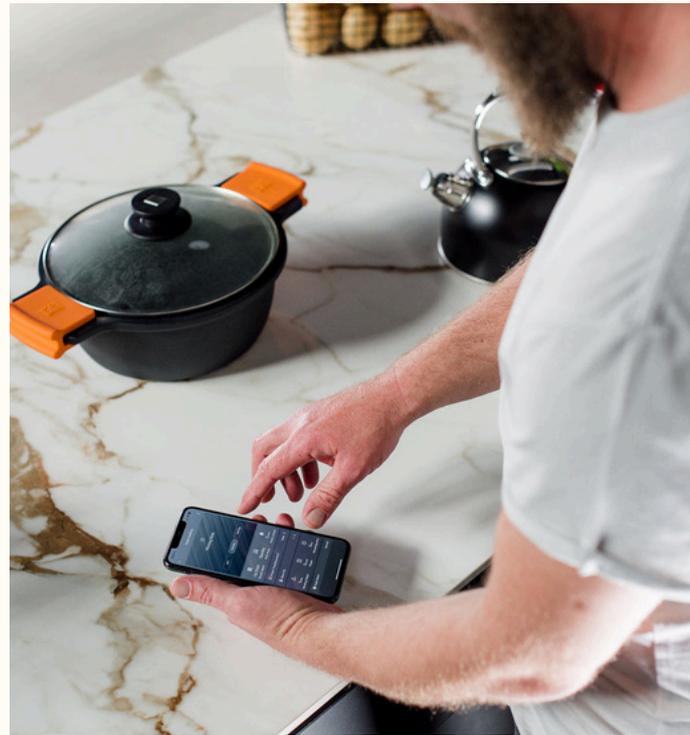


INVISACOOK COOKING MANUAL

BY STUDIO MASSON



STUDIO MASSON
LUXURY SURFACES

Thank you for choosing Invisacook

We trust that your new appliance will bring you many years of happy, stylish, and efficient cooking!

Invisacook is a revolutionary and groundbreaking appliance, designed to transform the way you cook. To get the most from your unit, you may need to adapt some of your cooking habits and techniques.

This manual has been created to help you fully understand and optimise the use of your Invisacook. Inside, you will find guidance on:

- Basic operation of your unit
- Compatible cookware to use with you unit
- Understanding power distribution across burners
- Important tips and safety reminders
- Technical information for your reference

For additional guidance, we recommend [watching this tutorial](#) on using your Invisacook unit the right way

If you have any questions or encounter any uncertainties, please do not hesitate to contact our support team. We are here to help you enjoy the full cooking experience that Invisacook offers!





Compatible Surfaces

Invisacook has been designed to work with **12mm porcelain** and **20mm porcelain (milled down to 12mm)** surfaces.

Important: Surfaces such as **Quartz, Corian, HI-MAC, and Laminate** are NOT compatible and should not be used with any Invisacook unit. Use of these materials is strongly discouraged and may result in improper function or damage.

Causes of Damage

To help protect your Invisacook and ensure safe use, avoid the following:

- **Always** use the InvisaMat; operating without it can cause damage.
- **Never** place empty cookware on the cooking area, as this may damage the unit.
- **Do not place hot cookware on the control panel** or function indicator areas, as this can cause damage.
- **Avoid** dropping hard or pointed objects onto the cooking surface, which may lead to cracks or other damage.



Compatible Cookware

It is essential to use compatible cookware with your Invisacook:

- Induction-compatible cookware must be **magnetic**.
- To check, simply place a magnet on the **bottom, side, and inside** of the cookware. If the magnet sticks, the cookware is suitable.
- If the cookware is not magnetic, the induction system will not work, or you may experience weak power and reduced efficiency or the unit randomly disconnecting with the cookware.

