

PRESSURE CANNING METHOD

Digital Pressure Canner

IMPORTANT: Read your Instruction/Recipe Manual carefully before each use for important operating instructions. Once you have become familiar with how your Presto Precise® Digital Pressure Canner operates, this condensed guide will become a convenient reference tool.

1

Getting Ready

- **Select canning recipe from Instruction Manual. Prepare jars, lids, and bands. Prepare food as directed for canning.**
- Place removable pot in canner. Put canning rack in pot.
- Pour 3 quarts of water into pot, up to fill line.
- Fully insert power cord and plug into 120VAC wall outlet.
- **PRESSURE CAN** will flash.
- Press the control knob to select the Pressure Can mode.
- **0:00** lights up. Rotate control knob adjusting to specific processing time for recipe and jar size being used.
- **Verify you have set the right program and time.**

2

Jar Warming

- Press **▶**. **INSERT JARS** lights up. Fill jars half full with water and place on canning rack.
- Remove regulator from canner cover.
- Place cover on canner and lock. Confirm gasket is on sensor.
- Lower sensor arm and turn green latch clockwise to lock in place.
- Press **▶**. **WARM** lights up. Jar warming will take about 20 minutes. At this time, complete food preparation.

3

Fill Jars

- Canner will beep twice and **FILL JARS** lights up.
- Unlock and lift sensor arm. Remove cover.
- Lift out one jar at a time. Discard water from jar and immediately fill jar according to canning recipe. Position lid and secure with band.
- Place filled jar on canning rack and repeat until all jars are filled.

4

Venting

- Place cover on canner and lock. Lower sensor arm and turn green latch clockwise to lock in place. **Confirm that regulator is not on the cover.**
- Press **▶** and **HEAT** lights up.
- Once the proper temperature is reached, **VENT** and **0:00** will light up and the timer will begin to count down.
- When venting time expires, unit will start beeping.
- **PUT REGULATOR ON** will light up. Using a pot holder, place regulator on vent pipe, press down and rotate so regulator lever points to **CAN** position.
- Press **▶** to advance to canning phase. Beeping will stop.
- If the air vent/cover lock did not lift during venting, air/steam will continue to release until it lifts.

5

Canning

- **CAN** lights up. The processing time set in phase 1 appears.
- Once the required pressure canning temperature is reached, the unit will beep twice and **CANNING** will light up. Timer begins to count down. Canner is now processing.

6

Cooling

- When processing time expires, canner beeps 4 times.
- **COOL** lights up. Cooling phase may take about 1½ hours.
- When **0:00** lights up, the timer begins the final cool down.

7

Done

- When time expires, unit beeps 10 times and **DONE** lights up.
- Press and hold **✕** for 3 seconds. Confirm air vent/cover lock has dropped. Unlock and lift sensor arm. Remove cover.
- Using a jar lifter, carefully remove jars by lifting straight up. Place jars upright on a towel. *Do not retighten bands.* Allow jars to cool naturally. Check seals no earlier than 12 hours, but no later than 24 hours.

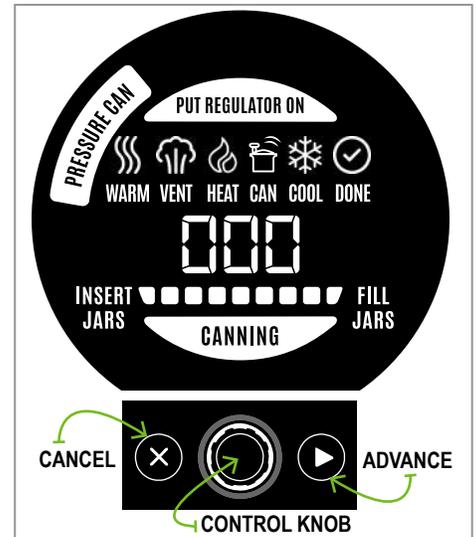
Minimum Mason Jar Capacity: When using the digital canner for pressure canning, use at least 2 quart jars, 4 pint jars, or 8 half-pint jars.

PRESSURE CANNING METHOD

Maximum Mason Jar Capacity

JAR TYPE	Regular mouth	Wide mouth
Half-pints	10	14*
Pints	8	7
Quarts	5	4

*To properly double-deck, see Instruction Manual.



ERROR CODES Pressure Canning

Reference **Instruction Manual** for a detailed explanation on how to remedy the following error codes. See Troubleshooting section.

POSSIBLE CAUSE

E3	Insufficient liquid.
E10	Regulator was not removed from canner cover in jar warming phase.
E20	Regulator was not removed from canner cover during venting.
E21	Regulator was not installed on canner cover after venting.
⚠ E50	Canning process was interrupted.
⚠ E60	Cooling process was interrupted.

