

## 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

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

- **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

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



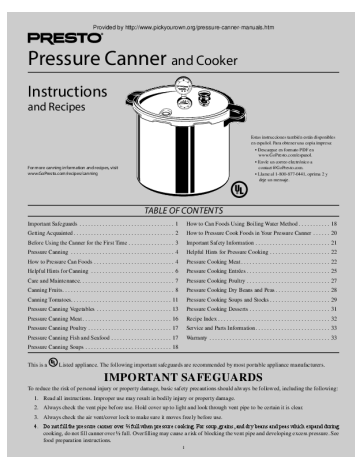
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Related Documents - PRESTO-01755

	<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</b> Digital Pressure Canners</p> <p><b>Facts and FAQs</b></p> <p>Get the facts about electric pressure canning.</p> <p>1. What is electric pressure canning?</p> <p>2. How do I use a Presto Precise Digital Pressure Canner?</p> <p>3. How do I clean a Presto Precise Digital Pressure Canner?</p> <p>4. How do I troubleshoot a Presto Precise Digital Pressure Canner?</p> <p>5. How do I use a Presto Precise Digital Pressure Canner for boiling water canning?</p> <p>6. How do I use a Presto Precise Digital Pressure Canner for pressure canning?</p> <p>7. How do I use a Presto Precise Digital Pressure Canner for canning low-acid foods?</p> <p>8. How do I use a Presto Precise Digital Pressure Canner for canning high-acid foods?</p> <p>9. How do I use a Presto Precise Digital Pressure Canner for canning meats?</p> <p>10. How do I use a Presto Precise Digital Pressure Canner for canning soups?</p> <p>11. How do I use a Presto Precise Digital Pressure Canner for canning fruits?</p> <p>12. How do I use a Presto Precise Digital Pressure Canner for canning vegetables?</p> <p>13. How do I use a Presto Precise Digital Pressure Canner for canning broths?</p> <p>14. How do I use a Presto Precise Digital Pressure Canner for canning soups?</p> <p>15. How do I use a Presto Precise Digital Pressure Canner for canning meats?</p> <p>16. How do I use a Presto Precise Digital Pressure Canner for canning soups?</p> <p>17. How do I use a Presto Precise Digital Pressure Canner for canning meats?</p> <p>18. How do I use a Presto Precise Digital Pressure Canner for canning soups?</p> <p>19. How do I use a Presto Precise Digital Pressure Canner for canning meats?</p> <p>20. How do I use a Presto Precise Digital Pressure Canner for canning soups?</p>	<p><a href="#">Presto Precise Digital Pressure Canners: Facts and FAQs</a></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>Quickstart Guide</b> Digital Pressure Canner</p> <p><b>PRESSURE CANNING METHOD</b></p> <p>1. PREPARE FOOD</p> <p>2. PREPARE JARS</p> <p>3. PREPARE CANNER</p> <p>4. COOK</p> <p>5. COOL</p> <p>6. CHECK</p> <p>7. STORE</p>	<p><a href="#">Presto Precise Digital Pressure Canner Quickstart Guide</a></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</b> Enlatadora de presión digital de 17 cuartos</p> <p><b>INSTRUCCIONES Y RECETAS</b></p> <p><b>Tabla de contenidos</b></p> <p>1. Instrucciones de seguridad</p> <p>2. Instrucciones de uso</p> <p>3. Instrucciones de limpieza</p> <p>4. Instrucciones de mantenimiento</p> <p>5. Instrucciones de almacenamiento</p> <p>6. Instrucciones de transporte</p> <p>7. Instrucciones de reparación</p> <p>8. Instrucciones de garantía</p> <p>9. Instrucciones de contacto</p> <p>10. Instrucciones de soporte técnico</p> <p>11. Instrucciones de servicio al cliente</p> <p>12. Instrucciones de atención al cliente</p> <p>13. Instrucciones de asesoramiento</p> <p>14. Instrucciones de orientación</p> <p>15. Instrucciones de guía</p> <p>16. Instrucciones de ayuda</p> <p>17. Instrucciones de asistencia</p> <p>18. Instrucciones de apoyo</p> <p>19. Instrucciones de colaboración</p> <p>20. Instrucciones de cooperación</p>	<p><a href="#">Presto Precise Digital Pressure Canner 17 QT - Instructions and Recipes</a></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</b> Pressure Canner and Cooker</p> <p><b>Instructions and Recipes</b></p> <p><b>TABLE OF CONTENTS</b></p> <p>1. Introduction</p> <p>2. Safety Instructions</p> <p>3. Operation</p> <p>4. Cleaning</p> <p>5. Maintenance</p> <p>6. Troubleshooting</p> <p>7. Recipes</p> <p>8. Warranty</p> <p>9. Contact Information</p> <p>10. Important Safeguards</p> <p>11. Important Safeguards</p> <p>12. Important Safeguards</p> <p>13. Important Safeguards</p> <p>14. Important Safeguards</p> <p>15. Important Safeguards</p> <p>16. Important Safeguards</p> <p>17. Important Safeguards</p> <p>18. Important Safeguards</p> <p>19. Important Safeguards</p> <p>20. Important Safeguards</p>	<p><a href="#">Presto Pressure Canner and Cooker: Comprehensive Instructions and Recipes</a></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



### [\[pdf\]](#) 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 también están

disponibles en español. Para obtener una copia impresa: Descargue ...

lang:en score:37 filesize: 988.46 K page\_count: 33 document date: 2017-09-11

16-quart

# Pressure Canner and Cooker

## Confident home canning

The safe, easy way to can your own vegetables, fruits, meats, seafood, jams, jellies, pickles, and salsas.

Works on regular and smooth-top ranges.  
12-year limited warranty.

- The only pressure cooker recommended by the USDA for low-acid foods.

- Doubles as a boiling water canner\* for fish, jams, jellies, pickles, and salsas.

\*No lid and one jar.

- Includes a canning/boiling chart and an easy-to-follow 80-page instruction and recipe book.

- Deluxe pressure range registers the complete range of pressure/pressure/pressure.

- **Massive Jar Capacity:** Holds up to 7 quart jars, 10 pint jars, or 12 half-pint jars.

- **All work/life tasks:** All valves pressure to build only when the cover is closed properly. Prevents the cover from being opened until pressure is safely reduced. Gives a visual indication of pressure inside the canner.

- **Ready as a larger capacity pressure cooker.** Cooks meats, poultry, soups, desserts, and more.

- **Strong and durable.** Heavy gauge aluminum for long life and fast, even heating.

16 Quart Capacity  
16 Quart Capacity

Stock No. 01755

16 Quart Capacity

16 Quart Capacity

16 Quart Capacity

16 Quart Capacity

16 Quart Capacity

16 Quart Capacity

16 Quart Capacity

16 Quart Capacity

**Notes:** The pressure cooker is designed for use on household electric ranges of 1200W or less.

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lang:en score:20 filesize: 490.85 K page\_count: 1 document date: 2018-03-27