



27L ELECTRIC BATH CANNER + MULTI COOKER

USE & MAINTENANCE

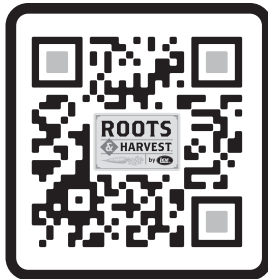
#1640



1 YEAR WARRANTY

ATTENTION:
IF ANY COMPONENTS OF THIS UNIT
ARE BROKEN, OR IF THE UNIT DOES NOT
OPERATE PROPERLY, PLEASE CONTACT
ROOTS & HARVEST AT **877-509-3457**

www.rootsandharvest.com



! CAUTION !

DO NOT dry heat appliance; always fill pot first with recommended amount of water or liquid. Surface gets hot to touch, keep children away from product when in use. **DO NOT** move appliance when filled with liquid.



IMPORTANT SAFETY INFORMATION



WARNING



Use extreme caution when removing lid. Burns may result from residual steam escaping from inside the pot. Lift the lid with lid bottom facing away from you and allow the drops of water to trickle back from the lid into the pot. **DO NOT** move appliance when filled with hot liquid.

IT IS IMPORTANT TO READ AND UNDERSTAND ALL OF THE INSTRUCTIONS AND SAFEGUARDS PRIOR TO USE

SAVE THIS MANUAL

Every user must read and fully understand this manual and its contents, especially the Important Safety Information, before using or operating the appliance. This manual must accompany this appliance.

1. Always ensure that the appliance is properly assembled and safely set up before use.
2. Set up and store the appliance out of reach of children. It is important to monitor the appliance when in use. Never leave the appliance unattended if it can be switched on and operated.
3. Use the appliance **only** for its intended use. **Indoor use only. Household/domestic use only; not for commercial purpose.** Improper use of this appliance voids the warranty.
4. **CAUTION:** This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety. Children should be supervised to ensure that they do not play with the appliance.
5. **WARNING:** Keep hands and face away from the lid and steam vents during operation. **DO NOT** remove the lid while water is boiling.
6. **WARNING: DO NOT** touch the appliance's hot surfaces. When in use, the appliance will become very hot to the touch. Always use the handles.
7. **CAUTION:** Always fill the pot with water between the max and min fill lines as indicated inside the pot when in use. **DO NOT** fill pot over the max fill line; this can result in boil over. Do not fill pot under the minimum fill line; this may result in complete water evaporation before desired process time is complete.
8. **CAUTION:** Unplug appliance and let cool completely before moving. **DO NOT** lift or move appliance during operation and/or while hot or when filled with liquid.

Electrical Safety Information

9. The appliance must be connected to a dedicated 110/120V AC electric supply only.
10. **WARNING:** For your safety, this unit is equipped with a 3-pronged, grounded plug and must be plugged into a properly grounded outlet. If your outlet is not of the proper type, it is your responsibility to have the outlet and wiring changed to the correct type. Do not cut off the third (grounding) prong. Do not use an adapter.
11. If this product is provided with a power-supply cord that is less than 1.4 m (4.5 ft.) long, this is to reduce the risks resulting from becoming entangled in or tripping over a longer cord.
12. **DO NOT** let cord hang over edge of table or counter, contact sharp edges or touch hot surfaces. Arrange the power cord so that it will not drape over the countertop or tabletop, contact sharp edges, or touch hot surfaces or where it can be pulled on by children or tripped over unintentionally.
13. **DO NOT** operate appliance with a damaged cord or plug or after the appliance malfunctions or has been damaged in any manner. Contact 877-509-3457 for Roots & Harvest Customer Service (M-F, 8:30 a.m. to 4:30 p.m. EST) or return the appliance to the nearest authorized service facility for examination, repair, or adjustment.
14. **NOTICE:** **DO NOT** attempt to repair or adjust any electrical or mechanical functions on this appliance. Doing so will void warranty.
15. To turn it on, first plug appliance into electrical outlet then turn the appliance on. Turn appliance off and remove plug from outlet when not in use and before cleaning.

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

THIS WARRANTY COVERS:

Roots & Harvest® 1640 Electric Bath Canner + Multi Cooker
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, 9:30 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.

Note: Household use only.

Revised August 30, 2023

NOTES

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16. Never unplug by pulling on the power cord; always pull directly on the plug itself.
17. **WARNING:** To protect against the risk of electrical shock, never immerse the appliance in water. DO NOT expose it to rain or moisture. DO NOT use the appliance if you are standing on a wet floor. DO NOT operate this appliance with wet hands or bare feet. In the event the appliance should fall into water, remove the plug from the wall socket before attempting to remove the appliance from the water. If submergence occurs, have the appliance examined by an authorized technician before use.

