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› Nafewin 12 Inch 2 Burner Gas Cooktop Instruction Manual

## Nafewin Gas cooktop 2 burner

# Nafewin 12 Inch 2 Burner Gas Cooktop Instruction Manual

Model: Gas cooktop 2 burner

## 1. IMPORTANT SAFETY INFORMATION

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Please read this manual thoroughly before installing or operating your Nafewin 12 Inch 2 Burner Gas Cooktop. Failure to follow these instructions could result in fire, explosion, electric shock, or other hazards, causing property damage, personal injury, or death.

- **Gas Leakage:** If you smell gas, immediately shut off the gas supply to the appliance. Do not operate any electrical switches, light matches, or use any flame. Open windows and doors to ventilate the area. Contact your gas supplier or fire department.
- **Thermocouple Protection:** This cooktop is equipped with thermocouple protection, which automatically cuts off the gas supply if the flame accidentally extinguishes, preventing gas leakage.
- **Ventilation:** Ensure adequate ventilation when operating the cooktop. Do not use in unventilated areas.
- **Installation:** Installation must be performed by a qualified installer, service agency, or gas supplier. Ensure all connections are secure and leak-free.
- **Children and Pets:** Keep children and pets away from the cooktop during operation and while it is cooling down.
- **Flammable Materials:** Do not store or use flammable materials near the cooktop.
- **Hose Not Included:** The gas hose is not included with the product. Please purchase a universal gas nozzle hose with a 9mm/0.354 inch inner diameter.

## 2. PRODUCT OVERVIEW

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The Nafewin 12 Inch 2 Burner Gas Cooktop is a compact and efficient cooking appliance designed for various settings, including apartments, RVs, and outdoor use. It features two high-efficiency burners and is compatible with both Natural Gas (NG) and Liquefied Petroleum Gas (LPG).



Figure 2.1: Nafewin 12 Inch 2 Burner Gas Cooktop, showing the stainless steel surface, two burners with grates, control knobs, and included gas conversion tools.

## 2.1 Components and Features

# TWO INSTALLATION OPTIONS



Figure 2.2: Detailed view of Nafewin Gas Cooktop components including thermocouple protection, burner nozzles, cast aluminum base, anti-melt metal knobs, and electric ignition design.

- **Stainless Steel Panel:** Durable and easy-to-clean cooking surface.
- **Cast Iron Grates:** Hard-wearing and high-temperature resistant supports for cookware.
- **Burners:** Two high-efficiency burners.
- **Control Knobs:** Two independent, anti-melt metal knobs for precise flame control.
- **Pulse Ignition Needle:** For automatic electric pulse ignition.
- **Thermocouple Protection:** Safety device for flame failure protection.
- **Cast Aluminum Base:** Provides structural support.

## 2.2 Burner Power

## 2 BURNER PROPANE COOKTOP



Figure 2.3: The cooktop features one 3.3KW powerful burner and one 1.0KW burner, allowing for diverse cooking requirements.

