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Nafewin Induction Cooktop

Nafewin Portable Induction Cooktop 1800W User Manual

Model: Induction Cooktop

1. INTRODUCTION

Thank you for choosing the Nafewin Portable Induction Cooktop. This 1800W single burner unit is designed for efficient and versatile cooking, suitable for various settings including homes, dorms, offices, RVs, and camping. It features LED touch controls, a 4-hour timer, and multiple power and temperature settings to meet diverse culinary needs. Please read this manual thoroughly before operation to ensure safe and optimal performance.



Figure 1.1: The Nafewin Portable Induction Cooktop with included fry pan.

This image displays the compact and sleek design of the cooktop, featuring a black glass surface and a stainless steel fry pan with salmon and vegetables. The control panel is visible at the front.

2. IMPORTANT SAFETY INFORMATION

To prevent injury or damage, always observe the following safety precautions:

- Ensure the cooktop is placed on a stable, flat, and heat-resistant surface.
- Do not immerse the unit in water or any other liquid.
- Keep out of reach of children and pets.
- Use only induction-compatible cookware with a magnetic base.
- Do not touch the heating surface immediately after use, as residual heat may be present.
- Avoid blocking the ventilation openings on the bottom of the unit.
- Do not place metal objects (knives, forks, spoons, lids) on the cooktop surface as they may become hot.
- Unplug the cooktop when not in use and before cleaning.
- If the surface is cracked, discontinue use and contact customer support.



Figure 2.1: Overview of cooktop features.

This image highlights the cooktop's features: Touch Control, 8 Temperature Levels (176°F-518°F), Overheat Protection, 1800W High Power, Easy to Clean, and Timer Setting (0-240 Mins). It also shows the 110/120V plug-in requirement.

3. PRODUCT OVERVIEW

3.1 Components

- Induction Cooktop Unit
- 10.24-inch PFOA-free Fry Pan
- User Manual

3.2 Control Panel

The cooktop features an intuitive LED touch control panel with a digital display. The controls include:

- **ON/OFF Button:** Powers the unit on or off.
- **Timer Button:** Activates the timer function.

- **Function Buttons:** Dedicated buttons for common cooking modes such as Fry, BBQ, Soup, and Hot Pot.
- **+/- Buttons (Knob):** Adjusts power (W) or temperature (°F) settings, and timer duration.



Figure 3.1: Control Panel Detail.

This image provides a detailed view of the cooktop's control panel, illustrating the digital display, function buttons (Fry, BBQ, Soup, Hot Pot), Timer, ON/OFF, and the adjustable knob for power and temperature settings. It emphasizes the ease of operation with 8 distinct power and temperature levels.

4. SETUP

1. Unpack the induction cooktop and all accessories. Remove all packaging materials.
2. Place the cooktop on a dry, stable, and level surface. Ensure there is adequate ventilation around the unit. The cooktop features rubber feet for stability.
3. Plug the 3-foot power cord into a standard 110V/120V electrical outlet.
4. Place induction-compatible cookware (such as the included fry pan) centrally on the cooking zone.

PORTABLE INDUCTION COOKTOP 1800W



Figure 4.1: Cooktop Dimensions.

This image shows the dimensions of the portable induction cooktop: 11.02 inches deep, 13.39 inches wide, and 2.44 inches high. It also indicates the fry pan diameter is 10.24 inches, highlighting its compact and portable design.

5. OPERATING INSTRUCTIONS

5.1 Power On/Off

Press the **ON/OFF** button to turn the cooktop on. The digital display will light up. Press it again to turn the unit off.

5.2 Adjusting Power and Temperature

The cooktop offers 8 power settings (100W to 1800W) and 8 temperature levels (176°F to 518°F). Use the +/- buttons (knob) to adjust the desired power or temperature. The LCD display provides real-time feedback.

