

## 5. Q & A about Canning

- Can food be re-canned if the lid is not sealed?

Safely processed home canned food can be re-canned if unsealed jars are found within 24 hours. To re-can, remove the lid and inspect the jar sealing surface for tiny nicks. If necessary, replace the jars. For two-piece metal lids, use newly prepared flat lids. For other lids, reuse or refill the can according to the manufacturer's instructions. Reprocess jars using the same processing time.

- Do I really need to leave a certain amount of top space in the jar?

Yes, leaving a specified amount of top space in the jar is important to ensure a vacuum seal. If too little top space is allowed, the food may expand and bubble as air is pushed out from under the lid during processing. The bubbling food may leave deposits on the edges of the jar or on the seal of the lid and prevent the jar from sealing properly.

- How can you tell if the canned food at home is still good?

Signs to look for:

- Expanding lids or glass bubbles
- Mushroom-like or gassy food
- Mold growing on the surface of the food or canned liquid
- Food streaks on the outside of the can
- Sour or rotting odors
- Liquid or foam spewing from the container when opened

Remember: **If you are in doubt, throw it away.**

## 6. Warranty and Support

We provide 1 year warranty, 30 days free return and refund for our products from the date of purchase.

### What's covered?

Defects due to faulty materials and workmanship of the product.

### What's NOT covered?

1. Damage caused by the owner when attempting to fix or alter the product by himself or herself.
2. Damage caused by misuse, abuse, neglect, alterations or unauthorized repair.
3. Natural depreciation.

### How to request warranty services?

The warranty comes to effect from the date of your purchase, we have records on our system. We don't provide warranty card for environmental purpose.

Please contact us via message online, or send an email to [caminariz@hotmail.com](mailto:caminariz@hotmail.com).

Our customer service will address your issue in 24 hours.

### UK/EU/US Declaration of Compliance

Our products comply with the following certification standards:



MADE IN CHINA

Manufacturer: Zhaoqing Big Rainstorm Electronic Technology Co., Ltd. Yongli, Dinghu, Zhaoqing

Importer: Zhaoqing Leiming Dianzi Shangmao Youxian Gongs

Address: Room 6, 3rd floor, No. 5 Lantang South Road, Duanzhou District, Zhaoqing City

## Stainless Steel Canning Supplies with Pot User Manual



To prevent personal injury, please read and follow all instructions and warnings.

### Operating Precautions

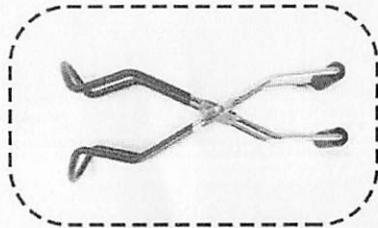
- Steam rolls hot, so use extreme caution!
- Close supervision is necessary when children are using or near children using this equipment.
- Do not leave unattended.
- Rubber or heat resistant gloves are recommended when handling hot cans.
- Never allow the pot to burn dry. If overheated, as most cookware is, the bottom may bend or melt. If melting occurs, do not attempt to remove the pot from the gas or induction stove until it has cooled.

Take extra care with the steam when removing the lid. Lift the lid slowly to direct the steam away from you and let the water drip into the canning pot.

