CanMate 11QT Manual

Everything you need to know to get started with Pressure Canning — from essential supplies and step-by-step instructions to practical tips and tricks for safe, long-lasting food preservation.

If we Can, you Can too!

CanMate Manual

Table of contents

1.Quick Start

2 Getting to Know Your CanMate

- Welcome to Your CanMate
- What Is Pressure Canning?
- Why Use Pressure Canning?
-

3. Safe Use

- Safe Use of Your CanMate
- Important Safety Rules

4.Get to Know Your CanMate

- Parts of Your CanMate
- The Weighted Gauge and Pressure Settings
- Base Plate and Stacking Plate

5.How Pressure Canning Works

- How Pressure Builds Up
- Weighted Gauge vs. Pressure Gauge Explained
- What Is Normal Operation?

6.Preparation

- Choosing Suitable Jars
- Fill and Close Jars
- Water and Placement in the Pressure Canner
- Check Before You Start

7.Pressure Canning Step by Step

- Step 1 — Fill the Pressure Canner
- Step 2 — Close the Lid
- Step 3 — Venting
- Step 4 — Place the Weighted Gauge
- Step 5 — Build Pressure
- Step 6 — Start the Processing Time

8. After canning

- Let the canner cool down.
- Open safely
- Let pots rest
- Check vacuum

9. Avoiding common mistakes

- Most common beginner mistakes
- What is normal behavior?
- When should you intervene?

10. Maintenance and cleaning

- Clean after use
- Maintain sealing ring
- Check valve and pressure gauge
- Storage of your CanMate

11. Troubleshooting (FAQ)

- canner does not build up pressure
- The small weight isn't moving.
- No vacuum in jars
- Other questions and solutions

12. Technical information

- Technical specifications
- Parts overview

13. Warranty and contact

- Warranty conditions
- Contact and support

1. Quick start

Your First Time with the CanMate

With this short guide, you can immediately start Pressure Canning safely. However, we strongly recommend reading the full manual for additional explanations, safety information, and practical tips.

What you need:

- Filled CanMate Glass Jars
- Base Plate
- Water
- Heat Source
- Timer or Clock

Step 1 — Prepare the Pressure Canner

- Place the base plate in the Pressure Canner.
- Place the filled jars upright on the base plate inside the Pressure Canner.
- Add 3 liters of water.
- If you are using two layers of jars, place the stacking plate between the layers.

Step 2 — Close the Lid

- Check that the sealing ring is properly positioned.
- Close the lid.
- Leave the valve open.

❗ Do not place the weighted gauge yet!

Step 3 — Venting (Important!)

- Turn the heat to the highest setting.
- Wait until steam starts coming out of the valve.
- Allow the steam to vent continuously for 10 minutes. This ensures the correct temperature inside the Pressure Canner.

Step 4 — Place the Weighted Gauge

- Place the weighted gauge on the valve.
- Choose the correct pressure setting/PSI (0, 1, or 2 rings).
- The pressure will now begin to build.

Step 5 — Start the Processing Time

- Once the weighted gauge starts to wobble gently:

Lower the heat, but make sure the weighted gauge continues moving gently.

Start the processing time.

- Gentle wobbling = correct pressure.

Step 6 — After the Processing Time

- Turn off the heat.
- Allow the Pressure Canner to cool down naturally.
- Only remove the weighted gauge once the pressure gauge reads zero.
- Always open the lid away from you.

Step 7 — Let the Jars Rest

- Carefully remove the jars from the Pressure Canner.
- Leave them undisturbed for 12–24 hours.
- Then check the vacuum seal.
- Above all, remember this:

🧪The weighted gauge determines the correct pressure — not the pressure gauge.

🧪Gentle wobbling is perfect.

🧪Never force cooling.

Read the full manual for detailed explanations, safety tips, and troubleshooting.

2. Welcome to your CanMate

Congratulations on your CanMate!
With this Pressure Canner, you can safely preserve food for long periods without the need for a refrigerator or freezer. Thanks to Pressure Canning, vegetables, meat, soups, sauces, and even complete meals stay shelf-stable for a long time while preserving their flavor and nutritional value.
Pressure Canning has been a popular preservation method in the United States and Canada for decades. In Europe, this method is still less widely known, but more and more people are discovering how practical, sustainable, and reliable it is.
With your CanMate, you decide what goes into your pantry. You can preserve seasonal produce for longer, reduce food waste, and always have a homemade meal ready whenever it suits you.

What Is Pressure Canning?
Pressure Canning is a preservation method in which food is heated under high pressure. Because of this pressure, the temperature inside the Pressure Canner rises above the boiling point of water (100°C / 212°F). This allows harmful bacteria to be destroyed that can survive during regular water bath canning methods.
This makes Pressure Canning suitable for preserving:

- Vegetables
- Meat and poultry
- Fish
- Soups and sauces
- Complete meals

What Will You Learn in This Manual?
This manual will help you get started with Pressure Canning step by step, safely and confidently. You will learn, among other things:

- How the CanMate is assembled
- How pressure works inside the Pressure Canner
- How to properly prepare jars
- How to perform Pressure Canning step by step
- What to look out for during and after the process

You will also find practical tips and answers to frequently asked questions.

