

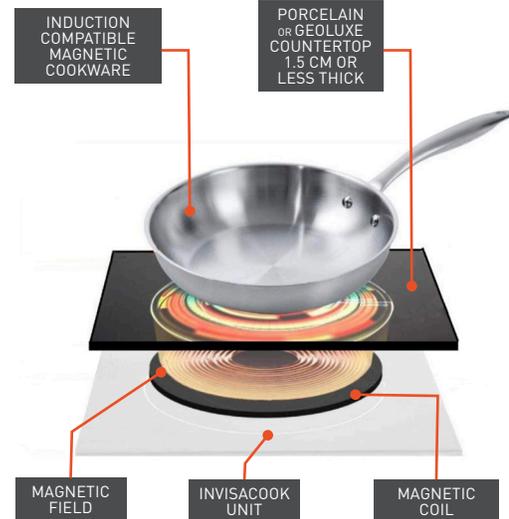
NEW PRODUCT

Wifi compatible 

TuyaSmart app from your smartphone 



INDUCTION COOKWARE REQUIRED



DESCRIPTION

Integrating futuristic technology into existing kitchen models, *Invisacook* is specifically designed to defy conventions and visual expectations while enhancing overall counter range. *Invisacook* is installed under your countertop where it uses advanced invisacook technology to safely heat through the material and create an effective cooking surface. Since *Invisacook* doesn't generate direct heat, it remains as safe to use as a traditional counter when you're not cooking. Release its revolutionary spirit and redefine your space to make it work for you.

APPLICATIONS

- Ciot recommends either Porcelain or Geoluxe slabs as suitable countertop materials. Their technical and aesthetic characteristics make them the perfect choice for induction cooking.
- *Invisacook* comes with a controller that can be mounted in several ways: under the countertop, inside a backsplash, in a tilt-out drawer, or even as a pull-out inside an existing drawer.
- Pan risers are included with the units to avoid scratching the counter and direct heat.

INSTALLATION AND MAINTENANCE

Your CIOT representative will connect you to a certified *Invisacook* fabricator once a 220 V or 120 V current is connected by a licensed electrician. A one-year warranty on parts and labor is included, conditional to proper maintenance as specified in the instructions manual.



TECHNICAL INFORMATION

UNIT NUMBER			
Weight (lbs)	12.5	15.5	25.5
Dimensions (inches)	14.75 x 11.5 x 2	20 x 12.25 x 2	20 x 22.75 x 2
Power Requirements [DC]	110	110 or 220	220
AMP Capacity [A]	10	15	20
Wattage [W]	900	950 or 1100 (total shared)	2750 (total shared)
Work temperature [°C]	15-55	15-55	15-55
Voltage / VAC [Hz]	50/60, 110-120	50/60, 110-120	50/60, 220-240
Unit Power	2.0	2.0	2.0 + 2.0 + 2.0 + 2.0
KW / HR (BTU/HR)	Approx 4823 Each	4823 Each	4823 Each
Max Power [KW/HR]	4.6	4.6	4.6

	TEMPERATURE	HUMIDITY	ALTITUDE
operating	min. 97°F (36°C) max. 400° F (205°C)	to 85% relative humidity (non condensing)	to 10 000 feet
non-operating	-40°F to 158° F (-40°C to 70°C)	to 95% relative humidity (non condensing)	to 50 000 feet

AVAILABILITY



UNIT NUMBER	1	2	4
INVISACOOK	○	●	●

AVAILABILITY ¹	● stock	○ special order	N/A not available
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¹ Subject to change

In the event of discrepancy with the official information of the manufacturer, the latter shall prevail.