5.3 Using Function Modes

Select a preset cooking mode by pressing the corresponding function button (Fry, BBQ, Soup, Hot Pot). The cooktop will automatically adjust to an optimal power/temperature for that mode.

5.4 Timer Function

Press the **Timer** button to activate the timer mode. The default shutdown time is 10 minutes. Use the +/- buttons to set the timer from 1 minute to 4 hours. The cooktop will automatically shut off once the set time expires.



Figure 5.1: Cooking Zone and Controls.

This image shows an overhead view of the cooktop with a plate of steak and potatoes on the cooking zone. It points out the 'Function' and 'Timer' buttons, the power range (100W-1800W), temperature range (176°F-518°F), and the ON/OFF, Down, and Up controls.

6. COMPATIBLE COOKWARE

The Nafewin Induction Cooktop requires cookware with a magnetic base. Compatible materials include:

- Cast Iron
- Enameled Iron
- Stainless Steel with a magnetic base

To test compatibility, simply place a magnet on the bottom of your cookware. If the magnet sticks, the cookware is compatible. Non-compatible materials include copper, ceramic, glass, aluminum, and cookware with uneven bottoms.

COMPATIBLE WITH MAGNETIC COOKWARE



Figure 6.1: Cookware Compatibility.

This image visually demonstrates which types of cookware are compatible with the induction cooktop (magnetic-bottom stainless steel, enamel, cast iron) and which are not (copper, ceramic, glass, aluminum, uneven bottom). It also shows a hand holding a magnet to a pan to illustrate the compatibility test.

Induction Cooktop Requires Induction Compatible Magnetic Cookware



Figure 6.2: How Induction Works.

This diagram explains the principle of induction cooking, showing the electromagnet and power coil generating a magnetic field that directly heats the induction-compatible magnetic cookware placed on the black crystal glass plate.

7. MAINTENANCE

The cooktop features a high-temperature resistant black crystal plate that is easy to clean.

- Always unplug the cooktop and allow it to cool completely before cleaning.
- Wipe the surface with a damp cloth and mild detergent.
- Do not use abrasive cleaners, steel wool, or harsh chemicals, as these can scratch or damage the surface.
- Ensure the bottom radiator fan area is clear of debris for optimal cooling.

EASY MAINTENANCE

High Temperature Resistant Black Crystal Plate



Easy To Clean



Scrach Fesistance



Water Proofer



Figure 7.1: Easy Maintenance.

This image demonstrates the ease of cleaning the cooktop's high-temperature resistant black crystal plate with a damp cloth. It also highlights the scratch resistance and water-proof features, along with a view of the bottom radiator fan.

8. TROUBLESHOOTING

If you encounter issues with your cooktop, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Cooktop does not turn on.	No power supply; loose plug; circuit breaker tripped.	Check power plug; ensure outlet is working; reset circuit breaker.
Cooktop stops heating during operation.	Overheat protection activated; incompatible cookware.	Allow unit to cool; ensure cookware is induction-compatible.
Display shows error code.	Refer to user manual for specific error code meanings.	Consult the user manual's troubleshooting section for detailed steps.

For problems not listed or if solutions do not resolve the issue, please contact Nafewin customer support.

9. SPECIFICATIONS

Feature	Specification
Brand	Nafewin
Model Number	Induction Cooktop
Power	1800W
Voltage	110V/120V
Temperature Range	176°F - 518°F (8 levels)
Power Settings	100W - 1800W (8 levels)
Timer	1 minute - 4 hours
Control Type	LED Touch Control
Product Dimensions	11.02"D x 13.39"W x 2.68"H
Included Pan Diameter	10.24 inches (26cm)
Material	Metal, Tempered Glass
Item Weight	7.34 pounds

10. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the documentation included with your purchase or visit the official Nafewin website. Contact information for customer service can typically be found on the product packaging or the manufacturer's website.

11. PRODUCT VIDEOS

No official seller videos are available for embedding at this time. Please refer to the product images and text for visual information.

