



[Manuals.plus](#) /

› [Presto](#) /

› Presto 01781 Pressure Canner and Cooker, 23 qt User Manual

Presto 01781

Presto 01781 Pressure Canner and Cooker, 23 qt

Brand: Presto | Model: 01781

[Introduction](#)

[Setup](#)

[Operating](#)

[Maintenance](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty & Support](#)

1. INTRODUCTION

The Presto 01781 Pressure Canner and Cooker is a versatile kitchen appliance designed for safe and efficient food preservation. It serves as the only method recommended by the U.S. Department of Agriculture for canning low-acid foods such as vegetables, meats, and poultry. Additionally, it functions as a boiling water canner for high-acid foods like fruits, jams, jellies, pickles, and salsa. Its large capacity also makes it a handy pressure cooker for everyday meals.



Image: The Presto 01781 Pressure Canner and Cooker, showcasing its sleek silver aluminum design with a pressure dial gauge on the lid.

Constructed from warp-resistant, heavy-gauge aluminum, this canner ensures fast and even heating, compatible with both regular and smooth-top ranges. Key safety features include a deluxe pressure dial gauge for precise pressure monitoring and an air vent/cover lock that prevents opening until pressure is safely reduced.

2. SETUP

2.1 Initial Cleaning

Before first use, wash all parts of the pressure canner, including the pot, lid, sealing ring, and canning rack, with warm, soapy water. Rinse thoroughly and dry completely. The dial gauge should not be immersed in water; wipe it clean with a damp cloth.

2.2 Assembly

1. **Insert Sealing Ring:** Ensure the rubber sealing ring is properly seated inside the lid rim.

2. **Attach Pressure Dial Gauge:** Securely attach the pressure dial gauge to the designated hole on the lid. Ensure the rubber gasket on the gauge is properly seated for a secure, airtight fit.
3. **Place Canning Rack:** Position the canning/cooking rack at the bottom of the canner pot. This keeps jars elevated from the bottom surface, allowing for proper water circulation.



Image: The Presto Pressure Canner with its canning rack and instruction manual, illustrating the components included for setup.

3. OPERATING INSTRUCTIONS

3.1 Pressure Canning Low-Acid Foods

1. **Add Water:** Pour the recommended amount of water into the canner pot (typically 2-3 inches, or as specified by your recipe).
2. **Load Jars:** Place filled and sealed canning jars onto the canning rack inside the pot. Ensure jars do not touch each other or the sides of the canner.
3. **Secure Lid:** Align the lid with the pot handles and twist to lock it securely in place. The air vent/cover lock will rise when pressure begins to build, preventing the lid from being opened.
4. **Vent Steam:** Heat the canner on high until a steady stream of steam escapes from the vent pipe. Allow steam to vent for 10 minutes to ensure all air is expelled.
5. **Apply Pressure Regulator:** Place the pressure regulator (rocker) onto the vent pipe. The pressure will begin to rise.
6. **Monitor Pressure:** Watch the pressure dial gauge. Once the desired pressure (e.g., 10 or 15 PSI, depending on recipe and altitude) is reached, reduce heat to maintain a steady pressure.
7. **Process:** Maintain the required pressure for the duration specified in your recipe.
8. **Cool Down:** After processing, turn off the heat and allow the canner to cool naturally until the pressure dial gauge

reads zero. Do NOT force cool or remove the pressure regulator prematurely. The air vent/cover lock will drop when pressure is fully released.

9. **Remove Jars:** Once pressure is at zero, carefully remove the pressure regulator and then unlock and remove the lid, tilting it away from your face to avoid steam. Use a jar lifter to remove hot jars and place them on a towel-lined surface to cool.



Image: The Presto Pressure Canner filled with various sizes of canning jars, ready for processing.

3.2 Boiling Water Canning High-Acid Foods

The Presto 01781 can also be used as a boiling water canner. Fill the canner with enough water to cover jars by at least 1-2 inches. Bring water to a rolling boil before processing. Follow specific recipes for processing times for fruits, jams, jellies, and pickles.

3.3 Using as a Large Capacity Pressure Cooker

For cooking, follow standard pressure cooker recipes. The large capacity is ideal for preparing soups, stews, and pot roasts quickly and efficiently.

4. MAINTENANCE

4.1 Cleaning

- **Pot:** Wash the aluminum pot with warm, soapy water. For stubborn stains, use a non-abrasive cleanser. Occasional use of a fine metal polish can help maintain its shine.
- **Lid:** The lid is not immersible. Wipe it clean with a damp cloth.
- **Sealing Ring:** Remove the sealing ring after each use and wash it. Ensure the inside rim of the lid is also cleaned.
- **Vent Pipe:** Clean the vent pipe with a small brush or pipe cleaner to prevent blockages.
- **Air Vent/Cover Lock & Overpressure Plug:** These components are removable for thorough cleaning.
- **Pressure Dial Gauge:** This is a delicate component. Do not immerse in water. Refer to the instruction booklet for detailed care.

4.2 Storage

Store the pressure canner in a dry place. Ensure all parts are completely dry before storage to prevent corrosion. Store the lid inverted on the pot to allow air circulation and prevent the sealing ring from flattening.

5. TROUBLESHOOTING

- **Pressure Not Building:**
 - Ensure the lid is properly sealed and locked.
 - Check the sealing ring for proper placement or damage.
 - Verify the vent pipe and pressure regulator are clear of obstructions.
 - Ensure sufficient heat is applied to the stovetop.
- **Excessive Steam Leakage:**
 - Check the sealing ring for proper seating, damage, or dryness. Apply a thin coat of vegetable oil to the sealing ring if it appears dry.
 - Ensure the lid is correctly aligned and locked.
- **Jars Not Sealing:**
 - Verify correct processing time and pressure.
 - Check jar rims for chips or food particles.
 - Ensure lids and bands are applied correctly.
 - Avoid overfilling or underfilling jars.
- **Safety Precaution:** Never attempt to open the canner or remove the pressure regulator until the pressure dial gauge reads zero and the air vent/cover lock has dropped. Forcing it open can result in serious injury from hot steam or contents.

6. SPECIFICATIONS

Feature	Detail
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Brand	Presto
Model Number	01781
Capacity	23 Quarts (21.8 Liters)
Material	Heavy-Gauge Aluminum
Color	Silver
Product Dimensions	15.5"D x 17.5"W x 13.5"H
Item Weight	12 Pounds
Control Method	Touch / Hand Control (Manual Operation)
Mason Jar Capacity	26 Half-Pints, 20 Pints, 7 Quarts



Image: A close-up view of the pressure dial gauge on the Presto canner lid, indicating pressure levels.

7. WARRANTY & SUPPORT

7.1 Warranty Information

The Presto 01781 Pressure Canner and Cooker comes with an **Extended 12-year limited warranty**, ensuring long-term reliability and peace of mind. Please refer to the included instruction and recipe book for full warranty details and terms.

7.2 Product Support

- **User Manual:** A comprehensive User Manual (PDF) is available for detailed instructions and recipes. You can access it [here](#).
- **Replacement Parts:** Genuine Presto replacement parts are available at most hardware stores or can be ordered directly from Presto. Refer to the "SERVICE AND PARTS INFORMATION" section in your manual for details.
- **Optional Protection Plans:** Additional protection plans (e.g., 3-Year or 4-Year) may be available for purchase to extend coverage beyond the manufacturer's warranty.

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For further assistance, please contact Presto customer service.