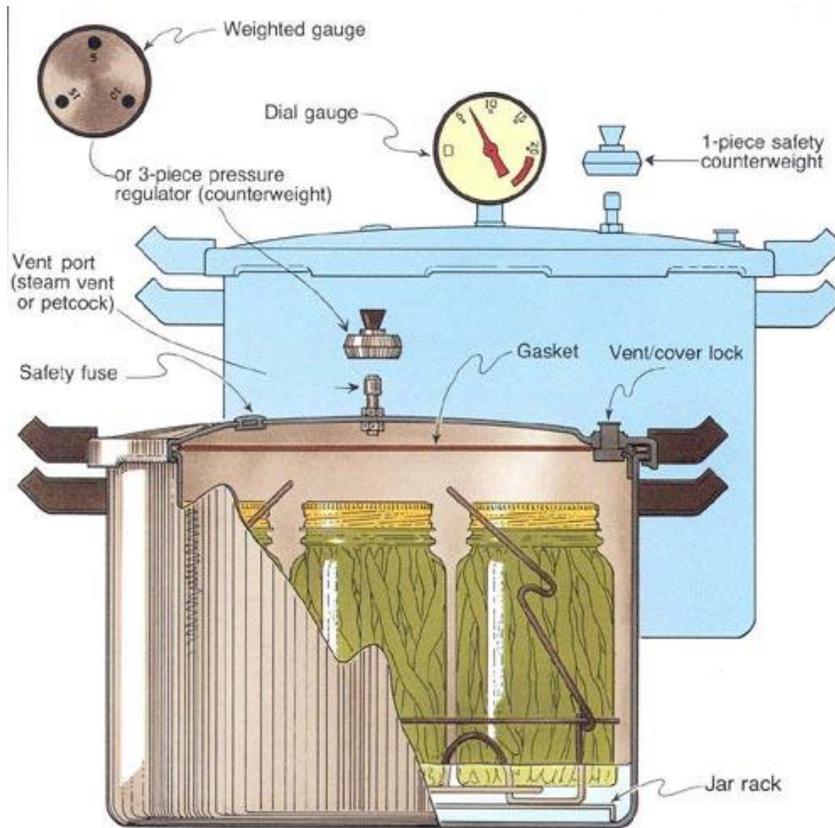


Pressure Canner Basics



Primary Pressure Canner Manufacturers



All American



Presto



Mirro Pressure Canner/Cooker

Pressure Canner Size

- Rated by volume of water they will hold, not the number of jars.
- Example: 16 quart model holds 16 quarts of water, not 16 quart jars.

Pressure Canner Parts:

- Flat rack in bottom.
- Pressure regulator or indicator.
 - Dial or weighted gauge.
 - Older: petcocks.
 - Vent pipe (port) for pressurizing.
- Safety valves or overpressure plugs.
- Safety locks when pressurized.
- Flexible gasket/sealing ring in lid or metal to metal seal.
- Optional stacking rack.

Pressure Canner Basics

Dial Gauge

- Indicates pressure inside the canner.
- Must be checked for accuracy annually.
- More flexibility in altitude adjustments – small psig increments.
 - Has dead- or counter-weight to close open vent for pressurizing. Counter-weight not to be used for indicating pressure.

Weighted Gauge

- Regulates pressure inside the canner.
- Open vent is the same one that pressure regulator fits.
- Will continue to allow some air to be released from canner during process.
- Can't be tested for accuracy with Presto® gauge tester. Can be tested for accuracy when testing with a maximum registering thermometer.
- Altitude adjustment requires increase of 5 psig pressure.
- One piece weighted gauge
 - Fitting for 5, 10 or 15 psig.
 - Do not use dead- or counter-weight from dial gauge canner or pressure cooker.
 - Mirro: “jiggles” 3 to 4 times per minute.
- Three piece weighted gauge
 - Number of pieces used determines 5, 10 or 15 psig.
 - Presto: rocks gently throughout entire process.
 - Mirro: “jiggles” 3 to 4 times per minute.

Pressure Canners vs. Cookers

- To be considered a pressure canner for USDA processes, the canner must be big enough to hold at least 4 quart-size jars.
- Pressure cookers with smaller volume capacities are not recommended for use in canning. Enough heat may not be delivered during pressurizing and the cool-down period.

Regular Maintenance

- Test dial gauges annually.
 - Pressure adjustments can be made if the gauge reads up to 2 pounds high or low.
 - Replace gauges that differ by more than 2 pounds.
 - Test replacement gauges upon arrival.
- Handle gaskets (sealing rings) carefully and clean according to manufacturer's directions.
 - Keep clean and dry after using. Putting soapy water on a stiff new gasket helps installation.
 - Older models may require a light coat of vegetable oil annually.
 - Newer models are pre-lubricated and do not benefit from oiling.
 - Inspect; normally replace every 2 years.
- Rubber overpressure plugs: Keep clear.
 - Do not pick at or scratch during cleaning.
 - Replace every 2 years.
- Vent pipes; replace if clogged.
- Store canner with lid on loosely.
- To remove internal canner discoloration
 - Place 1Tbsp cream of tartar per quart of water in canner.
 - Place lid on canner, boil water.
 - Bring to 5 pounds pressure, turn off heat, let pressure drop to zero.
 - Loosen lid, let sit on canner for 45-60 minutes.
 - Drain, rinse, dry.