

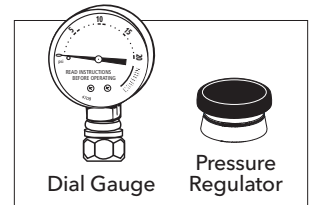
PRESTO® Canner Comparison

Guide to understanding Dial Gauge, Weighted Gauge, and Digital pressure canners

What's the **Difference?**

● DIAL GAUGE PRESSURE CANNERS

The cover-mounted dial gauge with pointer registers the amount of pressure inside the canner throughout the canning process. These canners also have a simple one-piece pressure regulator that serves as a safety device to prevent development of pressure in excess of 15 pounds. Desired pressure is obtained when the dial gauge registers the processing pressure specified in the recipe. Uses standard, research-based recipes from USDA.



PRESTO® PRESSURE CANNERS with Dial Gauge



16-Quart Pressure Canner, dial gauge		
Stock No. 01755 Mason Jar Capacity		
Method	PRESSURE CANNING	BOILING WATER CANNING
JAR TYPE	Regular mouth	Regular mouth
Half-pints	13	13
Pints	10	10
Quarts	7	n/a

For boiling water canning, do not double-deck jars.

- **Stock No. 01755** (16-quart liquid capacity)
Stock No. 01781 (23-quart liquid capacity)
- User must adjust heat source to maintain the desired pressure as shown on dial gauge.
- Doubles as a boiling water canner.
(Pints and half-pints only for Stock #01755)
- Works on gas, electric, and smooth-top ranges.
- Quiet during pressure canning processing.
- Advantageous at elevations above 2,000 feet where incremental pressure adjustment is desirable.
- Dial gauge requires annual testing for accuracy.



23-Quart Pressure Canner, dial gauge		
Stock No. 01781 Mason Jar Capacity		
Method	PRESSURE CANNING	BOILING WATER CANNING
JAR TYPE	Regular mouth	Regular mouth
Half-pints	26*	13
Pints	20*	10
Quarts	7	7

* It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.
For boiling water canning, do not double-deck jars.

PRESTO® INDUCTION COMPATIBLE PRESSURE CANNER with Dial Gauge and Stainless Steel-clad Base



- **Stock No. 01784** (23-quart liquid capacity)
- User must adjust heat source to maintain the desired pressure as shown on dial gauge.
- Doubles as a boiling water canner.
- Works on induction, gas, electric, and smooth-top ranges.
- Quiet during pressure canning processing.
- Advantageous at elevations above 2,000 feet where incremental pressure adjustment is desirable.
- Dial gauge requires annual testing for accuracy.

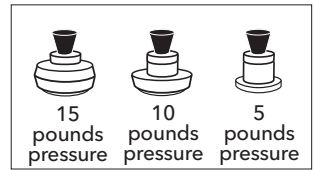
23-Quart Induction Pressure Canner		
Stock No. 01784 Mason Jar Capacity		
Method	PRESSURE CANNING	BOILING WATER CANNING
JAR TYPE	Regular mouth	Regular mouth
Half-pints	26*	13
Pints	20*	10
Quarts	7	7

* It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.
For boiling water canning, do not double-deck jars.

For more information, visit GoPresto.com

WEIGHTED GAUGE PRESSURE CANNER

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



PRESTO® PRESSURE CANNER with 3-piece adjustable regulator



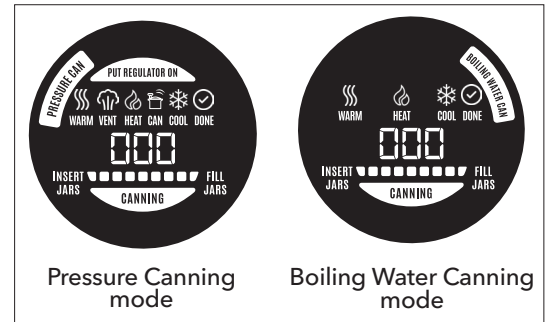
- **Stock No. 01745** (16-quart liquid capacity)
- User must adjust heat source to maintain a gentle rocking motion.
- Doubles as a boiling water canner for pints and half-pints.
- Works on gas, electric, and smooth-top ranges.
- Easy to maintain desired pressure.
- Best suited for use at elevations of 1,000 feet or less. Limited pressure adjustment options at higher elevations.
- Available only at Walmart.

16-Quart Pressure Canner (3-pc Reg)		
Stock No. 01745 Mason Jar Capacity		
Method	PRESSURE CANNING	BOILING WATER CANNING
JAR TYPE	Regular mouth	Regular mouth
Half-pints	13	13
Pints	10	10
Quarts	7	n/a

For boiling water canning, do not double-deck jars.

DIGITAL PRESSURE CANNERS

Presto Precise® Digital Pressure Canners are programmed for safe, automatic canning. The digital canners sense temperature rather than pressure and are equipped with a sensor that detects and holds the exact processing temperature automatically. There's no need to watch or adjust a heat source. The digital interface with LED display guides the user through the canning process step by step. No elevation adjustment is needed when pressure canning. Uses standard, research-based recipes from USDA.



PRESTO PRECISE® DIGITAL CANNERS



12-Quart Digital Pressure Canner		
Stock No. 02144 Mason Jar Capacity		
Method	PRESSURE CANNING	BOILING WATER CANNING
JAR TYPE	Regular mouth	Regular mouth
Half-pints	10	10
Pints	8	8
Quarts	5	n/a

For boiling water canning, do not double-deck jars.

- **Stock No. 02144** (12-quart liquid capacity)
- **Stock No. 02152** (17-quart liquid capacity)
- Digital display with built-in timer guides user through canning process.
- Automatically detects and maintains 240°F, the temperature needed for safe home pressure canning.
- Doubles as a boiling water canner (*Pints and half-pints only for Stock #02144*)
- Automatically senses and maintains the boiling temperature.
- Works on a countertop, table, or island near an electrical outlet.
- Automatic jar warming phase and venting phase.
- Automatically adjusts for altitude when pressure canning.
- Quiet during pressure canning phase.
- Removable pot.



17-Quart Digital Pressure Canner		
Stock No. 02152 Mason Jar Capacity		
Method	PRESSURE CANNING	BOILING WATER CANNING
JAR TYPE	Regular mouth	Regular mouth
Half-pints	19*	10
Pints	8	8
Quarts	5	5

** It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.
For boiling water canning, do not double-deck jars.*