COMPATIBLE COOKWARE



INVISACOOKWARE

STAINLESS STEEL WITH
MAGNETIC BOTTOM

FULL CLAD STAINLESS STEEL

NON-COMPATIBLE COOKWARE



ALUMINUM

GLASS

COPPER

CAST IRON POT



SUITABLE COOKWARE

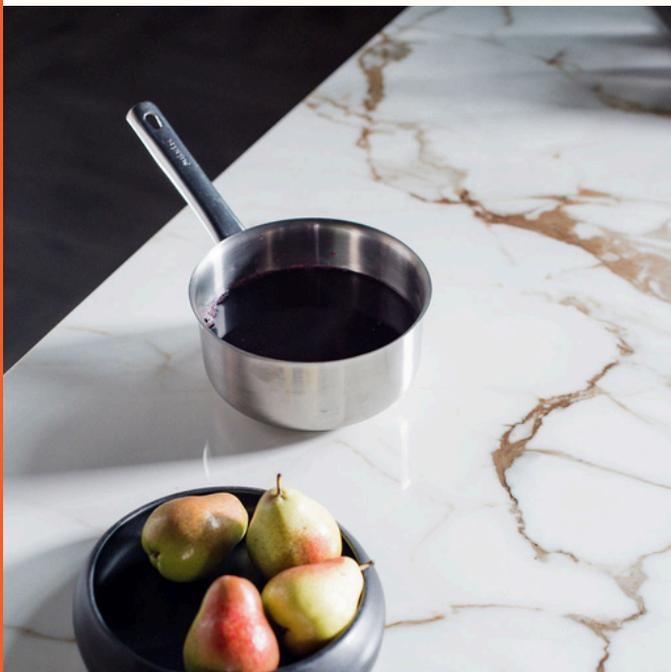
- **#1 recommended cookware:** Full-Clad Stainless Steel pans
- Magnet sticks firmly to bottom and sides
- Full-Clad or Tri-Clad pans **must be used with InvisaCOOK + InvisaMat**



NON-COMPATIBLE COOKWARE

PLEASE NOT use the following cookware with your Invisacook:

- **Cast Iron Cookware**, yet compatible with induction cooking, these Pans **Radiate a lot of heat onto the countertop**, which may cause cracking.
- **Induction Boost Plates** – Also known as (**Diffuser Plates, Induction Disks, Induction Converter Disks**) These will also overheat the countertop.
- **Aluminum, copper, or glass cookware are not truly compatible** with induction because the pan and cooktop **cannot connect through magnetic energy**, while some manufacturers add a thin magnetic layer to make them work, they heat very slowly and should be avoided.



Understanding Induction Cooking

Induction cooking works differently from standard gas or electric cooking.

With Invisacook, your pots and pans can **heat up very quickly**, even at the lowest power settings.

To prevent overheating and ensure safe use, please follow the **Power Level Cooking Table** on the next page.

For your protection, these **5 cooking rules** must always be followed. Failure to do so may affect your warranty coverage.

1. Your **Invisamat** should always be used.
2. Use only **compatible cookware**.
3. Do not leave your pan empty on heat for too long- the heating process is very efficient.
4. **Power Boost (P/B)** should only be used for boiling water. It runs for 10 minutes to bring water to a boil quickly.
5. **When cooking with oil or frying foods**, never use a power level higher than **7**.



Power settings we recommend

Below are power settings we recommend you to use when cooking different food.

Please note the following:

*When cooking without a lid

**When cooking with a lid

***Stir frequently

	Power level
Cooking at low heat, boiling at low heat	
Potato dumplings *	4-5
Fish *	4-5
White sauces, e.g: bechamel	1-2
Whipped sauces (e.g: Bernese sauce, Dutch sauce)	3-4
Boiling, steam cooking, simmering	
Rice (with double the amount of water)	2-3
Rice pudding	2-3
Baked potatoes	4-5
Peeled potatoes with salt	4-5
Pasta *	7-8
Stew, soups	3-4
Vegetables	2-3
Deep-frozen vegetables	3-4
Stew in a pressure cooker	4-5
Stewing	
Meatloaf	4-5
Stew	4-5
Goulash	3-4
Roasting / Frying with little oil **	
Natural or breaded fillets	5-6
Deep-frozen fillets	5-6
Natural or breaded cutlets ***	5-6
Steak (3 cm thick)	5-6
Breast (2 cm thick) ***	5-6
Deep-frozen breast ***	5-6
Hamburgers, meatballs (3 cm thick) ***	4-5
Plain fish and fish fillets	5-6
Breaded fish and fish fillets	5-6
Deep-frozen breaded fish (e.g: fish fingers)	5-6
Prawns and shrimps	5-6
Deep-frozen dishes (e.g: sautéed food)	5-6
Crepes	5-6
Tortilla	3-4
Fried eggs	5-6
Frying ** (150 - 200 g per portion in 1-2 liters of oil)	
Deep-frozen products (e.g: chips, chicken nuggets)	5-6
Deep-frozen croquettes	5-6
Breaded or beer-battered fish	5-6
Breaded or beer-battered vegetables, mushrooms (e.g: champignons)	5-6
Pastries (e.g: doughnuts, beer-battered fruit)	4-5



Basic Functions I

Power On

- When the unit is powered on, all LED indicators will light up briefly with a beep, then turn off.
- If the cooking surface temperature is **above 60°C**, the corresponding LED display will show **"H"**.
- While "H" is displayed, **all buttons are disabled except for Power and Child Lock**.