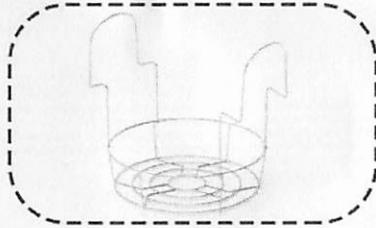
# 1. Package List



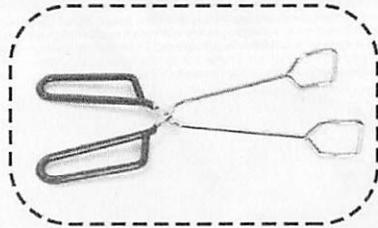
Glass Lid & Stainless Steel Pot



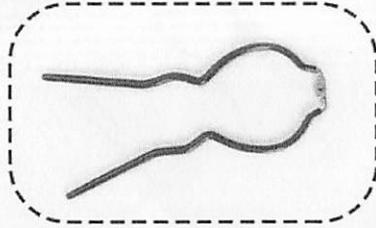
Jar Lifter



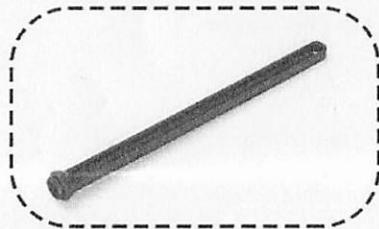
Jar Rack



Canning Tongs



Jar Wrench



Magnetic Lid Lifter



Jar Funnel

# 4. Recommended Time for Different Food Types

| Food Type  | Pack Method | Process Time (Minutes) |            |
|--|-------------|------------------------|------------|
|  |             | Pint Jars              | Quart Jars |
| Apples   | Hot         | 20                     | 20         |
| Apricots   | Raw / Hot   | 25 / 20                | 30 / 25    |
| Blackberries   | Raw / Hot   | 15 / 15                | 20 / 15    |
| Blueberries  | Raw / Hot   | 15 / 15                | 20 / 15    |
| Cranberries  | Hot         | 15                     | 15         |
| Cherries   | Raw / Hot   | 25 / 15                | 30 / 20    |
| Cucumbers (pickled in vinegar brine)                               | Raw         | 10                     | 15         |
| Grapefruit   | Raw         | 10                     | 10         |
| Grapes   | Raw / Hot   | 15 / 10                | 20 / 10    |
| Nectarines   | Raw / Hot   | 25 / 20                | 30 / 25    |
| Oranges  | Raw         | 10                     | 10         |
| Peaches  | Raw / Hot   | 25 / 20                | 30 / 25    |
| Pears  | Raw / Hot   | 25 / 20                | 30 / 25    |
| Plums  | Raw / Hot   | 25 / 20                | 25 / 20    |
| Raspberries  | Raw / Hot   | 15 / 15                | 20 / 15    |
| Rhubarb  | Hot         | 15                     | 15         |
| Strawberry Jam   | Hot         | 5                      |            |
| Pineapple  | Hot         | 15                     | 20         |
| Tomatoes - Juice (with acid added)                                 | Hot         | 35                     | 40         |
| Tomatoes - whole or halved- No Liquid Added (with acid added)      | Raw         | 85                     | 85         |
| Tomatoes - Crushed (Quartered) - No Liquid Added (with acid added) | Hot         | 35                     | 45         |

Canning method for highly acidic foods: Allow 1/2 inch of top space on all highly acidic foods with two exceptions. When canning strawberry jam, allow 1/4 inch of top space. When canning grapes, leave 1 inch of top space.

6. After heating is complete, turn off the heat and remove the lid, let the jar sit in hot water for 5 minutes, then remove the jar from the pot with a jar lifter and place it on a towel to cool and let the jar cool for 12-24 hours.
7. After the cooling time is complete, check the seal by pressing down on the center of the canning lid. If it pops out, it is not sealed. You will need to reprocess within 24 hours or refrigerate immediately and serve within a few days. Finally, store the jars with good seals in a cool, dark room.

### How to Test Jar Seals

Testing jar sealability will be done after the jars have cooled for 12 to 24 hours and you can test the seals using one of the following options:

#### Option 1

Press the middle of the lid with your finger or thumb. If the lid pops up when you release your finger, the lid is not sealed.

#### Option 2

Tap the lid with the bottom of a teaspoon. If it makes a dull sound, the lid is not sealed; if food comes in contact with the bottom of the lid, it will also make a dull sound; if the jar is sealed correctly, it will make a crisp, high-pitched sound.

#### Option 3

Hold the jar at eye level and look through the lid, the lid should be concave (slightly curved downward in the center), if the center of the lid is either flat or bulging, it might be unsealed.

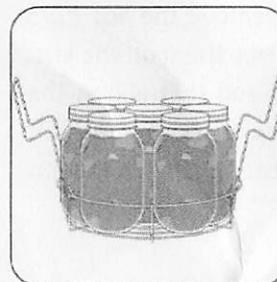
### Use and Maintenance

Before initial use, wash your cans by hand with a soft cloth and warm soapy water. This will help remove any particles or residue from the production.

