

PRESTO precise®



17-Quart Digital Pressure Canner

- Automated for easy, confident canning.
- Digital display guides you through each step of the canning process.
- Doubles as a boiling water canner.

Extra Tall!

HOLDS QUART JARS

for both
Pressure and Boiling Water Canning.



Preheats canning jars and keeps them hot until filled and ready for processing.



Stainless steel canning rack.
Removable ceramic-coated pot is PFAS-free.
Brushed stainless steel exterior.

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

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

No need to watch or adjust settings! LED display icons illuminate each step from start to completion.

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

Instruction/recipe book uses research-tested recipes with standard processing times in accordance with USDA guidelines. Also includes an easy-to-reference Quickstart Guide.

Mason Jar Capacity				
Method	PRESSURE CANNING		BOILING WATER CANNING	
	Regular mouth	Wide mouth	Regular mouth	Wide mouth
Half-pints	19*	13*	10	7
Pints	8	13*	8	7
Quarts	5	5	5	5

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

Safely processes low-acid foods, including vegetables, meat, poultry, fish, seafood, and spaghetti sauce.

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



120 volts AC, 1485 watts Stock No. **02152**
Liquid capacity: 17 quarts (16 liters)

Out of Box:	Width	Depth	Height	Weight
	17.25"	14.50"	18.00"	24.27 lb

Single Carton: UPC# 075741021522					
Qty	Cube	Width	Depth	Height	Weight
1	2.95	16.00"	16.00"	19.94"	27.90 lb

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.