

DO NOT
REMOVE
THE LABEL

Read all safety instructions and product manual before use. Improper use may result in burns or bodily injury.



⚠ WARNING

- Do not touch pot or lid while heating or under pressure.
- Keep hands and face away from steam vent.



- Explosion and fire hazard
- Inspect and clean vent prior to use.
- Ensure proper water level.
- Remain at stove to properly regulate pressure.
- If pressure gauge is in "Caution", turn heat off.

psi ZERO



Locked



Unlocked



To open canner lid safely:

1. Turn off stove, wait for pressure gauge to reach 0 psi.
2. If red lid lock has not dropped, remove regulator from vent to release steam.

Lire toutes les consignes de sécurité et le manuel du produit avant son utilisation. Une mauvaise utilisation du produit pourrait entraîner des brûlures ou des blessures corporelles.

⚠ AVERTISSEMENT

- Ne pas toucher le récipient ni le couvercle lorsque l'autoclave chauffe ou est sous pression.
- Garder les mains et le visage loin de l'évent de vapeur.



- Risque d'explosion et d'incendie
- Inspecter et nettoyer l'évent de vapeur avant d'utiliser le produit.
- Veiller à ce que le niveau d'eau soit approprié.
- Rester près de la cuisinière pour réguler convenablement la pression.
- Si le manomètre indique « Caution » (attention), éteindre la source de chaleur.



PSI à zéro



Verrouillé



Déverrouillé



Pour ouvrir le couvercle de l'autoclave sécuritairement:

1. Éteindre la cuisinière et attendre que le manomètre indique 0 psi.
2. Si le levier de verrouillage du couvercle rouge n'est pas retombé, retirer le régulateur de l'évent pour relâcher la vapeur.

NE PAS
RETIRER
L'ÉTIQUETTE

**WATCH
VIDEOS AND
LEARN MORE
ABOUT THIS
PRODUCT**



STOVETOP PRESSURE CANNER

USE & MAINTENANCE

#1921



**1 YEAR
WARRANTY**

GENERAL INSTRUCTIONS FOR HOME CANNING

IMPORTANT SAFEGUARDS

WARNING! Please read all instructions carefully before the first use of pressure canner device.

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when the pressure cooker is used near children.
4. Do not place the pressure cooker in a heated oven.
5. Extreme caution must be used when moving a pressure cooker containing hot liquids.
6. Do not use pressure cooker for other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
8. Do not fill the unit over 2/3 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure.
9. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
10. Always check the pressure release devices for clogging before use.
11. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. "See Cooling and Jar Storage."
12. Do not use this pressure cooker for pressure frying with oil.
13. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.
14. The user must fully comply with all necessary precautions when using the device.
15. The warnings, precautions and instructions in this manual shall not cover all possible events, circumstances and situations arising from the use of the device despite the best efforts. Use the device only if you are fit for it and have all the necessary knowledge.
16. The device operates at high pressure and high temperatures therefore neglecting safety instructions and other basic safety recommendations may result in serious consequence and might cause injury.
17. The supplier of the device shall not be held liable for any injury that results from ignoring the safety instruction.
18. The appliance is intended for household use only.

The appliance must not be used as food cooking pot or pressure cooker. It is exclusively designed for preserving jarred food.

SAVE THESE INSTRUCTIONS.

IMPORTANT WARRANTY INFORMATION PLEASE READ FILL OUT AND RETURN ENCLOSED WARRANTY CARD

THIS WARRANTY COVERS:

Roots & Harvest® 1921 Stovetop Pressure Canner
THE WARRANTY IS EXTENDED TO THE ORIGINAL PURCHASER ONLY

WARRANTY DURATION: This product is warranted to the original purchaser for a period of one (1) year from the original purchase date. **EACH UNIT COMES WITH A WARRANTY CARD, WHICH MUST BE FILLED OUT COMPLETELY AND RETURNED IMMEDIATELY, WITH A COPY OF THE PURCHASING RECEIPT. FAILURE TO RETURN YOUR WARRANTY CARD WILL LIMIT WARRANTY TO 90 DAYS WITH PROOF OF PURCHASE.**

WARRANTY COVERAGE: This product is warranted against defective materials or workmanship. The warranty is void if the product has been damaged by accident, misuse, neglect, modification or improper service or repairs by unauthorized personnel. It is also void if damaged in shipment or by other causes not arising out of defects in the materials or workmanship. This warranty does not extend to any units which have been in violation of written instructions furnished. This warranty covers only the product and its specific parts, not food or other products processed in it.

