

**NESCO®
MPC-16 QT
Pressure
Canner and
Cooker**



NESCO MPC-16 QT Pressure Canner and Cooker User Guide

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NESCO®

NESCO MPC-16 QT Pressure Canner and Cooker



Product Information

Specifications

- Model: MPC-16 QT | MPC-24 QT NESCO Manual Pressure Canner & Cookers
- Weighted-gauge canner
- Weighted gauges provided: 10 lb and 15 lb
- Manufactured with a floating valve
- Dual pressure safety vents in the cover

Product Information

This NESCO Pressure Canner and Cooker is designed for food preservation and operates as a weighted-gauge canner. The unit is equipped with a floating valve to prevent opening under pressure and dual pressure safety vents to avoid over pressurizing. For the most current canning information and recipes, refer to the National Center for Home Food Preservation.

Product Usage Instructions

Prior to First Canning Use:

1. Remove all packaging materials and labels from the pressure canner.
2. Wash the silicone cover gasket, cover, and canner body in warm soapy water. Rinse and wipe dry to prevent water spotting.

3. Handle the pressure gauge carefully to avoid calibration loss.
4. Apply a light coating of food grade oil to the silicone cover gasket before reinstalling it.
5. Apply a light coating of food grade oil to the underside of the locking lugs on the body for easier cover operation.

FAQ

- **Q:** What should I do if I need missing parts or assistance?
 - **A:** Contact NESCO Customer Service at nescocs@nesco.com or call 1-800-288-4545 for assistance.
- **Q:** Where can I find the most up-to-date canning information and recipes?
 - **A:** Visit the National Center for Home Food Preservation at <https://nchfp.uga.edu/> for current resources.

Thank you for purchasing a NESCO Pressure Canner and Cooker. We have been creating kitchen products and accessories for many years and are excited to share our knowledge and welcome more enthusiasts to the world of home preservation.

IMPORTANT SAFEGUARDS

This product is designed for household use only

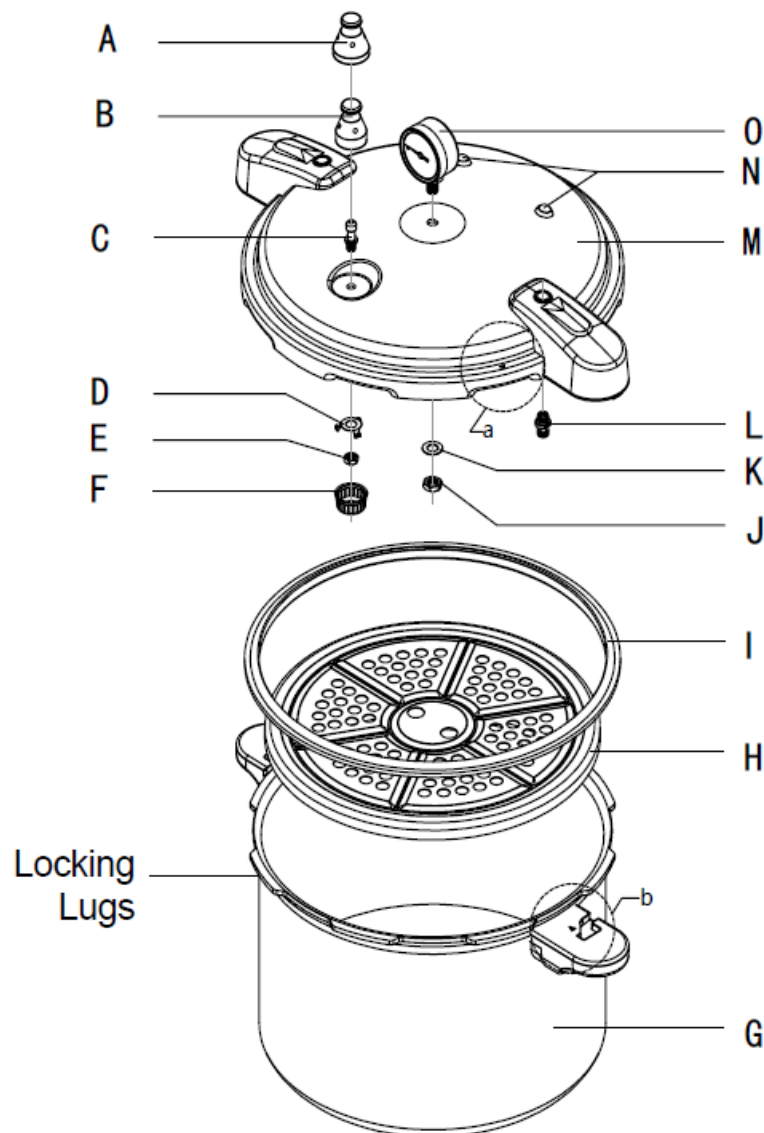
1. READ ALL INSTRUCTIONS PRIOR TO USE.
2. Always check the vent tube before use. Look through the vent tube to ensure that it is clear.
3. Do not touch hot surfaces. Use handles or knobs.
4. Close supervision is necessary when pressure cooker is used near children.
5. Do not place the pressure cooker into a heated oven.
6. Do not use the pressure cooker on an outdoor LP gas burner.
7. Extreme caution must be used when moving a pressure cooker containing hot liquids.
8. Do not use pressure cooker outside of intended use.
9. Improper use of the pressure cooker while under pressure may result in scalding injury. Make certain unit is properly closed before operating. See "Pressure Canning Instructions".
10. Do not fill unit over 2/3 full. Note: When cooking foods that expand such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent tube and developing excess pressure.
11. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the vent tube. These foods should not be cooked in a pressure cooker.
12. Always check the vent tube for clogging before use.
13. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force open. Any pressure in the cooker can be hazardous.
14. Do not use pressure cooker for pressure frying with oil.
15. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.