### 2.3 Dimensions

# BUILT-IN DESIGN

Suit your kitchen perfectly

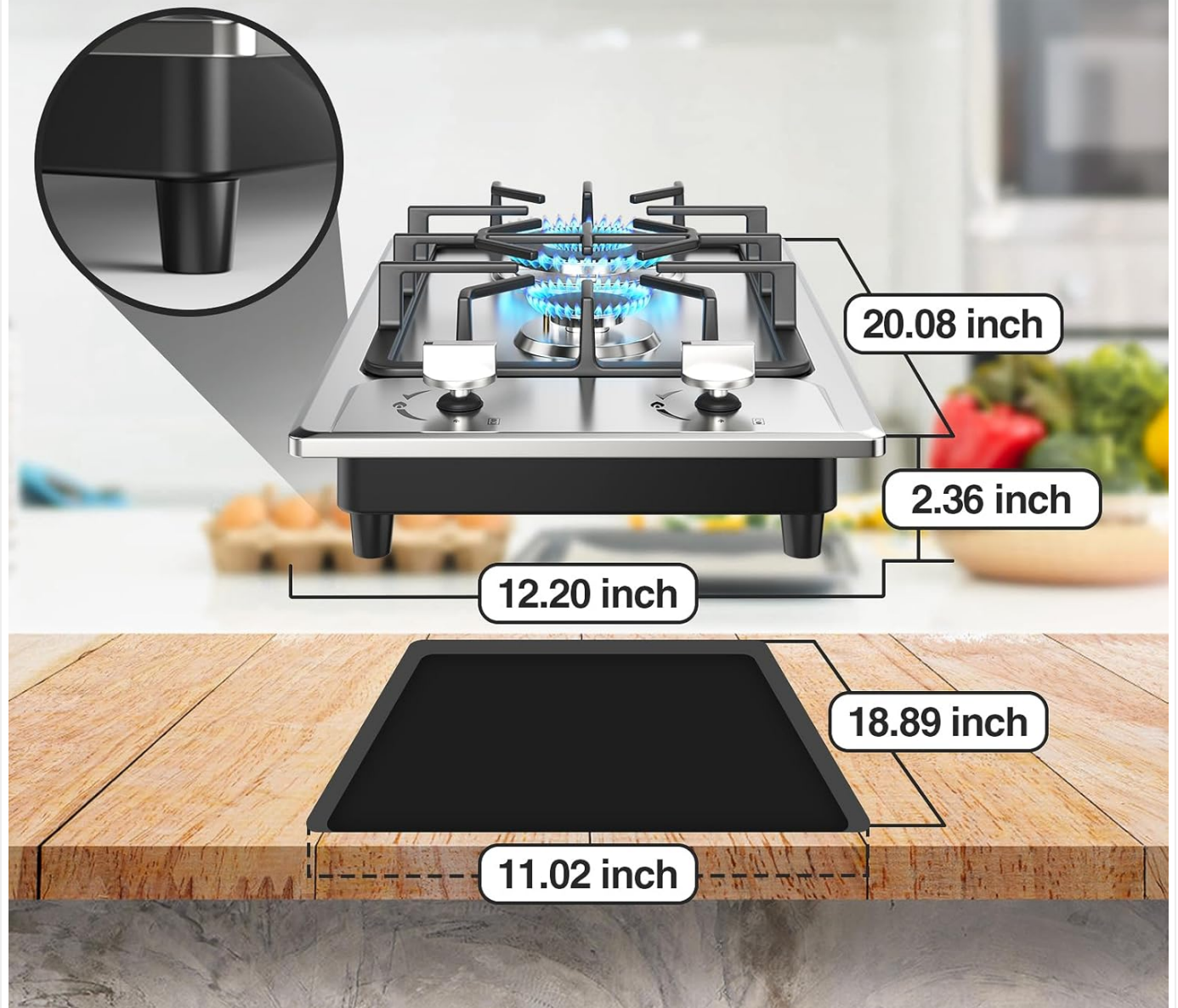


Figure 2.4: Product dimensions. The cooktop measures approximately 12.20 inches (width) x 20.08 inches (depth) x 2.36 inches (height). The recommended cutout size for built-in installation is 11.02 inches (width) x 18.89 inches (depth).

- Overall Dimensions (W x D x H): 12.20" x 20.08" x 2.36"
- Recommended Cutout Dimensions (W x D): 11.02" x 18.89"
- Large Burner Pot Compatibility: Suitable for 10.24-inch pots.
- Small Burner Pot Compatibility: Suitable for 7.07-inch pots.
- Single Burner Use Pot Compatibility: Suitable for 11.81-inch to 13.78-inch pots.

## 3. SETUP AND INSTALLATION

This cooktop can be used as a built-in unit or as a desktop appliance. Ensure proper ventilation and gas connections are made by a qualified professional.

### 3.1 Gas Type Conversion (NG/LPG)

The cooktop is pre-configured for Natural Gas (NG). If you intend to use Liquefied Petroleum Gas (LPG), conversion is required. Extra LPG nozzles and a conversion tool are included.

# Dual Fuel Gas Stove



**UNIT**



**BUILT-IN**



GAS TANK



LOW PRESSURE  
REGULATOR

**NOT INCLUDE**

Figure 3.1: The cooktop supports dual fuel (LPG/NG). Note that the gas tank, low-pressure regulator, and hose are not included and must be purchased separately.

1. **Replace Burner Nozzles:** Carefully replace the pre-installed NG nozzles with the provided LPG nozzles using the conversion tool. Refer to Figure 3.2 for visual guidance on installation steps.
2. **Adjust Air Shutter:** Adjust the air shutter on the burner base for optimal LPG combustion.
3. **Connect Gas Source:** Connect the appropriate gas source (LPG tank with low-pressure regulator, not included) to the cooktop. Ensure all connections are tight and leak-free.

**Note:** The gas hose is not included and must be purchased separately (universal gas nozzle hose with a 9mm/0.354 inch inner diameter).

