

**BACK TO BASICS**

# STEAM CANNER

Instruction Manual



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## CAUTION

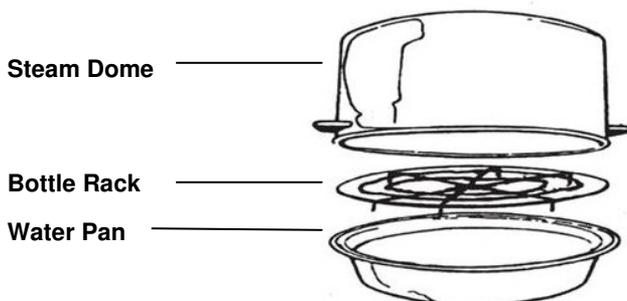
To prevent personal injuries, read and follow all instructions and warnings.

### OPERATING PRECAUTIONS

- The steam is scalding hot, use extreme caution!
- Close supervision is necessary when this appliance is used by or near children.
- Do not leave unattended.
- Rubber or heat resistant gloves are recommended when handling the hot canner.
- Never let the pan boil dry. If excessively overheated, like most cookware, the bottom may warp or melt. Should melting occur, do not attempt to remove the water pan from the burner until it has cooled.
- Be extremely cautious of steam when removing cover. Lift cover slowly, directing steam away from you and let water drip into steamer.

### BEFORE USING FOR THE FIRST TIME

Before using, wash all pieces of the canner in warm, soapy water. Rinse thoroughly and dry. Do not scour or use abrasive cleansers.



**CAUTION: Do not process vegetables in steam canners or water bath canners. They must be processed in a pressure canner, frozen or dried.**

Whether using a steam canner or water bath canner, processing times are the same. However, steam canning is faster because only 6 to 8 cups of water are used, whereas a water bath kettle requires up to 4 gallons. It takes 5 to 10 minutes to boil 6 to 8 cups of water, and 30 minutes to boil 4 gallons of water. Using the steam canner means no more heavy lifting of water kettles and canning racks. You'll keep the kitchen cooler and avoid boil-overs and messy clean-ups.

## USING YOUR STEAM CANNER

1. Keep your work area, all equipment and utensils clean. Wash your bottles and check for nicks and cracks. Discard questionable jars. Use only clean lids and rings. Follow the lid manufacturer's directions.
2. Always use fresh produce as desired: peel, core, chop, dice or puree. Remove bruises or spots that may cause spoilage. Work quickly and prepare smaller batches to prevent discoloration. If desired, soak fruits that darken easily, such as apples or peaches, in a lemon juice bath of 5 tablespoons of lemon juice per gallon of cold water.
3. Two methods are commonly used for packaging jars: Cold Pack (raw pack) and Hot Pack.
  - Cold packing is simple, fast and easy to clean up. Firmly pack clean, unheated jars with raw produce. Fill the jars with boiling hot water or sugar syrup about one inch from the jar top. Remove air bubbles by gently running a non-metallic spatula, chopstick or plastic knife between the produce and the jar. Add more liquid if necessary, but do not overfill. Clean the jar rims with a damp cloth. Secure clean lids and rings on the bottle tops, and tighten firmly, but **DO NOT OVER TIGHTEN**.
  - To hot pack, place the prepared fruit or tomatoes in a large pan. Cover with water, sugar syrup or juice. Bring to a boil and simmer. Simmer tomatoes for 5 minutes, fruit for 3 minutes. Preheat the jars in a 200°F (93.3°C) oven for 15 minutes. Pack the jars loosely and fill with hot juice or syrup to ½ inch from the jar top. Remove air bubbles with a non-metallic instrument. Add more liquid if necessary, but do not overfill. Clean the jar rims and secure the clean lids and rings. Tighten the rings firmly, but **DO NOT OVERTIGHTEN**.

