Kitchen Crop™
Preserving The Tradition

ALUMINUM STEAM CANNER

Instruction Manual



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Canner Capacity

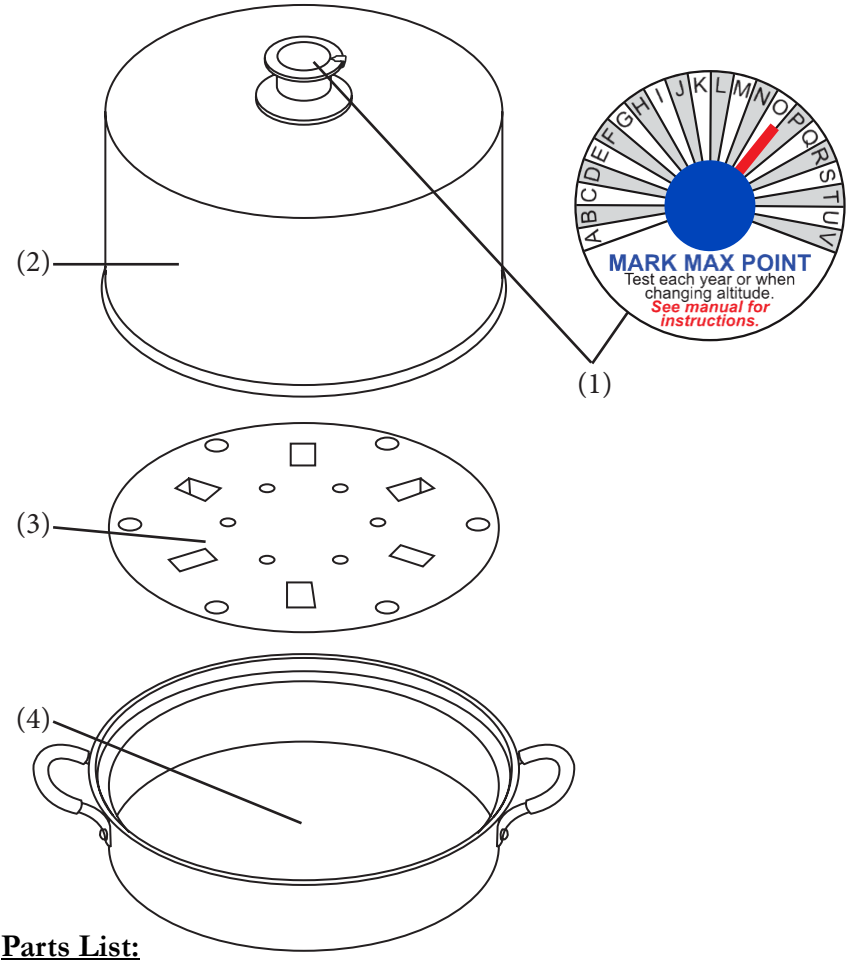
- 8 Pint Jars
- 7 Quart Jars

*For the most up-to-date manual, or for more information regarding this product, visit our website: **VKPbrands.com**

Aluminum Steam Canner
Model VKP1054

Parts Diagram

Your complete steam canner includes everything shown below:



Parts List:

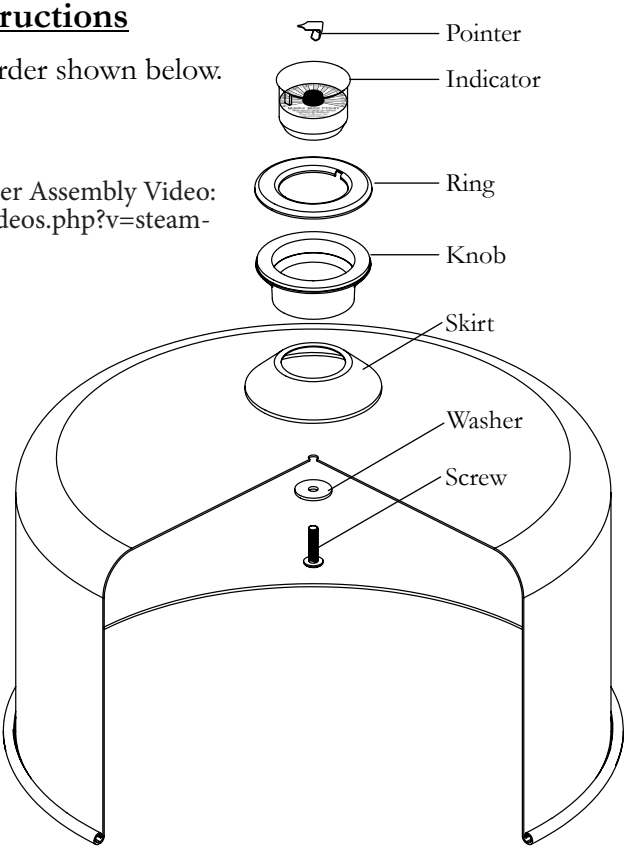
(1) VKP1254-4 Temperature Indicator Knob Assembly
VKP1254-4a Screw for knob
VKP1254-4b Pointer
(2) VKP1054-3 Lid - includes Temperature Indicator
(3) VKP1054-2 Rack
(4) VKP1054-1 Water Pan

