

LET'S PRESERVE TOGETHER

PRESTO®
Test Kitchen

PROVIDING GUIDANCE IN HOME FOOD PRESERVATION

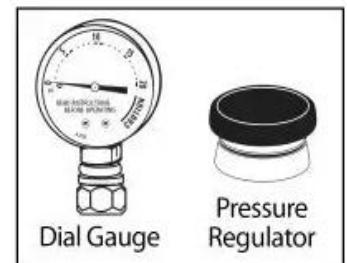
Boiling Water Canning
Pressure Canning
Vacuum Sealing
Dehydrating

ISSUE No. 2 - JULY, 2024

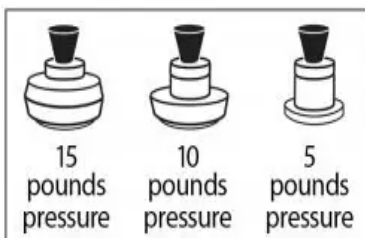
Dial Gauge Canner and Weighted Regulator Canner What's the Difference?

PRESSURE CANNING is the only method recommended by the USDA for safely canning low-acid foods such as vegetables, meat, poultry, fish, and seafood. Tomato products and fruit may also be canned using the pressure canning method in stovetop pressure canners. Always follow the exact procedure and method listed in reliable, research-tested recipes. Presto has two types of stovetop pressure canners; dial gauge and weighted regulator.

Dial Gauge Pressure Canner - The cover-mounted dial gauge with pointer registers the amount of pressure inside the canner throughout the canning process. These canners also have a simple one-piece pressure regulator that serves as a safety device to prevent development of pressure in excess of 15 pounds. This regulator will not rock under 15 pounds. Desired pressure is obtained when the dial gauge registers the processing pressure specified in the tested recipe. A dial gauge **must be tested** annually to ensure food safety. **NOTE: Up to 2000 feet elevation, low acid foods require 11 pounds pressure. The pressure is increased as your elevation increases.**



Weighted Regulator Pressure Canner - The weighted regulator pressure canner utilizes a 3-piece adjustable pressure regulator to control and maintain the correct pressure inside the canner throughout the canning process. The weighted regulator has removable weights (rings) that allow the user to adjust for 5, 10, and 15 pounds pressure. Desired pressure is obtained when the regulator begins a gentle rocking motion. For 15 pounds pressure leave both rings on the stem; 10 pounds pressure remove one ring; and 5 pounds pressure remove both rings. What is a gentle rocking motion? Think "slow hula". Here is a video showing proper



rocking: ([Presto® Pressure Canner 3-piece Adjustable Regulator Rocking Motion \(youtube.com\)](https://www.youtube.com/watch?v=...)) **NOTE: Up to 1000 feet elevation, low acid foods require 10 pounds pressure. Elevation above 1000 feet requires 15 pounds pressure.**

Presto has a **COMPOSITE PARTS LIST** for Pressure Cookers and Pressure Canners. This document shows each Presto model and the appropriate replacement parts. You can find this on our website: [SR-PR 2451-2022 PC Comp Parts Print for web.pdf \(gopresto.com\)](https://www.gopresto.com/SR-PR-2451-2022-PC-Comp-Parts-Print-for-web.pdf). If you would like hardcopies of this document, please contact Shelly at 715-839-2257 and she will send some out to you.



QUESTION: I have a dial gauge canner, can I use a weighted regulator on it instead?

ANSWER: Most dial gauge canners can easily be converted to a weighted regulator canner, simply by using Presto part 50332 in place of the one-piece pressure regulator that came with your Presto canner, or with most older models using conversion kit, part #85485 which includes the correct vent pipe. When the 10-minute venting period is completed, place the 50332 weighted regulator, with weights (rings) appropriate for your altitude, on the vent pipe instead of the one-piece pressure regulator that came with your canner. You do not need to watch the dial gauge pressure, just rely on the slow, gentle rocking of this weighted regulator as the indicator that proper pressure is achieved.

QUESTION: Can I buy replacement parts online?

