Cooking RAK

COOKINGRAK OUTDOOR

Cooking RAK

A one-of-a-kind hidden induction cooking system

Innovative outdoor cooking solution

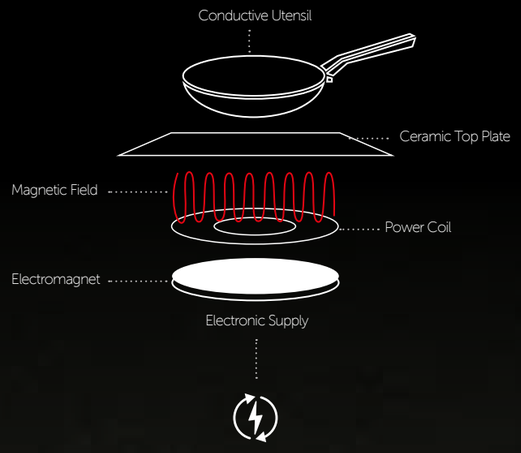
A unique cooking experience with the hidden induction cooktop

Designed for outdoor cooking, the new CookingRAK Trolley combines portability with efficiency, ensuring flavorful meals in outdoors. Integrated into the RAK Ceramics Maximus countertop solution range, CookingRAK opens up possibilities for users to prepare, cook, and dine in the same space—a seamlessly designed kitchen top made for dining and entertaining. Featuring ample storage space for utensils and ingredients, an ergonomic handle for easy maneuverability, and high-resistance wheels for smooth transportation over various terrains, CookingRAK ensures a hassle-free cooking experience wherever your adventures take you.

reddot winner 2024
best of the best

INDUCTION

The induction is produced by the generation of a magnetic field that in contact with a metal container. The induction plate detects a container on its surface, by means of magnetic waves it agitates its particles, heating it and cooking the contents.



The perfect combination of aesthetics and functionality.

CookingRAK revolutionises the kitchen with its hidden induction system fully integrated into the countertop

Cooking RAK

Turn up the heat outdoors with CookingRAK

Hidden control for operational control of the Outoor Cooking.

Ergonomic handle powder coated steel.

Interior storage space.

Doors with stainless steel handles

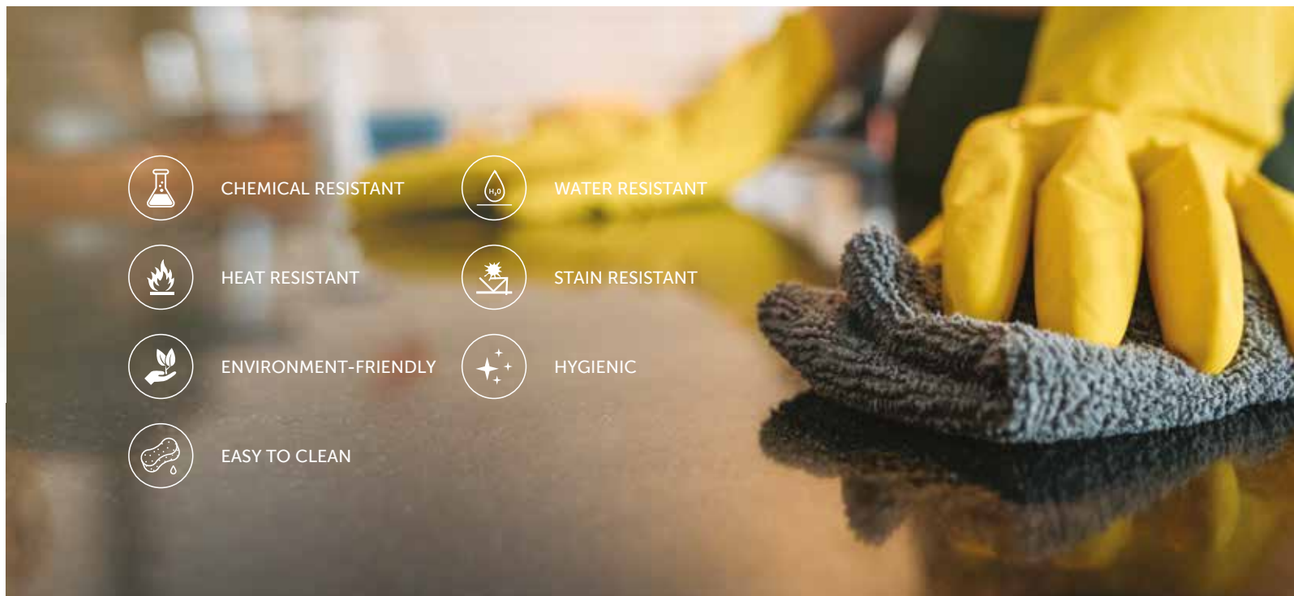
High resistance wheels to improve your mobility.

