PRESTO® For delicious recipes, visit www.GoPresto.com



16-quart

Pressure Canner and Cooker

 The only safe method recommended by the USDA for low-acid foods.



 Doubles as a boiling water canner* for fruits, jams, jellies, pickles,



Confident home canning

The safe, easy way to can your own vegetables, fruits, meats, seafood, jams, jellies, pickles, and salsa.

Works on electric, smooth-top, and gas ranges.

12-year limited warranty.

* for half-pint and pint jars



Includes a canning/ cooking rack and an easy-to-follow 80-page instruction and recipe book.



Deluxe pressure gauge registers the complete range of processing pressures.

Note: This pressure canner is designed for use on household range burners of 12,000 BTUs or less.

- Regular Mason Jar Capacity: Holds up to 7 quart jars, 10 pint jars, or 13 half-pint jars.
- Air vent/cover lock allows pressure to build only when the cover is closed properly. Prevents the cover from being opened until pressure is safely reduced. Gives a visual indication of pressure inside the canner.
- Handy as a large capacity pressure cooker.
 Cooks meats, poultry, soups, desserts, and more.
- Strong and durable. Heavy gauge aluminum for long life and fast, even heating.

Liquid Capacity: Stock No. 01755 16 quarts (15.1 liters)					
Out of	Box:	Width	Depth	Height	Weight
		17.25"	13.50"	12.00"	9.25 lb
Single Carton: UPC# 075741017556					
Qty	Cube	Width	Depth	Height	Weight
1	1.33	14.50"	10.81"	14.68"	10.68 lb
Master Pack: Master pack quantity is a single unit. See above specifications.					