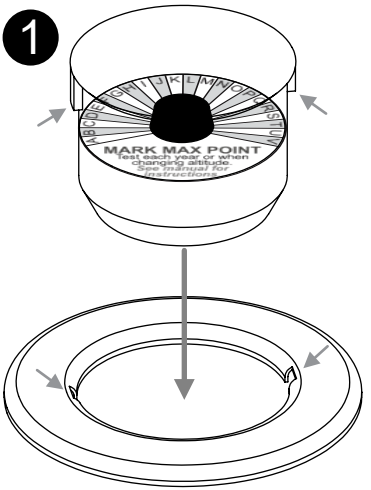
All replacement parts are available on our website, **VKPbrands.com**.

Assembly Instructions

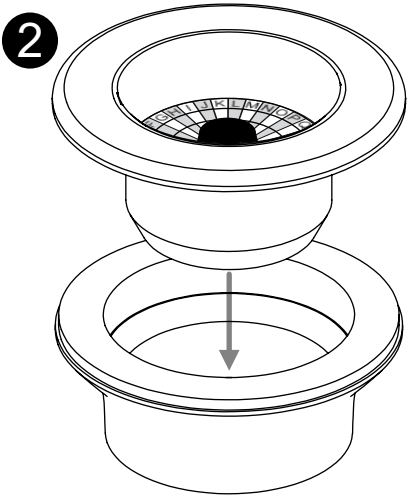
Assemble in the order shown below.

See the Steam Canner Assembly Video:
VKPbrands.com/videos.php?v=steam-canner-assembly



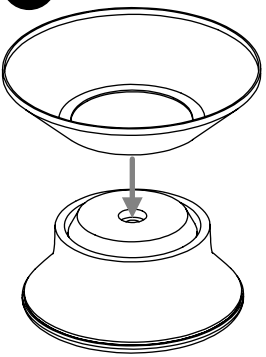


Line up indicator into the ring so notches line up and indicator sits flush in ring.



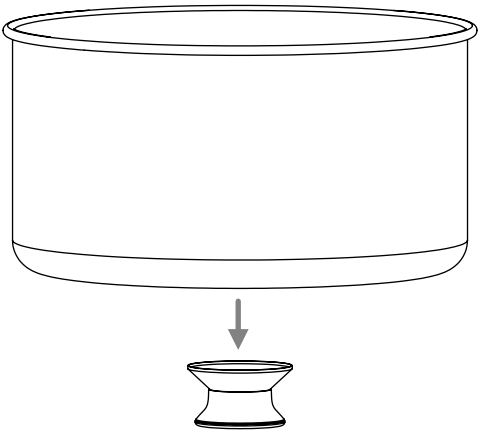
Assemble indicator with ring into knob.

3



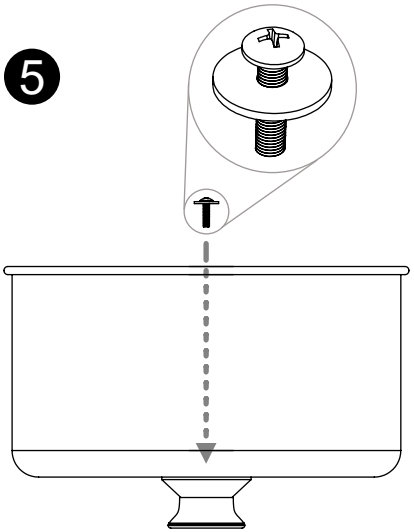
Turn the assembled knob upside-down on a table and place the skirt centered on top.

