PRESTO®
Test Kitchen

LET'S PRESERVE TOGETHER

PROVIDING GUIDANCE IN HOME FOOD PRESERVATION
Boiling Water Canning
Pressure Canning
Vacuum Sealing
Dehydrating

ISSUE NO. 10 – AUGUST, 2026

On the Road Again

Presto/Extension Partnership

Texas A & M

Presto was honored to participate in the **Seas the Day TEAFCS State Conference** in Galveston, Texas, at the end of July. During the conference, we hosted an exhibit featuring home canning and Presto® canners, as well as presented two educational sessions titled **"Keep Calm Under Pressure with Presto! Products Demo."**

The event provided a wonderful opportunity to connect with Extension professionals and attendees from across the state. We enjoyed answering questions about pressure canning, sharing information about Presto canners, and helping participants gain confidence in safe home food preservation practices, especially pressure canning.

We are grateful for the opportunity to meet so many passionate individuals and appreciate the ongoing collaboration with Extension educators. Thank you for your partnership and continued support as we work together to educate and inspire home canners.

Thank you for being a valued partner!

QUESTION: **Are pressure cooker and canner replacement parts only available through Presto?**

ANSWER: Genuine Presto replacement parts are available through our website, but can generally also be found at local hardware and farm supply stores.

QUESTION: **The 50332 weighted pressure regulator that I purchased online through a mass merchandiser doesn't fit on my Presto pressure canner vent pipe. Why?**

ANSWER: That pressure regulator is a third-party item and not a genuine Presto part. When ordering online, look carefully at the seller information near the "Add to Cart" button to see who is actually selling this item. The 50332 weighted pressure regulator (3 piece with 5-10-15 # weights) is available at www.gopresto.com as well as many local hardware and farm supply stores.

QUESTION: **How do I install replacement parts on my pressure canner?**

ANSWER: Here are videos detailing how to replace Presto canner parts, and how to replace sealing rings:

How to Replace Presto® Stovetop Canner Cover Parts

Sealing Ring and Automatic Air Vent Installation

We want to thank you for your interest and enthusiasm in this newsletter. Our mailing list continues to grow! The questions asked are excellent, and we encourage you to continue asking. Send your questions to Barb Milkert at bmilkert@gopresto.com so we can address them in a future issue.

How to Contact Presto and Valuable Resources

PRESTO TEST KITCHEN – BARB MILKERT
715-839-2029 or bmilkert@gopresto.com

MASTER GAUGE/GAUGE TESTER INFORMATION – SHELLY
800-877-0441 or contact1@gopresto.com

PRESTO CUSTOMER SERVICE
800-877-0441 or contact@gopresto.com

WEBSITE: www.gopresto.com
FACEBOOK: www.facebook.com/groups/prestodigitalcanner

FACS RESOURCES: www.gopresto.com/content/support/facs-resources (includes previous issues of this newsletter as well as a link to sign up to receive this newsletter)

PRODUCT SPOTLIGHT

Composite Parts List

Many pressure cookers and pressure canners manufactured decades ago are still in use today. With proper care and maintenance, these durable appliances can continue to provide reliable service for years.

Safe operation depends on replacing worn or damaged parts with the correct components when needed. The condition of the pot and cover is also important: always check the aluminum for pitting and confirm that the unit is not warped. How do I know if replacement parts are available?

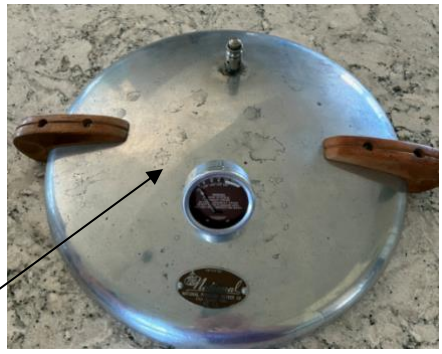
Finding the Correct Replacement Parts

To determine whether replacement parts are still available—and which parts are appropriate for a specific Presto pressure cooker or pressure canner—refer to Presto's **Composite Parts List.** This list is the complete guide to service parts available for each model and is located at www.gopresto.com in the FACS resources section. https://www.gopresto.com/uploads/content_files/files/SR_PR-2451.pdf

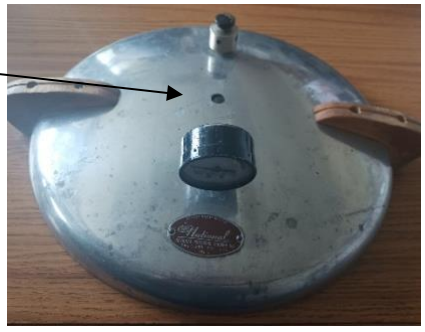
If a part is marked "N.A." in the Composite Parts List, that part is not available.

Guidance for Presto No. 7 Canners

Questions about Presto No. 7 canners are common. Because several No. 7 canner models exist, review the following details when evaluating one:



1. If the canner has a **tilt dial gauge** (as pictured), the gauge can no longer be tested with current equipment. We recommend replacing the tilt gauge with replacement dial #85771 or replacement regulator kit #85485, the 3-piece weighted regulator.
2. If there is **no overpressure plug in the center of the cover**, replacement parts are not available for that style.
3. If the canner **has an overpressure plug in the center** of the cover, replacement parts are available for this style.



Safety Reminder

Clients should understand that older pressure cooker and canner models produced prior to 1978 do not include the updated safety features found on models produced after that date. Operating any pressurized vessel involves risk, so instructions should always be followed carefully.

Preserve the Season - Roasted Tomatoes

If your grape or cherry tomato plants are producing more tomatoes than you can eat fresh, you may be wondering how to preserve the harvest. While research-tested recipes for canning very small tomatoes without the need to peel are limited, there are plenty of delicious ways to enjoy them throughout the year.

One of the easiest options is to **roast and freeze** them. Roasting concentrates their natural sweetness and creates a versatile ingredient that's ready to use in countless meals.

Arrange grape or cherry tomatoes in a single layer in a baking dish. If you like, add sliced garlic or fresh herbs such as basil, rosemary, or oregano. Drizzle with olive oil and season with salt and freshly ground black pepper. Roast in a 400°F oven for about 20 minutes, or until the tomatoes are softened and beginning to caramelize.

Allow the tomatoes to cool completely, then vacuum-seal in bags and freeze. They take up very little freezer space and thaw quickly, making them an easy addition to pasta, rice, soups, stews, pizza, or cooked meats. The roasted tomatoes make a great side dish as well.

For a simple appetizer, spoon the thawed tomatoes over an 8-ounce block of feta cheese and bake in 350°F oven until the cheese is hot and softened. Serve with toasted bread or crackers for an easy taste of summer any time of year.

REMINDER – Send in your Gauge Testers or Master Gauge

Gauge Testers - if you haven't already, please send your master gauges or complete testing units in for an annual inspection to ensure you are ready to test your client's canner gauges! It is important for your gauge to be correct in order to test others! ***Instructions_v23-5871b.pdf***