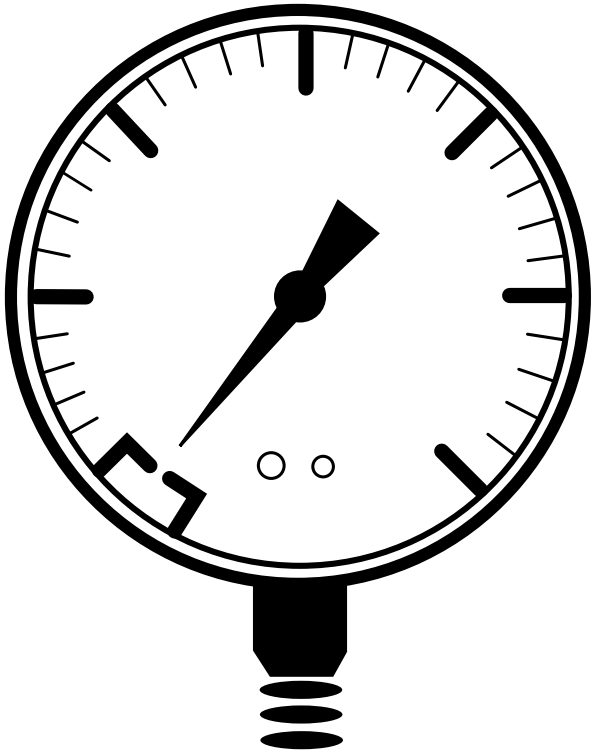
PRESTO®

Testing Unit

#81288



Designed exclusively for testing Presto® Pressure Dial Gauges

- **Convenient**
- **Time-saving**
- **Portable**

NOT INTENDED FOR HOUSEHOLD USE

Getting Acquainted

Presto® Testing Unit #81288

The Presto® Testing Unit #81288 is a unique and simple device for checking dial gauges. It can only be used to test dial gauges for the following canners: National *(those made by the National Pressure Cooker Company, Eau Claire, Wisconsin)*, Magic Seal *(sold at Montgomery Ward)*, Maid of Honor *(sold at Sears, Roebuck and Company)*, and Presto® Pressure Canners.

- It requires no preheating or water. The testing unit uses air rather than steam pressure.
- Gauges can be checked quickly and easily—usually in less than one minute.
- It's portable, lightweight, and needs no electricity.
- Gauges can be tested while attached to canner cover or separately.

Before using your Testing Unit, please read the operating instructions.

Retain operating instructions for use.

To order your Presto® Testing Unit, see the order form that follows.

How to Order

NOTICE: TESTING UNIT IS NOT FOR HOUSEHOLD USE.
If you are using a purchase order or credit card to order your Presto® Testing Unit #81288, call this toll-free number weekdays between 8:00 a.m. and 4:00 p.m. *(Central Time)*. Please have your credit card number, expiration date, and CVV number ready.

Order Toll-Free 1-800-368-2194

Or, if you prefer to mail or fax your order, complete the form below.

Mail To:
National Presto Industries, Inc.
3925 North Hastings Way
Eau Claire, WI 54703
ATTN: Test Kitchen

Fax To:
Presto Test Kitchen
(715) 839-2148

Please send me the following:

Qty.	Item	Cost
____	Testing Unit (Part #81288) @ $89.99* each	_____
	TOTAL.	_____

**Includes shipping and handling*

❑ Enclosed is my check or money order for the total cost indicated above. *(Checks payable to National Presto Industries, Inc.)*

❑ I authorize you to charge to my credit card account *(please check card type and indicate account number, expiration date, and CVV.)*

❑ MasterCard ❑ Visa ❑ Discover
❑ American Express

Acct. No.: _____

Expiration Date: _____

CVV: _____

❑ Purchase Order Number: _____

Should we need to contact you regarding your order, please provide your daytime telephone number:

Phone: _____-_____-_____

Please provide your mailing address:

Agency _____

Name _____

Address _____

City _____ State _____ Zip _____

Invoice will be packed with testing unit.

How to Operate

When your Testing Unit *(Fig. A and B)* is removed from the box, it is fully assembled, except that the Master Gauge will need to be attached before testing gauges. The Master Gauge is packaged in the cardboard carton inside of the box. It is recommended that you retain the box, cardboard carton, and all foam packaging.