Good to Know
Pressure Canning may seem intimidating at first, but once you understand how the process works, you will discover that it is logical and straightforward. The CanMate is designed to make Pressure Canning simple and easy to use.
Before you begin, take the time to carefully read through this manual. This will help you understand exactly what you are doing and achieve the best possible results.
Would you like additional guidance during the process? We also offer a complete digital course with instructional videos and recipes.

3. Safe use of your CanMate

Pressure Canning uses high temperatures and pressure. That may sound intimidating, but when you follow the correct steps, it is a safe and reliable way to preserve food.

Please read the safety guidelines below carefully before you begin. They will help you work safely and ensure that your CanMate continues to function properly and reliably.

Important Safety Rules

- Use the CanMate only for Pressure Canning as described in this manual.
- Never leave the Pressure Canner unattended during use.
- Always make sure there are at least 3 liters of water in the Pressure Canner. Slightly more water is better than too little. If you are working at a pressure of 15 PSI, use 4 liters of water.
- Never open the Pressure Canner while pressure is still present inside.
- Before each use, check that the valve, sealing ring, and weighted gauge are clean.
- Use the CanMate only on a stable heat source capable of supporting the weight of the Pressure Canner.

Why Pressure Is Important

During Pressure Canning, food is heated to a temperature above 100 °C / 212 °F (depending on the number of rings on the weighted gauge). Only at these higher temperatures can harmful bacteria be safely eliminated. Maintaining the correct pressure inside the Pressure Canner is therefore essential.
The pressure inside your CanMate is regulated by the weighted gauge on top of the valve. When the weighted gauge begins to wobble or release steam gently, you know the correct pressure has been reached.
The weighted gauge is always the leading indicator — not the pressure gauge.

Never Open the Pressure Canner Under Pressure

As long as there is pressure inside the Pressure Canner, the lid will remain locked. Opening it too early may release extremely hot steam and cause serious burns.
Always allow the Pressure Canner to cool down naturally. Only remove the weighted gauge once all pressure has disappeared and the pressure gauge reads zero.
Never force cooling by:

- Pouring cold water over the Pressure Canner
- Opening the valve
- Lifting the weighted gauge

Check Before Each Use

Before you begin, quickly review the following points:

- The sealing ring is clean and properly seated.
- The valve is free from dirt or food residue.
- The weighted gauge can move freely.
- The base plate and stacking plate are correctly positioned inside the Pressure Canner.

The base plate is the smaller of the two plates and should be placed with the convex side facing upward. The stacking plate is larger and should be placed with the convex side facing downward.
This check takes less than a minute and helps prevent most problems.

Use Suitable Jars

- Only use glass jars that are suitable for Pressure Canning. The glass must be strong enough to withstand changes in temperature and pressure. We recommend using Mason jars, preserving jars, or screw-top jars. You can find our Mason jars specifically designed for this purpose here.
- Jars with screw-top lids can also be used, provided you can properly check afterward whether a vacuum seal has formed inside the jar.

Working Safely = Working Comfortably

When you follow the steps described in this manual, the CanMate manages most of the process automatically. You do not need to force or constantly adjust the pressure — calm and steady operation provides the best and safest results.

Please Note — Black Discoloration Is Normal

The inside of the aluminum Pressure Canner may darken or develop black discoloration after the first few uses. This is completely normal for aluminum Pressure Canners and is not a defect.
This discoloration:

- Is normal during Pressure Canning
- Does not affect the preparation of food nor pressure build-up
- Is not covered under warranty because it is a natural property of aluminum
- The discoloration can be reduced by using water with a small amount of vinegar or lemon juice, but cleaning it is not necessary.

4. Parts of your CanMate

Before you begin Pressure Canning, it is helpful to understand the different parts of your CanMate and their functions. In this chapter, you will become familiar with the most important components so you know exactly what happens during use.
First, take a look at the overview of the parts shown in the image. Below, you will find a brief explanation of each component.

The Pressure Canner
The Pressure Canner forms the base of the CanMate. This is where you place the water and the filled jars. During use, pressure builds up inside the Pressure Canner, allowing the temperature to rise higher than during normal cooking.

The Lid
The lid seals the Pressure Canner airtight. As pressure builds up, the lid is automatically locked firmly into place. This means the Pressure Canner can only be opened once all pressure has completely dissipated.

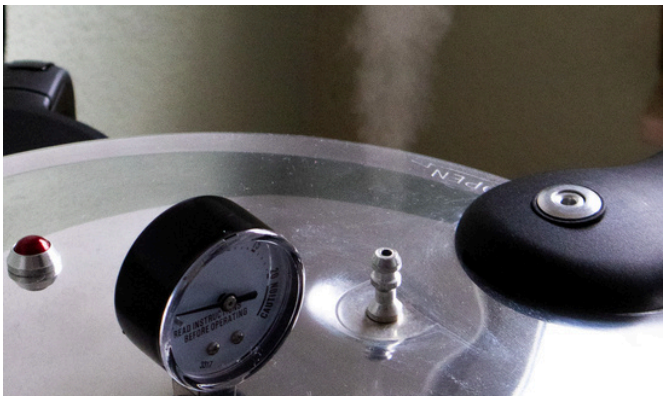
The Sealing Ring
The sealing ring (the rubber ring inside the lid) prevents steam from escaping around the edge.
Before each use, check whether the sealing ring:

- Is clean
- Is properly positioned
- Has no cracks or damage
- Does the sealing ring need replacement? You can order a new sealing ring from our webshop.