SAVE THESE INSTRUCTIONS

About Your Canner

- This canner operates as a weighted-gauge canner. All recipes used should reflect this type of process. The dial-gauge on the canner is for pressure reference only. Weighted gauges provided are rated for 10 lb and 15 lb respectively.
- This unit is manufactured with a floating valve to prevent the unit from being opened while under pressure. We also include dual pressure safety vents in the cover to prevent the unit from over pressurizing while in use.
- The most up-to-date information regarding canning and recipes can be located at National Center for Home Food Preservation: <https://nchfp.uga.edu/>

Components



- **A.** Pressure Regulator, 15 PSI
- **B.** Pressure Regulator, 10 PSI
- **C.** Vent Tube
- **D.** Tri Capture Washer
- **E.** Vent Tube Nut
- **F.** Vent Tube Filter
- **G.** Canner/Cooker Body

- **H.** Canning Rack
- **I.** Silicone Cover Gasket
- **J.** Pressure Gauge Nut
- **K.** Pressure Gauge Washer
- **L.** Floating Valve
- **M.** Cover
- **N.** Safety Valves
- **O.** Pressure Gauge

Prior to First Canning Use

1. Remove all packaging materials and labels from the pressure canner
2. Remove the silicone cover gasket from the cover, wash it along with the cover and canner body in warm soapy water. Rinse and wipe down to avoid water spotting on the polished surfaces of the canner.
3. Remove the pressure gauge from the packaging material. Remove the washer and nut from the pressure gauge assembly. (Note: DO NOT remove the small silicone ring from the threaded portion of pressure gauge.) Install the threaded portion of the pressure gauge through the hole in the center of the outside of the cover, make sure that the silicone ring that is on the threaded portion of the pressure gauge is centered in the hole. From the underside of the cover install first the washer and then the nut onto the threaded portion of the gauge, hand tighten nut until finger tight.
 - **WARNING:** Care must be used in handling the pressure gauge, a drop or shock to the pressure gauge may cause it to lose calibration. DO NOT immerse the pressure gauge in water or any other liquid, doing so may result in an incorrect pressure reading of the gauge.
4. Apply a light coating of food grade oil to silicone cover gasket and install it back into the groove in the cover.
5. Apply a light coating of food grade oil to the underside of the locking lugs on the body to help make the cover easier to open and close.

