Moosum MO-CBPBS27US-0820

Moosum 27 QT Electric Water Bath Canner Instruction Manual

Model: MO-CBPBS27US-0820

1. Introduction

Thank you for choosing the Moosum 27 QT Electric Water Bath Canner. This appliance is designed for versatile use, including water bath canning, preparing hot beverages, and keeping food warm. Featuring a digital LCD display with precise temperature and timer controls, this unit offers convenience and reliability. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.



Image: The Moosum 27 QT Electric Water Bath Canner, showcasing its stainless steel body, digital control panel, and spigot. It is suitable for various kitchen tasks.

2. Important Safety Instructions

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons. Read all instructions carefully.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance base in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to “off”, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- This appliance has a grounded plug. Ensure the wall outlet is properly grounded.
- The unit features overheat protection. If the unit detects overheating, it will automatically shut off to prevent accidents.

3. Product Components

The Moosum 27 QT Electric Water Bath Canner consists of several key parts:

- **Stainless Steel Pot:** The main body of the canner, made from food-grade 304 stainless steel for durability and easy cleaning.
- **Lid:** Made of heat-resistant PP material, designed to fit securely and retain heat.
- **Canning Rack:** A removable rack placed inside the pot to keep jars off the bottom and allow water circulation.
- **Control Panel:** Located at the base, featuring a digital LCD display, temperature controls, and timer controls.
- **Handles:** Heat-resistant handles on the pot for safe transport.
- **Spigot (Drain Valve):** A faucet located on the lower front of the pot for dispensing liquids.



Image: A close-up view of the smooth, food-grade 304 stainless steel interior of the canner, highlighting its non-toxic, corrosion-resistant, and durable construction.

4. Setup

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wash the pot, lid, and canning rack with warm, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the base unit with a damp cloth. Do not immerse the base unit in water.
3. **Spigot Assembly:** Ensure the spigot is securely attached and tightened to prevent leaks. Check that all washers are correctly positioned.
4. **Placement:** Place the canner on a stable, flat, heat-resistant surface away from walls and other appliances to allow for proper ventilation. Ensure the power cord can reach a grounded electrical outlet without tension.
5. **Insert Canning Rack:** Place the canning rack inside the pot.

5. Operating Instructions

General Operation: Digital Display, Temperature, and Timer

The digital control panel allows for precise temperature and timer settings. The temperature range is 86-230°F (30-110°C) and the timer can be set from 0-120 minutes.

- **Power On/Off:** Press the START/STOP button to turn the unit on or off.
- **Setting Temperature:** Use the temperature adjustment knob to select the desired temperature. The LCD display will show the set temperature and the current temperature.
- **Setting Timer:** Use the timer adjustment knob to set the desired operating time. The timer will begin counting down once the set temperature is reached.
- **Keep Warm Function:** The unit automatically enters a keep-warm mode once the timer completes or the set temperature is maintained.



Image: The Moosum Electric Canner demonstrating its versatility for canning, stewing, and serving hot beverages like mulled wine or coffee.

Water Bath Canning

This canner is suitable for high-acid foods using the water bath method.

1. **Prepare Jars and Food:** Ensure jars are clean and sterilized. Prepare your food according to a tested canning recipe.
2. **Load Jars:** Place filled and sealed jars onto the canning rack inside the pot. Ensure jars do not touch each other or the sides of the pot. The 27 QT capacity can accommodate up to 14 one-quart canning jars.
3. **Add Water:** Fill the canner with water, ensuring the water level covers the tops of the jars by at least 1-2 inches.
4. **Set Temperature and Time:** Place the lid on the canner. Set the desired temperature (typically 212°F / 100°C for boiling water bath) and processing time according to your recipe.
5. **Processing:** The unit will heat the water to the set temperature. Once reached, the timer will begin. Maintain a steady boil throughout the processing time.
6. **Cooling:** Once the timer finishes, turn off the unit and carefully remove the lid. Allow jars to cool in the canner for 5-10 minutes before carefully removing them with a jar lifter. Place jars on a towel-lined surface to cool completely.



Image: An overhead view showing different sizes of canning jars (large, medium, small) arranged on the rack inside the canner, demonstrating its adaptability for various jar dimensions.

Hot Drinks Dispenser

The canner can also be used to prepare and dispense hot beverages like mulled wine, tea, or coffee.

1. **Fill with Beverage:** Pour your desired beverage into the pot. Do not exceed the maximum fill line.
2. **Set Temperature:** Set the desired serving temperature using the control panel.
3. **Heat:** Allow the beverage to heat to the set temperature. The unit will maintain this temperature.
4. **Dispense:** Use the spigot to dispense the hot beverage into cups.

Keep Warm Function

This function is ideal for keeping stews, soups, or other dishes warm for serving.

1. **Place Food:** Place your cooked food directly into the pot.
2. **Set Low Temperature:** Set a low temperature (e.g., 140-160°F / 60-70°C) to keep the food warm without further

cooking.

