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> Stove Ceramic cookware Clay Rice Cooker Round Ceramic Casserole Japanese Donabe Hot Pot Soup Pot Heat-Resistant Stoneware Rice Vessel Slow Stew Pot B 1.1l User Manual

ZJXDPF B0CX1M1FLW

ZJXDPF 1.1L Ceramic Cookware User Manual

Model: B0CX1M1FLW

INTRODUCTION

This manual provides essential information for the safe and effective use of your ZJXDPF 1.1L Ceramic Cookware. This versatile pot is designed for various cooking methods, including browning, braising, baking, grilling, and is ideal for making stews, porridge, and soup. Made from high-temperature ceramic, it offers excellent heat retention and distribution.



Image: The ZJXDPBF 1.1L Ceramic Cookware, featuring a dark pot base and a ribbed green lid.

SAFETY INFORMATION AND IMPORTANT PRECAUTIONS

- Always use heat-resistant gloves when handling the hot pot.
- The ceramic cookware is designed to withstand high temperatures up to 600 degrees Fahrenheit (315 degrees Celsius).
- Compatible heat sources include ceramic electric heaters, electric stoves, gas stoves, ovens, and microwaves.
- **Important:** This cookware is **not suitable for induction cookers**.
- Avoid sudden extreme temperature changes, though the pot is designed for thermal shock resistance. Do not place a hot pot directly into cold water or on a cold surface.
- Ensure the pot is stable on the cooking surface to prevent spills or accidents.

PRODUCT FEATURES

The ZJXDPBF Ceramic Cookware offers several key features for an optimal cooking experience:

- **High-Quality Ceramic:** Made from high-quality clay, fired twice with natural glaze. It is lead-free, cadmium-free, and arsenic-free, ensuring a healthy cooking option.
- **Durability:** Robust and durable, designed for everyday use with long-lasting color and scratch resistance.
- **Even Heating:** The pot ensures fast and even heat transfer from the bottom, distributing heat efficiently throughout the cooking process.
- **Versatile Use:** Ideal for cooking various dishes such as rice, stews, porridge, and soups.
- **Convenient Design:** Features double ear handles for easy and safe handling.



Image: The ceramic pot in use, filled with ingredients for a hot pot meal, demonstrating its capacity and versatility.



Image: An overhead view showing the pot, two lids, a small serving bowl, and chopsticks, illustrating the complete set.

SETUP

Before first use, it is recommended to wash the pot thoroughly with warm soapy water. Rinse well and dry completely. No special seasoning is required for this ceramic cookware.

OPERATING INSTRUCTIONS

This ceramic pot is designed for various cooking methods. Follow these guidelines for optimal performance:

1. **Preparation:** Ensure the pot is clean and dry before placing it on a heat source.
2. **Heat Source Compatibility:**
 - **Stovetop Use:** Place the pot on a ceramic electric heater, electric stove, or gas stove. Start with low to medium heat and gradually increase as needed. Avoid extremely high heat settings for prolonged periods.

- **Oven Use:** The pot is oven safe up to 600 degrees Fahrenheit (315 degrees Celsius).
 - **Microwave Use:** Suitable for microwave use.
3. **Cooking:** Add your ingredients and cover with the lid. The pot's design promotes even cooking and retains moisture and flavor.
 4. **Handling:** Always use heat-resistant gloves when moving the hot pot. The double ear handles provide a secure grip.
 5. **Storage of Leftovers:** The pot is suitable for storing leftovers in the refrigerator.



Image: The ceramic pot containing cooked food, placed on a woven mat, illustrating its use for serving meals.

MAINTENANCE AND CARE

Proper care will extend the life of your ceramic cookware:

- **Cleaning:** The pot is dishwasher safe. Alternatively, hand wash with warm water and mild soap. Avoid abrasive cleaners or scouring pads that could damage the glaze.

- **Drying:** Ensure the pot is completely dry before storing to prevent moisture buildup.
- **Storage:** Store in a dry place. If stacking, place a soft cloth or paper towel between pots to prevent scratches.

TROUBLESHOOTING

Issue	Possible Cause	Solution
Food sticking to the bottom	Insufficient oil/liquid, heat too high, or not preheated properly.	Ensure adequate oil or liquid. Adjust heat to medium or low. Allow pot to heat gradually before adding food. For stuck food, soak with warm soapy water before cleaning.
Pot cracking	Sudden extreme temperature changes (thermal shock).	Avoid placing a hot pot on a cold surface or adding cold liquids to a hot pot. Allow the pot to cool down gradually before washing or refrigerating.
Handles too hot to touch	Normal heat transfer during cooking.	Always use heat-resistant gloves or oven mitts when handling the pot during and immediately after cooking.