Contact **Presto Consumer Service** for the error codes below. Unplug canner. See Consumer Service Information section in Instruction Manual.

E1 E2 E4 E5

BOILING WATER CANNING METHOD

IMPORTANT: Read your Instruction/Recipe Manual carefully before each use for important operating instructions. Once you have become familiar with how your Presto Precise® Digital Pressure Canner operates, this condensed guide will become a convenient reference tool.

1

Getting Ready

- Select canning recipe from Instruction Manual. Prepare jars, lids, and bands. Prepare food as directed for canning.
- Place removable pot in canner. Put canning rack in pot.
- Pour 3 quarts of water into pot, up to fill line.
- Fully insert power cord and plug into 120VAC wall outlet.
- **PRESSURE CAN** will flash.
- Slowly rotate the control knob until **BOILING WATER CAN** flashes on display. Press control knob to select Boiling Water Can mode.
- **005** lights up. Rotate control knob adjusting to specific processing time for recipe and jar size (pints or half-pints).
- **Verify you have set the right program and time.**

2

Jar Warming

- Press **▶**. **INSERT JARS** lights up. Fill jars half full with water and place on canning rack.
- Remove regulator from canner cover. **Never use the regulator when using the Boiling Water Canning method.**
- Place cover on canner and lock. Confirm gasket is on sensor.
- Lower sensor arm and turn green latch clockwise to lock in place.
- Press **▶**. **WARM** lights up. Jar warming will take about 20 minutes. At this time, complete food preparation and heat at least 3 quarts of water to boiling in a large kettle for later use. More water will be needed if canner is not filled to jar capacity.

3

Fill Jars

- Canner will beep twice and **FILL JARS** lights up.
- Unlock and lift sensor arm. Remove cover.
- Lift out one jar at a time. Discard water from jar and immediately fill jar according to canning recipe. Position lid and secure with band.
- Place filled jar on canning rack and repeat until all jars are filled.
- Pour boiling water into canner so **water level is 1 inch above the jars.**

4

Canning

- Place cover on canner and lock. Lower sensor arm and turn green latch clockwise to lock in place.
- Press **▶**. **HEAT** lights up. The processing time set in phase 1 appears.
- Once the boiling water canning temperature is reached, the unit will beep twice and **CANNING** will light up. Timer begins counting down.

5

Cooling

- When processing time expires, the canner beeps 4 times.
- **COOL** and **005** will light up. Timer will begin to count down. At this time, unlock and lift sensor arm and carefully remove cover.

6

Done

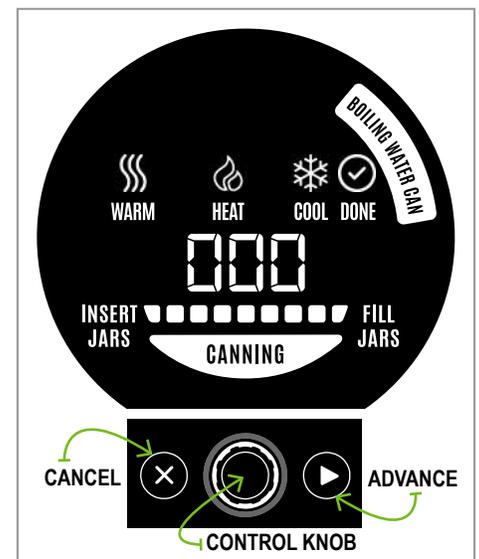
- When time expires, canner beeps 10 times and **DONE** lights up.
- Press and hold **✕** for 3 seconds.
- Using a jar lifter, carefully remove jars by lifting straight up. Place jars upright on a towel. *Do not retighten bands.* Allow jars to cool naturally. Check seals no earlier than 12 hours, but no later than 24 hours.

BOILING WATER CANNING METHOD

Maximum Mason Jar Capacity

JAR TYPE	Regular mouth	Wide mouth
Half-pints	10	7
Pints	8	7

Quarts do not fit in this model. At least 1-inch of water above jars is required for boiling water canning.



ERROR CODES Boiling Water Canning

Reference Instruction Manual for a detailed explanation on how to remedy the following error codes. See Troubleshooting section.

POSSIBLE CAUSE

E3	Insufficient liquid.
E10	Regulator was not removed from canner cover in jar warming phase.
E30	Regulator was not removed from canner cover during boiling water canning phase.

Contact Presto Consumer Service for the error codes below. Unplug canner. See Consumer Service Information section in Instruction Manual.

E1 E2 E4 E5