Then follow these simple care instructions to keep your canning kit clean:

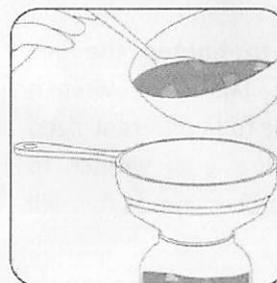
1. Wash the pots, lids and jar racks with warm soapy water after each use. Rinse and dry well. Be sure to use a soft cloth to prevent scratching the stainless steel surface.
2. When you are canning, you may notice hard water buildup or small rust spots. To remove the deposits from the water, add 1/4 cup of vinegar and 1 gallon of water to a pot and boil for 2 to 3 minutes. After the pot cools, you can wipe it clean with a soft cloth or rinse it again in the sink. For harder stains, you may need to increase the amount of vinegar.
3. Never let the canner cook dry. Negligence may damage the canning kit or stove. Take care to check the water level when canning.

## 2. Introduction of the Tools



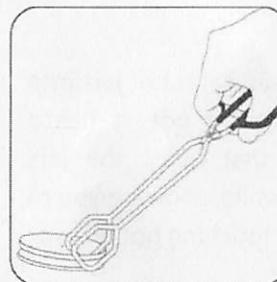
### Stainless Steel Jar Rack

The rack is designed to hold the jars in the canning pot and to hold the jars in place during processing. It prevents the jars from touching the bottom of the pot and helps prevent them from breaking or rattling.



### Jar Funnel

This tool is used to pour food into the jars without spilling or overfilling them. It has a wide spout at the top and a narrow lip at the bottom to fit the jars. It helps reduce food residue around the rim of the jar, which prevents a seal from forming.



### Jar Tongs

This tool is used to safely remove hot jars from boiling water during the canning process. They have long handles and a special gripping mechanism that holds the can firmly in place without risk of scalding or accidental dropping.



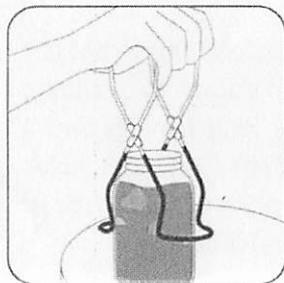
### Magnetic Lid Lifter

This tool is used to remove the lids from the hot water and place them on the jars. It has a magnetized end that allows the lids to be picked up without touching them directly, preventing contamination and burns.



### Jar Wrench

This tool is used to tighten the lids securely onto the jars. The wrench opening is adjustable to fit different sized lids. Note: Do not use a jar wrench to loosen the jar after processing, as this will break the seal.



### Jar Lifter

This tool is used to safely lift hot jars into and out of the canning pot. It has a non-slip grip arm that holds the jars securely to the side or lid, allowing you to move them without touching hot glass or metal.

## 3. How to Use the Canning Kit

### Part 1: Preparation

#### ① Cleaning

First wash the jars (**jars excluded**), lids and bands with hot soapy water, then rinse thoroughly.

#### ② Sterilize

Place the canning rack in the bottom of a pot and fill it with enough water to cover the jars by at least 1 inch. While preparing the recipe, turn on the heat and bring the water to a boil. (Once the jars are fully boiling, leave the jars in the water for at least 10 minutes to sterilize the jars.)

#### About sterilization

If you are using a recipe that calls for cans that run for 10 minutes or longer, you do not need to sterilize the cans, but they must be clean. If you are using a recipe that calls for a canning runtime of less than 10 minutes, you must clean and sanitize the cans before filling them.

#### Note

Before adding hot foods to the jars, you also need to heat them so they are filled with warm or hot water and pour off the water before filling them. This will prevent cracking due to the thermal shock of the hot food.

### Part 2: Start Canning

1. Use a canning funnel and fill the jar with food, leaving a proper top space for your food.
2. Wipe the edges of the jar with a clean damp cloth to ensure a good seal.
3. Place the lid on the jar and secure it with a band to make sure the jar is not over tightened.
4. Place your prepared hot jars on the canning rack. Pull up on the handle and lower the rack into your boiling water. Make sure the tops of the jars are covered with water at least 1 inch high. If needed, add enough hot water to completely cover the jars. (For processes longer than 30 minutes, the water level should be 2 inches above the jars.)
5. Place the lid on the pot, turn on the burner, and allow the water to boil vigorously. Set a timer after the water boils to record the total number of minutes it takes to process the food. (Set the timer to the recommended heating time in the recipe)

#### Note

At altitudes below 1,000 feet, boil food for 10 minutes. Increase boiling time by one minute for each additional 1,000 feet of altitude.