

INVISACOOK - 5 BURNER UNIT



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INDUCTION THROUGH COUNTERTOP SURFACES

DESCRIPTION

INVISACOOK – 5 Burner Unit is a complete, self-contained system. It has 5 induction points to cook thru your solid surface countertop, evenly and sufficiently. While it has a controller, it can also be controlled thru touch-screen-control. It is controlled via touch-screen-control.



APPLICATIONS

5 Burner unit can be used in these options and materials:

- Typical House Kitchen
- Multi-Family (Apartments)
- Boats / RVs / Airplanes
- Tiny Houses
- Outdoor Kitchens
- Entertaining Islands or Tables
- Cooking Carts
- **Materials** – Porcelain ONLY

FEATURES

- 5 separate burning unit elements
- Power Boost option for faster speed.
- Designed for Undermounting installation for any countertop surface in any way possible.

DEVICE OPERATION

When a compliant receiver such as an induction quality pan is placed on the induction coil, the unit will automatically adjust the charging power, based on the feedback command from the controller. When searching for connection, LED number will blink red, once pan and unit are connected the LED number will stay illuminated. If the pan moves too far in relation to the induction coil, the LED will blink IC and a Beeping noise will follow, indicating an error in connection. If this (or any other error condition) occurs, try resetting the unit by unplugging it and waiting 10 seconds to reconnect, for an automatic reset.

Status	Indicator
Off	No power/inactive
Power on	LED lights on Red Dash
Connected	LED Number stays illuminated
Lost of Connection	LED Blinking IC Red
Noise Alert	Beeping Noise of no Connection
Error condition	A Letter Followed by a Number (H-8)

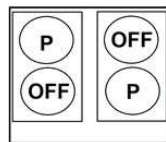
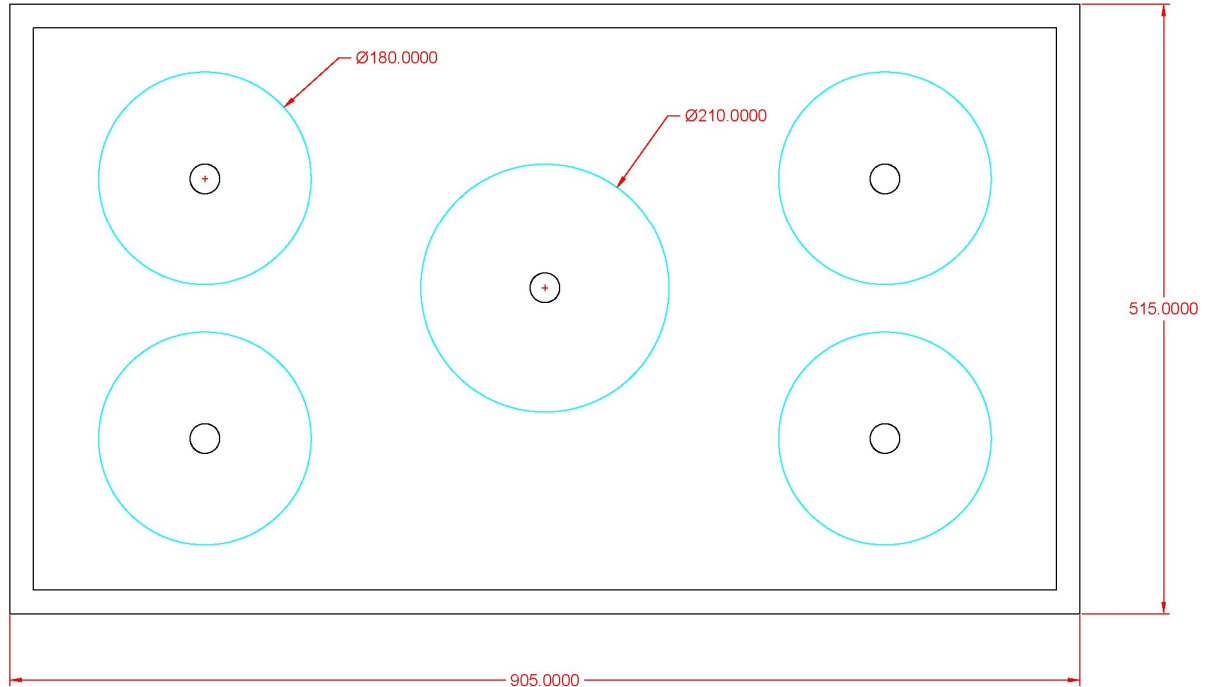
FOREIGN OBJECT DETECTION

INVISACOOK – 5 Burner Unit - Unit contains an algorithm for sensing the presence of foreign objects placed on the unit. When a foreign object is placed on the transmitter coil during operation, the unit will shut down and the LED will flash red showing IC and make a beeping noise.

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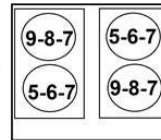


MECHANICAL DIMENSIONS



POWER SHARING

Each 2 Burner Zone has a Power Share of the following examples



ELECTRICAL AND MECHANICAL SPECIFICATIONS

Dimension	Description
Dimension	910 x 520 x 55mm
Bottom Size	870 x 480 x 49.5mm
Recommended material	Porcelain 12mm

Connection	Description
AC Input	220-240Vac 50/60HZ
Wattage	10,200 W (Total Shared)
Power Platen Burner Size	2500w + 2500w + 3000w + 2500w + 2500w 180mm – 180mm – 230mm – 180mm – 180mm

TEMPERATURE

Operating Cooking Temps	97°F min / 400 °F max. (36°C min / 205°C max.)
Non-operating Temps	-40°F to 158°F (-40°C to +70°C)

HUMIDITY

Operating:	To 85% relative humidity (non-condensing)
Non-Operating:	To 95% relative humidity (non-condensing)

ALTITUDE

Operating:	to 10,000 feet
Non-operating:	to 50,000 feet

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Induction Cooktop Requires Induction Compatible Magnetic Cookware



PRODUCT EMC COMPLIANCE – CLASS B COMPLIANCE

NOTE: The product is required to comply with Class B emission requirements as the end system that it is configured into is intended for a commercial environment and market place. System is to have minimum of 3db margin to Class B Limits.

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

PRODUCT REGULATORY REQUIREMENTS

Intended Application – This product is intended for indoor or outdoor covered use, not for use in inclement weather.

PRODUCT SAFETY

IEC60950-1 (International)

Model #: 8150-256-001

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