

INDUCTION MANUFACTURER:

InvisaCook LLC

4601 E. Moody Blvd – Suite H2 Bunnell, FL 32110, USA

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COUNTERTOP MATERIAL MANUFACTURE

Emilceramica S.r.l. a socio unico (LEVEL)

Via Ghiarola Nuova n. 29 Capitale Social Fiorano Modenese (MO), 41042 Tel: +34 0536 835958 https://www.emilgroup.com/level/

PRODUCT Testing Scope:

The tests described in this sheet have been carried out at the Invisacook Facility for the purpose of Testing LEVEL material to use with the InvisaCook system. Tests have been made for the assurance that the LEVEL (12mm) material can withstand the Cooking requirements from heat, and cooking efficiency.

Test done by using all the properly instructed methods with the Invisacook Unit.

- Nearest Burner to any edge was 6" inch's away from the front of the countertop.
- All corners where round edges as instructed by LEVEL for their fabricated slabs.
- The use of Pan Risers and or the InvisaMAT was used and must always be used when operating the Invisacook system.
- Quality induction pots and pans must be used and were use for these test (Full-Clad Stainless Steel or Thick Stainless Steel Bottom pans)

CONDUCTED TESTS	STANDARD			
	STANDARD	PASS / FAIL		
SURFACE RESISTANCE TESTS				
Resistance to dry heat at 180°C / 350°F	INV 552375V2	PASS		
Abrasion resistance from Pan Risers	INV 552375V2	PASS		
Scratch resistance from Cookware	INV 552375V2	PASS		
Resistance to cleaning products	-	PASS		
	AGEING TESTS			
Appearance – No Foreseeable Yellowing or Discoloring	-	PASS		
Resistance to rubbing	-	PASS		
Crack resistance to Pan Drop	-	PASS		





TEST PRODUCT: LEVEL (12'x12") REF: INV-LEVEL 4152021-T

CHARACTERISTIC	RESULT	REQUIREMENT (INV 62375V2) (heavy use)
Boiling 2 Liters Water in Under 12 Minutes	1,000 Wattage	PASS
Resistance to dry heat at 180°C (Assessment)	Shine: 5 Colour: 5	Shine: ≥ 4 Colour: ≥ 5 PASS
Protective Measures Resistance	No surface wear and tear	≥ 150
- Pan Risers	>1000	≥ 350
- InvisaMAT	>1000	PASS
Scratch resistance (Assessment)	5	≥ 4 / 5 PASS
Appearance (Assessment)	No flaws observed	-

CHARACTERISTIC	RESULT	REQUIREMENT (INV 56875V2) (heavy use)
Resistance to staining (from Mat when Over used heat applied)	All products: 5 Cleaned off Easily	PASS
Resistance to rubbing (Assessment of grey scale) - Water (1000 cycles) - Water (200 cycles) - Observations	5 5 No damage or wear and tear	PASS
Crack resistance to Dry Pan with InvisaMAT	Last Longer then 15 Minutes	PASS
Direct Cookware to Surface Test – DRY (Reason the Pan Risers and InvisaMAT are required to	Failed at 8 minutes	FAIL





COMPANY NAME: INVISACOOK LLC

ADDRESS: 4601 E. Moody Blvd, Suite H2, Bunnell, FL 32110

PRODUCT IDENTIFICATION: LEVEL

DATE OF DECLARATION: 08/13/2021

REGULATION: REGULATION (INV) Tested on August 8th, 2021.

1. SCOPE OF DECLARATION:

Test done by using all the properly instructed methods with the Invisacook Unit.

- Nearest Burner to any edge was 6" inch's away from the front of the countertop.
- All corners where round edges as instructed by LEVEL for their fabricated slabs.
- The use of Pan Risers and or the InvisaMAT was used and must always be used when operating the Invisacook system.
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2. DECLARATION OF CONFORMITY:

InvisaCook LLC hereby declares:

That **LEVEL** surfaces do not represent any dangers or issues when used with the Invisacook system, as long as properly used as instructed by Invisacook with directions in the User Manual. For warranty on the LEVEL stone, Invisacook does not warranty the stone, so you much check within the LEVEL stone warranty sheet.

(*) Report of test INV69-23

