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Presto 02152

Presto 02152 17-Quart Digital Pressure Canner

Instruction Manual

1. Introduction and Overview

The Presto Precise® 17-quart digital canner is designed for easy and confident home canning. It features an innovative sensor that maintains the exact processing temperature required for safe home canning, eliminating the need for constant adjustments, even when pressure canning at high altitudes. This versatile unit supports both pressure canning and boiling water canning methods.

Key Features:

- **Automated Canning:** Simplifies the process with automated features for precise results.
- **Extra-Tall Size:** Accommodates quart jars for larger batches.
- **No Adjustments Needed:** Innovative design handles high altitudes without manual adjustments.
- **Temperature Sensor:** Automatically maintains exact canning temperature.
- **User-Friendly Digital Control:** Select canning method and processing time with an LED display guiding each step.
- **Ten Built-In Safety Features:** Includes a cover locking system and an alert for incomplete processes.
- **Removable Pot:** PFAS-free ceramic-coated pot for easy cleaning.



Figure 1: The Presto 02152 17-Quart Digital Pressure Canner with various jars of canned food.

2. Setup

Before first use, ensure all components are present and clean. The canner includes a stainless steel canning rack, an instruction/recipe book, and a quickstart guide.

1. **Unpack Components:** Carefully remove the canner, inner pot, lid, and canning rack from the packaging.
2. **Insert Canning Rack:** Place the stainless steel canning rack at the bottom of the removable inner pot. This prevents jars from sitting directly on the pot's surface, which could cause breakage.
3. **Place Inner Pot:** Insert the removable, PFAS-free ceramic-coated pot into the main unit. Ensure it is seated correctly.
4. **Add Water:** Fill the inner pot with water up to the designated fill line. This line is crucial for proper operation.
5. **Initial Test Run:** For the first use, it is recommended to perform a test run with water-filled jars (about halfway full) to familiarize yourself with the process before canning food.



Figure 2: The removable inner pot and canning rack for easy setup and cleaning.

3. Operating Instructions

The Presto Precise® digital canner automates much of the canning process, guiding you through each step.

1. **Prepare Jars:** Place your filled jars (with contents to be canned) onto the canning rack inside the inner pot. The canner can hold approximately 5 quart jars, 8 pint jars, or 10 half-pint jars for boiling water canning, and 5 quart jars, 8 pint jars, or 19 half-pint jars for pressure canning.
2. **Secure the Lid:** Place the lid on the canner. Twist it into place until it is fully locked. The canner features a robust cover locking system for safety.
3. **Plug In and Select Program:** Plug the canner into a 120V electrical outlet. Use the control knob and digital display to select your desired canning method (pressure canning or boiling water canning) and set the appropriate processing time according to USDA guidelines.
4. **Start Warming Cycle:** Press the start button. The canner will begin a warming cycle to preheat the jars and water to the correct temperature. This feature helps sanitize jars and prepares them for processing. The digital display will show the progress of this warming phase.
5. **Fill Jars (if applicable):** Once the warming cycle is complete, the canner will beep and indicate that the jars are ready to be filled with your food product. You can then open the lid to fill the jars.
6. **Begin Processing:** After filling and re-sealing the jars, close and lock the lid again. The canner will automatically activate the canning process, maintaining the precise temperature and pressure. The built-in timer ensures accurate, reliable timing.
7. **Process Completion:** The canner will beep when the processing time is complete. It will then safely depressurize (for pressure canning) or cool down (for boiling water canning).
8. **Remove Jars:** Once the process is fully complete and the unit indicates it is safe, you can unlock and remove the

lid, then carefully remove your canned goods.



Figure 3: The intuitive digital display guides you through each step of the canning process.

Note: No official seller videos were available for embedding. Please refer to the manufacturer's official website or included DVD for video demonstrations.

4. Maintenance

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

- **Cleaning the Pot:** The PFAS-free ceramic-coated pot is removable for easy cleaning. It is also dishwasher safe.
- **Cleaning the Exterior:** Wipe the exterior of the canner with a damp cloth. Do not immerse the main unit in water.
- **Lid and Gasket:** Regularly inspect the lid and rubber gasket for any signs of wear or damage. Clean the gasket and

ensure it is properly seated before each use to maintain a proper seal.

- **Canning Rack:** Clean the stainless steel canning rack after each use.

5. Troubleshooting

If you encounter any issues with your Presto Digital Pressure Canner, please refer to the comprehensive troubleshooting section in the included instruction manual. Common issues and their solutions are detailed there. For persistent problems, contact Presto customer support.

6. Specifications

Feature	Detail
Brand	Presto
Model Number	02152
Capacity	17 Quarts
Material	Stainless steel
Color	Stainless Steel
Product Dimensions	14.5"D x 17.25"W x 18"H
Special Feature	Programmable
Wattage	1485 watts
Item Weight	24.3 Pounds
Control Method	Touch
Controller Type	Push Button
Operation Mode	Automatic
Is Dishwasher Safe	Yes
Voltage	120 Volts
Country of Origin	China



Figure 4: Product dimensions for planning counter space.

7. Warranty and Support

For detailed warranty information and customer support, please refer to the warranty card included with your product or visit the official Presto website. Protection plans may also be available for extended coverage.

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