On / Off

- Press the **Power button** to switch the unit to standby mode. The indicator will light up and you'll hear a beep.
- If the surface temperature is above 60°C, the display will flash "H"; if not, it will show "--".
- If no operation is performed within **2 minutes**, the unit will **automatically return to power-off mode**. You can also press the Power button again to turn it off immediately.

Manual Mode (Power Selection)

- Press the burner key for the zone you want to use. The power display will show "0" and start blinking.
- Adjust the power level by pressing or sliding between 0-9.

Child Lock

- To prevent accidental use and ensure safety, press and hold the Child Lock button for 3 seconds.
- The lock indicator will light up, and all buttons will be disabled except Child Lock and Power.

Booster Mode

- Activate Booster: Select the cooking zone, then press Booster. The display will show "P".
- Deactivate Booster: Select the cooking zone again, then press Booster to turn it off. The display will return to the previous power level.

Timer Function

- The timer can be set for up to 99 minutes, but only when a burner is in use.
- Use the 0-9 keys to set your desired cooking time.

Smart Functions

- **Cooking Process Recording**
 - When cooking in Manual Mode, press and hold the Setting key to start recording your cooking process (power level and cooking time).
 - Each time you adjust the power, a new step will be recorded (up to 4 steps maximum).
 - Press the play button and select a number (1 - 9) then long press the the Setting key so save.

Basic Functions II

• DIY Menu (Programming)

- In Standby Mode, press and hold the Setting key to build or edit a custom cooking program. The menu number LED will begin to blink.
- Select a menu by pressing 1–9, then press the confirmation key to enter. The cooking step LED will blink.
- **You can adjust:**
 - Cooking Steps: Up to 4 steps
 - Power Levels: 1–9
 - Cooking Time: **Up to 99 minutes, 99 seconds (99:99)**
 - When finished, **press and hold the Setting key** to save your custom program

Auto Cooking



- In standby mode, select a burner and press the button “A” to enter Auto Cooking Mode.
- The burner LED will display “A”, and the menu number will begin to blink.
- Press 1–9 to select a preset menu, then press Start/Play to begin cooking. The burner will automatically follow the selected program until the food is ready.
- To stop cooking or change the menu, press the button again.
- A small dot in the lower-right corner of the display will indicate which burner the menu is assigned to.

Pre-Set Cooking (Delayed Start)

- In Auto Cooking Mode, after selecting a menu number, press the Pre-Set button. The LED will begin to blink.
- Use the 0–9 keys to set the desired start time (up to 99 hours and 99 minutes).
- Press Start to confirm. Once the set time has elapsed, the device will begin cooking automatically.

Booster Function (Controller & App)



