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## Presto PRESTO-01755

# PRESTO 16 Qt Aluminum Pressure Canner Instruction Manual

Model: PRESTO-01755

## INTRODUCTION

This manual provides essential instructions for the safe and effective use of your PRESTO 16 Quart Aluminum Pressure Canner, Model PRESTO-01755. Please read all instructions carefully before operating the appliance to ensure proper function and safety.

## IMPORTANT SAFETY INFORMATION

### **WARNING: Failure to follow these safety instructions may result in serious injury or property damage.**

- Always read and understand the entire instruction manual before use.
- Do not operate the pressure canner without sufficient liquid inside.
- Ensure the lid is properly locked before applying heat.
- Never force the lid open while the canner is pressurized.
- Allow the canner to cool and depressurize naturally before opening.
- Keep hands and face away from the vent pipe and pressure regulator during operation.
- Use caution when handling hot surfaces. Always use oven mitts or heat-resistant gloves.
- This product contains chemicals known to the State of California to cause cancer and birth defects or other reproductive harm (Proposition 65 warning).
- **Stove Compatibility:** This canner is designed for use on gas, electric coil, and smooth-top ranges. For glass-top stoves, consult your stove manufacturer's guidelines regarding the use of large-diameter canners. Some glass-top stoves may pulse burners at high heat, which can affect canning safety by causing temperature fluctuations. Ensure your stove can maintain consistent high heat for canning.

## COMPONENTS OVERVIEW

Familiarize yourself with the main components of your pressure canner:



**Image Description:** A silver aluminum pressure canner with a shiny lid. The lid features a circular pressure gauge prominently displayed at the center-front, and a black pressure regulator knob to its right. Two black, heat-resistant handles are attached to the sides of the canner body.

- **Canner Body:** The main aluminum pot.
- **Lid:** Seals the canner during operation.
- **Pressure Gauge:** Displays the internal pressure in pounds per square inch (PSI).
- **Air Vent/Cover Lock:** Releases air during venting and acts as a safety lock.
- **Vent Pipe:** Where the pressure regulator is placed.
- **Pressure Regulator:** Maintains desired pressure by rocking gently.
- **Sealing Ring (Gasket):** Creates an airtight seal between the lid and the body.
- **Handles:** For safe handling of the canner.

## SETUP AND FIRST USE

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1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage if desired.
2. **Initial Cleaning:** Wash the canner body, lid, and all removable parts (sealing ring, pressure regulator, etc.) in warm, soapy water. Rinse thoroughly and dry.
3. **Inspect Components:** Check the sealing ring for any cracks or damage. Ensure the vent pipe is clear and free of obstructions.
4. **Assemble:** Place the sealing ring securely into the lid groove. Ensure the pressure gauge is firmly attached.
5. **Water Test (First Use Only):** Before canning food, perform a water test to familiarize yourself with the canner's operation and to ensure all parts are functioning correctly.
  - Add 2-3 quarts of water to the canner.
  - Place the lid on the canner, aligning the arrows on the lid and body. Rotate the lid clockwise until the handles are aligned and the lid is securely locked.
  - Place the canner on a burner and heat on high.
  - Allow steam to escape steadily from the vent pipe for 10 minutes to exhaust air.
  - Place the pressure regulator on the vent pipe.
  - Continue heating until the pressure gauge indicates 10 PSI.
  - Reduce heat to maintain a steady 10 PSI. Hold for 5 minutes.
  - Remove the canner from heat and allow it to cool naturally until the pressure gauge reads zero.
  - Remove the pressure regulator and wait 2 minutes.
  - Unlock and remove the lid.

# OPERATING INSTRUCTIONS FOR PRESSURE CANNING

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Always refer to a tested canning recipe for specific processing times and pressure levels for your food items.

