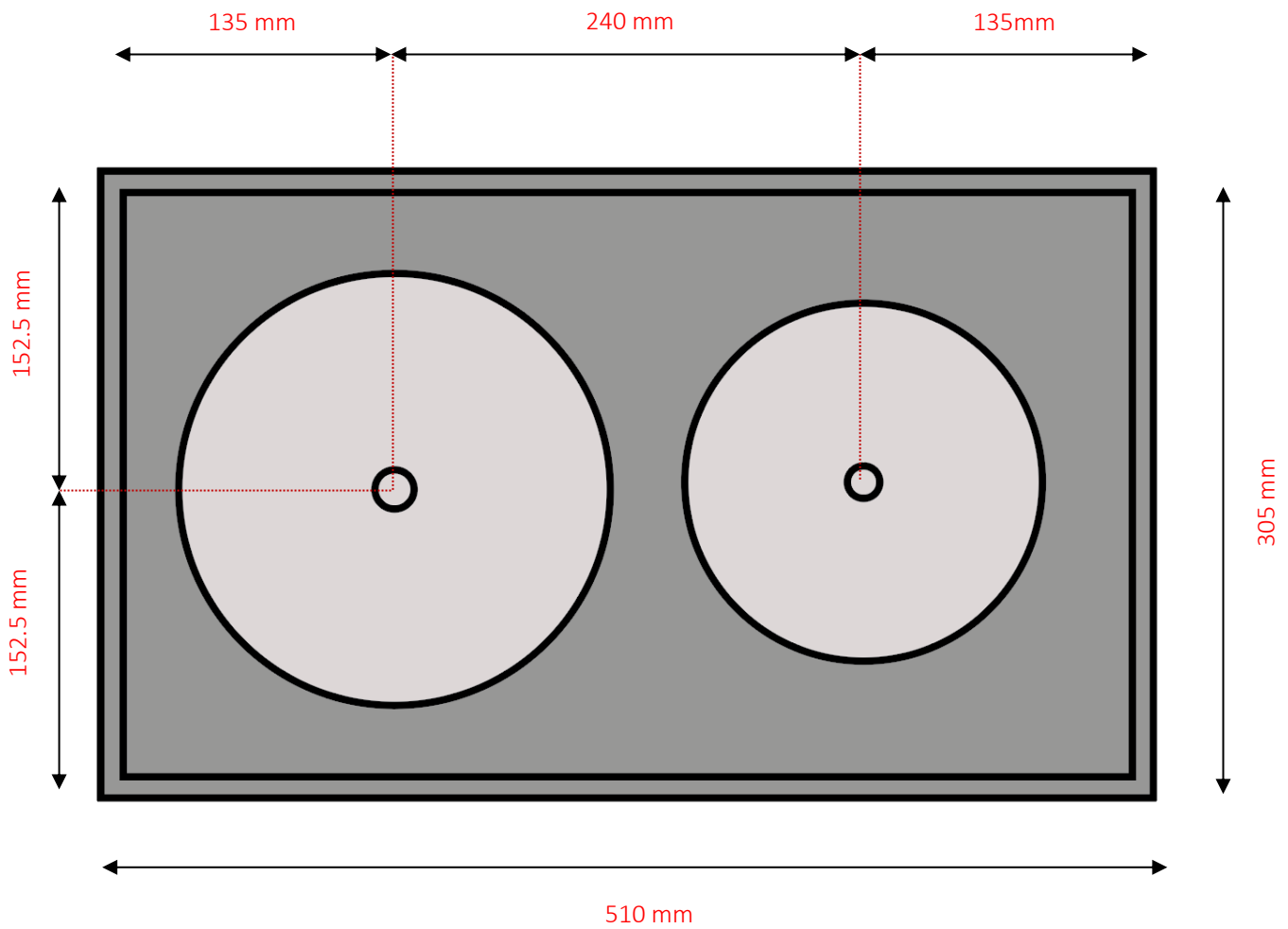
MINIMUM INTERNAL CABINET SIZE 600(D) X 970 (W) MM



