

KITCHEN CROP VKP1054

KITCHEN CROP Aluminum Steam Canner with Temperature Indicator (Model VKP1054) - Instruction Manual

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1. INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient use of your KITCHEN CROP Aluminum Steam Canner with Temperature Indicator, Model VKP1054. This steam canner is designed to simplify the process of preserving high-acid foods, offering a faster and more energy-efficient alternative to traditional water bath canning methods.

The KITCHEN CROP Steam Canner utilizes significantly less water, reducing preheating times and eliminating the need for heavy lifting associated with full water baths. Its integrated temperature indicator ensures precise processing, contributing to safe food preservation.

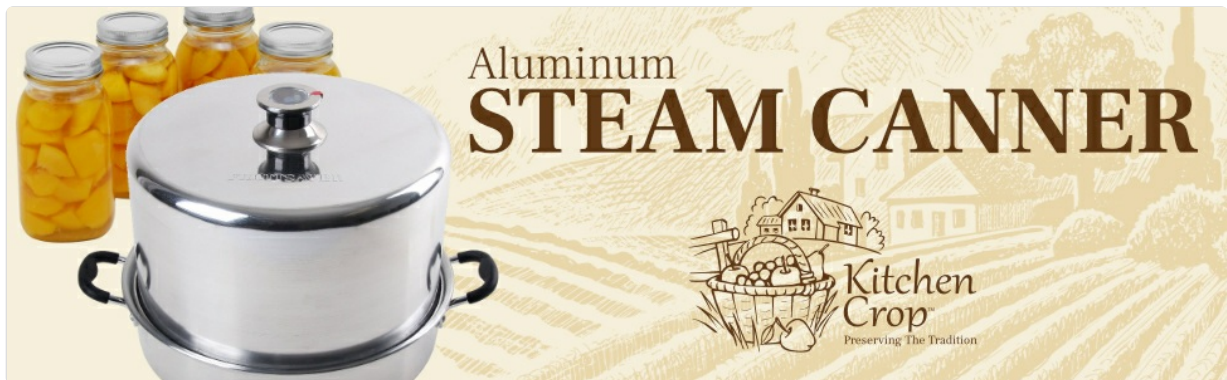


Image 1.1: The KITCHEN CROP Aluminum Steam Canner shown with jars of preserved food, highlighting its use in home canning.

2. IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the steam canner. Failure to follow these guidelines may result in personal injury or damage to the product.

- This steam canner is intended for preserving **acidified or naturally acidic foods only**. It is not suitable for low-acid foods, which require pressure canning.
- Always use the provided cool-touch handles when moving the canner, especially when hot, to prevent burns.
- Ensure the canner is placed on a stable, level surface during operation.
- Do not overfill the canner with water. Refer to the "Operating Instructions" for correct water levels.
- Keep children and pets away from the canner during use.
- Exercise caution when removing the lid, as hot steam will escape. Always lift the lid away from your face and body.
- Do not immerse the temperature indicator in water.

3. PRODUCT COMPONENTS

The KITCHEN CROP Aluminum Steam Canner consists of the following main parts:

- **Lid:** Aluminum lid with an integrated temperature indicator knob.
- **Temperature Indicator:** Located on the lid, used to monitor internal temperature and indicate when to start timing.
- **Canner Body (Water Pan):** The main aluminum pot that holds the water and the steam rack. Features cool-touch handles.
- **Steam Rack:** A flat aluminum rack designed to keep jars elevated above the water and allow steam to circulate.

