

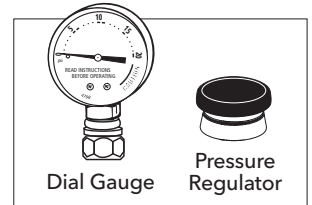
PRESTO® Canner Comparison

A guide to understanding dial gauge, weighted gauge, and digital pressure canners

What's the **Difference?**

● DIAL GAUGE PRESSURE CANNERS

The cover-mounted dial gauge with pointer registers the amount of pressure inside the canner throughout the canning process. These canners also have a simple one-piece pressure regulator that serves as a safety device to prevent development of pressure in excess of 15 pounds. Desired pressure is obtained when the dial gauge registers the processing pressure specified in the recipe. Uses standard, research-based recipes from USDA.



PRESTO® PRESSURE CANNERS with dial gauge



- Stock No. 01755 (16-quart liquid capacity)
Stock No. 01781 (23-quart liquid capacity)
- User must adjust heat source to maintain the desired pressure as shown on dial gauge.
- Doubles as a boiling water canner.
(Pints and half-pints only for Stock # 01755.)
- Works on gas, electric, and smooth-top ranges.
- Quiet during pressure canning processing.
- Advantageous at elevations above 2,000 feet where incremental pressure adjustment is desirable.
- Dial gauge requires regular testing for accuracy.

| Regular Mason Jar Capacity | | | |
|----------------------------|------------|-------|--------|
| Stock # | Half-pints | Pints | Quarts |
| 01755 | 13 | 10 | 7* |
| 01781 | 26 | 20 | 7 |

*Pints and half-pints only for boiling water method



PRESTO® INDUCTION COMPATIBLE PRESSURE CANNER with dial gauge and stainless steel clad base

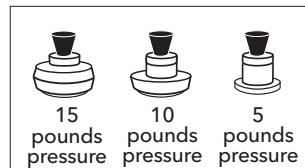


- Stock No. 01784 (23-quart liquid capacity)
- User must adjust heat source to maintain the desired pressure as shown on dial gauge.
- Doubles as a boiling water canner.
- Works on induction, gas, electric, and smooth-top ranges.
- Quiet during pressure canning processing.
- Advantageous at elevations above 2,000 feet where incremental pressure adjustment is desirable.
- Dial gauge requires regular testing for accuracy.

| Regular Mason Jar Capacity | | | |
|----------------------------|------------|-------|--------|
| Stock # | Half-pints | Pints | Quarts |
| 01784 | 26 | 20 | 7 |

● WEIGHTED GAUGE PRESSURE CANNER

The weighted gauge pressure canner utilizes a 3-piece adjustable pressure regulator to control and maintain the correct pressure. The regulator has removable weights that allow the user to adjust for 5, 10, and 15 pounds pressure. Desired pressure is obtained when the pressure regulator begins a gentle rocking motion. Uses standard, research-based recipes from USDA.



PRESTO® PRESSURE CANNER with 3-piece adjustable regulator



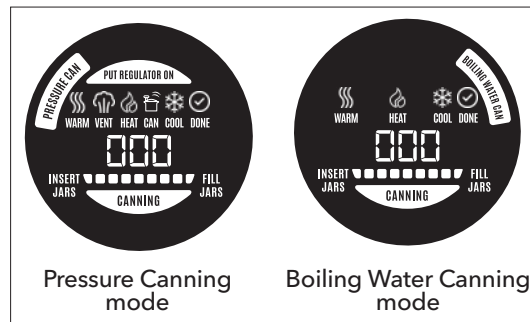
- **Stock No. 01745** (16-quart liquid capacity)
- User must adjust heat source to maintain a gentle rocking motion.
- Doubles as a boiling water canner for pints and half-pints.
- Works on gas, electric, and smooth-top ranges.
- Easy to maintain desired pressure.
- Best suited for use at elevations of 1,000 feet or less. Limited pressure adjustment options at higher elevations.
- Available only at Walmart.

| Regular Mason Jar Capacity | | | |
|----------------------------|------------|-------|--------|
| Stock # | Half-pints | Pints | Quarts |
| 01745 | 13 | 10 | 7* |

*Pints and half-pints only for boiling water method

● DIGITAL PRESSURE CANNER

Presto Precise® Digital Pressure Canner is programmed for safe, automatic canning. The canner senses temperature rather than pressure and is equipped with a sensor that detects and holds the exact processing temperature automatically. There's no need to watch or adjust a heat source. The digital interface with LED display icons guides the user through the canning process step by step. No elevation adjustment is needed when pressure canning. Uses standard, research-based recipes from USDA.



PRESTO PRECISE® DIGITAL PRESSURE CANNER



- **Stock No. 02144** (12-quart liquid capacity)
- Digital display with built-in timer guides user through canning process.
- Automatically detects and maintains 240°F, the temperature needed for safe home pressure canning.
- Doubles as a boiling water canner for pints and half-pints. Automatically senses and maintains the boiling temperature.
- Works on a countertop, table, or island near an electrical outlet.
- Automatic jar warming phase and venting phase.
- Automatically adjusts for altitude when pressure canning.
- Quiet during pressure canning phase.
- Removable pot.

| Regular Mason Jar Capacity | | | |
|----------------------------|------------|-------|--------|
| Stock # | Half-pints | Pints | Quarts |
| 02144 | 10 | 8 | 5* |

*Pints and half-pints only for boiling water method