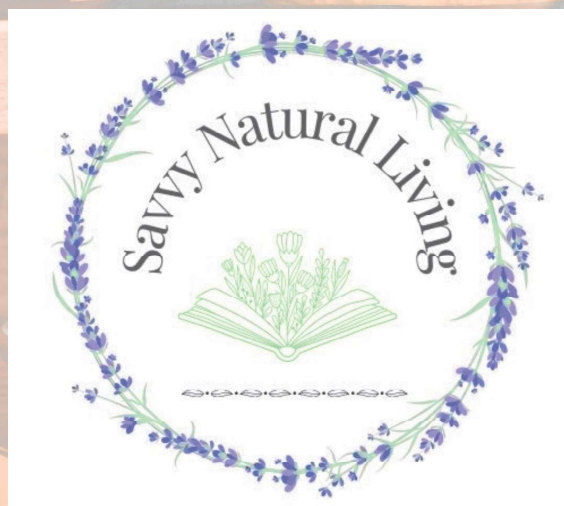


Ultimate Water Bath Canning & Pressure Canning Checklist



SavvyNaturalLiving.com

The Ultimate Canning Equipment Checklist



Everything you need for Water Bath Canning and Pressure Canning in one printable checklist.

Use this guide to safely preserve food and confidently build your homestead pantry.

You can locate these items on my Amazon Idea list located [here](#):

or

here is my shop ID on Amazon
Amber52524



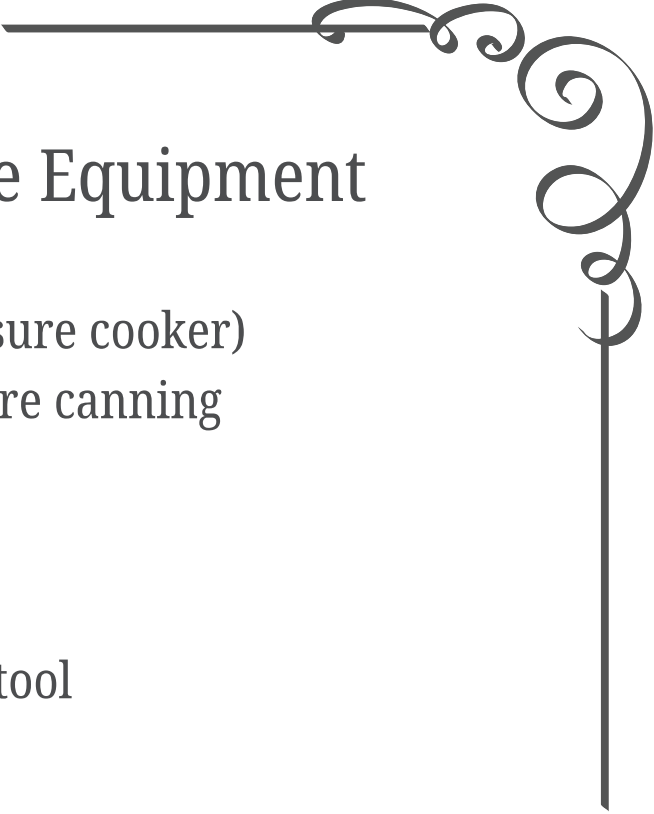


Water Bath Canning – Core Equipment

- Large water bath canner with rack
- Deep stockpot (if not using dedicated canner)
- Canning jars (half pint, pint, quart)
- Two-piece lids (new flat lids + screw bands)
- Jar lifter
- Canning funnel
- Bubble remover / headspace tool
- Magnetic lid lifter (optional)
- Cooling rack or thick towel
- Clean kitchen towels

Water Bath Canning – Ingredients & Prep

- High-acid tested recipe
- Bottled lemon juice (for tomatoes)
- White vinegar (for pickling & cleaning rims)
- Large ladle
- Measuring cups & spoons
- Timer
- Labels or permanent marker



Pressure Canning – Core Equipment

- Pressure canner (NOT a pressure cooker)
- Canning jars rated for pressure canning
- Two-piece lids
- Jar lifter
- Canning funnel
- Bubble remover / headspace tool
- Cooling rack
- Clean towels

Pressure Canner Specific Parts

- Dial gauge (if applicable)
- Weighted gauge (5 lb, 10 lb, 15 lb)
- Pressure regulator
- Vent pipe
- Gasket (if required for your model)
- Safety plug
- Canner rack

The kits in my [Amazon storefront](#) should come with all that you need.

Safety Essentials (Both Methods)

- Approved tested recipe source (USDA or Ball)
- Altitude adjustment chart
- Headspace guide
- Crack-free jars (I suggest only Mason Jars)
- New lids (never reuse flat lids)
- Processing time chart
- Heat-resistant gloves

