



HOW TO use an ELECTRIC canner

In the world of canning, there are two primary options that readily come to mind: pressure canner and water bath canner. And for water bath canners, most of envision a stovetop model, one that sits directly on a burner as its source of heat. But there is another option for water bath canning... think electric!

An electric canner is as the name implies, it is powered by electricity rather than heat generated by a stovetop. Electric canners are often referred to by the volume of water they can hold rather than the number of quarts or pints that readily fit inside the canner.

For example, my Weck electric canner is a 31 quart model. It holds 31 quarts of water, but just 8 quart jars (which is still more than my standard water bath canner).

WHAT MAKES UP an ELECTRIC canner?

- Relies on electricity to heat up water
- Typically sits on a raised base allowing the canner to be placed on a variety of surfaces
- Capable of heating water to the boiling point; 212F/100C
- Used for canning high acid foods such as ketchup, tomato salsa, pickles, jams, and tomatoes
- Available in a variety of sizes (based upon model and manufacturer)

NOTE: sizing of canner refers to the number of quarts of liquid the unit can hold rather than the number of canned quarts it can hold.

BENEFITS OF ELECTRIC WATER BATH CANNER

- Doesn't require stovetop space
- Can be placed on a variety of surfaces including, but not limited to: linoleum, granite, wood, laminate, and concrete
- Can be used outdoors
- Can be placed on a table, countertop, or floor

ITEMS TO KEEP IN MIND

- Depth of the canner should be at least 3" deeper than the height of the jars placed in canner
- If using the unit in an older home or outdoors, use a 3-prong adapter on the plug end of the canner power cord
- If unit does not come with a jar rack, buy one (a jar rack keeps the jars off of the base of the canner and allows water to circulate around the jars and helps keep the jars from bumping into each other)
- Keep lid on the canner as water comes up to temperature as well as when you are processing jarred foods
- Remember to set the temperature dial to the boiling point. Larger units (such as a 31 quart canner) may require 30 minutes to reach the boiling point.
- When jars are placed in the canner, water should cover the top of the jars by at least 1"

NOTE: do not add cold water to the canner when hot jars are in the canner. This temperature difference could cause glass to break.