

Canning on Smooth Top Ranges

Clemson Extension does not make recommendations for pressure canning on smooth top ranges. We do recommend that consumers with smooth-top ranges contact their range manufacturer for recommendations regarding pressure canning.

The manual supplied with the All-American pressure canner states the following. "ALL-AMERICAN Pressure Cooker/Canners are NOT recommended for use on glass top/flat ranges because its weight may cause the glass/ceramic to break. The diameter of the canner is also larger than most burners and may cause heat to transfer outward and damage the surrounding surface." (*Cooking Canning with the All-American Pressure Cooker/Canner: Instructions and Recipes, Wisconsin Aluminum Foundry Co. Inc.*)

Boiling waterbath canning on smooth top ranges generally requires the use of flat-bottomed metal pots that are no larger than the cooking eye surface. Graniteware canners are ridged on the bottom and thus are not suitable for use on smooth top ranges. Large, deep, flat-bottomed stockpots that have the capacity to hold (1) a rack, (2) upright, filled, closed jars and (3) water at a level of 1-2 inches above the top of the jars can be used. Ball also makes a canner specifically designed for use on smooth top ranges. Aluminum is a good choice for a boiling water canner; it transfers heat efficiently and is light-weight, inexpensive and rust-free. Stainless steel is another popular choice as it is virtually rust-free. However, it is a poor and uneven heat conductor. A stainless steel canner/cook pot should have an added layer of aluminum or copper on the bottom for better heat transfer.