

water bath **EQUIPMENT**

C H E C K L I S T

Everything you need to get started with water bath canning!



ITEM & DESCRIPTION

LARGE POT for processing jars

WIRE RACK or SILICONE TRIVET that fits in bottom of large pot

MEDIUM/LARGE HEAVY-BOTTOMED POT for cooking preserves

JAR LIFTER for lifting jars from boiling water

FUNNEL for pouring food into jars

NEW LIDS (*never reuse lids!)

CANNING JARS in your choice of sizes

RINGS in regular or wide-mouth, depending on jar

CANNING COOKBOOK that is well-known and trusted

steam canner

FACT SHEET *and* EQUIPMENT CHECKLIST

KEY TAKEAWAYS FOR A FAST CANNING EXPERIENCE

- 1 Reduces total canning time significantly
- 2 Best for canning recipe processing times between 10-45 minutes
- 3 Safe for the same high-acid, tested recipes used in a water bath canner
- 4 Best for canning under 7000 ft elevation
- 5 Uses less than half the water of a water bath canner
- 6 Uses less energy in the canning process
- 7 Not a pressure canner



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- JAR LIFTER for lifting jars from boiling water
- FUNNEL for pouring food into jars
- NEW LIDS (*never reuse lids!)
- CANNING JARS in your choice of sizes
- RINGS in regular or wide-mouth, depending on jar
- CANNING COOKBOOK that is well-known and trusted