

Canning Q & A

Q: I have a smooth cooktop stove. Can I pressure can on my smooth cooktop?

A: This burning issue depends upon a lot of factors. Some manufacturers of smooth cooktops put conditions on canning while others say to not can on them. Some pressure canner manufacturers do not recommend using them on a smooth top.

Canners may exceed the maximum diameter pot allowed and water bath canners may not be flat enough to work well. Excessive heat can damage the cooktop and may even trigger an automatic cut-off on the burner, resulting in an under processed product.

Therefore, the recommendation is to consult your smooth top as well as your pressure canner manufacturer before making your decision. For more info visit: <https://go.osu.edu/canningonsmoothcooktop>



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