WARRANTY DISCLAIMERS: This warranty is in lieu of all warranties expressed or implied, and no representative or person is authorized to assume any other liability in connection with the sale of our products. There shall be no claims for defects or failure of performance under any theory of sort, contract or commercial law including, but not limited to negligence, gross negligence, strict liability or breach of contract. The manufacturer declines all responsibility for damage to persons, things or animals arising from the failure to comply with the norms contained in this manual. The manufacturer reserves the right to make modifications at anytime to the products while maintaining the main characteristics described herein. The manufacturer also declines all responsibility for any errors in compiling this manual.

WARRANTY PERFORMANCE: During the warranty period, a product with a defect will either be repaired or replaced after the product has been inspected by a Roots & Harvest Service Technician. **ROOTS & HARVEST RESERVES THE RIGHT TO REFUSE WARRANTY PERFORMANCE OR PRODUCT EVALUATION UNLESS THE ORIGINAL SALES RECEIPT OR THE WARRANTY CARD IS ON FILE.** The repaired product will be in warranty for the balance of the warranty period. No charge will be made for such repair or replacement.

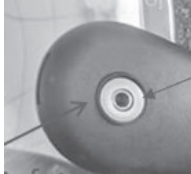
IMPORTANT NOTICE: If any parts are missing or defective, please contact our Customer Service Department for assistance at 877-509-3457 (M-F, 8:30 a.m. to 4:30 p.m. EST). **DO NOT RETURN TO THE STORE WHERE THE PRODUCT WAS PURCHASED.** Roots & Harvest is not responsible for, or will not cover under warranty, missing or damaged parts on discounted/clearance, resale or final sale items where the seller may not be able to guarantee full functionality or completeness of the unit.

ROOTS & HARVEST MERCHANDISE RETURN POLICY WARRANTY SERVICE: To obtain service under terms of this warranty, please contact us at 877-509-3457 to obtain authorization prior to returning the merchandise. No merchandise will be accepted without prior authorization. Prior to returning the product for warranty repair the product must be thoroughly cleaned and free from any food particles or other debris. Failure of the purchaser to comply with this standard may result in the unit being returned without repair. In some cases, a \$50 cleaning surcharge may apply. Please return the product prepaid in the original packaging if possible, enclose a copy of your receipt, (keep a copy of your proof-of-purchase for your records) and include a written explanation of the issue. Ship to Roots & Harvest, 4440 Muhlhauser Road, Suite 300, West Chester, OH 45011. Roots & Harvest is not responsible for damage incurred in shipping, make certain to pack product properly. Return shipping charges are the responsibility of the purchaser. Packages returned to Roots & Harvest should be insured for the value of the product to cover any damages that may occur during shipping.

COOLING AND JAR STORAGE

- When processing is complete, turn off heat and let the canner cool undisturbed on stovetop for 30–45 minutes.
- **Warning!** Hot steam injury.
- When all pressure is released and the pressure gauge is at zero the safety lock will drop and the pressure regulator can carefully be removed, wear a heat resistant mitt and keep your hands and face away from the vent residual steam may still escape.
- Once the safety lock has dropped and all pressure has been released then lid can be removed. Do this by applying downward pressure and turning the lid handles counter-clockwise. Open the lid by tilting it facing away from you, careful to not burn your face. Note: if the safety lock has not dropped fully then the lid cannot be removed. Wait another 30 minutes for residual pressure to be released and the lock to drop and then proceed to remove the lid.

Pressurized – Locked



- Use a jar lifter to remove jars. Remove jars and place on a towel or cooling rack. Do not set on cold countertop (this may cause jar breakage due to temperature shock). Let jars sit undisturbed for 24 hours. It is common to hear the lids make a "ping" sound when they cool this is normal and to be expected.
- After 24 hours, check each seal. Properly sealed lids will be flat and will not flex when pressed. Any jar with a flexing lid was not fully processed and should be reprocessed or refrigerated and used as fresh food.
- Remove bands from jars.
- Label jars with contents and date, then store in a cool, dark place.