4



Slowly lower the lid (looking through the screw hole ensuring it aligns with the indicator hole) until it sits on top of the knob.

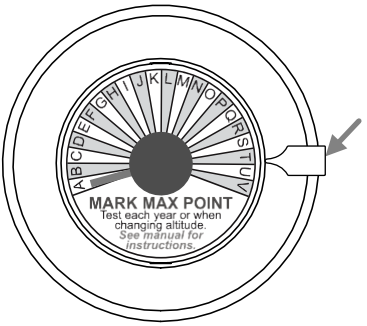
5



Place the aluminum screw through the washer and tighten the screw using a Philips screw driver.

Note: Must use aluminum screw that is provided with the knob for indicator knob to work correctly. If you have trouble please contact customer service at 866-257-4741, or email at help@vkpbrands.com

6



Snap the adjustable pointer onto the edge of the knob. This can be slid around the edge of the knob to mark the location of your maximum temperature. See Temperature Indicator Test on page 9.

Operating Precautions

WARNING! To prevent personal injuries, please read and follow all instructions correctly.

- Steam canners and boiling-water canners are not to be used for canning low-acid foods, such as vegetables and meats. Low-acid foods must be processed in a pressure canner.
- Steam canners can only be used for high-acid foods where the processing time for the recipe is 45 minutes or less. Any high-acid recipe where the processing time is longer than 45 minutes must be canned via boiling-water canner.
- Be certain your range or cooktop is rated for home canning. Some models of ranges or cooktops cannot be used for home canning, - especially smooth top ranges– since they can be damaged. Check with the manufacturer of your cooktop before using your canner. VKP Brands IS NOT responsible for damage of any kind to the range or cooktop as a result of using this canner.
- Always use heat protective gloves or mitts when handling any part of your canner.
- Any steam produced will be hot and can cause serious injury. Use extreme caution while using your canner.
- When removing the lid from the canner, be sure to always tilt it away from you to avoid steam burns.
- Never leave your canner unattended while it is in use.
- Check the water level in the water pot after every batch. DO NOT LET THE WATER PAN BOIL DRY. This will cause serious damage to your canner and may render it unusable. Your stove top could also be damaged if this happens.
- Using softened water may cause damage to the water pan over extended use. Most water softeners use salts which, when continually concentrated through use, may cause corrosion of the aluminum. This can be avoided by starting with cold water, as most home water softeners do not soften the cold water lines to the kitchen sink.
- Do not use by or near children.

Product Overview

Congratulations on your purchase of the Kitchen Crop Steam Canner! This manual will help you use your canner properly and understand its features. However, this manual is NOT a general guide to home canning. If you do not have a USDA approved home canning guide, visit their website at nchfp.uga.edu, for more information. You can also visit our website, VKPbrands.com, where you'll find resources for approved home canning procedures. Don't forget, you can also check with your local Extension Office for helpful canning advice.

- **Steam & Water Bath Canning Differences:** Water bath canning is the process of immersing the jars in 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 saves time, energy and water. As a result, steam canning is a much quicker and more efficient method.
- **Aluminum Jar Rack:** The Steam Canner has an aluminum jar rack that is flat, stable and sits securely inside the water pan. The rack will hold 8 pint jars or 7 quart jars.

Care Instructions

Use a soft cloth and warm, soapy water to wash your Steam Canner by hand before the initial use. This will help to remove any particles or residue from the factory. Do NOT wash in the dishwasher. Then follow these simple care instructions to keep your canner clean:

- After each use, wash the water pan, lid and jar rack in warm, soapy water. Rinse and dry well. Be sure to use a soft cloth to keep from scratching the polished surface. Do NOT wash in the dishwasher.
- As the canner is used, you may notice hard water buildup in the bottom pan as well as discoloration or darkening of the aluminum pan and rack, this is normal.
- To remove hard-water deposits from the bottom pan, add 1/8 cup of vinegar and 2 quarts of water to the pot and boil for 2 to 3 minutes.
- **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. (See #2 on page 10).

