

PRESTO®

30-Quart Digital Water Bath Canner



For more canning information and recipes, visit www.GoPresto.com/content/canning

INSTRUCTIONS AND RECIPES

©2026 National Presto Industries, Inc.

Form 4138-204A

TABLE OF CONTENTS

Important Safeguards	Below	Troubleshooting	15
Introduction	3	Issues with Canned Food	15
Getting Acquainted.	3	Error Codes	15
Canning Basics	3	Frequently Asked Questions	16
Preparation Steps Before Canning.	5	Care and Cleaning	17
How to Use for Boiling Water Bath Canning	6	Storage	17
Altitude Chart.	8	Other Uses	18
Fruits	8	Consumer Service Information	19
Tomatoes and Tomato Products	11	Warranty	19
Jam, Jelly, and Soft Spreads	13		
Pickles	14		

This is an  Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

1. Read all instructions. Improper use may result in bodily injury or property damage.
2. Close supervision is necessary when the canner is used near children. It is not recommended that children use the canner. **KEEP APPLIANCE OUT OF REACH OF CHILDREN.**
3. This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they are closely supervised and instructed concerning use of the appliance by a person responsible for their safety.
4. Do not touch hot surfaces. Use handles or knobs. Heating element surface is subject to residual heat after use.
5. Extreme caution must be used when moving a canner containing hot water or other hot liquids. Contents are hot and can cause serious burns.

6. Use caution when removing the cover any time during use. Lift the cover so the underside of the cover is tilted away from you, allowing hot water droplets to drip back into the canner body.
7. Always make certain the cover is on the canner body before operating. Scalding may occur if the cover is removed during the canning process.
8. To avoid burns, NEVER fill the canner above the MAX fill line. Overfilling may result in water or liquid boiling over.
9. Ensure the drain spigot is fully closed during canning and after dispensing liquid (Fig. B, page 5). Check that the green nut under the handle is securely tightened; if it is loose, turn it clockwise to secure it. Scalding may occur if the handle is left open or the nut is not tight.
10. Always place a container directly beneath the spigot before draining water or liquid. Open the spigot slowly to prevent splashing, scalding, electric shock, or other injuries.
11. To protect against electrical shock, do not immerse the cord, plug, or canner body in water or other liquid.
12. This appliance comes with a permanently attached cord. To use, plug cord into the wall outlet. To disconnect, press and hold the **TEMP/START/STOP** knob for 3 seconds, then remove plug from wall outlet.
13. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before putting on or taking off parts and before cleaning.
14. Do not operate any appliance with a damaged cord or plug, or in the event the appliance malfunctions or has been damaged in any manner. Return the appliance to the Presto Service Department for examination, repair, or electrical or mechanical adjustment.
15. To prevent damage, always ensure there is water or liquid in the canner body before use. Never heat the appliance when empty.
16. Scalding may occur if the lid is removed during the brewing cycles.
17. To reduce the risk of injury, do not drape the cord over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.
18. Do not let the cord hang over the edge of the counter or table, or touch hot surfaces.
19. The use of accessory attachments not recommended by the appliance manufacturer may cause fire, electric shock, or injury to persons.
Use only genuine Presto® accessories and replacement parts.
20. Intended for countertop use only.
21. Do not place on or near a hot gas or electric burner, or in a heated oven.
22. Do not use this appliance for other than intended use. Be aware of the potential dangers caused by misuse.
23. Do not use this appliance for deep fat frying.
24. Do not use outdoors.
25. Preheating of the appliance is not necessary.
26. Children should be supervised to ensure that they do not play with the appliance.
27. The appliance must not be immersed.
28. If the SUPPLY CORD is damaged, it must be replaced by the manufacturer, its service agent, or similarly qualified persons in order to avoid a hazard.

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

IMPORTANT CORD INFORMATION

CAUTION This appliance has a 3-prong grounded plug. To ensure continued protection against risk of electric shock, connect to properly grounded outlets only.

If the plug on this appliance does not fit into your outlet, contact a qualified electrician. Do not attempt to modify the plug in any way.

A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord. Connect the power supply cord to a 120VAC electrical outlet only.

An extension cord may be used if care is properly exercised in its use. If an extension cord is used:

- The extension cord should be a 3-wire grounded type cord, marked with a minimum electrical rating of 13 amps, and be no longer than 10 feet.
- The extension cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

SAVE THESE INSTRUCTIONS

INTRODUCTION

The Presto® Digital Water Bath Canner makes home canning simple and reliable. It safely processes high-acid foods such as fruits, jams, jellies, pickles, salsa, and tomatoes. The LCD display guides you through the boiling water canning process. The built-in heat sensor detects and maintains a proper boil, so there's no need to monitor or adjust settings.

In addition to canning, this appliance doubles as a steamer and beverage warmer. With an adjustable temperature range from 100° to 212°F, it's ideal for steaming large batches of seafood or vegetables and warming beverages for a crowd.

NOTICE: This appliance is designed for boiling water canning high-acid foods only. Low-acid foods, such as meats and vegetables, must be canned using a pressure canner. To purchase a pressure canner, visit www.GoPresto.com.

GETTING ACQUAINTED

Before using the canner for the first time, wash the cover and canning rack in warm, soapy water; rinse and dry thoroughly. Wipe the interior and exterior of the canner body with a damp cloth.

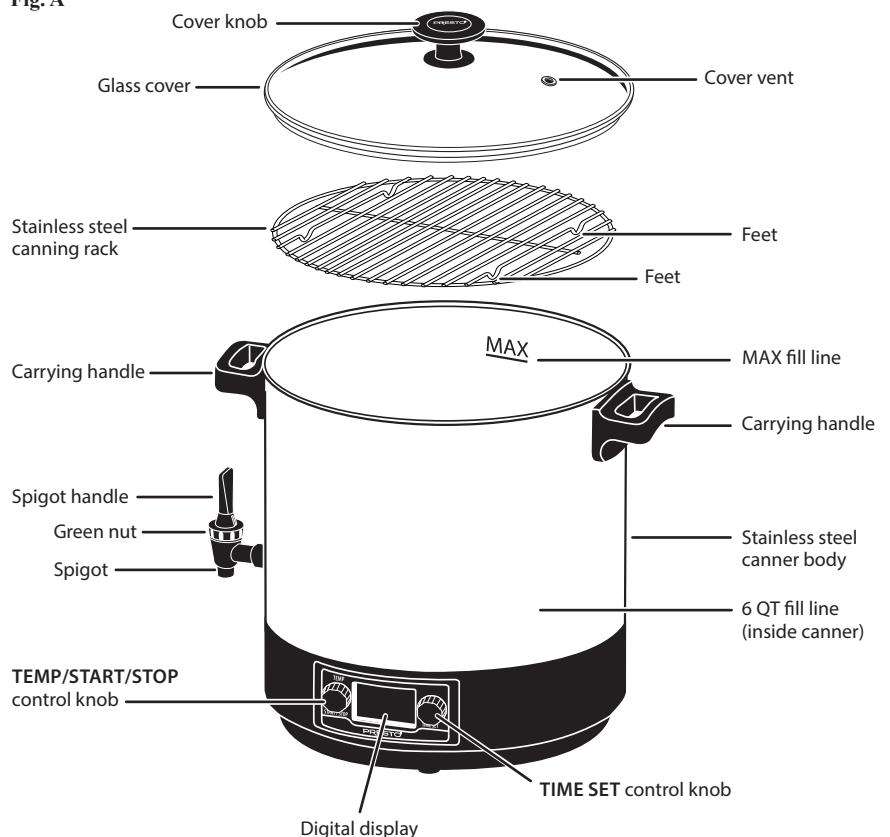
CAUTION! To prevent electrical shock and damage to the canner, never immerse the canner body, cord, or plug in water or wash in a dishwasher.

Each time you use the canner, complete the preparation steps on page 5. Then follow the boiling water bath canning instructions on pages 6 and 7. If you are new to canning or need some refresher training, refer to the “Canning Basics” section on pages 3–5.

Perform “WATER TEST” before first use.