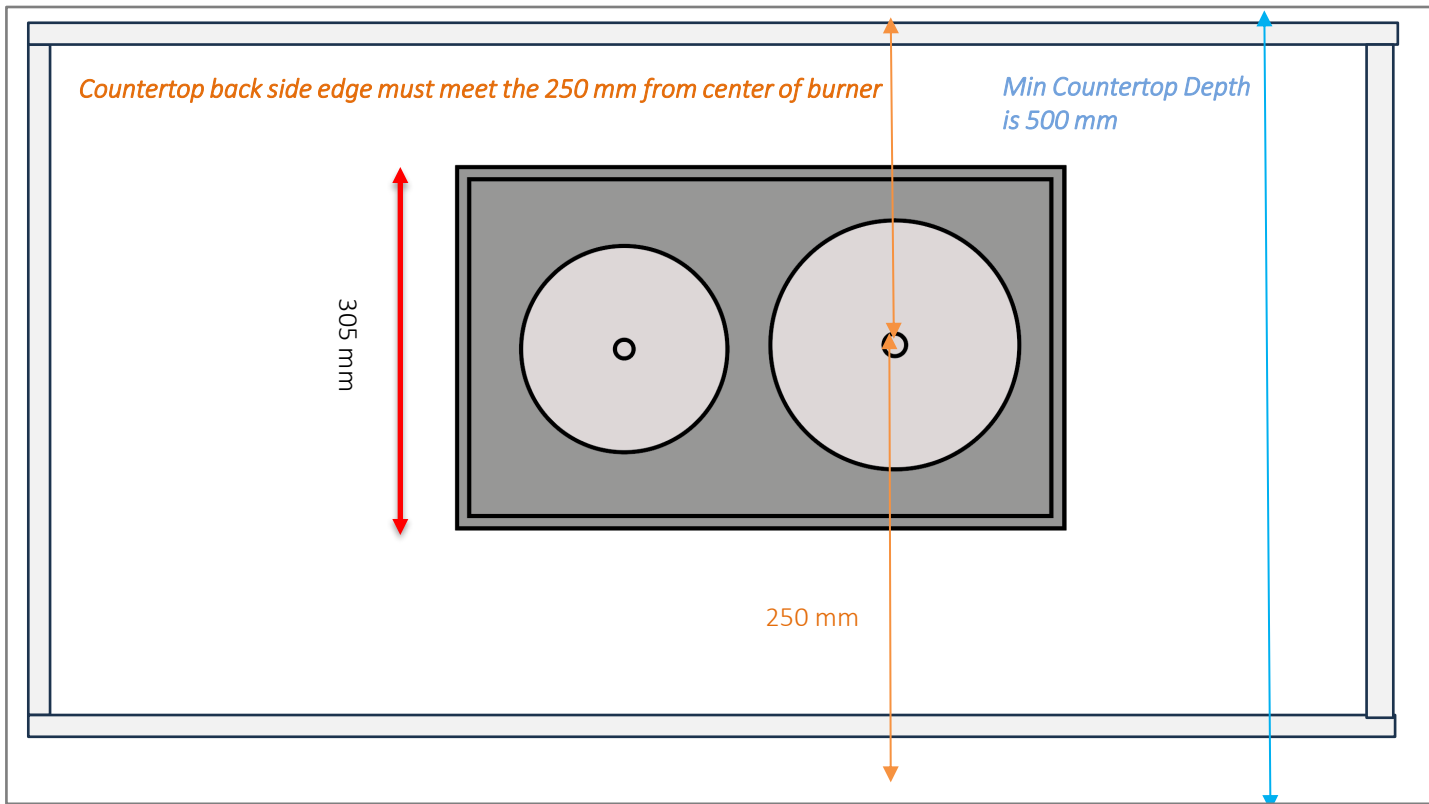
# 2 BURNER UNIT

## INSTALLATION ORIENTATION

---

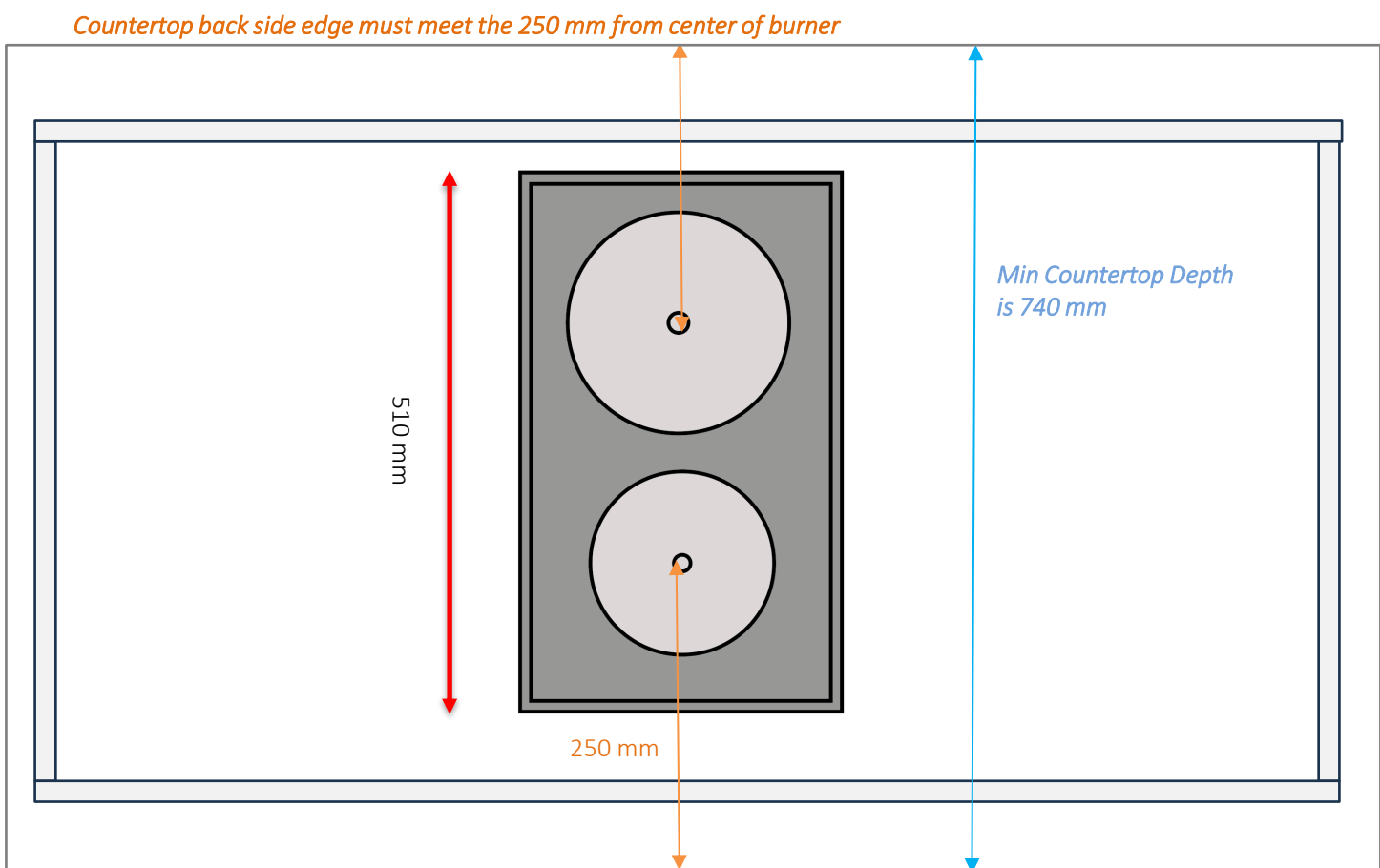