A properly fitted sealing ring is essential for building and maintaining pressure.

The Pressure Gauge
The pressure gauge indicates how much pressure is inside the Pressure Canner. Please note that a pressure gauge may have slight deviations.
During Pressure Canning, the weighted gauge is **always the leading indicator** — not the exact value shown on the pressure gauge.

The Valve
Steam escapes from the Pressure Canner through the valve. During heating, air first exits the Canner through this opening. Later, the weighted gauge automatically regulates the correct pressure through the valve. Always make sure that the valve is clean and unobstructed.



The Weighted Gauge (Pressure Regulator)
The weighted gauge is one of the most important parts of your CanMate. This component automatically determines and regulates the pressure inside the Pressure Canner. When the weighted gauge begins to wobble gently or release steam softly, it means the correct pressure has been reached.

You can adjust the pressure using the rings:

- 0 rings (5 PSI) → For preserving applesauce or other high-acid foods
- 1 ring (10 PSI) → For Pressure Canning below 300 meters / 1,000 feet altitude
- 2 rings (15 PSI) → For Pressure Canning above 300 meters / 1,000 feet altitude or for sterilization purposes

Always use the setting specified in the recipe or recommended processing instructions.
You do not need to increase the heat to achieve a higher reading on the pressure gauge. As soon as the weighted gauge moves gently, the pressure is correct.

2 rings (15 PSI) → For Pressure Canning above 300 meters / 1,000 feet altitude

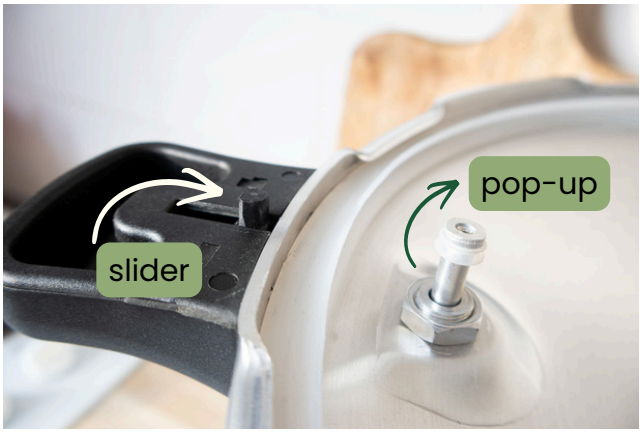
*PSI = Pressure per square inch

The Base Plate (Small)
The base plate (placed with the convex side facing upward) prevents jars from standing directly on the bottom of the Pressure Canner. This helps protect jars from cracking or breaking.
Never use the CanMate without the base plate. If your CanMate includes both a base plate and a stacking plate, you can identify the base plate because it is slightly smaller than the stacking plate.

The Stacking Plate (Large)
With the stacking plate (placed with the convex side facing downward), you can create a second layer of jars. This allows you to make optimal use of the space inside the Pressure Canner.
Make sure that:

- The bottom jars are standing securely
- The stacking plate lies flat
- The jars are not tightly pressed against each other

Pop-Up Safety Mechanism
One of the handles contains a pop-up safety mechanism. Make sure this mechanism is in the down (open) position before closing the Pressure Canner.
If the pop-up is in the up (locked) position, hold the lid by the pressure gauge and slide the black slider on the inside sideways until the pop-up drops back down.



Why These Parts Are Important
All parts of the CanMate work together to automatically create the correct pressure and temperature for safe Pressure Canning. This means you do not have to manually control the process yourself — as long as all components are correctly positioned, the Pressure Canner does the work for you.
Take a moment to become familiar with the different parts. This will make the process easier later on and help you feel more confident when Pressure Canning for the first time.

5. How pressure works in your CanMate

To properly understand Pressure Canning, you do not need any technical knowledge. However, it is helpful to understand what happens inside the Pressure Canner and what you should pay attention to during the process.

Once you understand this, you will notice that Pressure Canning actually works in a very logical and straightforward way.

What Happens Inside the Pressure Canner?
When you heat the CanMate, the water inside the Pressure Canner begins to boil and steam is created. Because the lid is closed, the steam cannot escape freely. As a result, pressure builds up inside the Pressure Canner.
Due to this pressure, the temperature rises above the normal boiling point of water (100 °C / 212 °F). It is this higher temperature that allows food to be preserved safely.

Why a Higher Temperature Is Needed
Traditional water bath canning does not destroy all bacteria. Some microorganisms, such as the bacteria responsible for botulism, can survive temperatures of 100 °C / 212 °F.
With Pressure Canning:
The temperature can rise up to 121 °C / 250 °F (depending on the number of rings used on the weighted gauge)
Harmful bacteria and bacterial spores are destroyed
Food remains safe and shelf-stable for a long time
This is why maintaining the correct pressure is so important.

The Role of the Weighted Gauge
The weighted gauge automatically regulates the pressure inside your CanMate.
When the correct pressure has been reached:

- The weighted gauge begins to wobble gently
- You hear a soft hissing sound
- Excess steam escapes through the valve

This means the Pressure Canner is operating at exactly the correct pressure.

The weighted gauge is always the leading indicator. You do not need to increase the heat to force the pressure gauge to reach a specific value.