General Safety Information

18. Use appliance on a level, stable surface to prevent appliance from overturning and possibly causing injury and/or damage to appliance. Never move the appliance while appliance is in use.
19. **CAUTION:** To reduce the risk of fire, do not place anything directly on top of the appliance or against the side of the appliance when the appliance is in operation or hot.
20. **WARNING:** DO NOT use while under the influence of alcohol or prescription or non-prescription drugs as these may impair your ability to properly assemble or safely operate the appliance.
21. Use the appliance with supplied accessories only. **WARNING:** The use of accessories or attachments not recommended or sold by the manufacturer may cause injury, damage to personal property and may void your warranty.
22. Only qualified service technicians may repair this product using authentic parts and accessories. Never attempt to disassemble or repair the appliance yourself. Contact 877-509-3457 for Roots & Harvest Customer Service (M-F, 8:30am to 4:30pm EST).
23. **WARNING:** The warnings, cautions and instructions discussed in this instruction manual cannot cover all possible conditions or situations that could occur. It must be understood by the operator that common sense must be used.

ABOUT THIS APPLIANCE

The 27L Electric Bath Canner + Multi Cooker is a versatile kitchen appliance. Use it as a water bath canner; a cooker for heating water to cook pastas, corn on the cob, and lobster; and a dispenser for hot beverages like coffee, tea, and cocoa. It includes a canning rack as well as a spigot for serving beverages and draining.

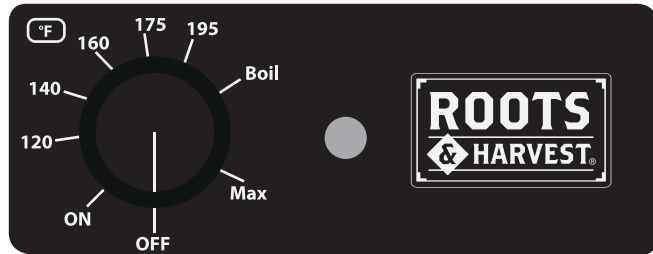
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PARTS



| # | PART |
|---|-------------------|
| A | Lid |
| B | Insulated handles |
| C | Pot |
| D | Spigot |
| E | Base |
| F | Indicator light |
| G | Canning Rack |



Temperature Settings

The device is equipped with a thermostat with sensor. The sensor reads the temperature from the bottom of the pot. The thermostat can be set between 120° to 212° F (Boil) (49° to 100° C).

When finished or pausing use of the canner, turn the knob counterclockwise to OFF.

NOTE: The indicator light will go out when the set temperature is reached and come on again when the appliance turns on to maintain the set temperature.

Product Name: Electric Bath Canner + Multi Cooker *The specifications may be changed without notice!*

Temperature: 86-212°F

Wattage: 1500

Basin volume: 27 Liter/7.13 gallons

Power: 110V 60Hz

Number of jars: 8 quart/11 pint/14 jelly

Dimensions approx: 17.7"W x 17.1"W x 18.9"H

Weight : 9.6 lbs. (4.36kg.)

TIPS

For Bath Canning: To make the appliance continuously boil, set the temperature dial to Boil.

The purity and preparation of raw foods is of utmost importance. Fruits and vegetables should be of good quality, fresh, ripe, and clean.

Jars and screw bands can be reused; however, always use fresh lids. **DO NOT** use old, damaged or previously used lids; they may not seal properly.

Always check lip of jars for chips or deformation. **DO NOT** use if jars are not perfect.

Allow plenty of additional time for the water in the device to heat. The warm-up time is not included in the time of processing.

Processing time begins at the moment when the preset temperature is achieved.

Label each jar with date and contents.

IMPORTANT: When processing at altitudes higher than 1,000 feet above sea level, you will need to adjust the processing time. Please refer to the **USDA Complete Guide to Home Canning** website for detailed information on processing times for different elevations, as well as recipes, and tips for safe canning:

https://nchfp.uga.edu/publications/publications_usda.html

TROUBLESHOOTING

Temperature Settings

The appliance is equipped with a thermal protection fuse which will activate if the appliance is dry-heated. Once the fuse is activated the appliance will stop working and you'll need to reset the fuse.

STEPS TO RESET THERMAL PROTECTION FUSE:

1. Turn the appliance off and unplug it.
2. Let it cool.
3. Add cool water to the pot to assist in cool down.
4. Let sit for 20 minutes; appliance will reset itself.