Indicator Knob Instructions

WARNING! Be careful where you place your canner lid. DO NOT set the lid on top of hot burners or hot pans as this can cause the Indicator to give inaccurate readings or be damaged.

Your Canner has an Indicator built into the knob on the lid. To use the indicator correctly you must complete the Temperature Indicator Test on p.9 to determine the maximum point for your indicator at the location you will be canning and thus you will know precisely when to start your processing time.

Why do I need to do the Temperature Indicator Test?

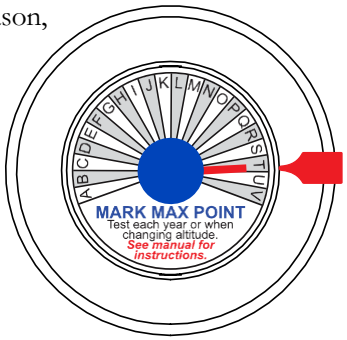
The key to steam canning safely is the ability to know when the inside of your canner has reached the temperature of boiling water / steam. Since this will vary based on your elevation you must do the test before using your canner for the first time each season.

How does the Indicator work?

The Indicator measures the temperature of the steam inside the canner. As the water boils and steam is produced, the needle will move from the left to the right on the Indicator. When the canner is filled with steam, it cannot get any hotter and the needle will stop moving to the right. You will also see steam escaping from the steam vent at this point. Note that steam will be escaping the vent hole AND your needle will have not moved for at least 10 minutes, you will mark this maximum point with the adjustable pointer on the knob.

Why does the Indicator use letters instead of temperature readings?

The Indicator is designed to reliably show when the temperature inside the canner is increasing and when it has reached its maximum point at boiling. However, small variations in the manufacturing process can cause differences in the exact temperature reading from one Indicator to another. Because of these normal variations, the Indicator cannot be relied upon to display an exact temperature, nor is there a practical method for calibrating it to match specific printed temperature values. For this reason, letters are used instead of temperature numbers. After completing the Temperature Indicator Test on p. 9, the user identifies and marks the maximum position reached by the red needle. That maximum point corresponds to boiling conditions at the user's location and serves as the reference point for safe canning operation.



NOTE: Before using the canner, please follow the instructions below to calibrate the Indicator for your exact altitude. This testing procedure is very important and will enable you to know precisely when to start your processing time to avoid under-or over-processing of your canned foods.

Temperature Indicator Test

The Temperature Indicator should be tested and calibrated prior to initial and seasonal use of your Steam Canner.

- Follow canner instructions on p. 10, except skip steps 3 & 4 and use only four one-quart or one pint jars filled with water; the jars do not need lids. The four jars simulate the contents of your canner in actual use.
- It will take about 20 – 45 minutes to come up to full temperature and complete the test. The time it takes depends upon the stove that is used and heat that is applied.
- If the lid starts lifting up, rattling or spitting water from around the edges, this is an indication that it is almost up to temperature and you need to slowly turn the heat down until these actions stop. At this point, steam should be escaping from the vent hole in the lid only.
- Continue to watch the Indicator until the red needle has not moved for at least 10 minutes, then use the adjustable pointer to mark the maximum point that the needle reached. It is also recommended that you make a note or take a picture to record the maximum point in case the adjustable pointer gets bumped or moved out of place.
- When your needle has reached the maximum point, you can now turn your burner down slightly to conserve energy and avoid over-boiling. Make sure your needle does not move from the maximum point when turning down the burner.
- To ensure that each batch is properly processed, start processing time when the Indicator reaches the maximum point and not before.
- For best results, this test should be repeated each year before you begin your canning, and note any changes in the Indicator reading from the prior year. This test will also need to be done each time your canner is used in a new location, as elevation changes will cause the Indicator to read differently.
- Replacement Temperature Indicators are available at VKPbrands.com
- Note: as the knob indicates temperature, the starting point will vary depending on the temperature where it is located, it will not necessarily begin on "A". Additionally, your maximum point can possibly be past "V" on the indicator.

Canner Use Instructions

Please make sure you have read through all of the instructions up to this point and performed the Temperature Indicator test on p. 9 before using your canner.