The Pressure Gauge Explained

The pressure gauge gives an indication of the pressure inside the Pressure Canner. Because a pressure gauge is a sensitive instrument, it may vary by approximately 5% from the actual pressure.

In addition, impacts during transport — such as dropping the box — may affect the accuracy of the pressure gauge.

Therefore, always remember the following:

- Is the weighted gauge moving? → Then the pressure is correct.
- Is the pressure gauge reading slightly lower than expected? → That is not a problem, as long as the weighted gauge is moving.

There is no benefit in increasing the heat to force the pressure gauge to reach an exact PSI reading. Doing so may cause the water to evaporate too quickly and could even cause the Pressure Canner to boil dry, potentially making it unusable on induction or ceramic cooktops (please note: this is not covered under warranty).

If you are concerned about boiling dry, you may use 4 liters of water instead of the standard 3 liters. If you are working at a pressure of 15 PSI, it is advisable to use 4 liters of water in any case.

Gentle Wobbling Is Perfect

The weighted gauge does not need to move aggressively or make constant noise. The ideal situation is:

- A gentle wobble
- An occasional soft hissing sound

Too much movement usually means the heat is set too high. In that case, lower the heat slightly, while ensuring the weighted gauge continues to wobble or hiss gently.

Why Excessive Heat Offers No Advantage

When the heat is too high:

- Water evaporates faster
- The Pressure Canner may boil dry
- The bottom of the Pressure Canner may warp
- You waste unnecessary energy

Gentle, stable pressure provides the safest and best results.

Above all, remember this:

During Pressure Canning, you only need to check one thing:
Is the weighted gauge moving gently?
→ Then your CanMate is working exactly as intended.

6. Before you begin

Good preparation makes Pressure Canning easier and helps ensure the best possible results.
Take a moment to prepare everything before heating the CanMate.
Use the steps below as a checklist.

Choose Suitable Jars
Use glass jars that can withstand changes in temperature and pressure. Many types of glass jars are suitable, as long as the glass is strong enough.

For example, you can use:

- Vita Mason jars
- Screw-top jars where you can clearly check whether a vacuum seal has formed
- Preserving jars (with or without clips)
- Sturdy glass jars from store-bought products that have already been used

Please Note:

- Always check jars for cracks or damage.
- Do not use damaged jars.
- Make sure the rims of the jars are clean and smooth.

When using Weck jars with clips, use at least 4 to 5 clips. This is important because the pressure inside a Pressure Canner is higher than in a traditional preserving kettle. If too few clips are used, the pressure inside the Pressure Canner may cause the lid to shift, preventing a proper vacuum seal from forming.

Use Different Jar Sizes
You can place jars of different sizes inside the CanMate at the same time.
For example, if you are using both half-liter jars and one-liter jars together, always use **the processing time required for the largest jar size**.

Fill the Jars Correctly
When filling jars:

- Always leave 2.5 cm / 1 inch of headspace at the top of the jar
- Make sure there are no food residues on the rim of the jar
- Tighten screw-top lids finger-tight only (do not overtighten)
- Air must be able to escape from the jar during the process so that a proper vacuum seal can form afterward.

Step-by-Step Plan for Jar Filling

Step 1 — Choose a Recipe
Every type of food or combination of ingredients requires its own Pressure Canning recipe. You can find recipes online or browse the recipe collections on our website.

Why?
Each product requires a specific processing time for safe Pressure Canning, and this information is provided in the recipe.

Step 2 — Fill the jars
Fill the pots so that 2.5 cm remains free from the rim of the pot.

Why?
That space is needed so that the contents can expand and the jar can vacuum properly.

Step 3 — Add Liquid (If Necessary)
In most Pressure Canning recipes, liquid is added to the jars. For example, when Pressure Canning potatoes, you should add water to the jar.

Why?
The liquid helps the heat penetrate properly to the center of the food.

Step 4 — Remove Air Bubbles
Use a wooden stick or similar utensil to gently release as many air bubbles as possible from the jar.

Why?
Trapped air bubbles can interfere with the formation of a proper vacuum seal.

Step 5 — Close the Jar
Tighten the lid finger-tight only; do not use excessive force or fully tighten it with your wrist.

Why?
If the lid is too tight, air cannot escape during Pressure Canning and a proper vacuum seal may not form. If the lid is too loose, the contents of the jar may leak into the Pressure Canner.

Water in the Pressure Canner
Add 3 liters of water to the Pressure Canner (see specifications later in this manual).
If you are working at 15 PSI, or use a ceramic plate add 4 liters of water.
Important:

- The jars stand in steam and are not fully submerged in water
- There must always be enough water remaining during the process

Too little water may cause the Pressure Canner to boil dry

Place the Base Plate and Stacking Plate
Always place the base plate in the Pressure Canner first (convex side facing upward).
This prevents direct contact between the jars and the hot bottom of the Canner.
Are you using two layers of jars?

1. Place the bottom layer of jars first
2. Then place the stacking plate securely on top (convex side facing downward)
3. Next, place the second layer of jars on top

Make sure the jars are stable and not tightly wedged together.

