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› [Granite Ware](#) /

› Granite Ware 9-Piece Enamelware Water Bath Canning Kit Instruction Manual (Model 0718-1)

Granite Ware 0718-1

Granite Ware 9-Piece Enamelware Water Bath Canning Kit Instruction Manual

Model: 0718-1

1. PRODUCT OVERVIEW

The Granite Ware 9-Piece Enamelware Water Bath Canning Kit provides essential tools for home canning. This kit includes a 21-quart canner with a lid, a 7-jar rack, a 9-inch colander, a lid wrench, a funnel, tongs, a jar lifter, and a magnetic lid lifter. The canner features durable enamel-on-steel construction designed for efficient heating.

Important Note: This canner is suitable for use on gas and electric stovetops. It is **not recommended** for use on glass cooktops due to its non-flat bottom design.



The Original Water Bath Canner

Image 1.1: The complete Granite Ware 9-Piece Water Bath Canning Kit, including the canner, lid, jar rack, colander, and various canning tools.

ALL OUR PRODUCTS ARE:



**Natural non-stick
coating:**
PFAS, PFOA and
PTFE free



**Hi-temp
& Oven safe:**
Heat resistant
up to 935°F



**Durable
enamel-on-steel
construction:** Scratch
and stain resistant

Image 1.2: Illustration highlighting the natural non-stick coating, high-temperature resistance (up to 935°F), and durable enamel-on-steel construction of Granite Ware products.

2. KIT COMPONENTS AND DIMENSIONS

This section details the individual components included in your canning kit and their approximate dimensions.

2.1. Canner and Lid

Dimensions

21 qt Canner with lid



Image 2.1: The 21-quart canner with its domed lid. Approximate dimensions are 12.4 inches high, 13.9 inches wide (pot opening), and 16.6 inches wide (including handles).

- **21-Quart Canner:** Durable enamel-on-steel pot with side loop handles for secure transport.
- **Canner Lid:** Domed lid with a loop handle to help trap heat for faster boiling.

2.2. Colander

Dimensions



Image 2.2: The 9-inch colander. Approximate dimensions are 9.6 inches in diameter and 3.9 inches high.

- **9-inch Colander:** Enamelware colander for washing and draining produce.

