

# The Ball® FreshTECH Automatic Home Canner

The information provided here is in regards to a new canning system from Jarden Home Brands called the Ball® FreshTECH Automatic Home Canner.

- This is a **WATER BATH** canning system
  - Processing times are generally 30% less than traditional water bath processing times
  - Uses up to 60% less energy
  - Uses up to 85% less water
- **This is NOT a pressure canner!**
- Great for beginners; those who can in small batches; and those who have glass or ceramic stove tops
- Cost is \$299.95 – Current purchasing locations include <http://freshpreservingstore.com>, Williams-Sonoma, or Amazon.
- Can **ONLY** be used with recipes designed for the canner
  - Comes with a user manual that includes recipes, with more available at: <http://www.freshpreserving.com/recipes.aspx>
  - More recipes are being developed.
  - Use of recipes not developed for this appliance can lead to seal failure, food spoilage and other potential health risks.
- Using buttons on front of machine, program the information from the selected recipe and the machine automatically adjusts for type of product, altitude of residence, and processing time.
- Product comes with canner, power cord, jar lifter, drip tray, vent cleaner, canning rack, and recipe book.
- The appliance holds: 6 half-pint jars; 4 pint jars; or 3 quart jars
- Do not double stack jars in the appliance (regardless of size.) This can cause significant damage to the appliance.
- Tips and information:
  - The appliance weighs approximately 15 pounds.
  - **Do not** use with an extension cord.
  - Inner liner is dishwasher safe, the rest of the unit should only be hand cleaned. Refer to instruction manual for details.



- Uses a small amount of tap water for processing. After use, wipe down the lid of the unit by hand and empty the drip tray (which catches the condensation.)
- Unit preheats clean jars.
- Unit and recipes were developed using two-piece metal lids and rings ONLY. Use of other types of lids may lead to seal failure, food spoilage and other potential health risks.
- Unit does not require a full load of filled jars in order to run the batch cycle.
- Unit cycle includes cool down time.
- There is no waiting time between batches; as soon as one batch cycle is finished, you may reload and begin again.
- Unit requires no monitoring during the batch cycle.
- Unit never requires calibrating.
- Ten built-in error readings help with trouble shooting problems.
- Outside of unit is warm to the touch. The steam exhaust area is very hot. This area is clearly marked with a warning label.
- Unit has a one year warranty.
- Inner liner can be replaced if broken.
- Life expectancy of 1,000 hours of use (unit tracks use time.)
  - This equals approximately 6,000 jars **OR**
  - Six to seven years of moderate use **OR**
  - 15 to 20 years of light use.

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**Source:** Permission to use this information was granted from Susan Mills-Gray, Nutrition/Health Education Specialist, University of Missouri Extension

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