

PRESTO | precise®

Facts and FAQs

Digital Pressure Canner

*Automated for
confident home
canning!*



Get the facts about electric pressure canning.

The Presto Precise® digital canner is uniquely designed for pressure canning and has been programmed to take the guesswork out of canning. This electric canner has the following features that make it different from both stovetop pressure canners and electric pressure cookers/multi-cookers.

Temperature Sensor. This pressure canner senses temperature rather than pressure, so it is not necessary to adjust for elevation. A temperature sensor ensures that the pressure canning phase begins only when the internal temperature reaches 240°. The digital canner will automatically and consistently maintain that temperature for the processing time that is selected by the user.

Jar Warming. The digital canner has a programmed jar warming function that will heat the jars to the appropriate temperature and then signal the user that the jars are ready for filling. If the user is not ready to fill jars, the canner will maintain that temperature until the user is ready to proceed.

Digital Display. The display communicates with the user by illuminating the current canner phase and instructing when interaction is required to move to the next canning phase.

Error Codes. The digital canner will alert the user if there is a problem with the canner itself or if the user made a mistake during the canning process.

Automatic Venting. The digital canner will automatically vent to remove air, so that a pure (or saturated) steam environment is present in the canner.

Q 1 Is Presto Precise® the same company as Presto®?

Yes. Like Presto®, Presto Precise® is also a brand of National Presto Industries, Inc. The Presto Precise® Digital Pressure Canner equips both the novice and experienced canner with innovative technology and the assurance of quality and safety from a trusted leader in home canning.

Q 2 Does the digital pressure canner operate the same way as my stovetop canner?

Yes, the same, but different. The canner is pressurized in the same way as your stovetop canner, but instead of a pressure regulator or dial gauge to indicate pressure, the digital canner is regulated by a temperature sensor. The digital canner's temperature sensor detects the exact temperature needed for canning. It then holds that precise temperature automatically for the time that has been selected by the user so there's no need to watch or adjust settings. No adjustments are needed when pressure canning at high altitudes.

Q 3 How do I know how much pressure to use?

It is not necessary to know how much pressure to use. The canner automatically adjusts the pressure so the temperature for processing is always 240°F whether you live at 1,000 or 7,000 feet.

Q 4 Can the digital canner also be used as a boiling water canner?

Yes. It features a digital interface that allows the user to select either Pressure Can or Boiling Water Can. The process for each method is automated. The user simply selects the method and time as stated in the desired recipe. The digital canner detects the boiling

point automatically and accurately maintains that temperature for the processing time. Unlike the pressure canning method, the boiling water method will require altitude adjustment for the processing time as indicated in the U.S. Department of Agriculture (USDA) publication, "Complete Guide to Home Canning."

Q 5 Is the canner convenient to use?

We believe that this canner is a product advancement that addresses many of the concerns with traditional stovetop canning. (1) The canner can be used anywhere



there is an outlet: your kitchen counter, table, or island. Once the canner is plugged in, you won't need to move it. Water and jars are added to and removed from a removable pot that fits inside the canner base. (2) Monitoring a dial gauge or rocking regulator is no longer necessary; the canner automatically senses

and maintains the required temperature. (3) Adjusting for higher elevation is not required when pressure canning because the canner automatically adjusts for altitude by maintaining a consistent temperature of 240°. (4) Venting is automatic, so there is no need to determine when to begin and end the venting period.

Q 6 Why does the canner automatically warm jars?

Jars need to be kept hot to avoid breakage when they are filled with hot food and then placed in the canner. Once the jars are warmed to the proper temperature, the canner maintains a consistent water temperature in the canner as the jars of food are being filled.



Q 7 How does the canner guide me step by step?

The digital canner's interface includes a control knob, advance/stop buttons, and an LED display that communicates with the user. First, select the desired canning method and processing time using the control knob and advance button.

From there on, the LED digital display will illuminate what the canner is doing and what phase the canner is in: warming, heating, venting (specific to pressure canning), canning, cool down, and done. The display will also communicate what action is required of the user:

insert jars, fill jars, and put regulator on (specific to conclusion of venting phase during pressure canning).

Q 8 Is the canner programmed to do everything?

Most everything. There are some physical steps that you must do. You will be instructed to insert jars, fill jars, position the cover, temperature sensor, and regulator. The canner will not continue the program until you perform these functions and press the advance button.

Q 9 Can I use my favorite tested canning recipes for stovetop canners in the electric canner?

Yes, the Presto Precise® Digital Pressure Canner uses standard, research-tested processing guidelines for both pressure canning and boiling water canning from the USDA publication, "Complete Guide to Home Canning." These are the same recipes used with stovetop Presto® pressure canners.

Q 10 Does the canner include recipes?

Yes, the canner includes complete instructions, a quick-start guide, and recipes or procedures for tomatoes, spaghetti sauce, vegetables, meat, poultry, fish and seafood, as well as fruits, salsa, pickles, jam, and jelly.

Q 11 What foods can be processed in the digital canner?

Any food for which a tested canning recipe/procedure exists can be processed in the digital canner.

Q 12 How many jars does the the digital canner hold?

Maximum Mason Jar Capacity

PRESSURE CANNING		BOILING WATER CANNING	
Regular mouth	Wide mouth	Regular mouth	Wide mouth
10 half-pints	14 half-pints*	10 half-pints	7 half-pints
8 pints	7 pints	8 pints	7 pints
5 quarts	4 quarts	<i>Only pints and half-pints can be processed using the boiling water method. The Presto Precise® Digital Canner is simply not tall enough to accommodate quart jars covered with the recommended 1-inch layer of water.</i>	
<i>*It will be necessary to double-deck half-pint jars to achieve maximum jar capacity. Stagger the jars by placing one jar on top of two. Jars may touch.</i>			

Q 13 Has the Presto Precise® Digital Pressure Canner been approved by the National Center for Home Food Preservation?

No. The National Center for Home Food Preservation does not approve canning equipment. However, the canner as been subjected to extensive testing and was designed to match the internal canner and jar temperatures that are achieved in a stovetop pressure canner.



Q 14 I know that I can't use an electric pressure cooker for canning. How is this different?

The Presto Precise® Digital Pressure Canner has been designed specifically for canning. (1) The canner is programmed to sense and strictly maintain the required temperature for canning rather than relying only on pressure. (2) The canner automatically vents air from the canner before the temperature begins to increase. This important step ensures that the temperature inside the canner is uniformly consistent. (3) The canner has a built-in jar warming function that will keep jars warm until you are ready to fill them. (4) In the unlikely event that the canner temperature falls below 240°, the canner will display an error code to inform the user. The troubleshooting section in the instruction book directs the user to the cause and remedy.

Q 15 Does the electric canner have parts that will need to be replaced?

Like a stove-top canner, the digital canner has a sealing ring and air vent/cover lock gasket that will need routine replacement.

Q 16 Do I need to have the digital pressure canner calibrated or checked on a regular basis?

The Presto Precise® Digital Pressure Canner is programmed electronically and will never require calibration or checking.

For more information
and recipes, visit
GoPresto.com

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