

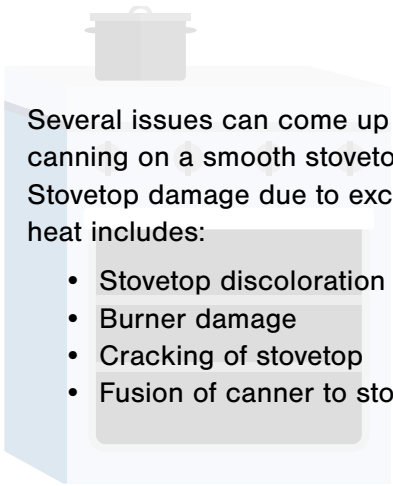


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# Canning on Smooth Stovetops

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**Original Publication:** 2018 - Hope Kleine, former SDSU Extension Health Education Field Specialist

Can I can on my smooth cook top? That is a common question that arises during the canning season. The canning process requires steady, continuous heat. In many cases, the burners on smooth stovetops cycle off and on in order to prevent damage from excessive heat. While this is good for safety, it is bad for the home canning process.



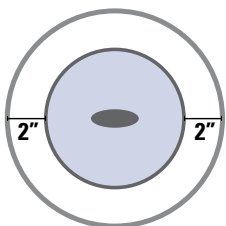
Several issues can come up when canning on a smooth stovetop. Stovetop damage due to excessive heat includes:

- Stovetop discoloration
- Burner damage
- Cracking of stovetop
- Fusion of canner to stovetop

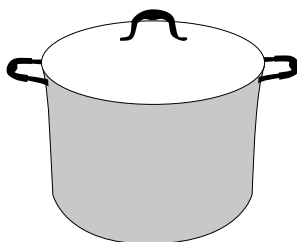


Always read and follow manufacturer instruction for your stovetop and canner.

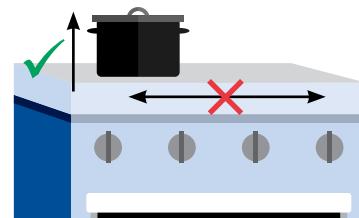
## Considerations



Do not use on a heating element that is more than 4 inches in diameter than your canner.



A smooth bottomed canner needs to be used to ensure an even distribution of heat, making most granite ware canners incompatible with smooth stovetops.



Scratching can occur if the canner is slid or pulled across the smooth stovetop.

Many smooth stovetops have automatic cut-off when heat gets excessive. If this option is built into your stove, the burner under a canner may shut off during processing time and your produce cannot be salvaged.

Sources: National Center for Home Food Preservation: <http://nchfp.uga.edu>

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