

PRESTO

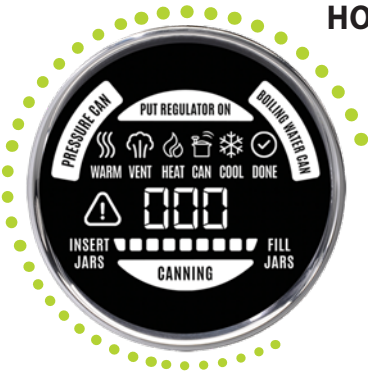
precise®



23-Quart Digital Pressure Canner

- Automated for easy, confident home pressure and boiling water canning.
- Digital display guides you through each step of the canning process.

Extra Tall!
HOLDS QUART JARS
for both Pressure and Boiling Water Canning.



Preheats canning jars and keeps them hot until filled and ready to process.



Heavy-gauge aluminum with durable polished finish
Canning rack
Overpressure plug
Automatic air vent/cover lock

Innovative sensor automatically holds the exact temperature required for safe home canning. No adjustments needed, even when pressure canning at high altitudes.

LED digital display and control knob for selecting the canning method and setting the processing time. Built-in timer ensures accurate, reliable processing.

No need to watch or adjust settings. Automated with an LED display that guides you through each step.

Ten built-in safety features including a cover locking system and an alert symbol that indicates an incomplete canning process.

Instruction/recipe book and an easy-to-reference Quickstart Guide are included.

Mason Jar Capacity				
Method	PRESSURE CANNING		BOILING WATER CANNING	
	Regular mouth	Wide mouth	Regular mouth	Wide mouth
Half-pints	26*	16*	13	8
Pints	20*	16*	10	8
Quarts	7	7	7	7

* It will be necessary to double-deck these jars to achieve maximum jar capacity when pressure canning.

Pressure Canning Method
Vegetables, Tomatoes, Meat, Poultry, Fish, Seafood, and Spaghetti Sauce

Boiling Water Canning Method
Fruits, Tomatoes, Jams, Jellies, Pickles, Salsa

	120 volts AC, 1100 watts		Stock No. 02153	
	Liquid capacity: 23 quarts (21.8 liters)			
Out of Box:	<i>Width</i>	<i>Depth</i>	<i>Height</i>	<i>Weight</i>
	17.30"	15.50"	17.00"	13.87 lb
Single Carton:	UPC# 075741021539			
<i>Qty</i>	<i>Cube</i>	<i>Width</i>	<i>Depth</i>	<i>Height</i>
1	2.17	14.56"	14.56"	17.71"
Master Pack:				
Master pack quantity is a single unit. See above specifications.				

*The USDA and the National Center for Home Preservation provide guidelines for home canning. Neither agency certifies or approves home canning equipment.