To help yourself understand the operation of the water bath canner, practice with jars of water instead of jars of food. Lids and bands are not needed on the jars. Follow the instructions on pages 6 and 7, beginning with step 3. Pour 6 quarts of water into the canner.

Fig. A



CANNING BASICS

Canning is a process that enables the user to keep fruits, vegetables and meat for extended periods without refrigeration or freezing. Normally, if left out, these foods would spoil. Canning interrupts the natural spoilage cycle so food can be preserved safely.

There are invisible microorganisms present all around us and in our food that cause spoilage. Spoilage is nature's way of telling us when food is no longer fit to eat. There are four basic agents of food spoilage—enzymes, mold, yeast, and bacteria. The first three—enzymes, molds, and yeast—are destroyed at temperatures below 212°F, the temperature at which water boils (at sea level). Therefore, boiling water canning is sufficient to destroy those agents.

Foods naturally high in acid and acidified foods with a pH of 4.6 or lower, may be safely processed using the boiling water canning method. **Instructions for boiling water canning with this water bath canner begin on page 6.**

Bacteria, however, are not as easily destroyed. The bacteria *Clostridium botulinum* produces spores that create a poisonous toxin causing botulism. These spores are not destroyed at 212°F. They thrive in low-acid foods when air is absent. According to the United States Department of Agriculture (USDA), pressure canning is the only safe method of processing low-acid foods (vegetables, meats, poultry, fish, and seafood). **A water bath canner cannot be used to process low-acid foods.**

In pressure canning, some of the water in the canner converts to steam creating pressure within the canner. This pressure is what allows the canner to reach temperatures above boiling. At 240°F, this pressurized heat destroys the potentially harmful bacterial spores. To purchase a pressure canner, visit www.gopresto.com.

As jars cool after processing, a vacuum forms, sealing the food and preventing microorganisms from entering and causing spoilage.

Before Beginning

Selecting a Recipe

To produce home-canned food that is safe for storage at room temperature, it is necessary to use a tested canning recipe. Recipes that have been handed down through the years or those found on the web are oftentimes unreliable and usually do not include the scientifically-tested processing procedures vital to a successful and safe canning project. Canning information published prior to 2015 may be incorrect and could pose a serious health risk. A tested canning recipe has been evaluated to determine the accurate processing method (boiling water canning or pressure canning) as well as the processing time. Do NOT can leftovers; it is not safe.

Always choose recipes from a reliable resource, such as the National Center for Home Food Preservation (nchfp.uga.edu), your local Cooperative Extension Service, or this instruction book.

Selecting Jars

Glass home canning jars, sometimes referred to as Mason jars, are the only jars recommended for safe home canning. They can withstand the heat of a pressure canner, are durable, and can be reused time after time. They are available in standard sizes (half-pint, pint, and quart jars) and other non-standard sizes. The diameter of Mason jars may vary from one manufacturer to another.

When canning with a research-tested recipe, a smaller jar size may be used than what is specified in the recipe. However, you must follow the processing time for the smallest jar size listed in the recipe. Never use a larger jar than what is listed.

The canning rack which accompanied your canner must be placed on the bottom of the canner to prevent jar breakage.

See the chart for the maximum jar capacity for your canner. **Double-decking jars when boiling water canning is not recommended. Jars may tilt.** If tilting occurs, liquid may be lost and food particles may also get between the jar rim and lid and prevent the jar from sealing.

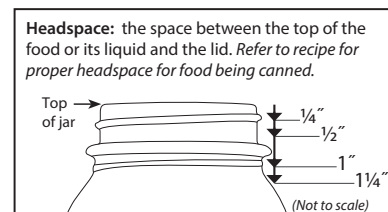
BOILING WATER CANNING		
Mason Jar Capacity Chart		
Maximum capacity may vary depending on jar styles. Do not force jars to fit.		
JAR TYPE	Regular mouth	Wide mouth
Quarter-pints	19	n/a
Half-pints	19	12
Pints	14	12
Quarts	9	9

Canning Lids and Screw Bands

The two-piece vacuum cap (lid and screw band) is the recommended closure for home canning. It consists of a flat metal lid with a sealing compound on the outer edge and a separate metal screw band that secures the lid during processing. The flat lid is for one use only, while the bands can be used repeatedly if they remain in good condition. Do not use dented or rusty bands. Use only jars, lids, and screw bands in perfect condition so an airtight seal may be obtained. Bands should be removed prior to storage.

Measuring Headspace

Headspace is the air space between the top of the food or its liquid and the lid. Leaving too much headspace can result in underprocessing because it may take too long to release the air from the jar. Leaving too little headspace will trap food between the jar and the lid and may result in an inadequate seal. As a general rule, allow ¼-inch headspace for jams and jellies; ½-inch for fruits and tomatoes. All recipes will indicate the amount of headspace necessary for the food being canned.



Removing Air Bubbles

After food has been packed in jars, any air bubbles must be removed. Trapped air bubbles may rise to the top during processing, causing too much headspace. Work quickly to remove air bubbles that have become trapped between the pieces of food by moving a clean, nonmetal spatula around the jar between the food and side of the jar.

Preparing Jar Rims and Adjusting Lids and Screw Bands

Immediately after filling, wipe jar rims with a clean, damp cloth to remove any residue. Any food particles, such as seeds, grease, or syrup, on the rim of the jar may prevent the jar from sealing. Center a flat lid on the jar rim, making sure the sealing compound is touching the glass. Position a band over the lid and, using your fingertips, screw it onto the jar evenly and firmly (fingertip tight). Do not overtighten as air must release from the jars during processing and cooling.

Other Special Canning Tips

To help prevent mineral deposits on the canning rack and jars, and discoloration of the canner body, add 1 teaspoon cream of tartar or 2 tablespoons white vinegar to water in the canner.

After Processing

Cooling Jars

After processing and the 5-minute cooling period, remove jars to a towel or cooling rack on countertop, away from drafts. Leave 1 to 2 inches of space between jars to allow for even cooling. Do not retighten bands. Do not invert jars or cover with a cloth. Allow jars to cool naturally. Check seals no earlier than 12 hours, but no later than 24 hours.

Bubbles often appear in the jar after removal from the canner because food is still boiling in the jar. Ordinarily bubbles do not appear once the product has been allowed to thoroughly cool.

Testing Seals and Storing Canned Food

After jars have cooled a minimum of 12 hours, but no more than 24 hours, test the jar lids to be sure a vacuum seal has formed. Press down on the center of the flat lid to determine if it is concave (stays down when pressed). Remove the screw band and gently try to lift the lid with your fingertips. If the center does not flex up and down and you cannot lift the lid off, the lid has a good seal.

To watch a video demonstrating how to test the seals on jars, scan this QR code or visit www.gopresto.com/https.



Wipe off any food residue from jars and lids. Date and label jars. Store in a cool, dark, and dry place.

If a jar does not seal, the food can be refrigerated and should be used within 3 days. Other options include freezing the food or reprocessing per the canning recipe. If choosing to reprocess, remove the lids and reheat the food and/or liquid. Use the hot pack method. Pack food into clean, heated jars, leaving appropriate headspace. Remove air bubbles and clean jar rims. Position new lids on jars and secure with bands. Reprocess for the full recommended processing time. **If more than 24 hours have elapsed since the canning process was completed, and the seal is faulty, the food is no longer safe. Discard at once.**

Detecting Spoilage

If up-to-date instructions and processing times are followed carefully, spoilage is uncommon. However, it is still recommended to check for signs of spoilage before tasting any canned food. Check for a broken seal, gassiness when opening, mold, sliminess, cloudiness, or unpleasant odors. If any of these signs are present, discard the food.

