Quickstart Guide

PRESSURE CANNING METHOD

PRESTO precise

16-Quart Digital Pressure Canner

For models 0215406

IMPORTANT: *Read your Instruction/Recipe Manual carefully before each use for important operating instructions. Once you have become familiar with how your Presto Precise® Digital Pressure Canner operates, this condensed guide will serve as a convenient reference tool.* ***Replace worn parts as necessary.*** *Always use a reliable recipe source, such as* **nchfp.uga.edu**.

PREP — Canner

- Position sealing ring and overpressure plug as directed in manual.
- Confirm air vent/cover lock parts are screwed together securely.
- Hold cover up to light to ensure vent pipe is clear.

1 — Getting Ready

- **Select canning recipe** from Instruction Manual or reliable source. **Prepare jars, lids, and bands. Prepare food as directed for canning.**
- Place canning rack in canner.
- Pour 3 quarts of water into canner, up to fill line.
- Plug canner into 120VAC wall outlet.
- PRESSURE CAN will flash.
- Press the control knob to select the Pressure Can mode.
- Rotate knob to set processing time for specific pressure canning recipe and jar size being used.
- **Verify you have set the right program and time.**

2 — Jar Warming

- Press ▶. INSERT JARS lights up. Fill jars half full with water and place on canning rack.
- Remove regulator from canner cover. Place cover on canner by aligning **V** mark on cover with inverted **V** mark on handle. To lock, press down on cover handles and rotate clockwise until handles are aligned.
- Press ▶. WARM lights up. Jar warming will take at least 20 minutes. During this time, complete food preparation.

3 — Fill Jars

- Canner will beep twice and FILL JARS lights up.
- Unlock cover by turning it counterclockwise until it hits the stop tab. Remove cover by lifting toward you to keep steam away from you.
- Lift out one jar at a time. Discard water from jar and immediately fill jar according to canning recipe. Clean rim. Position lid and secure with band.
- Place filled jar on canning rack. Repeat until all jars are filled.

4 — Venting

- Place cover on canner and lock. **Verify that regulator is not on the cover.**
- Press ▶ and HEAT lights up.
- Once the proper temperature is reached, VENT and 10 will light up and the timer will begin to count down.
- When venting time expires, unit will start beeping.
- PUT REGULATOR ON lights up. Place regulator on vent pipe.
- Press ▶ to advance to canning phase. Beeping will stop.
- If the air vent/cover lock did not lift during venting, air/steam will continue to release until it lifts.

5 — Canning

- CAN lights up. The processing time set in phase 1 appears.
- Once the required pressure canning temperature is reached, the unit will beep twice and CANNING will light up. Timer begins to count down. Canner is now processing.

6 — Cooling

- When processing time expires, canner will beep 4 times.
- COOL lights up. Cooling phase may take about 1½ hours.
- When 10 lights up, the timer begins the final cooldown.

7 — Done

- When time expires, unit will beep 10 times and DONE lights up.
- Press and hold ✕ for 3 seconds. Confirm air vent/cover lock has dropped. Remove regulator. Remove cover.
- Using a jar lifter, carefully remove jars by lifting straight up. Place jars upright on a towel. *Do not retighten bands.* Allow jars to cool naturally. Check seals no earlier than 12 hours, but no later than 24 hours.

PRESSURE CANNING METHOD

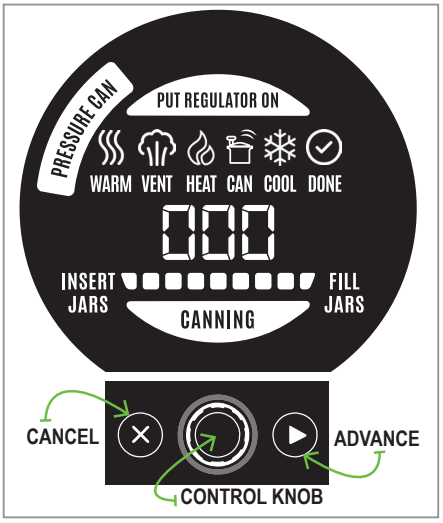
Mason Jar Capacity

Capacity may vary depending on jar styles. Do not force jars to fit.

JAR TYPE	Regular mouth	Wide mouth
Half-pints*	13	16**
Pints	10	8
Quarts	7	7

* Half-pint and smaller jars cannot be fully immersed in water for pressure canning. See the Introduction section of your Instruction Manual for a remedy.

** It will be necessary to double-deck these jars to achieve maximum jar capacity. Jars may touch. To properly double-deck, see Instruction Manual.



ERROR CODES — Pressure Canning

Reference Instruction Manual for a detailed explanation on how to remedy the following error codes. See Troubleshooting section.

	POSSIBLE CAUSE
E3	Insufficient liquid.
E10	Regulator was not removed from canner cover in jar warming phase.
E20	Regulator was not removed from canner cover during venting.
E21	Regulator was not installed on canner cover after venting.
E41	Canner did not attain the proper canning temperature in required time.
⚠E40 ⚠E50	Canning process was interrupted.
⚠E60	Cooling process was interrupted.

