

Pressure Canner

Care and Maintenance

- 1.** The pressure regulators do not require special maintenance. No replacement is necessary unless the pressure regulator is lost or damaged.
- 2.** Before each use be sure the vent pipe is clear. This can be done by holding the cover up to a light source and looking through the vent pipe. If the vent pipe is blocked, clean it with a small brush, pipe cleaner, or wire. Do not use a toothpick to clean the vent pipe. The toothpick may break off in the vent pipe.
- 3.** The air vent/cover lock may be removed for occasional cleaning or for replacing the small gasket. Wash all parts in warm, sudsy water. Use a soft cloth or small nylon brush to clean the cover hole. The small gasket needs to be replaced when it becomes cracked or nicked.
- 4.** The sealing ring should be removed from the lid and allowed to dry after each use or canning session. It is not necessary to wash the sealing ring unless it becomes dirty. Replace the sealing ring every two to three years or when the canner is not able to build or maintain pressure. It should also be replaced immediately if the ring has shrunk, become hard, deformed, cracked, worn or pitted. Replace the overpressure plug every time the sealing ring is replaced or sooner if it becomes hard, deformed, cracked, worn or pitted.
- 5.** Have the pressure dial gauge checked for accuracy prior to the canning season and if any of the following conditions exist: cover has been submerged in water or dropped, gauge glass is broken or has fallen out, parts are rusty, pointer is not in the "0" black block, or for any reason you believe the gauge may not be accurate. The gauge can usually be checked at your local county extension office or by sending it to the Presto Consumer Service Department.

General Care

- Refrain from striking the rim of the canner body with metal cooking utensils, as this will cause nicks which may damage the rim and allow steam to escape.
- The outside surface may be kept bright and shiny by cleaning with a good silver polish or simply by washing with hot, soapy water. Minerals in water and foods may darken and discolor the inside of the canner body and canning rack. The discoloration is not harmful and can be removed with a solution of water and cream of tartar. For each quart of water, use 1 tablespoon of cream of tartar. Pour enough solution into the canner to cover the discoloration (do not fill over $\frac{2}{3}$ full), then close cover securely. Place pressure regulator on vent pipe and heat until 15 pounds of pressure is reached. Remove canner from heat; allow canner to stand two to three hours. Remove regulator, open canner, and empty contents. Scour thoroughly with a soap-filled steel wool cleaning pad; wash, rinse and dry. The discoloration can also be removed by scouring with aluminum cleaner. Water stains can be diminished by adding 2 tablespoons of white vinegar each time the canner is used.
- When not in use, store pressure canner in a dry place away from excessive heat or cold with the cover inverted on the body.
- If the body or cover handles become loose, tighten them with a screwdriver.

