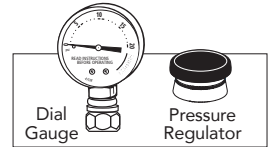


What's the Difference?

• DIAL GAUGE PRESSURE CANNERS

These canners feature a dial gauge with pointer that registers the amount of pressure inside the canner throughout the canning process. The one-piece pressure regulator serves as a safety device to prevent pressure in excess of 15 pounds. Dial gauge canners are beneficial for elevations above 2,000 feet where a minor incremental pressure adjustment is desirable.



01784

PRESTO® INDUCTION COMPATIBLE PRESSURE CANNER with stainless steel clad base

- Available in 23-quart size.
- User adjusts heat source to build and maintain pressure.
- Doubles as a boiling water canner.
- Works on induction, gas, electric, and smooth-top ranges.
- Quiet during canning.

Regular Mason Jar Capacity			
Stock #	Half-pints	Pints	Quart
01784	26	20	7
01781	26	20	7
01755	13	10	7*

* Pints and half pints only for boiling water method.



01781

PRESTO® PRESSURE CANNERS

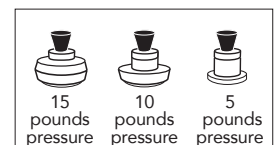
- Available in 23- and 16-quart sizes.
- User adjusts heat source to build and maintain pressure.
- Doubles as a boiling water canner. (Pints and half pints only for Stock # 01755.)
- Works on gas, electric, and smooth-top ranges.
- Quiet during canning.



01755

• WEIGHTED GAUGE PRESSURE CANNER

The weighted gauge pressure canner utilizes a 3-piece adjustable pressure regulator to control and maintain the correct pressure. The regulator has removable weights that allow the user to adjust for 5, 10, and 15 pounds pressure. Desired pressure is obtained when the pressure regulator begins a gentle rocking motion.



01745

PRESTO® PRESSURE CANNER

- Available in 16-quart size.
- User adjusts heat source to build pressure and maintain a gentle rocking motion.
- Doubles as a boiling water canner for pints and half-pints.
- Works on gas, electric, and smooth-top ranges.
- Available only at Walmart.

Regular Mason Jar Capacity			
Stock #	Half-pints	Pints	Quart
01745	13	10	7*

* Pints and half pints only for boiling water method.

● DIGITAL PRESSURE CANNER

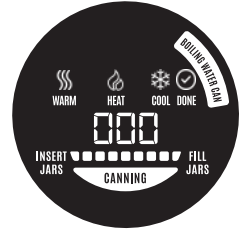
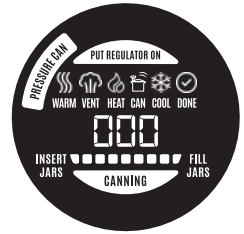
This Digital Pressure Canner is programmed for safe, automatic canning. The temperature sensor holds the exact processing temperature automatically. The digital interface with LED display icons guides the user through the canning process step by step. Uses standard, research-tested recipes in accordance with USDA guidelines. No pressure adjustments needed for elevation.



02144

PRESTO precise. DIGITAL PRESSURE CANNER

- Available in 12-quart size.
- Senses temperature rather than pressure.
- Automatically detects and maintains 240°.
- No need to watch or adjust settings.
- Doubles as a boiling water canner for pints and half-pints.
- Automatic jar warming phase and venting phase.
- Removable pot.
- Quiet during canning.



Regular Mason Jar Capacity			
Stock #	Half-pints	Pints	Quart
02144	10	8	5*

*Pints and half pints only for boiling water method.

For more information on
Presto® Pressure Canners,
canning basics and recipes, visit

GoPresto.com

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