

Mirro 22 Qt. Pressure Canner

Follow general directions in Instruction Manual and Safe MFP Pressure Canner rules.

Addendum to Page 16 of Instruction Manual starting with #10.

10. Place rack in canner and add recommended amount of hot water for hot pack. For cold pack add room temperature water.
 - a. 2 ½ quarts Water for full canner
 - b. 3 quarts Water for partial canner
 - c. Add 1 Tbs. vinegar or 1 tsp cream of tartar to help prevent water stains in canner.

11. Set jars on rack in canner.

It is all right if sides of jars touch each other. The 22-quart canner is furnished with two flat racks for stacking half-pint or pint jars. Place one rack in bottom of canner and the other between tiers of jars.

12. Close canner.

To close, line up the arrow on the lid with the arrow on the black handle of the pan. Turn clockwise to close. Make sure that the canner is properly closed, with grips on lid directly over grips on pan.

13. Heat on high until steam comes out of vent tube in center of lid. Let steam vent for 10 minutes.

Note: When there is enough pressure in the pot that you cannot open the lid, the red button in the handle will pop up.

14. After venting, place control on vent tube using a pot holder or oven mitt at correct pressure setting according to recipe and altitude. Be sure and push control all the way down. You will hear two clicks. The control should feel that it is solidly on the vent tube and not loosey goosey.
15. When control starts hissing vigorously, reduce heat so that it only hisses once every 45-60 seconds or so.

Caution: Prevent drafts from blowing over canner and avoid turning heat up and down. This can cause uneven pressure and can cause liquid to be forced out of jars.

16. Process according to time given in charts. Count processing time from the time the control starts to hiss vigorously.
17. When processing time is completed, turn off heat. Let canner cool naturally. This should take around 35-45 minutes. Red button in handle will drop. To test if pressure is down, gently nudge weighted control. If you hear a hissing noise or see steam spurting out, pressure is not yet down. Let canner continue to cool.

Follow #'s 19-24 on page 17 of Instruction Manual.