CLEAN-UP, CARE AND STORAGE

To prevent damage to the appliance and cooking surfaces:

1. Hand wash the lid, pot, and the sealing gasket with warm, soapy water; do not place aluminum components (pot, lid, canning rack) or silicone gasket in dishwasher. Parts may oxidize.
2. To clean the vent pipe, remove pressure regulator and check, by holding it up to the light, that the steam outlet is clear and unobstructed. Clean it with a toothpick, if necessary, then rinse thoroughly.
3. Do not use steel wool, abrasive pads, or harsh cleaning chemicals like bleach or chlorinated products on any parts.
4. Never immerse or wash the pressure gauge with water and avoid bumping it during cleaning.
5. Do not strike or scratch the rim of the pot or lid with any metal tool. Even small scratches may damage the appliance.
6. Remove the gasket each time the pressure canner is cleaned and wash it with warm, soapy water. Rinse, dry and put it back on the lid.
7. Do not slide the appliance across glass or ceramic cooktop surfaces. Do not leave the empty appliance on hot surface or let the appliance heat up dry as this may damage the bottom of the pot or the heat source itself.
8. Do not move the pressure canner from cold storage to direct heat. First allow the appliance to come to room temperature before heating.
9. Store with the canner lid turned upside down on top of the pot add to protect the pressure gauge.
10. Pressure gauge should be checked yearly by your county extension office.

ATTENTION: the pressure gauge is a delicate device that must be handled with care.

- Never immerse the lid in water or allow the pressure gauge to come into contact with any liquid.
- Do not store the pressure gauge below freezing.

ABOUT PRESSURE CANNING

Pressure canning is a reliable way to preserve food for future use without the need for refrigeration or freezing. It works by trapping steam inside a sealed canner, raising the temperature to about 240°F (115°C). Heat and pressure work together to destroy harmful bacteria, including *Clostridium botulinum*, which can survive at lower temperatures. Pressure canning is essential for safely preserving low acid foods such as vegetables, meats, poultry, soups, fish, and seafood. It is highly recommended to use recipes that are tested and approved by the USDA and National Center for Home Food Preservation. Follow all USDA recommendations for pressure canning. www.nal.usda.gov/exhibits/ipd/canning/items/show/101 and www.nchfp.uga.edu/how/can

GUIDELINES FOR SAFE CANNING

Canned food cannot be safely processed with low-pressure preserving methods, except for some high-acid fruits and vegetables with a pH of less than 4.0. All other foods with a pH higher than 4.0 must be processed with high pressure and high temperature simultaneously, followed by precisely controlled cooling, in order to be preserved safely for consumption. This type of processing requires a specially designed pressure canner. Although the required pressure and temperature can be achieved with some household pressure cookers, other essential conditions such as controlled cooling, decompression, and headspace, cannot. Improper jar filling or sealing, as well as inadequate heating and cooling, can lead to explosions; therefore, you are encouraged to process using a household pressure canner.

Some microorganisms can produce toxins in improperly sterilized, low-acid foods stored at room temperature, leading to serious poisoning. Not all microorganisms are destroyed by heating to temperatures around 212°F (100°C) (boiling temperature). In oxygen-free environments, certain microorganisms can form highly toxic compounds. One example is the spores of *Clostridium botulinum*, which are highly heat-tolerant, capable of growing at room temperature, and can produce one of the most toxic compounds on earth. Some strains do not produce gas or noticeable odors during growth; therefore, neither swelling of the can nor any unusual smell reliably indicates the presence of the toxin, so its undetectable to the average person.

Please also review and follow the instructions in the *Complete Guide to Home Canning*, published by the United States Department of Agriculture (USDA) in 2015, as it provides important information on safe home canning practices. This book is available at rootsandharvest.com. This information can also be found on the online:

<https://nchfp.uga.edu/resources/category/usda-guide>

SAFE PRODUCTION OF CANNED FOOD

The growth of *Clostridium botulinum* in foods can cause botulism, a deadly form of food poisoning. These bacteria exist either as spores or as vegetative cells and can survive harmlessly in soil and water for many years. Under ideal conditions, spores produce vegetative cells that multiply rapidly and can produce a deadly toxin within 3 to 4 days after beginning to grow in an environment with the following characteristics:

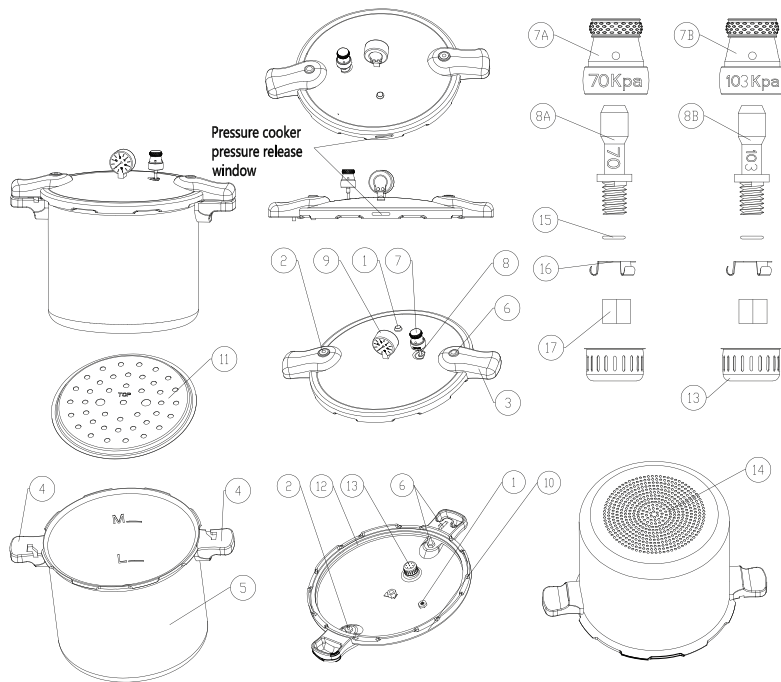
- (a) moist, low-acid food
- (b) a temperature between 40°F (4°C) and 120°F (49°C)
- (c) less than 2% oxygen

Botulinum spores are found on the surface of most fresh foods. Because they reproduce only in the absence of air, they are generally harmless on fresh food. Most bacteria, yeast, and mold are difficult to remove from the surface of food, and washing fresh produce only slightly reduces their numbers. Peeling root vegetables, underground stems, and tomatoes can significantly reduce their presence. Blanching can also help, but when it comes to preparation, the most important steps are the application of an appropriate preservation method and adherence to research-based processing times. Uniform processing times help ensure that the most heat-resistant microorganisms are destroyed during home preservation.

FOOD STORAGE

Properly sterilized foods will not deteriorate if the lids are closed and the jars are stored below 95°F (35°C). Storing preserved food in the jar between 50°F (10°C) and 70°F (21°C) will preserve the quality.

PARTS



PART #	DESCRIPTION	QTY	PART #	DESCRIPTION	QTY
1	Safety Valve	1	10	Lid	1
2	Secondary Safety Valve	1	11	Rack	1
3	Lid Handle	2	12	Gasket	1
4	Pot Handle	2	13	Vent Cover	1
5	Pot	1	14	Induction Surface*	1
6	Lid Lock with Safety Pressure Latch	1	15	Vent Gasket	1
7	Pressure Regulator	2	16	Vent Cover Clamp	1
8	Vent	2	17	Vent Nut	1
9	Pressure Gauge	1			

*not removeable part

USAGE

Prepare the Canner

- Make sure the canner is properly assembled and in good condition.
- Make sure the vent is clear and the correct vent for your elevation is installed. Check that all gaskets are in place, flexible, undamaged, and that the lid and pot have no dents, bends, or bulges.
- Lightly lubricate the lid gasket with food-grade oil.
- Place the jar rack in the bottom of the canner, top side up.
- Load jars carefully, leaving space between each jar. Do not force jars into the canner. It is recommended to use jars of the same height, capacity, and glass quality to prevent cracking.
- Once jars are loaded, add water to the canner until it reaches the minimum fill line (about 3 quarts) or more based on your recipe. Do not submerge jars.
- Place the lid on the canner and turn to close securely.

If this is your first time using a pressure canner, consider doing a test run with water before canning food. This helps you to learn how your stove heats, how the canner builds pressure, and what to expect during the process. A practice run can make your first canning session feel more comfortable and familiar, with less likelihood for errors.

PROCESSING BASICS

Set aside enough time for the entire pressure canning process. **Do not leave the canner unattended once you have started heating.**

- Place the canner on high heat and stay nearby.
- Once the canner has vented a strong flow of steam for 10 minutes, carefully install the pressure regulator while wearing a heat resistant glove. Use the **red regulator for 10 lb. pressure (70 kPa) at elevations below 1,000 ft.** and the **black regulator for 15 lb. pressure (103 kPa) at elevations above 1,000 ft.**
- Keep the heat high at first. As pressure builds, the regulator will begin to rock or jiggle to release excess pressure. Watch the pressure gauge closely. When the pressure gauge reads the desired pressure, slowly lower the heat to keep a steady pressure inside the canner.
- Once the canner reaches the correct pressure for your elevation and recipe, adjust the heat to keep the pressure steady and start your processing timer. The regulator should rock or jiggle a few times per minute. This gentle movement means the pressure is being maintained correctly.
- Continue adjusting the heat as needed to keep the pressure at the required level without dropping below it. If the pressure falls below the recommended level, bring it back up to pressure and restart your processing timer.
- **If the pressure falls below the recommended level, bring it back up to pressure and restart your processing time.**

GETTING STARTED

Before You Begin

Check out the helpful videos and information available to you by clicking on the QR code on the back of this manual.