As a safeguard against using canned tomato products which may be affected with spoilage that is not readily detected, boil food 10 minutes for altitudes up to 1,000 feet above sea level. Extend the boiling time by 1 minute for each 1,000 foot increase in altitude. Many times odors that cannot be detected in the cold product will become evident by this method. If, after boiling, food does not smell or look right, **discard it without tasting.**

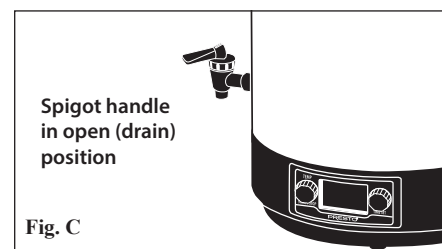
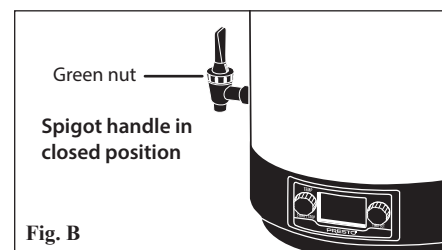
PREPARATION STEPS BEFORE CANNING

Follow these steps before each use:

- **WARNING!** Always use the canner on a dry, level surface that can support the weight of a fully loaded canner. Protect the countertop by placing a heat-resistant material, such as a large cutting board, under the canner. Make sure the canner feet rest fully on the board so the vent holes on the bottom are not blocked. Never place the canner near an edge or on an overhang, as it may tip or cause damage.
- If your kitchen layout allows, place the canner next to the sink with the spigot positioned over the sink.
- Make sure there is enough space above the canner to insert and remove jars. To avoid steam damage, do not place the canner directly under cabinets.
- Before filling the canner body with water, ensure the spigot handle is in the upright (closed) position (Fig. B). Check that the green nut under the handle is securely tightened; if it is loose, turn it clockwise to secure it.
- Ensure the inside of the canner body is clean and free of debris before placing the canning rack in it.

CAUTION! To prevent electrical shock and damage to the canner, never immerse the canner body in water or other liquid.

- Examine Mason jars for nicks, cracks, or sharp edges. Check screw bands for dents or rust. Use only jars, lids, and screw bands in perfect condition to ensure an airtight seal.
- Wash and rinse jars, lids, and screw bands. Follow the manufacturer's directions for preparing lids.
- Select a boiling water canning recipe from this instruction book or from another reliable source, and gather the needed supplies.



HOW TO USE FOR BOILING WATER BATH CANNING

This appliance is designed for boiling water bath canning high-acid foods only. Low-acid foods, such as meats and vegetables, must be canned using a pressure canner.

1. Complete the steps on page 5.

2. Prepare the food that will be canned.

NOTE: Any food that is described in a recipe as “Hot Pack” should be freshly prepared or, if made in advance, it should be reheated as instructed in the canning recipe.

3. Place the canning rack in the canner, feet side down. Verify the spigot is in the closed position before filling the canner with water (Fig. B, page 5).

NOTE: Jars will be placed on the rack in step 5. If set directly on the bottom of the canner, jars may break.

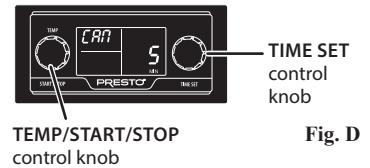
4. Pour 6 quarts of water into the canner up to the **6 QT** fill line (Fig. A, page 3). **Never operate the canner without water.**

Tips: You may use hot tap water to shorten the time to heat the water. To help prevent mineral deposits on the canning rack and jars, add 1 teaspoon cream of tartar or 2 tablespoons white vinegar to the water in the canner.

5. Fill the canning jars half full with water and place them on the canning rack.

6. Place the cover on the canner so the vent directs steam away from the cabinets and the user.

7. Plug the canner into a 120VAC wall outlet. The canner will beep once and all of the lights in the display window will illuminate briefly. The default display—**CAN** and **5 MIN**—will then appear in the window (Fig. D).

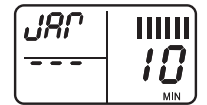


8. Rotate the **TIME SET** control knob (Fig. D) to set the processing time for the specific boiling water canning recipe and jar size being used. The time adjusts in 1-minute increments up to 180 minutes. The unit will beep once after the time has been set. **Verify you have set the right time.** If the wrong time is set, press and hold the **TEMP/START/STOP** control knob (Fig. D) for 3 seconds to cancel and reset the time.

NOTE: If canning at an altitude above 1,000 feet, make sure you have increased the processing time. See the altitude information on page 8.

9. Press the **TEMP/START/STOP** control knob (Fig. D) to start jar warming.

The word **JAR** will flash in the upper left corner of the display window and the time programmed in step 8 will be in the lower right corner (Fig. E).



The vertical bars on the right side of the display will begin scrolling to indicate the heating element is activated. A rectangular scrolling pattern will occur on the left side of the display to indicate jar warming has begun.

NOTE: If a temperature reading is displayed (Fig. F), this means you accidentally selected the temperature rather than the can function. Press and hold the **TEMP/START/STOP** control knob for 3 seconds. Then repeat steps 8 and 9.

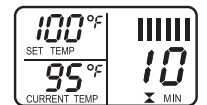


Fig. F

IMPORTANT: Never operate the canner without water. If the unit is allowed to run dry, you will hear 5 beeps and see an empty pot icon in the display window. The heating element will shut off automatically. If this occurs, unplug the canner and see the Troubleshooting section on page 15.

10. Jar warming times will vary depending on the number and size of jars and the starting temperature of the water. Some loads may take as little as 25 minutes and others may take 60 minutes.

During this time, complete food preparation and heat extra water in a large kettle until boiling. This water will be used in Step 15. The amount needed will vary depending on the size and number of jars being canned.

GUIDELINES FOR ADDITIONAL BOILING WATER NEEDED		
JAR TYPE Being Processed	APPROXIMATE AMOUNT OF BOILING WATER NEEDED	
	If Using the Maximum Number of Jars	If Using the Minimum Number of Jars
Quarter-pints	1 quart water	5 quarts water
Half-pints	2 quarts water	8 quarts water
Pints	4 quarts water	14 quarts water
Quarts	6 quarts water	16 quarts water

11. When jar warming is completed, the canner will beep twice and the word JAR will stop flashing. It will stay lit to let you know jars are warmed and ready for filling.

The canner will keep the jars warm for 120 minutes. The heating element will cycle on and off to maintain the correct temperature.

NOTE: If the jars are not filled and the canner is not advanced to the canning phase within 120 minutes, the canner will beep 3 times and revert back to the default setting (Fig. D, page 6). If this happens, you will need to restart the canning process, beginning with setting the time (step 8, page 6).

12. Carefully remove the cover with the underside tilted so steam is directed safely away from you.
13. Remove one jar at a time from the canner; discard the water from the jar. Immediately fill the jar with food and liquid, according to the tested recipe.

Remove air bubbles by moving a clean, nonmetal spatula around the jar. Clean the jar rim with a damp cloth. Center a flat lid on the jar rim, making sure the sealing compound is touching the glass. Position a band over the lid and, using your fingertips, screw it onto the jar evenly and firmly (fingertip tight). Do not overtighten, as air must release from the jars during processing and cooling. Place the jar on the canning rack promptly after filling.

14. Repeat the procedure in step 13 for each jar.
15. Use a liquid measuring cup or pitcher to remove boiling water from the kettle (heated in Step 10) and carefully pour it around the jars in the canner until the water level is at least 1 inch above the jar tops. Do not fill above the MAX fill line (Fig. A, page 3).

CAUTION! To avoid burns from splashing or steam, never pour boiling water directly from a large pot into the canner.

16. Place the cover back on the canner so the vent directs steam away from the cabinets and user.
17. Press the **TEMP/START/STOP** control knob to advance to the canning phase. The canner will beep once and the display will show the word CAN and the processing time. The vertical bars will scroll to indicate the heating element is activated. The rectangular scrolling pattern will occur to indicate the canning phase has begun.
18. Once the canning temperature is reached, an hourglass icon  will light up in the display window (Fig. G) and the timer will begin counting down. You will hear boiling and see steam releasing from the cover vent.

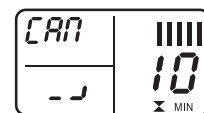


Fig. G

CAUTION! To prevent steam burns, keep well away from the vent.

