

Here is a list put together of the different Flat Top Stove manufactures and what they say about canning on their stoves.

Guidance Specific to Certain Stoves, Alphabetized by Manufacturer.

Amana: Canning is NOT recommended with any of the Amana smoothtop ranges or cooktops due to the intense heat and large cookware required to can. The heat generated by the canning cookware overheats the elements and the smooth top of the range. This can cause the smoothtop to crack, cause failure of the heating elements, and can cause damage to the backguard. Damage incurred by canning or attempting to can, using the smoothtop cooktop is not covered under the warranty."

Electrolux - The safety switch circuit can easily handle more than the 240 degrees that the water will achieve. Just think about when you deep fry on your range top. The oil temperature reaches 350 or above most of the time. The safety switch will engage sooner if there is air space between the glass and cooking pot because the heat being generated by the element itself will not be transferred into the utensil and food. This is why you want cooking pans and utensils that are absolutely flat and smooth on the bottom , so they can transfer the heat into the food instead of overheating the glass."

Frigidaire - A smooth top range can be used for canning food. Here are some tips to help you obtain the best results when canning on a glass cooktop:

- *Always use flat surface bottomed cookware - medium (gauge) weight is best.

- *Always start with hot water and a lid on top of the pan. It will take less time for the water to come to a boil. The larger and heavier the pan is, the longer it will take your water to come to a boil.

- *Use the largest surface element possible.

- *Make sure the diameter of your pan does not extend over an inch of the surface element.

- *The maximum weight of the canner and it's contents should not exceed 50 pounds. It is recommended not to use your surface elements continually all day for canning. There is a built-in limiter which allows the element to cycle on and off to keep the glass from getting too hot and causing damage to the cooktop. There are smooth tops on the market today with a variety of element dimensions such as 9 to 12 inches. Also, higher wattage elements are being used for faster boil times. Please let us know if you need any further information or assistance. Thank you for choosing Frigidaire products for your home. Doug Coutts
Electrolux Technical Assistance "

GE flat top range Model JS998B0H1BB - (the ending BB is for black exterior, SS is for stainless steel exterior, W for white, etc) Serial DG284018Q.

You can use large flat bottom canners on it because the boiling water temp will not harm the surrounding cooktop surface. Do not use a large diameter pot (overhangs the burner surface by more than an inch) to boil anything but water though!!!"

GE Models JBP60, 65, 75, 76, 77, & 78 - (Glass-top) Can on cooktop only. Pots that extend beyond 1" of the surface unit circle are not recommended for most surface cooking, However, when canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the surface units. There is a caution to not use these larger pans for frying of boiling anything other than water. Flat-bottomed canners must be used.

GE PP945BM3BB: Nov. 2012. Observe the Following Points in Canning When canning with water-bath or pressure canner, larger-diameter pots may be used. This is because boiling water temperatures (even under pressure) are not harmful to the cooktop surfaces surrounding the surface elements. **HOWEVER, DO NOT USE LARGE-DIAMETER CANNERS OR OTHER LARGE-DIAMETER POTS FOR FRYING OR BOILING FOODS OTHER THAN WATER.** Most syrup or sauce mixtures--and all types of fruit--cook at temperatures much higher than boiling water. Such temperatures could eventually harm the glass cooktop surfaces.

1. Be sure the canner fits over the center of the surface element. If your cooktop or its location does not allow the canner to be centered on the surface element, use smaller-diameter pots for good canning results.

2. Flat-bottomed canners must be used. Do not use canners with flanged or rippled bottoms (often found in enamelware) because they don't make enough contact with the surface elements and take a long time to boil water.

3. When canning, use recipes and procedures from reputable sources. Reliable recipes and procedures are available from the manufacturer of your canner; manufacturers of glass jars for canning, such as Ball and Kerr brand; and the United States Department of Agriculture Extension Service.

4. Remember that canning is a process that generates large amounts of steam. To avoid burns from steam or heat, be careful when canning.

Note: If your house has low voltage, canning may take longer than expected, even though directions have been carefully followed.

The process time will be shortened by: 1) using a pressure canner, and 2) starting with HOT tap water for fastest heating of large quantities of water. CAUTION: Safe canning requires that harmful microorganisms

are destroyed and that the jars are sealed completely.