Final Check Before You Start:
Go through this short checklist before beginning:

- The jars are filled correctly and properly closed
- The base plate is correctly positioned
- Any stacking plate is stable
- There is enough water inside the Pressure Canner
- The sealing ring is properly seated inside the lid
- The valve is clean and unobstructed
- The weighted gauge is not yet placed on the valve

Now you are ready to begin Pressure Canning.

7. Pressure canning step by step

In this chapter, you will go through the complete Pressure Canning process step by step. Carefully follow the steps in the correct order. The CanMate handles most of the process automatically — you only need to guide it correctly.

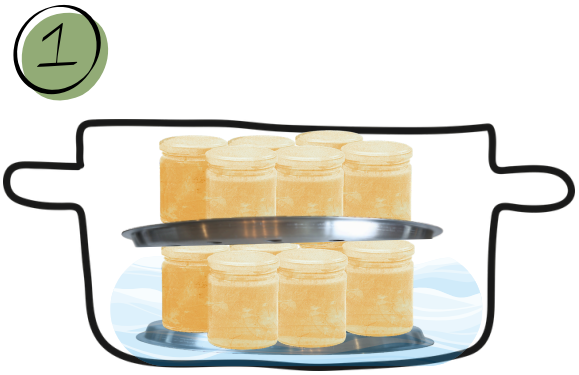
Step 1 — Fill the Pressure Canner
Place the base plate inside the Pressure Canner.

- Add a generous 3 liters of water. If you are working at 15 PSI or use an ceramic plate add 4 liters of water.
- Place the filled jars upright inside the Pressure Canner.

Make sure that:

- The jars do not touch or become tightly wedged together
- The jars stand securely

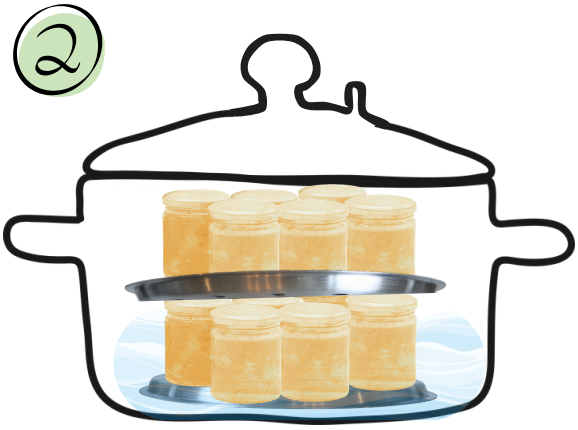
Are you using two layers of jars? Then place the stacking plate between the layers.



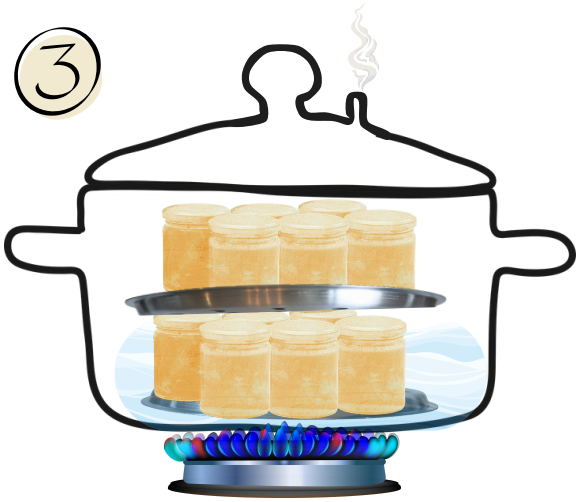
Step 2 — Close the Lid
Check that the sealing ring is properly positioned.

- Place the lid on the Pressure Canner.
- Close and lock the lid.

Do not place the weighted gauge on the valve yet.



Step 3 — Heating and Venting
Turn the heat source to high.
After a few minutes, steam will start coming out of the valve. A few minutes later, the pop-up mechanism in the handle will rise.
Once the pop-up has risen, steam can only escape through the valve. If the pop-up does not rise on its own after a few minutes, gently help it up with a skewer or chopstick. Alternatively, place the weighted gauge on the valve briefly and remove it as soon as the pop-up has risen.
Allow the steam to vent continuously for at least 10 minutes.
This step is important. All air must be removed from the CanMate. Only pure steam ensures the correct temperature and pressure inside the CanMate. Do not skip or shorten this step.



Step 4 — Place the Weighted Gauge
After venting for 10 minutes:

- Carefully place the weighted gauge on the valve
- Choose the correct setting (0, 1, or 2 rings)

The pressure inside the Pressure Canner will now begin to build.

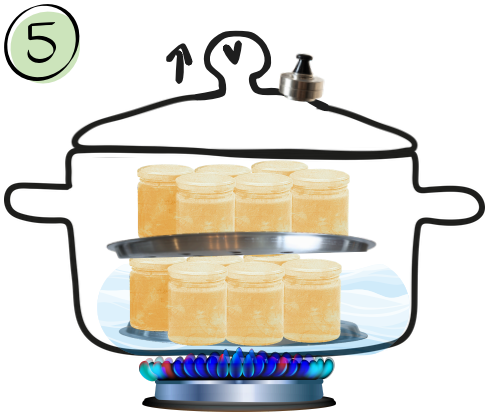
Step 5 — Build Pressure in the Pressure Canner
The pressure will rise gradually.
Once the correct pressure has been reached:

- The weighted gauge begins to wobble gently
- You hear a soft hissing sound

Now lower the heat until the weighted gauge continues to move gently.