### MAKING SUGAR SYRUP

- 1 cup of boiling water to ¼ cup sugar for thin syrup.
- 1 cup boiling water to ½ cup sugar for medium syrup.
- 1 cup boiling water to ¾ cup sugar for heavy syrup.

Add only dissolved solutions to the jars. For better health, try substituting half the sugar with a mild-flavored honey. Or, replace the syrup with unsweetened fruit juice. Fruit may be processed using water only, but sugar syrups help preserve color, flavor and texture.

4. Fill the pan with 6 to 8 cups of water and place on a large stovetop burner. **Note:** To prevent darkening of the pan, add 1 or 2 tablespoons of vinegar or lemon juice to the water before heating.
5. Set the bottle rack in the pan and turn the heat to medium or medium high to bring the water to a gentle boil.
6. Fill the jars with fruit and hot syrup water.
7. Add the lids and turn the rings on firmly. **DO NOT OVER TIGHTEN.**
8. As you fill each bottle, place it on the rack. After the desired number of bottles are on the rack, place the steam dome over the bottles and on the water pan.

9. When steam flows out of the vent holes on either side of the dome and forms a column of steam approximately 8 inches long, start counting the processing time. Follow the processing times given in this manual or other reliable guides for water bath canning. **Note:** Remember to add the altitude adjustment if necessary.
10. Maintain an even, continuous flow of steam 8 inches long during the entire processing time. A medium boil is usually sufficient to do this. Six to eight cups of water are adequate for one hour or more of cooking.
11. When the processing time is finished, turn off the heat and let stand for 2 to 3 minutes.
12. Use hot pads to remove the dome cover. Carefully lift the dome cover so that the hot steam escapes away from you. Place the jars on a dry towel, cloth or cake rack in a draft-free area and let cool for 24 hours.
13. After cooling time is complete, remove the rings and check the seals by depressing the center of the canning lid. If it pops back, the seal is bad. Reprocess or refrigerate and eat the contents within a few days. Store the jars with the good seals in a cool, dark room.

## PROCESSING TIMES

**For Steam Canning and Water Bath Canning at SEA LEVEL.**

\*See altitude adjustments below.

PRODUCE	METHOD	PINTS	QUARTS
Apples, sliced	Hot Pack	20 Min.	20 Min.
Applesauce	Hot Pack	20 Min.	20 Min.
Apricots	Cold Pack	25 Min.	30 Min.
	Hot Pack	20 Min.	25 Min.
Berries (except strawberries)	Cold Pack	15 Min.	20 Min.
Cherries	Cold Pack	25 Min.	25 Min.
	Hot Pack	15 Min.	20 Min.
All fruit purees	Hot Pack	15 Min.	20 Min.
Fruit Juices	Hot Pack	10 Min.	10 Min.
Grapes	Cold Pack	15 Min.	20 Min.
	Hot Pack	15 Min.	15 Min.
Peaches	Cold Pack	25 Min.	30 Min.
	Hot Pack	20 Min.	25 Min.
Pears	Cold Pack	25 Min.	30 Min.
	Hot Pack	20 Min.	25 Min.
Pineapple	Hot Pack	25 Min.	30 Min.
Plums	Cold Pack	25 Min.	25 Min.
	Hot Pack	20 Min.	20 Min.
Rhubarb	Hot Pack	15 Min.	15 Min.
Tomatoes	Cold Pack	40 Min.	45 Min.
Tomatoes (packed in water)	Hot Pack	40 Min.	45 Min.
Tomatoes, juice and puree	Hot Pack	35 Min.	40 Min.

\* For higher altitudes, increase the processing time as follows:

- Add 1 minute for each 1,000 ft. above sea level to processing times of 20 minutes or less.
- Add 2 minutes for each 1,000 ft. above sea level to processing times of 20 minutes or more.

**Note:** Steam Canners and Water Bath Canners are not recommended for canning low-acid vegetables and meats. Low-acid foods should be processed in a pressure canner. The produce list found in the chart above is not all inclusive, for additional information, consult a reliable guide or your local county extension service.

