

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

[manuals.plus](#) /

› [Presto](#) /

› [Presto Stainless Steel Pressure Cooker/Canner Steam Gauge 22 qt. Instruction Manual](#)

## Presto 85729

# Presto Stainless Steel Pressure Cooker/Canner Steam Gauge Instruction Manual

Model: 85729

## INTRODUCTION

---

This manual provides essential information for the proper installation, operation, and maintenance of your Presto Stainless Steel Pressure Cooker/Canner Steam Gauge. This gauge is designed to accurately register pressure readings during canning and cooking processes. It is compatible with specific Presto pressure canner models: 17 qt No. 0175002, 0175003, and 0175004, and 22 qt No. 0178002, 0178003, and 0178004. This gauge is intended for use only on Deluxe Canners.

## SETUP AND INSTALLATION

---

Proper installation of the steam gauge is crucial for accurate pressure readings and safe operation of your pressure canner. Always ensure the canner is cool and depressurized before attempting installation or removal of the gauge.

### Installation Steps:

1. Ensure the pressure canner is completely cool and empty.
2. Locate the gauge port on the lid of your Presto Deluxe Canner.
3. Carefully thread the new Presto Steam Gauge into the port. Ensure it is aligned properly to avoid cross-threading.
4. Tighten the gauge by hand until it is snug. Do not overtighten, as this can damage the gauge or the canner lid.
5. Verify that the gauge is securely seated and there are no gaps.



Image: The Presto Stainless Steel Pressure Cooker/Canner Steam Gauge, showing its face with pressure markings in PSI and kg/cm<sup>2</sup>, and the threaded base for installation. The gauge face indicates "DO NOT OPERATE UNTIL YOU HAVE READ INSTRUCTIONS" and a "CAUTION" zone.

After installation, it is recommended to perform a water test run with your canner to check for any leaks around the gauge and to familiarize yourself with its operation before canning food.

## OPERATING INSTRUCTIONS

---

The steam gauge provides a visual indication of the internal pressure within your pressure canner. Understanding how to read and interpret the gauge is essential for safe and effective pressure canning.

### Reading the Gauge:

- The gauge face displays pressure in pounds per square inch (psi) and kilograms per square centimeter (kg/cm<sup>2</sup>).
- The needle will rise as pressure builds inside the canner.
- Monitor the needle to ensure the pressure remains at the recommended level for your specific canning recipe and altitude.
- The "CAUTION" zone on the gauge indicates pressure levels that may exceed typical canning requirements and should be approached with care, always adhering to recipe guidelines.

Always refer to your pressure canner's main instruction manual and tested canning recipes for specific pressure requirements and processing times. Do not operate the canner until you have thoroughly read all instructions.

## MAINTENANCE AND CARE

---

Proper maintenance will extend the life and accuracy of your steam gauge.

### Cleaning:

- After each use, allow the gauge to cool completely.
- Wipe the exterior of the gauge with a damp cloth.
- **Important:** This gauge is **not dishwasher safe**. Do not immerse the gauge in water or place it in a dishwasher, as this can damage internal components and affect accuracy.

### Storage:

Store the gauge in a clean, dry place when not in use. If storing the canner for an extended period, you may remove the gauge and store it separately to protect it from accidental damage.

### Calibration:

Pressure gauges can lose accuracy over time. It is recommended to have your pressure gauge tested annually. Contact your local extension office or a certified service center for gauge testing services. A faulty gauge can lead to unsafe canning practices.

## TROUBLESHOOTING

---

If you encounter issues with your steam gauge, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Gauge needle does not move or moves erratically.	Blocked gauge port, damaged gauge, or canner not sealing properly.	Ensure the gauge port on the canner lid is clear. Check the gauge for visible damage. Verify the canner lid gasket and vent pipe are clean and properly seated. If the gauge is damaged, replace it.
Gauge reads incorrectly (e.g., too high or too low).	Gauge is out of calibration or damaged.	Have the gauge tested for accuracy by a certified service center or extension office. If it cannot be calibrated, replace the gauge.
Steam leaks from around the gauge.	Gauge not tightened sufficiently or damaged threads/gasket.	Ensure the gauge is hand-tightened securely. Inspect the threads on both the gauge and the canner lid for damage. If a gasket is used, ensure it is in good condition and properly seated.

If troubleshooting steps do not resolve the issue, contact Presto customer service for further assistance.

## SPECIFICATIONS

---

Feature	Detail
Model Number	85729
Material	Stainless steel
Finish Type	Glossy
Operation Mode	Manual
Is Dishwasher Safe	No
Product Dimensions	8.4 x 4.3 x 6.3 inches
Item Weight	4.6 ounces
Manufacturer	NATIONAL PRESTO INDUSTRIES INC
UPC	075741857299
Compatible Canner Capacity	17 qt and 22 qt Presto Deluxe Canners

## WARRANTY AND SUPPORT

---

For warranty information or technical support regarding your Presto Stainless Steel Pressure Cooker/Canner Steam Gauge, please refer to the documentation included with your original pressure canner or visit the official Presto website. You may also contact Presto customer service directly for assistance.

Manufacturer: NATIONAL PRESTO INDUSTRIES INC



© 2024 Presto. All rights reserved.  
For more information, visit [www.gopresto.com](http://www.gopresto.com)