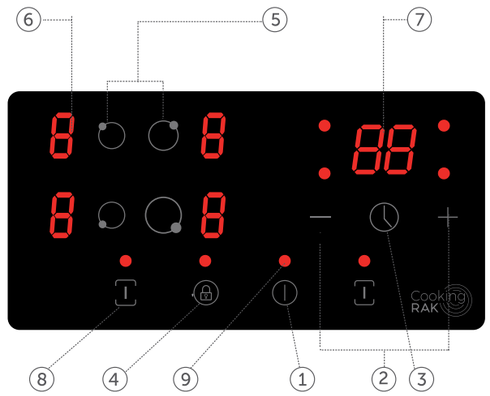
Product Dimensions

W 60mm

L 120mm

H 900mm





1- On / Off key

and 2- Power / Timer adjusting key

3- Timer key

4- Lock key

5- Cooking key

6- Zone display screen

7- Timer display screen

8- Flex Zone function button

9- Function Indicator Light

CONTROLS

Zone Control
Timer
Power Control
Temperature Control
Security Shutdown

APP

OUR RANGES

CookingRAK has a wide range color scheme specifically designed to meet the most demanding need of the current customer. Adapted to latest trends and, in line with the latest innovation pioneer, it presents a wide but selected variety

whose color combinations fit perfectly with the different styles, from the modern and minimalist to the classic or rustic.

MARBLE

blu del belgio blue polished / honed

blu del belgio clay polished / honed

black beauty nero polished / matt

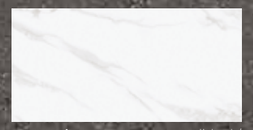
breccia adige grey polished / honed

calacatta africa hyper white polished / honed / matt

calacatta gold white polished / honed / matt

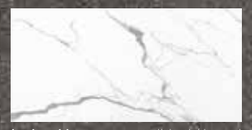
calacatta imperiale hyper white polished / honed

calacatta verde green polished

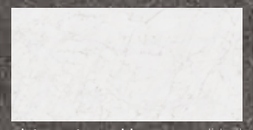

carrara hyper white polished / honed / matt

fantastic green polished

granito blu ande blue polished


iceland hyper white polished / honed

medicea marble hyper white polished / honed / matt

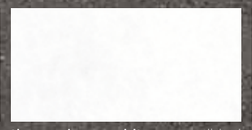

pietrasanta marble hyper white polished

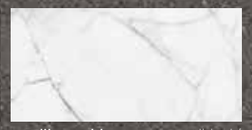
rain marble hyper white polished / honed / matt