## HELPFUL HINTS

Steam canning is an easier way to process foods at home, designed to be used in place of the boiling water bath. Up to seven quart or pint jars may be processed at one time.

The steam canner can be used for more than just canning. The dome cover can also be used as a 15 quart kettle and the water pan as a roasting pan.

When steam cooking or blanching foods, fill the water pan with 6 cups of water and place the bottle rack in position. Put food directly on the rack, in a basket, or in a vegetable steamer. Set the basket on the bottle rack and cover with the steam dome. Turn the stove on medium-high until steam flow starts. Reduce heat but maintain the flow of steam.

**NEVER ALLOW YOUR STEAM CANNER TO BOIL DRY.** Negligence can result in damage to the steam canner or your stove. Check the water level after every batch. The handles of the steam canner are heat-resistant, but to ensure a long life, make sure they don't project over hot burners or open flames.

- We have found that it is helpful to boil water with a penny or a marble in the bottom of the pan. As the water boils, the penny or marble will make a rattling noise, letting you know that there is still water in the pan. If the sound stops, it is time to refill your water.

## CLEANING YOUR STEAM CANNER

1. After use, wash the canner in warm, soapy water, rinse and dry thoroughly. Store it in the original packaging to keep it protected from dents and dust.
2. To remove stains and hard-water deposits from the canner's water pan, add 2 to 3 capfuls of lemon juice or vinegar to 2 cups of water and boil for 2 to 3 minutes.

## PRODUCT WARRANTY

### Appliance 1 Year Limited Warranty

Focus Electrics, LLC ("Focus Electrics") warrants this appliance from failures in the material and workmanship for one (1) year from the date of original purchase with proof of purchase, provided the appliance is operated and maintained in conformity with the provided Instruction Manual. Any failed part of the appliance will be repaired or replaced without charge at Focus Electrics' discretion. This warranty applies to indoor household use only.

This warranty does not cover any damage, including discoloration, to any non-stick surface of the appliance. This warranty is null and void, as determined solely by Focus Electrics if the appliance is damaged through accident, misuse, abuse, negligence, scratching, or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF ALL IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR A PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL FOCUS ELECTRICS BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORSEEABLE, CONSEQUENTIAL, OR SPECIAL, ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think the appliance has failed or requires service within its warranty period, please contact the Focus Electrics Customer Service Department at (866) 290-1851, or e-mail us at [service@focuselectrics.com](mailto:service@focuselectrics.com). A receipt proving the original purchase date will be required for all warranty claims, **hand written receipts are not accepted**. You may also be required to return the appliance for inspection and evaluation. Return shipping costs are not refundable. Focus Electrics is not responsible for returns lost in transit.

**Valid only in USA and Canada**

## REPLACEMENT PARTS

Replacement parts, if available, may be ordered directly from Focus Electrics, LLC several ways. Order online at [www.focuselectrics.com](http://www.focuselectrics.com), e-mail [service@focuselectrics.com](mailto:service@focuselectrics.com), over the phone by calling (866)290-1851, or by writing to:

Focus Electrics, LLC  
Attn: Customer Service  
P. O. Box 2780  
West Bend, WI 53095

To order with a check or money order, please first contact Customer Service for an order total. Mail your payment along with a letter stating the model or catalog number of your appliance, which can be found on the bottom or back of the unit, a description of the part or parts you are ordering, and the quantity you would like. Your check should be made payable to Focus Electrics, LLC.

Your state/province's sales tax and a shipping fee will be added to your total charge. Please allow two weeks for processing and delivery.

This manual contains important and helpful information regarding the safe use and care of your new Focus Electrics product. For future reference, attach dated sales receipt for warranty proof of purchase and record the following information:

Date purchased or received as gift: \_\_\_\_\_

Where purchased and price, if known: \_\_\_\_\_

Item number and Date Code (shown bottom/back of product): \_\_\_\_\_

## NOTES