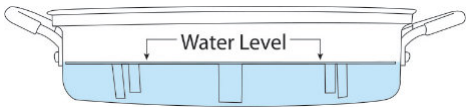
Warning! The steam and water will be hot and can cause a serious burn injury. Use extreme caution while using your canner.

Processing times for steam canning are the same as water-bath canning times.

DO NOT let the canner boil dry. Check water level after each batch and add more if needed.

DO NOT remove lid during processing. Removing the lid allows the steam to escape and the jars will no longer be at the correct temperature. If the lid is removed during processing you will need to bring the canner back up to the proper heat level and restart the processing time to ensure the jar contents are processed correctly.

1. Place rack in water pan with flat side up.
2. Fill the water pan with approximately 2-1/2 quarts of water. The water should be level with the top of the jar rack. (see diagram at right)



3. Preheat water to 140° F for raw-packed foods and to 180° F for hot-packed foods.
4. Follow the directions in an approved canning guide to prepare and fill the jars with the product you are going to process.
5. Place your prepared jars on the canning rack. It will hold 7 quarts or 8 pints.
6. Place the lid on the water pan so the vent hole is towards the back and you can easily read the Indicator Knob.
7. Turn your burner up so the water comes to a vigorous boil.
8. Start your processing time when the needle reaches the maximum point as recorded from the Temperature Indicator test on p. 9 Be sure your processing time is from an approved canning guide to ensure you have a safe finished product. (The processing times for steam canning are the same as for water bath canning. Only recipes with processing time of 45 minutes or less can be steam canned.)

9. Adjust the burner so that it maintains an even rolling boil throughout the entire processing time. Usually this will be much lower than where it was set for step 8 when the water was coming up to a boil. If the top lid is lifting up and /or spitting water from the edges this is an indication that you have the heat turned up too high. Slowly reduce the heat until this stops. You only need enough heat to maintain a slow rolling boil. Make sure your needle does not move from the maximum point when turning down the burner.
10. When the processing time is finished, turn off the heat and let the canner stand for 5 minutes with the lid on before removing jars. The lid MUST remain ON the canner during this time. This cool-down period is necessary to ensure the jar contents are properly processed. Removing the lid or skipping this step entirely can result in under-processed food.
11. Carefully remove the lid by tilting it away from you to avoid steam burns. **WARNING!** The steam and water will be hot and can cause a serious burn injury. Use extreme caution while using your canner.
12. Use hot pads or a jar lifter to remove the jars from the canner. Place the jars on a dry towel, cloth or cooling rack, in a draft-free area, leaving 2 inches of space around all sides of the jars. Let cool for 12-24 hours.
13. After cooling time is complete, remove the rings and check the seals by depressing the center of the canning lid. If it pops back up, it is not sealed. Reprocess within 24 hours or refrigerate immediately and eat the contents within a few days. Store the sealed jars in a cool, dark place.

Processing Times

Steam canners and water bath canners both use the same processing times.

Processing times will vary based upon the product that is being canned and the recipe that is used. Please refer to the USDA's website for approved canning guides and recipes, nchfp.uga.edu. A few USDA approved recipes have been attached to the end of this manual.

TROUBLESHOOTING GUIDE	
PROBLEM	**SOLUTION**
The indicator does not seem to be working or is confusing to me.	CHECK THE FOLLOWING: Have you followed the Temperature Indicator Testing Instructions on page 9? Is the water boiling, and has the water been boiling for longer than 40 minutes? Is the lid seated correctly on top of the pot? If you can answer yes to all of the above and the Indicator is still not working, please contact Customer Service at 1-866-257-4741, or email at help@vkpbrands.com
Water is spitting from around the lid.	Burner temperature is too high. Gradually reduce the heat setting until the lid stops spitting water. Steam should still be escaping from the steam vent.
The water runs out of my pot before the processing time is reached.	Burner temperature is too high. Reduce heat. DO NOT boil the water rapidly during the entire processing time. A slow rolling boil is sufficient to maintain the temperature inside the pot. Be sure to refill the water to be even with the rack each time a batch is started.
When should I start the processing time?	Make sure you have performed the Temperature Indicator Test on p. 9 before you start using the canner each year.
How do I find my local Extension office?	https://www.nifa.usda.gov/land-grant-colleges-and-universities-partner-website-directory

Canning Jar and Lid Selection

Regular and wide-mouth jars labeled for home canning are the only jars recommended for use with this canner. For further information on jar and lid selections, please refer to the USDA's Complete Guide to Home Canning.

