

Cooking
RAK

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





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CookingRAK revolutionises the kitchen with its hidden induction system fully integrated into the countertop – the perfect combination of aesthetics and functionality.





INNOVATION IN THE KITCHEN

A unique cooking experience with the hidden induction cooktop

CookingRAK is designed to create a multifunctional kitchen space ideal for daily use. Integrating the system into the countertop opens up possibilities for users to prepare, cook and dine in the same space—a seamlessly designed kitchen top made for dining and entertaining.

CookingRAK is a technology that combines the high-performance of RAK Ceramics porcelain slabs and the innovative induction system that operates through a magnetic field.

Porcelain has always been the ideal choice for kitchen countertops as they are made of a durable material resistant to heat, stain, and scratch. They are also resistant to moisture and do not easily stain, making them easier to clean.

Safety in the kitchen is a matter of great importance, and with CookingRAK's induction system, the countertop surface does not heat up. Instead, as it works using electromagnetic currents, it will only heat the cookware placed over the hob.

With remarkable features, CookingRAK will transform any kitchen into a space where the best experiences are lived.





BUILT TO LAST

CookingRAK is exclusively produced with RAK Ceramics porcelain slabs in 14.5 mm thickness and 135.5x305 cm size.

These slabs are capable of withstanding high temperatures and with a surface hardness that resists scratching and staining. They are also an ideal material for kitchen countertops as they are very hygienic, food-safe, and less likely to harbor molds and bacteria.



