

# Pressure Cooker & Canners

**MIRRO**



**Instruction Manual**

# Congratulations on your choice!

Your Mirro Pressure Cooker/Canner was carefully developed by Designers, Technicians and Cooking Instructors with the goal of making your daily routine more efficient. We call your attention especially to the Safety Systems. Since Pressure Cookers work differently than conventional cookers, your Pressure Cooker/Canner REQUIRES THAT YOU PAY SPECIAL ATTENTION TO THE USE AND SAFETY INSTRUCTIONS.



## WARNING

**Improper use can result in burns and injury.  
Read and follow instructions before use.**

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**PLEASE CAREFULLY READ THE INSTRUCTIONS  
IN THIS MANUAL BEFORE USING YOUR  
PRESSURE COOKER/CANNER, SINCE ITS  
INCORRECT USE CAN RESULT IN BURNS AND  
OTHER SERIOUS ACCIDENTS.**



This symbol on the product's nameplate means it is listed by UNDERWRITERS' LABORATORIES, INC.



## IMPORTANT SAFEGUARDS!

When using pressure cookers, basic safety precautions should always be followed. If you have a question on the proper operation of your pressure cooker please call our Consumer Center at 1-800-527-7727.

1. Read all instructions before using your pressure cooker.
2. Before each use make sure the vent tube is clear. Remove the pressure control and place the lid against the light to make sure that the tube is clear. If clogged, clean all holes with a piece of wire. See Vent Tube Check, page 10.
3. Never cook APPLESAUCE, CRANBERRIES, PEARL BARLEY, SPLIT PEAS, RHUBARB, NOODLES, MACARONI, SPAGHETTI OR OTHER PASTA, OATMEAL OR OTHER CEREALS in a pressure cooker. These foods tend to foam, froth, and sputter, and can plug the vent tube.

**⚠ WARNING:** If the vent tube is clogged, the overpressure devices can open and spray scalding hot steam and food. Keep head and face away from cooker. See How to Use Your Pressure Cooker, page 10.

**4. Never fill your pressure cooker more than 2/3 full. When cooking foods that puff up during cooking, such as rice and dried vegetables, do not fill more than 1/2 full.**

**⚠ WARNING:** Overfilling the cooker can clog the vent tube causing a release of scalding steam from the overpressure devices. See How to Use Your Pressure Cooker, page 10.

5. This appliance cooks under pressure. Make absolutely sure your pressure cooker is properly closed before placing on heat. The cooker is closed when the lid handle is directly over the handle of the pan.

**⚠ WARNING:** Improper closure of the lid can cause the lid to be thrown from the pan. See How to Open and Close, page 7.

6. If the overpressure devices release, protect yourself from the steam and turn off heat and allow the cooker to cool. The reusable overpressure plug may be reset. If the gasket has blown out of the overpressure window, replace it with a new gasket. Do not reuse.

7. Never try to open your pressure cooker until the cooker is thoroughly cool and the internal pressure is down. When the pressure is down the lid should turn easily. Never try to force open the lid if it seems locked tight. See Food Removal, page 10.

8. Never remove the Pressure Control during cooking or when the cooker is still hot. Steam will release through the vent tube that can cause burns.

9. Supervise children closely when using your pressure cooker near children. Keep handles turned toward the inside of the stove.

10. Always remove the gasket before using the cooker as a conventional (non-pressurized) covered pan without the pressure control. If you leave the gasket in, some pressure can develop in the cooker. Without the gasket, no pressure will develop.

11. Never use your Pressure Cooker for other than its intended use: cooking appropriate foods under pressure on residential ranges. Never place the cooker inside a heated oven. Do not use the cooker outdoors.

12. Never use your Pressure Cooker for pressure frying with oil and never "broast" (pressure cooking with oil or shortening instead of water) in your cooker.

13. Do not touch hot metal surfaces. Use handles or knobs. Be extremely careful when moving a pressure cooker full of hot liquids.

