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Presto 01784

Presto 23-Quart Induction Compatible Pressure Canner

Model: 01784 | Brand: Presto

INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your Presto 23-Quart Induction Compatible Pressure Canner. Please read all instructions carefully before first use.



Image: The Presto 23-Quart Induction Compatible Pressure Canner, shown with its lid securely in place.

IMPORTANT SAFETY WARNINGS

Always prioritize safety when operating a pressure canner. Failure to follow these instructions may result in serious injury or damage.

- USDA Guidelines:** Always follow the latest U.S. Department of Agriculture (USDA) guidelines for pressure canning. This is the only method recommended safe for low-acid foods like vegetables, meats, poultry, and seafood.
- Pressure Monitoring:** The deluxe pressure gauge registers precise processing pressures. Monitor the gauge closely, especially in high altitude areas, to ensure correct pressure is maintained.
- Air Vent/Cover Lock:** The special air vent/cover lock allows pressure to build only when the cover is closed properly and prevents the cover from being opened until pressure is safely reduced. Do not attempt to force the cover open.
- Stovetop Compatibility:** This canner is designed for induction, gas, electric, and smooth-top ranges. Ensure

your stovetop can support the weight and size of the canner when full. Note: May not work on all portable induction ranges.

- **Never Leave Unattended:** Do not leave the pressure canner unattended while in operation, especially when pressure is building or being maintained.

PRODUCT COMPONENTS

Your Presto Pressure Canner comes with several key components for safe and effective operation:



Canner Body: Heavy-gauge aluminum with an induction-compatible stainless steel-clad base for fast, even heating. Includes handles for transport.



Canner Cover: Features the pressure gauge, air vent/cover lock, and pressure regulator vent pipe.



Pressure Gauge: Registers precise processing pressures. Read instructions before operating.

Pressure Regulator: Maintains desired pressure during canning. This is the jiggler weight.



Cooking/Canning Rack: Keeps jars elevated from the bottom of the canner, ensuring even heat distribution and preventing breakage. **Instruction/Recipe Book:** An 80-page guide for canning and pressure cooking.

SETUP INSTRUCTIONS

1. **Unpack and Inspect:** Carefully remove all components from the packaging. Inspect for any damage.
2. **Clean Before First Use:** Wash the canner body, cover, and rack in warm, soapy water. Rinse thoroughly and dry.
3. **Assemble Cover:** Ensure the pressure gauge and pressure regulator are securely attached to the cover. The gasket should be properly seated inside the cover rim.
4. **Place on Stovetop:** Position the canner on a stable, level burner that matches the diameter of the canner's

base for optimal heating.

5. **Add Water:** For pressure canning, add the recommended amount of water (usually 2-3 inches) to the canner. For boiling water canning, ensure enough water to cover jars by at least 1 inch.
6. **Insert Canning Rack:** Place the cooking/canning rack at the bottom of the canner.

Your browser does not support the video tag.

Video: A demonstration of the Presto Pressure Canner's components and initial setup, including lid placement and the internal rack.

OPERATING INSTRUCTIONS

Pressure Canning

1. **Prepare Jars:** Fill jars with prepared food, leaving appropriate headspace as per your recipe. Wipe jar rims clean.
2. **Load Canner:** Place filled jars on the canning rack in the canner. Ensure jars do not touch each other or the sides of the canner.
3. **Secure Cover:** Align the arrow on the canner cover with the arrow on the canner body handle. Twist the cover clockwise until the handles lock into place. The air vent/cover lock should be in the down position.
4. **Vent Steam:** Heat the canner on high heat. Allow a steady stream of steam to escape from the air vent/cover lock for 10 minutes to ensure all air is exhausted.
5. **Apply Pressure Regulator:** After 10 minutes of venting, place the pressure regulator (jiggler weight) on the vent pipe. The air vent/cover lock will rise, indicating pressure is building.
6. **Reach Desired Pressure:** Continue heating until the pressure gauge reaches the pressure specified in your recipe. Adjust heat to maintain this pressure.
7. **Process Time:** Begin timing once the desired pressure is reached. Maintain consistent pressure throughout the processing time.
8. **Cool Down:** After processing, turn off the heat. Allow the canner to cool naturally until the pressure gauge returns to zero and the air vent/cover lock drops. Do not rush cooling.
9. **Remove Jars:** Once pressure is completely released, carefully remove the pressure regulator and then the cover. Wait 5-10 minutes before removing jars to prevent siphoning. Place hot jars on a towel or cooling rack, ensuring they do not touch.

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Video: A visual guide to the pressure canning process, including loading jars and monitoring pressure.

Boiling Water Canning

This canner also functions as a boiling water canner for high-acid foods like fruits, jams, jellies, pickles, and salsa.

1. **Prepare Jars:** Fill jars with prepared high-acid food, leaving appropriate headspace. Wipe jar rims clean.
2. **Load Canner:** Place filled jars on the canning rack. Ensure jars are covered by at least 1 inch of water.
3. **Heat Water:** Place the cover on the canner (without the pressure regulator) and bring the water to a rolling boil.
4. **Process Time:** Begin timing once the water reaches a rolling boil. Maintain the boil for the duration specified in your recipe.
5. **Cool Down:** After processing, turn off the heat. Carefully remove the cover. Wait 5 minutes before removing jars. Place hot jars on a towel or cooling rack.



Image: The Presto canner configured for boiling water canning, showing jars submerged in water.

MAINTENANCE

- **Cleaning:** The canner body and cover are dishwasher safe. For best results and to prevent discoloration, hand wash with warm, soapy water. Avoid abrasive cleaners.
- **Gasket Inspection:** Regularly inspect the rubber gasket on the cover for cracks, hardening, or signs of wear. Replace if necessary to ensure a proper seal.
- **Vent Pipe Cleaning:** Ensure the vent pipe (where the pressure regulator sits) is clear and free of debris before each use. Use a small brush or pipe cleaner if needed.
- **Pressure Gauge Calibration:** It is recommended to have your pressure gauge tested annually for accuracy. Contact Presto customer service or a local extension office for testing services.
- **Storage:** Store the canner with the lid inverted on the body to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed properly; insufficient heat; clogged vent pipe; worn gasket.	Ensure lid is locked correctly; increase heat; clear vent pipe; inspect/replace gasket.
Steam escaping from under lid	Gasket not seated; damaged gasket; food debris on rim.	Reposition gasket; replace gasket; clean rim and gasket.
Pressure drops during processing	Heat too low; sudden temperature change.	Increase heat to regain pressure; if pressure drops below target, restart processing time.

Problem	Possible Cause	Solution
Food siphoning from jars	Too rapid pressure release; overfilling jars; uneven heat.	Allow natural cool-down; ensure proper headspace; maintain steady heat.

SPECIFICATIONS

Brand: Presto

Model Number: 01784

Capacity: 23 Quarts (approx. 21.77 Liters)

Material: Heavy-gauge Aluminum with Stainless Steel-Clad Base

Color: Silver

Product Dimensions: 13.5"D x 17.5"W x 15.5"H

Item Weight: 12.45 pounds

Stovetop Compatibility: Induction, Gas, Electric, Smooth-top

Mason Jar Capacity: 7 Quarts, 20 Pints, or 26 Half-Pints

Dishwasher Safe: Yes

UPC: 075741017846

Warranty & Support

This product comes with an Extended 12-year limited warranty.

For further assistance, please visit the [Presto Store on Amazon](#) or refer to the included instruction manual.