CHEMICAL RESISTANT



WATER RESISTANT



HEAT RESISTANT



STAIN RESISTANT



ENVIRONMENT-FRIENDLY



HYGIENIC



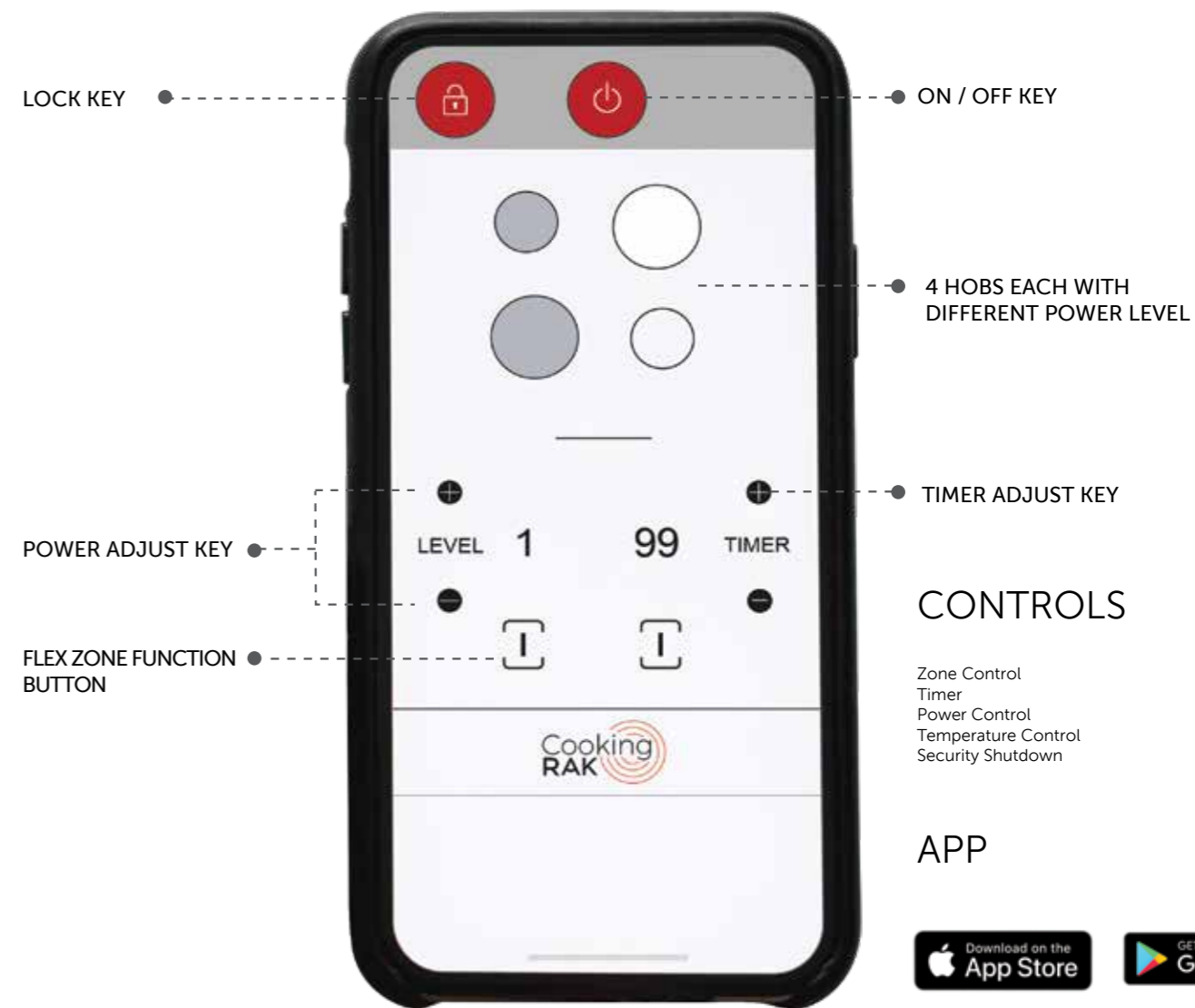
EASY TO CLEAN



EASE OF USE

CookingRAK can be controlled in two ways; through the remote controller attached to the system and through an application.

You can download the app for free on Apple play or the Google store.



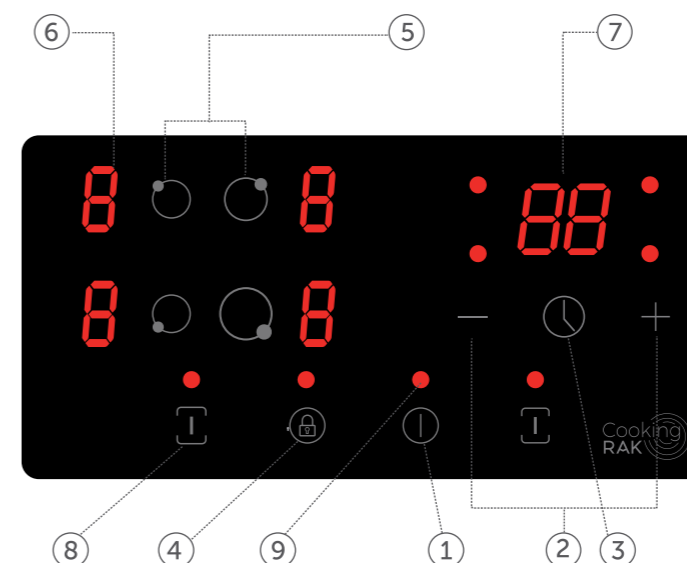


SAFETY PRECAUTION

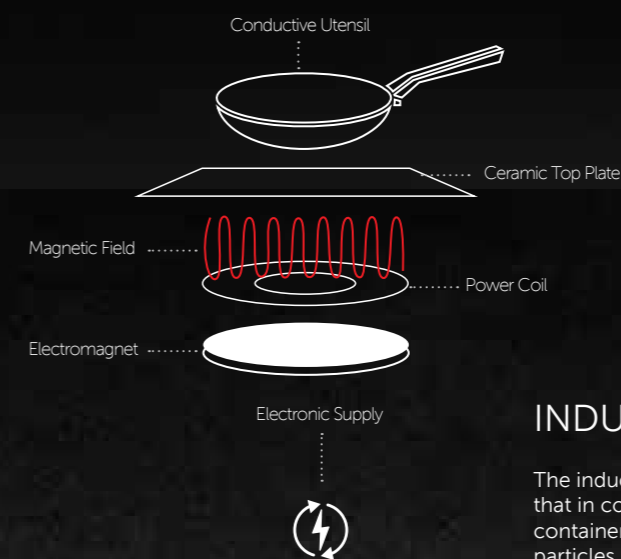
- Use a pan that is suitable for induction cooking, having a bottom diameter higher than 12cm (like the majority of the cooking pans available on the market).
- If using pans with a diameter smaller than 12cm, or unsuitable pans, or if no pans are placed on the cooking zone, then no power will transfer 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 which are recommended for induction cooking.



