

VICTORIO®

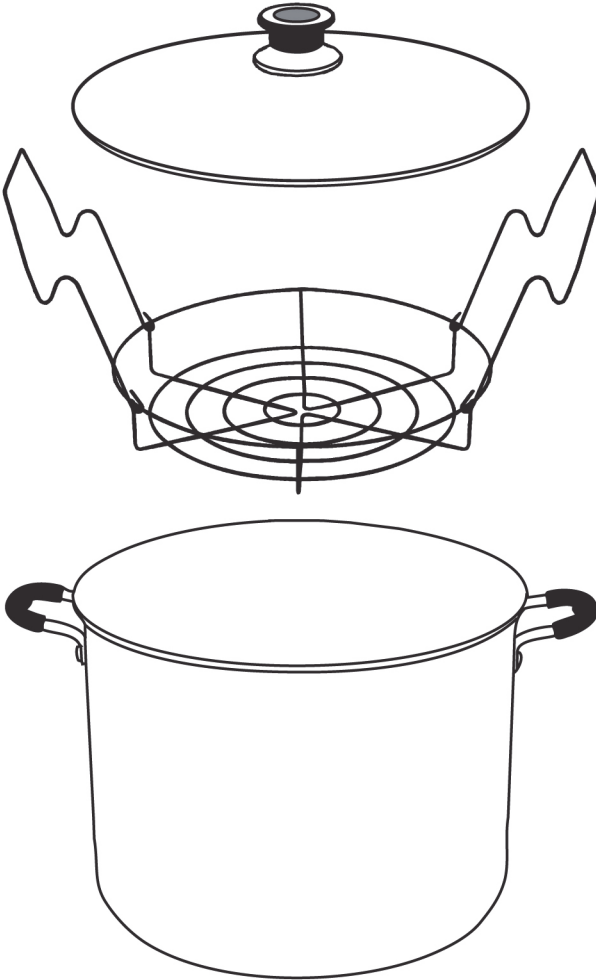
Stainless Steel
MULTI-USE CANNER

VKPI130



Instruction Manual

**YOUR MULTI-USE CANNER SHOULD INCLUDE
GLASS LID, CANNING RACK,
AND STAINLESS STEEL POT.**



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ATTENTION!

This is an instruction manual for use specifically with the Victorio VKP1130 Multi-Use Canner. It's written to give you information about how to use this canner and understand its features. This manual is NOT a general guide to home canning. If you do not have a home canning guide you can visit our website: www.VictorioKitchenProducts.com Where you will find information and resources for approved home canning procedures.

WARNING!

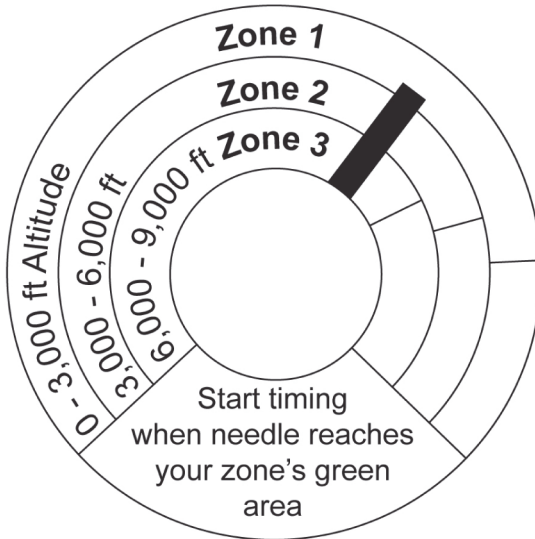
To prevent personal injuries, please read and follow all instructions and warnings carefully.

OPERATING PRECAUTIONS

- * **BEFORE USING:** You **MUST** make sure the range or cooktop you will be using is sturdy and rated for large heavy tasks like home canning. Some models of ranges or cooktops cannot be used for home canning (it could damage the cooktop). Victorio Kitchen Products is not responsible for damage of any kind to the range or cooktop as a result of using this canner.
- * The steam is scalding hot, so please use extreme caution!
- * Close supervision is necessary when this appliance is used near children
- * Do not leave unattended.
- * Heat resistant gloves are recommended when handling the hot canner.
- * Never let the pot boil dry. If excessively overheated, like most cookware, the bottom may warp or melt. Should melting occur, do not attempt to remove the water pan from the burner until it has cooled.
- * Be extremely cautious of steam when removing the lid. Lift the lid slowly, directing steam away from you.

INSTRUCTIONS FOR USING THE INDICATOR

Your Victorio Canner has an indicator built into the knob on the lid. This indicator will tell you when to start your processing time.