FRUIT SAVER STEAM CANNER — ALUMINUM —

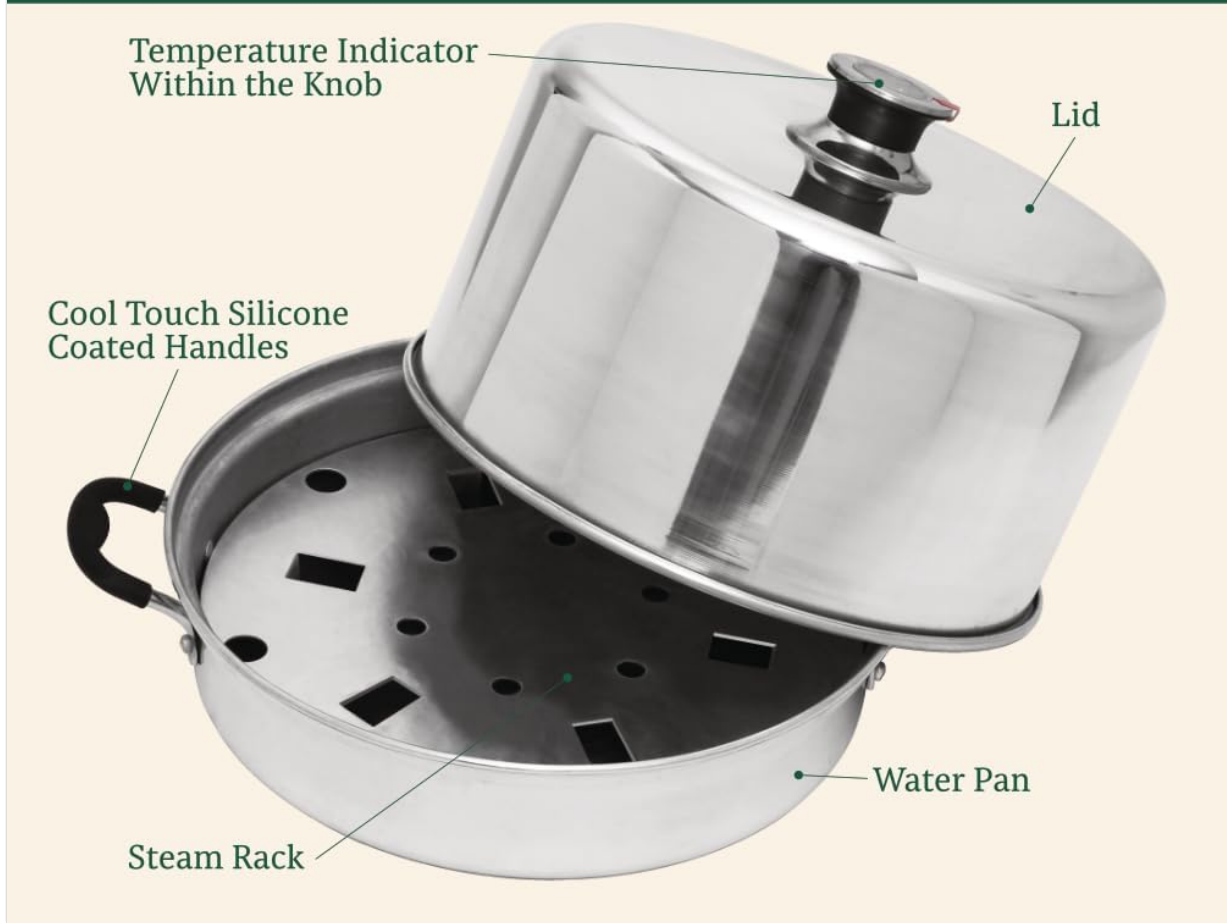


Image 3.1: Exploded view illustrating the lid, temperature indicator, cool-touch handles, steam rack, and water pan of the steam canner.