- Gentle wobbling = perfect pressure.

The weighted gauge should not move violently or release steam continuously with force.



Step 6 — Start the Processing Time
As soon as the weighted gauge begins to wobble gently, start the processing time according to the recipe or recommended processing instructions.
During Pressure Canning:

- Occasionally check whether the weighted gauge is still moving gently
- Adjust the heat on your stove if necessary
- Otherwise, leave the Pressure Canner undisturbed

You do not need to closely monitor the pressure gauge — the weighted gauge automatically regulates the pressure.

Normal Behavior of the CanMate:
✓ A gently wobbling weighted gauge
✓ Occasional soft steam sounds
✓ A stable pressure gauge

Not Normal:
❌ The weighted gauge is not moving at all
❌ Excessive steam loss
❌ The Pressure Canner boiling dry (no water remaining)
In these situations, you must adjust the heat or stop the process immediately.

Important to Remember

- Do not increase the heat to reach an exact PSI reading on the pressure gauge.
- The weighted gauge determines the correct pressure.
- Gentle, steady heat provides the best results.

Once the processing time is complete, turn off the heat and allow the Pressure Canner to cool down naturally.

8. After canning: cool down and open

Once the processing time is complete, the Pressure Canning process is not finished yet. Cooling the Pressure Canner is an important part of the preservation process and helps ensure that the jars form a proper vacuum seal.
Take your time with this step.
The CanMate will now continue working automatically.

Step 1 — Turn Off the Heat Source
Once the processing time is complete:
- Turn off the heat source completely
- Leave the Pressure Canner in the same place

Preferably, do not move the Pressure Canner while it is cooling. Leave it undisturbed on the stove.

Step 2 — Allow the Pressure Canner to Cool Naturally
The pressure inside the Pressure Canner must decrease slowly and naturally. This may take some time, depending on the size of the Pressure Canner and the number of jars inside.
Never speed up the cooling process.
Do not:
- Pour cold water over the Pressure Canner
- Lift the weighted gauge
- Open the valve
- Move the Pressure Canner

Cooling too quickly may cause:
- Liquid loss from the jars
- A poor vacuum seal
- Glass breakage

Patience provides the best results here.

Step 3 — Check That All Pressure Has Disappeared
The Pressure Canner can only be opened safely when:
The pressure gauge reads zero
No more steam is escaping
The weighted gauge is completely still

Carefully remove the weighted gauge. For safety, use an oven mitt or dishcloth.
Then wait approximately 5 minutes before opening the lid. This allows any remaining pressure differences to stabilize.

Step 4 — Open the Lid Safely
Always open the lid away from you so that any remaining steam does not escape toward your face or hands.
Lift the lid carefully and allow condensation to drip back into the Pressure Canner.

Step 5 — Remove the Jars from the Pressure Canner
Preferably use jar lifters.
- Place the jars upright on a cloth or wooden surface.
- Do not place them on a cold countertop.
- Leave space between the jars so they can cool properly.

Do not tighten the lids or tilt the jars.

Step 6 — Let the Jars Rest
Leave the jars undisturbed for at least 12 to 24 hours.
During this time:
- The vacuum seal forms
- The lids seal permanently
- The contents stabilize

You may hear a soft “pop” sound — this means the vacuum seal has formed successfully.

Step 7 — Check the Vacuum Seal
Once the jars have cooled completely, check each jar carefully.
For Mason jars with two-piece lids specifically designed for Pressure Canning:
- Unscrew the ring and remove it from the Mason jar
- Carefully check whether the flat lid is vacuum-sealed to the jar

For screw-top jars and Mason jars:
- The lid should curve inward
- The lid should not click when pressed

For preserving jars (like Weck):
- Remove the clips
- Check whether the lid remains firmly attached

Jars that did not seal properly should either:
- Be stored in the refrigerator and consumed within a few days
- Or be processed again

Step 8 — Clean and Store
Afterward:
- Dry the jars thoroughly
- Label the jars with the contents and date, or write on them using a chalk marker
- Preferably store the jars in a cool, dark place

When storing Mason jars, it is best to remove the screw bands. This makes it easier to notice if a jar has lost its vacuum seal.

Well Done!
You have now successfully completed the full Pressure Canning process. With a little experience, this will soon become a simple and familiar routine.

9. Common mistakes and how to avoid them

When you first start Pressure Canning, it is completely normal to need some time to get familiar with the process. Most issues are not caused by the device itself, but by small misunderstandings about how pressure works.
Below, you will find the most common situations and how to easily prevent them.

Over-tightening jars

What Is Happening?
Air cannot escape from the jar during heating.

Consequence:
- **N**o proper vacuum seal
- Lids may deform

Solution:
Tighten screw-top lids finger-tight only — not fully tight.

Believing that the pressure gauge needs to be perfectly precise.

What Is Happening?
The pressure gauge is showing a value slightly below the expected pressure, which may cause uncertainty.
Good to Know:
A pressure gauge may vary by approximately 5%.
Solution:
Is the weighted gauge moving gently?
→ Then the pressure is correct.
The weighted gauge is always the leading indicator.

Skip venting.

What Is Happening?
The weighted gauge was placed on the valve too early.