(Fig. C) Set the Testing Unit base on a secure table and situate the air pump on the floor in a position that is convenient to you when seated in a chair. Attach the Master Gauge to the brass socket by pressing the gauge firmly down into the socket until it snaps into place. When testing is complete, remove the Master Gauge by holding it with one hand and use your other hand to push the brass sleeve upward to release the gauge from the socket.

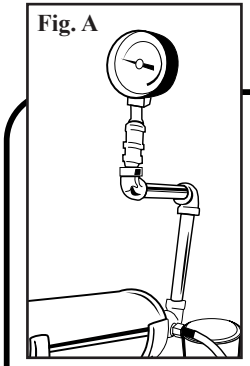
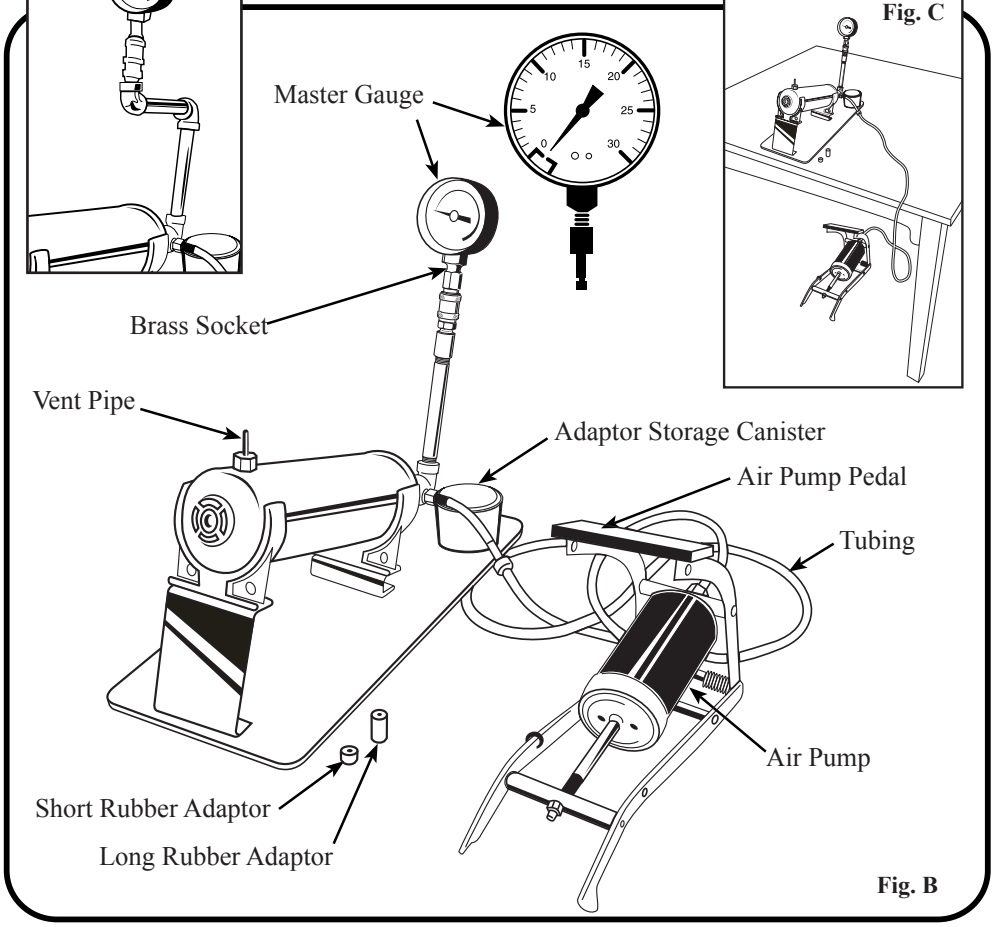
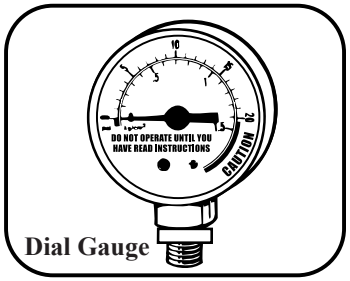


Fig. A: Testing Units manufactured before 2008 operate with an elbow design to the Master Gauge.