- 1. Prepare Jars and Food:** Wash and sterilize canning jars. Prepare food according to your chosen recipe.
- 2. Add Water to Canner:** Place the canning rack in the bottom of the canner. Add 2-3 inches of hot water to the canner. For longer processing times, more water may be needed.
- 3. Load Jars:** Carefully place filled, lidded jars onto the canning rack. Ensure jars do not touch each other or the sides of the canner.
- 4. Secure Lid:** Place the canner lid on the body, aligning the arrows. Rotate the lid clockwise until it locks securely.
- 5. Vent Canner:** Place the canner on a high heat burner. Allow steam to escape steadily from the vent pipe for 10 minutes. This step is crucial to remove all air from the canner, which could interfere with accurate pressure readings.
- 6. Apply Pressure Regulator:** After venting for 10 minutes, place the pressure regulator on the vent pipe.
- 7. Reach Desired Pressure:** Continue heating on high until the pressure gauge indicates the desired PSI (as specified by your recipe).
- 8. Maintain Pressure:** Once the desired pressure is reached, reduce the heat to the lowest setting that maintains a steady pressure. The pressure regulator should rock gently and consistently. Adjust heat as necessary.
- 9. Process Food:** Maintain the specified pressure for the duration indicated in your recipe.
- 10. Cool Down:** After the processing time is complete, turn off the heat. Allow the canner to cool naturally and completely until the pressure gauge reads zero. Do not attempt to cool the canner rapidly with water.
- 11. Depressurize:** Once the pressure gauge reads zero, wait 2 minutes. Then, carefully remove the pressure regulator.
- 12. Open Canner:** Wait another 5-10 minutes after removing the regulator. Unlock and remove the lid, tilting it away from your face to allow any remaining steam to escape.
- 13. Remove Jars:** Using a jar lifter, carefully remove the hot jars and place them on a towel-lined surface, allowing them to cool undisturbed for 12-24 hours.

## MAINTENANCE AND CLEANING

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- Cleaning:** The canner body and lid are dishwasher safe. For best results and to prevent discoloration, hand wash with warm, soapy water. Do not use abrasive cleaners or steel wool.
- Sealing Ring:** Remove the sealing ring from the lid after each use for thorough cleaning. Inspect it for cracks, tears, or hardening. Replace if damaged or if it loses elasticity.
- Vent Pipe:** Ensure the vent pipe is always clear. Use a small brush or pipe cleaner if necessary to remove any food particles.
- Pressure Gauge:** The pressure gauge should not be submerged in water. Wipe clean with a damp cloth.
- Storage:** Store the canner with the lid inverted on the body to allow air circulation and prevent the sealing ring from compressing permanently.

## TROUBLESHOOTING

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Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly; insufficient heat; sealing ring damaged; vent pipe blocked.	Ensure lid is locked; increase heat; inspect/replace sealing ring; clear vent pipe.
Steam leaking from lid	Lid not sealed properly; sealing ring damaged or dirty; canner rim dirty.	Relock lid; clean/replace sealing ring; clean canner rim.
Pressure fluctuates excessively	Heat source too high or too low; stove burner cycling (glass top).	Adjust heat gradually; ensure stove is suitable for canning.

Problem	Possible Cause	Solution
Pressure gauge inaccurate	Gauge needs calibration or replacement.	Contact Presto customer service for gauge testing or replacement.

## SPECIFICATIONS

**Model:** PRESTO-01755

**Capacity:** 16 Quarts

**Material:** Aluminum

**Color:** Silver

**Operation Mode:** Manual

**Dishwasher Safe:** Yes

**Item Weight:** 11.71 pounds

**Package Dimensions:** 15.63 x 15.39 x 13.07 inches

**UPC:** 172302702002

## WARRANTY AND SUPPORT

For warranty information, replacement parts, or further assistance, please contact Presto customer service. Keep your purchase receipt for warranty claims.

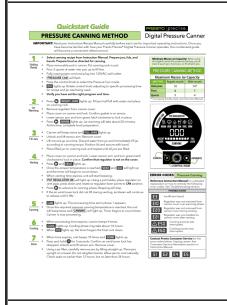
You can typically find contact information on the manufacturer's official website or through the retailer where the product was purchased.