Take a few minutes to prepare or complete a practice run prior to canning day. Rushing can lead to mistakes and may require repeating the process. A little preparation helps everything go smoothly once you begin.

Gather Supplies

- Enough clean jars, bands, and new lids (do not reuse lids).
- Correct recipe for your jar size and elevation.
- Recommended canning tools: jar lifter, wide-mouth funnel, lid lifter or magnet wand, potholders or heat-resistant mitts, towel or rack for cooling jars, ladle and lint free rag for wiping jar rims.

It is highly recommended to use USDA approved recipes. You can find these and other helpful information at

<https://nchfp.uga.edu/resources/category/usda-guide>

Prepare Jars and Lids

- Sterilize and Heat the jars- this can be done in boiling water or in a dishwasher. Inspect jars for cracks, chips, or uneven rims.
- Do not use damaged jars.
- Use only new lids with rubber seals in good condition.
- Some lids require preheating – follow the lid manufacturer's instructions.

Fill Jars

- Follow the recipe exactly for fill level and processing time.
- Do not overfill. Leave the required headspace.
- Remove air bubbles using a wooden spoon or spatula.

CORRECTLY FILLING JARS

Leave enough headspace in the jar for the food you are processing. Optimal headspace is:

- ¼ inch (6mm) for jams and jellies
- ½ inch (13mm) for fruit and tomatoes to be processed in boiling water
- 1 to 1 ½ inches (25.4 to 40mm) for low acid foods

Space is needed for food to expand during boiling and to create a vacuum in the jars as they cool. The degree of expansion is determined by the air content of the food and the processing temperature. Air expands significantly when heated to high temperatures, the higher the temperature, the greater the expansion.

It is highly recommended to wipe the rims of the jars after filling and to use only new canning lids. When putting on the bands, tighten them only finger-tight. Do not overtighten, as air must be able to escape.

Do not leave the canner unattended once you have started heating.

Do not allow the pressure regulator to constantly giggle this will lead to too high pressure and too much steam release and possibly a dry pot which in turn will damage your pressure canner.

GETTING TO KNOW YOUR PRESSURE CANNER

It is very important you get to know your pressure canner prior to use. Review the parts diagram on p.4 and all other instructions in this manual.

Cooktop Compatibility

Use only household heat sources that are compatible with this appliance.

This appliance can be used on the following cooktops, making sure it is centered on the heat source:

- Gas or other open flame stove (flame must not extend beyond the base of the canner to prevent the handles from burning)
- Electric coil stovetop
- Ceramic flat cooktop
- Halogen flat cooktop
- Induction flat cooktop

Make sure the base of the container is clean and dry when placing it on the ceramic and halogen flat cooktops. Not for use on outdoor gas burners or burners over 12,000 BTUs.

Water Requirements

Operating the canner without sufficient water may cause overheating, food scorching, and permanent damage. To prevent damage:

- Do not fill the canner more than 2/3 full (maximum fill line (M)).
- Never operate the canner without water.
- Add at least 3 quarts of water or fill to the lower fill line (L) or above.
- Follow the recipe instructions exactly. Add additional water only when the recipe specifically calls for it.
- For longer processing times (for meats) add additional 1-2" of water in the canner.



23qt- Liquid Capacity

Your Roots & Harvest pressure canner come with the 103 kPa vent installed if you live or will be processing at elevation at or less than 1,000' you must change the vent to the one that is etched with 70 kPa.

This pressure canner holds:

- 7 quart jars
- 11 pint jars (not stackable)
- 14 half-pint (8 oz.) jelly jars per layer (up to 28 total when double-stacked). A second rack is required for stacking and can be purchased at rootsandharvest.com or by calling 877-509-3457 (M-F 8:30am to 4:30pm EST).

Always load jars on top of the canning rack and allow space between the jars for proper circulation.