Consequence:
- Air remains inside the Canner.
- Temperature lower than intended
- Preservation becomes unsafe

Solution:
Always allow steam to vent for 10 minutes before placing the weighted gauge on the valve.

Cooling Down Too Rapidly

What Is Happening?
The Pressure Canner is being cooled down actively to save time.

Consequence:
- Liquid forced out of the jars
- The vacuum seal may fail
- Riskisk of glass breakage

Solution:
Always allow the Pressure Canner to cool down naturally. Patience is an important part of the Canning process.

Turning the heat up too high

What Is Happening?
Users try to reach an exact PSI reading on the pressure gauge by increasing the heat.

Why This Is Not Necessary:
The pressure is regulated by the weighted gauge not by the exact position of the pressure gauge.

Solution:
As soon as the weighted gauge begins to wobble gently lower the heat slightly. More heat does not improve the result — it only causes more water evaporation and increases the risk of the Canner boiling dry, which is not covered under warranty.

Using insufficient water

What Is Happening?
During the process, all the water inside the Pressure Canner evaporates.

Consequence

- **T**he Pressure Canner may boil dry (this is not covered under warranty)
- The bottom of the Pressure Canner may warp

Solution
Always use the recommended amount of water and avoid setting the heat too high.

Opening the canner too quickly

What Is Happening?
The Canner is opened immediately after the processing time is finished.

Consequence

- Steam escapes forcefully from the Pressure Canner
- Liquid forced out of the jars

Solution
Only open the Canner when:
The pressure gauge reads zero
No more steam is escaping
The weighted gauge has been removed

Doubts after the first time

Did Everything Go Well?
Many users wonder after their first time whether everything went correctly. That is completely normal.

Remember:
A gently wobbling weighted gauge = correct pressure

Natural cooling = a proper vacuum seal

Confidence comes quickly. After a few sessions, Pressure Canning will start to feel like a familiar routine.

10. Maintenance and cleaning

Proper maintenance helps ensure that your CanMate continues to operate safely and lasts for many years. Fortunately, cleaning and maintenance are simple and require very little time.
Make it a habit to briefly inspect and clean the Pressure Canner after each use.

After Every Use
Once the CanMate has completely cooled down:

1. Remove the lid from the Pressure Canner
2. Remove the base plate and, if applicable, the stacking plate
3. Wash the Pressure Canner, base plate, and stacking plate with warm water and mild dish soap
4. Dry all parts thoroughly before storing them

Do not use scouring pads or aggressive cleaning products, as these may damage the surface.

Cleaning the Lid
Clean the lid using warm water and a soft cloth or sponge.
Pay special attention to:

- The rim of the lid
- The valve
- The area around the sealing ring

❗ Make sure no food residue remains behind.
Do not leave the lid submerged in water longer than necessary.

Check the Sealing Ring
The sealing ring is a wear part and requires extra attention.
After use:

- Remove it from the lid
- Clean it with warm water
- Allow it to dry completely

Regularly inspect the sealing ring for:

- Cracks
- Dryness or brittleness
- Deformation

Replace the sealing ring if it becomes damaged or no longer feels smooth and flexible.

Keep the Valve Clean
The valve must always remain clear so that steam can escape properly.
Before each use, check:

- Whether the valve is open
- Whether there are no food residues or limescale deposits present

You can carefully clean the valve using warm water or a soft brush.
Never use sharp objects to clean the valve.

The Pressure Gauge
The pressure gauge is a sensitive component.

- Avoid impacts or dropping the Pressure Canner
- Do not apply cleaning products directly to the pressure gauge
- Clean it only with a slightly damp cloth

A small deviation in the reading is normal.

For long-term storage:
Store the CanMate in a dry location.

- Place the lid loosely on the Pressure Canner (do not seal it closed)
- Store the sealing ring separately in a dry place
- Make sure all parts are completely dry

This helps prevent odors and extends the lifespan of the sealing ring.

Regular Inspection
Check occasionally whether:
The sealing ring is in good condition
The valve is clear
The weighted gauge is clean
The base plate and stacking plate remain straight
With these simple checks, your CanMate will continue to operate reliably.

Normal Discoloration of Aluminum
After use, the inside of the Pressure Canner may darken or develop black discoloration. This is a normal reaction of aluminum to heat, water, and minerals from food. This discoloration is completely harmless and does not affect the safety or operation of the Pressure Canner. Cleaning it is not necessary, the Pressure Canner remains fully functional.

11. Troubleshooting (FAQ)

Below you will find solutions for situations you may encounter during or after pressure canning. In most cases, minor adjustments are sufficient to resolve the problem.

The small weight does not move.

Possible Causes:
- Pressure has not yet been reached
- The heat is too low
- The valve is clogged

Solution:
- Wait a few more minutes
- Increase the heat slightly
- Check whether the valve is clear

Liquid is coming out of the pots

Possible Causes:
- The Canner cooled down too quickly
- Pressure fluctuations during processing
- The jars were closed too tightly

Solution:
- Always allow the Pressure Canner to cool down naturally
- Keep the heat stable during processing
- Tighten lids finger-tight only
- A small amount of liquid loss is normal and is usually not a problem.

The small weight moves very wildly or continuously blows steam.

Possible Cause:
- The heat is set too high

Solution:
- Lower the heat until the weighted gauge wobbles gently.

Gentle and steady movement is ideal.