spider marble grey polished

sunset marble hyper white polished / matt

taj mahal pearl polished / honed

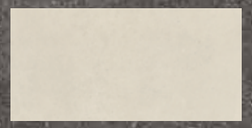

thassos hyper white polished


versilia marble hyper white polished / honed / matt

CONCRETE

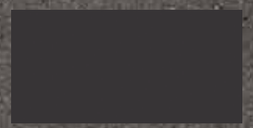
behind grey matt

surface xl cool grey matt

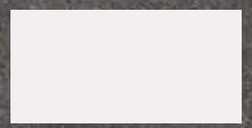

surface xl off white matt

surface xl sand matt

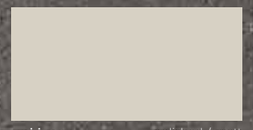
UNI

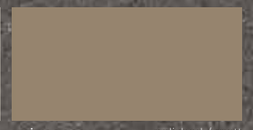

uni dark black polished / matt

uni dark grey polished / matt


uni hyper white polished / matt

uni light grey polished / matt


uni ivory polished / matt


uni mocca polished / matt

STONE

ceppo d'iseo light grey matt

ceppo di gre' light grey polished / matt

flag stone xl clay beige matt

flag stone xl dark grey matt

iceland stone grey matt

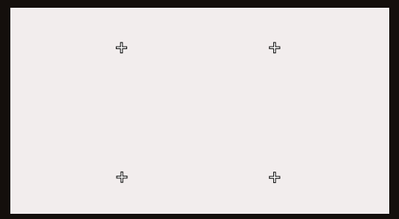
macaubas white matt

pontino ivory polished

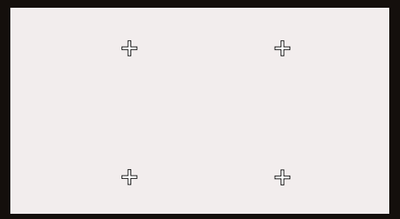
pontino light grey polished

CUSTOMISATION

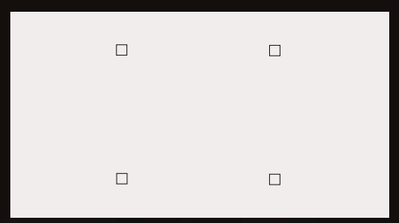
To conveniently locate the cooking zones on the countertop, the RAK Ceramics slabs can be customised to add special markings in six modifications that will suit any kitchen style. This process does not affect the quality or absorbency of the slab.



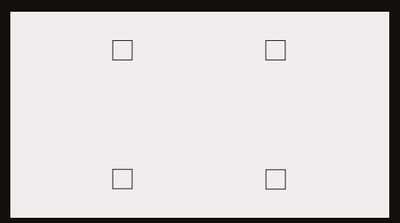
Mod 1 A



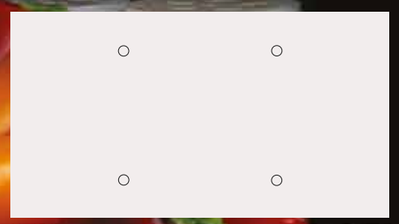
Mod 1 B



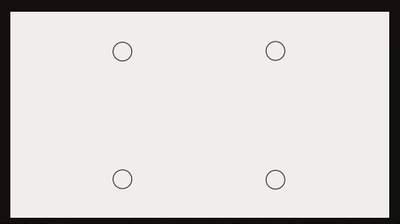
Mod 2 A



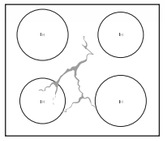
Mod 2 B



Mod 3 A



Mod 3 B



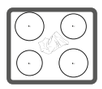
If the porcelain surface is cracked or broken, stop using the cooker, remove all objects from the surface, switch it off immediately and disconnect the cooker from the socket. Call your service agent for a replacement.

- Use a pan suitable for induction cooking with a bottom diameter higher than 12 cm (like most cooking pans available on the market).
- If using pans with a diameter smaller than 12 cm, or unsuitable pans, or if no pans are placed on the cooking zone, then no power will transfer and the indicator lamp E1 will flash.
- To verify if the pan is suitable, use a permanent magnet and check if it sticks to the bottom of the pan. If it does not, your pan is not suitable for induction cooking. Choose only pans that are recommended for induction cooking.

The cooking zone of the ceramic glass may have residual heat after cooking. To avoid injuries (burns) do not touch the cooking zone right after cooking.

To avoid overheating, do not leave pans unattended when the appliance is on.

After cooking, switch the cooker off at once by pressing the "On/Off" key to prevent the heating process from continuing automatically when a pan is placed back on the cooking zone after a while.



Do not insert any paper, cardboard, cloth, or other material between the pan and the cooking zone, as this might initiate a fire.

Do not place any other objects on the induction cooker heating zone, such as closed cans, aluminum foil, cutlery, jewelry, watches, knives, forks, spoons, lids, or others. Metallic objects may heat up and cause hazards.

Do not place credit cards, phone cards, cassette tapes, or other objects that are sensitive to magnetic fields on the induction cooker, as they may cause hazards.

If the supply cord is damaged, it must be replaced by the manufacturer, a service agent, or similarly qualified personnel to avoid any hazards.

Do not touch any parts inside the induction cooker.

The pan should always be kept in the center of the cooking zone during cooking; otherwise, it will heat unevenly, and the food may burn or not cook properly.

This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities or lack of experience and knowledge unless they are under the supervision of a responsible person or have been given proper instruction in using the appliance. In addition, this appliance is not intended for use by children.

Never connect the induction system to an external timer switch or separate remote-control system.

Never leave the cooktop unattended when in use especially when heating up oils or fats as they can easily catch fire.

