

Granite Ware F0710-2

Granite Ware 8-Piece Water Bath Canning Kit Instruction Manual

Model: F0710-2

INTRODUCTION

This manual provides essential instructions for the safe and effective use of your Granite Ware 8-Piece Water Bath Canning Kit. Designed for preserving high-acid foods like fruits, jams, jellies, pickles, and tomatoes, this kit includes all the necessary tools to get started with home canning. Please read all instructions carefully before first use.

PRODUCT COMPONENTS

Your Granite Ware 8-Piece Water Bath Canning Kit includes the following items:

- **21.5-Quart Water Bath Canning Pot with Lid:** An enameled steel pot designed for durability and even heat distribution.
- **Rust-Proof Chromed Steel Jar Rack:** Holds jars securely in place during processing, preventing contact with the pot bottom and sides.
- **Bubble Remover and Ruler:** A flexible tool to release trapped air bubbles from jars and measure headspace.
- **Jar Lifter:** For safely handling hot jars before and after processing.
- **Magnetic Lid Lifter:** Allows for hygienic placement of sterilized lids onto jars without direct hand contact.
- **Jar Wrench:** Assists in tightening or removing lid bands for various jar sizes.
- **Jar Funnel:** Designed for standard and wide-mouth canning jars for mess-free filling.



ABOUT THIS

Canning Kit

Our traditional Water Bath Canner is the ideal solution for preserving high-acid foods like juicy berries, ripe tomatoes, tangy pickles, and more.

This 8-piece set comes with all the essential accessories you need for a smooth canning process. Get ready to preserve your favorite fruits and veggies with ease.



Image: The complete Granite Ware 8-Piece Water Bath Canning Kit, showcasing the pot, lid, jar rack, and the five essential canning tools.

SETUP

1. **Inspect Components:** Before first use, inspect all components for any damage. Wash the canning pot, lid, jar rack, and all tools with warm, soapy water. Rinse thoroughly and dry.
2. **Assemble Jar Rack:** Place the chromed steel jar rack inside the canning pot. Ensure the handles of the rack are positioned to allow for easy lifting and lowering of jars.
3. **Prepare Jars:** Wash canning jars, lids, and bands in hot, soapy water. Rinse well. Sterilize jars by placing them in the canner with the rack, covering them with water, and bringing to a boil for 10 minutes. Keep jars hot until ready to fill.
4. **Prepare Lids and Bands:** Place new canning lids in a small saucepan with water and heat to a simmer (do not boil) according to manufacturer instructions. Keep bands separate.

Dimensions

21 qt Canner with lid



Image: The Granite Ware water bath canner with its internal jar rack positioned, illustrating the initial setup before adding water and jars.

OPERATING INSTRUCTIONS

Follow these steps for water bath canning:

1. **Fill Canner:** Place the jar rack in the bottom of the canner. Fill the canner with enough water to cover the tops of the jars by at least 1 to 2 inches. Heat the water to a simmer (180°F / 82°C) while preparing your food.

2. **Fill Jars:** Fill hot, sterilized jars with your prepared high-acid food, leaving the recommended headspace (usually 1/4 to 1/2 inch). Use the jar funnel for clean filling.
3. **Remove Air Bubbles:** Use the bubble remover tool to gently remove any trapped air bubbles from the filled jars. Adjust headspace if necessary.
4. **Clean Rims and Apply Lids:** Wipe jar rims clean with a damp cloth. Use the magnetic lid lifter to retrieve a hot lid and center it on the jar. Place a screw band on the jar and tighten it fingertip-tight.
5. **Load Canner:** Using the jar lifter, carefully place the filled jars onto the jar rack in the canner. Ensure jars are not touching each other.
6. **Process Jars:** Lower the rack into the simmering water. Add more hot water if needed to ensure jars are covered by 1-2 inches. Place the lid on the canner and bring the water to a rolling boil. Once boiling, start your processing timer according to your recipe's specifications.
7. **Cool Jars:** After the processing time is complete, turn off the heat and carefully remove the canner lid. Let the jars sit in the hot water for 5 minutes to allow the temperature to equalize.
8. **Remove and Cool:** Using the jar lifter, carefully remove the hot jars from the canner and place them upright on a towel-lined surface, leaving space between jars for air circulation. Do not tighten bands or disturb lids. Let jars cool undisturbed for 12-24 hours.
9. **Check Seals:** After cooling, check jar seals. Lids should be concave and not flex when pressed. Remove bands, wipe jars clean, label, and store in a cool, dark place.



The Original Water Bath Canner

Image: Jars filled with preserved food are placed into the canner's rack, ready for the water bath process.

Your browser does not support the video tag.

Video: This video demonstrates the process of placing jars into the Granite Ware water bath canner and removing them after processing.

CARE & MAINTENANCE

- **Cleaning:** Wash the canner, lid, rack, and tools with warm, soapy water after each use. Rinse thoroughly and dry immediately to prevent water spots or rust, especially on the steel rack. The enameled steel surface is easy to clean.
- **Storage:** Store all components in a dry place. The tools and rack can be stored inside the canner for compact storage.
- **Material Durability:** The enameled steel construction is designed to be scratch and stain resistant. However, avoid using abrasive cleaners or metal scouring pads that could damage the enamel finish.

IMPORTANT SAFETY INFORMATION

- **Cooktop Compatibility:** This product is **NOT SUITABLE** for use on glass cooktops or induction stovetops. Use only on gas or electric coil stovetops.
- **Hot Surfaces:** The canner and its contents will become extremely hot during use. Always use oven mitts or heat-resistant gloves when handling the hot pot, lid, and jars.
- **Water Level:** Always ensure jars are covered by 1-2 inches of water during processing to ensure proper heat penetration and sealing.
- **Jar Handling:** Use the provided jar lifter to safely place and remove hot jars from the canner. Avoid tilting jars, especially when removing them, to prevent unsealed lids.

SPECIFICATIONS

Material	Enameled Steel
Finish Type	Glossy Vitrified
Color	Speckled Black
Capacity	21.5 Quarts
Product Dimensions (D x W x H)	14.17"D x 14.17"W x 10.35"H
Item Weight	4 Pounds
Model Number	F0710-2
Oven Safe	Yes
Suitable For Stovetop	No (for glass/induction), Yes (for gas/electric coil)

TROUBLESHOOTING

- **Jars Not Sealing:** Ensure jar rims are clean before applying lids. Check for chips on jar rims. Make sure lids are new and properly heated. Tighten bands fingertip-tight, not overly tight. Ensure proper processing time and water coverage.
- **Water Not Boiling:** Verify your stovetop is compatible and providing sufficient heat. Ensure the canner lid is securely in place to trap heat.
- **Excessive Siphoning (Loss of Liquid from Jars):** This can occur if jars are filled too full, if the canner is opened too soon after processing, or if the temperature change is too rapid. Follow recommended headspace and cooling procedures.

WARRANTY & SUPPORT

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

ASK A QUESTION ABOUT THIS MANUAL

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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.

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