## 3.2 Installation Steps

# EASY TO INSTALL & USE

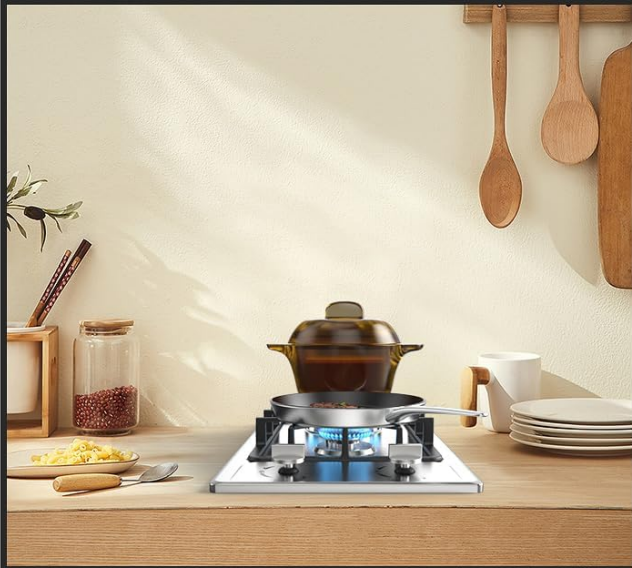


Figure 3.2: Installation steps: 1. Replace burner nozzles for correct gas type. 2. Connect gas source (hose and regulator not included). 3. Insert the power plug into a socket. 4. Press and turn the metal knob for ignition.

## 3.3 Electrical Connection

The automatic electric pulse ignition requires a 110-120V AC power supply. Plug the cooktop into a standard electrical outlet after gas connections are secured.

## 3.4 Usage Scenarios



**Kitchen - Built in**



**Dine together - Built in**



**Motorhome - Desktop**



**Outdoor picnic - Desktop**

Figure 3.3: The cooktop is versatile for various applications, including built-in kitchen installations, dining area integration, and portable use in motorhomes or for outdoor picnics.

- **Built-in Installation:** Requires a countertop cutout of 11.02" (W) x 18.89" (D). Ensure sufficient clearance around the appliance.
- **Desktop Use:** The cooktop can be placed on any stable, heat-resistant surface for portable use.

## 4. OPERATING INSTRUCTIONS

### 4.1 Ignition

1. Ensure the gas supply is open.
2. Push down the desired burner knob and rotate it counter-clockwise to the "High" flame position.
3. Hold the knob down for a few seconds (approximately 3-5 seconds) to allow the thermocouple to heat up and engage the gas flow.
4. Release the knob. The burner should now be lit. If it does not light, repeat the process.