Do not place/store items that could melt or catch fire in the cooking zones, even when it is not in use

Do not dispose of electrical appliances as unsorted municipal waste, use separate collection facilities. Contact your local government for information regarding the collection systems available. If electrical appliances are disposed of in landfills or dumps, hazardous substances can leak into the groundwater and get into the food chain, damaging your health and well-being.

OPERATING THE APPLIANCE

ON AND OFF

To switch on: Plug the power into the socket before turning it on. After turning the power on, the buzzer will beep once and all the indicator buttons will light up for a second. The induction cooker will enter standby mode and is now ready to use.

To switch off:

a. Press the "On/Off" key of the active cooking zone, and it will display the desired number. Press the "-" key, and the display will read "1", press "-" again, and the activated hob will shut off.

b.Press the desired cooking zone's "On/Off" key, and the digital display will read the desired number. For example, press the "-" key, and the display will read "1"; press "-" again, and the selected cooking zone will shut off.

c.press the "On/Off" key, it will "beep" once and then turn off. The hob will now enter standby mode.

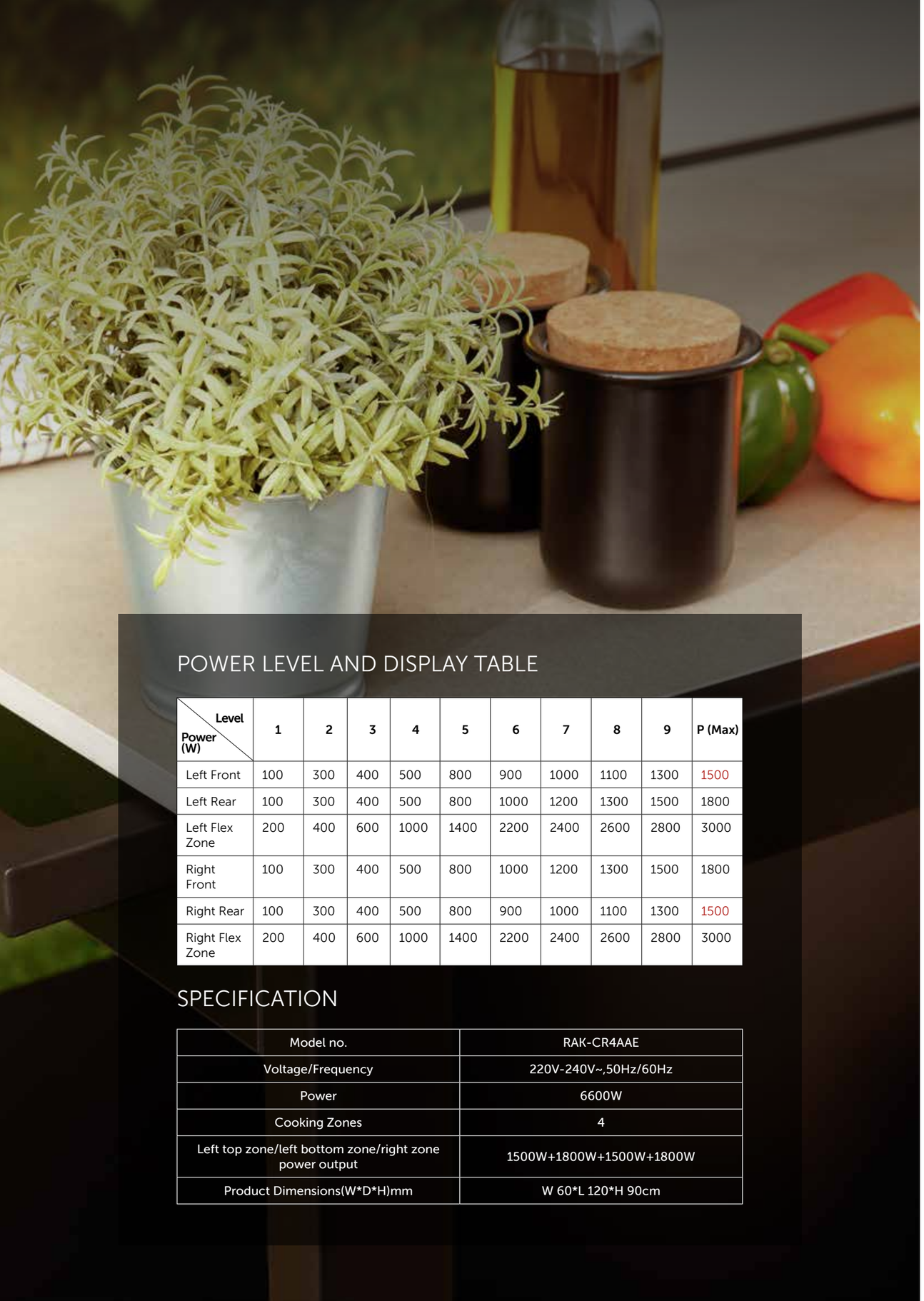
LOCK and UNLOCK

To prevent unintended use of the induction cooker's control, press the 'lock' button for 3 seconds, the induction cooker will "beep" and light up, and then it will be in child lock mode.

To unlock, repeat the same process and the "lock" key light will turn off.

STANDBY and OPERATION MODE

When in power mode, press the "On/Off" key; the induction cooker will beep once and enter a preparation state. Only the ON/OFF indicator will be on when in preparation. If no further entry is made within 30 seconds, the induction cooker will return to standby state. While on standby mode, press the desired cooking zone then the corresponding burner head display will flash "0". Next, press the key "-" or "+" key within 30 seconds to the desired heating level. For example, the default heating level is "5", press "-" to enter the lowest power position (display "1"), and press "+". To enter the rated power position (display "P"). If no further entry is made within 30 seconds, the induction cooker will return to standby state.



POWER LEVEL AND DISPLAY TABLE

Level / Power (W)	1	2	3	4	5	6	7	8	9	P (Max)
Left Front	100	300	400	500	800	900	1000	1100	1300	1500
Left Rear	100	300	400	500	800	1000	1200	1300	1500	1800
Left Flex Zone	200	400	600	1000	1400	2200	2400	2600	2800	3000
Right Front	100	300	400	500	800	1000	1200	1300	1500	1800
Right Rear	100	300	400	500	800	900	1000	1100	1300	1500
Right Flex Zone	200	400	600	1000	1400	2200	2400	2600	2800	3000