As you can see, the indicator has 3 different “ZONES”. The zones are divided into altitude ranges. In order to properly use the indicator, you will need to know what your altitude is so that you can determine which “ZONE” you need to watch.

Why do I need to know what altitude I am canning at?

Water boils at different temperatures at different altitudes. The processing temperature is not reached until the water is boiling.

How does the indicator work?

The indicator measures the temperature of the steam inside the canner. When the temperature inside the canner reaches the processing temperature (boiling) the indicator will reach the green area for your zone. You may also see steam escaping around the lid as another indicator that the canner is up to the correct temperature.

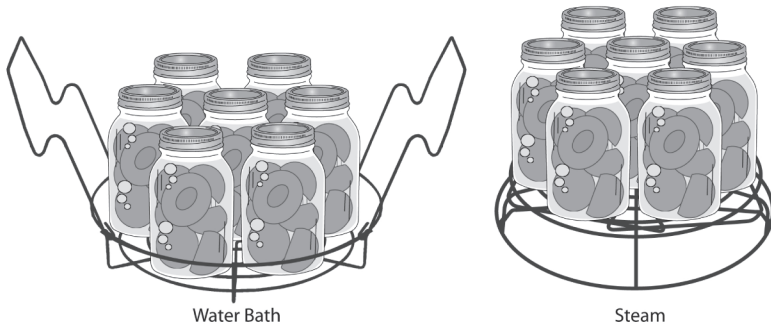
NOTE: The “ZONES” on the indicator are approximations for the different altitudes. As you use the canner, watch where the indicator

is pointing when the water is boiling and you can see steam starting to escape from the vent holes in the lid and use that as your guide to start your processing time.

WARNING: Be careful where you set down the lid when it is not on the canner. **DO NOT** set the lid on top of hot burners or hot pans as this can cause the indicator to give inaccurate readings or become damaged.

DOUBLE-SIDED JAR RACK

The Victorio Canner has an exclusive stainless steel double sided jar rack. This rack enables the canner to be used either a Steam or Water Bath Canner depending on how it is placed in the pot.



This rack has handles on one side and the other side is flat. For Steam Canning, fold the handles down inside the rack, turn the rack over, and place it in the canner with the flat side up. To use the rack for water bath canning, remove the rack from the canner and pull the handles out, then hook them on the sides of the pot.

CANNER CAPACITIES

20 Quart liquid capacity

Canning Jar Capacity:

8 Pint Jars

7 Quart Jars

CANNER INSTRUCTIONS

1. Fill the pan with 3 quarts of water for Steam Canning or 8 quarts of water for Water Bath and place on a large stovetop burner.
2. Set the jar rack inside the pan correctly for whichever method you plan to use (Steam or Water Bath) See the diagram on page 3. Turn the heat to medium or medium high to bring the water to a gentle boil.
3. Follow the directions in an approved canning guide to prepare and fill the jars with the product you are going to process.
4. Place the bottles on the canner rack as they are ready. After the desired number of bottles are placed on the rack proceed to next step.
5. If Steam Canning, place the lid on the pot and go to step 7.
6. If Water Bath Canning, lower the rack down into the water and add hot water until all the jars are an inch below the water surface. Then place the lid on the pot.
7. Set the heat to medium or medium-high and wait for canner to heat up. Watch the indicator needle on top of lid. See instructions for indicator on page 2. When indicator needle reaches the green area for your zone, start your processing time. NOTE: The time it takes the indicator needle to reach the green area will vary based upon the, size of the jars, number of jars, temperature of the jars (hot or cold pack) as well as burner temperature. On average it should take about 10 - 20 min for hot pack and 25 – 40 min for cold pack before the needle will reach the green area. See trouble shooting guide on page 9 if you have problems.
8. Follow the processing time for the product you are canning from an approved home canning guide. ***The Processing times for steam canning are the same as water bath canning.***
9. Maintain an even medium boil. Watch the indicator needle to be sure it stays in the green area for your zone during the entire processing time. NOTE: When using as a Steam Canner, three quarts of water are adequate for one hour or more of cooking. Do not let the canner

boil dry. Check water level after each batch, add more if necessary.

Do not remove lid during processing time. Removing the lid will allow the steam to escape and the jars will no longer be at a boiling temperature. If lid is removed during processing time you will need to restart the processing time to ensure the jars are processed correctly.

