

**PRESTO®**  
Test Kitchen

**LET'S PRESERVE TOGETHER**

**PROVIDING GUIDANCE IN  
HOME FOOD PRESERVATION**

**Boiling Water Canning  
Pressure Canning  
Vacuum Sealing  
Dehydrating**

ISSUE NO. 5 - APRIL, 2025

## HEAT SOURCES FOR STOVETOP CANNERS

**What Heat Source can I use for the Presto Stovetop Pressure Canner?** This is a question we received from a Family and Consumer Sciences Agent. Quick answer—Presto stovetop canners are versatile and will work on gas, electric coil and electric smooth top (glass top) ranges. There are though, some qualifiers that must be considered.

**GAS**—12,000 BTU or less. With new ranges it can be hard to find a front burner that meets this criteria. Using heat above 12,000 BTU risks damage to the canner such as the bottom bowing (warping). No outdoor propane burners are recommended! BTU is too high thus making it difficult to regulate pressure and operate safely.



**ELECTRIC COIL**—UL858 is a safety regulation that went into effect in 2018. Any electric coil range manufactured in 2018 or later uses “Sensi-Temp Technology” meaning there is a sensor in the center of the coil. If the sensor detects a pan temperature near 450 degrees F, the burner will automatically shut off until a lower pan temperature is reached. This cycling will continue until the unit/burner is turned off. When canning, this may mean that necessary pressure can’t be reached and/or maintained for canning. Some models will work, some will not. User must check with range manufacturer.



**ELECTRIC SMOOTH TOP**—some smooth top (glass top) ranges can support the weight of a fully loaded canner (as much as 50+ pounds), and some can’t. We recommend that users check with their range manufacturer regarding compatibility. It is important to also use the proper size burner to place the canner on. Use the element that most closely matches the 8-inch diameter of the canner bottom (the portion of the canner bottom that comes in contact with the element).



**INDUCTION** – the Presto® Induction Canner is equipped with a stainless steel clad base thus making it compatible with an induction heat source. An induction range or cooktop does require that an induction canner be used. However, the stainless steel base required for induction heat transfer does work on gas and electric ranges too. If you need a portable induction cooktop, here is a link to a product that is compatible with the Presto Induction Canner – it has actually been tested to assure the Presto Induction Canner will operate properly during use:



[https://www.amazon.com/Duxtop-Professional-Induction-Commercial-Countertop/dp/B07G9YKQC/ref=sr\\_1\\_4?crid=GXGDQVUYOZ3B&keywords=Duxtop+Professional+portable+Induction+Cooktop+Model+P961LS%2Fbt-35-d%2Cqid=1670533804&srefix=duxtop+professional+portable+induction+cooktop+model+p961ls%2Fbt-35-d%2Caps%2C267&sr=8-4](https://www.amazon.com/Duxtop-Professional-Induction-Commercial-Countertop/dp/B07G9YKQC/ref=sr_1_4?crid=GXGDQVUYOZ3B&keywords=Duxtop+Professional+portable+Induction+Cooktop+Model+P961LS%2Fbt-35-d%2Cqid=1670533804&srefix=duxtop+professional+portable+induction+cooktop+model+p961ls%2Fbt-35-d%2Caps%2C267&sr=8-4)



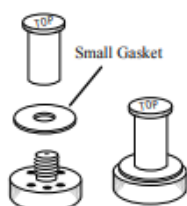
**QUESTION: Why did my canner bottom bow (warp)?**

**ANSWER:** This is not a manufacturing defect but rather an unfortunate user error. Reasons/situations how this can happen include:

- The canner runs out of water, thus there is no steam in the canner to regulate the temperature. Reasons why the canner runs out of water include:
  - The canner is being used on too high heat setting and steam escapes while the canner is working hard to try to maintain proper pressure.
  - The sealing ring and/or overpressure plug are hard and/or cracked, thus no longer able to seal the canner properly. Steam leakage will occur which will ultimately reduce the water level inside the canner.
  - The user didn't put water in the canner in the beginning of the canning process.
- Even if there is water remaining in the canner, if used on too high of heat, aluminum is a soft metal and the bottom of the canner can bow (warp).
  - Gas Stove – use a burner that is no more than 12,000 BTU's
  - Smooth Top (glass top) Stove – use the element that most closely matches the 8-inch diameter of the canner bottom.
  - Do NOT use a Presto stovetop canner on an outdoor heating source – camp stove, LP gas burner, gas grill.

**QUESTION: My canner is making a whistling noise, why?**

**ANSWER:** This is generally because the air vent/cover lock is loose. Carefully check this by holding the top of the air vent/cover lock and turning the cup on the underside to tighten (finger tight only). You can also check the small gasket to see if there are any cracks or rips in this. If so, a new gasket should be ordered.



**QUESTION: How much do current Presto canners weigh?**

**ANSWER:**

- The Presto 16-quart canner weighs 15# when filled with 3 quarts of water. When used for pressure canning, a fully loaded canner will weight up to 35#. When used for the boiling water canning, it will weigh up to 41#.
- The Presto 23-quart canner weighs 16# when filled with 3 quarts of water. When used for pressure canning, a fully loaded canner will weigh up to 46#. When used for the boiling water canning, it will weigh up to 52#.
- The Presto 23-quart Induction canner weighs 17# when filled with 3 quarts of water. When used for pressure canning, a fully loaded canner will weigh up to 47#. When used for the boiling water canning, it will weigh up to 53#.

