

Model # 8140-257-001

## DESCRIPTION

**INVISACOOK – 4 Burner Unit** is a complete, selfcontained system. It has 4 induction points to cook thru your Porcelain countertop, evenly and sufficiently. While it has a controller that can placed anywhere.



#### **APPLICATIONS**

4 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

### FEATURES

- 4 separate burning unit elements
- Power Boost option for faster Water Boiling speed.
- Designed for Undermounting installation for any Porcelain 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 nice 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)

## FOREIGNOBJECT DETECTION

INVISACOOK – 4 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.

# **INVISACOOK - 4 BURNER UNIT**





## ELECTRICAL ANDMECHANICALSPECIFICATIONS

Dimension	Description
Dimension	580 x 510 x 50mm
Bottom Size	550 x 480 x 49.5mm
Recommended material	Max thickness is 12mm Porcelain.

Connection	Description
AC Input	220/240Vac 50/60HZ
Wattage	4,000 W (Total Shared ) 16.6 AMPs
Power Platen Burner Size	1600w + 1400w + 1600w + 1400w 210mm - 180mm - 210mm - 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:	To85% relative humidity (non-condensing)
Non-Operating:	To95% relative humidity (non-condensing)

## ALTITUDE

Operating:	to 3,048 Meters
Non-operating:	to 15,240 Meters

## **INVISACOOK - 4 BURNER UNIT**



### WARRANTY

INVISACOOK – 4 Burner Unit – Individual is covered by a two-year consumer warranty that provides product replacement only and a five-year limited warranty.

## PRODUCT REGULATORYREQUIREMENTS

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

#### PRODUCT SAFETY

IEC60950-1 (International)

## PRODUCT EMCCOMPLIANCE – 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.

INVISA**COOK** 

UL 858 :2014 Ed.16+ EN 55014-1:2017 EN 55014-2:2015+A1:2018 EN 61000-3-2:2019 EN 61000-3-2:2019 EN 60305-1:2012+A11:2019 CSA C22.2#46:2013 Ed.9 EN 60335-1:2012+A11:2014+A13:2017+A1:2019 +A2:2019 +A14:2019 EN 60335-2-9:2019 EN 60335-2-9:2019 EN 62233:2008 AU/NZ ISO/IEC 17025 G-MARK GLVD0016-0051 TUV (EU) No 66/2014 – 2009/125/EC



#### LegalNotices

Information contained in this publication regarding device applications and the like is provided only foryourconvenienceand may be superseded byupdates. It is your responsibility to ensure that your application meets with your specifications. "Typical" parameters which may be provided in Energy data sheets and/or specifications can and do vary in different applications and actual performance may vary over time. All operating parameters, including "Typicals" must be validated for your application by your technical experts. INVSACOOKMAKESNOREPRESENTATIONSOR WARRANTIESOFANYKINDWHETHIEREXPRESSORIMPLIED.WRITTENORORAL STATUTORYOROTHERWSERELATEDTOTHENFORMATION, INCLUDINGBUTNOTLINITEDTOTSCONDITION, QUALITY, PERFORMANCE MERCHANTABLITYORFTINESSORIMPLIED.WRITTENORORAL STATUTORYOROTHERWSERELATEDTOTHENFORMATION, INCLUDINGBUTNOTLINITEDTOTSCONDITION, QUALITY, PERFORMANCE MERCHANTABLITYORFTINESSFORPURPOSESTOND the Buyerpurchase or use INVISACOOK products for any such unintended or unauthorized application, the Buyershall indemnity and hold INVISACOOK LLC, and its officers, employees, subsidiaries, affiliates, and distributors harmless againstall claims, costs, damages, and reasonableattorney fees arising out of, directly or indirectly, any claim of personal injury or death associated with such unintended or unauthorized use, evenif such claims, costs, damages, and reasonableattorney fees arising out of, directly or indirectly, any claim of personal injury or claim. No licenses are conveyed, implicitly or otherwise, under any INVISACOOK LLC intellectual property rights.

