PRESTO precise®

Digital Pressure Canners

Facts and FAQs

Automated for confident home canning!

Get the facts about electric pressure canning..

The Presto Precise® Digital Canner is uniquely designed for pressure canning, and programmed to take the guesswork out of the canning process. Presto's electric canner line differs from both stovetop pressure canners and electric pressure cookers/multi-cookers by offering the distinctive features listed below:

Temperature Sensor The Presto Precise® Digital Pressure Canner senses temperature rather than pressure, so it is not necessary to adjust for elevation. The temperature sensor ensures that the pressure canning phase begins only when the internal temperature reaches 240°F, at which point the digital canner consistently maintains that temperature for the processing time set by the user.

Jar Warming The digital canner has an automated jar warming function that will heat the jars to the appropriate temperature and then signal the user that the jars are ready for filling. If the user is not ready to fill the jars, the canner will maintain that temperature until the user is ready to proceed.

Digital Display The display communicates with the user by illuminating the current canning phase and displaying a prompt when interaction is required to move to the next phase.

Error Codes The digital canner will alert the user if there is a problem with the canner itself or if the user made a mistake during the canning process.

Automatic Venting The digital pressure canner will automatically vent to remove air so that a pure, or saturated, steam environment is present in the canner.

Q 1 Is Presto Precise® the same company as Presto®?

Yes. Like Presto®, Presto Precise® is also a brand of National Presto Industries, Inc. The Presto Precise® Digital Pressure Canner equips both the novice and experienced canner with innovative technology and the assurance of quality and safety from a trusted leader in home canning.

Q 2 Does the digital pressure canner operate the same way as my stovetop canner?

Yes, the same, but with key differences. The canner is pressurized in the same way as your stovetop canner, but instead of a pressure regulator or dial gauge to indicate pressure, the digital canner is regulated by a temperature sensor. The digital canner's temperature sensor detects the exact temperature needed for canning. It then holds that precise temperature automatically for the time that has been selected by the user. There's no need to watch or adjust settings. No adjustments are needed when pressure canning at high altitudes.

Q 3 How do I know how much pressure to use?

It is not necessary to know how much pressure to use. The canner automatically adjusts the pressure so the temperature for processing is always 240°F whether you live at 1,000 or 10,000 feet. With temperature as the controlling parameter, the pressure canning method is not affected by elevation.

Q 4 Has the Presto Precise® Digital Pressure Canner been approved by the USDA and the National Center for Home Food Preservation?

No. The USDA and the National Center for Home Food Preservation provide guidelines for home

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canning. Neither agency certifies or approves home canning equipment. However, the canner has been subjected to extensive testing and was designed to match the internal canner and jar temperatures that are achieved in a stovetop pressure canner.

Q 5 Are there different styles of the Presto Precise® Digital Pressure Canner?

Yes. They all offer the same digital canning technology, but with different capacities and attributes.

The original Digital Pressure Canner style offers a stainless steel shroud that reduces noise and retains heat helping to keep your kitchen cooler. This style also features a removable pot and is available in 12- and 17-quart liquid capacity sizes.

In 2025, Presto introduced a hybrid style that combines the convenience of the digital canner with the classic design and capacity of the Presto® stovetop canner. The integrated base has the same digital canning technology as the original digital canner, and with a heavy-gauge aluminum body and cover, this hybrid model is durable, yet lightweight. Even with a greater jar capacity, it has a comparable footprint to the original digital canner. This style fills out the electric pressure canner line with 16- and 23-quart liquid capacity sizes.

Q 6 What does it mean to properly vent the pressure canner?

Before the digital canner pressurizes, it is programmed, based on temperature, to vent the canner. The entire venting phase is necessary to exhaust the air from both the canner and the jars to create a pure steam environment. Along with strictly adhering to USDA food preparation guidelines, the venting phase ensures that the canner is free of air pockets and uniformly consistent, which ultimately prevents the temperature from fluctuating during processing.

Q 7 Is canner size an important factor for safe home pressure canning?

Yes. USDA low-acid pressure processing times were established based on heat, time, and a canner size that will hold at least four quart jars at a time. With the ability to consistently maintain a precise temperature and the volume to hold five quart jars, the Presto Precise® Digital Pressure Canner has sufficient capacity to sustain a pure steam environment for the entire canning process from the initial heating to the final cool down for safe home canning.

Q 8 Can the digital canner also be used as a boiling water canner?

Yes. It features a digital interface that allows the user to select either **Pressure Can** or **Boiling Water Can**. The process for each method is automated. The user simply selects the method and time as stated in the desired recipe. The digital canner detects the boiling point automatically and accurately maintains that temperature for the processing time. Unlike the pressure canning method, the boiling water method will require altitude adjustment for the processing time as indicated in the U.S. Department of Agriculture (USDA) publication, "Complete Guide to Home Canning."

Q 9 Is an electric canner easy to use?

We believe the digital canner is a product advancement that addresses many of the concerns with traditional stovetop canning. (1) The canner can be used anywhere there is an outlet: your kitchen counter, table, or island. Once the canner is plugged in, you won't need to move it. Water and jars are added to and removed from the canner. (2) Monitoring a dial gauge or rocking regulator is no longer necessary; the canner automatically senses and maintains the required temperature. (3) Adjusting for higher elevation is not required when pressure canning because the canner automatically adjusts for altitude by maintaining a consistent temperature of 240°F. (4) Venting is automatic, so there is no need to determine when to begin and end the venting period.