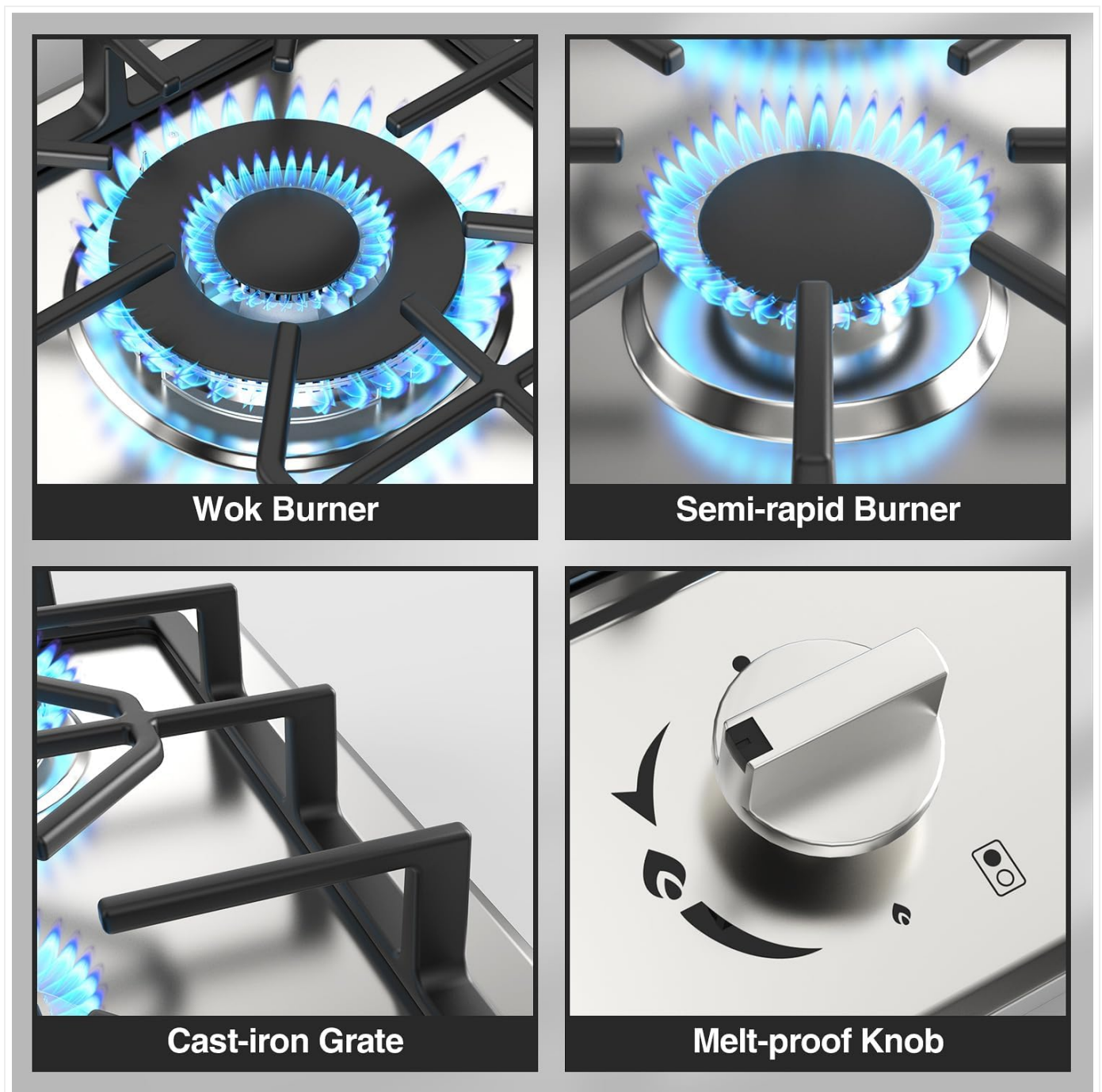


Figure 4.1: Details of the cooktop, including the wok burner, semi-rapid burner, cast-iron grate, and melt-proof control knob with ignition symbols.

## 4.2 Flame Control

Once the burner is lit, you can adjust the flame intensity by rotating the knob between the "High" and "Low" settings. For optimal cooking, adjust the flame so it does not extend beyond the base of your cookware.

## 4.3 Shutting Off

To turn off a burner, rotate the knob clockwise until it clicks into the "Off" position. Ensure the flame is completely extinguished.

# 5. MAINTENANCE AND CLEANING

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Regular cleaning and maintenance will ensure the longevity and efficient operation of your cooktop. Always ensure the cooktop is cool and the gas supply is turned off before cleaning.

## 5.1 Cleaning the Stainless Steel Surface

- Wipe the stainless steel surface with a soft cloth and mild detergent.
- For stubborn stains, use a non-abrasive stainless steel cleaner.

- Always wipe in the direction of the grain to prevent scratching.
- Rinse thoroughly and dry with a clean cloth to prevent water spots.

## 5.2 Cleaning the Cast Iron Grates and Burner Caps

- Remove the cast iron grates and burner caps when cool.
- Wash them with warm, soapy water. For baked-on food, soak them before scrubbing.
- Dry thoroughly to prevent rust, especially for cast iron parts.
- Ensure burner ports are clear of debris. Use a small brush or needle if necessary.