CONTROL PANEL



- ① 1- On / Off key
- ⊖ and ⊕ 2- Power / Timer adjusting key
- ⌚ 3- Timer key
- 🔒 4- Lock key
- 🔥 5- Cooking key
- 8 6- Zone display screen
- 88 7- Timer display screen
- ⏸ 8- Flex Zone function button
- 9- Function Indicator Light



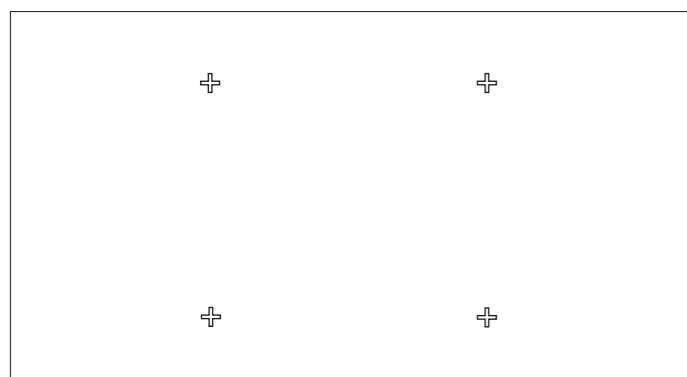
INDUCTION

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.

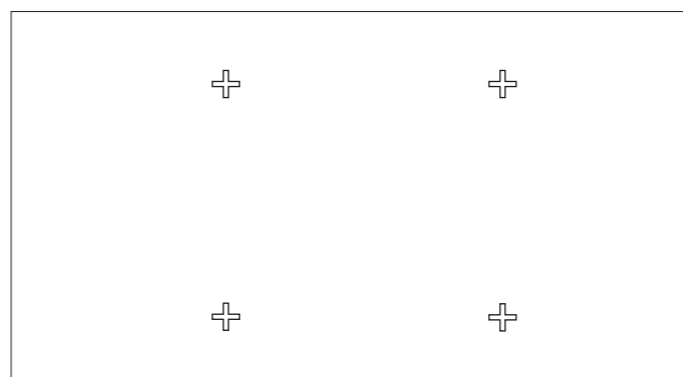


CUSTOMISATION

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.



