

Quickstart Guide

PRESTO®

For model
0216102

BOILING WATER CANNING METHOD

30-Quart Digital Water Bath Canner

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

Prep

- Select a boiling water canning recipe from Instruction Manual or reliable source. Prepare jars, lids, and bands. Prepare food as directed for canning.
- Before filling canner with water, ensure spigot handle is in the upright (closed) position.
- Check that the green nut under the handle is securely tightened.



Get Ready

- Place canning rack in canner, feet side down.
- Pour 6 quarts of water into canner, up to 6 QT fill line.
- Fill jars half full with water and place on canning rack.
- Place cover on canner so the vent directs steam away from cabinets and user.
- Plug canner into 120VAC wall outlet. Canner will beep once. All display lights will illuminate briefly. Default display **CAN** and 5 MIN will appear.
- Rotate **TIME SET** control knob to set processing time for specific boiling water canning recipe and jar size being used. If canning at an altitude above 1,000 feet, see *Altitude Chart*. Canner will beep once.
- Verify you have set the right time.

Warm Jars

- Press **TEMP/START/STOP** control knob.
- **JAR** will flash. Scrolling vertical bars light up to indicate the heating element is activated. The processing time set in the previous stage appears. A rectangular scrolling pattern lights up to indicate jar warming has begun.
- Jar warming will take 25 to 60 minutes. During this time, complete food preparation and heat extra water to boiling in a large kettle for later use. For amount needed, see *Guidelines for Additional Boiling Water* chart.

Fill Jars

- Canner will beep twice and **JAR** will stop flashing.
- Carefully remove cover with the underside tilted so steam is directed safely 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.
- Use a liquid measuring cup or pitcher to remove boiling water from kettle (heated in previous stage) and carefully pour it around the jars so the **water level is at least 1 inch above the jars**.
- Place cover on canner so vent directs steam away from cabinets and user.

Canning

- Press **TEMP/START/STOP** knob to advance. Canner will beep once. **CAN** lights up. The vertical bars and rectangular pattern continue to scroll. Canner is heating.
- Once the boiling water canning temperature is reached, the hourglass icon lights up and the timer begins counting down. Canner is now processing.

Cooling

- When processing time expires, canner will beep twice.
- **COOLING** scrolls across display and 5 lights up. At this time, carefully remove cover, tilting the underside away from you to avoid hot steam and boiling water.
- When time expires, canner will beep 5 times. Display window returns to its default setting.
- 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.

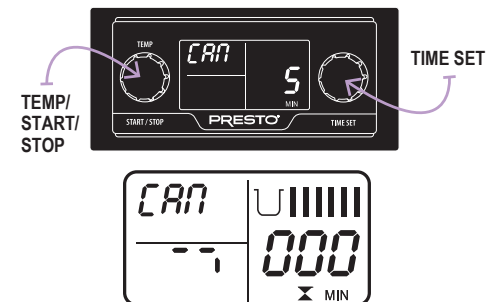
BOILING WATER CANNING

Mason Jar Capacity Chart

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

JAR TYPE	Regular mouth	Wide mouth
Quarter-pints	19	n/a
Half-pints	19	12
Pints	14	12
Quarts	9	9

At least 1 inch of water is required above jars for boiling water canning. Double-decking jars is not recommended.



ALTITUDE CHART BOILING WATER CANNING

Altitude	Increase Recipe Processing Time
1,001–3,000 ft.	+ 5 minutes
3,001–6,000 ft.	+ 10 minutes
6,001–8,000 ft.	+ 15 minutes

GUIDELINES FOR ADDITIONAL BOILING WATER

JAR TYPE Being Processed	APPROXIMATE AMOUNT OF BOILING WATER NEEDED	
	If Using the Maximum Number of Jars	If Using the Minimum Number of Jars
Quarter-pints	1 quart water	5 quarts water
Half-pints	2 quarts water	8 quarts water
Pints	4 quarts water	14 quarts water
Quarts	6 quarts water	16 quarts water

Salt is optional when canning most foods.

ACIDIFYING TOMATOES IS REQUIRED.

Tomatoes have a pH close to 4.6, which means an acid must be added to obtain a safe food product.

Most Foods (add canning salt, if desired)		TOMATOES (must choose one)	
ADD TO JAR	Canning Salt	Bottled Lemon Juice (not natural juice)	Citric Acid
Pint	½ teaspoon	1 tablespoon	¼ teaspoon
Quart	1 teaspoon	2 tablespoons	½ teaspoon

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

ERROR CODES

POSSIBLE CAUSE

- Insufficient liquid in canner. See Troubleshooting section.
- Contact Presto Consumer Service** at 1-800-877-0441. Unplug canner. See Consumer Service Information section.