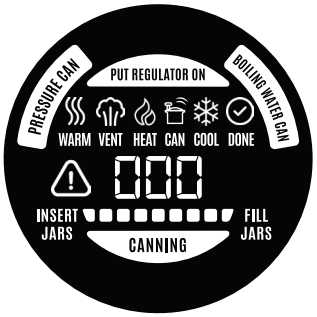
Q 10 Why does the canner automatically warm jars?

Jars need to be kept hot to avoid breakage, both when they are filled with hot food and when they are placed back in the canner. Once the jars are warmed to the proper temperature, the canner maintains a consistent water temperature in the canner as the jars of food are being filled.

Q 11 How does the canner guide me step by step?

The digital canner's interface includes a control knob, advance/stop buttons, and an LED display that communicates with the user. First, select the

desired canning method and processing time using the control knob and advance button. From then on, the LED digital display will illuminate what the canner is doing and what phase the canner is in: warming, heating, venting (specific to pressure canning), canning, cool down, and done. The display will also communicate what action is required of the user: insert jars, fill jars, and put regulator on (specific to conclusion of venting phase during pressure canning).



Q 12 How many jars does the digital canner hold?

The Presto Precise® Digital Pressure Canner is available in two styles and four convenient sizes. For mason jar capacity on each, see the following charts.

ORIGINAL STYLE
12- and 17-quart liquid capacities

12-Quart Digital Pressure Canner

Stock No. ***02144*** **Mason Jar Capacity**

Method	PRESSURE CANNING		BOILING WATER CANNING	
JAR TYPE	Regular mouth	Wide mouth	Regular mouth	Wide mouth
Half-pints	10	13*	10	7
Pints	8	7	8	7
Quarts	5	5	n/a	n/a

** It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.*
Only pint and smaller jars can be processed using the boiling water method.

17-Quart Digital Pressure Canner

Stock No. ***02152*** **Mason Jar Capacity**

Method	PRESSURE CANNING		BOILING WATER CANNING	
JAR TYPE	Regular mouth	Wide mouth	Regular mouth	Wide mouth
Half-pints	19*	13*	10	7
Pints	8	13*	8	7
Quarts	5	5	5	5

** It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.*

HYBRID STYLE
16- and 23-quart liquid capacities

16-Quart Digital Pressure Canner

Stock No. ***02154*** **Mason Jar Capacity**

Method	PRESSURE CANNING		BOILING WATER CANNING	
JAR TYPE	Regular mouth	Wide mouth	Regular mouth	Wide mouth
Half-pints	13	16*	13	8
Pints	10	8	10	8
Quarts	7	7	n/a	n/a

** It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.*
Only pint and smaller jars can be processed using the boiling water method.

23-Quart Digital Pressure Canner

Stock No. ***02153*** **Mason Jar Capacity**

Method	PRESSURE CANNING		BOILING WATER CANNING	
JAR TYPE	Regular mouth	Wide mouth	Regular mouth	Wide mouth
Half-pints	26*	16*	13	8
Pints	20*	16*	10	8
Quarts	7	7	7	7

** It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.*

Q 13 Is the canner programmed to do everything?

Most everything. The digital display or the instruction manual/quickstart guide will direct the user through various physical steps such as adding water and jars, setting the timer, positioning the regulator, and locking the cover/temperature sensor. Once these functions are performed, you are instructed to press the advance button to continue the program.

Q 14 Can I use my favorite tested canning recipes for stovetop canners with the electric canner?

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

Q 15

Does the canner include recipes?

Yes, the canner includes complete instructions, a quick-start guide, and recipes or procedures for tomatoes, spaghetti sauce, vegetables, meat, poultry, fish and seafood, as well as fruits, salsa, pickles, jam, and jelly.

Q 16

What foods can be processed in the digital canner?

Any food for which a tested canning recipe/procedure exists can be processed in the digital canner.

Q 17

I know that I can't use an electric pressure cooker for canning. How is this different?

The Presto Precise® Digital Pressure Canner has been designed specifically for canning. (1) The canner is programmed to sense and strictly maintain the required temperature for canning rather than relying only on pressure. (2) The digital canner automatically vents air from the canner before the temperature begins to increase. This important step ensures that the temperature inside the canner is uniformly consistent. (3) The canner has a built-in jar warming function that will keep jars warm until you are ready to fill them. (4) In the unlikely event that the canner temperature falls below 240°F, the digital canner discontinues the canning process and displays an error code to inform the user. The troubleshooting section in the instruction manual directs the user to the cause and remedy.

Q 18

If the digital canner (hybrid style) doesn't have a removable pot, how do I clean the inside of the canner?

Unlike the original digital canner, the interior of the hybrid-style canner holds water for canning, and therefore can be washed. **Never immerse the canner body in water.** After pressure canning, empty the water from the canner into the sink. When emptying, make sure the control panel is facing up to avoid damage. Clean the inside of the canner with a wet, soapy cloth, then carefully rinse the canner interior and dry completely. When boiling water canning, remove most of the water with a measuring pitcher. Then empty the remaining water and clean the canner in the same manner as described above.

Q 19

Does the electric canner have parts that will need to be replaced?

Like a stovetop canner, the digital canner has a sealing ring and air vent/cover lock gasket that will need routine replacement. Always check the instruction manual for your specific canner.

Q 20

Do I need to have the digital pressure canner calibrated or checked on a regular basis?

The Presto Precise® Digital Pressure Canner is programed electronically and will never require calibration or checking.

For more information and recipes, visit

www.GoPresto.com

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