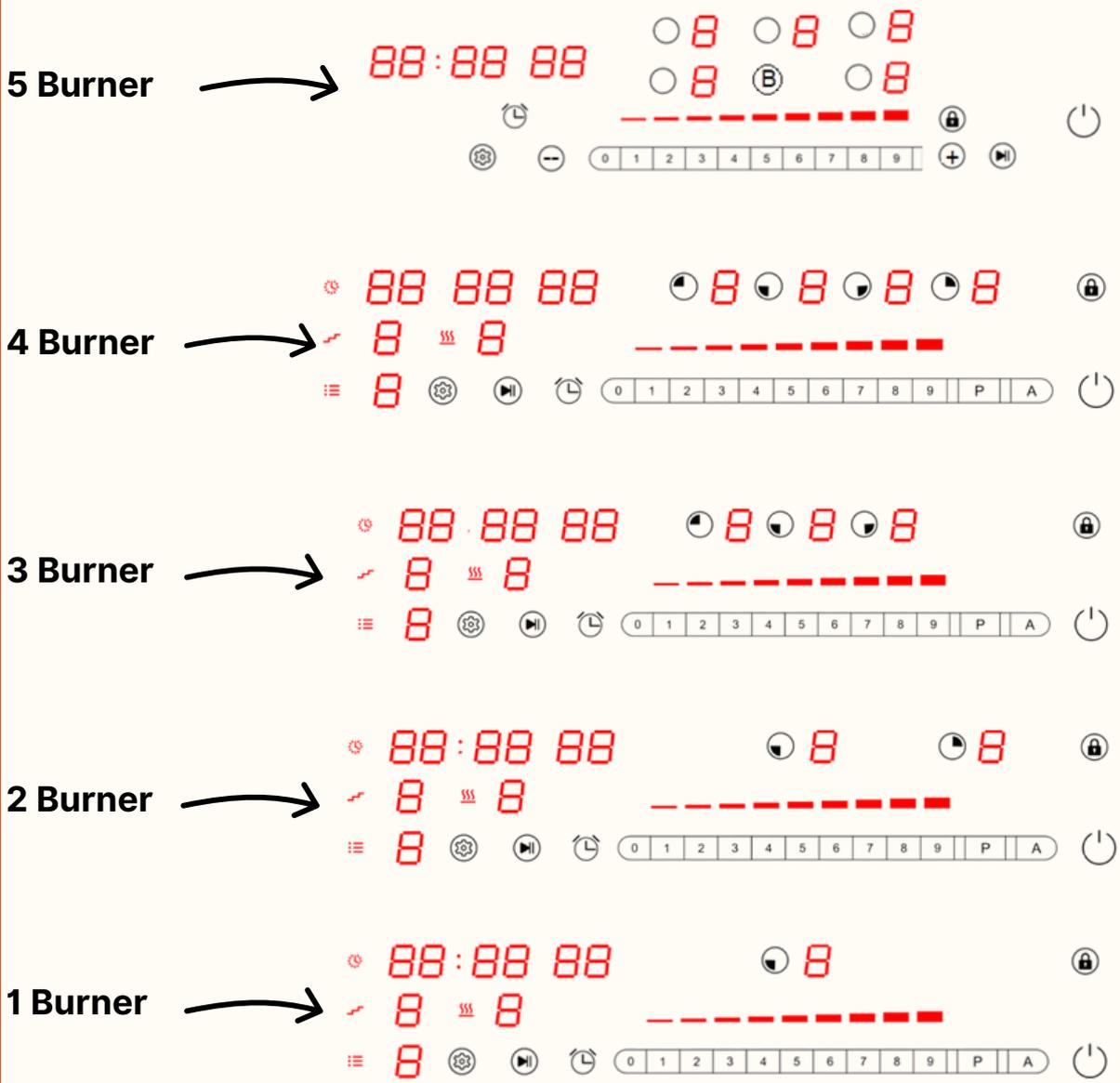
- When using the Controller or App, select a burner first, then choose the power level you want the burner to return to after the 10-minute Power Boost ends.
- Example: If you select Power Level 9 and then press Boost (P), the burner will run on Boost for 10 minutes, then automatically reduce back to Level 9.
- On the App, ensure the power level is connected first before selecting Boost (P).

⚠ Important: The Power Boost function must only be used for boiling water.



Controller Functionality

Basic Functions



Understanding the power distribution of your Invisacook

Whether you have purchased a 2-burner or a 5-burner Invisacook, it's important to know how your unit is set up.

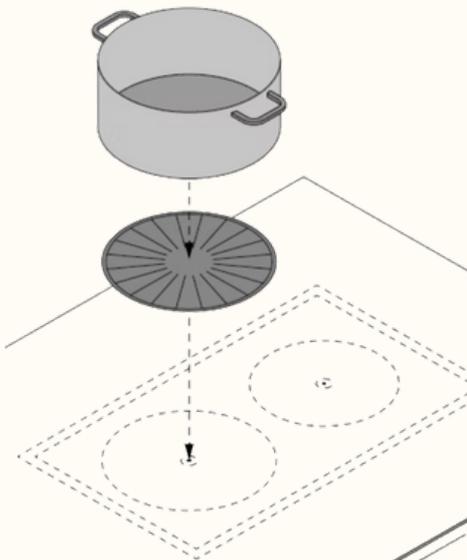
- Invisacook burners are grouped in **clusters of two burners**, and each cluster shares the same power supply.
- Within each cluster, the **total available power is 14**. This means the two burners in the same cluster will share that power.



