



A kitchen should be as versatile as the family that gathers within it. Invisacook technology allows us to install induction heating directly beneath your countertop, removing the visual and physical boundaries of a traditional stove. This innovation provides the freedom to prepare meals, do homework, and entertain on a single, uninterrupted surface that remains the heart of your home.



DESIGN AND PLANNING ESSENTIALS

- **MATERIAL COMPATIBILITY:** *Invisacook units are approved for Dekton and Porcelain surfaces between 1.2 and 2cm thickness*
- **STRUCTURAL SETBACKS:** *To ensure the longevity of the stone, burners must be positioned at least 10 inches from any countertop edge or joint*
- **INVISAMAT PROTECTION:** *The use of a silicone Invisamat is mandatory during all cooking to protect the surface of the stone and prevent heat transfer from the pans*
- **COOKWARE REQUIREMENTS:** *Proper operation requires the use of Full-Clad, Tri-Ply, or 5-Ply induction-quality cookware*

APPROVED CONFIGURATIONS



4 BURNER LINEAR



3 BURNER



2 BURNER



1 BURNER

COLLABORATIVE SITE PREPARATION

Success with Invisacook requires thoughtful coordination between the design and installation teams. Cabinetry must be prepared to allow for a 2cm air gap beneath the unit to ensure the cooling fans have sufficient space to vent. Our craftsmen perform the precision fabrication and secure the unit using a specialized epoxy and clip system. A licensed electrician must provide a dedicated circuit and perform the final connection. Control panels may be discreetly installed in a top drawer or mounted vertically on a cabinet face to preserve the seamless aesthetic.

For more information and technical specifications, please scan this code to visit our dedicated resource page.

