

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® Canner model is adaptable to the Boiling Water Method.

BOILING WATER METHOD

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 cooking/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** Use jar lifter to place filled jars straight down, with lids and bands fastened according to manufacturer's directions, on cooking/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** Look through the vent pipe on the canner cover to be certain it is open before placing cover on canner. To clean the vent pipe, draw a pipe cleaner or small brush through the opening. 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. Using a jar lifter, remove jars by lifting straight up being careful not to tilt them, which causes liquid to siphon from the jars. Place jars upright on a towel or cooling rack. Be sure to leave at least a 1-inch space between jars during cooling.
- 7** Allow jars to cool naturally 12 to 24 hours before checking for a seal. Do not retighten bands while cooling.



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For more information about home canning, go to...

www.gopresto.com/recipes/canning/recipeindex.php

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
01780 (22 Qt)	X	X	X	X	X	X
*01755 (16 Qt)	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

Models indicated are those manufactured in the last 20 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 Customer Service Department to determine if your model is recommended for the Boiling Water Method.

* Indicates current models.