19. When the processing time expires, the canner will beep twice and the heating element will shut off. The unit will then automatically advance to the cooling phase. **Carefully grasp the cover knob and remove the canner cover for the cooling period.**

CAUTION! To avoid burns, do not touch the glass portion of the cover or the canner body, as both will be hot. Lift the cover slowly, tilting the underside away from you to avoid steam and/or boiling water.

20. During the cooling phase, the timer will count down from 5 minutes. The word COOLING will scroll in the display window and the vertical bars will scroll from right to left. The  icon will also be illuminated.

When the time expires, the unit will beep 5 times and the display window will return to the default setting (Fig. D, page 6).

21. Using a jar lifter, remove the jars by lifting them straight up. Be careful not to tilt the jars, which causes liquid to siphon out. Food particles may also get between the jar rim and the lid and prevent the jar from sealing. Place jars upright on a towel or cooling rack, away from drafts. Do not retighten bands.

Allow jars to cool naturally. Check seals no earlier than 12 hours, but no later than 24 hours. See page 5 for “After Processing” information.

22. **When processing consecutive batches:** Allow the canner water to cool before warming the next batch of jars. Alternatively, warm jars in a dishwasher or fill them with hot water and place them in the canner before the water cools; do not skip the jar warming step. If the canner and water are already warm, the jar warming step should take less time.

NOTICE: Placing unwarmed jars directly into hot water from the previous batch may cause thermal shock, leading to cracked or broken jars.

- Water may be reused if it is free of debris. If reusing, first drain some of the water (see instructions below) until the canner is about half full. The excess water can be poured into a large kettle and boiled for later use to cover the filled jars.
- If the water contains debris, empty all of it (see instructions below) and refill the canner with 6 quarts of fresh water.

23. To can additional jars, repeat steps 5 to 21.

24. When canning is complete, unplug the cord from the wall outlet. **Allow the canner to cool completely.** Then, drain the water as instructed on page 8.

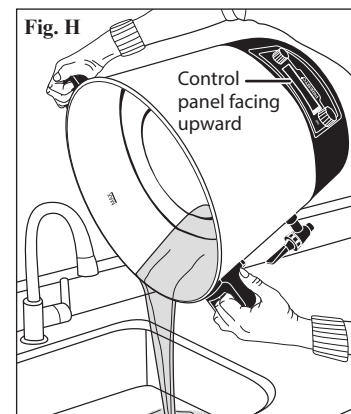
How to Empty Water from Canner

1. If the canner is positioned with the spigot over a sink:

Pull the spigot handle forward (Fig. C, page 5) to drain the water directly into the sink. Then proceed to Step 3.

2. If the spigot is NOT positioned over a sink:

- Place a liquid measuring pitcher under the spigot.
 - Pull the spigot handle forward (Fig. C, page 5) to drain water into the pitcher.
 - When the pitcher is nearly full, return the spigot handle to the upright position to stop the flow (Fig. B, page 5).
 - Pour the water from the pitcher into the sink.
 - Repeat this process—filling and emptying the pitcher—until no more water flows from the spigot.
3. When water no longer drains from the spigot, approximately 1 gallon will remain in the canner. Carefully pour out the remaining water into the sink, making sure the control panel faces upward so it does not get wet or damaged (Fig. H).



BOILING WATER BATH CANNING

Altitude Adjustments

When using the canner for boiling water canning at altitudes of 1,000 feet or below, process according to the specific recipe. When canning at higher altitudes, process according to the following chart.

ALTITUDE CHART BOILING WATER CANNING	
Altitude	Increase Recipe Processing Time
1,001–3,000 ft.	+ 5 minutes
3,001–6,000 ft.	+ 10 minutes
6,001–8,000 ft.	+ 15 minutes

BOILING WATER CANNING *Fruits*

Select firm fruit that is fully ripened but not soft. Do not can overripe foods.

Maintaining Color

Some fruits (apples, apricots, nectarines, peaches, and pears) tend to darken while they are being prepared. To prevent darkening, place fruit in a solution of 3 grams (3,000 milligrams) ascorbic acid to 1 gallon of cold water. Ascorbic acid is available in different forms:

Pure Powdered Form: Use 1 teaspoon of pure powder, which weighs about 3 grams, per gallon of water.

Vitamin C Tablets: Buy 500 milligram tablets. Crush and dissolve 6 tablets per gallon of water.

Commercially Prepared Mixes of Ascorbic and Citric Acid: Available under different brand names. Use according to manufacturer's directions found on the package.

Canning Liquids

Although fruit has better color, shape, and flavor when it is canned with syrup, it may be canned in juices (such as apple, white grape, or pineapple) or water.

White sugar is preferable to brown sugar for canning. Light corn syrup or honey may be used to replace up to one-half the sugar. If you wish to use sugar substitutes, follow the instructions on the sugar substitute package.

The amount of sugar desirable to use in preparing syrups will depend upon the tartness of the fruit and on personal preference. It should be remembered that fruit, when heated, releases some of its juices which will dilute the syrup in proportion to the juiciness of the fruit.

Use the syrup chart on page 9 as a guideline for preparing syrup needed for your canning recipe. Syrup recipe may be doubled or tripled depending on the packing method and amount of fruit being canned at one time.

SYRUPS FOR CANNING FRUITS			
Combine sugar and water in a large pot. Bring to a boil and keep syrup hot while preparing fruit. Use as directed in recipe.			
Syrup	Sugar	Water	Yield
Very Light	½ cup	4 cups	4½ cups
Light	1 cup	4 cups	4¾ cups
Medium	1¾ cups	4 cups	5 cups
Heavy	2¾ cups	4 cups	5½ cups

BOILING WATER CANNING RECIPES: FRUITS

APPLES

Wash, peel, and core apples. Cut into ½-inch slices. Place apples in an ascorbic acid solution (page 8) to prevent darkening during preparation. Drain well.

Hot Pack: Add apples and syrup (see above), juice, or water to a large pot and bring to a boil. Boil for 5 minutes, stirring occasionally to prevent scorching. Pack hot apples in hot jars, leaving ½-inch headspace. Cover apples with hot syrup, juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints and quarts 20 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

APPLESAUCE

Wash, peel, core, and slice apples. If desired, place apple slices into ascorbic acid solution (page 8) to prevent darkening. Drain well. Place slices in a large pot. Add ½ cup water. Heat quickly until apples are tender, stirring occasionally to prevent scorching. Press through food mill or sieve. (If chunk style sauce is preferred, omit this step.) If desired, sweeten to taste. Reheat sauce to boiling. Pack into hot jars, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 15 minutes and quarts 20 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

APRICOTS

Wash well-ripened, firm apricots. If peeled apricots are desired, dip 1 minute in boiling water, then in cold water and peel. Cut apricots in halves and remove pits. Place apricots in an ascorbic acid solution (page 8) to prevent darkening during preparation. Drain well.

Hot Pack: Add apricots and syrup (see above), juice, or water to a large pot and bring to a boil. Pack hot apricots, cut side down, in hot jars, leaving ½-inch headspace. Cover with hot syrup, juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 20 minutes and quarts 25 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Raw Pack: Pack raw apricots, cut side down, in hot jars, leaving ½-inch headspace. Cover with hot syrup (see above), juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 25 minutes and quarts 30 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

BERRIES

Except strawberries and elderberries

Choose ripe, sweet berries with uniform color. Wash 1 to 2 quarts of berries at a time. Drain, cap, and stem if necessary.

Hot Pack: Use this method for firmer berries such as blueberries, currants, gooseberries, and huckleberries. Heat berries in a large pot with boiling water for 30 seconds and drain. Add ½ cup hot syrup (page 9), juice, or water to hot jars. Pack hot berries into jars, leaving ½-inch headspace. Cover with hot syrup, juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints and quarts 15 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Raw Pack: Use this method for softer berries such as raspberries and blackberries. Add ½ cup hot syrup (page 9), juice, or water to hot jars. Pack raw berries into jars, leaving ½-inch headspace. Gently shake jars while filling to pack firmly without crushing berries. Cover with hot syrup, juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 15 minutes and quarts 20 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

CHERRIES

Stem and wash cherries. Remove pits, if desired. If pitted, place cherries in an ascorbic acid solution (page 8) to prevent darkening of the stem end. If canning whole cherries, prick each cherry with a clean needle to prevent splitting.

