

# steam canner

## FACT SHEET *and* EQUIPMENT CHECKLIST

### KEY TAKEAWAYS FOR A FAST CANNING EXPERIENCE

- 1 Reduces total canning time significantly
- 2 Best for canning recipe processing times between 10-45 minutes
- 3 Safe for the same high-acid, tested recipes used in a water bath canner
- 4 Best for canning under 7000 ft elevation
- 5 Uses less than half the water of a water bath canner
- 6 Uses less energy in the canning process
- 7 Not a pressure canner



### ITEM & DESCRIPTION

STEAM CANNER for processing jars

MEDIUM/LARGE HEAVY-BOTTOMED POT for cooking preserves

JAR LIFTER for lifting jars from boiling water

FUNNEL for pouring food into jars

NEW LIDS (\*never reuse lids!)

CANNING JARS in your choice of sizes

RINGS in regular or wide-mouth, depending on jar

CANNING COOKBOOK that is well-known and trusted