2.3. Canning Tools

Gadgets

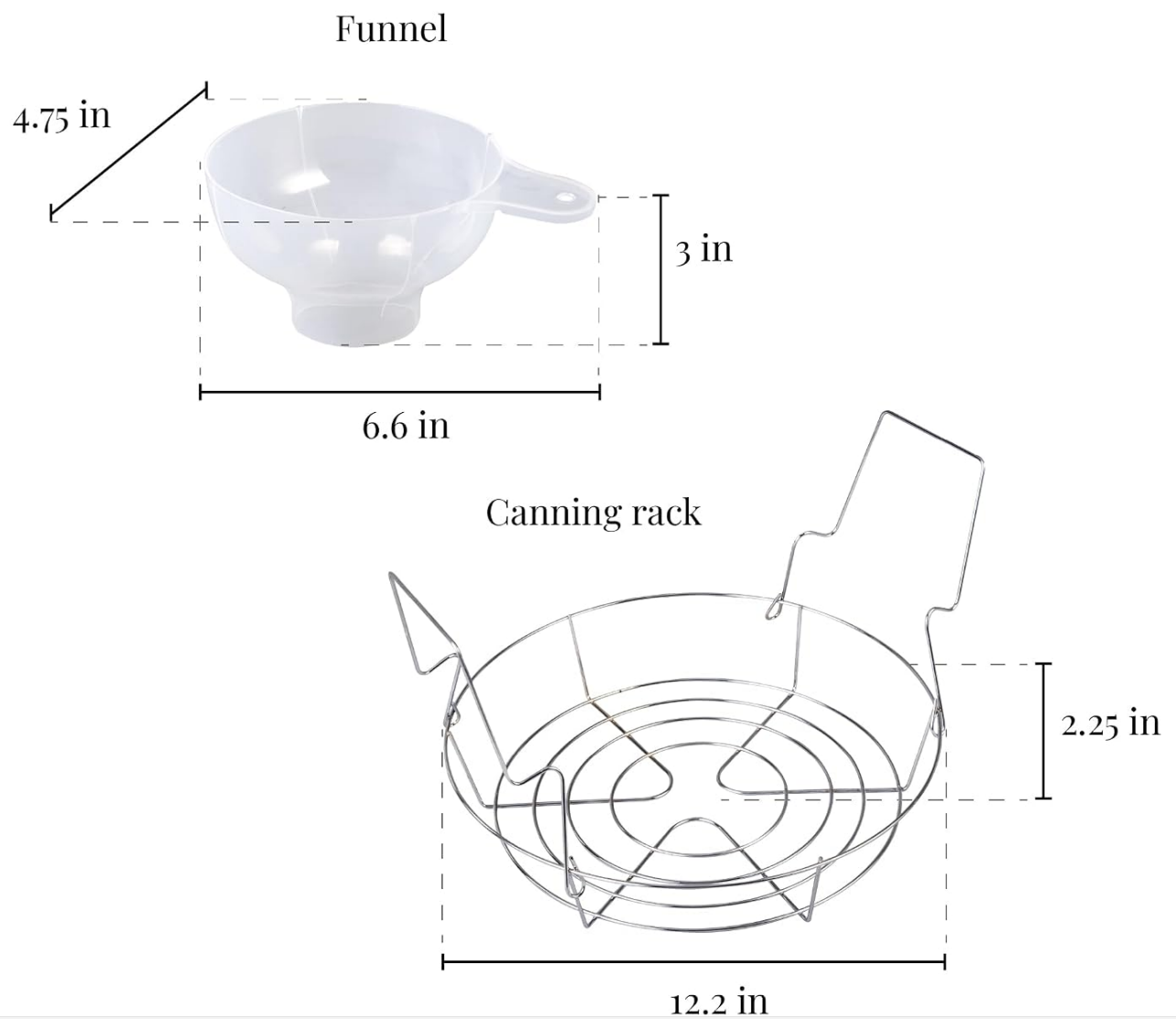


Image 2.3: The canning funnel and 7-jar rack. The funnel is approximately 6.6 inches wide and 3 inches high. The jar rack is approximately 12.2 inches in diameter and 2.25 inches high.

Gadgets

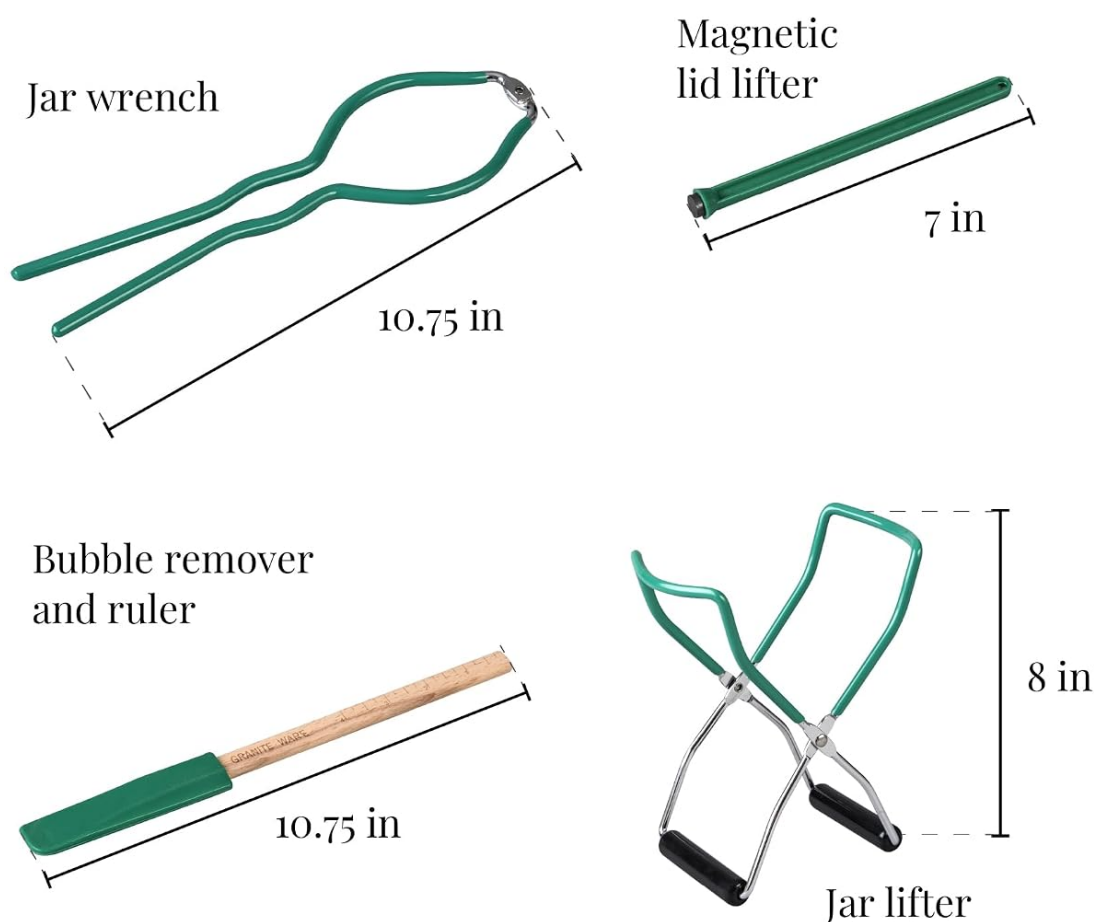


Image 2.4: The jar wrench (10.75 inches long), magnetic lid lifter (7 inches long), bubble remover and ruler (10.75 inches long), and jar lifter (8 inches high).

- **7-Jar Rack:** Designed to hold jars securely within the canner, preventing contact with the pot bottom and sides.
- **Lid Wrench:** For tightening and loosening jar bands.
- **Funnel:** Aids in cleanly filling jars.
- **Tongs:** General utility for handling items.
- **Jar Lifter:** Essential for safely placing and removing hot jars from the canner.
- **Magnetic Lid Lifter:** Used to retrieve hot lids from simmering water.