O  
P  
T  
I  
O  
N  
A



MINIMUM INTERNAL CABINET SIZE 505(D) X 710 (W) MM

O  
P  
T  
I  
O  
N  
B

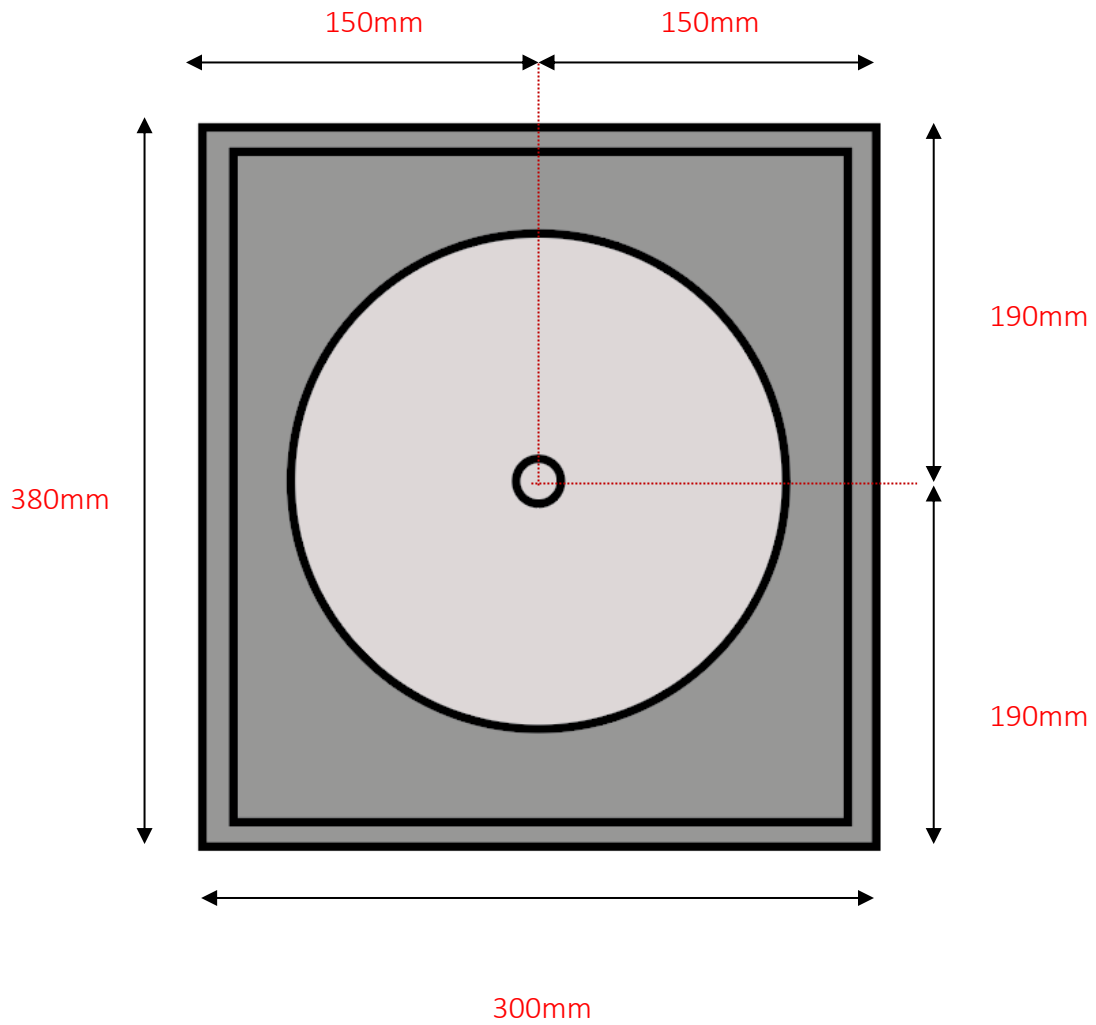


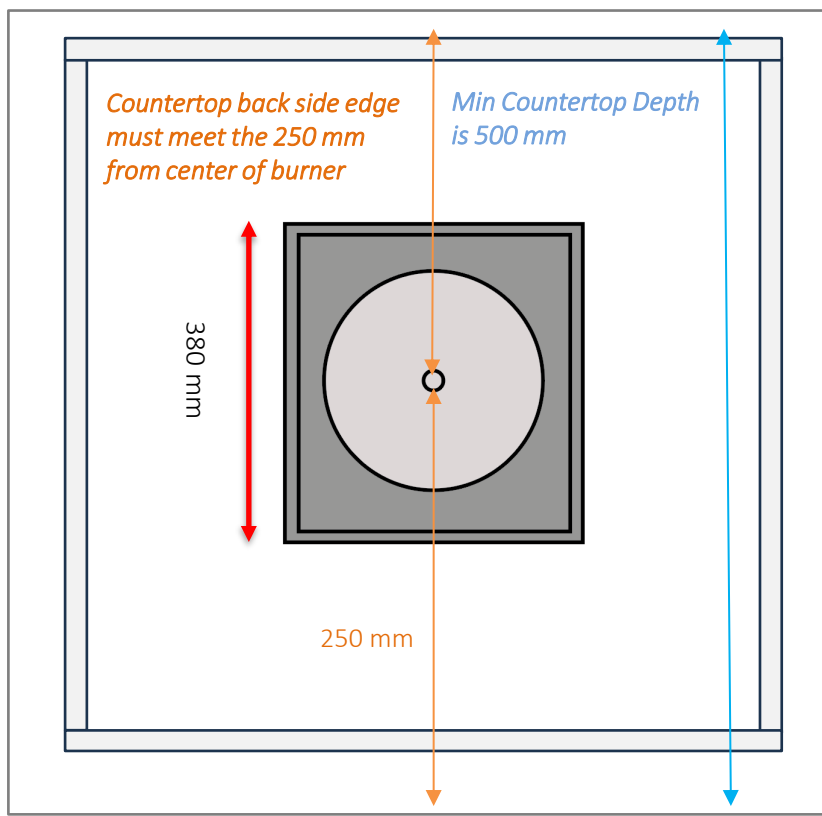
MINIMUM INTERNAL CABINET SIZE 710(D) X 505 (W) MM

