



# WATER BATH CANNER

Instruction Manual



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**SAVE THIS INSTRUCTION MANUAL FOR FUTURE REFERENCE**



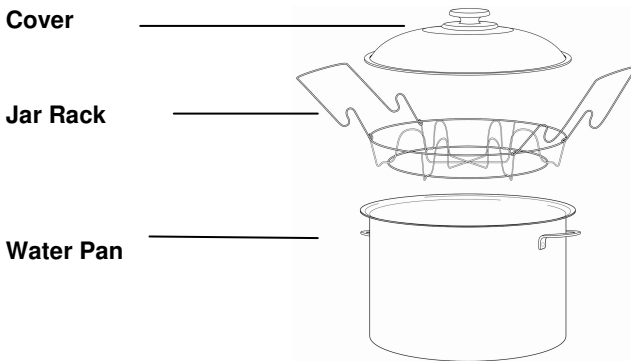
## CAUTION

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 canner.

### WATER BATH CANNING AT A GLANCE



Keep your work area, all equipment and utensils clean. Your new canner should be washed in warm, soapy water. Do not scour or use abrasive cleansers. Wash your jars and check for nicks and cracks. Discard questionable jars. Use only clean lids and rings. Follow the lid manufacturer's directions.

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, for approximately 10 minutes in a lemon juice bath of 5 tablespoons of lemon juice per gallon of cold water.

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 jar tops, and tighten firmly, but **DO NOT OVER TIGHTEN**.

To hot pack, place the prepared fruit or tomatoes in a large pan, and 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 OVER TIGHTEN**.

## USING YOUR CANNER

### MAKING SUGAR SYRUP

1 cup 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 a healthier syrup, 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.

1. Fill the water pan ⅓ of the way full with water and place on a large stovetop burner.
2. Set the jar rack in the water pan with the rack handles hooked over the rim and turn the heat to medium or medium high. Cover and bring the water to a gentle boil.
3. Fill the jars with fruit and hot syrup or water.
4. Add the lids and turn the rings on firmly, but **DO NOT OVER TIGHTEN**.
5. As you fill each jar, place it in the rack. After the desired number of jars are in the rack, lower the rack into the water and add hot water until all the jars are an inch below the water surface.
6. When the water begins to boil again, 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.
7. Maintain an even medium boil.
8. When the processing time is finished, turn off the heat and let stand for 2 to 3 minutes.
9. Use hot pads to remove the cover. Carefully lift the 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.
10. 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 (packed in water)	Cold Pack	40 Min.	45 Min.
	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.

## CLEANING YOUR CANNER

**NEVER ALLOW YOUR CANNER TO BOIL DRY.** Negligence might result in damage to the canner or your stove. Check the water level after every batch.

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.

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 Electronics, LLC ("Focus Electronics") 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 Electronics' 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 Electronics 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 Electronics 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 Electronics 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 Electronics, 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 Electronics, 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 Electronics, 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 Electronics 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

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