

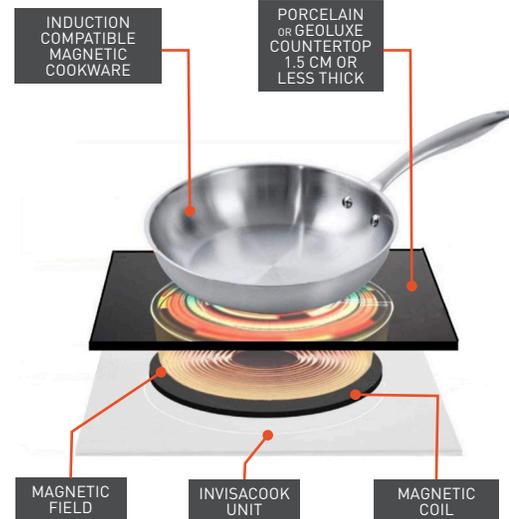
NEW PRODUCT

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.



INVISACOOK



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

¹ Subject to change

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