Further understanding power sharing

For example, if one burner in the cluster is running at **power boost (level 14)**, the other burner in that cluster will not have additional power available. If you use both burners at once, their combined settings **cannot exceed 14** (e.g., one at 9 and the other at 5).

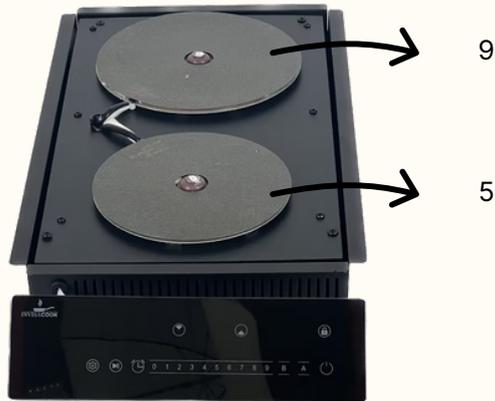
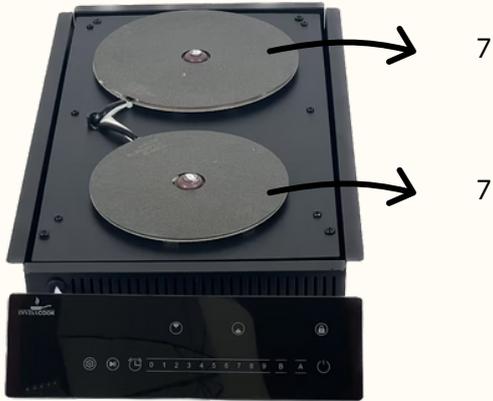
- Please note, the power boost will **automatically** drop back to 9 after 10 minutes



Before cooking:

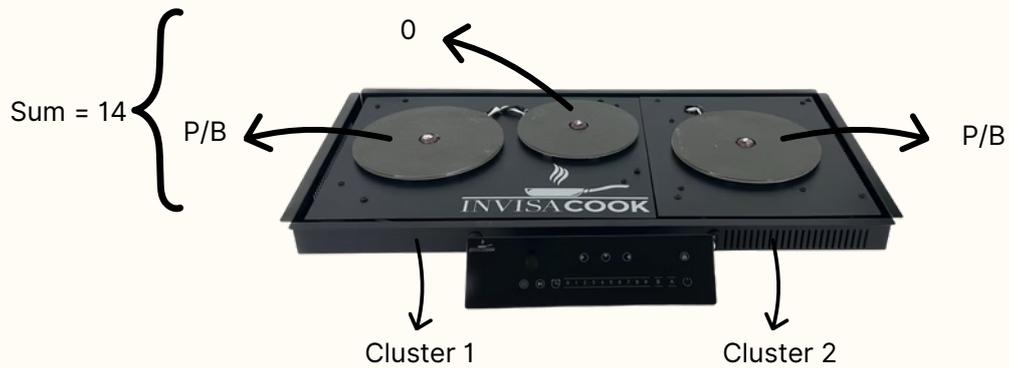
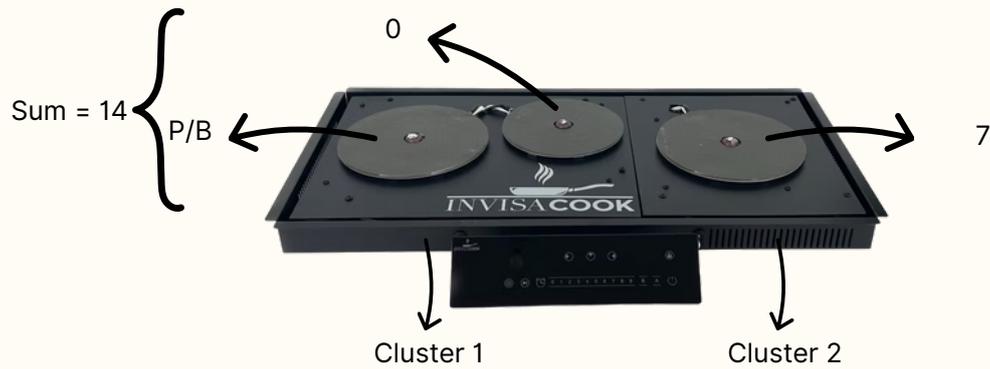
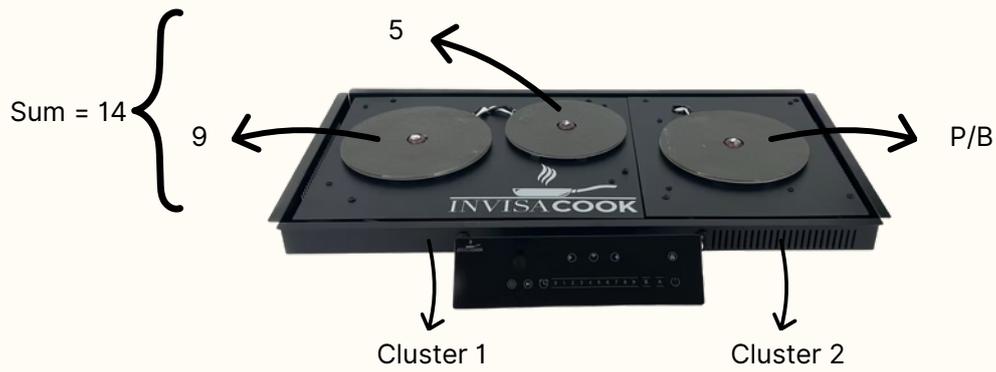
- Before operating your Invisacook, it is mandatory to use the provided Invisamat.
- Not using the Invisamat may cause your countertop to **overheat**, which can lead to cracking or permanent damage.
- Operating without the Invisamat will also trigger an **E2** error code on your Invisacook. This code **indicates overheating**, and the unit will automatically switch off to cool down for safety.
- **Please note: To ensure your warranty remains valid, any damage resulting from not using the Invisamat cannot be covered**