10. When the processing time is finished, turn off the heat and let stand for 2 to 3 minutes. Carefully lift lid off of pan, using the lid to cautiously direct hot steam away from you.
11. Use hot pads or a jar lifter to remove jars from the canner. Place the jars on a dry towel, cloth or cake rack in a draft-free area and let cool for 24 hours.
12. After cooling time is complete, remove the rings and check the seals by depressing the center of the canning lid. If it pops back, it is not sealed. Reprocess or refrigerate and eat the contents within a few days. Store the sealed jars in a cool, dark place.

What is the difference between steam & water bath canning?

Water bath canning is the process of immersing the jars in boiling water and using the boiling water to raise the temperature of the jars. Steam canning is the process of boiling the water below the jars and using steam to heat the jars. The advantage to steam canning is that it needs only 3 quarts of water to create the steam, thus saving time, energy and water. As a result, steam canning is a much quicker and more efficient method.

PROCESSING TIMES

Processing times will vary based upon the product that is being canned and the recipe that is used. You will need to use a reliable home canning guide to find approved recipes and processing times.

Processing times for Boiling-Water Canners are the same for Steam Canners and can be used interchangeably.

Please visit our website www.VictorioKitchenProducts.com for home canning guides and information.

NOTE: Steam Canners and Boiling- Water or Water Bath Canners are not to be used for canning low-acid vegetables and meats. Low-acid foods should be processed in a pressure canner.

CARE OF YOUR CANNER

NEVER ALLOW YOUR CANNER TO BOIL DRY. Negligence might result in damage to the canner or your stove. Check the water level after every batch.

After use, wash the canner in warm, soapy water. Rinse and dry well.

As the canner is used, you may notice small rust specks and hard water inside the water pan. These are not a defect in the stainless steel. This is caused by impurities in the water.

To remove stains and hard-water deposits from the canner's water pan, add 2 to 3 capfuls of lemon juice or vinegar to 2 cups of water and boil for 2 to 3 minutes. If this does not work, use a calcium, lime & rust cleaner to remove these stains.

TROUBLESHOOTING GUIDE

PROBLEM	SOLUTION
Indicator does not reach the green area for my zone	<p>CHECK THE FOLLOWING</p> <p>Is the water boiling, and has the water been boiling for more than 40 minutes?</p> <p>Is the lid seated on top of pot?</p> <p>Are you looking at the correct Zone for your altitude? See page 2 for instructions.</p> <p>If you can answer yes to all of the above and the indicator is still not reaching the green area please contact customer service at 1-866-257-4741</p>
Lid is bouncing or lifting up during the processing	Heat is set too high. Gradually reduce heat setting until lid stops lifting up.
Water runs out before processing time is reached.	Heat is set too high. Reduce heat. Water does NOT need to be at a rapid boil. A slow rolling boil is sufficient to maintain temperature during the processing time. Be sure you have a minimum of 3 Quarts of water in the pot each time a batch is started.
<p>I am not sure how the indicator works</p> <p>OR</p> <p>Which “ZONE” on the indicator should I use?</p>	Read the instructions on page 2 of this manual and if you have any unanswered questions please feel free to contact our customer service line at 1-866-257-4741

NOTES

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Product Warranty

Victorio Kitchen Products warrants this appliance from defects or failures in the material and workmanship for five (5) years from the date of original purchase.

Cosmetic defects to any surface of the appliance, including scratches, dents or discoloration are covered for a period of ninety (90) days from the date of original purchase. Product must be unused and in original packaging to be eligible for cosmetic defect warranty.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated and maintained in conformity with the provided instruction manual.

Any failed part of the appliance will be repaired or replaced without charge at Victorio Kitchen Products' discretion. This warranty applies to household use only.

This warranty is null and void, as determined solely by Victorio Kitchen Products if the appliance is damaged through accident, misuse, abuse, negligence or if the appliance is altered in any way.

THIS WARRANTY IS IN LIEU OF IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY, FITNESS FOR PARTICULAR PURPOSE, PERFORMANCE, OR OTHERWISE, WHICH ARE HEREBY EXCLUDED. IN NO EVENT SHALL VICTORIO KITCHEN PRODUCTS BE LIABLE FOR ANY DAMAGES, WHETHER DIRECT, INDIRECT, INCIDENTAL, FORESEEABLE, CONSEQUENTIAL OR SPECIAL ARISING OUT OF OR IN CONNECTION WITH THIS APPLIANCE.

If you think this appliance has failed or requires service within its warranty period please contact:

Victorio Kitchen Products Customer Service Department

www.VictorioKitchenProducts.com

Call 866-257-4741

or

E-mail service@victoriokitchenproducts.com

Return shipping fees are non-refundable. A receipt proving original purchase date will be required for all warranty claims. Handwritten receipts are not accepted. Victorio Kitchen Products is not responsible for returns lost in transit.