

PRESTO®

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16-quart Pressure Canner and Cooker

- The only safe method recommended by the USDA for low-acid foods.
- Doubles as a boiling water canner* for fruits, jams, jellies, pickles, and salsa.

Confident home canning

The safe, easy way to can your own vegetables, fruits, meats, seafood, jams, jellies, pickles, and salsa.

Works on regular and smooth-top ranges.

12-year limited warranty.

* for half-pint and pint jars



Includes a canning/cooking rack and an easy-to-follow 80-page instruction and recipe book.



Deluxe pressure gauge registers the complete range of processing pressures.



- **Mason Jar Capacity:** Holds up to 7 quart jars, 10 pint jars, or 12 half-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. Gives a visual indication of pressure inside the canner.
- **Handy as a large capacity pressure cooker.** Cooks meats, poultry, soups, desserts, and more.
- **Strong and durable.** Heavy gauge 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.



Liquid Capacity:
16 quarts (15.1 liters)

Stock No. 01755

Out of Box:	Width	Depth	Height	Weight
	17.31"	13.62"	11.81"	9.15 lb

Single Carton: UPC# 075741017556

Qty	Cube	Width	Depth	Height	Weight
1	1.51	14.81"	14.81"	11.93"	10.50 lb

Master Pack:

Master pack quantity is a single unit. See above specifications.