*When canning foods in a water-bath canner, a gentle but steady boil must be maintained for the required time. When canning foods in a pressure canner, the pressure must be maintained for the required time.

*After you have adjusted the controls, it is very important to make sure the prescribed boil or pressure levels are maintained for the required time.

*Since you must make sure to process the canning jars for the prescribed time, with no interruption in processing time, do not can on any cooktop surface element if your canner is not flat. "

(UPDATED: October 13, 2013)

GE range, model # JBP64BH2WH - The manual states: "Home Canning Tips: Be sure the canner is centered over the surface unit. Make sure the canner is flat on the bottom. To prevent burns from steam or heat, use caution when canning. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball and Kerr and the Department of Agriculture Extension Service. Flat-bottomed canners are recommended. Use of water bath canners with rippled bottoms may extend the time required to bring the water to a boil."

Kenmore glass-top stove, model #911.95361592. The manual says: "Water-bath or pressure canners and large diameter pots extending more than 1" beyond the edge of the cooktop zones may be used when canning. This is because the temperature needed to boil water is not harmful to the surfaces surrounding the cooktop zones. However, do not use large diameter canners, pots or pans for anything other than boiling water.

OBSERVE THE FOLLOWING POINTS WHEN CANNING:

1. Be sure the canner is centered over the zones.
2. Make sure the canner is flat on the bottom.
3. Use recipes and procedures from reputable sources. These are available from manufacturers such as Ball and Kerr and the Department of Agriculture Extension Service.
4. Use caution while canning, to prevent burns from steam or heat.

GE Induction stovetops, Comments from a visitor on November 06, 2012: "When water bath canning, I use only flat bottom large kettles on my GE induction glass top electric stove. Using a rack with at least 1/2 to 1 inch clearance on the bottom and putting large screw lids around the jars when processing is a cinch. No problem with keeping temperature or rolling boil going. Do not exceed more than 1" than the burner size, also check the watts on each burner. Mine all burn differently with intelligence. MUST use flat bottomed vessels on this type of stove. Purchased through QVC, they have a large selection of completely flat bottomed cookware. Works like a charm. My choice for the large quart size is to use my Weber Genesis grill with a 13,000 watt side burner. It is terrific and outside. Using a traditional large blue water bath canner. In conclusion, for canning 1/2 or 1 pint jars on the stove top is very doable; quart jars should be canned on a powerful gas burner. "

(Manual covers EER200, EER3000, JBP64, JBP65, JBP66, JBP67, JBP70, JBP78) "Be sure the canner is centered over the surface unit. Make sure the canner is flat on the bottom. Use recipes and procedures from reputable sources...such as Ball and Kerr and Dept of Agriculture Extension Svc. To prevent burns from steam or heat, use caution when canning." In another section it reads: "Every radiant surface unit has a temperature limiter. The temperature limiter protects the glass cooktop from getting too hot. The temperature limiter may cycle the units off for a time if: -the pan boils dry, -the pan bottom is not flat, -the pan is off center, -there is no pan on the unit" The surface unit will cycle on and off to maintain your selected control setting."

LG Electric Range (glass top) model LRE30757sw/sb/st. Make sure canner is flat on the bottom. Base must not be more than 1 inch larger than element.

Maytag smooth top range, model# MER5775QAW. Canning and Oversize Cookware All canners and large pots must have flat bottoms and must be made from heavy-gauge materials. This is critical on smoothtop surfaces. The base must not be more than 1 inch larger than the element. When canners and pots do not meet these standards, cooking times may be longer, and cooktops may be damaged. Some canners are designed with smaller bases for use on smooth top surfaces. When canning, use the High heat setting only until the water comes to a boil or pressure is reached in the canner. Reduce to the lowest heat setting that maintains the boil or pressure. If the heat is not turned down, the cooktop may be damaged. "

Maytag, Model MER5770BAW Electric Range: - "Do not use non-flat specialty items that are oversized or uneven such as round bottom woks, rippled bottom and/or oversized canners and griddles." Baking rack between the surface and the canner: "Never place a trivet or wok ring between the surface and pan. These items can mark or etch the top." .