# 1 BURNER UNIT

## INSTALLATION ORIENTATION

---



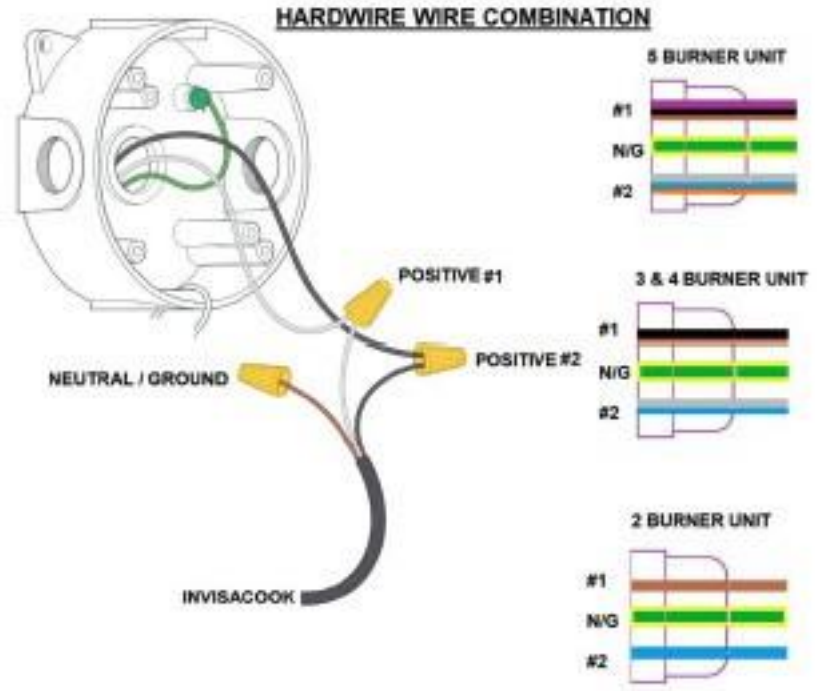


# ELECTRICAL GUIDELINES

## 5 BURNER OPTION

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'

<b>L1</b>	<b>N/L2</b>	<b>G</b>
—	—	—
Brown	Blue	Green/Yellow

## 3 & 4 BURNER OPTION

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

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

## 5 BURNER OPTION

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

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

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

# POWER REQUIRMENTS AND ELECTRICAL GUIDELINES

---

- 1) Australian wiring rules AS/NZS 3000:2018 must be followed for connection by licenced electrician.
- 2) ESV: <https://esv.vic.gov.au/about-esv/faqs/electrical-installation/>
- 3) All cooking appliances with an open electric cooking surface must be provided with a switch that is mounted near the appliance in a visible and readily accessible position. The switch must be capable of turning off the appliance.
- 4) The switch should be mounted within 2m of the cooking appliance. The switch must not be mounted on the cooking appliance itself.
- 5) The switch or any other switches or power-outlets must not be located on any wall, cupboard or other surfaces within 150mm of the edge of an open cooking surface (gas or electric).

Invisacook Induction hobs			1-phase	Circuit
Zones	V	W	Amps	rating A
1	220-240	2000	8.5-9.5	10
2	220-240	3600	15-16.4	16-20
3	220-240	7600	32-34.5	32-40
4	220-240	7200	30-32.7	32-40
5	220-240	10200	42.5-46.4	50

## OPTIONAL BURNER LOCATOR STICKERS UPON REQUEST

---

Stickers can be provided upon request for the number of burners for the purchased 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.



# ERROR CODES

---

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.



# BASIC FUNCTIONS

---

## **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 its 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 power level.

## **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

---

## **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 / AutoCooking:

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