3. **Monitor:** Periodically check the food temperature to ensure it remains at a safe serving temperature.



Image: A diagram illustrating the advanced fuzzy-logic technology used by the canner to adjust its heating process through preheating, heating, and keep-warm stages, ensuring consistent results.

6. Maintenance and Cleaning

Regular cleaning ensures the longevity and hygienic operation of your canner.

1. **Unplug and Cool:** Always unplug the unit from the power outlet and allow it to cool completely before cleaning.
2. **Interior Cleaning:** Wash the stainless steel pot interior and canning rack with warm, soapy water. For stubborn food residue, soak with warm water and a mild detergent, then scrub with a non-abrasive sponge or brush. Rinse thoroughly.
3. **Exterior Cleaning:** Wipe the exterior of the pot and the control panel with a damp cloth. Do not use abrasive cleaners or scouring pads, as they can scratch the surface.
4. **Spigot Cleaning:** Periodically disassemble the spigot for thorough cleaning to prevent buildup. Ensure all parts are clean before reassembling.
5. **Drying:** Dry all components completely before storing.
6. **Storage:** Store the canner in a clean, dry place.

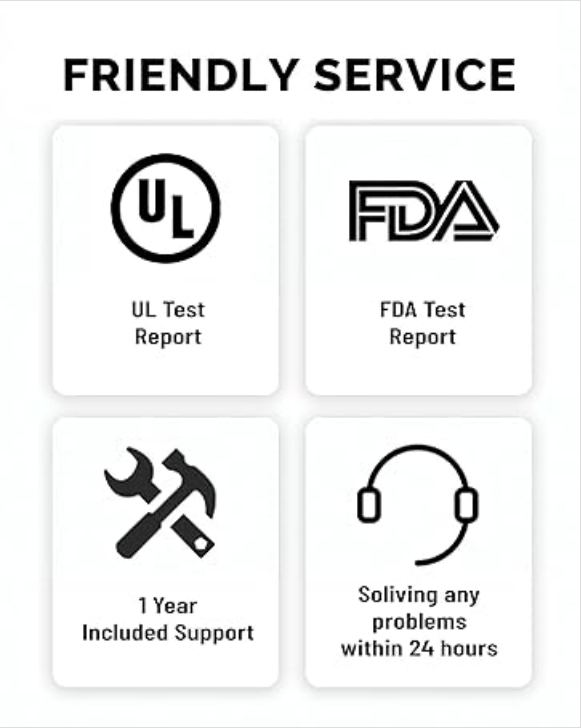


Image: A detailed view of the clean, smooth 304 stainless steel interior, emphasizing its non-stick properties and ease of cleaning.

7. Troubleshooting

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; power outlet malfunction; unit malfunction.	Ensure power cord is securely plugged into a working grounded outlet. Check household circuit breaker. If problem persists, contact customer service.
Temperature not reaching set point or fluctuating.	Lid not properly sealed; too much liquid; heating element issue.	Ensure lid is securely in place. Do not overfill the canner. Contact customer service if temperature remains unstable.
Spigot leaks.	Spigot not tightened properly; washers are damaged or incorrectly placed.	Ensure the spigot nut is tightened firmly. Check that the washers are correctly seated on both sides of the pot wall. If necessary, disassemble, inspect, and reassemble the spigot. Replace washers if damaged.
Digital display shows Celsius only.	Unit is designed to display in Celsius.	The unit's display is primarily in Celsius. Refer to a conversion chart if Fahrenheit is preferred. (Note: Some product images may show Fahrenheit for illustrative purposes, but the unit operates in Celsius).
Canning rack floats.	Rack is lightweight and designed to float until weighted by jars.	This is normal. The rack will be held down by the weight of the canning jars once they are placed on it.

8. Specifications

Feature	Detail
Model Number	MO-CBPBS27US-0820
Capacity	27 Quarts (fits up to 14 one-quart canning jars)
Material	Food-grade 304 Stainless Steel (pot), Heat-resistant PP Plastic (lid, handles, control panel)
Power	1800W
Temperature Control Range	86-230°F (30-110°C)
Timer Range	0-120 minutes
Dimensions (L x W x H)	17.91 x 15.16 x 17.72 inches
Item Weight	16 Pounds
Color	Stainless Steel



Image: A visual representation of the Moosum 27 QT Canner with its key dimensions (height 16.93 inches, width 14.57 inches) highlighted.

9. Warranty and Customer Support

Warranty Information

This Moosum product comes with a**1-year warranty** from the date of purchase, covering manufacturing defects and quality-related issues. Additionally, a **30-day money-back assurance** is provided for any reason. For quality-related issues within 12 months, a replacement will be provided.

Customer Support

Moosum is committed to outstanding customer service. If you have any questions, concerns, or require assistance with your product, please do not hesitate to contact our dedicated support team. We aim to resolve your issue within 24 hours.

When contacting support, please provide your order number for faster service.

- **1 Year Included Support**
- **Problem Resolution within 24 hours**

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