USAGE, CONTINUED

Dispensing Hot Beverages

This appliance may be used to heat and serve tea, coffee, cider, cocoa, and other hot beverages.

DO NOT serve thick liquids or liquids with pieces or chunks of food that could get caught in the spigot.

NOTE: If filling the pot with anything other than water, clean the appliance thoroughly after use, following the instructions (B) below.

Cooking Pasta, Corn on the Cob, and Lobster

This appliance may be used to heat water for cooking pasta, corn on the cob, and lobster.

DO NOT use the appliance to cook foods that could get caught in the spigot.

NOTE: Clean the appliance thoroughly after use, following the instructions (B) below.

CLEAN-UP AND CARE

Cleaning Instructions

NOTE: Never immerse appliance in water or liquid.

A. If appliance was used for canning (or filled with water for other uses):

1. Before cleaning, turn the dial to "Off" and allow the appliance to cool down.
2. Unplug from the socket.
3. Drain water from the pot using the spigot and wipe the interior dry.
4. Wipe the outside with a damp cloth. Let air dry before storing.

B. If appliance was used for cooking or dispensing beverages other than water:

1. Before cleaning, turn the dial to "Off" and allow the appliance to cool down.
2. Unplug from the socket.
3. Wipe down the interior of the pot then fill pot half-full with warm water.
4. Add mild dish soap and wash the interior sidewalls and bottom of the pot using a soft cloth.
5. Open the spigot to let soapy water drain into the sink.
6. Fill pot half-full with warm water. Wipe down the inside of pot using a clean soft cloth.
7. Open the spigot to let water drain into the sink. Repeat process until all soap is removed from the pot.

NOTE: From time to time, remove scale deposits using vinegar. Drain vinegar through spigot. Then fill pot with clean, hot water and drain through spigot.

ASSEMBLY / GETTING STARTED

The removable canning rack is used to raise the jars off the bottom of the pot.

Prior to first use: Wash lid and canning rack in hot, soapy water; rinse and dry. Make sure the spigot on the pot is closed (in the upright position), then fill pot half-full with warm water. Add mild dish soap and wash the inside of the pot using a soft cloth. Open the spigot to let soapy water drain into the sink. Fill pot half-full with warm water. Wipe down the inside of pot using a clean soft cloth. Open the spigot to let water drain into the sink. Repeat process until all soap is removed from the pot.

Place canner where it can safely be used and plugged in:

- Always use appliance in a well-ventilated area. **DO NOT** operate appliance directly under hanging cabinets.
- Place the appliance on a hard, flat, heat-resistant surface while in use. This will allow proper airflow underneath the appliance to keep components cool and reduce the risk of electrical fire.
- **DO NOT** place anything directly on top of the appliance or against the side of the appliance when the appliance is in operation or is hot. **DO NOT** place any part of this appliance on or near a hot gas stove or electric burner or in a heated oven.

CAUTION: Use proper canning jar tongs for inserting and removing jars during canning to prevent burns.

USAGE



WARNING



Consuming improperly processed foods poses a risk of illness caused by a toxin called botulism. The bacteria that make this toxin are found naturally in many places and are usually harmless. However, under certain conditions the bacteria can create spores which, in turn, create the toxin. When consumed, the botulism toxin can cause serious illness, or worse.

Please refer to the **USDA Complete Guide to Home Canning** website for detailed information, recipes processing times for different elevations, and tips for safe canning:
https://nchfp.uga.edu/publications/publications_usda.html

High acid foods: Bath canning can be used to preserve high-acid foods (pH must be 4.6 or lower), such as apples and peaches, as well as foods with added acid, such as pickles and salsa. Appliance can hold 8 quart-sized jars, 11 pint jars or 14 jelly jars. During bath canning, jars are submerged in boiling water for a prescribed amount of time (minimum of 10 minutes; follow your recipe instructions).

Low acid foods: Bath canning is not suitable for low acid foods, including tomatoes, unpickled vegetables, and meat. These require pressure canning to ensure botulism spores are destroyed.

Hot beverages: Heat tea, coffee, cider, cocoa, and other hot beverages and serve using the handy spigot.

Safety During Usage

To fill with water, place appliance next to the sink and fill using a pitcher or hose.

CAUTION: DO NOT lift or move appliance during operation and/or while hot. Do not attempt to move this appliance when filled with hot liquids! Keep hands and face away from the lid and steam vents during operation of the appliance.

CAUTION: Be careful when removing lid to prevent burns from residual steam escaping from the appliance. Lift the lid by tilting it away from you and allowing the drops of water to trickle back from the lid into the pot.