Whirlpool glass top stove, model WFE361LVQ, The stove can be used for water bath canning. The canner cannot extend more than one inch over the element. The stove cannot be used with a pressure canner. AND the water bath canner when full cannot exceed 30 pounds.

Whirlpool Gold GR399LXGB ceramic top range - Note: the last section about having a "canning kit for coil models" installed): Home canning information To protect your range:

- Use flat-bottomed canners on all types of cooktops, especially ceramic glass. Canners with rippled or ridged bottoms do not allow good contact with the surface.

- Center the canner over the largest surface cooking area. Do not extend more than one inch outside the surface cooking area. Large diameter canners/pans, if not centered correctly, trap heat and can cause damage to the cooktop.
- Do not place your canner on two surface cooking areas at the same time. •The type of material the canner is made of determines the length of heating time. Refer to the "Characteristics of cookware materials" chart later in this section for more information.
- When canning for long periods of time, allow elements and the surrounding surfaces to cool down. 1" 1" Surface Pan cooking area
- Alternate use of the surface cooking areas between batches or prepare small batches at a time.
- Start with hot water, cover with a lid, and bring to a boil; then reduce heat to maintain a boil or required pressure levels in a pressure canner.
- On coil element model, keep your reflector bowls clean so that they will always reflect heat well.
- For up-to-date information on canning, contact your local U.S. Government Agricultural Department Extension Office or companies who manufacture home canning products. Optional canning kit (Coil element model)

Most water-bath or pressure canners have large diameters. If you do canning with them at high heat settings for long periods of time, you can shorten the life of regular coil elements. This can also damage the cooktop. If you plan to use the cooktop for canning, we recommend the installation of a Canning Kit. Order the kit (Part No. 242905) from your Whirlpool dealer or authorized Whirlpool service company."

Whirlpool Model [E2%80%AA#E2%80%8ERF374PXDNI%2%80%AC](#) - Home canning information Pan Surface unit I. Use the largest surface unit for best results. Also, use a canner/pan which can be centered over the surface unit. 2. Start with hot water. This reduces the time the control is set on high. Reduce heat setting to lowest position needed to keep water boiling. 3. Refer to your canner manual for specific instructions.

Cookware tips I. Select a pan that is about the same size as the surface unit. NOTE: For best results and greater energy efficiency, use only flat-bottomed cookware that makes good contact with the surface units. Cookware with rounded, warped, ribbed (such as some porcelain enamelware), or dented bottoms could cause uneven heating and poor cooking results. You can, however, use the newer cookware available with slightly indented bottoms or very small expansion channels. This cookware is specially designed to provide the good contact needed for best cooking results. Also, woks, canners, and teakettles with flat bottoms suitable for use on your cooktop are now available in most stores that sell housewares.

1. The pan should have straight sides and a tight-fitting lid.
2. Choose medium to heavy gauge (thickness) pans that are fairly lightweight.
3. The pan material (metal or glass) affects how fast heat transfers from the surface unit through the pan material and how evenly heat spreads over the pan bottom. Choose pans that provide the best cooking results.
4. Handles should be made of sturdy, heat resistant material and be securely attached to the pan.
5. With your hand, feel the bottom of your pans while they are cool for nicks and scratches. Nicks and scratches on pan bottoms will scratch the ceramic glass cooktop.
6. Make sure bottoms of pans are clean and dry before using on cooktop.
7. Avoid spillovers on cooktop. Use pans with tall sides.
8. Do not cook food directly on cooktop. NOTE: Do not leave an empty utensil, or one which has boiled dry, on a hot surface unit. The utensil could overheat and damage the utensil or surface unit. "

Whirlpool with Electric Radiant Glass - Canning can be performed on a glass smooth top cooking surface. When canning for long periods, alternate the use of surface cooking areas or elements between batches. This allows time for the most recently used areas to cool. Center the canner on the largest cooking area or element. On electric cooktops, canners should not extend more than 1/2" (1.3 cm) beyond the cooking area or element. Do not place canner on 2 surface cooking areas or elements at the same time. On ceramic glass models, use only flat-bottomed canners to avoid damage to the cooktop and elements.

For more information, contact your local agricultural extension office, or refer to the USDA Home Canning Guides. Companies that manufacture home canning products can also offer assistance.