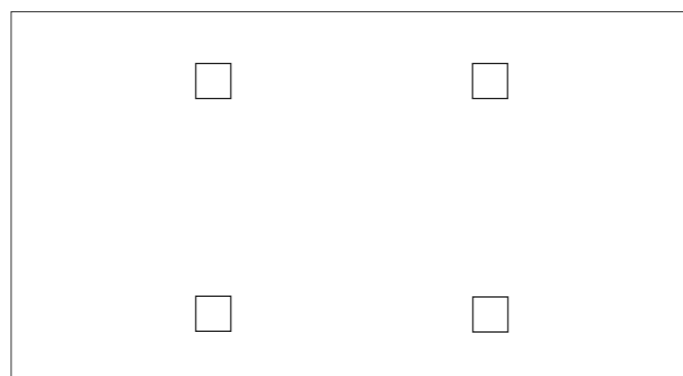
Mod 1 A



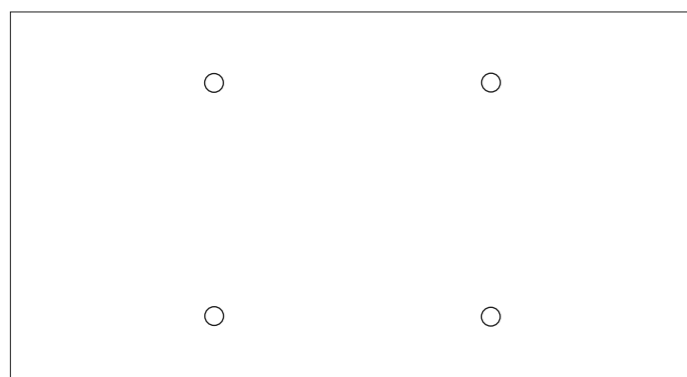
Mod 1 B



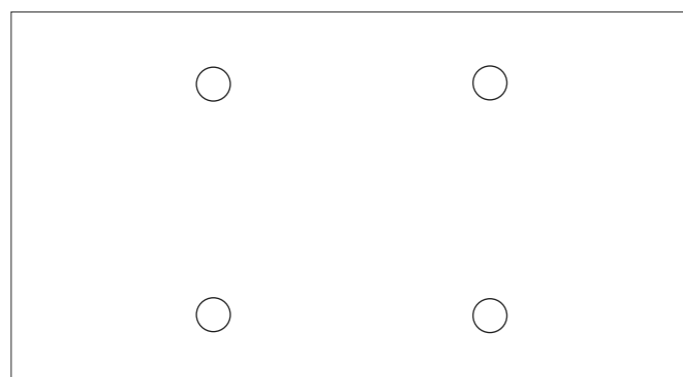
Mod 2 A



Mod 2 B



Mod 3 A



Mod 3 B





THE PERFECT CHOICE

AESTHETIC AND FUNCTIONAL

A seamlessly designed kitchen countertop made for dining and entertaining.



VERSATILE

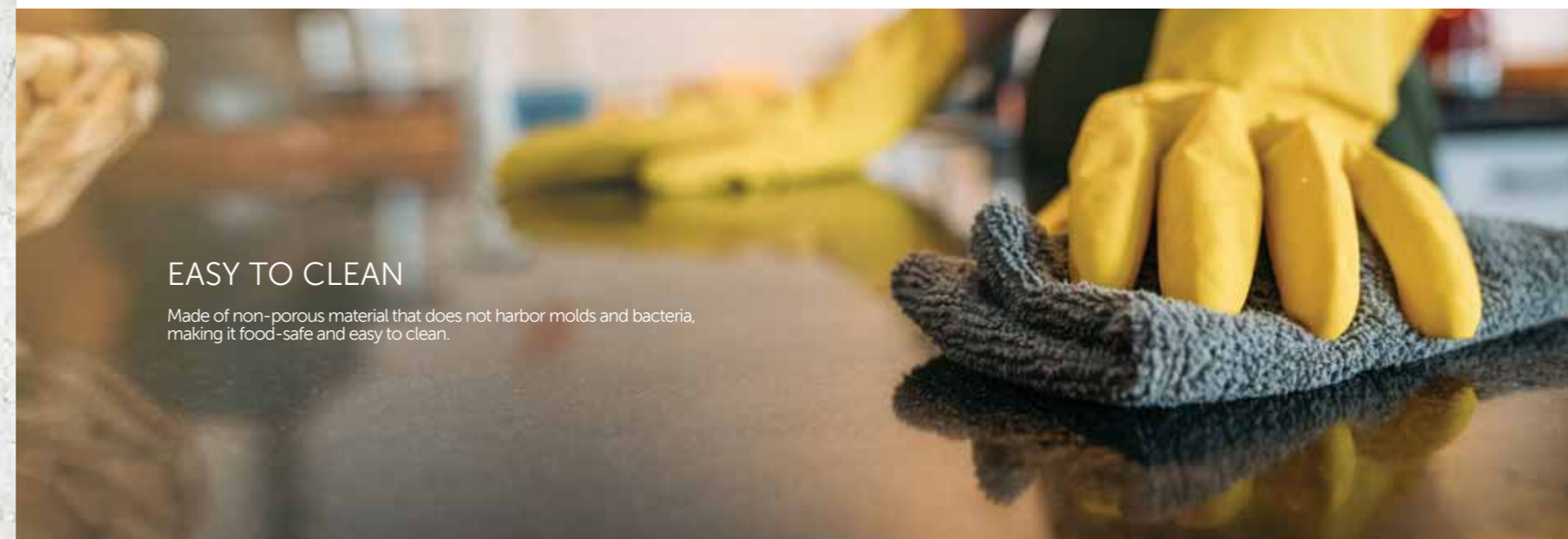
Available in a wide range of colours and effects that perfectly fit any style and can be installed indoors or outdoors.

SAFE TO USE

No heat is transferred to the surface, which makes it safe to use even for kids.

ENERGY EFFICIENT

Uses less energy than traditional electric systems and gas without compromising the cooking quality.



EASY TO CLEAN

Made of non-porous material that does not harbor molds and bacteria, making it food-safe and easy to clean.





INSPIRATION FOR YOUR KITCHEN





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.