## SAVE THESE INSTRUCTIONS

# HOW TO OPEN AND CLOSE

## TO CLOSE

Find OPEN-CLOSE on top of the lid located left of the lid handle. Turn and place lid so the arrow is pointing toward the center of the pan handle, Fig. A. Next turn the lid clockwise, Fig. B, until the handle on the lid is directly over the handle on the pan, Fig. C.



Fig. A



Fig. B

## TO OPEN

To open, turn the lid counterclockwise, Fig. D, until the arrow OPEN-CLOSE points to the center of the Pan Handle, lifting the lid to open, Fig. E. Practice this operation several times until you master it. If the lid is hard to turn, lubricate the Rubber Gasket with a small amount of cooking oil. Excessive lubrication may deform the Rubber Gasket. Do not lubricate the Rubber Gasket after the third time you've used your Pressure Cooker.



Fig. C



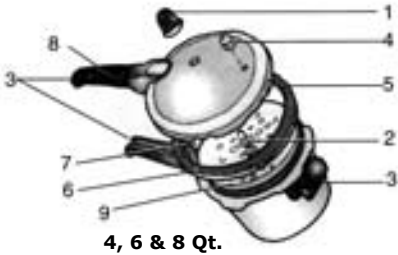
Fig. D

Whenever the cooker is in use or under pressure, the handle on the lid must always be over the handle on the pan. Never use force to open and never open when under pressure. Consult How to Use Your Pressure Cooker, page 10.

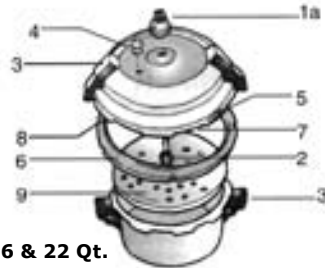


Fig. E

# FEATURES OF YOUR PRESSURE COOKER



4, 6 & 8 Qt.



16 & 22 Qt.



**Single and selective  
Pressure Controls  
ARE NOT Interchangeable**

**1- SINGLE PRESSURE CONTROL** Keeps internal pressure steady, it is an automatic cooking control, operating at a pressure of 10 PSI (pounds per square inch). Included with 4, 6 & 8 Qt. Models.

**1a- SELECTIVE PRESSURE CONTROL** Keeps internal pressure steady, allowing the selection of 3 cooking pressures: 5, 10 and 15 PSI. Included with 16 & 22 Qt. Models.

**2- VENT TUBE** Fastened to the center of the lid, having holes allowing for the release of steam. The Single Pressure Control or Selective Pressure Control is connected to the top.

**3- PAN AND LID HANDLES** Allow the opening and closing of your Pressure Cooker as well as its handling. If handles become loose tighten with a screwdriver.

**4- REUSABLE OVERPRESSURE PLUG** It will release if the vent tube becomes clogged and the cooker develops too much pressure. The red pin in the center pushes out, releasing steam (Fig. A) on page 9.

**5- SAFETY WINDOW** This is an additional feature that will release if the vent tube and reusable overpressure plug become clogged and the cooker develops too much pressure. The rubber gasket will push out from the lid opening releasing the steam.











**6- RUBBER GASKET** Fitted inside the lid, its function is to seal the lid with the pan of the Pressure Cooker.

**7- SAFETY LOCKS** Located on the lid and pan are locking lugs, this feature prevents the opening of the lid of your cooker when it is pressurized.

**8- SPRING SAFETY DEVICE** Located in the lid handle or lid. Its function is to prevent the pressurization of your cooker before being closed.

**9- COOKING RACK** To prevent food from sticking to the bottom of the cooker and to place jars off bottom of the 16 & 22 qt. canners.