**QUESTION: Why is the inside of my canner and the canning rack discoloring?**

**ANSWER:** This discoloration, which is not harmful, is the result of the various minerals in water or foods interacting with the aluminum. To remove this discoloration, use 1 tablespoon cream of tartar for every quart of water. Pour enough solution into the canner to cover the discoloration, making sure the canner is not filled more than 2/3 full. Close the cover securely, place the regulator on the vent pipe, and heat until the pressure regulator begins to rock. Remove the canner from heat, allow to cool until the air vent/cover lock drops. Remove the regulator, open the canner, and empty the contents. Scour thoroughly with a steel wool soap pad and then wash, rinse and dry thoroughly. To avoid future discoloration, you can add 2 tablespoons white vinegar or 1 teaspoon cream of tartar to the water when canning.

**QUESTION: How does pressure equate to temperature?**

**ANSWER:** In pressure canning, some of the water in the pressure canner is converted to steam, which creates pressure within the canner. As pressure increases, temperature increases. In a properly vented canner, at sea level:

- 5 pounds pressure = 228 degrees F
- 10 pounds pressure = 240 degrees F
- 15 pounds pressure = 250 degrees F

## PRODUCT SPOTLIGHT

# Vacuum Sealers

**Food Preservation isn't just canning – it includes vacuum sealing as well!** Vacuum sealing keeps food fresh for up to 5 times longer than ordinary methods. Perishable vacuum sealed food must be stored in the freezer or refrigerator. Dried foods can be stored at room temperature. An airtight seal helps prevent freezer burn and reduce waste. Here is an excellent article from the NCHFP that can help you make the decision on whether vacuum sealing a particular food is a safe method: [Should I Vacuum Package Food at Home? - National Center for Home Food Preservation](#)

Presto offers a variety of Vacuum Sealers and accessories ([Vacuum Sealers - Presto Products - Presto®](#)):

05623 – FreshDaddy™ Vacuum Sealer with Digital Scale



05622 – FreshDaddy™ Automatic Electric Vacuum Sealer



05621 – FreshDaddy™ Compact Electric Vacuum Sealer



09512 – FreshDaddy™ 3-Piece Vacuum Seal Canister Set



Links to Presto's videos for the Vacuum Sealers:

[How to Use the Presto® FreshDaddy™ Vacuum Sealer Digital Scale - How-To - Video - Presto®](#)

[How to Use Roll Material with Presto® FreshDaddy™ Vacuum Sealer with Digital Scale - How-To - Video - Presto®](#)

[Presto® FreshDaddy™ Automatic Electric Vacuum Sealer - Product Info - Video - Presto®](#)

[How to Use Zipper Bags with Presto® FreshDaddy™ Vacuum Sealer with Digital Scale - How-To - Video - Presto®](#)

## THANK YOU

***We want to thank you for your interest and enthusiasm in this newsletter. Our mailing list continues to grow! The questions asked are excellent, and we encourage you to continue asking. Send your questions to Barb Milkert at [bmilkert@gopresto.com](mailto:bmilkert@gopresto.com) so we can address in a future issue.***



## ***Vacuum Sealing***

### ***Packaging Individual Portions***

One of Presto Test Kitchen's favorite uses of a vacuum sealer is for packaging individual portions of soup for the freezer, to enjoy later. Sometimes you have too much of a good thing, and that leftover soup could be packaged and frozen for a quick meal later on. The packages lay flat and take up less space in the freezer. It is also a convenient way to share food with others.

Choose a container of your desired size, and line with plastic wrap. Ladle the cooled leftover soup into the plastic wrap lined container. Loosely cover and place in the freezer until solid. When you are ready to package the food with a vacuum sealer, pop it out of the container, remove plastic wrap, and place it in a vacuum sealer bag and seal as directed. Label and date the contents. When you are ready to use, thaw as you would any perishable food.



### **REMINDER**

Canning season is fast-approaching. Send your master gauges or complete testing units in for an annual inspection to assure you are ready to test your resident's canner gauges!

[Instructions v23-5871b.pdf](#)

### **How to Contact Presto and Valuable Resources**

**PRESTO TEST KITCHEN – BARB MILKERT**  
715-839-2029 or [bmilkert@gopresto.com](mailto:bmilkert@gopresto.com)

**PRESTO CUSTOMER SERVICE**  
800-877-0441 or [contact@gopresto.com](mailto:contact@gopresto.com)

**DIAL GAUGE TESTING – SHELLY**  
800-877-0441 or [contact1@gopresto.com](mailto:contact1@gopresto.com)

**WEBSITE:** [www.gopresto.com](http://www.gopresto.com)  
**FACEBOOK:** [www.facebook.com/groups/prestodigitalcanner](https://www.facebook.com/groups/prestodigitalcanner)

**FACS RESOURCES:** [www.gopresto.com/content/support/facs-resources](http://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)