Educational Canner Trial

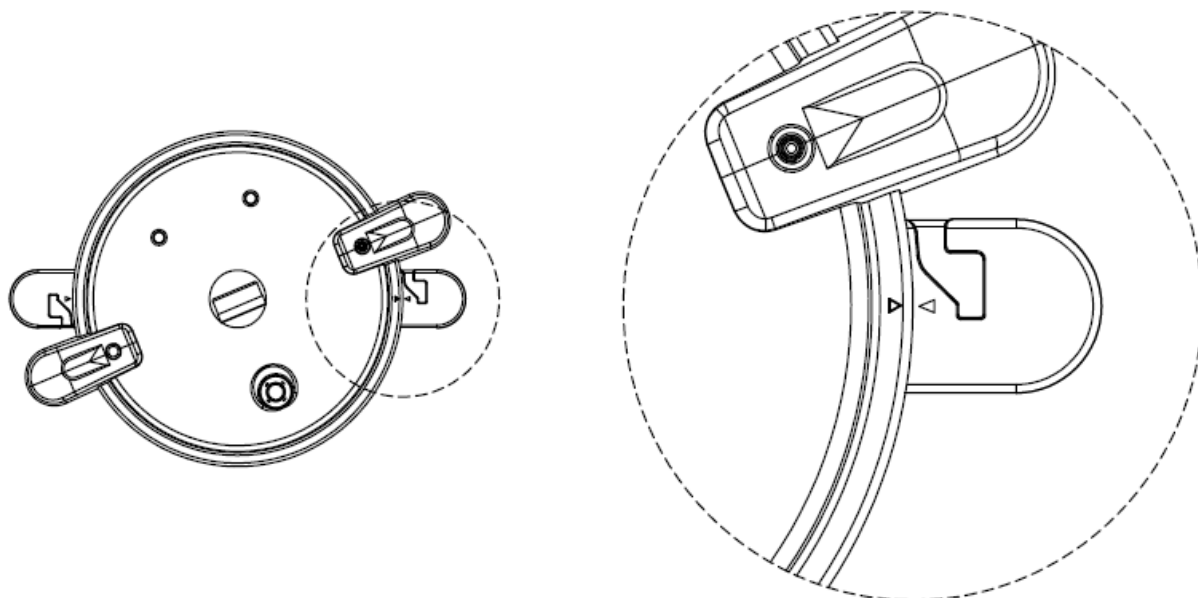
Before canning for the first time it is recommended that you familiarize yourself with the operation of the Pressure Canner. Prior to starting your canner trial read steps 1 thru 6 in the “Pressure Canning Instructions” to understand how to assemble the canner. Consult your range’s manufacture guide for weight restrictions before pressure canning in our Nesco canner on a glass top stove.

1. Pour three quarts of water in the pressure canner.
2. Close the lid and place the 15 pound regulator on the vent tube.
3. Place on high heat until the regulator begins to rock. Steam will expel from the unit, please use caution.
4. Adjust the heat setting so that the regulator rocks lightly and consistently.
5. Remove the pressure canner from the heat source and let it cool until the pressure gauge reads zero and the floating valve has dropped. At this time, you can attempt to open the lid. If the lid does not twist to the unlocked position, do not force and allow more time for pressure to naturally release.

Pressure Canning Instructions

The US Department of Agriculture recommends pressure canning as the only safe way to can meats, fish, poultry,

and vegetables. The most up-to-date information regarding canning and recipes can be located at National Center for Home Food Preservation: <https://nchfp.uga.edu/>



1. Please make sure the pressure canner is thoroughly cleaned prior to canning. Hold the pressure canner cover up to a light source so that you can see through the vent tube to ensure it is clean and unobstructed.
2. Place the canning rack into the bottom of the pressure canner body. Note: A rack should always be placed on the bottom of the canner for all canning processes.
3. Place a minimum of three quarts of water into the canner body.
4. Place your prepared jars on the rack in the canner. Whenever possible make sure that the maximum number of jars are used, this will ensure an even and efficient canning process. Your canner has volume capacity that allows you to do 7 quart, 8 pints, or 8 half pint jars. You can add a second layer of pints or half pints by placing an additional canning rack on top of your first layer of jars. (Additional racks can be ordered from Nesco Customer Service.) Note: Jar dimension will vary by manufacturer. Always dry fit your jars before canning.
5. Place the cover on the canner body making sure to align the arrows located on the cover and body handle. Once aligned apply slight downward pressure to the cover while rotating it clockwise until the handles on the cover lines up with the handles on the canner body.
6. Place the pressure canner onto your cooking range, an electric or gas burner can be used. Make sure to center the pressure canner over the burner. Warning: When using a glass top range take care in moving the canner, do not slide it across the glass top as it can create scratches on your cooking surface. Pay close attention to the maximum weight limits set by your range's manufacturer. A fully loaded canner is extremely heavy and can cause glass breakage. Note: This canner cannot be used on an induction stove top or on a portable electric burner.
7. Heat the canner on high and monitor until a continuous stream of steam is seen coming from the vent tube. Allow steam to be released from the vent tube for 10 minutes.
8. At the end of your 10 minute countdown place the proper pressure regulator on top of the vent tube based on your recipe. As pressure builds up within the canner the weighted regulator will start rocking and steam will escape. The goal is to maintain a steady rocking motion which is achieved by adjusting the heat. Use your dial gauge to help verify the pressure. Once you have maintained the continuous rocking, you will be canning at the optimal pressure, you may start your countdown timer based on the recipe you selected.
9. At the end of the processing time turn off the burner and place the pressure canner on a heat-resistant surface

