

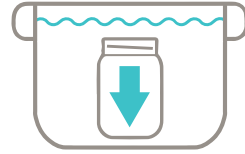
canit! pickleit! preserveit! with Rinkit!

Guide to preparing your jam jars for home canning

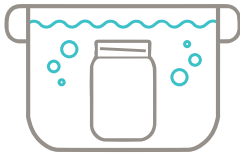
- 1** Clean jar(s) & lid(s) with warm soapy water, rinse thoroughly & leave to dry.



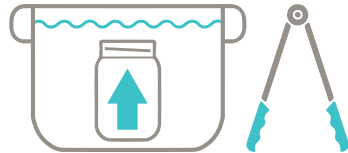
- 2** Fill a suitably-sized saucepan with cold water & submerge the clean jar(s).



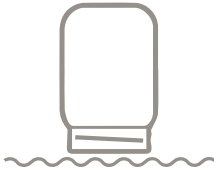
- 3** Over a low to medium heat, bring the saucepan slowly to the boil & simmer for 3 minutes.



- 4** Remove the saucepan from the heat and, using a set of tongs, carefully remove the jar(s) from the water.



- 5** Place the jar(s) upside-down on a piece of clean kitchen roll & allow to air-dry & cool.



- 6** The jar(s) are now ready to be filled with your jams, pickles or preserves!



IMPORTANT NOTICE

- Do NOT fill jar with boiling liquids.
- Jar is NOT oven safe.
- Jar is NOT microwave safe.
- Jar is dishwasher safe - Lid should be washed by hand.
- Jar is freezer safe - allow jar to come to room temperature before applying heat.