

Ball 1440035017

Ball freshTECH Electric Water Bath Canner and Multi-Cooker Instruction Manual

Model: 1440035017

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1. SAFETY INFORMATION

Please read all instructions carefully before using the Ball freshTECH Electric Water Bath Canner and Multi-Cooker. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the appliance on a stable, level, heat-resistant surface.
- Do not immerse the electrical base in water or any other liquid.
- Exercise extreme caution when moving an appliance containing hot liquids.
- Keep hands and face away from steam vents during operation.
- Always unplug the appliance from the outlet when not in use and before cleaning.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm.

For detailed safety guidelines, refer to the official user guide: [Ball freshTECH User Guide \(PDF\)](#)

2. SETUP

Proper setup ensures safe and efficient operation of your Ball freshTECH appliance.

2.1 Unpacking and Component Identification

Carefully remove all components from the packaging. Verify that all parts are present:

- Electric water bath canner + multi-cooker unit (pot)
- Tempered glass lid
- Steaming/canning jar rack
- Detachable power base with control dial

- Easy-drain spigot (pre-attached to pot)



The Ball freshTECH Electric Water Bath Canner and Multi-Cooker, showing its main components including the pot, lid, and control base.

2.2 Initial Cleaning

Before first use, wash the pot, lid, and jar rack in warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the power base with a damp cloth.

2.3 Assembly and Placement

1. Place the power base on a stable, level, heat-resistant surface near an electrical outlet and a sink for convenient draining.
2. Carefully place the stainless steel pot onto the power base. Ensure it is seated correctly. The pot is designed to fit onto the base in only one orientation.
3. Insert the detachable power cord into the receptacle on the power base.

Your browser does not support the video tag.

Video demonstrating the setup process for the Ball freshTECH Water Bath Canner, including placing the pot on the base and connecting the power cord.

3. OPERATION

The Ball freshTECH appliance offers versatile cooking and canning options with a simple control dial.

3.1 General Use and Temperature Control

The control dial on the power base allows you to select various heat settings, from 'Low' to 'High', and a dedicated 'Canning' setting for precise temperature control during water bath canning. A green indicator light illuminates when the unit is plugged in and ready.

3.2 Water Bath Canning

This appliance is ideal for water bath canning. It can comfortably fit 7 quart jars or 8 pint jars at one time. The removable canning jar rack keeps jars from touching the bottom of the pot, ensuring even heat distribution.

1. Place the canning rack at the bottom of the pot.
2. Place filled jars onto the rack, ensuring they do not touch each other.
3. Fill the canner with water to cover the jars by at least 1-2 inches.
4. Place the tempered glass lid on the pot.
5. Turn the control dial to the 'Canning' setting.
6. Once the water reaches a rolling boil, begin your processing time according to your recipe.
7. After processing, turn the dial to 'Off', carefully remove the lid, and use a jar lifter to transfer jars to a clean towel to cool and seal.

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Video demonstrating the process of canning chili sauce using the Ball freshTECH Multi-Cooker, including jar preparation and placement.

3.3 Multi-Cooking and Steaming

Beyond canning, this appliance functions as a versatile multi-cooker. It can be used as a large stockpot for pastas, soups, and stews, or as a steamer for vegetables and seafood.

- **For Multi-Cooking:** Use the pot as you would any large stockpot. Fill with ingredients and water as needed for your recipe. Use the 'Low', 'Medium', or 'High' settings on the control dial.
- **For Steaming:** Place the steaming/canning jar rack at the bottom of the pot. Add a small amount of water (below the rack level). Place food to be steamed on the rack. Cover with the lid and set the dial to 'High' until steam is produced.

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Video demonstrating how to make broth using the multi-cooker function of the Ball freshTECH appliance.

4. MAINTENANCE

Regular cleaning and proper storage will extend the life of your appliance.

4.1 Cleaning

1. Always unplug the appliance and allow it to cool completely before cleaning.
2. The stainless steel pot, lid, and jar rack are dishwasher safe. For hand washing, use warm, soapy water

and a non-abrasive sponge.

3. The easy-drain spigot allows for simple draining of liquids after use. Ensure the spigot is clean and free of debris.
4. Wipe the exterior of the power base with a damp cloth. Do not immerse the power base in water.