SPECIFICATIONS

Brand: ZJXD PBF

Model: B0CX1M1FLW

Material: Ceramic, Clay

Capacity: 1.1 Liters (as per product title, note: product specifications listed 11 Liters, which is likely a typo)

Coating Description: Ceramic

Oven Safe: Yes, up to 600 degrees Fahrenheit (315 degrees Celsius)

Compatible Heat Sources: Ceramic electric heaters, electric stoves, gas stoves, ovens, microwaves.

Incompatible Heat Sources: Induction cookers.

Dishwasher Safe: Yes

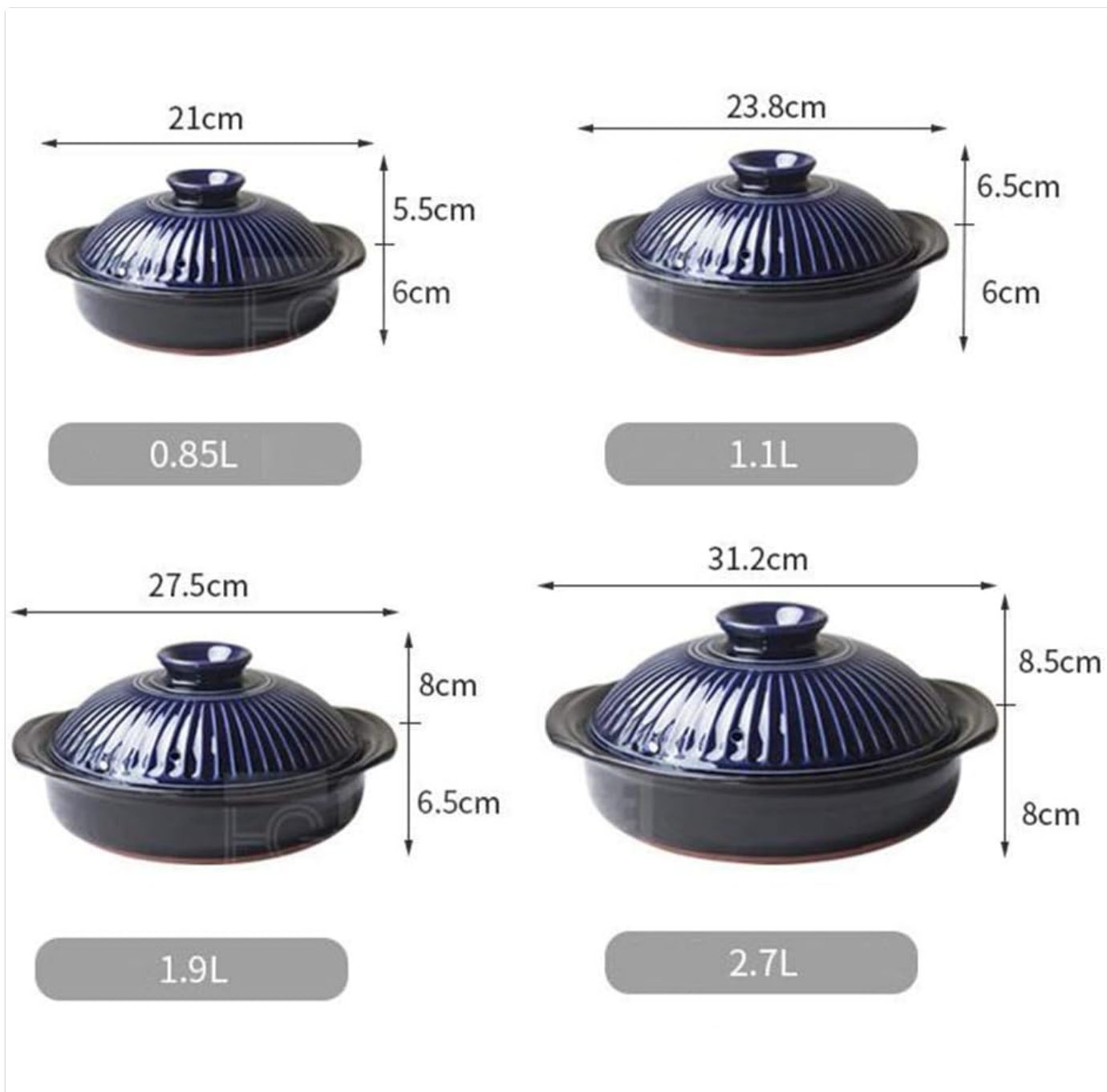


Image: A diagram illustrating various capacities (0.85L, 1.1L, 1.9L, 2.7L) and their corresponding dimensions, providing a visual reference for size options.

WARRANTY AND SUPPORT

This product comes with a return policy allowing for refund or replacement within 30 days of purchase. For any questions, concerns, or support needs regarding your ZJXD PBF Ceramic Cookware, please contact the seller directly through the platform where the purchase was made.

Seller: [VTNVYHKLUM](#)