

Victorio™

Stainless Steel

Dual Use Canner



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## **WARNING!**

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

## **OPERATING PRECAUTIONS**

- \* The steam is scalding hot, so please use extreme caution!
- \* Close supervision is necessary when this appliance is used near children.
- \* Do not leave unattended.
- \* Rubber or other heat resistant gloves are recommended when handling the hot canner.
- \* Never let the pot 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 the lid. Lift the lid slowly, directing steam away from you and let the water drip into the canner.
- \* NOT FOR USE ON SMOOTH TOP RANGES.

**THANK YOU** for purchasing the Victorio® Dual Use Steam & Water Bath Canner. Try out both methods and use the one that works best for you.

**What is the difference between steam & water bath canning?**

Water bath canning is the process of immersing the jars in boiling water and using the boiling water to raise the temperature of the jars.

Steam canning is the process of boiling the water below the jars and using steam to heat the jars. The advantage to steam canning is that it needs only 2 quarts of water to create the steam, thus saving time, energy and water. As a result, steam canning is a much quicker and more efficient method.

**CANNER CAPACITIES**

24 Quart liquid capacity

**When Used as a Steam Canner:**

- 9 Pint Jars
- 8 Quart Jars
- 5 Half Gallon Jars

**When Used as a Water Bath Canner:**

- 8 Pint Jars
- 7 Quart Jars

# INSTRUCTIONS FOR USING THE INDICATOR

Your Victorio® Canner has an indicator built into the knob on the lid. This indicator will tell you when to start your processing time.



As you can see, the indicator has 3 different “ZONES”. The zones are divided into altitude ranges. In order to properly use the indicator, you will need to know what your altitude is so that you can determine which “ZONE” you need to watch.

## **Why do I need to know what altitude I am canning at?**

Water boils at different temperatures at different altitudes. The processing temperature is not reached until the water is boiling.

## **How does the indicator work?**

The indicator measures the temperature of the steam inside the canner. When the temperature inside the canner reaches the processing temperature (boiling) the indicator will reach the green area for your zone. You should also see steam escaping around the lid as another indicator that the canner is up to the correct temperature.

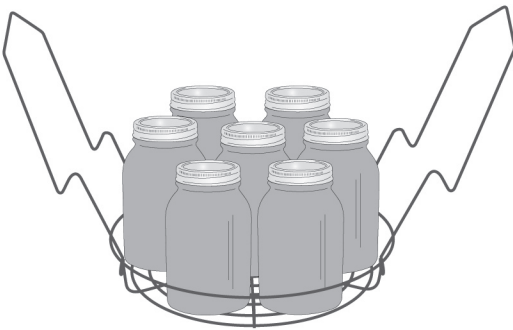
**NOTE:** The “ZONES” on the indicator are approximations for the different altitudes. As you use the canner, watch where the indicator

is pointing when the water is boiling and you can see steam escaping from the lid and use that as your guide to start your processing time.

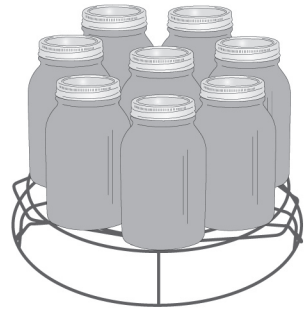
**WARNING:** Be careful where you set down the lid when it is not on the canner. **DO NOT** set the lid on top of hot burners or hot pans as this can cause the indicator to give inaccurate readings or become damaged.

## DOUBLE-SIDED JAR RACK

The Victorio® Canner has an exclusive stainless steel double sided jar rack. This rack enables the canner to be used as either a Steam or Water Bath Canner depending on how it is placed in the pot.



Water Bath



Steam

This rack has handles on one side and the other side is flat. For Steam Canning, fold the handles down and press the ends of the handles down until they pop under the wire rim. When you turn the rack over, the handles should be locked in place so the rack can be set in the canner with the flat side up. To use the rack for water bath canning, simply pull the handles out from their locked position and hook them on the sides of the pot.

