

Instructions for Use

FOR BEST RESULTS WITH YOUR REUSABLE LIDS FOLLOW INSTRUCTIONS CLOSELY



1. Inspect top of jar for cracks and nicks.
2. Wash, rinse and sterilize jars. Scald lids and rubber rings. Leave in water until ready to use.
3. Fill jars as indicated per canning instructions for that food type.
4. Wipe top of jar after filling. Place lid and rubber ring combination on jar.
5. Screw band on jar loosely. Center lid on jar and hold in place with finger while tightening the metal screw band finger-tip tight. **DO NOT OVERTIGHTEN.** Product must be allowed to vent during processing.
6. Process as per instructions for various foods.
7. **TIGHTEN METAL BAND FIRMLY IMMEDIATELY UPON REMOVAL FROM CANNER.**
8. When jars have cooled, remove metal band and determine by feel if lids are securely sealed. Sealed jars may be stored without metal bands if desired.
9. When removing lid gently insert table knife between rubber and jar to release seal – **DO NOT USE SHARP KNIFE.**
10. Wash plastic lids and rubber rings, rinse, dry and store for future use. Do not save any rubber ring which is cut or deformed.

S & S Innovations, Corp. • PO Box 373 • Fruita, CO 81521
877-747-2793 • info@reusablecanninglids.com
www.reusablecanninglids.com



Helpful Tips

- JARS WITH NICKS OR CHIPS IN TOPS WILL NOT SEAL PROPERLY.
- APPROX. 1 INCH OF HEADSPACE SHOULD BE ALLOWED FOR SUFFICIENT VACUUM.
- USING A TOWEL OR SOMETHING SIMILAR WHILE TIGHTENING METAL BAND, AFTER PROCESSING, WILL HELP PREVENT ACCIDENTAL CONTACT WITH HOT CONTENTS SHOULD SOMETHING UNFORSEEN HAPPEN.
- LEAVE METAL BAND ON PROCESSED GOODS UNTIL CONTENTS COOL COMPLETELY.
- ALLOW PROCESSED GOODS TO COOL AT ROOM TEMPERATURE FOR 12-24 HOURS.
- IF YOU LEAVE METAL BANDS ON DURING STORAGE, STORE IN DRY AREA TO PREVENT RUST.
- "TATTLER" RUBBER RINGS CAN BE REUSED IF NO DAMAGE IS VISIBLE. WE SUGGEST THEY BE TURNED OVER EACH USE. PREVIOUS PLACEMENT WILL BE EVIDENT BY SEAL RING GROOVES LEFT BY LID.
- BE CAREFUL...WHEN REMOVING PROCESSED GOODS FROM COOKER, CONTENTS ARE SCALDING HOT—HANDLE WITH CARE.
- TATTLER LIDS ARE ESPECIALLY SUITED FOR USE WITH ACID FOODS (TOMATOES, PICKLES ETC.)
- "TATTLER" LIDS USED AND STORED PROPERLY WILL OFFER YOU MANY REPEATED USES.

Key Benefits:

- Dishwasher safe.
- Indefinitely reusable.
- Use standard canning processes.
- No food spoilage due to acid corrosion.
- F.D.A approved materials.
- Use with Pressure canner or water bath (boiling water) methods.

TATTLER BPA Free
Reusable Canning Lids

Pressure Canning • Water Bath

Notes

Limitations:

Types of food: All types of food except foods containing 15% or more alcohol. *Conditions of Use:* Temperature not to exceed 250 deg F per 177.2470.