# FEATURES OF YOUR PRESSURE COOKER

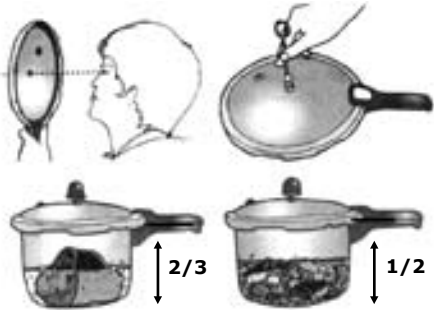
<p><b>2- Vent Tube</b></p> 	<p><b>3- Pan and lid Handles</b></p> 	<p><b>4- Reusable Overpressure Plug</b></p>  <p><b>Fig. A</b></p>
<p><b>5- Safety Window</b></p> 	<p><b>6- Rubber Gasket</b></p> 	<p><b>7- Safety Locks</b></p> 
<p><b>8- Spring Safety device</b></p>  <p>4, 6 &amp; 8 Qt. Models</p>  <p>16 &amp; 22 Qt. Models</p>		<p><b>9- Cooking Rack</b></p>  



**Never Cook • APPLESAUCE • CRANBERRIES • PEARL BARLEY  
SPLIT PEAS • RHUBARB • NOODLES • MACARONI • SPAGHETTI or  
OTHER PASTA • OATMEAL or OTHER CEREALS in a Pressure Cooker**

# HOW TO USE YOUR PRESSURE COOKER

**VENT TUBE Check** Pick up the lid of your Pressure Cooker remove the Pressure Control and hold the lid against the light to verify if the vent tube is clear. In the event it is blocked, clean it with a wire along with the all other holes located inside the cover. look again against the light to make sure that it is clean. After cleaning, place pressure control on top of Vent Tube.



**FILLING** Fill the cooker with food and add the required amount of water. Make sure the quantity of food and water is correct. Never fill the cooker more than 1/2 full of foods that puff up like rice and dried vegetables. For all other foods, never fill more than 2/3 full.

**COOKING** Place the cooker on high heat until the Pressure Control begins to release steam. The Pressure Control will rock or jiggle when the cooker reaches its pressure. Lower the heat so that the pressure control rocks gently. Generally a setting of "medium" or "low" will be right. Count cooking time from the first jiggle of the Pressure Control. See Cooking Time Table, page 14 for approximate cooking times.



**Caution:** Never beat a spoon or other utensil on the rim of the pan. Any denting in the rim can prevent a good gasket seal causing steam leakage.



Fig. A

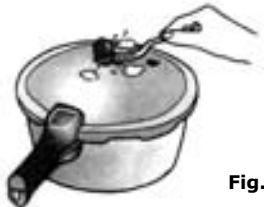


Fig. B

**FOOD REMOVAL** When cooking is done, turn heat off and reduce the pressure. Do not remove the Pressure Control until pressure is completely reduced.

## YOU CAN REDUCE PRESSURE THREE WAYS:

- a) fast** - for fresh vegetables and fish  
Run cold water over the cooker (Fig. A), or place it in a pan of cold water. Depending on the amount of food in the cooker, it will take 15-60 seconds for the pressure to go down fully.
- b) normally** - for canning  
Let the cooker cool slowly to room temperature. This will take 30-40 minutes for a small cooker, 45-60 minutes for the largest canner.
- c) combination** - for meats and dried vegetables  
Let the cooker cool normally at room temperature for 5 minutes, then place the cooker under cold water to reduce the remaining pressure.

As the pressure is reduced, air will re-enter the cooker and you will hear a hissing or squealing sound. After you have cooled the cooker, raise the Pressure Control with a fork (Fig. B) to make sure the pressure is down and if it is, remove the pressure control. If steam escapes, the pressure is not down. Continue to cool the cooker with cold water until the pressure is down. Open the cover by turning the cover counter-clockwise until the OPEN-CLOSE arrow points to the center of the pan handle. When pressure is down cover should turn easily. **Warning: Never tug or force the cover to open. Pressure may not be down. Continue to cool cooker.**

# STEAM LEAKAGE

**STEAM ESCAPE THROUGH THE VENT TUBE** The movement (jiggling) of the pressure control and release of small amounts of steam from the Vent Tube during cooking is normal. The purpose of releasing steam is to maintain a constant internal pressure. The formation of water droplets around the Vent Tube at the start of cooking is normal. This is caused by condensation of the steam leaving the cooker and coming in contact with the cooler metal. After the lid heats up, the water will disappear.