Contact Presto Consumer Service at 1-800-877-0441 for the error codes below. Unplug canner. See the Consumer Service Information section in your Instruction Manual.

E1 E2 E4 E5

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BOILING WATER CANNING METHOD

PRESTO precise

16-Quart Digital Pressure Canner

For models 0215406

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PREP — Canner

- Position sealing ring as directed in manual.
- Hold cover up to light to ensure vent pipe is clear.
- **Remove regulator and overpressure plug** from canner cover.

1 — Getting Ready

- **Select canning recipe** from Instruction Manual or reliable source. **Prepare jars, lids, and bands. Prepare food as directed for canning.**
- Place canning rack in canner.
- Pour 3 quarts of water into pot, up to fill line.
- Plug canner into 120VAC wall outlet.
- PRESSURE CAN will flash.
- Slowly rotate the control knob until BOILING WATER CAN flashes on display. Press knob to select Boiling Water Can mode.
- Rotate knob to set processing time for specific boiling water canning recipe and jar size being used (pints or smaller jars).
- **Verify you have set the right program and time.**

2 — Jar Warming

- Press ▶. INSERT JARS lights up. Fill jars half full with water and place on canning rack.
- **Never use the regulator or overpressure plug for boiling water canning.**
- Place cover on canner by aligning **V** mark on cover with inverted **V** mark on handle. To lock, press down on cover handles and rotate clockwise until handles are aligned.
- Press ▶. WARM lights up. Jar warming will take at least 20 minutes. During this time, complete food preparation and heat at least 3 quarts of water to boiling in a large kettle for later use. More water will be needed if canner is not filled to jar capacity.

3 — Fill Jars

- Canner will beep twice and FILL JARS lights up.
- Unlock cover by turning counterclockwise until it hits the stop tab. Remove cover by lifting toward you to keep steam away from you.
- Lift out one jar at a time. Discard water from jar and immediately fill jar according to canning recipe. Clean rim. Position lid and secure with band.
- Place filled jar on canning rack. Repeat until all jars are filled.
- Pour boiling water around the jars in canner pot so **water level is at least 1 inch above the jars.**
- Place cover on canner and rotate to lock.

4 — Canning

- Press ▶. HEAT lights up. The processing time set in phase 1 appears.
- Once the boiling water canning temperature is reached, the unit will beep twice and CANNING will light up. Timer begins counting down. Canner is now processing.

5 — Cooling

- When processing time expires, the canner will beep 4 times.
- COOL and 5 light up. At this time, carefully unlock and remove canner cover. The timer will count down during cooling period.

6 — Done

- When time expires, canner will beep 10 times and DONE lights up.
- Press and hold ✕ for 3 seconds.
- Using a jar lifter, carefully remove jars by lifting straight up. Place jars upright on a towel. *Do not retighten bands.* Allow jars to cool naturally. Check seals no earlier than 12 hours, but no later than 24 hours.

BOILING WATER CANNING METHOD

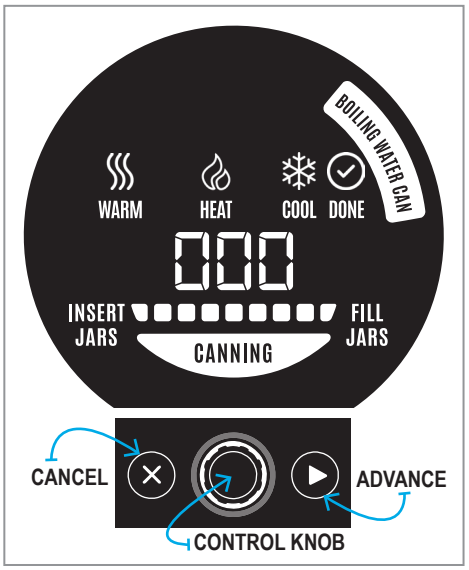
Mason Jar Capacity

Capacity may vary depending on jar styles. Do not force jars to fit.

JAR TYPE	Regular mouth	Wide mouth
Half-pints	13	8
Pints	10	8

At least 1 inch of water is required above jars for boiling water canning. **Do not double-deck.**

Only pints and smaller jars can be processed using the boiling water method. The 16-quart digital canner is not tall enough to accommodate 1½-pint or quart jars.



ERROR CODES Boiling Water Canning

Reference Instruction Manual for a detailed explanation on how to remedy the following error codes. See Troubleshooting section.

	POSSIBLE CAUSE
E3	Insufficient liquid.
E10	Regulator was not removed from canner cover in jar warming phase.
E30	Regulator was not removed from canner cover during boiling water canning phase.

Contact Presto Consumer Service at 1-800-877-0441 for the error codes below. Unplug canner. See Consumer Service Information section in your Instruction Manual.

E1 E2 E4 E5

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