

## **WARNING!**

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

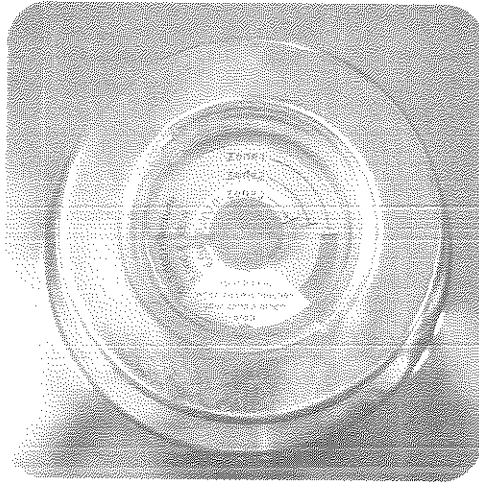
## **OPERATING PRECAUTIONS**

- 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.

**Note: Only use a steam canner to process high-acid foods. Low-acid foods should be processed only in a pressure canner. The produce list found in the chart in this manual is not all inclusive. Please consult a reliable canning guide before use.**

# INSTRUCTIONS FOR USING THE INDICATOR

Your Victorio® Steam 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 ones 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 my altitude?

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 vent. 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. Always allow the indicator to fully cool down to the starting point in between batches.

## 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  $\frac{1}{4}$  cup sugar for thin syrup

1 cup boiling water to  $\frac{1}{2}$  cup sugar for medium syrup

1 cup boiling water to  $\frac{3}{4}$  cup sugar for heavy syrup

Add only dissolved solutions to the jars. For 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 quarts (8 cups) of water and place on a large stovetop burner. Note: Add 2 tablespoons of lemon juice or vinegar to prevent pan from darkening.
2. Set the bottle rack in the pan with the feet of the rack touching the bottom of the pan. 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 steam 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. 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.
11. It is important to allow the lid to fully cool between batches so the indicator resets back to the starting point. This is required so the indicator will be accurate for the next batch.

## TROUBLESHOOTING

Problem	Cause	Solution
<i>The lid rocks or lifts up while canning.</i>	The heat is set too high.	<b>Lower the heat.</b> Be sure to watch the indicator to make sure you don't turn the heat down too low.
<i>The temperature indicator is not rising and/or there is no heat coming out of the lid vent hole.</i>	The heat is set too low.	Increase the heat.

## PROCESSING TIMES

Please refer to the following table for recommended SEA LEVEL processing times. If you live above sea level, refer to the altitude adjustments at the bottom of the page. Blank space is provided if you would like to record your adjusted processing times.

Produce	Method	SEA LEVEL		MY ALTITUDE*	
		Pints	Quarts	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	Hot pack	20 min.	25 min.		
	Cold pack	25 min.	30 min.		
Berries (except strawberries)	Cold pack	15 min.	20 min.		
Cherries	Hot pack	15 min.	20 min.		
	Cold pack	25 min.	25 min.		
Fruit purees	Hot pack	15 min.	20 min.		
Fruit juices	Hot pack	10 min.	10 min.		
Grapes	Hot pack	15 min.	15 min.		
	Cold pack	15 min.	20 min.		
Grape juice	Hot pack	5 min.	5 min.		
Peaches	Hot pack	20 min.	25 min.		
	Cold pack	25 min.	30 min.		
Pears	Hot pack	20 min.	25 min.		
	Cold pack	25 min.	30 min.		
Pineapple	Hot pack	25 min.	30 min.		
Plums	Hot pack	20 min.	20 min.		
	Cold pack	25 min.	25 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 processing times as follows:

<i>For processing times of 20 minutes or less</i>	<i>For processing times of 20 minutes or more</i>
Add 1 minute per 1,000 feet above sea level.	Add 2 minutes per 1,000 feet above sea level.

## **Cleaning Your Victorio Aluminum Steam Canner**

After each use, hand wash the Victorio Aluminum Steam Canner in warm, soapy water. Rinse and dry thoroughly before storing. Do not put the Steam Canner in the dishwasher or use steel wool, alcohol, abrasive cleaners, bleach, or oven cleaners.

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

Should the water pan collect hard water deposits or sediments caused by minerals in the water, remove them by using one of the methods below.

- Add two capfuls of vinegar and 1 cup of water to the water pan and boil away the stains. Wash in warm, soapy water. Rinse and dry thoroughly.
- Apply a non-abrasive, aluminum-safe hard water cleaner with a soft cloth or nylon scrubbing pad. Always scrub or brush with the grain of the metal. Wash in warm, soapy water. Rinse and dry thoroughly.

## **Product Warranty**

Victorio Kitchen Products warrants this appliance from defects or failures in the material and workmanship for Two (2) years from the date of original purchase.

Cosmetic defects to any surface of the appliance, including scratches, dents or discoloration are covered for a period of ninety (90) days from the date of original purchase. Product must be unused and in original packaging to be eligible for cosmetic defect warranty.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated and maintained in conformity with the provided instruction manual.

Any failed part of the appliance will be repaired or replaced without charge at Victorio Kitchen Products' discretion. This warranty applies to household use only.

This warranty is null and void, as determined solely by Victorio Kitchen Products if the appliance is damaged through accident, misuse, abuse, negligence or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL VICTORIO KITCHEN PRODUCTS 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 this appliance has failed or requires service within its warranty period please contact:

### **Victorio Kitchen Products Customer Service Department**

CALL 866-257-4741

or

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

Return shipping fees are non-refundable. A receipt proving original purchase date will be required for all warranty claims. Handwritten receipts are not accepted. Victorio Kitchen Products is not responsible for returns lost in transit.



Victorio®

Aluminum Steam Canner