Hot Pack: Heat cherries in a large pot with ½ cup hot syrup (page 9), juice, or water per quart of cherries. Cover pot and bring to a boil. Pack hot cherries and cooking liquid in hot jars, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 15 minutes and quarts 20 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

NECTARINES AND PEACHES—YELLOW

Wash fully-ripened but not soft yellow nectarines or peaches. Do not process white flesh nectarines or peaches as there are no tested recipes.

Skin can be left on nectarines. For peaches, loosen skin by dipping them 1 minute in boiling water, then in cold water. Peel. Cut fruit in halves and remove pits. Slice if desired. Place fruit in an ascorbic acid solution (page 8) to prevent darkening during preparation. Drain well.

Hot Pack: Add fruit and syrup (page 9), juice, or water to a large pot and bring to a boil. Pack hot fruit, cut side down, in hot jars, leaving ½-inch headspace. Cover with hot syrup, juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 20 minutes and quarts 25 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Raw Pack: Pack raw fruit, cut side down, in hot jars, leaving ½-inch headspace. Cover with hot syrup (page 9), juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 25 minutes and quarts 30 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

PEARS

Wash pears. Peel, cut in halves lengthwise, and core. Place pears in an ascorbic acid solution (page 8) to prevent darkening during preparation. Drain well.

Hot Pack: Add pears and syrup (page 9), juice, or water to a large pot and bring to a boil. Boil 5 minutes. Pack hot pears in hot jars, leaving ½-inch headspace. Cover with hot syrup, juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 20 minutes and quarts 25 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

PLUMS

Stem and wash firm, ripe plums. If plums are to be canned whole, prick each side with a fork. Freestone varieties may be cut in halves and pitted.

Hot Pack: Add plums and syrup (page 9), juice, or water to a large pot and bring to a boil. Boil 2 minutes. Cover pot and let stand 20 to 30 minutes. Pack hot plums in hot jars, leaving ½-inch headspace. Cover with hot syrup, juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw Pack: Pack raw plums firmly in hot jars, leaving ½-inch headspace. Cover with hot syrup (page 9), juice, or water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 20 minutes and quarts 25 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

RHUBARB

Trim off leaves. Wash stalks and cut into ½-inch to 1-inch pieces.

Hot Pack: Add rhubarb and ½ cup sugar per quart of rhubarb to a large pot. Let stand until juice appears. Heat rhubarb slowly to boiling. Pack hot rhubarb in hot jars, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints and quarts 15 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

BOILING WATER CANNING *Tomatoes and Tomato Products*

Acidifying Tomatoes and Tomato Products

Tomatoes have a pH close to 4.6, which means it is necessary to take precautions to can them safely. First, carefully choose the tomatoes for canning. Use only tomatoes that are disease-free, preferably vine-ripened, and firm.

Second, an acid must be added to tomatoes whether they are processed using the boiling water canning method or pressure canning method. To ensure the safety of whole, crushed, or juiced tomatoes, add 1 tablespoon bottled lemon juice (not natural juice) or ¼ teaspoon citric acid per pint jar. For quarts, add 2 tablespoons bottled lemon juice or ½ teaspoon citric acid.

Salt

Tomatoes and tomato products may be canned with or without salt. Salt is used only for flavor, as it is not used in a large enough quantity to prevent spoilage. If salt is desired, use only canning or pickling salt. Table salt contains anti-caking agents that may cause cloudiness in the liquid inside the jars.

The recommended amount of salt is ½ teaspoon for each pint jar and 1 teaspoon for each quart jar.

Tip: Dried herbs and spices can safely be added to a tested canning recipe.

Salt is optional when canning most foods.			
ACIDIFYING TOMATOES IS REQUIRED.			
Tomatoes have a pH close to 4.6, which means an acid must be added to obtain a safe food product.			
Most Foods <i>(add canning salt, if desired)</i>		Tomatoes <i>(must choose one)</i>	
ADD TO JAR	Canning Salt	Bottled Lemon Juice (not natural juice)	OR Citric Acid
PINT	½ teaspoon	1 tablespoon	¼ teaspoon
QUART	1 teaspoon	2 tablespoons	½ teaspoon

BOILING WATER CANNING RECIPES: TOMATOES AND TOMATO PRODUCTS

TOMATOES—WHOLE OR HALVED (packed in water)

Wash smooth, firm, ripe tomatoes. Loosen skins by dipping tomatoes 1 minute in boiling water, then in cold water. Peel and remove core. Leave whole or halve, or if using large tomatoes, quarter.

Hot Pack: Place prepared tomatoes in a large pot and add just enough water to cover. Bring to a boil and boil gently for 5 minutes. Add bottled lemon juice or citric acid to hot jars (page 11). Add salt, if desired (page 11). Pack hot tomatoes in hot jars, leaving ½-inch headspace. Fill jars with hot cooking liquid, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Raw Pack: Add bottled lemon juice or citric acid to hot jars (page 11). Add salt, if desired (page 11). Pack prepared tomatoes in hot jars, leaving ½-inch headspace. Fill hot jars with boiling water, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 40 minutes and quarts 45 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

TOMATOES—WHOLE OR HALVED (packed raw without added liquid)

Wash smooth, firm, ripe tomatoes. Loosen skins by dipping tomatoes 1 minute in boiling water, then in cold water. Peel and remove core. Leave whole or halve.

NOTE: Tomatoes that are raw packed will separate during processing into a liquid and solid, with the solids forming on top of the liquid. This is due to an enzyme that causes tomatoes to break apart when heated. Flavor and nutritional quality are not affected by this change.

Add bottled lemon juice or citric acid to hot jars (page 11). Add salt, if desired (page 11). Fill jars with raw tomatoes, pressing until spaces between them fill with juice. Leave ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints and quarts 85 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

TOMATO JUICE

Wash ripe, juicy tomatoes. Remove stem ends, and trim off bruised or discolored portions. To prevent juice from separating, quickly cut about 1 pound of tomatoes into quarters and put directly into a large pot. Heat immediately to boiling while crushing. Continue to slowly add and crush freshly cut tomato quarters to the boiling mixture. Make sure the mixture boils constantly and vigorously while adding more tomatoes. Simmer 5 minutes after you add all the pieces.

If juice separation is not a concern, simply slice or quarter tomatoes into a large pot. Crush, heat, and simmer for 5 minutes before juicing.

Press heated juice through a sieve or food mill to remove skins and seeds. Heat juice again to boiling.

Add bottled lemon juice or citric acid to hot jars (page 11). Add salt, if desired (page 11). Fill hot jars with hot tomato juice, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 35 minutes and quarts 40 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

TOMATO SAUCE

Prepare and press tomatoes as you would for making tomato juice (see recipe above). Heat in a large pot until sauce reaches desired consistency. Simmer until volume is reduced by about one-third for thin sauce or by one-half for thick sauce. Add bottled lemon juice or citric acid to hot jars (page 11). Add salt, if desired (page 11). Pour hot sauce into hot jars, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 35 minutes and quarts 40 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

BOILING WATER CANNING RECIPES:

IMPORTANT: Jars used for the three preserve recipes (marked with a ♦) will need to be sterilized because the processing time is less than 10 minutes. To sterilize the jars, boil them for 10 minutes. If you live at an altitude of 1,000 feet or more, boil an additional minute for each 1,000-foot increase in altitude. If preferred, instead of sterilizing the jars, you can increase the processing time to 10 minutes. The additional processing time is not harmful to most gels.

