Saved from manuals.plus.
Open the live page for links to other documents and user manuals.

NESCO MPC-16QT

NESCO 16.9 QT Manual Pressure Canner & Cooker Instruction Manual

Model: MPC-16QT

Introduction

Thank you for choosing the NESCO 16.9 QT Manual Pressure Canner and Pressure Cooker. This versatile appliance is designed for safe and efficient home canning and pressure cooking, allowing you to preserve food and prepare meals with ease. This manual provides essential information for the proper setup, operation, maintenance, and troubleshooting of your new appliance. Please read all instructions carefully before first use to ensure safe and optimal performance.



The NESCO 16.9 QT Manual Pressure Canner and Pressure Cooker, shown here with home-canned goods and fresh produce, is designed for versatile use in your kitchen.

Important Safety Information

Always follow basic safety precautions when using electrical appliances, especially pressure cookers. Failure to do so may result in injury or property damage.

- Read all instructions before operating the pressure canner/cooker.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the appliance is used by or near children.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot liquids.
- Ensure the lid is properly sealed and locked before building pressure.
- Never force the lid open. Ensure all pressure has been released before attempting to open.
- Do not use the appliance for anything other than its intended use.
- Always check the pressure gauge and safety features before each use.

Setup and Assembly

Before first use, unpack all components and wash them thoroughly. Ensure all parts are present and undamaged.

Components:

- Pressure Canner Pot
- Lid with Pressure Gauge, Vent Pipe, and Air Vent/Cover Lock
- Sealing Ring (Gasket)
- Canning Rack



Front view of the NESCO Pressure Canner, highlighting its main components.

Initial Preparation:

1. Wash the canner pot, lid, sealing ring, and canning rack with warm, soapy water. Rinse thoroughly and dry.
2. Inspect the sealing ring for any cracks or damage. Ensure it is properly seated in the lid's groove.
3. Check the vent pipe and air vent/cover lock for any obstructions.
4. Place the canning rack at the bottom of the canner pot.



The included canning rack, designed to keep jars off the bottom of the canner.

Operating Instructions

This section covers general operation for both pressure canning and pressure cooking.

General Operation Steps:

1. **Add Water:** Pour the recommended amount of water into the canner pot. For canning, typically 2-3 inches of water is sufficient. For pressure cooking, follow recipe guidelines.

2. **Load Contents:** For canning, place filled jars on the canning rack. For pressure cooking, add food to be cooked.
3. **Secure Lid:** Place the lid on the pot, aligning the arrows or marks on the lid and pot handles. Rotate the lid clockwise until it locks securely into place. The cover lock will rise when pressure begins to build.
4. **Heat Source:** Place the canner on a suitable heat source (gas, sealed electric, ceramic, or electric coil stovetop).
5. **Vent Steam:** Turn heat to high. Allow steam to escape steadily from the vent pipe for 10 minutes before placing the pressure regulator (weight) on the vent pipe. This ensures all air is expelled.



The vent pipe and air vent/cover lock on the canner lid, crucial for safe pressure regulation.

6. **Build Pressure:** After venting, place the pressure regulator on the vent pipe. The pressure gauge will begin to rise.



The easy-to-read pressure gauge, indicating internal pressure in PSI.

7. **Maintain Pressure:** Once the desired pressure is reached (refer to your recipe or canning guide), reduce heat to maintain a steady pressure. Do not allow pressure to fluctuate significantly.
8. **Process/Cook Time:** Begin timing once the correct pressure is achieved.
9. **Release Pressure:** After the processing/cooking time is complete, turn off the heat. Allow the pressure to drop naturally until the pressure gauge reads zero and the cover lock drops. Do not rush this process by cooling with water.
10. **Open Canner:** Once pressure is fully released, carefully remove the pressure regulator and then slowly rotate the lid counter-clockwise to open. Tilt the lid away from you to allow any remaining steam to escape safely.

Maintenance and Care

Proper maintenance ensures the longevity and safe operation of your NESCO Pressure Canner.

- **Cleaning:** After each use, wash the canner pot, lid, sealing ring, and canning rack with warm, soapy water. Rinse thoroughly. The canner is dishwasher safe, but hand washing is recommended for the sealing ring to prolong its life.
- **Sealing Ring:** Remove the sealing ring from the lid for cleaning. Ensure it is clean and flexible. If it becomes stiff, cracked, or

sticky, it should be replaced.

- **Vent Pipe & Air Vent/Cover Lock:** Regularly check these components for food particles or mineral deposits that could cause blockages. Use a small brush or pipe cleaner if necessary.
- **Storage:** Store the canner with the lid inverted on the pot to allow air circulation and prevent the sealing ring from compressing permanently.
- **Polishing:** The polished aluminum finish can be maintained with non-abrasive cleaners.

Troubleshooting

Refer to this section for common issues and their solutions.

Problem	Possible Cause	Solution
Pressure not building	Lid not sealed; insufficient heat; vent pipe blocked; sealing ring damaged.	Ensure lid is locked; increase heat; clear vent pipe; inspect/replace sealing ring.
Steam leaking from lid	Sealing ring not seated correctly or damaged; lid not properly aligned/locked.	Reposition or replace sealing ring; re-align and lock lid.
Lid stuck after cooking	Pressure not fully released.	Allow more time for natural pressure release until gauge reads zero and cover lock drops. Do not force.
Food burning/sticking	Insufficient liquid; heat too high.	Add more liquid as per recipe; reduce heat once pressure is reached.

Specifications

Feature	Detail
Brand	NESCO
Model Number	MPC-16QT
Capacity	16.9 Quarts
Material	Heavy Gauge Polished Aluminum
Color	Metallic
Product Dimensions	19.68"D x 14.17"W x 10.1"H
Item Weight	8.9 Pounds (approx. 8.87 lbs)
Control Method	Manual (Hand Control)
Stovetop Compatibility	Gas, Sealed Electric, Ceramic, Electric Coil
Dishwasher Safe	Yes (Pot, not recommended for sealing ring)
Closure Type	Outer Lid with Locking Mechanism
UPC	078262013076

Warranty and Support

NESCO products are manufactured to high-quality standards. For specific warranty details, please refer to the warranty card included with your product or visit the official NESCO website. If you require technical assistance or have questions regarding your NESCO 16.9 QT Manual Pressure Canner and Pressure Cooker, please contact NESCO customer support.
For the most up-to-date support information, please visit the NESCO Store on Amazon or the official NESCO website.

© 2024 NESCO. All rights reserved.

Ask a question about this manual

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. Privacy details.

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question

Open the live page

https://manuals.plus/asin/B0DBM5DQ6G

More documents and user manuals: **https://manuals.plus/**