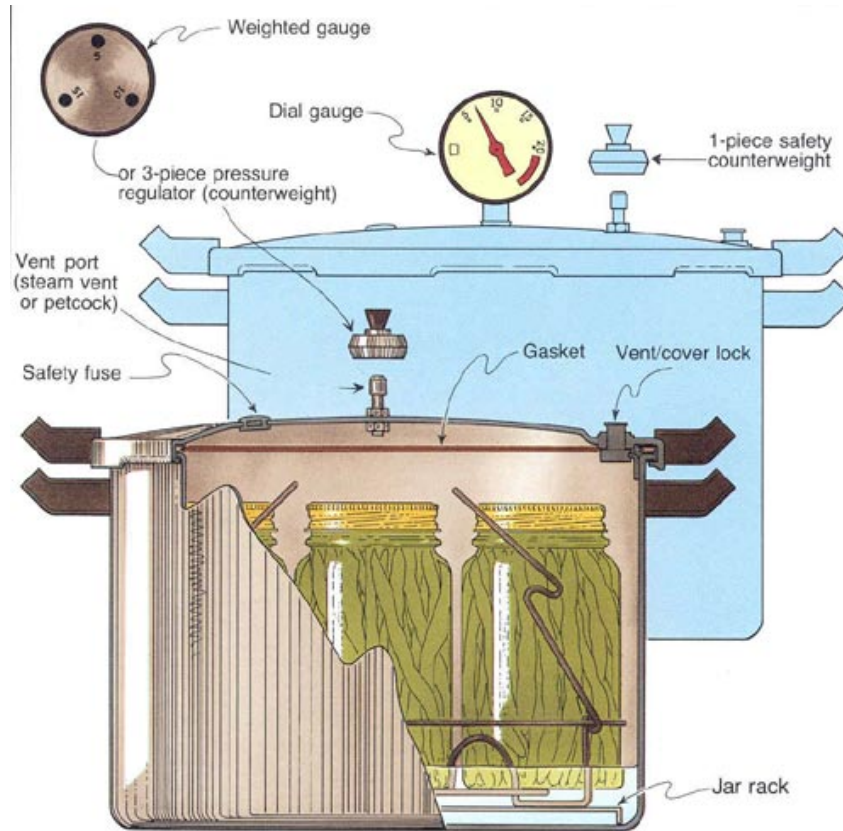


# Pressure Canner Basics



## 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.

### Weighted Gauge

- Regulates pressure inside the canner.
- Releases air/pressure from canner during process to keep pressure at maximum set by the number on the weighted gauge.
- 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 at correct pressure.
- Three piece weighted gauge
  - Number of pieces used determines 5, 10 or 15 psig.
  - Presto: rocks gently throughout entire process at correct pressure.
  - Mirro: “jiggles” 3 to 4 times per minute.

### 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. Releases pressure at 15 psig.
- Read the manual! All American models are considered a weighted gauge canner; the dial is only used as a reference.

### Pressure Canners vs. Cookers

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

### 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 1 Tblsp 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.