TOMATO SALSA

7 quarts peeled, cored, chopped paste tomatoes*	2 tablespoons salt
5 cups chopped onion	1 tablespoon black pepper
4 cups seeded, chopped long green chiles	<i>Optional ingredients:</i>
½ cup seeded, finely chopped jalapeño peppers	3 tablespoons dried oregano
6 cloves garlic, finely chopped	2 tablespoons ground cumin
2 cups bottled lemon or lime juice	2 tablespoons fresh cilantro

**This recipe works best with paste tomatoes, such as Roma. Slicing tomatoes, such as Beefsteak, require a much longer initial cooking time to achieve a desirable consistency.*

CAUTION! Wear plastic or rubber gloves and do not touch your face while handling or cutting hot peppers. If you do not wear gloves, wash hands thoroughly with soap and water before touching your face or eyes.

The jalapeño peppers do not need to be peeled. The skin of the long green chiles may be tough. If you choose to peel chiles, wash and dry them and then slit each pepper along the side to allow steam to escape. Blister skins by placing peppers in a hot oven (400°F) or under a broiler for 6 to 8 minutes until skins blister.

After blistering skins, place peppers in a pan and cover with a damp cloth. Cool several minutes; peel off skins. Discard seeds and chop.

Wash tomatoes and dip in boiling water for 30 to 60 seconds or until skins split. Dip in cold water, slip off skins, and remove cores. Combine all ingredients except oregano, cumin, and cilantro in a large pot and bring to a boil, stirring frequently, then reduce heat and simmer 10 minutes. Add oregano, cumin, and cilantro, if desired, and simmer for another 20 minutes, stirring occasionally.

Ladle hot salsa into hot jars, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 15 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Yield: About 16 to 18 pints

APPLE BUTTER ♦

Recommended apples include Jonathan, Winesap, Stayman, Golden Delicious, and McIntosh.

8 pounds apples	2¼ cups packed brown sugar
2 cups apple cider	2 tablespoons ground cinnamon
2 cups vinegar	1 tablespoon ground cloves
2¼ cups sugar	

Wash apples. Remove stems, quarter, and core fruit. Cook apples slowly in apple cider and vinegar until soft. Press fruit through a colander, food mill, or strainer. Cook fruit pulp with sugar and spices, stirring frequently. To test for doneness, remove a spoonful and hold it away from steam for 2 minutes. It is done if the butter remains mounded on the spoon. Another way to determine when the butter is cooked adequately is to spoon a small quantity onto a plate. When a rim of liquid does not separate around the edge of the butter, it is ready for canning. Ladle hot butter into hot jars, leaving ¼-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process half-pints and pints 5 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Yield: 8 to 9 pints

Apple Butter recipe adapted from the "Complete Guide to Home Canning," Agriculture Information Bulletin No. 539, USDA, revised 2015. National Center for Home Food Preservation.

GRAPE JELLY ❖

5 cups grape juice
(about 3½ pounds grapes and about 1 cup water)

1 package powdered pectin
7 cups sugar

To prepare juice: Sort, wash, and remove stems from fully ripe grapes. In a large pot, crush about 3½ pounds of grapes and add just enough water to cover grapes, about 1 cup. Cover and bring to a boil on high heat. Reduce heat and simmer for 10 minutes. Pour contents of pot into a damp jelly bag and suspend the bag to drain the juice into a large bowl. Allow juice to drain undisturbed overnight in a cool place. Strain through two thicknesses of damp cheesecloth to remove any crystals that have formed.

To make jelly: In a large pot, combine juice and pectin; stir well. Place on high heat and, stirring constantly, bring quickly to a full rolling boil that cannot be stirred down. Add sugar, continue stirring, and heat again to a full rolling boil. Boil hard for 1 minute. Remove from heat; skim off foam quickly. Immediately ladle hot jelly into hot jars, leaving ¼-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process half-pints and pints 5 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Yield: About 8 half-pints

Grape Jelly recipe adapted from "How to Make Jellies, Jams, and Preserves at Home," Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.

STRAWBERRY JAM ❖

5½ cups crushed strawberries
(about 3 quart boxes strawberries)

1 package powdered pectin
8 cups sugar

To prepare fruit: Sort and wash fully ripe strawberries; remove stems and caps. Crush berries.

To make jam: Measure crushed strawberries into a large pot. Add pectin and stir well. Place on high heat and, stirring constantly, bring quickly to a full boil with bubbles over the entire surface. Add sugar, continue stirring, and heat again to a full bubbling boil. Boil hard for 1 minute, stirring constantly. Remove from heat. Skim foam, if necessary. Immediately ladle hot jam into hot jars leaving ¼-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process half-pints and pints 5 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Yield: About 9 or 10 half-pints

Strawberry Jam recipe adapted from "How to Make Jellies, Jams and Preserves at Home." Home and Garden Bulletin No. 56. Extension Service, United States Department of Agriculture. 1982 reprint. National Center for Home Food Preservation, June 2005.

QUICK FRESH-PACK DILL PICKLES

8 pounds 3- to 5-inch whole pickling cucumbers
2 gallons water
1¼ cups canning or pickling salt (divided)
1½ quarts vinegar (5% acidity)
¼ cup sugar
2 quarts water

2 tablespoons whole mixed pickling spice
3 tablespoons whole mustard seed
(1 teaspoon per pint jar)
14 heads of fresh dill (1½ heads per pint jar) **OR**
4½ tablespoons dill seed (1½ teaspoons per pint jar)

Wash cucumbers. Cut ¼-inch slice off blossom end and discard, but leave ¼-inch of stem attached. Dissolve ¾ cup salt in 2 gallons water. Pour over cucumbers and let stand 12 hours. Drain. In a large pot, combine vinegar, ½ cup salt, sugar, and 2 quarts water. Add mixed pickling spices tied in a clean, white cloth. Heat to boiling. Fill hot jars with cucumbers. Add 1 teaspoon mustard seed and 1½ heads fresh dill per pint. Cover with boiling pickling liquid, leaving ½-inch headspace. Remove air bubbles. Clean jar rims. Position lids and secure with bands.

Boiling water canning: Process pints 10 minutes and quarts 15 minutes. For processing above 1,000 feet altitude, see page 8 for recommended increase in time.

Yield: About 7 to 9 pints

NOTE: Many more tested canning recipes for jams and jellies, pickles and relishes, and salsa are available from the National Center for Home Food Preservation (nchfp.uga.edu) or in these reliable sources:

"So Easy to Preserve", Cooperative Extension The University of Georgia, bulletin 989;
"Ball Blue Book Guide to Preserving"; "Bernardin Complete Book of Home Preserving"

TROUBLESHOOTING

Issues with Canned Food

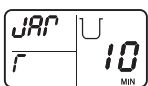
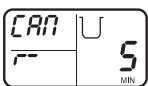
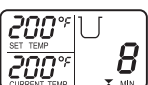
- Jar breakage during processing is caused by: (1) packing jar too solidly or overfilling; (2) weakened, nicked, or chipped jars; (3) jars touching bottom of canner; (4) failure to tighten screw bands properly; (5) use of jars other than Mason jars.
- Liquid lost from jars during processing is caused by: (1) packing jar too solidly or overfilling; (2) failure to tighten screw bands properly.

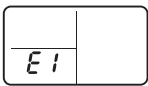
If liquid is lost during processing, do not open jar to replace liquid. Loss of liquid will not cause spoilage, but food above the liquid will discolor. If at least half of the liquid is gone, place the jar in the refrigerator and use the food within 3 days.