SPECIFICATION

Model no.	RAK-CR4AAE
Voltage/Frequency	220V-240V~,50Hz/60Hz
Power	6600W
Cooking Zones	4
Left top zone/left bottom zone/right zone power output	1500W+1800W+1500W+1800W
Product Dimensions(W*D*H)mm	W 60*L 120*H 90cm

SAFETY AND WARNING

After the induction cooker is turned off, the fan will automatically delay operation for 1 minute to dissipate heat.

When the center temperature of the microcrystalline plate detected by NTC is higher than 50°C, the "H" will be displayed. When the used cookware is inconsistent or is moved away from the induction cooker, the heating will stop, the power display will read "E," and the timer display will show "E1". If the cookware is not placed in the desired cooking zone within 10 seconds, it will automatically turn off.

To maximise the efficiency of CookingRAK , please use pans suitable for induction cooking. When the voltage is too high (or too low), the heating will stop, the power display will show E, and the timer display will show E3 (or E2). If the voltage does not return to the average level within 10 seconds, it will automatically turn off. In this case, the induction cooker will beep as a warning sign and must be unplugged immediately.

The hob has an automatic shutoff feature that turns off the entire hob if any cooking zone has been operating continuously for 2 hours.

BRIDGE FUNCTION:

In standby mode, press the "bridge" key and the bridge indicator will turn on, the display screen will flash, and the appliance will enter the bridge heating preparation mode.

In the bridge heating preparation mode, press the keys "-" and "+" within 30 seconds to directly enter different furnace head heating positions: the default power level is "5", press "-" to lower the power (display "1") or "+" to increasethe power (display "P").

If there is no key confirmation within 30 seconds, the induction cooker will automatically exit the bridge heating preparation mode.

TIMER SETTING

The timer setting range is 1 to 99 minutes. When in working mode, press the "timer" key; the corresponding burner timer light will flash, and the timer display will flash to show "00".

Press + or - to adjust the timing time, which will be increased or decreased in units of 1 minute if it is less than 15 minutes, in units of 5 minutes if it is between 15 minutes and 40 minutes, in units of 10 minutes if it is between 40 minutes and 99 minutes. After the keystroke operation stops, the timer display will flash for 5 seconds, then turn to normal, the timing light will flash, and the timing time countdown will start. When the timer countdown is finished, the induction cooker will "beep" and then shut down automatically.

The timer display will read the minimum time after setting the timer for each burner.