MARBLES



grigio venato beige full lappato



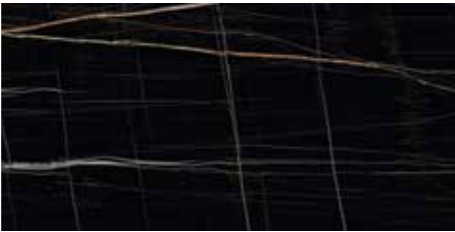
saint laurent black full lappato



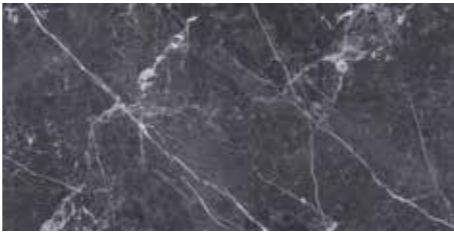
viareggio hyper white full lappato



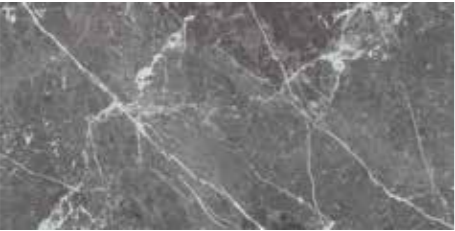
piacentina XL brown natural



black beauty full lappato / honed



blu del belgio blue full lappato / honed



blu del belgio clay full lappato / honed



breccia adige grey full lappato / honed



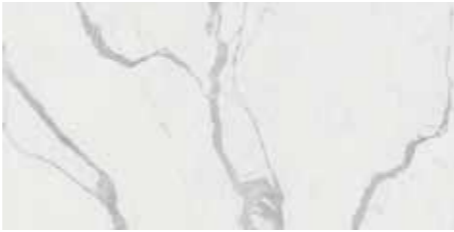
breccia daino beige full lappato / honed



calacatta cielo full lappato



calacatta africa white full lappato / honed / natural



calacatta extra white full lappato / honed / natural



classic carrara hyper white full lappato / honed / natural



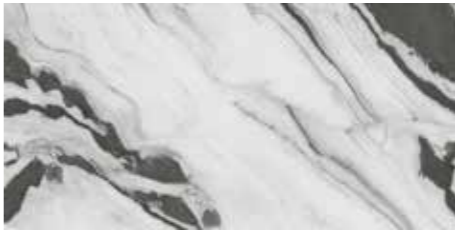
classic carrara grey full lappato / honed / natural



classic new marfil beige full lappato / natural



elle marble white full lappato / honed / natural



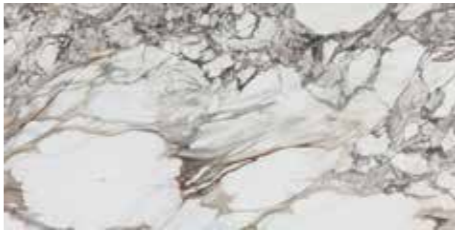
panda marble white full lappato / natural



medicea marble hyper white full lappato / honed / natural



palissandro ivory full lappato / honed



rain marble white full lappato / honed / natural



thassos hyper white full lappato







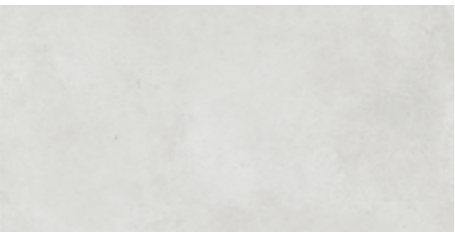







versilia marble white full lappato / honed / natural



calacatta gold white full lappato / honed / natural







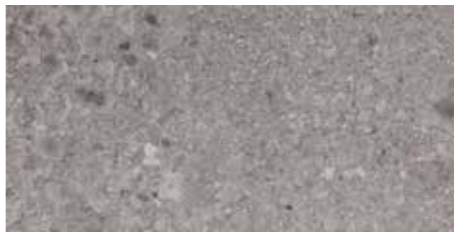
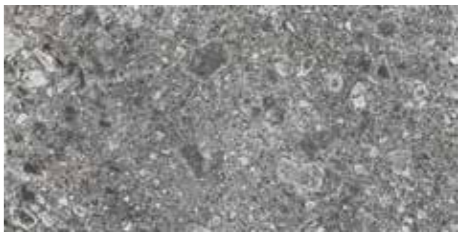
CONCRETE

		
aragon concrete brown natural	behind light grey natural	behind grey natural
		
basic concrete xl dark grey natural	behind beige natural	oslo concrete grey natural
		
revive concrete xl active white natural	revive concrete xl concrete grey natural	revive concrete xl summer sand natural
		
surface xl off white natural	surface xl cool grey natural	surface xl sand natural