Let's look at examples : 2 Burner



- As long as the total power within a cluster stays **below 14**, you can select **any power level you need for cooking**.
- The Power Boost function is designed for **short bursts of high heat**. It is best used when:
 - Boiling water quickly
 - Preheating a pan for tasks like searing meat
 - Once your water has boiled or your pan has reached the right temperature, **reduce the setting to a suitable cooking level** using the recommendation table below. This ensures even cooking, prevents overheating, and saves energy.

Let's look at examples : 3 Burner



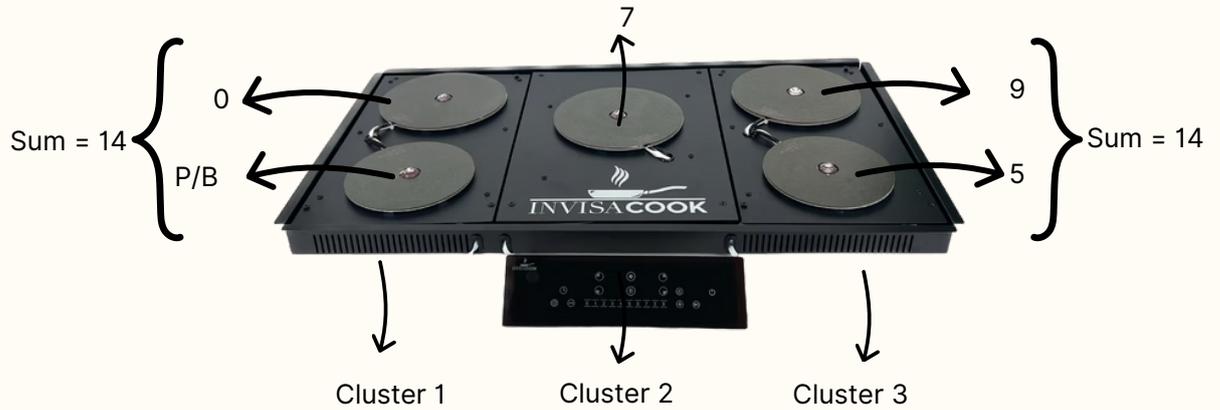
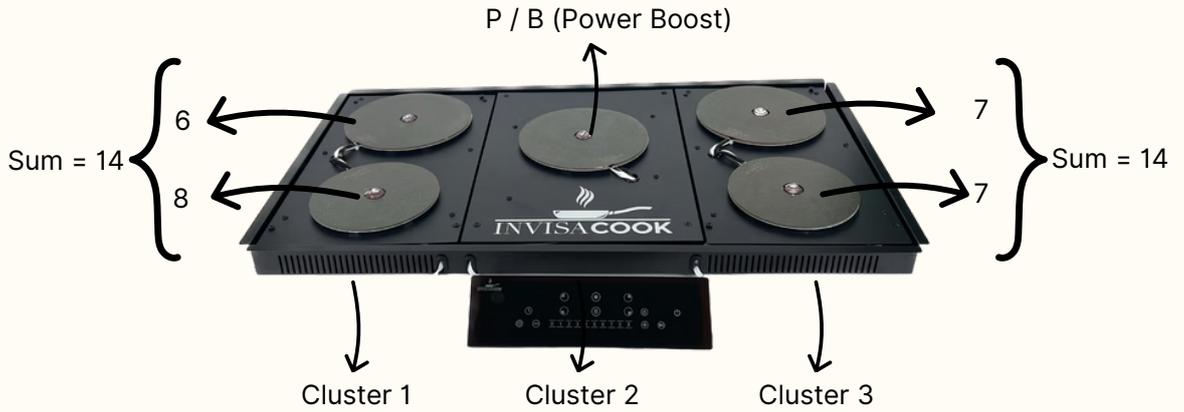
- As long as the total power within a cluster stays **below 14**, you can select **any power level you need for cooking**.
- The Power Boost function is designed for **short bursts of high heat**. It is best used when:
 - Boiling water quickly
 - Preheating a pan for tasks like searing meat
 - Once your water has boiled or your pan has reached the right temperature, **reduce the setting to a suitable cooking level** using the recommendation table below. This ensures even cooking, prevents overheating, and saves energy.
- On the 3-burner unit, Cluster 1 operates with power sharing, while **Cluster 2 is independent** and does not share power. This means Cluster 2 can be used at any power level.

