Quickstart Guide

PRESSURE CANNING METHOD

PRESTO precise.

Digital Pressure Canner

IMPORTANT: Read your Instruction/Recipe Manual carefully before each use for important operating instructions. Once you have become familiar with how your Presto Precise® Digital Pressure Canner operates, this condensed guide will become a convenient reference tool.

Getting Ready

- Select canning recipe from Instruction Manual. Prepare jars, lids, and bands. Prepare food as directed for canning.
- Place removable pot in canner. Put canning rack in pot.
- Pour 3 quarts of water into pot, up to bottom fill line.
- Fully insert power cord and plug into 120VAC wall outlet.
- (PRESSURE CAN) will flash.
- Press the control knob to select the Pressure Can mode.
- Ights up. Rotate control knob adjusting to specific processing time for recipe and jar size being used. Verify you have set the right program and time.

Jar Warming

- Press . INSERT JARS lights up. Fill jars half full with water and place on canning rack.
- Remove regulator from canner cover.
- Place cover on canner and lock. Confirm gasket is on sensor.
- Lower sensor arm and turn green latch clockwise to lock in place.
- Press . WARM lights up. Jar warming will take about 20 minutes. At this time, complete food preparation.

Fill Jars

- Canner will beep twice and FILL JARS lights up.
- Unlock and lift sensor arm. Remove cover.
- Lift out one jar at a time. Discard water from jar and immediately fill jar according to canning recipe. Position lid and secure with band.
- Place filled jar on canning rack and repeat until all jars are filled.

4 Venting

- Place cover on canner and lock. Lower sensor arm and turn green latch clockwise to lock in place. Confirm that regulator is not on the cover.
- Press and HEAT lights up.
- Once the proper temperature is reached, **VENT** and **OIO** will light up and the timer will begin to count down.
- When venting time expires, unit will start beeping.
- **PUT REGULATOR ON** will light up. Using a pot holder, place regulator on vent pipe, press down and rotate so regulator lever points to **CAN** position.
- Press to advance to canning phase. Beeping will stop.
- If the air vent/cover lock did not lift during venting, air/steam will continue to release until it lifts.

5 Canning

- CAN lights up. The processing time set in phase 1 appears.
- Once the required pressure canning temperature is reached, the unit will beep twice and <u>CANNING</u> will light up. Timer begins to count down. Canner is now processing.



- When processing time expires, canner beeps 4 times.
- COOL lights up. Cooling phase may take about 1½ hours.
- When 🔐 lights up, the timer begins the final cool down.

Done

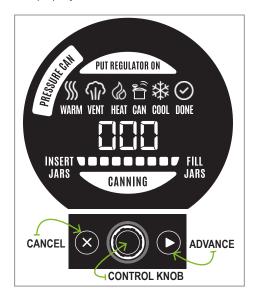
- When time expires, unit beeps 10 times and DONE lights up.
- Press and hold for 3 seconds. Confirm air vent/cover lock has dropped. Unlock and lift sensor arm. Remove cover.
- Using a jar lifter, carefully remove jars by lifting straight up. Place jars upright on a towel. *Do not retighten bands*. Allow jars to cool naturally. Check seals no earlier than 12 hours, but no later than 24 hours.

Minimum Mason Jar Capacity: When using the digital canner for pressure canning, use at least 2 quart jars, 4 pint jars, or 8 half-pint jars.

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Maximum Mason Jar Capacity		
JAR TYPE	Regular mouth	Wide mouth
Half-pints	10	14*
Pints	8	7
Quarts	5	4

*To properly double-deck, see Instruction Manual.



ERROR CODES

Pressure Canning

Reference Instruction Manual for a detailed explanation on how to remedy the following error codes. See Troubleshooting section.

POSSIBLE CAUSE

E3

Insufficient liquid.

EIO

Regulator was not removed from canner cover in jar warming phase.

ES0

Regulator was not removed from canner cover during venting. Regulator was not installed on

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Canning process was interrupted.

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Cooling process was interrupted.

Contact Presto Customer Service for the error codes below. Unplug canner. See Consumer Service Information section in Instruction Manual.









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