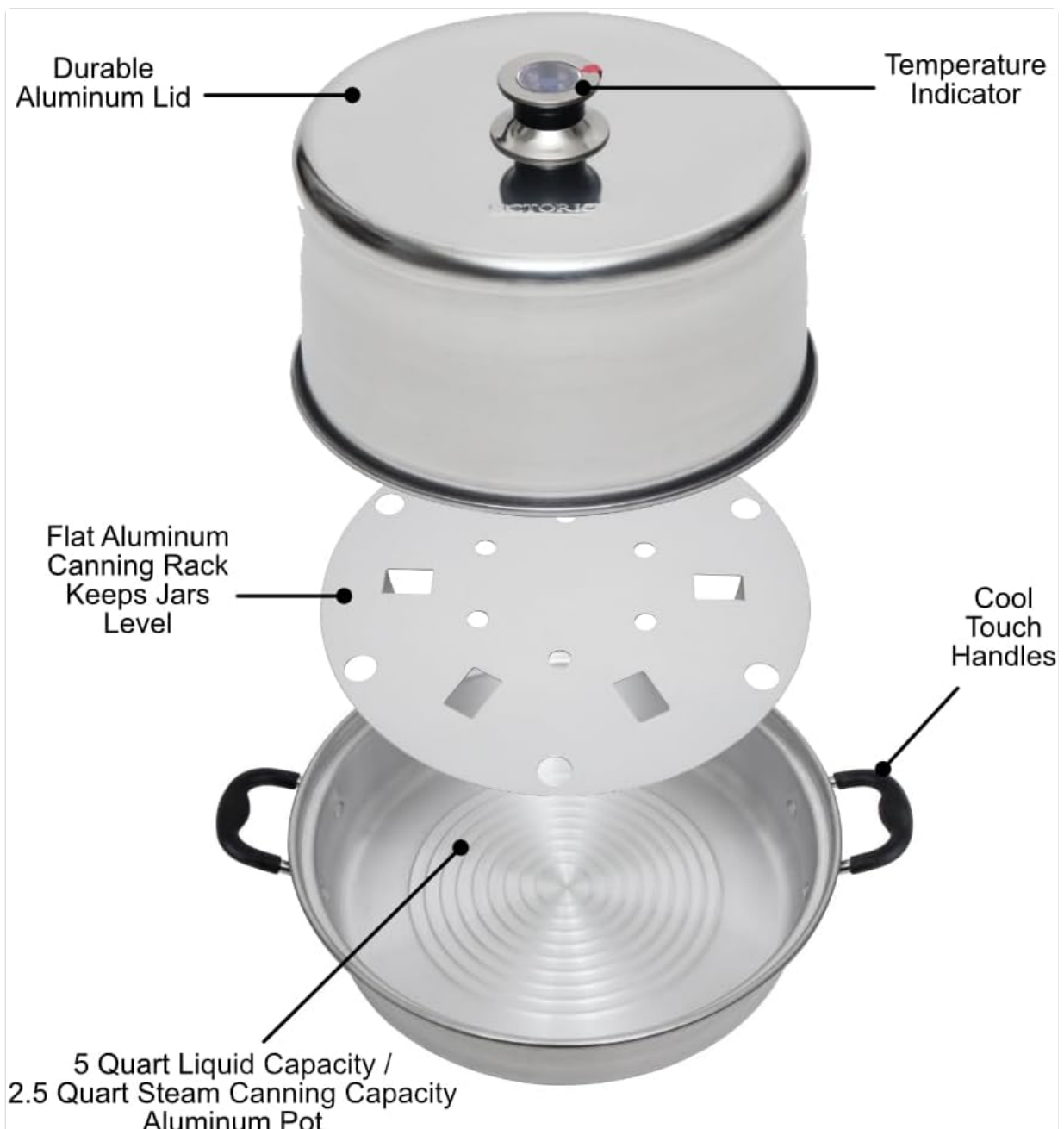


Image 3.2: A detailed exploded diagram showing the durable aluminum lid, temperature indicator, flat aluminum canning rack, cool-touch handles, and the 5-quart liquid capacity aluminum pot.

4. SETUP

1. **Unpacking and Initial Cleaning:** Remove all packaging materials. Wash the canner body, lid, and steam rack with warm, soapy water. Rinse thoroughly and dry. The temperature indicator should not be immersed in water; wipe it clean with a damp cloth.
2. **Assembly:** The canner typically requires minimal assembly. Ensure the cool-touch handles are securely attached to the canner body. A PZ2 screwdriver may be needed for handle attachment if not pre-assembled.
3. **Temperature Indicator Calibration:** Before first use and at the beginning of each canning season, or if changing altitude, calibrate the temperature indicator.
 - Place the empty canner body with the steam rack inside on a stovetop.
 - Add approximately 2.5 quarts of water to the canner.
 - Place the lid with the temperature indicator on the canner.
 - Heat the water to a rolling boil. Once a steady stream of steam is escaping from the vent hole,

- allow it to boil for 5-10 minutes to ensure the canner is fully saturated with steam.
- Observe the temperature indicator. The needle will rise. Mark the point on the indicator where the needle stabilizes during this full steam condition. This mark represents the maximum temperature for your specific altitude. This is your reference point for starting the processing timer during canning.



Image 4.1: The steam canner with jars ready for processing, alongside a close-up of the temperature indicator, showing its adjustable pointer for calibration.



Image 4.2: A detailed view of the temperature indicator dial, emphasizing the "MARK MAX POINT" instruction for calibration.

