16-quart
Pressure Canner and Cooker

- The only method recommended safe for canning vegetables, meats, poultry, and seafood.
- Doubles as a boiling water canner* for fruits, jams, jellies, pickles, and salsa.

Easy, confident home pressure canning
Works on electric, smooth-top, and gas ranges.
12-year limited warranty.

Includes canning/ cooking rack and complete 80-page instruction and recipe book.

Weighted gauge 3-piece adjustable regulator automatically maintains 5-, 10-, or 15-pounds pressure.

- The only method recommended safe for canning low-acid foods by the U.S. Department of Agriculture.
- Regular Mason Jar Capacity: Holds up to 7 quart jars, 10 pint jars, or 13 half-pint jars.
- Doubles as a boiling water canner for fruits, jams, jellies, pickles, and salsa in half-pint and pint jars.
- Air vent/cover lock allows pressure to build only when the cover is closed properly. Prevents the cover from being opened until pressure is safely reduced.
- Handy as a large capacity pressure cooker. Cooks meats, poultry, soups, desserts and more.
- Durable polished aluminum for long life and fast, even heating.

Note: This pressure canner is designed for use on household range burners of 12,000 BTUs or less.

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Stock No. 01745
Liquid capacity: 16 Quarts (15.1 Liters)
Available only at Walmart