

Parts of a typical Pressure Canner

PRESTO[®]
Pressure Canners

IA Pressure Regulator

This pressure regulator acts as a safety device to prevent pressure in excess of 15 pounds from building in the pressure canner.

IB Adjustable Pressure Regulator (5, 10, or 15 lbs)

This pressure regulator adjusts to maintain 5, 10, or 15 pounds of pressure in the canner. The correct pressure is obtained when the pressure regulator begins a gentle rocking motion. See instruction manual for directions on how to adjust the regulator to maintain the desired pressure.

2 Vent Pipe

The pressure regulator fits on the vent pipe and allows excess pressure to be released.

3 Air Vent/Cover Lock

The air vent/cover lock automatically “vents” or exhausts air from the pressure canner and acts as a visual indicator of pressure in the canner. Not all brands feature an automatic air vent/cover lock. For canning, this device is primarily useful in locking the cover and indicating the presence of pressure in the canner. It is also necessary to “vent” air from the canner by allowing steam to flow from the vent pipe for a specified length of time before the pressure regulator is put in place.

4 Locking Bracket

The locking bracket on the inside of the pressure canner body engages with the air vent/cover lock to prevent the cover from being opened when there is pressure in the unit. Pressure canners manufactured before 1978 do not have cover locking devices. On units manufactured after that date, the design of the device will vary by brand and, therefore, may be different than illustrated here.

5 Sealing Ring

The sealing ring fits into a groove in the pressure canner cover and forms a pressure-tight seal between the cover and the body.

6 Overpressure Plug

The overpressure plug will automatically release pressure if the vent pipe becomes clogged and pressure cannot be released as normal. All pressure canners have some type of overpressure release. The design of this device, however, varies widely by brand and model.

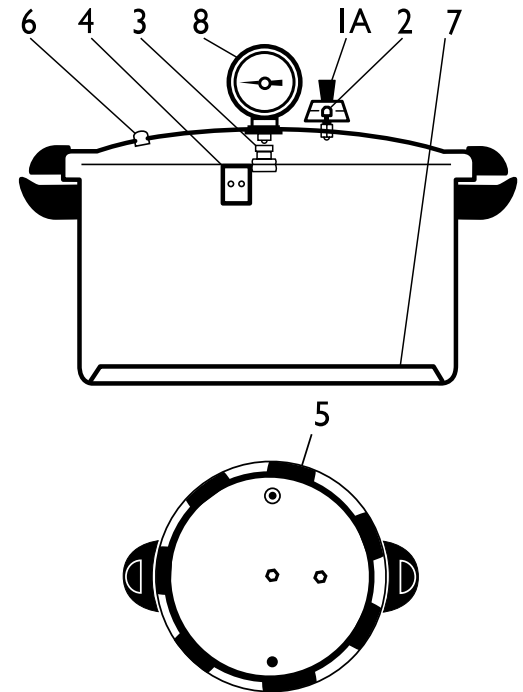
7 Canning/Cooking Rack

This rack must be placed in the bottom of the pressure canner to hold jars off the bottom of the unit while canning.

8 Pressure Dial Gauge

The dial gauge has a pointer which moves over a readable dial and indicates the pressure within the canner. The gauge does not regulate pressure.

Dial Gauge Pressure Canner



Weighted Gauge Pressure Canner