**STEAM ESCAPE AROUND RIM OF LID** Water trapped inside the handle or between the gasket and cover will escape as steam when the cooker is heated up. The steam should stop as the pressure builds up. If it does not stop, turn the heat off and cool the cooker. Remove the pressure control and open the cooker. Remove the gasket from the lid and wipe dry the gasket, pan rim, and inside of the cover. If the gasket has shrunk from its original size gently stretch it and start over. If gasket continues to leak, replace it. Do not use your Pressure Cooker if steam is constantly leaking from the rim of the lid.



**STEAM ESCAPE THROUGH THE REUSABLE OVER-PRESSURE PLUG OR SAFETY WINDOW** Consult Safety Systems, page 12.

## HOW TO CLEAN YOUR PRESSURE COOKER

Before using your cooker the first time, wash it thoroughly in hot soapy water. Rinse thoroughly and dry.

**INTERIOR** To make cleaning easier, run warm water into your cooker immediately after removing food. Wash in hot, soapy water. Rinse thoroughly and dry.

**EXTERIOR** Do not soak cover or pan in water or wash in the dishwasher, as this will dull the outside polished finish. Clean the exterior occasionally with silver polish. The outside bottom of the pan may be scoured with a steel wool pad if necessary.

**GASKET** After each use, remove the gasket from the lid. Wash in hot, soapy water. Rinse and dry. Then slip the gasket back in place in the cover.

**VENT TUBE** Clean and check the vent tube as described in Vent Tube Check page 8

**PRESSURE CONTROL** The pressure control should remain clean because it is "steam-cleaned" during use. However, washing it in hot soapy water and rinsing will not harm it.

**STORAGE** Store cooker with the lid off or upside-down on cooker. Do not store with cover and gasket closed tight on pan.

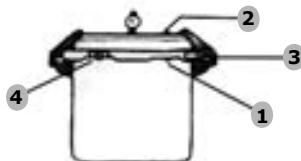
**SPRING SAFETY** After each use, clean the spring safety device with hot soapy water and rinse. Also, check the function of the safety device as described on page 12 "SPRING SAFETY DEVICE".





# SAFETY SYSTEMS

**YOUR PRESSURE COOKER COMES WITH FOUR SAFETY SYSTEMS ESPECIALLY DEVELOPED FOR YOUR PROTECTION. READ CAREFULLY!**



**1. SAFETY LOCKS** The locks prevent opening the cooker while under pressure. Never force the cover to open. Make sure the pressure is down by cooling the cooker under cold water. With the pressure down the cover will turn open smoothly.

**2. REUSABLE OVERPRESSURE PLUG** This device is activated when the Vent Tube becomes clogged and excessive pressure builds in the cooker. If you follow the directions for using the cooker the Overpressure Plug will probably never release. However, when activated the red center pin will move upward releasing steam (Fig. A). Keep your head and face away from cooker. To resume cooking, turn off the heat, cool the cooker and open. Remove the Pressure Control and clean all vent tube holes. Perform Vent Tube Check and review Filling instructions on page 10. Reset the red center pin by pushing the pin down (Fig. B). If the Overpressure Plug is leaking, with vent tube clear, replace it.

To remove a damaged Overpressure Plug, remove red pin and push on the black part of the valve from the top or outside of the lid. Clean the hole in the cover with hot soapy water and rinse. To replace, push pointed end of valve through the underside of the cover. The word "INSIDE" will be visible from the underside of the cover when correctly installed (Fig. C).



Fig. A

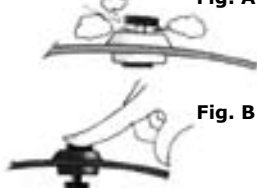


Fig. B



Fig. C

**3. OVERPRESSURE WINDOW** This feature is designed to operate when both the Vent Tube and Overpressure Plug are blocked. Excessive pressure will force the gasket out of the window and release steam. If this should happen, turn off heat and cool your cooker with cold water and open the lid. Remove the Pressure Control and clean all vent tube holes. Perform Vent Tube Check and review Filling instructions on page 10. Clean the Overpressure Plug with hot soapy water and rinse. **Do not reuse the gasket; replace it.**



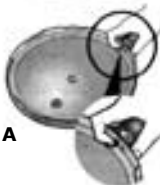
## 4. SPRING SAFETY DEVICE

### a. (4, 6 & 8 Qt. Models)

Located inside the lid handle the spring safety pin pushes on the gasket to prevent the cooker from being pressurized before the lid is closed. **The lid is closed when the lid handle is directly above the pan handle. Never cook with the lid in any other position. Improper closure can cause the lid to be thrown from the pan.** To check the spring compression, push on the pin with your finger to depress it and slide your finger off. The pin should snap back to its original position. If the pin does not snap back or is stuck, broken, or missing you must replace the lid handle.