## GETTING STARTED

- Keep your work area, all equipment, and utensils clean. Your new canner should be washed in warm, soapy water.
- 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.

## HOT OR COLD PACK

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. (Alternately, you can immerse jars in a sink full of hot water or run them through a short dishwasher cycle and use while still hot.) 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**.

## 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.

## STEAM CANNER INSTRUCTIONS

1. Fill the pan with 2 - 3 quarts of water and place on a large stovetop burner.
2. Set the bottle rack in the pan with the flat side up. Turn the heat to medium or medium high to bring the water to a gentle boil.
3. Fill the jars with fruit and hot syrup water.
4. Add the lids and screw the rings on firmly, but DO NOT OVER TIGHTEN.
5. As you fill each bottle, place it on the rack. After the desired number of bottles are placed on the rack, place the lid on the water pan.
6. Watch the indicator needle on top of the pan. When it reaches the green area for your zone, start your 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. Watch the indicator needle to be sure it stays in the green area for your zone during the entire processing time. A medium boil is usually sufficient to do this. Two to three quarts of water are adequate for one hour or more of cooking. Note: Do not let water pan boil dry. Check water level after each batch, add more if necessary.
8. When the processing time is finished, turn off the heat and let stand for 2 to 3 minutes. Carefully lift lid off of pan, using the lid to cautiously direct hot steam away from you.
9. Use hot pads or a jar lifter to remove jars from the canner. 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, it is not sealed. Reprocess or refrigerate and eat the contents within a few days. Store the sealed jars in a cool, dark place.

# WATER BATH CANNER INSTRUCTIONS

1. Fill the water pan with 8 quarts of 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. Bring the water to a gentle boil.
3. Fill the jars with fruit and hot syrup or hot water.
4. Add the lids and screw 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. Place the lid on the pan and watch the indicator needle on top of the lid. When it reaches the green area for your zone, start your 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. Watch the indicator needle to be sure it stays in the green area for your zone during the entire processing time.
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 lid. Carefully lift the back of the lid first 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, it is not sealed. Reprocess or refrigerate and eat the contents within a few days. Store the sealed jars in a cool, dark place.

## PROCESSING TIMES

For Steam Canning and Water Bath Canning at SEA LEVEL (If you live above SEA LEVEL, see altitude adjustments on the next page).

PRODUCE	METHOD	PINTS	QUARTS
Apples, sliced	Hot Pack	20 Min.	20 Min.
Apple Juice	Hot Pack	5 Min.	5 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.
Grape Juice	Hot Pack	5 Min.	5 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.

## **NOTES ABOUT HALF GALLON JARS**

### **Why are there no processing times for half gallon jars?**

There are no processing times in this guide or other home canning guides for half gallon jars because the USDA does not recommend using half gallon jars for anything except Apple & Grape juice.

Process both Apple & Grape juice in half gallon jars for 10 minutes. Remember to adjust this time for altitude if necessary.

## **CARE OF 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.

As the canner is used, you may notice small rust specks and hard water inside the water pan. These are not a defect in the stainless steel. This is caused by impurities in the water.

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. If this does not work, use a calcium, lime & rust cleaner to remove these stains.

## WARRANTY INFORMATION

Your Victorio® Canner is guaranteed for the period of four (4) years from the date of purchase to be free from mechanical defects in material or workmanship. The manufacturer's obligation hereunder is limited to repairing or replacing such defects occurring during the guarantee period at no charge, providing the product is sent pre-paid to: Victorio Kitchen Products, 1804 Sandhill Road, Orem, Utah 84058. Victorio Kitchen Products will pay for the return postage. This guarantee does not cover damage from misuse of the product.

For Parts & Warranty Service, contact:

**Victorio Kitchen Products Customer Service Department**

CALL 866-257-4741

or

E-MAIL [service@victoriokitchenproducts.com](mailto:service@victoriokitchenproducts.com)

[www.VictorioKitchenProducts.com](http://www.VictorioKitchenProducts.com)