

Presto Electric canner review from Debbies Back Porch Facebook January 2021

First off, it follows USDA guidelines for "Canning" not for "Safety." In other words: Heat, vent, pressurize, processing time, and cool down. Yes, the Presto does go through those steps, but there is no information as to whether it does so within the parameters for safety.

The USDA does not test/approve appliances; this must be done by independent labs. The Presto has been tested by 3 independent sources. The results have been submitted to the FDA but, as far as we have been able to determine, no final answer has yet been released.

A couple of things to consider:

1. Roughly half of purchasers reported that the unit malfunctioned right away. All but one said Presto was good about sending a replacement right away (usually Next-Day delivery) and the replacement worked fine. One purchaser reported that they only sent a replacement "after a huge battle."

2. The canner was developed and independently tested for operation at elevations below 1,000 feet, and there is no way to adjust for higher altitudes, so there's not yet any assurance it will reach a safe processing temperature at higher elevations.

3. Capacity:

* For pressure canning, depending on whether the jars are regular or wide mouth, it holds: 10-14 half pints, 7-8 pints or 4-5 quarts.

* For water bath canning, depending on whether the jars are regular or wide mouth, it holds: 7-10 half pints, 7-8 pints, and CANNOT be used for quarts.

4. Processing time: Depending on jar size and processing time, it can take between 7 and 12 hours to complete one canning cycle, and must rest/cool for several hours between batches.

5. Early reviewers (July-Aug 2020) reported:

* Tripped circuit breakers multiple times, after which the unit must cool down for several hours before starting over - each time.

* Unit skipping steps; such as going straight from sterilize to canning, and signaling "Done" as soon as the timing has ended and before the "pin" has dropped to indicate all pressure has been released.

6. Unexplained error codes not listed in the troubleshooting section of the manual.

7. Heavy siphoning and/or seal failure

Presto is 'confident' that the appliance "should" meet USDA guidelines for processing low acid foods safely, but since there is no solid answer yet, they are advising that it only be used for water bath canning high acid foods

