

Did you know... Presto® Pressure Canners double as a Boiling Water Canner?



Current Presto® Pressure Canners function as both a pressure canner and a boiling water canner providing complete versatility and easy storage of canning equipment.

See the chart below to determine if your Presto® Pressure Canner model is adaptable to the Boiling Water Method.

BOILING WATER METHOD in stovetop Presto® Pressure Canners

The Boiling Water Method of canning is used for high-acid foods such as jams, jellies, fruits, pickles, and salsa. Always follow the method listed on the research-tested recipe.

- 1** Place canning rack on bottom of canner. Fill canner halfway with water. Preheat water to 140°F for raw-packed foods or 180°F for hot-packed foods.
- 2** To prevent canner from pressurizing, **remove overpressure plug and pressure regulator** from canner cover and set aside. These parts are not needed for the Boiling Water Method.
- 3** Be sure filled jars have lids and bands fastened according to manufacturer's directions. Use a jar lifter to place jars straight down on canning rack in canner. **Check water level. Add more boiling water so the water level is at least 1 inch above jar tops.** Turn heat to its highest setting until water boils vigorously.
- 4** Place cover on canner (with sealing ring in place), aligning the "V" mark on the cover with the corresponding mark on the body handle and lock securely by turning in the direction indicated to close the cover (clockwise). Cover handles must be centered over body handles. Do not force beyond this position.
- 5** Set a timer for the minutes required for processing as listed in the recipe. Lower the heat setting to maintain a **gentle boil** throughout processing. Add more boiling water, if needed, to keep the water level above the jars.
- 6** When jars have been boiled for the recommended time, turn off the heat. Carefully remove the canner cover by lifting it toward you to keep steam away from you when opening. Let canner cool 5 minutes before removing jars.
- 7** Using a jar lifter, remove jars by lifting straight up. Do not tilt jars because liquid may siphon out. Place jars upright on a towel or cooling rack. Be sure to leave at least a 1-inch space between jars during cooling.

Allow jars to cool naturally 12 to 24 hours before checking for a seal. Do not retighten bands while cooling.



Versatile Presto® Pressure Canners

Presto® Pressure Canner Models*	Pressure Canning			Boiling Water Method Canning		
	Quarts	Pints	Half Pints	Quarts	Pints	Half Pints
*01781 (23 qt)	X	X	X	X	X	X
01782 (23 qt)	X	X	X	X	X	X
*01784 (23 qt)	X	X	X	X	X	X
*01785 (23 qt)	X	X	X	X	X	X
01780 (22 qt)	X	X	X	X	X	X
01751 (18 qt)	X	X	X	X	X	X
01750 (17 qt)	X	X	X	X	X	X
*01745 (16 qt)	X	X	X		X	X
*01755 (16 qt)	X	X	X		X	X
*02144 (12 qt)	X	X	X		X	X

Models indicated are those manufactured in the last 40 years. With regular maintenance, Presto® Pressure Canners will perform for many years of home canning. If your older canner is not listed, please contact the **Presto Consumer Service Department** to determine if your model is recommended for the Boiling Water Method.

* Indicates current models.

PRESTO® | CANNING BASICS

For more home canning information and recipes, visit **GoPresto.com**