Let's look at examples : 4 Burner



- As long as the total power within a cluster stays **below 14**, you can select **any power level you need for cooking**.
- The Power Boost function is designed for **short bursts of high heat**. It is best used when:
 - Boiling water quickly
 - Preheating a pan for tasks like searing meat
 - Once your water has boiled or your pan has reached the right temperature, **reduce the setting to a suitable cooking level** using the recommendation table below. This ensures even cooking, prevents overheating, and saves energy.

Let's look at examples : 5 Burner



- As long as the total power within a cluster stays **below 14**, you can select **any power level you need for cooking**.
- The Power Boost function is designed for **short bursts of high heat**. It is best used when:
 - Boiling water quickly
 - Preheating a pan for tasks like searing meat
 - Once your water has boiled or your pan has reached the right temperature, **reduce the setting to a suitable cooking level** using the recommendation table below. This ensures even cooking, prevents overheating, and saves energy.
- The middle burner (Cluster 2) functions as its own independent cluster, meaning it does not share power with other burners and can be used at any power level.

TROUBLE SHOOTING

Defects often arise from minor details. We kindly suggest reviewing the following tips and alerts before reaching out to the Technical Assistance Department.

CODE	POSSIBLE CAUSE	SOLUTION
H	Surface temperature is over 60* on standby and power off mode	Safe to use but surface may be hot
E2	Countertop temperature is too hot.	Let surface cool for at least 30min
E3 / E4	Unit overheating	Ensure fans are not blocked and have airflow
E7 / E8	Voltage issue or plug/wiring problem.	Check plug, outlet, or wiring per installation manual.
EO	Loose or mismatched controller connection.	Check controller connection and model match.
U	No pan detected.	Use correct cookware. Make sure pan sits flat.
E9	Broken temperature sensor.	Contact supplier/manufacturer for replacement.



Bon Appetit!

We hope this manual has helped you understand the features, functions, and best practices for using your Invisacook. By following the guidelines provided, you'll be able to cook safely, efficiently, and with confidence, while protecting both your appliance and your countertop.

Invisacook is designed to bring you a modern, stylish, and innovative cooking experience, and with the right care and usage, it will serve you well for many years.

If you have any further questions or require assistance, please do not hesitate to contact our support team. We are always here to help you get the very best out of your Invisacook. Thank you for choosing Invisacook and Studio Masson — enjoy your new way of cooking!



BON APPETIT!