5. OPERATING INSTRUCTIONS

5.1. Pre-Canning Preparation

1. Prepare your jars and lids according to standard canning guidelines for the specific recipe you are using. Ensure jars are clean and hot.
2. Place the steam rack inside the canner body.
3. Add approximately 2.5 quarts (or 10 cups) of water to the canner. The water level should be below the bottom of the steam rack, ensuring jars are not submerged.
4. Carefully place your filled, hot jars onto the steam rack. The canner can accommodate up to 7 quart-sized jars or 8 pint-sized jars. **Note:** This canner will not accommodate half-gallon jars.
5. Place the lid securely on the canner.

5.2. Canning Process

1. Place the canner on a stovetop burner over high heat.
2. Monitor the temperature indicator on the lid. Steam will begin to escape from the vent hole.
3. Once the temperature indicator needle reaches the calibrated "MAX POINT" mark (established during setup), begin timing your processing according to your recipe's requirements.
4. Maintain a steady stream of steam and ensure the temperature indicator remains at or above your calibrated mark throughout the entire processing time. Adjust heat as necessary.
5. **Important:** The maximum recommended processing time for this steam canner is 45 minutes. Processing beyond this duration may cause the canner to run dry, potentially damaging the unit or compromising food safety.

5.3. Post-Canning

1. Once the processing time is complete, turn off the heat.
2. Allow the canner to sit undisturbed for 5 minutes to allow the steam to dissipate and the jars to cool slightly.
3. Carefully remove the lid, lifting it away from your face to avoid steam burns.
4. Using a jar lifter, carefully remove the hot jars and place them on a towel-lined surface, spaced apart, to cool completely for 12-24 hours. Do not tighten bands or disturb jars during this cooling period.
5. Check jar seals after cooling. Any unsealed jars should be reprocessed or refrigerated immediately.

6. MAINTENANCE AND CLEANING

- **Cleaning:** After each use, allow the canner to cool completely. Wash the canner body, lid (avoiding immersion of the temperature indicator), and steam rack with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots.
- **Dishwasher Safety:** This product is **not dishwasher safe**. Hand washing is required.
- **Discoloration:** It is normal for the interior of the aluminum canner to show some discoloration over time, particularly where water sits. This is a cosmetic change and does not affect the canner's performance or safety.
- **Storage:** Store the canner in a dry place. Placing a paper towel between the canner body and lid during storage can help prevent odors and moisture buildup.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Canner runs dry during processing.	Processing time exceeded 45 minutes; insufficient initial water.	Ensure initial water is 2.5 quarts. Do not exceed 45 minutes processing time. Consider placing marbles in the base; they will make a noise if water levels become critically low.
Temperature indicator not reaching calibrated mark.	Insufficient heat; lid not sealed properly; altitude change.	Increase stovetop heat. Ensure lid is seated correctly. Recalibrate the temperature indicator if your altitude has changed.
Jars not sealing.	Improper processing temperature/time; faulty lids; jar rims not clean.	Verify temperature indicator reached and maintained the calibrated mark for the full processing time. Ensure jar rims are clean before sealing. Use new, undamaged lids.
Canner interior discolors.	Normal reaction of aluminum to water and heat.	This is cosmetic and does not affect performance. To minimize, dry thoroughly after washing.

Note on Food Types: This steam canner is most effective for high-acid foods like fruits, jams, jellies, and pickles. For low-acid foods (e.g., vegetables, meats), a pressure canner is required for safe preservation.

8. SPECIFICATIONS

Feature	Detail
Model Number	VKP1054
Brand	KITCHEN CROP
Material	Aluminum (Canner Body, Lid, Rack)
Capacity	7 Quart Jars or 8 Pint Jars (2.5 Quarts water required)
Product Dimensions (L x W x H)	13 x 16.5 x 11 inches (33 x 41.9 x 27.9 cm)
Item Weight	4.2 pounds (1.9 kg)
Product Care	Hand Wash Only, Not Dishwasher Safe
UPC	811957010543



Image 8.1: Dimensional diagram of the KITCHEN CROP Steam Canner, indicating height, width, and depth measurements.

9. WARRANTY AND SUPPORT

The KITCHEN CROP Aluminum Steam Canner (Model VKP1054) is backed by a **5-year warranty** against manufacturing defects. This warranty ensures long-term satisfaction and covers issues arising from normal use.

For warranty claims, technical support, or inquiries, please contact KITCHEN CROP customer service through their official website or the retailer where the product was purchased. Please have your model number (VKP1054) and proof of purchase available when contacting support.