



Lewis County

# Master Food Preserver

WASHINGTON STATE UNIVERSITY  
EXTENSION

# Food Safety and Preservation



Lewis County  
17 SW Cascade Ave.  
Chehalis, WA 98532

Julie Pirtle 360-740-1212  
<https://extension.wsu.edu/lewis/mfpmaterials/>

## Dial Gauge Canner

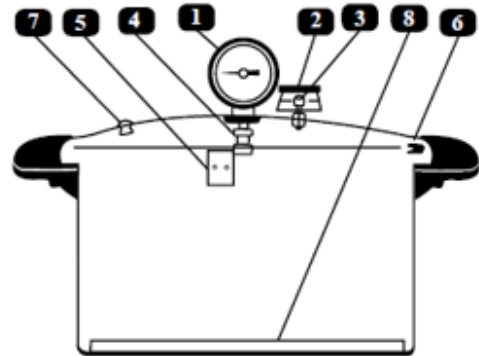
### GETTING ACQUAINTED

Your canner is a special, large capacity pressure vessel designed for home canning a wide variety of fruits, vegetables, meats, and poultry. The canner may also be used to fast cook many of your favorite foods in larger quantities than can be prepared in a conventional size pressure cooker.

The canner uses pressure to achieve the high temperatures required for safely processing foods while canning. The United States Department of Agriculture recommends the pressure canner as the only safe method for canning low-acid foods — vegetables, meats, and poultry.

The canner will also cook many foods in one-third to one-tenth the time required by conventional methods. Pressure cooking preserves flavor and nutrients and tenderizes tougher cuts of meat. Information for pressure cooking begins on page 18.

It is necessary to follow a few special rules in using and caring for your Pressure Canner. Become familiar with the various parts as shown in the diagram at right.



#### 1. PRESSURE DIAL GAUGE

The pressure dial gauge registers pressure in pounds (per square inch) or PSI. The pointer moves around the dial indicating the pressure within the unit. Pressure can be controlled and maintained by adjusting the heat setting on your stove.

**NOTE:** The Pressure Dial Gauge can be found in the foam filler of the carton. It is in a white box.

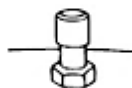
#### 2. PRESSURE REGULATOR



The pressure regulator acts as a safety device to prevent pressure in excess of 15 pounds from building in the canner. Pressure readings on the pressure canner are registered only on the pressure dial gauge.

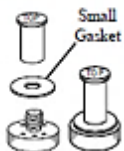
**NOTE:** The Pressure Regulator can be found in the top foam filler of the carton. It is in a bag identified with the words "PRESSURE REGULATOR ENCLOSED".

#### 3. VENT PIPE



The vent pipe is the primary pressure relief valve and will release pressure in excess of 15 pounds. The pressure regulator sits loosely on the vent pipe.

#### 4. AIR VENT/COVER LOCK



The air vent/cover lock automatically "vents" or exhausts air from the canner and acts as a visual indication of pressure in the canner. The small gasket must be in place for the air vent/cover lock to seal completely.

#### 5. LOCKING BRACKET



The locking bracket on the inside of the canner body engages with the air vent/cover lock to prevent the cover from being opened when there is pressure in the unit.

#### 6. SEALING RING



The sealing ring fits into the canner cover and forms a pressure-tight seal between the cover and body during canning and cooking.

#### 7. OVERPRESSURE PLUG



The black, rubber overpressure plug is located in the canner cover. It will automatically pop out and release steam in case the vent pipe becomes blocked and/or clogged and pressure cannot be released normally through the vent pipe.