so it can cool down naturally. Once the floating valve has dropped use oven mitts to remove the weighted regulator to ensure all pressure is released.

10. The cover can now be removed by turning it counter clockwise to open. Please be aware that steam may still be present so open cover away from you. DO NOT rapidly cool the pressure canner, allow canner to cool down naturally so processed food is canned properly and to avoid siphoning.
11. Note that the canning jars will still be hot, always use a jar lifter to remove them from the canner.

Water Bath Canning

The most up-to-date information regarding canning and recipes can be located at National Center for Home Food Preservation: <https://nchfp.uga.edu/>

NOTE: Your Nesco 17-quart canner can be used for water bath canning for half-pint and pint jars only, it is not tall enough to provide adequate coverage for quart jars. Consult your range's manufacture guide for weight restrictions before water bath canning in our Nesco 24-quart canner on a glass top stove.

1. Place the canning rack inside the pressure canner body.
2. Remove pressure regulator from canner cover, you will not be using a pressure regulator during the water bath process.
3. Place your prepared jars into the canner, on the rack.
4. Add water to the canner so that the water level is at least 1 inch above canning jar lids.
5. Place the cover onto the canner body making sure that the arrows on the cover and on the handle are aligned. Once aligned apply slight downward pressure to the cover while rotating it clockwise until the handles on the cover lines up with the handles on the cooking body.
6. Heat canner on high until a consistent stream of steam is seen.
7. Set a timer for the minutes required for processing the recipe you have selected.
8. Adjust the heat setting of your burner if necessary to maintain a steady stream of steam.
9. When the canning jars have been processed for the recommended time, turn off the heat and remove the canner cover. Use caution when removing the cover, tip it away from yourself when you do. Steam can cause serious burns.

Pressure Cooking Instructions

1. Please make sure the unit is thoroughly cleaned prior to cooking. Hold the cover up to a light source so that you can see through the vent tube to ensure it is clean and unobstructed.
2. Following your chosen recipe, add your food and liquid to the unit. Note: Do not fill unit over 2/3 full. When cooking foods that expand such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent tube and developing excess pressure.
3. Place the cover on the body of the unit making sure to align the arrows located on the cover and body handle. Once aligned apply slight downward pressure to the cover while rotating it clockwise until the handle on the cover lines up with the handles on the canner body.
4. Place the unit onto your cooking range, an electric or gas burner can be used. Make sure to center the pressure canner over the burner. Warning: When using a glass top range take care in moving the canner, do not slide it across the glass top as it can create scratches on your cooking surface. Pay close attention to the maximum weight limits set by your range's manufacturer. A fully loaded canner is extremely heavy and can cause glass breakage.

5. Based on your recipe, place the proper weighted regulator on the unit and adjust the heat setting so that the regulator starts rocking.
6. When correct pressure is reached, maintain the steady rocking motion by adjusting the heat. Start timer to countdown cook time.
7. When your timer is done, release the pressure by removing the weighted regulator using oven mitts.
 - **WARNING:** Keep your fingers and face away from the steam escaping. Steam will be extremely hot.
8. Allow the steam to subside. The cover can now be removed by turning it counterclockwise to open. Please be aware that steam may still be present so open cover away from you.
 - **NOTE:** Do not run the unit under cold water to expedite cooling time as the dial-gauge could become damaged if exposed to water.