3. SETUP AND INITIAL USE

3.1. Unpacking and Cleaning

1. Carefully unpack all components of the canning kit.
2. Wash the canner, lid, colander, and all tools with warm, soapy water. Rinse thoroughly and dry completely.

3.2. Canner Placement and Jar Rack Assembly

1. Place the canner on a stable gas or electric stovetop burner. Ensure the burner size is appropriate for the canner's base.
2. Insert the 7-jar rack into the canner. The rack is designed to keep jars elevated from the bottom of the pot and separated from each other.

Your browser does not support the video tag.

Video 3.1: Official product video demonstrating the components of the Granite Ware 9-Piece Enamelware Water Bath Canning Kit, including the canner and jar rack.

4. OPERATING INSTRUCTIONS FOR WATER BATH CANNING

This section outlines the general steps for using your Granite Ware canning kit for water bath canning. Always refer to a reliable canning guide for specific recipes and processing times.

1. **Prepare Jars and Lids:** Wash jars, lids, and bands. Keep jars hot (e.g., in hot water bath or dishwasher) until ready to fill. Simmer lids in hot (not boiling) water according to manufacturer instructions.
2. **Fill Canner:** Place the jar rack in the canner. Fill the canner with enough water to cover jars by at least 1-2 inches once they are placed inside. Heat water to a simmer.
3. **Prepare Food:** Follow your chosen recipe for preparing fruits, pickles, jams, jellies, or other high-acid foods.
4. **Fill Jars:** Using the funnel, fill hot jars with prepared food, leaving the recommended headspace. Remove air bubbles with the bubble remover tool. Wipe jar rims clean.
5. **Apply Lids and Bands:** Use the magnetic lid lifter to retrieve hot lids and center them on jars. Apply bands fingertip tight using the lid wrench if needed.
6. **Load Canner:** Carefully place filled jars onto the jar rack in the canner using the jar lifter. Ensure jars are not touching each other.



Holds 7 quart jars, 9 pint jars or 12 half pint jars

Image 4.1: The canner loaded with jars on the jar rack. The canner can hold 7 quart jars, 9 pint jars, or 12 half-pint jars.

7. **Process Jars:** Add more hot water to the canner if needed to maintain the 1-2 inch coverage over the jar tops. Bring the water to a rolling boil. Once boiling, start your processing time as specified by your recipe.
8. **Cool Down:** After processing, turn off the heat and carefully remove the canner lid. Let jars sit in the canner for 5 minutes before carefully removing them with the jar lifter.
9. **Final Cooling:** Place hot jars on a towel-lined surface, leaving space between them, to cool undisturbed for 12-24 hours. Do not tighten bands.
10. **Check Seals:** After cooling, check jar seals. Remove bands, wipe jars, and store in a cool, dark place.

5. MAINTENANCE AND CARE

Proper care will extend the life of your Granite Ware canning kit.

- **Cleaning:** Hand wash all components with warm, soapy water. Avoid abrasive cleaners or scouring pads that can damage the enamel finish.
- **Drying:** Dry all pieces thoroughly immediately after washing. This is crucial to prevent rust, especially on the jar rack and any exposed metal areas.

- **Storage:** Store the canner and tools in a dry place. The smaller tools and jar rack can often be stored inside the canner for convenience.
- **Enamel Care:** While durable, enamel can chip if struck sharply. Handle with care. Minor chips that expose the steel may rust if not dried properly.

6. TROUBLESHOOTING

- **Canner not heating evenly on glass cooktop:** The Granite Ware canner is designed with a non-flat bottom and is not recommended for glass cooktops. Use on gas or electric coil stovetops only.
- **Rust spots appearing:** Rust can occur if the enamel is chipped, exposing the steel, or if components (especially the jar rack) are not dried completely after washing. Ensure thorough drying after each use.
- **Jar rack seems flimsy or doesn't fit:** Ensure the jar rack is correctly positioned within the canner. It is designed to hold jars securely but may appear flexible when empty.

7. SPECIFICATIONS

Feature	Detail
Product Name	Granite Ware 9-Piece Enamelware Water Bath Canning Kit
Model Number	0718-1
Capacity	21 Quarts (holds 7 quart jars, 9 pint jars, or 12 half-pint jars)
Material	Enamel-on-Steel
Product Dimensions	15.5 x 15.5 x 10.5 inches (Overall)
Item Weight	7 pounds
Stovetop Compatibility	Gas, Electric (Not recommended for glass cooktops)
Manufacturer	Granite Ware

8. WARRANTY AND SUPPORT

For specific warranty information, please refer to the documentation included with your purchase or contact Granite Ware directly. Keep your proof of purchase for any warranty claims.

For product support, questions, or concerns, please visit the official Granite Ware website or contact their customer service department.

- **Granite Ware Official Website:** [Visit the Granite Ware Store on Amazon](#)

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After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question