

Nuwave 30801FA1VC

Nuwave Mosaic Induction Wok User Manual

Brand: Nuwave | Model: 30801FA1VC

1. PRODUCT OVERVIEW



Image: The Nuwave Mosaic Induction Wok, featuring the wok with a glass lid seated on its digital induction base.

The Nuwave Mosaic Induction Wok is designed for precise temperature control and efficient cooking. It features a digital base that heats a custom-made 14-inch carbon steel wok, allowing for a wide range of cooking techniques from stir-frying to searing.



Image: The Nuwave Mosaic Induction Wok base and wok, highlighting precise temperature control, even heat distribution, and induction technology.

This appliance offers temperature adjustments from 100°F to 575°F in 5°F increments, with 94 pre-programmed settings. Its portable design and adjustable wattage settings (600W, 900W, 1500W) make it suitable for various environments, including dorms, RVs, and smaller kitchens.

Cook *Anywhere*

It has **3 wattage** settings of **600, 900, 1500 watts**.

Mosaic is engineered to work flawlessly when the power is less than ideal like in dorms, RVs, and cabins



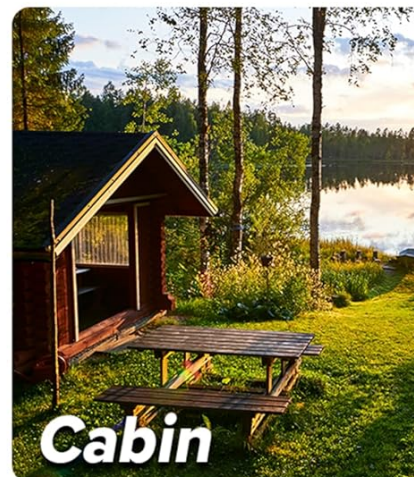
Dorm



RV



Home



Cabin



Campsite

Image: Visual representation of the Nuwave Mosaic Induction Wok's portability, demonstrating its use in a dorm room, RV, home kitchen, cabin, and campsite.



Image: A detailed view of the carbon steel wok, illustrating how heat is distributed across its surface and highlighting the ergonomic silicone handle designed to remain cool during use.

2. WHAT'S INCLUDED

The Nuwave Mosaic Induction Wok package includes the following components:

- Custom-made Mosaic Induction Wok Base
- 14-inch Heavy-Gauge Professional Grade Carbon Steel Wok
- Vented Tempered Glass Lid
- Stainless-Steel Frying Rack
- Custom-made Metal Wok Stand
- Owner's Manual (this document)



Image: An exploded view of the Nuwave Mosaic Induction Wok system, displaying the digital wok base, the 14-inch carbon steel wok, the vented tempered glass lid, the deep frying rack, and the metal wok stand.

3. SAFETY INFORMATION

Please read all safety instructions before operating the Nuwave Mosaic Induction Wok to prevent injury or damage.

- The unit features an automatic shut-off function that activates when the set cooking time is completed.
- The induction wok will not activate if the wok is not properly placed on the cooktop base.
- There are no hot coils or open flames, which reduces the risk of burns and fire compared to traditional cooking methods.
- Always ensure the unit is placed on a stable, heat-resistant surface.
- Do not immerse the induction base in water or other liquids.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm (Proposition 65 warning).

4. SETUP AND ASSEMBLY

1. Unpack all components from the packaging.
2. Place the Mosaic Induction Wok Base on a flat, stable, and heat-resistant surface. Ensure adequate ventilation around the unit.
3. Place the 14-inch Carbon Steel Wok onto the induction base. The wok is custom-made to fit the curvature of the base for optimal contact.
4. Before first use, it is recommended to wash the wok with warm soapy water, rinse thoroughly, and dry completely. The carbon steel wok will require initial seasoning to develop its non-stick properties. Refer to the "Care and Maintenance" section for seasoning instructions.
5. Connect the power cord to a suitable electrical outlet.

5. OPERATING INSTRUCTIONS



Image: The Nuwave Mosaic Induction Wok in active use on a kitchen counter, demonstrating its functionality with food cooking in the wok, accompanied by the lid, wok stand, and frying rack.

5.1. Powering On and Off

- To turn on the unit, press the **ON/OFF** button. The display will illuminate.
- To turn off the unit, press the **ON/OFF** button again.

5.2. Temperature Control

The Nuwave Mosaic Induction Wok offers precise temperature control from 100°F to 575°F.

- Use the **Temp +** and **Temp -** buttons to adjust the temperature in 5°F increments.
- The unit also features 94 pre-programmed temperature settings for common cooking tasks.
- Six convenient preset temperature settings are available for quick selection.

5.3. Wattage Settings

The unit has three wattage settings to accommodate different power availabilities:

- **600 Watts:** For low-power environments or gentle cooking.

- **900 Watts:** Standard cooking power.
- **1500 Watts:** For rapid heating and high-temperature cooking, such as searing or achieving "Wok Hei".

Select the desired wattage using the dedicated wattage button on the control panel.

5.4. Cooking Functions and Adjustments

The Mosaic Induction Wok is versatile for various cooking methods:

- **Stir-Frying (Wok Hei):** The wok heats quickly and evenly, reaching optimal stir-frying temperatures in under a minute, allowing you to achieve the complex charred aroma and flavors known as "Wok Hei".
- **Searing:** Temperatures up to 575°F are optimal for searing meats and other ingredients.
- **Deep Frying:** Use the included stainless-steel frying rack for deep frying.
- **Simmering, Boiling, Warming, Melting, Reheating, Slow Cooking:** The precise temperature control supports these functions.

On-the-Fly Adjustments: Temperature and cooking time can be adjusted at any point during the cooking process without needing to restart the unit. Use the **Temp +/-** and **Time +/-** controls for immediate response.