- Flat sour, a type of food spoilage, is caused by canning overripe food, allowing precooked food to stand in the jar too long before processing, or keeping the jars in the canner too long after processing. It may be prevented by using fresh food; by properly processing, cooling, and storing food; and by removing jars from the canner promptly after processing. Flat sour shows no indication of spoilage until jar is opened. Flat sour is not a safety concern, but the taste of the food is compromised. It is advised that you discard the food.
- Food spoilage or jars not sealing is caused by: (1) failure to follow exact recipes and timetables; (2) failure to wipe sealing edge of jar clean before placing lid on jar; (3) foods, seeds, or grease lodged between lid and jar; (4) jars which are nicked, cracked, or have sharp sealing edges; (5) failure to tighten screw bands properly; (6) turning jars upside down while jars are cooling and sealing.
- If a jar does not seal by the time it is completely cool, and a minimum of 12 but no more than 24 hours have elapsed after canning, the food can be refrigerated and used within 3 days. Other options include freezing the food or reprocessing per the canning recipe. If choosing to reprocess, remove the lids and reheat the food and/or liquid. Use the hot pack method. Pack food into clean, heated jars, leaving appropriate headspace. Remove air bubbles and clean jar rims. Position new lids on jars and secure with bands. Reprocess for the full recommended processing time. **If more than 24 hours have elapsed since the canning process was completed, and the seal is faulty, the food is no longer safe. Discard at once.**
- Mold can form only in the presence of air. Therefore, jars are not sealed if mold is present. Discard contents.
- The black deposit sometimes found on the underside of a lid is caused by tannins in the food or hydrogen sulfide which is liberated from the food by the heat of processing. This does not indicate spoilage.

Error Codes and Remedies

The canner is programmed to indicate a boil dry situation. It will also alert you to a product malfunction. If either of these should occur, an error code will be displayed and the canner will beep 5 times. The vertical bars will stop scrolling and the canner will stop heating.

Error Code and Cause	Remedy
Empty pot  icon appears at the top middle of the display. Appears during: • Jar warming phase of canning  • Canning phase after jars packed with food have been placed in canner  • Steaming or warming beverages  Cause: Boil Dry Situation Due to insufficient water or liquid in the canner.	1. Unplug canner and remove cover. 2. Add water or liquid to canner body. • For jar warming phase of canning: Add 6 quarts of water to canner. • For canning phase (jars packed with food already in canner): Add boiling water to canner so water level is at least 1 inch above the jars. • For steaming: Add 1 quart of water to canner. • For warming beverages: Add at least 2 gallons of water/liquid to canner. 3. Place cover on canner and plug it in. The default display will show CAN and 5 MIN. • For jar warming and canning (jars packed with food already in canner): Select the CAN function and reset the time for the full recommended processing time specified in the canning recipe. • For steaming or warming beverages: Set the desired temperature and time. 4. Press the TEMP/START/STOP control knob to start the unit again. NOTE: For the canning phase (jars packed with food already in canner), the jar warming step will repeat. When the canner beeps twice and JAR stops flashing in the display, press the TEMP/START/STOP control knob to advance the canner to the next step.

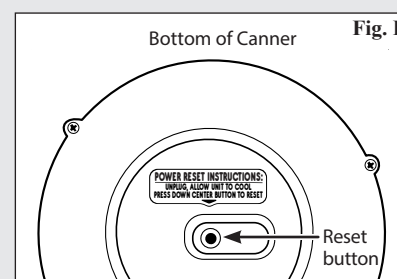
Error Code and Cause	Remedy
E1 Appears in the lower left side of the display at any time during operation.  Cause: Product Malfunction Canner has been damaged, been tampered with, or is defective.	Unplug canner and contact the Consumer Service Department. See page 19.

Automatic Shutoff and Reset Button

The canner is designed with a sensor that will automatically shut the unit off if it overheats. **The display window will be blank to alert you.** Overheating can occur if the canner is operated without water or with insufficient water. If this occurs, the canner will need to be reset. See the instructions below.

HOW TO RESET THE CANNER:

1. Unplug canner and remove cover.
2. **Allow the canner to cool for 10 minutes.**
3. Carefully empty the canner contents.
4. Turn the canner over and press the black reset button on the bottom of the canner (Fig. I). The canner will not operate until it is reset.
5. Plug the canner back in. The canner should beep once and the default display—**CAN** and **5 MIN** should appear.
(If the display does not come on, unplug canner and contact the Consumer Service Department. See page 19.)
6. If canning, proceed with the Boiling Water Canning steps on pages 6 and 7 of your instruction book. If steaming or warming beverages, see page 18.



Frequently Asked Questions

1. Why is so much water required when I'm using the boiling water canning method?

This canner follows USDA guidelines which require 1 to 2 inches of boiling water above the jars. That means you may process any approved boiling water canning recipe in this water bath canner.

2. When boiling water canning, once the jars are filled may I use hot tap water, instead of boiling water, to cover the filled jars?

No. This canner follows USDA guidelines which require that boiling water be used to cover the jars.

3. Can I use jars that are smaller than what is listed in my canning recipe?

If you are using a research-tested recipe, you may use glass home canning jars that are smaller than the jar size specified in the recipe. However, you must use the processing time listed for the smallest jar in the recipe. Never use a larger jar than what is listed.

4. Can I use my favorite tested boiling water canning recipes for stovetop canners in this electric canner?

Yes, the Presto® Digital Water Bath Canner uses standard, research-tested processing guidelines for boiling water canning from the USDA publication, "Complete Guide to Home Canning." These are the same recipes used with Presto® stovetop canners.

5. Is it safe to use canning recipes found on the web or passed down from family?

Always use reliable sources that offer current, research-tested procedures, recipes, and timetables. Such information is available in this instruction manual or at www.GoPresto.com. In addition, the National Center for Home Food Preservation (nchfp.uga.edu) and your local Cooperative Extension Service are also reliable sources of home canning information and established processing procedures. Using only scientifically tested canning recipes is vital to a safe and successful home canning project. Canning information published before 2015 may be incorrect and could pose a serious health risk.

6. Is it safe to can my leftovers?

Canning leftovers is not safe and should not be done. Canning is a science and many factors are involved (type of food, acidity or pH of food, density of food, heat penetration). When you change a recipe or use untested recipes, you change the outcome and safety of the canned product. Use **only** tested canning recipes. Add any special ingredients to canned products when ready to use them.

7. Is it okay to leave processed jars in the canner overnight or for an extended period of time after canning is complete?

No. The jars should be removed within a couple of hours of canning. If processed jars are left in the canner overnight or for an extended period of time, this may result in flat-sour, a type of food spoilage.

8. Can I use the dishwasher to heat my jars?

Yes, but you cannot skip the Jar Warming phase. Jar warming not only warms the jars, but also heats the canner and the water within in preparation for the next phase of canning.

9. The display is blank. Why? What should I do?

The canner is designed with a sensor that automatically shuts the unit off if it overheats. The display window will be blank to alert you. If this occurs, the canner needs to be reset. See the instructions on page 16.

10. There is a on the right side of the display and the vertical bars stopped scrolling. What does this mean?

This means there is insufficient water or liquid in the canner. See page 15 for more information.

CARE AND CLEANING

Allow the canner to cool completely. If the canner is full of water, empty it following the instructions on page 8.

- Wash the canning rack in warm, soapy water; rinse and dry thoroughly.
- Clean the interior of the canner body with a wet, soapy cloth. Then carefully rinse the inside and dry completely.

CAUTION! To prevent electrical shock and damage to the canner, never immerse the canner body or the power cord in water.

NOTE: Hard water may leave mineral deposits on the rack and canner body. To clean, sprinkle baking soda or pour vinegar on a damp cloth or sponge. Scrub the discolored areas with the cloth or sponge, then rinse and dry thoroughly.

- If the spigot is dirty or clogged, unscrew the green nut and remove the spigot handle. Clean the opening with a small brush or pipe cleaner. Afterwards, run clean water through the spigot.

NOTE: If you have difficulty turning the green nut with your fingers, use a rubber gripping pad to unscrew the nut. Alternatively, place a cloth around the nut to prevent damage, then grip it with pliers and turn it counterclockwise to loosen.

- Periodically check the screws on the cover handle and canner body for looseness. Retighten, if necessary.

NOTICE: Continuing to tighten, once secure, can result in the stripping of screws or the cracking of handles.

Any maintenance required for this product, other than normal household care and cleaning, should be performed by National Presto Industries, Inc. (see page 19).

Glass Cover Care and Use Instructions

CAUTION! The glass cover may break for no apparent reason if you fail to follow these instructions. Broken glass can cause personal injury or property damage.