Checking gauges that are free of the canner cover.

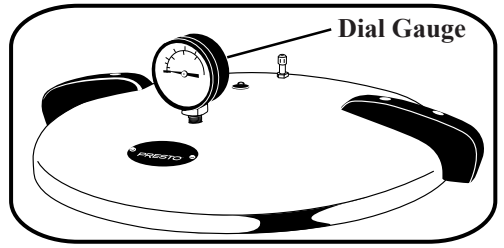
1. Place the short rubber adaptor (found in the adapter storage canister on the base of the unit) on the vent pipe.
2. Place the gauge to be checked on the vent pipe. Press down firmly to seal.
3. With your foot, press down on the pedal of the air pump repeatedly until desired pressure is reached on the Master Gauge. We recommend that the gauge be checked at the pressure the client will be using for canning; for example, 11 psi with low acid foods and/or 6 psi with fruits and tomatoes for altitudes 2,000 feet or less.



4. Initially, the pressure will drop slightly on both the Master Gauge and Dial Gauge. Once stabilized, compare pressure registered on Master Gauge with that of the dial gauge being tested *(see Table A for recommendation for adjustment)*.
5. Reduce pressure by lifting gauge from vent pipe.

Checking gauges that are attached to canner covers.

1. Place short rubber adaptor (found in the adapter storage canister on the base of the unit) on the vent pipe.
2. Position canner cover over white air reservoir. Allow opening of dial gauge to drop onto vent pipe. Press down firmly on the cover to form a seal making sure that the cover is tilted backward. The angle of the cover should match that of the white air reservoir.



3. With your foot, press down on the pedal of the air pump repeatedly until desired pressure is reached on the Master Gauge. We recommend that the gauge be checked at the pressure the client will be using for canning; for example, 11 psi with low acid foods and/or 6 psi with fruits and tomatoes for altitudes 2,000 feet or less.
4. Initially, the pressure will drop slightly on both the Master Gauge and Dial Gauge. Once stabilized, compare pressure reading on Master Gauge with that of the dial gauge being tested *(see Table A for recommendation for adjustment)*.
5. Reduce pressure by lifting cover from vent pipe.

Table A.

Use the following chart as a guide to help your clients understand how to use their specific dial gauge.

Dial gauges that are off by more than 2 psi must be replaced.

Your canning recipe reads:	As tested, your Dial Gauge reads:			
	1 psi HIGHER than the Master Gauge	2 psi HIGHER than the Master Gauge	*1 psi LOWER than the Master Gauge	*2 psi LOWER than the Master Gauge
	Therefore, process food at:			
6 psi	7 psi	8 psi	5 psi	4 psi
11 psi	12 psi	13 psi	10 psi	9 psi

**At your discretion you may advise your client to make no adjustment, since their dial gauge registers a pressure lower than what is truly in the canner.*

NOTICE:

The Master Gauge is a delicate instrument which must be handled with care. We recommend that it be stored in the cardboard carton when not in use.

Presto will service/check the Master Gauge **at no cost**. To ensure the Master Gauge is always in proper working order, the Master Gauge should be checked:

- Annually, prior to each canning season.
- If the gauge has been submerged in water, dropped, or if the gauge glass is broken or has fallen out.
- If any parts are rusty.
- If the pointer is not in the "0" block.
- If, for any reason, you believe the gauge may not be accurate.

Questions concerning the use of the Presto® Testing Unit can be directed to:

Test Kitchen
National Presto Industries, Inc.
3925 North Hastings Way
Eau Claire, Wisconsin 54703-3703

Telephone: 1-800-368-2194
email: contact1@GoPresto.com

When your Master Gauge needs to be checked, it is not necessary to send the entire Testing Unit. Send only the Master Gauge to the Service Department address listed below. Please ship in the cardboard carton which accompanied the Testing Unit.

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

If the Master Gauge is accurate when tested, it will be returned to you. If it is not accurate, a new Master Gauge will be sent to you at no charge.

If you have concerns about any other parts of the Testing Unit, please send it to the same address with a phone number and a note stating your concern. The Testing Unit will be examined and repaired or replaced at no charge.

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