CAUTION: DO NOT touch the appliance's hot surfaces. When in use, the exterior walls and the heating appliance attached to the base of the pot will become very hot to the touch. Always use the handles.

Drain the water using the spigot, which allows you to empty the water without the need to lift and dump the appliance.

Use proper canning jar tongs for inserting and removing jars during canning to prevent burns.

Maintain Proper Liquid Levels

Keep liquid level between the minimum and maximum fill lines indicated on the inside of the pot. Overfilling may result in water boiling over. Underfilling may result in complete water evaporation before desired process time is complete. Dry heating is not covered under warranty.

DO NOT DRY HEAT THE APPLIANCE. ALWAYS FILL THE POT FIRST WITH THE RECOMMENDED AMOUNT OF WATER OR LIQUID. Then add canning jars or other ingredients. **NOTICE:** Dry heating will result in the bath canner thermal protection fuse to activate which will make the bath canner unusable.

STEPS TO RESET THERMAL PROTECTION FUSE:

1. Turn the appliance off and unplug it.
2. Let it cool.
3. Add cool water to the pot to assist in cool down.
4. Let sit for 20 minutes; appliance will reset itself.

Water Bath Canning: Preheating Jars

The Electric Bath Canner can be used to preheat jars prior to canning. Preheating reduces the risk of breakage from thermal shock. Follow these steps:

1. Prior to use, wash jars in warm, soapy water and rinse.
2. Place the removable canning rack fully into the pot, then place the jars (without lids) on the rack.
3. Add water to the jars, and then add water to the pot until it reaches the top of the jars.
4. Plug the appliance into an electrical outlet.
5. Cover the pot and turn the dial to the right (clockwise) to 175° F.
6. Bring the water to a simmer. Preheat jars for 10 minutes at a simmer. Remove jars one at a time as needed.

Processing Jars Using Water Bath Canning Method

Please refer to the **USDA Complete Guide to Home Canning** website for more information:

https://nchfp.uga.edu/publications/publications_usda.html

1. Ensure jars are washed and then preheated prior to filling/processing (preheating instructions on page 6).
2. Prepare food items to be canned following your recipe's instructions.
3. Carefully remove one preheated jar at a time from the Electric Water Bath Canner and pour out the hot water. Fill jar with prepared recipe to the correct level based on headspace requirements: Allow 1/4" headspace for jams and jellies, 1/2" for fruits and pickles. **NOTE:** Headspace is the amount of space between the top of the food in the jar and the rim of the jar; this space allows room for expansion as the food is heated.
4. Remove air bubbles from the jar with a Bubble Remover, non-metalic spatula, or wooden spoon handle.
5. Clean jar rim and threads of jar with a clean, damp cloth.
6. Place a **new**, clean lid on the jar rim, centering the lid so that only the sealing compound is touching the jar rim. Carefully place the screw-band onto the jar, taking care not to move the lid. Screw it on until it is finger-tight.
7. Carefully place the filled jar onto the canning rack in the canner of simmering water. Repeat the process, one jar at a time, until all are filled and placed in the canner. Add boiling water, if needed, to ensure jars are covered by at least 1" of water.
8. Place lid on pot.
9. Once all jars are filled and positioned inside the canner, turn the dial to the right (clockwise) to 212°F (Boil) (100°C). Bring the water to a boil; maintain a boil throughout the entire processing period.
10. Once temperature is reached, the indicator light goes out, and water is boiling, set a timer for the length of processing time stated in the recipe.
11. When the cycle is complete, turn the dial counterclockwise to "Off," then remove plug from the wall outlet.

WARNING: Carefully remove the lid with bottom of lid facing away from you to allow residual steam to safely escape. Keep face and hands safely away from appliance when opening the lid. Steam can burn!

12. Let the appliance cool for 5 minutes or more and then drain the water from the pot using the spigot before removing jars.
13. Carefully remove the jars using a jar lifter (jars and water are hot!) and place them upright on a dry towel on a waterproof surface or cutting board to cool for 12 hours, leaving 1 to 2 inches of space between jars so they cool at an even rate.
14. Once the jars have cooled, inspect the lids for proper seal; there should be no flex when the center is pressed. Remove the screw bands and attempt to lift the lids off with your fingertips. Properly sealed lids will remain attached.
15. Replace the screw bands onto the jars if desired. Properly sealed jars should be stored in a cool, dry place, away from sunlight, for up to 18 months.

NOTE: If a lid seal fails, refrigerate the product and use it within 7 days.