Jars do not create a vacuum

Possible Causes:
- The rim of the jar was not clean
- The lid is damaged
- The jar was closed too tightly
- The Canner cooled down too quickly

Solution:
- Check the jar and lid carefully
- Use a new lid if necessary
- Reprocess the jar or store it in the refrigerator

Steam is escaping along the edge of the lid.

Possible Causes:

- The sealing ring is not positioned correctly
- The sealing ring is worn or damaged
- The lid was not closed properly

Solution:

- Stop the process
- Cool down the Canner completely
- Check and replace the sealing ring if necessary

The jars are broken

Possible Causes:

- Damaged glass
- Temperature differences extreme
- Jars placed directly on the bottom of the Pressure Canner

Solution:

- Use only undamaged jars
- Always use the base plate
- Do not place hot jars on a cold surface afterward

The pan is not building up pressure

Check the Following:

- Is the sealing ring positioned correctly?
- Is the valve clear and unobstructed?
- Was the weighted gauge placed too early?
- Is the heat high enough?
- Did the pop-up rise once steam was strongly escaping from the vent pipe?

Adjust these points if necessary and start the process again.

The pressure gauge is showing less than expected.

Good to Know:

- A pressure gauge may deviate by approximately 5%.
- If the box containing the CanMate was handled roughly during transport, the deviation may be slightly greater.

Solution:

- Is the weighted gauge moving gently?

Then the pressure is correct and you do not need to adjust anything.

A few drops of water are leaking from my handle.

Good to Know:
If the pop-up has not risen yet while a considerable amount of steam is already escaping from the valve, some steam may enter the chamber of the pop-up mechanism. This steam can cool down and form water droplets. Once the pop-up rises, the dripping will usually stop almost immediately.

My pop-up is not going up (fully). What can I do?

Good to Know:

- As soon as a strong stream of steam begins escaping from the vent pipe, the pop-up mechanism in the handle should fully rise within a few minutes. If this does not happen, or only rises partially, you can try the following:

Solution:

- Gently help the pop-up rise using a skewer or a wooden chopstick, for example
- Temporarily place the weighted gauge on the valve stem

As soon as the pop-up has fully risen, remove the weighted gauge again. Then allow the Pressure Canner to continue venting until the required 10 minutes have been completed.

If You Are Unsure Whether the Food Is Safe
When in doubt, always follow this rule:

Do not taste it — throw it away.
Safety always comes first.

Any Questions?
Do you have a question that is not covered here?
Feel free to contact us at info@pressurecanning.nl

We are happy to help you!

12. Technical specifications

Below you will find the most important technical specifications of your CanMate. This information may be useful during use, maintenance, or when contacting customer support.

Product Details:
Product Name: CanMate 11 QT Pressure Canner
Material: Aluminum
Compatible Heat Sources: Suitable for gas, electric, induction, and ceramic cooktops*
Always make sure your cooktop can safely support the weight of a fully loaded Pressure Canner.
Not suitable for wood-fired or fireplace stoves. Safe Pressure Canning requires a stable and consistent heat source, which is difficult to maintain on this type of stove.

Capacity
Total capacity: 11 quarts (approximately 11 liters)
Suitable for, among others:

- 5 half-liter jars (pints)
- 10 half-liter jars (pints) when using a model that includes a stacking plate
- 4 one-liter jars (quarts)

The exact capacity depends on the size and type of jars being used.

Pressure Settings
The pressure is regulated using the adjustable weighted gauge:

- **0 rings** — 5 PSI, suitable for canning acidic foods
- **1 ring** — 10 PSI, the correct pressure for Canning below 300 meters altitude
- **2 rings** — 15 PSI, the correct pressure for Canning above 300 meters altitude or for sterilization purposes

Always use the pressure setting recommended by the recipe or appropriate for your altitude.

Safety Features
The CanMate is equipped with:

- A pressure-regulating weighted gauge
- A pressure-locking lid
- A pressure gauge for pressure indication
- A sealing ring for an airtight seal
- A steam valve for controlled pressure release

Dimensions and Weight

- Diameter: approximately 27 cm
- Height: approximately 20 cm
- Empty weight: approximately 3,1 kg

Included Parts

- Included as standard:
- CanMate Pressure Canner
- Lid with pressure gauge
- Weighted gauge
- Base plate
- (Optional) stacking plate
- Sealing ring

13. Warranty and contact

We hope you enjoy your CanMate. The device is designed to function reliably for years when used according to this manual.

Warranty
Your CanMate is covered by a 2-year warranty against manufacturing and material defects from the date of purchase.
The warranty does not cover:

- Normal wear of parts (such as the sealing ring)
- Damage caused by improper use, including boiling dry
- Damage caused by dropping or impact
- Use that does not follow the instructions in this manual

Please keep your proof of purchase, as it may be required for warranty claims.

Replacement Parts
Replacement parts such as sealing rings and accessories are available through our webshops:

- pressurecanning.nl
- pressurecanning.de
- pressurecanningproducts.com

Contact
Do you have questions or need assistance? Feel free to contact us.
Pressure Canning Nederland BV
We are happy to help you.

Finally
With your CanMate, you can preserve food safely, sustainably, and conveniently. The more often you use your Pressure Canner, the easier and more natural the process will become.
Good luck and enjoy Pressure Canning!