Using Correct Vent for Your Elevation

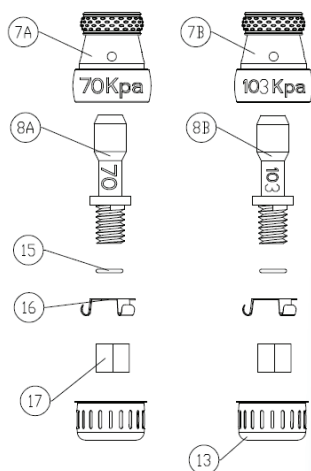
Using the correct vent for your elevation is essential for safe and successful pressure canning. As elevation increases, air pressure decreases, which affects the temperature inside the canner. Installing the proper vent ensures the canner reaches and maintains the correct pressure to safely process food at your elevation.

Before pressure canning, determine your elevation and install the vent specified for your elevation. Each vent also has a regulator which corresponds to that vent. It is important to use the correct regulator with the correct vent for your elevation. Refer to the chart on pg. 7 to find the correct vent and pressure setting for your location. Note: Use Google to search your altitude based on your zip code.

HOW TO CHANGE THE PRESSURE REGULATOR VENT

Your Roots & Harvest pressure canner comes with the 103 kPa vent installed if you live or will be processing at elevation at or less than 1,000' you must change the vent to the one that is etched with 70 kPa that came with your canner.

1. Remove the pressure regulator (7) (if installed).
2. Turn the lid over and remove the vent cover (13).
3. Use a wrench to disassemble vent nut (17).
4. Remove the vent clamp (16) and vent (8) from the lid.
5. Check that the vent has the gasket (15) installed prior to installing the vent onto the lid.
6. Mount vent cover clamp (16) onto the vent (8) threads.
7. Fasten vent nut (17) with a wrench over the vent clamp and tighten so the vent is firmly installed, then reinstall the vent cover (13).



ELEVATION IN FEET	PRESSURE FOR WEIGHTED GAUGE/REGULATOR - PSI	PRESSURE FOR VENT - KPA	PRESSURE FOR DIAL GAUGE IN POUNDS (PSI)
0-1,000	10 - red	70 kPa	11
1,001-2,000	15 - black	103 kPa	11
2,001-3,000	15 - black	103 kPa	12
3,001-6,000	15 - black	103 kPa	13

ASSEMBLY

Before each use, inspect and assemble the pressure canner carefully. All parts must be clean, properly installed, and in good working condition BEFORE PROCEEDING.

1. Prior to first use, install the vent for your elevation. Note: the pressure canner comes with the vent for elevations over 1,000 feet installed. If will be processing at an elevation under 1,000 feet, you will need to install the other vent that is included with your canner. See page 6 for more information. Look through the vent to ensure it is not obstructed. If the vent or vent hole covers are blocked, carefully clear them using a toothpick or other small, thin object.
2. Turn the lid over and check that all nuts on the underside of the lid are tight.
3. Check that the handles to lid and pot are securely installed and are not cracked or damaged.
4. Inspect the silicone gasket (12) to make sure it is properly installed and not cracked, dry, or deteriorated.
5. Confirm that the pressure gauge is securely installed. To install the pressure gauge, first remove the nut, washer, and gasket from the gauge. Place the washer onto the threaded end of the gauge. From the top side insert the pressure gauge (9) into the lid aperture, then place the silicone gasket and washer onto the threads. Finally, tighten the nut using the supplied wrench.



6. Inspect the gaskets on the lid safety lock and the vent. Make sure they are installed and in good condition. Replace them if they show signs of wear or damage.
7. Inspect the pot for dents and bulges. If these exist, **DO NOT USE** the pressure canner.
8. Before aligning the arrows, make sure the lid lock is in the correct position so the lid can be installed correctly. With the pressure gauge facing up, pull the latch on the lid handle to allow the lid lock to drop into the down position. If the lid lock is in the up position, the lid and pot handles will not align properly.
9. With the lid lock in the down position, align the arrows on the lid and pot handle and seat the lid onto the pot. You may need to apply gentle downward pressure, so the lid seats fully. Turn the lid clockwise until the lid and pot handles are aligned. You may want to practice this a few times before getting started, so once the jars are in the canner, the process goes smoothly.

CLOSING THE LID PROPERLY

- There are visible marks on the lid and on the pot handle to guide you through the lid open and close procedure. It may be necessary to press down on the lid as you turn to lock it in place.
- First, check the positioning arrows on the lid and the pot handles. Place the lid onto the pot to have the arrows positioned face to face (figure 1).
- Twist the lid towards the close direction until it stops moving. The lid can only be twisted if the safety latch is in the descended position (figure 2).
- To drop the lid safety lock, move the latch on the underside of the lid handle with the lid facing upwards. The lid safety lock is in the locked position if the red ring is visible and level with the aluminum ring.