### b. (16 & 22 Qt. Models)

Located on the outside of the lid, the spring safety pin pushes on the gasket to prevent the cooker from being pressurized before the lid is closed. **The lid is closed when the lid handle is directly above the pan handle. Never cook with the lid in any other position. Improper closure can cause the lid to be thrown from the pan.**



B

## SAFETY SYSTEMS continued

**RUBBER GASKET** The gasket inside the lid seals the lid when the cooker is closed according to the directions. After a long period of use, the gasket may become hard or shrink losing its sealing ability. Gently stretch the gasket and test it. If it continues to leak, replace it.



## REPLACEMENT PARTS



Selective Pressure Control



Rubber Gasket

**WARNING: Always use genuine replacement parts.  
The use of parts not manufactured by MIRRO can cause injury!**

# IDENTIFY YOUR PRESSURE COOKER



4.0 Qt.



6.0 Qt.



8.0 Qt.



16.0 Qt.



22.0 Qt.

The stamp on the bottom of your Pressure Cooker/Canner identifies your product. This example is for the (22Qt.) Model



*Model Number*

*Capacity (22Qt)*

*Logo and Registration No. Underwriters Laboratories Inc.*

**\*\*\*Date of Manufacture\*\*\***  
*[Appears on bottom of lid]*

**Example:**  
 Year=2005  
 Month=05

Write down the capacity of your cooker, model number and date of manufacture. This information is important for the warranty and replacement parts.

Quarts	Model	Date of Manufacture
--------	-------	---------------------

## One Year Warranty OUR PROMISE TO YOU

This Mirro® product is warranted against defects in workmanship and material for a period of ONE YEAR from the date that the product is originally purchased. This warranty is not applicable to replacement parts or damage to the product resulting from misuse, accidents or alterations to the product. MIRRO® SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES, HOW-EVER CAUSED. Some states do not allow the inclusion or limitation of incidental or consequential damages, so the above exclusion may not apply to you. If service becomes necessary within the warranty period, please contact us Monday - Friday, 8am to 5pm EST at 1-800-527-7727. [www.wearever.com](http://www.wearever.com)

**Mirro Company**  
**Attention Customer Service**  
 2121 Eden Road, Millville  
 NJ 08332

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 345 Passmore Ave.  
 Scarborough, Ontario  
 Canada M1V 3N8  
 1800 418 3325  
**Monday - Thursday: 8:30-4:30pm**  
**Friday: 8:30-1:30pm**

This warranty gives you specific legal rights. You may also have other rights, which vary from state to state. Comments, questions, concerns? Please visit our website at [www.wearever.com](http://www.wearever.com).

# QUESTIONS AND ANSWERS

## **HOW DOES THE PRESSURE COOKER WORK?**

The Pressure Cooker produces pressure by heating water thereby generating steam (similar to the steam that raises the lid of your conventional cooker). The Pressure Cooker keeps the steam inside, allowing the excess to escape through the Vent Tube. The Pressure Control automatically maintains a constant internal pressure.

## **IF I USE HIGH HEAT WILL THE FOOD COOK FASTER?**

No. Using high heat for cooking will only waste energy and result in excessive loss of cooking liquid (water). However you must use high heat to initially bring cooker up to pressure.