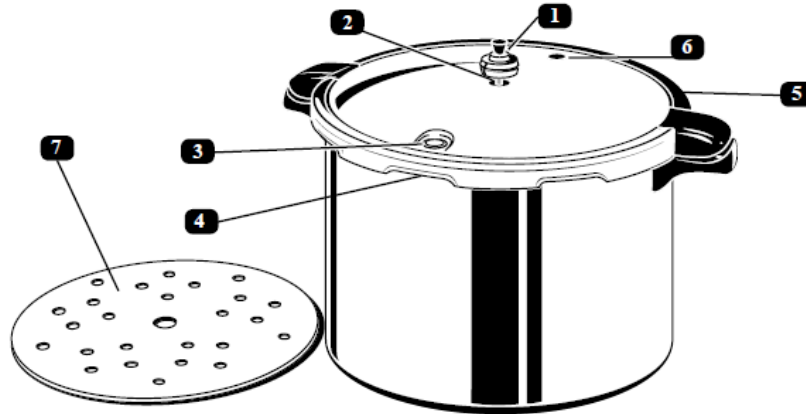
#### 8. CANNING-COOKING RACK



The canning-cooking rack is placed in the bottom of the canner to hold jars off the bottom of the unit while canning. When cooking, the rack is used for steaming foods. It can also be used to hold foods such as vegetables out of the cooking liquid which allows several foods to be cooked at the same time without an intermingling of flavors. When it is desirable to blend flavors, do not use the canning-cooking rack. The canning-cooking rack must always be used when canning.

# Weighted Gauge Canner

Fig. A



NOTE: The Pressure Regulator can be found in the top foam filler of the carton. It is in a bag identified with the words "PRESSURE REGULATOR ENCLOSED".

Fig. B

15 POUNDS  
PRESSURE



10 POUNDS  
PRESSURE



5 POUNDS  
PRESSURE



## 1. THREE-PIECE PRESSURE REGULATOR

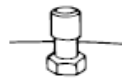
The pressure regulator controls and maintains the correct pressure in the canner. The correct pressure is obtained when the pressure regulator begins a gentle rocking motion.

The regulator can be adjusted to maintain any of three pressure levels (5 pounds, 10 pounds, or 15 pounds). Completely assembled, the regulator will maintain 15 pounds of pressure.

When it is desirable to use another pressure level (see recipe section), the regulator can be adjusted by removing the appropriate number of weight rings (Fig. B). When one ring is removed, the regulator will maintain 10 pounds of pressure. With both rings removed, 5 pounds of pressure will be maintained.

To remove weight rings, hold the complete regulator between the first two fingers of the hand with the thumb on top of the knob. Press down on the knob to force weight rings over the lock ring. Replace weight rings by pushing them down over the lock ring at the top of the regulator body.

## 2. VENT PIPE

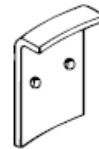


The vent pipe is the primary pressure relief valve and will release pressure in excess of the desired pressure. The pressure regulator sits loosely on the vent pipe.

## 3. AIR VENT/COVER LOCK



The air vent/cover lock automatically "vents" or exhausts air from the canner and acts as a visual indication of pressure in the canner. The small gasket must be in place for the air vent/cover lock to seal completely.



## 4. LOCKING BRACKET

The locking bracket on the inside of the canner body engages with the air vent/cover lock to prevent the cover from being opened when there is pressure in the unit.



## 5. SEALING RING

The sealing ring fits into the canner cover and forms a pressure-tight seal between the cover and body during canning and cooking.



## 6. OVERPRESSURE PLUG

The black, rubber overpressure plug is located in the canner cover. It will automatically pop out and release steam in case the vent pipe becomes blocked and/or clogged and pressure cannot be released normally through the vent pipe.



## 7. CANNING-COOKING RACK

The canning-cooking rack is placed in the bottom of the canner to hold jars off the bottom of the unit while canning. When cooking, the rack is used for steaming foods. It can also be used to hold foods such as vegetables out of the cooking liquid which allows several foods to be cooked at the same time without an intermingling of flavors. When it is desirable to blend flavors, do not use the canning-cooking rack. The canning-cooking rack must always be used when canning.



**Presto Pressure Canner – Weighted Gauge  
16 QT**



**Presto Pressure Canner – Dial Gauge  
16 QT / 21 QT**



**Mirro Pressure Canner – Weighted Gauge  
16 QT / 21 QT**



**All American Pressure Canner – Weighted Gauge  
15.5 QT / 21.5 QT / 25 QT / 30 QT / 41.5 QT**

Revised 2-2019

WSU Extension programs and employment are available to all without discrimination.  
Evidence of noncompliance may be reported through your local WSU Extension office.