ANSWER: Be cautious! To be sure you are getting Presto replacement parts, look for the Presto authentic packaging and logo. Parts are available directly from Presto: [Parts Lookup - Presto® \(gopresto.com\)](http://gopresto.com). If you are purchasing elsewhere, be aware that not all online vendors purchase parts from Presto. There are many knock-off parts available that do not fit properly.

QUESTION: Why Convert to a Weighted Regulator

ANSWER:

- The weighted regulator does not need to be tested for accuracy—ever! The weight will never go out of calibration.
- Great alternative for regions of the country that do not offer dial gauge testing services.
- The ability to hear that proper pressure is being maintained without having to watch the dial is desirable for many consumers.

QUESTION: I converted to a weighted regulator. When adjusting for altitude, do I continue to use the same chart in my dial gauge canner instruction manual?

ANSWER: NO! The USDA altitude cutoffs used for the weighted regulator are different than that used with the dial gauge. Dial gauge adjustments are made above 2000 feet, and weighted regulator adjustments are above 1000 feet.

Pressure Canning Altitude Adjustments		
Altitude	Dial Gauge Canner Pounds Pressure (Half-pints, Pints, Quarts)	Weighted Regulator Canner Pounds Pressure (Half-pints, Pints, Quarts)
1,001 - 2,000 ft.	11 lb.	15 lb.
2,001 - 4,000 ft.	12 lb.	15 lb.
4,001 - 6,000 ft.	13 lb.	15 lb.
6,001 - 8,000 ft.	14 lb.	15 lb.
Processing time is the same at all altitudes		

QUESTION: Why can't older style tilt gauges be used on current gauge test equipment?

ANSWER: The mechanism to measure pressure was different in the tilt gauges. When using a tilt gauge on our current tester, there is no guarantee the results will be accurate.

QUESTION: Can other brand gauges be tested with Presto® Gauge Testing equipment?

ANSWER: The canners that were manufactured by Presto can be tested. This includes National (made by National Presto Pressure Cooker Company, Eau Claire), as well as Magic Seal (sold at Montgomery Ward), Maid of Honor (sold at Sears, Roebuck and Company), and all Presto® canners.

Product Spotlight

DEHYDRATORS

Spicy Tomato Snacks

Surplus of tomatoes? Here is a dehydrator idea for seasoned grape, cherry or Roma tomatoes that you may not have tried. These crispy snacks are tasty as-is, used as salad croutons, or as an addition to charcuterie boards.



Preparation:

Wash and slice tomatoes to uniform thickness, **lightly** sprinkle with seasoning of choice and place on dehydrator trays. No need to peel the tomatoes. Thickness: 1/4 to 1/3 inch slices. Small grape tomatoes may be halved. Seasoning suggestions: chili powder, Tajín, 'everything' seasoning, dried dill, salt and pepper, or your favorite seasoning.

Dehydrate:

Dehydrate at 125°F. Periodically check tomato slices on each tray. When the slices are crisp and break easily, they are done. Average drying time is 10-14 hours. Roma slices have more cut surface area and generally take less time than halved grape or cherry tomato slices which will have more skin per slice.

Package:

To prevent reabsorption of moisture and microbial deterioration pack tomatoes in clean, dry, airtight containers. Glass jars or freezer containers with tight-fitting lids are good for storage.

THANK YOU

We want to thank you for your interest and enthusiasm in this newsletter. Our mailing list has grown significantly since our first issue – we are now over 1,100 recipients. The questions asked are excellent, and we encourage you to continue asking. Send your questions to Barb Milkert at bmilkert@gopresto.com so we can address in a future issue.

How to Contact Presto and Valuable Resources

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715-839-2029 or bmilkert@gopresto.com

DIAL GAUGE TESTING – SHELLY
800-877-0441 or contact1@gopresto.com

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WEBSITE: www.gopresto.com
FACEBOOK: www.facebook.com/groups/prestodigitalcanner

FACS RESOURCES: www.gopresto.com/content/support/facs-resources (includes previous issues of this newsletter as well as a link to sign up to receive this newsletter)