## **WHY DOES STEAM ESCAPE FROM THE REUSABLE OVERPRESSURE PLUG AT THE BEGINNING OF THE OPERATION?**

At the start of cooking the internal pressure is low and not sufficient to activate the red center pin of the Overpressure Plug. The purpose of this is to eliminate the cold air inside the cooker at the start of cooking. However, if during cooking, steam continues to escape, make sure that the Overpressure Plug is clean and the red center pin is in the correct position. Remember to only open your cooker when the pressure is down. If the Overpressure Plug continues to leak replace it with a new one.

## **WHEN SHOULD I CHANGE THE RUBBER GASKET?**

The life span of your Rubber Gasket depends on the type of food and how frequently you use your Pressure Cooker. If you notice steam escaping between the body and the lid (as long as the gasket and the lid are clean and properly installed), stretch the Rubber Gasket slightly and test it again. Should the leakage continue, replace it with a new and original one.

## **WHAT SHOULD I DO IF, DURING COOKING, STEAM STOPS COMING OUT OF THE VENT TUBE?**

Turn off the heat and wait while your Pressure Cooker cools to room temperature. Open it and remove the Pressure Control, check the Vent Tube against the light and clean it with a wire, check the level of food and water (if in excess remove part of it), close the lid correctly, replace the Pressure Control and resume cooking.

## **WHAT MAKES THE RUBBER GASKET STRETCH, SHRINK, SWELL OR STIFFEN?**

The stretching or "swelling" may occur when there is accumulation of grease from the food or excessive oiling. Wash it thoroughly after each use. Stiffness or shrinkage is caused by pressure, heat and age. If this occurs, replace it with a new one.

## **WHEN COOLING MY PRESSURE COOKER UNDER THE WATER TAP, IT WHISTLES; IS THIS DANGEROUS?**

While being cooled under water, the initial pressure is quickly reduced producing a vacuum. The whistle is produced by the incoming air. This is normal and not dangerous.

## **WHAT MAKES THE COOKER LID HARD TO CLOSE?**

In a new cooker, the gasket is dry and often very snug fitting. Pressing down on the cover with one hand, while you close the cooker with the other, will often help. You may lubricate the gasket with a small amount of cooking oil or shortening for the first two or three uses. Caution: Excessive lubrication will cause the gasket to swell and not fit properly.

## **HOW DO I KNOW WHEN THE PRESSURE COOKER IS OPERATING CORRECTLY?**

As long as the cooker lid is closed, that is lid handle directly over pan handle and the Pressure Control is gently rocking or jiggling you can be sure the cooker is maintaining the proper internal pressure. The Pressure Control never needs to be tested or adjusted for accuracy.

# CANNING

**CAUTION: Pressure can only in models with selective control (5, 10, and 15 lbs.) Do not try to can in single-control model.**

**WARNING: Read instructions for ordinary pressure cooking before you attempt to use your cooker or canner for canning.**

## General Tips for Pressure Canning

The U.S. Department of Agriculture recommends pressure canning as the only safe way to can meats, fish, poultry, and all common vegetables. Fruits and plain tomato products may be canned by the hot-water-bath method, but pressure canning them will save time and energy.

Use a water-bath canner for pickles, jams, and jellies. Do not blanch in a pressure canner. Use a blancher or covered pot with suitable basket.

To can mixtures of foods (soups, stews, etc.) use the time required for the ingredient with the longest processing time. Sometimes it is better to can ingredients separately (meat and vegetables, for example) and then combine them to heat for serving.

Before canning for the first time, follow this procedure to get familiar with how your canner operates:

1. Pour 2 quarts of water and 1 tablespoon vinegar in canner.
2. Close cover and place control on vent tube at 10 lbs. pressure.
3. Heat on high heat until control jiggles.
4. Turn down heat so that control rocks gently. Note the heat setting on your range that maintains this level.
5. Remove from heat and let the canner cool until pressure is fully down.

Note: At altitudes above 1,000 feet, increase pressure by 5 lbs.

## How to pressure Can in Glass Jars

**CAUTION: Use only standard jars intended for home canning. These jars will have manufacturer's name molded in the glass. Never use jars from commercial food products.**

1. Check jars and lids for nicks, chips, cracks, or sharp edges. Discard any imperfect jars and lids.

**CAUTION: Use only NEW metal lids (used with metal screw bands).**

2. Wash jars and lids thoroughly in hot, soapy water. Rinse.
3. Keep jars covered with hot water until filled. You need not sterilize jars for pressure canning. Place metal lids in hot or boiling water as directed by manufacturer.

