First digital canner that meets USDA guidelines for safely processing meats, poultry, fish, vegetables, and other low-acid foods.

Innovative sensor automatically holds the exact temperature required for safe pressure canning. No adjustments needed for high altitudes.

Doubles as a boiling water canner for preserving fruits, jams, jellies, pickles, and salsa.

Easy-to-use digital interface guides you through the canning process step by step.

Automated for simple home canning.

Select the desired method and the LED display icons direct you through each step from start to completion. Canner holds the heat inside keeping your kitchen cool.

Pressure Canning Method. The only method recommended by the USDA for safely processing low-acid foods. Presto Precise® Digital Pressure Canner is programmed for safe, automatic canning. Venting occurs for the time necessary to remove air from both the canner and the jars. The temperature sensor detects the exact processing temperature and holds it for the specified time automatically. No need to watch or adjust settings.

Boiling Water Canning Method. The temperature sensor detects the boiling point and activates the canning process. It automatically holds a proper boil throughout the required time to safely process high-acid foods.

Uses reliable research-based recipes with standard processing times in accordance with the U.S. Department of Agriculture publication, “Complete Guide to Home Canning.”

Preheats jars and keeps them hot until each jar is filled with food and ready to process. LED display icons illuminate each step in the canning process.

Two canners in one!

Regular Mason Jar Capacity:
Pressure Canning: 10 Half-pints, 8 Pints, 5 Quarts
Boiling Water Canning: 10 Half-pints, 8 Pints, Quarts n/a

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