

PRESTO®

www.GoPresto.com

23-Quart Pressure Canner and Cooker

- Designed for easy, confident home pressure canning.
- The only method recommended safe for canning low-acid foods, such as vegetables, meats, poultry, fish, and seafood.



*Doubles as a
boiling water canner
for fruits, jams, jellies,
and salsa.*



Deluxe pressure gauge registers a complete range of processing pressures, which is especially important when canning at higher altitudes.



Pressure canning is the only method recommended safe for low-acid foods by the U.S. Department of Agriculture.



12 YEAR
LIMITED WARRANTY

Works on electric, smooth-top, and gas ranges.

Heavy-gauge aluminum with polished finish for durability and fast, even heating.

Air vent/cover lock allows pressure to build only when the cover is closed properly. Prevents the cover from being opened until pressure is safely reduced. Gives a visual indication of pressure inside the canner.

Includes canning/cooking rack and complete instruction/recipe book. Uses research-tested recipes with standard processing times in accordance with USDA guidelines.

Handy as a large-capacity pressure cooker too!

Prepares meats, poultry, soups, and desserts 3 to 10 times faster than ordinary cooking methods.

NOTE: Designed for use on household range burners of 12,000 BTUs or less.

Mason Jar Capacity Capacity will vary depending on style of jar.				
Method	PRESSURE CANNING		BOILING WATER CANNING	
JAR TYPE	Regular mouth	Wide mouth	Regular mouth	Wide mouth
Half-pints	26	16	13	8
Pints	20	16	10	8
Quarts	7	7	7	7

Presto® Stovetop Canners

Pressure Canning Method

Vegetables, Fruits, Tomatoes, Meat, Poultry, Fish, Seafood, and Spaghetti Sauce

Boiling Water Canning Method

Fruits, Tomatoes, Jams, Jellies, Pickles, Salsa



Liquid Capacity:
23 quarts (21.8 liters)

Stock No. 01781

Out of Box:	Width	Depth	Height	Weight
	17.50"	13.50"	15.50"	10.32 lb

Single Carton: UPC# 075741017815

Qty	Cube	Width	Depth	Height	Weight
1	1.74	14.50"	14.12"	14.68"	12.10 lb

Master Pack:

Master pack quantity is a single unit. See above specifications.