

Ball® FreshTECH Electric Water Bath Canner + Multi-Cooker



This is a **WATER BATH** canner and can also be used as a Multi-Cooker. It's designed for canners who preserve larger quantities and would like more convenience.

All high-acid recipes tested for water bath canning can be used in this appliance.

Features:

- 21-quart water capacity
- Jar capacity
 - 7 quarts or
 - 8 pints or
 - 12 half-pint jars
- One simple dial controls temperature
- Uses 20% less energy than stovetop
- 16 inches high when in full use
- Removable canning jar rack keeps jars from touching the bottom of the pot
- Steamer rack is used on top of canning jars to secure jars and promote even heat flow
- Multi-cooker/steamer for pastas, soups, vegetables, and seafood
- Tempered glass lid allows you to monitor food and keep moisture in
- Easy-drain spigot for simple draining
- Can serve hot beverages using the spigot
- Non-slip, heat-resistant handles are comfortable and easy to grip
- Detachable base nests for easy storage and cleaning – 12" high when packed for storage
- Dishwasher safe lid and steaming/canning jar rack
- 4 foot power cord
- Cost is \$149.95
- Can be purchased from <http://freshpreserving.com>



PARTS DIAGRAM



Using Canner for Preheating Jars

This appliance can be used to preheat jars prior to canning:

- Wash the jars in warm soapy water and rinse.
- Place the canning rack onto the bottom of the canner, then place the jars on the rack.
- Add water to the jars and the canner until it reaches the top of the jars.

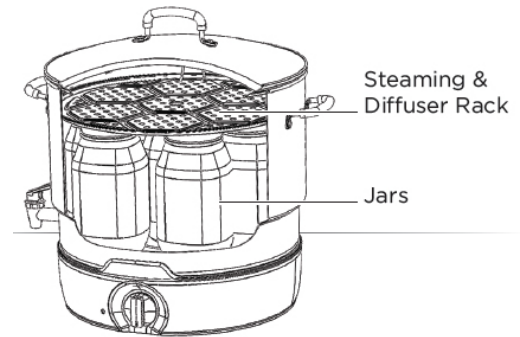
- Cover the canner and turn the dial to the right to the MEDUIM-HIGH setting. Bring the water to a simmer. Preheat jars for 10 minutes at a simmer. Remove jars one at a time as they are needed for filling.

Step by Step Directions for use as a water bath canner:

Fill jars according to tested recipe directions.

Placed filled jars onto the canning rack inside the canner of preheated simmering water. Repeat until all jars are filled. Jars must be covered by at least 1 inch of simmering water. Add boiling water, if needed.

Place steaming rack on top of jars in the canner. Place lid on canner. Turn the dial to the right to CANNING. Bring the water to a boil; maintain a boil throughout the entire processing period. **In order to effectively and safely process, the dial must remain at the CANNING setting.**



When processing time is complete, turn the dial left to the OFF position. Unplug canner, carefully remove the lid, and let the appliance cool for 5 minutes. Drain water via spigot. Remove steaming rack, then the jars. Place jars for cooling according to current recommendations.

TIPS:

- **Processing time must be adjusted for altitudes 1,000 feet above sea level.**
- While the handles are heat resistant, the appliance gets hot similar to a stovetop canner.
- It takes approximately 90 seconds to drain 4 quarts of water. It's estimated that it takes approximately 5-7 minutes to drain a pot of water used to process 7 quarts.
- You cannot decrease the processing time for tested recipes – the processing time for high acid foods is the same as traditional stovetop canner.
- You may use the stovetop canner wire rack inside this appliance to stabilize jars, BUT the canning rack included with this appliance must first be placed in the bottom of the canner. This prevents damage to spigot port and allows wire rack to rest flat on bottom of canner.
- Do not move canner while in operation.

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Source: Permission to use this information was granted from Susan Mills-Gray, State Specialist—Nutrition & Exercise Physiology, University of Missouri Extension

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