4. Select fresh, firm (not overripe) product. Sort according to size and ripeness.

5. Wash and prepare food

6. Pack food into jars. Most foods may be packed raw. Pack raw foods tightly, because raw foods shrink during processing. Food may also be preheated or partially cooked before packing. Pack hot food fairly loosely.

7. Finish filling jar with syrup, water, or juice, allowing adequate head space. Add salt (if desired).

8. Insert blade of plastic spatula down sides of jar to release any trapped air bubbles.

9. Wipe rim of jars clean and close lids according to manufacturer's directions.

10. Place rack in canner and add recommended amount of hot water for hot pack. For cold pack use room temperature water.

Add 1 tablespoon vinegar or 1 teaspoon cream of tartar to help prevent water stains in canner.

11. Set jars on rack in canner. It is all right if sides of jars touch each other.

Note: 22-quart canner is furnished with two flat racks for stacking half-pint or pint jars. Place one rack in bottom of canner and the other between tiers of jars.

12. Close canner. Make sure that canner is properly closed, with grips on lid directly over grips on pan.



13. With pressure control OFF, heat on high until steam comes out of vent tube. Let steam vent for 10 minutes.

14. After venting, place control on vent tube using a pot holder or oven mitt at correct pressure setting according to the chart.

15. When control jiggles vigorously, reduce heat so that control rocks or jiggles gently. **CAUTION: Prevent drafts from blowing over canner and avoid turning heat up and down. This can cause uneven pressure and can cause liquid to be forced out of jars.**

16. Process according to time given in charts. Count processing time from the time the control starts to jiggle vigorously.

17. When processing time is completed, turn off heat. Let canner cool.

**CAUTION: Do not fast-cool by setting canner in water or by running water over the canner. Never lift control to release pressure.**

**It takes about 35-40 minutes for pressure to drop in a smaller cooker filled with jars and 45 minutes to an hour in a large canner with a full load.**

18. When pressure is fully down, remove control. Carefully remove cover.

**WARNING: Escaping steam can scald you and the pressure control may be hot. Protect your hands with pot holders or oven mitts and tilt cover so steam escapes away from you.**

To test if pressure is down, gently nudge control. If you see steam spurting out, pressure is not yet down. Let canner continue to cool.

Note: You may hear a hissing noise when control is nudged. If you also see steam spurt out, pressure is not down. If you do not see steam, the hissing is air entering the canner.

19. Using a jar lifter, remove jars from canner. Set jars on a cooking rack or on several thicknesses of cloth.

**CAUTION: Never set hot jars on a cold or wet surface. The jars may break.**

20. Complete seal if jars are not self-sealing. If any liquid boiled out during processing, seal jar as is. Do not add liquid, as that would require reprocessing. Fruits and vegetables not covered by liquid may turn dark, but they will not spoil.

21. Let jars cool.  
Keep jars upright and out of drafts.

22. After 12 hours, remove screw bands from jar with metal lids.

If a screw band does not easily come off, cover it for one minute with a hot, damp cloth. This will expand the metal slightly and usually permit the band to be removed. If the band cannot easily be removed, leave it on.

**CAUTION: Never force screw bands off. You might break seal.**

23. Examine jars for leaks and test seal. For a metal lid, test the seal by tapping it with a teaspoon. A clear ring is a sign of a good seal. If a lid is curved down and does not move when tapped, that is also a sign of a good seal.

**WARNING: If a jar leaks or is not sealed, use the contents promptly or reprocess within 24 hours with new lids for the full recommended processing time.**

24. Wipe jars with a damp cloth, dry, and label with contents and date. Store in a cool, dry place.

**CAUTION: Do not permit contents to freeze. The liquid will expand and may break the jar.**

## CANNING PROBLEMS

### **Problem: Liquid is lost from jars. Causes and Remedies:**

**1. Jars are packed too full or too tight.**  
When food and liquid are boiled, they expand. If there is not sufficient room, liquid will be forced out. Leave adequate head space of 1/2"-1" as recommended in chart.