CAUTION

The induction system is very efficient as the heat is directly transferred to the cooking pan hene; do not put any empty pans in the cooking zones. Instead, put oil or liquid into the pan and start the cooking process.

The pan should always remain in the center of the heating area while cooking. Otherwise, it will unevenly heat the bottom of the pan, and the food in the pan will burn. While heating oil, constantly check the pan to prevent overheating or burning.

TROUBLESHOOTING

Fault	Possible Causes	Action to take through operator or operating personnel
No standby light Indicator operation is OFF (dark)	No main supply	Check the electrical supply (cable plugged in the wall socket), check preliminary fuses
No heating With fan sound and E1 error sign flash	Pan too small (bottom diameter is less than 8 cm)	Use a suitable pan
	Pan is not placed in the center of the heating area (the cooker can't detect the pan)	Move the pan to the center of the heating area
	Unsuitable material pan	Choose a pan that is recommended for an induction cooker
	Cooker defective	Unplug the cooker from the electrical supply Ask your supplier for repair service
Poor heating Indicator operation is ON and flashes	Ambient temperature is too high (the cooling system is not able to keep the cooker in normal operating conditions)	Verify that there is no hot air source nearby the induction cooker or sucked in by the cooker ventilation fan. The air inlet temperature must be lower than 40 °C
	Cooker defective	Unplug the cooker from the electrical supply Ask your supplier for repair service

Fault	Possible Causes	Action to take through operator or operating personnel
Heating cycle switches off and on within minutes Fan is active	Air inlet or air outlet being obstructed	Remove objects from the air inlet and air outlet slots
Heating switches off and on within minutes Fan is never active	Fan is defective Fan control is defective	Ask your supplier for repair service
After a relatively long continuous operating time, the heating switches off and on within minutes	Coil overheated, cooking area too hot Empty pan Pan with overheated oil	Switch cooker off, remove pan and wait until the cooking area has cooled off
Small metallic objects (e.g., a spoon) are heated up within the heating zone	Pan detection tuned incorrectly	Call for repairing service

ERROR SIGNS

1. When the induction cooker is in standby or working mode and the IGBT sensor (NTC1) is open circuit, the display will read E, the timer display will read E7, and the buzzer will make four long and five short beep prompts every 5 seconds.

2. When the induction cooker is in standby or working mode and IGBT sensor (NTC1) is on a short circuit, the display will read E, the timer display will read E8, and the buzzer will make four long, and four short beep prompts every 5 seconds.

3. When the induction cooker is in standby or working mode and the NTC2 is on an open circuit, the power display will show E, the timer display will read E9, and the buzzer will make three long and five short beep prompts every 5 seconds.

4. When the induction cooker is in standby or working mode and NTC2 is on short circuit, the power display will read E, the timer display will read E2, and the buzzer will give out three long and four short beep prompts every 5 seconds.

5. **Abnormalities when cooking:**

   Active cooking zones will not heat up unless we use induction cooker-compatible cookware.If the system is in working mode' with set a temperature, but

   • No cookware is placed on the zone.

   • The bottom diameter of the cooker is less than 60 mm.

   • The cookware is deformed.

   • The Floating height is high.

   The heating will stop, the power display will read E, the timer display will read E1, and if it is not recovered within 60 seconds, it will automatically turn off.

6. **The input voltage is too high**: When the induction cooker is in working mode, and the voltage is >270V±5V, the heating will be suspended immediately, the power display will read E, and the timer display read show E3. If the voltage is <260V±5V for more than 1 second, the operation will resume automatically. If the voltage is ≥260V±5V within 10 seconds, the buzzer will make two long and four short beeps prompts every 5 seconds. The alarm will shut off after 90 seconds or once the microcrystalline plate's temperature is lower than 60 °C.

1. **Input voltage is too low:** When the induction cooker is in working mode, and the voltage is ≤ 160V ± 5V, heating will be suspended immediately, power display will read E, the timer display will show E2 and if the voltage is ≥ 170V ± 5V for more than 1 second, it will automatically resume working if the voltage is < 170V± 5V within 10 seconds, and the buzzer will give out two long and three short beep prompts every 5 seconds. The alarm will shut off after 90 seconds or once the microcrystalline plate's temperature is lower than 60 °C.

2. **IGBT Over-temperature:**If the IGBT temperature is too high, the heating will stop immediately, the power display will read E the timer display will read E0, and the buzzer will make four long and three short beep prompts every 5 seconds. Then change to the shutdown stroke, and the warning beep will stop.