Recipes

All of the following recipes have been taken from the USDA's Complete Guide to Home Canning.

Applesauce

Quantity: An average of 21 pounds is needed per canner load of 7 quarts; an average of 13½ pounds is needed per canner load of 9 pints. A bushel weighs 48 pounds and yields 14 to 19 quarts of sauce – an average of 3 pounds per quart.

Quality: Select apples that are sweet, juicy and crisp. We recommend three or more varieties with a mix of sweet and tart apples for the most flavorful applesauce.

Procedure: Wash and quarter apples. Place apples in Vineyard (VKP1150) or Nectar (VKP1140) Stainless Steel Steam Juicer. When apples are softened, allow to cool (below 160 degrees F), place in the hopper of the Johnny Apple Sauce Maker and Food Strainer (VKP250) and process as directed in the manual. Sauce may be packed without sugar. If desired, add 1/8 cup sugar per quart of sauce. Taste and add more, if preferred. Reheat sauce to boiling. Fill jars with hot sauce, leaving ½-inch headspace. Adjust lids and process.

Process Time at Altitudes of

Style of Pack	Jar Size	0 - 1,000 ft	1,000 - 3,000 ft	3,001 - 6,000 ft	Above 6,000 ft
Hot	Pints	15 min	20 min	20 min	25 min
Hot	Quarts	20 min	25 min	30 min	35 min

Strawberry Jam

With powdered pectin

- 5½ cups crushed strawberries (about 3 quart boxes strawberries)
- 1 package powdered pectin
- 8 cups sugar

Yield: About 9 or 10 half-pint jars

To prepare fruit. Sort and wash fully ripe strawberries; use Kitchen Crop Berry Biter- Strawberry Huller to remove stems and caps. Crush berries.

To make jam. Measure crushed strawberries into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat; skim.

Fill hot jam immediately into hot jars, leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Steam Canner**.

Process Time at Altitudes of

Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	10 min	15 min	20 min

Grape Jelly

With powdered pectin

- 5 cups grape juice
- 1 package powdered pectin
- 7 cups sugar

Yield: About 8 or 9 half-pint jars

To prepare juice. Sort, wash, and remove stems from fully ripe grapes. Place grapes in Vineyard (VKP1150) or Nectar (VKP1140) Stainless Steel Steam Juicer. Process until grapes are full spent. (Alternately, process grapes in Johnny Apple Sauce Maker and Food Strainer (VKP250) using optional Grape Spiral (VKP250-4).)

To make jelly. Measure juice into a kettle. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat; skim off foam quickly.

Pour hot jelly immediately into hot jars leaving ¼ inch headspace. Wipe rims of jars with a dampened clean paper towel; adjust two-piece metal canning lids. Process in a **Steam Canner**.

Process Time at Altitudes of

Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Half-pints or Pints	10 min	15 min	20 min

Apple or Grape Juice

Fill hot jars with hot juice collected from steaming apples for the applesauce recipe or grapes for the grape jelly recipe, leaving ¼ inch headspace.

Process Time at Altitudes of

Style of Pack	Jar Size	0 - 1,000 ft	1,001 - 6,000 ft	Above 6,000 ft
Hot	Pints or Quarts	10 min	15 min	20 min

Product Warranty

Register your warranty online at:
VKPbrands.com/Warranty

Model VKP1054 - Aluminum Steam Canner: 5 years

We are confident in the quality of our products and back each one with a limited warranty for the length of time specified above. Should you experience any problems with your product, please contact our Customer Service Department.

All warranty claims must be accompanied by a proof of purchase and are only valid if the appliance has been operated within the U.S. or Canada and used for its intended purposes. These products are for household use only.

Items Not Covered:

- Return shipping costs or returned items lost in transit.
- Damages to the product due to accident, misuse, abuse, negligence, or if the appliance has been altered in any way.
- Products used outside of the United States or Canada.

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