



Lewis County

Master Food Preserver

WASHINGTON STATE UNIVERSITY
EXTENSION

Food Safety and Preservation



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Can I pressure can using a camp cooker?

Here's what ALL new Presto and National Canners
say in their instruction manuals.

**“Caution: Do not use pressure canner on an outdoor
LP gas burner or gas range over 12,000 BTU's.”**

- When contacted, customer service also does not recommend using any (new or old) model Pressure Canners on LP gas burners over 12,000 BTU's.
- The main reason is that the high heat can damage pressure canners, especially the newer and thinner aluminum versions.
- The damage can range from simple warping to sever warping (where the lid might detach to fusing of the aluminum canner to the LP stove).
- In all cases the damage will make the canner non-functional.
- The other potential damage results from boiling out the canning water to quickly.

Problems with this include:

- Pressure canner heating up too quickly. Processing times include the heating and cooling time and if either of these is adjusted you risk an incorrect processing time.
- The pressure canner can go dry, it almost certainly will warp.

Faculty at Utah State University knows this for a fact because during their research pressure canners ran dry within a few minutes in some cases. In addition the bottom warped so that is was no longer usable.

Also consider:

- Is canner no more than 2 inches larger than the burner surface.
- Is the unit sturdy enough to hold the canner and jars?
- Is the area free from wind and cool air? If air temperature is too cool there is a chance of jar breakage when taking the jars out of the canner.
- Where are you filling the jars prior to putting them in the canner? If done inside and then taken outside the jars will cool before going in the canner.
- Where are you putting them when taking them out of the canner? Is the air temperature such that the jars could break.
- Are you moving the jars long distances before they are completely cooled? If so this could disturb the lids and risk a seal failure.

For these reasons WSU Extension suggest you NOT consider using a propane stove or outdoor heating device when canning.



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