6. CARE AND MAINTENANCE

6.1. Carbon Steel Wok Seasoning

The 14-inch carbon steel wok requires proper seasoning to develop and maintain its natural non-stick properties and prevent rust. Follow these steps for initial seasoning and ongoing maintenance:

1. **Initial Cleaning:** Wash the new wok thoroughly with warm soapy water to remove any factory protective coating. Rinse completely and dry immediately with a towel.
2. **First Seasoning:**
 - Place the dry wok on the induction base.
 - Add a thin layer of high smoke point oil (e.g., grapeseed, flaxseed, or vegetable oil) to the interior of the wok, wiping off any excess.
 - Heat the wok on the induction base at a medium-high temperature (e.g., 400°F - 450°F) until it begins to smoke.
 - Carefully rotate the wok to ensure the oil coats the sides as well. Continue heating until the wok darkens and stops smoking.
 - Turn off the unit and let the wok cool. Repeat this process 2-3 times for a robust initial seasoning.
3. **Ongoing Maintenance:** After each use, clean the wok as described below and apply a very thin layer of cooking oil before storing.

6.2. Cleaning

- **Carbon Steel Wok:** Hand wash only. After cooking, allow the wok to cool slightly. Wash with hot water and a soft sponge or wok brush. Avoid harsh detergents or abrasive scrubbers, as these can strip the seasoning. Dry immediately and thoroughly to prevent rust, then apply a thin layer of cooking oil.
- **Induction Base:** Ensure the unit is unplugged and completely cool before cleaning. Wipe the exterior and the ceramic glass heating surface with a damp cloth and mild detergent. Do not use abrasive cleaners. Do not immerse the base in water.

- **Glass Lid, Frying Rack, Wok Stand:** These components can be washed with warm soapy water and rinsed thoroughly.



**Easy
To Clean**

Image: A hand wiping the interior of the carbon steel wok with a cloth, demonstrating the ease of cleaning after use.

7. TROUBLESHOOTING

If you encounter issues with your Nuwave Mosaic Induction Wok, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet issue; unit malfunction.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.

Problem	Possible Cause	Solution
Wok is not heating.	Wok not properly seated; incorrect cookware; safety feature activated.	Ensure the carbon steel wok is correctly positioned on the induction base. The unit will not operate if the wok is removed or not detected.
Unit shuts off unexpectedly during operation.	Overheat safety feature activated; cooking time completed.	Allow the unit to cool down. If a cooking timer was set, it may have completed. Restart the unit if necessary after cooling.
Display shows an error code.	Internal malfunction or specific operational issue.	Refer to the full owner's manual for specific error code meanings. Try unplugging the unit for a few minutes and plugging it back in.

If the problem persists after attempting these solutions, please contact Nuwave customer support.

8. SPECIFICATIONS

- **Brand:** Nuwave
- **Model Name:** Nuwave MOSAIC Induction Wok
- **Item Model Number:** 30801FA1VC
- **Material:** Carbon Steel (Wok), Shatter-proof Ceramic Glass (Heating Surface)
- **Color:** Black
- **Capacity:** 4 Quarts
- **Compatible Devices:** Smooth Surface Induction
- **Product Care Instructions:** Hand Wash Only (Wok)
- **Maximum Temperature:** 575 Degrees Fahrenheit
- **Wattage Settings:** 600W, 900W, 1500W
- **Handle Material:** Carbon Steel with Silicone Grip
- **Item Weight:** 14.95 Pounds
- **Product Dimensions:** 15 x 15 x 4 inches
- **Is Oven Safe:** No
- **Has Nonstick Coating:** Yes (with proper seasoning)
- **Is Dishwasher Safe:** No
- **UPC:** 652185308015

9. WARRANTY AND SUPPORT

Nuwave products are manufactured to high-quality standards. For specific warranty details, including coverage period and terms, please refer to the warranty card included with your product or visit the official Nuwave website.

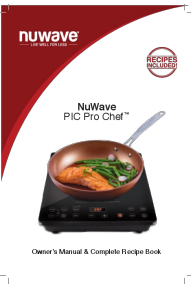



For technical assistance, troubleshooting beyond this manual, or to inquire about replacement parts, please contact Nuwave Customer Support:

- **Website:** www.nuwavecookware.com
- **Phone:** Refer to the official Nuwave website or product packaging for current contact numbers.

When contacting support, please have your product model number (30801FA1VC) and purchase date available.

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Related Documents

	<p>NuWave PIC Pro Chef Owner's Manual and Recipe Book</p> <p>Comprehensive owner's manual and recipe book for the NuWave PIC Pro Chef induction cooktop, detailing operation, safety, maintenance, troubleshooting, and including a variety of recipes.</p>
	<p>The NuWave Oven Complete Cookbook: Recipes, Tips, and More</p> <p>Discover the revolutionary NuWave Pro Infrared Cooking System with this comprehensive cookbook. Learn how to prepare delicious meals quickly and healthily, explore various cooking techniques, and find helpful tips and recipes for your NuWave oven.</p>
	<p>NuWave PIC Manual & Complete Cookbook: Precision Induction Cooking Guide</p> <p>Comprehensive manual and cookbook for the NuWave Precision Induction Cooktop (PIC). Includes operation, safety, troubleshooting, and a wide variety of recipes for efficient, fast, and easy cooking.</p>
	<p>NuWave Brio 3Q Digital Air Fryer Owner's Manual & Recipe Book</p> <p>Comprehensive guide for the NuWave Brio 3Q Digital Air Fryer, covering operation, safety, troubleshooting, and including a full recipe book for healthy cooking.</p>