





Write down the time at the beginning of the process and the time when the process will be finished.

**PROCESSING TIMES**

**Weighted Gauge Pressure Canner (10** 10-15 minutes (10-15 minutes))  
160 (2-4,000 40 )  
 (A 1,000-1,500 15 ))

**Dial Gauge Pressure Canner (11** 10-15 minutes (10-15 minutes))  
160 (2-4,000 40 )  
 (A 2,001-4,000 12 4,001-6,000 13 6,001-8,000 14 ))

**COOLING DOWN**

As the jars cool, the lids will contract and pull away from the jars. Do not touch the lids.

Let the jars cool for 24 hours. Do not move the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

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Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

**CHECKING THE SEAL**

After 24 hours, check the seal. The lid should be concave. If the lid is flat, the jar is not sealed. Do not use the jar. Do not touch the jars until they are completely cooled.

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**STORING THE JARS**

Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled. Do not touch the jars until they are completely cooled.

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