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30-Quart Digital Water Bath Canner

- Easy, confident boiling water bath canning preserves high-acid foods including fruits, tomatoes, jams, jellies, pickles, and salsas.
- Side-mounted spigot for simple draining.



Extra-large capacity!

Holds up to nine quart jars in one batch.

Mason Jar Capacity		
Method	BOILING WATER CANNING	
JAR TYPE	Regular mouth	Wide mouth
Quarter-pints	19	n/a
Half-pints	19	12
Pints	14	12
Quarts	9	9

At least 1-inch of water is required above jars for boiling water canning. Do not double-deck jars.

Safely processes high-acid foods and foods that have been acidified: fruits, jams, jellies, fruit juices, tomatoes, pickles, salsas, relishes, chutneys, pickled vegetables, sauces, and ketchups.



Glass cover
Stainless steel canning rack
Stainless steel canner body
Drain spigot
Digital display with Time Set control
Temp/Start/Stop control knob



LED digital display guides you through each step for safe, confident boiling water bath canning.

Built-in heat sensor automatically detects the boiling point and maintains a proper boil throughout the required time. No need to adjust settings.

Preheats canning jars and keeps them hot until filled and ready to process.

Stainless steel rack holds jars off the bottom of the canner to prevent jar breakage.

Tempered glass cover lets you see the jars of food as they are being processed.

Instruction/recipe book includes procedures and recipes with standard processing times in accordance with USDA guidelines. Also includes an easy-to-reference Quickstart Guide.



120 volts AC, 1500 watts

Stock No. **02161**

Liquid capacity: 30 quarts (28 liters)

Out of Box:	Width	Depth	Height	Weight
	20.00"	12.75"	18.50"	11.89 lb

Single Carton: UPC# 075741021614

Qty	Cube	Width	Depth	Height	Weight
1	3.04	16.54"	16.65"	18.93"	16.42 lb

Master Pack:

Master pack quantity is a single unit. See above specifications.