3. **Lightning surge voltage protection:** When the induction cooker is heated, use a standard lightning surge generator, apply 1.2/50 μs lightning surge voltage of 1200V, and test at any phase for 10 minutes continuously, the induction cooker can be heated normally, and the circuit is not damaged.

4. **Anti-interference performance:** when the induction cooker is working, it is subject to 1500V interference of fast electrical transient - burst (IEC6100-4-4-2004), and the induction cooker can be heated normally without crashing, shutdown, reset and circuit damage.

5. **Overcurrent protection:** When the working current exceeds the set value, the circuit will automatically adjust, and the constant input current will be within the safe range. When the main circuit is of short circuit and over current occurs, the fuse will be used for fuse protection.

WARNING SOUNDS

Induction heating technology is based on the creation of electromagnetic fields that which enable heat to be generated directly at the base of the pan. Depending on the manufacturing of the pan, these electromagnetic fields may produce certain noises or vibrations, as detailed below.

A LOW BUZZING NOISE

This happens when cooking at high power levels due to the high amount of energy transferred to the cookware. This noise will stop or lessen as the power level is reduced.

A LOW WHISTLING NOISE

This happens when the cookware placed on an active hob is empty. The noise will stop once the cookware is filled with water or an ingredient.

A CRACKLING NOISE

This happens when cookware that is made of different superimposed materials is used. The noise is caused by the vibration of the contact surfaces of the various superimposed materials. The intensity of the noise may vary depending on the food's quantity and the cooking method.

A HIGH-PITCHED WHISTLING NOISE

This noise is mostly produced by pans' which are composed of different superimposed materials, as soon as they are used at full heating power and at the same time on two hotplates. This whistling disappears or lessens as soon as the power is reduced.

FAN NOISE

The induction cooker must operate at a controlled temperature for the electronic system to run properly. The fan attached to the cooking system automatically starts when the temperature level is high. For safety reasons, the fan will continue to run for a few seconds even after being turned off to cool down the system.

The noises described in this section are normal. They are part of induction heating technology and do not indicate a malfunction.

CARE AND CLEANING

Before cleaning, make sure that the countertop surface is cooled down.

Your CookingRAK system is very easy to clean and maintain.

- Make sure that the system is turned off and the surface is cooled down.
- Always clean the countertop after every use.
- Use regular soap and water or any cleaning material suitable for countertops.
- Do not use corrosive or abrasive cleaning agents, such as grill and oven sprays, stain and rust removers, scouring powder, and rough sponges.
- Ventilation ports should be cleaned with a vacuum cleaner or a brush. Do not use water as it may enter the induction unit and damage it.
- The power cord is damaged, please do not repair it yourself. To avoid any hazards, any repair should be carried out by the manufacturer or approved technician.

Other maintenance and servicing work should be performed by the authorised service personnel only.

WARRANTY

We undertake that if within the warranty of 12 months from the date of purchase, we will, at our option, replace or repair any part of the product found to be defective in workmanship or material, on the condition that:

- The appliance has been correctly installed and used only on the electricity supply stated on the rating plate.
- The appliance has been used for regular, domestic purposes only and per the manufacturer's instructions.
- The appliance has not been serviced, maintained, repaired, taken apart, or tampered with by any person not authorized by us.
- The appliance uses 14.5mm thick porcelain kitchen tops manufactured by RAK Ceramics. Any other kitchen tops manufactured by different companies are incompatible, so any related warranty claims will not be valid.

To activate the warranty, fill in the form that you can find on the CookingRAK website

All service work under this warranty must be undertaken by an official authorized CookingRAK technician. Any appliance or defective part replaced shall become the Company property. This warranty is in addition to your statutory and other legal rights. This warranty does not include maintenance like cleaning the induction cooker.

The manufacturer waives all liability for failing to observe the instructions for the appropriate installation, maintenance, and appliance use.

FAQ

How does CookingRAK work?

CookingRAK is an induction system that operates through a magnetic field. The induction is produced by generating a magnetic field in contact with a metal container. The induction plate detects a container on its surface, by means of magnetic waves, it agitates its particles, heating it and cooking the contents.

What cookware should I use?

To maximise the efficiency of CookingRAK, please use pans suitable for induction cooking. Recommended pans sizes range from 12-26cm.