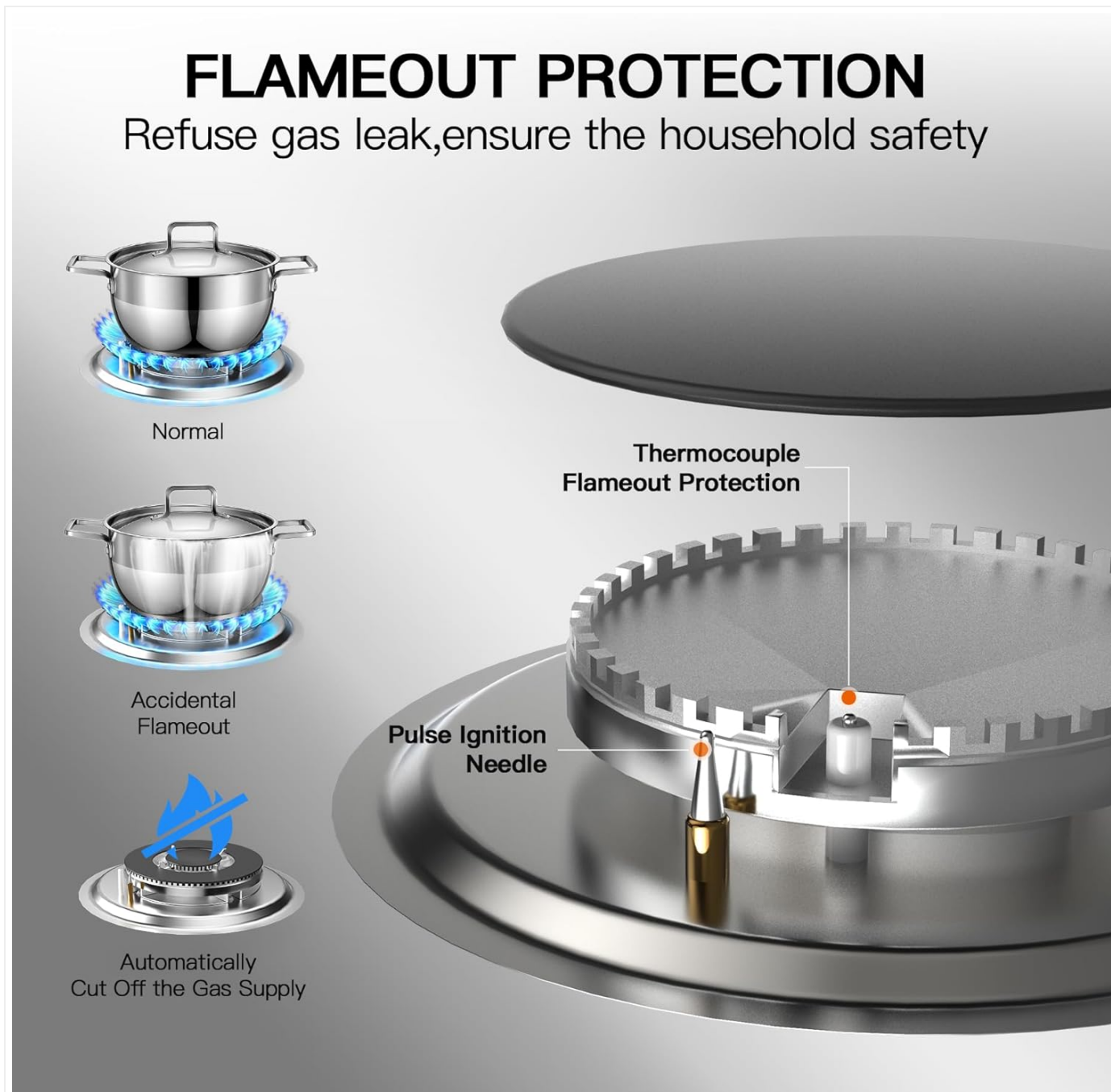


Figure 5.1: Diagram illustrating the thermocouple flameout protection system, which automatically cuts off gas supply upon accidental flame extinguishment.

## 6. TROUBLESHOOTING

Before contacting customer support, please refer to the following common issues and solutions:

Problem	Possible Cause	Solution
Burner does not ignite.	Gas supply is off. Power cord is unplugged. Ignition knob not held long enough. Burner ports are clogged. Incorrect gas type (NG/LPG) nozzles.	Ensure gas valve is open. Plug in the power cord. Hold the knob down for 3-5 seconds after turning. Clean burner ports. Verify correct nozzles are installed for your gas type.
Flame is weak or uneven.	Burner ports are clogged. Gas pressure is low. Air shutter adjustment incorrect (for LPG).	Clean burner ports. Contact gas supplier or qualified technician. Adjust air shutter if using LPG.
Gas smell without flame.	Gas leak. Burner not fully extinguished.	Immediately shut off gas supply, ventilate, and contact gas supplier/fire department. Ensure knobs are in the "Off" position.

## 7. SPECIFICATIONS

Feature	Detail
Brand	Nafewin
Model Number	Gas cooktop 2 burner
Overall Dimensions (W x D x H)	12.20" x 20.08" x 2.36"
Item Weight	12.32 pounds
Installation Type	Drop-In / Desktop
Burner Type	2 Burners (1x 3.3KW, 1x 1.0KW)
Fuel Type	Natural Gas (NG), Propane (LPG) - Dual Fuel
Voltage	110-120 Volts AC (for ignition)
Material Type	Stainless Steel (surface), Cast Iron (grates)
Special Features	Thermocouple Protection, Built-In Gas
Control Console	Knob
Included Components	Gas Stove 2 Burner, LPG Nozzles, Conversion Tool
Gas Hose Requirement	Not Included (requires 9mm/0.354 inch inner diameter hose)

## 8. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your purchase or contact Nafewin directly through their official website or the retailer where the product was purchased.

Ensure you have your model number (Gas cooktop 2 burner) and purchase date available when contacting support.