UNI

			
uni hyper white polished / natural	uni dark black polished / natural	uni light grey polished / natural	uni dark grey polished / natural
			
uni ivory polished / natural	uni light beige polished / natural	uni mocca polished / natural	uni beige polished / natural

STONE

		
new travertino grey full lappato	new travertino ivory full lappato	iceland stone grey natural
		
macaubas white natural	basaltina stone grey natural	
		
ceppo di gre' light grey full lappato / natural	ceppo di gre' mid grey full lappato / natural	ceppo di gre' nero full lappato / natural

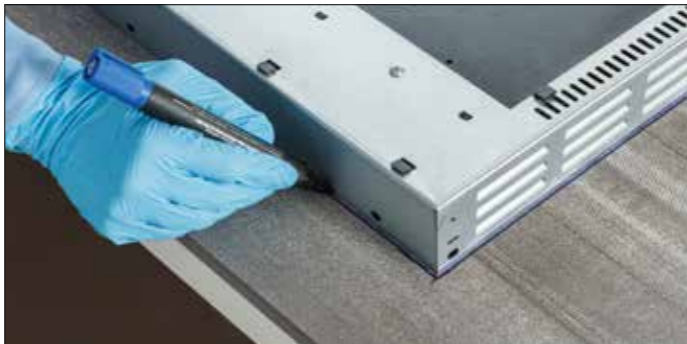
METALS

		
icon metal light grey lappato	icon metal brown lappato	icon metal redox brown natural
		
evoque metal ice natural	evoque metal grey natural	evoque metal brown natural

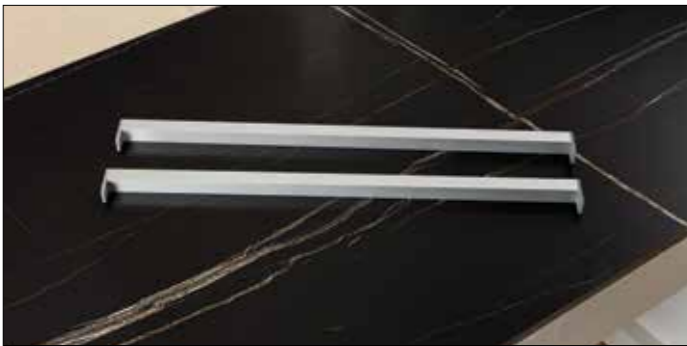
INSTALLATION



Keep the system on the back of the RAK Ceramics Maximus slab.



Mark the perimeter of the system on the back of the slab.



Get metal bars with lateral attachments to fix the system.



Place the porcelain slab on top of the module.



Apply the conductive thermal paste on the sensor.



Using a prop, attach the system to the porcelain slab.



Place and screw the metal bars under the system.



Connect the electrical cables and turn on the main switch.
Finish assembling the furniture.



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 highly recommended to use while cooking to protect the countertop surface. 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.

WHAT TO CONSIDER IN INSTALLING COOKINGRAK?

Ensure the induction cooker is well positioned, installed in a properly ventilated area, and not exposed to any vibration. Please do not install it near other heat sources and ensure that the installation, support, and inspection are carried out by qualified personnel only.

HOW TO INSTALL COOKINGRAK?

Before installing the appliance, check that the location provides the required clearances from combustible materials and, if necessary, protect adjacent surfaces as required by the regulation. Make sure to keep the system on the back of the RAK Ceramics slab, mounted by means of aluminum bars.

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*.



WARRANTY

The system is guaranteed for 12 months from the date of purchase. Only defects in material or workmanship under defined conditions will be replaced and repaired by RAK Ceramics. Register your warranty at www.cookingrak.rakceramics.com

PRODUCT CERTIFICATIONS



Maximus Countertop Technical specifications

TEST DESCRIPTION	STANDARD TEST METHOD	STANDARD REQUIREMENTS	RAK CERAMICS SPECIFICATION	
			Porcelain Tiles (Natural) 14 MM THICKNESS 135X305	Full Body Porcelain Tiles (Natural/ Polished) 14 MM THICKNESS 135X305
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 ≥ 700 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 /°C	≤ 7 X 10 ⁻⁶ /°C
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".
* Test performed using 100X100 cm cut pieces from the slab.
* Thickness is nominal

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