What precautions should I take?

The CookingRAK system comes with four silicone pads, which are mandatory to use while cooking to improve the induction performance. In addition, make sure always to use cookware with a clean and dry bottom. And do not let the appliance stay unattended during operation.

Is it safe to use?

No heat is transferred to the surface, which makes it safe to use even for kids. In addition, the CookingRAK systems undergo thorough testing and meet all the requirements and regulations, making them safe for domestic and commercial use.

Is it normal to hear noises while CookingRAK is in operation?

Induction heating technology is based on the creation of electromagnetic fields which enable heat to be generated directly at the base of the pan. Depending on the material of the cookware, these electromagnetic fields may produce certain noise or vibrations. However, these are normal and do not indicate a malfunction.

The internal cooling fan will initiate when the temperature is high to ensure that the system operates at a controlled temperature. The fan will also continue running for a few seconds after turning off the system. This is perfectly normal and should not be a matter of concern.

For more details, please refer to the **CookingRAK Instruction Manual.**

PRODUCT CERTIFICATIONS

Maximus countertop technical specifications

TEST DESCRIPTION	STANDARD TEST METHOD	STANDARD REQUIREMENTS	RAK CERAMICS SPECIFICATION	
			Porcelain Tiles 14 MM THICKNESS 144X305	Full Body Porcelain Tiles 14 MM THICKNESS 144X305
Surface Quality	BS EN ISO 10545-2	A minimum of 95% of the tiles are to be free from visible defects	Minimum of 95% of the tiles are free from visible defects	
Length & Width	BS EN ISO 10545-2	± 1.0mm	± 1.0mm	± 1.0mm
Thickness	BS EN ISO 10545-2	± 0.5mm	± 0.5mm	± 0.5mm
Straightness Of Sides	BS EN ISO 10545-2	± 0.8mm	± 0.8mm	± 0.8mm
Rectangularity	BS EN ISO 10545-2	± 1.5mm	± 1.2mm	± 1.2mm
Surface Flatness: Centre Curvature	BS EN ISO 10545-2	± 1.8mm	± 1.8mm	± 1.8mm
Surface Flatness: Edge Curvature	BS EN ISO 10545-2	± 1.8mm	± 1.5mm	± 1.5mm
Surface Flatness: Warpage	BS EN ISO 10545-2	± 1.8mm	± 1.5mm	± 1.5mm
Water Absorption	BS EN ISO 10545-3	≤ 0.5%	≤ 0.4%	≤ 0.1%
Breaking Strength*	BS EN ISO 10545-4	≥ 1300 N	≥ 3500 N	≥ 3500 N
Modulus Of Rupture*	BS EN ISO 10545-4	≥ 35 N/mm^2	≥ 40 N/mm^2	≥ 40 N/mm^2
Resistance To Deep Abrasion	BS EN ISO 10545-6	≤ 175 mm^3	-	≤ 150 mm^3
Resistance To Surface Abrasion	BS EN ISO 10545-7	Report abrasion class	PEI CLASS 2-5	-
Coefficient Of Linear Thermal Expansion	BS EN ISO 10545-8	Test method available	≤ 7 X $10^{-6}/^oC$	≤ 7 X $10^{-6}/^oC$
Resistance To Thermal Shock	BS EN ISO 10545-9	Test method available	No visible defect	No visible defect
Frost Resistance	BS EN ISO 10545-12	Required	No crazing	No visible damage
Resistance To Household Chemicals & Swimming Pool Salts	BS EN ISO 10545-13	Minimum B	No visible damage	Class A No visible effect
Resistance To Low Concentrations Acids & Alkalis	BE EN ISO 10545-13	Manufacturer to state classification	Class A No visible effect	Class LA No visible effect
Resistance To High Concentrations Acids & Alkalis	BS EN ISO 10545-13	Test method available	Class LA No visible effect	Class HA No visible effect
Resistance To Staining (Natural)	BS EN ISO 10545-14	Min. Class 3	Min. Class 4 Stains removed	Min. Class 3 Stains removed
Resistance To Staining (Polished)	BS EN ISO 10545-14	Test method available	-	Min. Class 2 Stains removed

Note: This technical specifications are applicable only to tiles in choice "A". Any minor dots add to the natural feel of the material.

* Test performed using 100X100 cm cut pieces from the slab.
* Thickness is nominal

RAK
CERAMICS

cookingrak.rakceramics.com

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