Care And Cleaning

- Do not place any of the canner components into a dishwasher. Handwash only. Placing the canner parts into a dishwasher will remove the polished surface and may compromise the assembly process. Use warm soapy water to clean the cover. Do not submerge cover in water or any other liquid, the pressure gauge will become damaged and fall out of calibration.
- Inspect cover gasket after every use, check for tears or weak spots. If a replacement is required contact our customer service department at [800-288-4545](tel:800-288-4545) Monday-Friday 8am-4:30pm CST.
- For help with hard water stains: 2 tbsp of Cream of Tartar can be added to the canner water during the canning process.
- For help with cooked on food from pressure cooking: Use a non-abrasive pad with a soft cleanser soap.

Limited Warranty

One Year Limited Warranty

The Metal Ware Corporation warrants the original purchaser that your product will be free from defects in material and workmanship for a period of one year from date of purchase. Product must be used for personal or sole household usage in accordance with the instructions. Should your product prove defective within one year from date of purchase, contact our customer service team at 1-[800-288-4545](tel:800-288-4545) or email at nesco@nesco.com with an explanation of the claim. If a viable warranty claim is determined, a customer service member will provide you with the necessary details to have your unit replaced. Under this limited time warranty, we undertake to replace any parts found to be defective at our sole discretion. This limited time warranty is void if the unit is connected to an unsuitable electrical supply or dismantled or interfered with in any way or damaged through misuse. This warranty is not transferable.

LIMITATION OF REMEDIES AND DAMAGES

Except for the limited time warranty and remedies expressly stated above, the Metal Ware Corp shall not be liable to you, or to anyone claiming by or through you, for any obligations or liabilities, including, but not limited to, obligations or liabilities arising out of breach of contract, breach of warranty, statutory claims, negligence or other tort or any theory of strict liability, with respect to the product or the Metal Ware Corp's acts or omissions or otherwise. Buyer agrees that in no event shall the Metal Ware Corp be liable for incidental, compensatory, punitive, consequential, indirect, special or other damages. Warranty does not cover consequential or incidental damages such as property damage and does not cover incidental costs and expenses resulting from any breach of this warranty, even if foreseeable. Some states or provinces do not allow the exclusion or limitations of incidental or consequential damages, so the above limitation or exclusion may not apply to you depending on the state or province of purchase. You may register your product on our website but will need to retain a copy of your

proof of purchase should a warranty issue arise. We suggest you staple your receipt to this care and use guide.
<https://www.nesco.com/customer-service/warranty-registration> Or fill in your warranty card and return it within one week from date of purchase along with a copy of proof of purchase

NESCO Pressure Canner Cooker

- C/O MW | PO Box 237 | Two Rivers, WI 54241-0237

More Information

THANK YOU FOR CHOOSING NESCO®

- We ensure 100% customer satisfaction and have a full-time, knowledgeable staff ready to assist you.
- Please email our customer service department at nescocs@nesco.com or call 1-[800-288-4545](tel:800-288-4545).

For more products or recipes, visit [nesco.com](https://www.nesco.com).



Questions?

- NESCO Customer Service is available 8 am to 4 pm CST.
- Email: nescocs@nesco.com
- Phone: 1-[800-288-4545](tel:800-288-4545)
- Live Chat at www.nesco.com

Returns

- Please do not return this item to the place of purchase. If you are missing any parts or need assistance, contact NESCO Customer Service.

“NESCO” is a registered trademark of The Metal Ware Corp

Technical Specifications:

- **Model:** MPC-16 QT | MPC-24 QT
- NESCO Manual Pressure Canner & Cookers

Visit us at [nesco.com](https://www.nesco.com)


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Documents / Resources

	<p>NESCO MPC-16 QT Pressure Canner and Cooker [pdf] User Guide MPC-16 QT, MPC-24 QT, MPC-16 QT Pressure Canner and Cooker, MPC-16 QT, Pressure Canner and Cooker, Canner and Cooker, Cooker</p>
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References

- [NESCO®: Roaster Ovens | Dehydrators | Small Appliances | Jerky Spices Nesco](#)
- [NESCO®: Roaster Ovens | Dehydrators | Small Appliances | Jerky Spices Nesco](#)
- [NESCO® | Warranty Registration](#)
- [User Manual](#)

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