Handle the cover carefully. Do not scrape or gouge the glass with hard or sharp utensils. Do not handle a hot cover with a wet towel or place it on a cold or wet surface. Sudden, extreme changes in temperature may cause the glass to break. Do not use the cover if it is chipped or cracked. Avoid rough handling in use and storage.

Keep the cover clean. Allow the cover to cool before washing. This cover is dishwasher safe. Do not use steel wool cleaning pads or abrasive powders which can scratch or weaken the glass. Nonabrasive pads or powders may be used if necessary.

STORAGE

When not in use, wrap the cord around the canner body above the spigot. Secure the cord by pressing it into the plug clip. Store the canner in a dry place at temperatures above freezing. Exposure to temperatures below freezing may damage the canner. The canner should be completely dry before storing.

OTHER USES

This appliance can steam large batches of seafood or vegetables and warm beverages. The temperature adjusts from 100° to 212°F. Always place the canner on a dry, level, heat-resistant surface. Ensure the spigot handle is in the upright (closed) position before filling the canner with water or liquid (Fig. B, page 5).

How To Use as a Steamer

1. Place the rack in the canner, feet side down.
2. Pour 1 quart of water into the canner. Position food on the rack and place the cover on the canner body.
3. Plug the canner into a 120VAC wall outlet. The unit will beep once and all of the lights in the display window will illuminate briefly. The default display—**CAN** and **5 MIN**—will then appear in the window (Fig. D, page 6).
4. Turn the temperature control knob counterclockwise to 200°F for steaming. The unit will beep once to indicate a temperature has been set. The temperature may fluctuate by a few degrees as the unit cycles on and off to maintain the set temperature.
5. Rotate the time-set control knob to the desired steaming time. See chart below for a few suggested foods or use your own recipe. The time adjusts in 1-minute increments up to 180 minutes. The unit will beep once after the time has been set.
6. Press the temperature control knob to start the unit. The display will show the set temperature in the upper left corner, the current temperature in the lower left corner, and the time set in the lower right corner. The vertical bars on the right side of the display will begin scrolling to indicate the heating element is activated.

NOTE: At any time, the unit can be canceled by pressing and holding the **TEMP/START/STOP** control knob for 3 seconds.

7. Once the set temperature is reached, the unit will beep once and the timer will begin counting down. The hourglass icon will illuminate in the display window.
8. When the time expires, the unit will beep 5 times. Carefully lift the cover off the canner and remove the food.
9. Unplug the unit and allow it to cool before cleaning.

STEAMING CHART		
Type of Food	Amount/Size	Approximate Steaming Time
Asparagus, thin spears	about 1 pound	5 minutes
Asparagus, thick spears	about 1 pound	7–8 minutes
Beans, green, whole	about 2 pounds	15 minutes
Corn-on-the-cob	about 12 ears	25 minutes
Crab legs, precooked, thawed	about 1.25 pounds	5–7 minutes
Lobster tails, thawed	4- to 5-ounce tails	4–6 minutes*
Lobster tails, thawed	8- to 10-ounce tails	8–10 minutes*

*The tails are done when the shells are bright red and the meat is opaque. The internal temperature of the meat should be 140–145°F.

How To Use as a Beverage Warmer

1. Pour the prepared beverage into the canner body. If you intend to use the spigot to dispense the beverage, fill the canner with at least two gallons of the desired beverage. The liquid must be above the tap level for the spigot to work.
2. Place the cover on the canner body and plug the canner into a 120VAC wall outlet. The unit will beep once and all of the lights in the display window will illuminate briefly. The default display—**CAN** and **5 MIN**—will then appear in the window (Fig. D, page 6).
3. Turn the temperature control knob counterclockwise to 185°F, or to the desired temperature. The unit will beep once to indicate a temperature has been set.
4. Rotate the **TIME SET** control knob to the desired time. The unit will beep once.
5. Press the temperature control knob to start the unit. The display will show the set temperature in the upper left corner, the current temperature in the lower left corner, and the time set in the lower right corner. The vertical bars on the right side of the display will begin scrolling to indicate the heating element is activated.

NOTE: At any time, the unit can be canceled by pressing and holding the **TEMP/START/STOP** control knob for 3 seconds.

7. Once the liquid level reaches 1 gallon, liquid will be below the spigot and will no longer dispense. Use a ladle to scoop out the remaining beverage.
8. Unplug the unit and allow it to cool before cleaning.

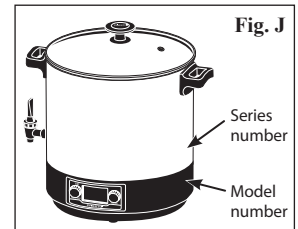
CONSUMER SERVICE INFORMATION

If you have any questions regarding the operation of your Presto® appliance, or need parts or repair for your appliance, contact us by any of these methods:

- Call 1-800-877-0441 weekdays 8 a.m. to 4 p.m. (Central Time)
- Email us through our website at www.GoPresto.com/contact
- Chat at GoPresto.com weekdays 9 a.m. to 12 noon and 1 to 3 p.m. (Central Time)
- Write: National Presto Industries, Inc., Consumer Service Department
3925 North Hastings Way, Eau Claire, WI 54703-3703

Inquiries will be answered promptly by email, telephone, or letter. When emailing or writing, please include a phone number and a time when you can be reached during weekdays if possible.

When contacting the Consumer Service Department, or when ordering replacement parts, please indicate the model and series numbers for the pressure canner. These numbers are located below the right handle (Fig. J). The model number is on the black part of the canner body; the series number is on the stainless steel part.



Please record this information:

Model _____ Series _____ Date Purchased _____

The Presto Service Department is equipped to service this Presto® Canner and supply genuine Presto® parts. Genuine Presto® replacement parts are manufactured to the same exacting quality standards as Presto® appliances and are engineered specifically to function properly with its appliances. Presto can only guarantee the quality and performance of genuine Presto® parts. “Look-alikes” might not be of the same quality or function in the same manner. To ensure that you are buying genuine Presto® replacement parts, look for the Presto® trademark.

National Presto Industries, Inc.
Consumer Service Department
3925 North Hastings Way
Eau Claire, WI 54703-3703

Product Registration

IMPORTANT: Please go online and register this product within 10 days of purchase. Proper registration will serve as proof of purchase in the event your original receipt becomes misplaced or lost. Registration will not affect warranty coverage, but it may expedite the processing of warranty claims. The additional information requested will help us develop new products that best meet your needs and desires.

To register the product, visit www.GoPresto.com/registration or simply scan this QR code. If you do not have computer access, contact the Consumer Service Department at 1-800-877-0441 for assistance with registration.



Presto® Limited Warranty

(Applies only in the United States)

This quality Presto® appliance is designed and built to provide many years of satisfactory performance under normal household use. Presto pledges to the original owner that should there be any defects in material or workmanship during the first year after delivery of the Presto® appliance, we will repair or replace it at our option. Our pledge does not apply to normal wear and tear including scratches, dulling of the polish, or staining; or for any damage caused by shipping. **Outside the United States, this limited warranty does not apply.**

To obtain service under the warranty, please call our Consumer Service Department at 1-800-877-0441 or visit www.GoPresto.com/contact. If unable to resolve the problem, you will be instructed to send your Presto® appliance to the Presto Service Department for a quality inspection; shipping costs will be your responsibility. When returning an appliance, please include your name, address, phone number, and the date you purchased the appliance as well as a description of the problem you are encountering with the appliance.

Because we cannot control the quality of appliances sold by unauthorized sellers, this warranty applies only to appliances that were purchased from Presto® or a Presto authorized seller, unless otherwise prohibited by law. We reserve the right to reject warranty claims for appliances purchased from unauthorized sellers, including unauthorized internet sites. For additional information, simply scan this QR code or visit www.GoPresto.com/downloads/warranty.



We want you to obtain maximum enjoyment from using this Presto® appliance and ask that you read and follow the instructions enclosed. Failure to follow instructions, damage caused by improper replacement parts, abuse, misuse, disassembly, alterations, or neglect will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Presto's personal pledge to you and is being made in place of all other express warranties.

National Presto Industries, Inc.
Eau Claire, WI 54703-3703