**Manufacturer:** PRESTO

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## Related Documents - PRESTO-01755

	<p><a href="#">Presto Canning Basics: A Guide to Safe Home Canning</a></p> <p>Learn the essential techniques for safe and confident home canning with Presto. This guide covers methods, preparation, processing, and storage for preserving food.</p>
	<p><a href="#">Presto Precise Digital Pressure Canner: Facts and FAQs</a></p> <p>An informative guide to the Presto Precise Digital Pressure Canner, covering its features, benefits, and common questions about electric pressure canning and home food preservation.</p>

	<p><b>Presto Precise Digital Pressure Canners: Facts and FAQs</b></p> <p>Comprehensive guide to Presto Precise Digital Pressure Canners, covering features, operation, jar capacity, cleaning, and canning guidelines. Learn about automated home canning technology from National Presto Industries.</p>
	<p><b>Presto Precise Digital Pressure Canner Quickstart Guide</b></p> <p>A concise guide to operating the Presto Precise Digital Pressure Canner for both pressure canning and boiling water canning methods, including step-by-step instructions and error code explanations.</p>
	<p><b>Presto Precise Digital Pressure Canner 17 QT - Instructions and Recipes</b></p> <p>This document provides comprehensive instructions and recipes for the Presto Precise 17 QT Digital Pressure Canner. It covers important safety precautions, how to use and clean the canner, and detailed guides for pressure canning and water bath canning various foods, including fruits, vegetables, meats, broths, soups, and more. It also includes troubleshooting tips and warranty information.</p>
	<p><b>Presto Pressure Canner and Cooker: Comprehensive Instructions and Recipes</b></p> <p>This document provides detailed instructions and recipes for using the Presto Pressure Canner and Cooker, covering operation, safety, maintenance, and various canning and pressure cooking methods for fruits, vegetables, meats, and more.</p>

## Documents - Presto – PRESTO-01755

Provided by <http://www.pickyourown.org/pressure-canner-manuals.htm>

**PRESTO®**  
Pressure Canner and Cooker

Instructions and Recipes



For more canning information and recipes, visit [www.Gopresto.com/recipes/canning](http://www.Gopresto.com/recipes/canning)

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**IMPORTANT SAFEGUARDS**

To reduce the risk of personal injury or property damage, basic safety precautions should always be followed, including the following:

- Read all instructions. Incorrect use can result in serious injury or death.
- Always check the vent pipe before use. Hold cover open & look to see if vent pipe is certain to be certain it is clean.
- Always check the air vent cover lock to make sure it moves freely before use.
- Do not fill the pressure cooker over 1/2 full when pressure cooking the top, stir, and dry beans and peas which expand during cooking. Do not fill more than 1/2 full. Overfilling may cause a violent boilover when pressure is released.

This is a (R) Listed appliance. The following important safeguards are recommended by most portable appliance manufacturers.

### [pdf] User Manual Owner's Manual Instructions

Pressure Canner and Cooker PickYourOwn org Provided by pickyourown pressure canner manuals htm refer to special instructions for canning in the owner s manual your range 3 P TOP READ

INSTRUCTIONS BEFORE OPERATING psi 0 5 10 4 AIR VENT COVER LOCK The air vent cover lock automatically vents or exhausts from acts as a visual indication of Presto 01755 16QT

Provided by <http://www.pickyourown.org/pressure-canner-manuals.htm> Pressure Canner and Cooker Instructions and Recipes For more canning information and recipes, visit [www.Gopresto.com/recipes/canning](http://www.Gopresto.com/recipes/canning) Estas instrucciones tambin disponibles en espaol. Para obtener una copia impresa: Descargue ...

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## [pdf] Specifications Warranty

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For delicious recipes, visit [www.GoPresto.com](http://www.GoPresto.com) 16-quart Pressure Canner and Cooker  
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## [pdf] Documentation Warranty

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