4.2 Storage

The detachable base and pot are designed for compact storage. The base nests inside the pot, and the lid can be inverted to save space.

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Video demonstrating how the Ball freshTECH Waterbath Canner can be easily disassembled and nested for compact storage.

5. TROUBLESHOOTING

If you encounter issues with your Ball freshTECH appliance, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|---|---|--|
| Appliance does not heat up. | Not properly plugged in; power outlet issue; unit not seated correctly on base. | Ensure power cord is securely plugged into both the unit and a working outlet. Verify the pot is correctly seated on the power base. |
| Spigot is leaking. | Spigot not tightened properly; internal gasket issue. | Ensure the spigot's internal nut is tightened securely. If leaking persists, contact customer support. |
| Water not boiling at 'Canning' setting. | Too much water; external factors (e.g., cold room temperature). | Ensure water level is appropriate for the number of jars. Allow more time for heating. |

For more comprehensive troubleshooting, please consult the full user guide linked in the Safety Information section.

6. PRODUCT SPECIFICATIONS

| Feature | Detail |
|--------------------|-----------------------------|
| Brand | Ball |
| Model Number | 1440035017 |
| Color | Silver |
| Material | Steel |
| Capacity | 21 Liters (21-quart) |
| Product Dimensions | 15.35"L x 15.16"W x 15.35"H |
| Item Weight | 16 ounces (1 pound) |
| Is Electric | Yes |

| Feature | Detail |
|----------------------|------------------|
| UPC | 014400350177 |
| Manufacturer | Ball FreshTech |
| Date First Available | January 22, 2015 |

7. WARRANTY & SUPPORT

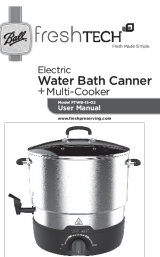


For detailed warranty information, product registration, and customer support, please refer to the official user guide provided with your appliance or visit the manufacturer's website.


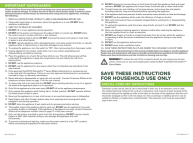

You can also access the digital user guide here:[Ball freshTECH User Guide \(PDF\)](#)

For additional assistance, please contact Ball customer service directly.

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Related Documents - 1440035017

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|---|---|
|  | <p>Ball freshTECH Electric Water Bath Canner + Multi-Cooker User Manual</p> <p>User manual for the Ball freshTECH Electric Water Bath Canner + Multi-Cooker, Model FTWB-15-02. Provides instructions for water bath canning, multi-cooker functions, care, maintenance, FAQs, service, and warranty information.</p> |
|  | <p>Ball FreshTECH Automatic Home Canning System User Manual & Warranty Information</p> <p>Comprehensive user manual and warranty information for the Ball FreshTECH Automatic Home Canning System (Model FTAC-13-10) featuring SmartPRESERVE™ Technology. Learn how to safely operate, clean, and maintain your appliance for delicious home preserving.</p> |
|  | <p>Ball FreshTECH Automatic Jam & Jelly Maker FTJM-12-01 User Manual and Warranty Information</p> <p>This user manual provides instructions and warranty information for the Ball FreshTECH Automatic Jam & Jelly Maker, Model FTJM-12-01. Learn how to safely operate, clean, and maintain your jam and jelly maker, along with details on its limited warranty.</p> |

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|---|--|
|  | <p>Ball FreshTECH Automatic Jam & Jelly Maker: Recipe Book & Quick Start Guide</p> <p>Comprehensive guide for the Ball FreshTECH Automatic Jam & Jelly Maker, featuring recipes for various jams, jellies, and marmalades, along with quick start instructions, assembly, usage tips, troubleshooting, and preserving methods.</p> |
|  | <p>Ball freshTECH HarvestPro Sauce Maker User Manual and Safety Instructions</p> <p>Comprehensive user manual for the Ball freshTECH HarvestPro Sauce Maker, including important safety precautions, operating instructions, cleaning and maintenance guidelines, and warranty information.</p> |
|  | <p>Ball freshTECH Automatic Jam & Jelly Maker FTJM-AU-15-01 User Manual and Warranty</p> <p>Comprehensive user manual and warranty information for the Ball freshTECH Automatic Jam & Jelly Maker (Model FTJM-AU-15-01). Includes setup, operation, safety instructions, cleaning, and warranty details.</p> |

Documents - Ball – 1440035017

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