



A  
K  
C

**PACKING THE JARS**

C  
I  
1-1-  
(  
I  
F  
(1-2  
)

F  
4  
H  
C  
A  
F  
I  
I

**PROCESSING**

A  
3  
2-3

F

**PLEASE READ CAREFULLY:**

L  
H 20  
20  
10  
20  
10  
I  
I  
e total time it takes to heat and vent the canner should never be less than 30 minutes. e total time may be more than 30 minutes if you have tightly packed jars, cold sh or larger sized canners.

C  
F  
10  
11  
10-  
( )

**For safety's sake,**  
160 (2 40 )  
11  
10

**If the pressure drops below 10 or 11 pounds of pressure,**  
I 10 11

Write down the time at the beginning of the process and the time when the process will be finished.

## PROCESSING TIMES

**Weighted Gauge Pressure Canner** (10

160 (2 40

(A 1,000. 15

**Dial Gauge Pressure Canner** (11

160 (2 40

(A 2,001-4,000. 12 4,001-6,000. 13

6,001- 8,000. 14

## COOLING DOWN

A

L

10

C

**DO NOT TIGHTEN LID RINGS.**

W

## CHECKING THE SEAL

A 12 (

I (

24

F

## STORING THE JARS

**Note: G**

U D A C

