



## DRY PACK CANNING INSTRUCTIONS

These directions must be carefully followed to insure proper sealing and prevent damage to the machine.

1. Fasten canner SECURELY to the table.
2. Lower "can base handle".
3. Set can on "base".
4. Raise "can base handle" to position can to "chuck" (Pull handle up until firmly in place.)
5. Press "switch (button)" and hold during steps 6-9.
6. PUSH "roller lever" away from you SLOWLY increasing pressure for 8-10 revolutions until it reaches the "Fully Engaged" position (see NOTE)
7. When "Fully Engaged" (see NOTE) hold for 3 complete revolutions of can.
8. PULL "Roller Lever" toward you SLOWLY until "Fully Engaged" (see NOTE) hold for 3 complete revolutions of can.
9. Return "Roller Lever" to center.
10. Release "Switch (button)".
11. Lower "can base handle" and remove can.

NOTE: "Fully Engaged" position is achieved when the torque wrench is applied at maximum pressure.

Maximum pressure is 300 in. pounds of torque.

Height adjustment screw is located under the base.

Keep children away while operating the machine.

## Dry Pack Canning Instructions

### For Dry Pack Canning Only

#### Getting Ready:

- 1/ Set up the canning area with cans, lids, marking pen and product.

#### Filling Cans:

Can only approved products. The products should be 10% moisture or less, good quality, and insect free. Products should be limited to foods that retain flavor and nutritional value. Approved products are dry milk, whey products, white flour, wheat, white rice, dry corn, popcorn, rye, barley etc. (Grains that are not milled or cracked and do not have an oily coat.), rolled oats, dry peas, beans and dehydrated refried beans, pasta that does not contain egg, dehydrated or freeze dried products that are dry enough to snap, sugar, and texturized vegetable proteins (cheese powder, gelatin, some soup mixes).

The following items are examples of products that do not store well due to high moisture or oil content. These items keep best when stored in freezer bags in a freezer. **Non-**

**approved products: milled grains (whole wheat flour, cornmeal, cereal, granola); oily grain/seeds (nuts, brown rice, pearled barley, sesame seeds); leavening (cake or biscuit mix); miscellaneous (spices, oil, bouillon, dried meat (jerky, pepperoni, etc), dried eggs, brown sugar, candy, first aid supplies).**

#### **DO NOT CAN THE ABOVE PRODUCTS IN RED**

All food items should be rotated. This may be accomplished by personal use or sharing with others.

- 1/ Use a scoop to fill cans directly from boxes. Do not use an empty can as a scoop.
- 2/ Reduce dust by placing bags of milk and flour on the table.
- 3/ Fill cans to within ¼" of top of can.

#### Using Oxygen Absorbed Packets:

**(Oxygen absorbing packets have a limited shelf-life in open air. Packet exposure time to air should not exceed half an hour prior to sealing cans.)**

- 1/ Open plastic bag of oxygen absorber packets. Place the portion of packets not being used in a canning jar with a gasket and metal lid.
- 2/ Take the number of packets to be used within the next 30 minutes and spread them out on a tray.
- 3/ Place one packet on top of the product in each can. Do not puncture or open packets. **Use packets on all products except sugar. Note: Do not refill tray before using all exposed packets. Do not eat the contents of the packet.**

#### Sealing Cans:

- 1/ Place lids on cans and seal cans according to seamer instructions.

#### Labeling Cans:

- 1/ Write the date on the product label and put the label on the can.

#### Cleaning Up:

- 1/ Wipe off food contact surfaces with a dry towel when changing from one product to another. This will avoid cross-contamination.
- 2/ When you have finished, remove all food residue from processing area by dry wiping the machine, sweeping and vacuuming.

For additional information please go to:  
[www.providentliving.org](http://www.providentliving.org)