**2. Air bubbles are trapped in jar.**  
When food begins to boil, air bubbles will force liquid out of the jar.  
Before closing jar; run a plastic spatula down the sides of the jar to release any trapped air.

**3. Pressure is allowed to fluctuate during processing.**  
If heat is adjusted up and down frequently, it may cause sudden changes in pressure, which may force liquid out of jars. After control starts to jiggle, adjust heat so that the control gently rocks. Avoid frequent adjustments.

**4. Pressure is reduced too rapidly after processing.**  
If pressure is rapidly reduced, such as by running cold water over the canner or nudging the control frequently, the pressure in the canner may drop more quickly than the pressure in the jars, and liquid may be forced out of jars.

Allow canner to cool normally to room temperature. After 25-35 minutes (for a small cooker) or 40-45 minutes (for a large canner), check pressure by nudging control.

### **Problem: Canning jars break. Causes and Remedies:**

**1. Commercial food product jars rather than home canning jars are used.**  
Use only canning jars intended for home canning.

**2. Damaged jars are used**  
Old jars may have invisible cracks. Jars may be damaged in shipping.  
Carefully inspect jars before using.

**3. Jars are placed directly in canner without rack.**  
Always use rack.

**4. Hot jars are set on a cold or wet surface or exposed to cold drafts.**  
Set jars on a cooling rack or on several thicknesses of cloth. Protect from drafts.

**5. Jars are damaged by using a knife to release air bubbles.**  
Use only a plastic or rubber spatula to release trapped air.

**6. Hot jars placed in cold water. Cold jars placed in hot water.**

### **FOR MORE INFORMATION ABOUT CANNING:**

1. Ball Corp., Muncie, IN 47302, 1-800-240-3340
2. Consumer Information Center, Pueblo, CO 81099
3. **For more information about our canning equipment:**  
Consumer Center, 2121 Eden Road, Millville, NJ 08332  
Phone 1-800-527-7727
4. Your University Extension County home economist will also have information about home canning.

## Pressure Canning Meat and Fish

Canner Size	Amount of water in Canner	Half Pint	Jar capacity of Canner		
			Pint, Reg.	Pint, Wide Mouth	Quarts
16 Qt.	2 1/2 Qt.	13	9	8	7
22Qt.	2 1/2 Qt.	26*	18*	16*	7

Add extra pint of water to canner if processing less than full capacity.

\* If jars are stacked and an additional rack is used between stacks.

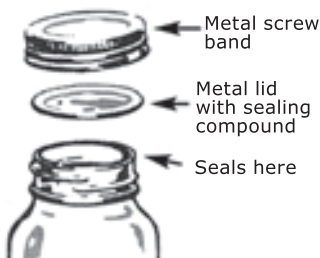
## Amount of Salt for canning Vegetables and Meats

Jar Size	Salt
Half Pint (8 oz.)	1/4 tsp.
Pint (16 oz.)	1/2 tsp.
Quart (32 oz.)	1 tsp.

\* Vegetables and meats can be canned successfully with or without salt.

## How to close Jars

### HOW TO CLOSE JARS: FOLLOW LID MANUFACTURER'S DIRECTIONS CAREFULLY.



Use a flat metal lid with sealing compound and a metal screw band, which fits any standard mason jar.

1. Fill jar. Wipe rim clean.
2. Place lid in hot or boiling water, according to manufacturer's directions.
3. Put new lid on jar with sealing compound next to glass.
4. Screw metal band on tight by hand. Do not use a wrench. Over tightening will cause lids to buckle.
5. This jar is self sealing. Do not tighten after jar is removed from canner.

### CAUTION: DETECTING SPOILAGE

A leaking jar or a bulging lid may be a sign of spoilage. Look for "off" odor or color. Never taste food you think has spoiled. Throw it away. Also it is possible for food to contain botulism without showing any signs of spoilage, so boil non-acid vegetables and meats for ten minutes before tasting and reboil leftover food before serving.

