

Preserve It: Canning Basics



Pressure Canner Maintenance

QUICK TIPS FOR MAINTAINING AND STORING YOUR CANNER

A properly maintained and stored pressure canner will help ensure safe processing and years of use. Here are some brief tips on what to do before and after each use.

BEFORE EACH USE:

- inspect the vent, safety valve and gaskets and clean/replace as necessary; if your canner has a metal to metal seal, check that the edge is smooth and grease-free
- dial gauges: replace if there are cracks, rust or missing glass
- weighted gauges: make sure they move (or “jiggle”) freely
- review the manual before each canning session (yes, really!)

AFTER EACH USE:

- wash the canner (including the gaskets and gasket trough) with hot soapy water and dry thoroughly (avoid getting the dial gauge wet)
- remove the gaskets (including the little one under the dial gauge) for storage to avoid them stretching or getting permanent indentations that could affect seals
- put crumpled paper towels in the canner bottom to absorb moisture and odors, and then put the lid upside down (not closed or sealed) on the canner
- store in a dry area; some pressure canners should be stored at temperatures above freezing (check the manual or with the manufacturer)

ANNUAL (OR LONGER) TASKS:

- if you have a dial gauge, have it tested yearly for accuracy (replace if necessary)
- change the gaskets every 3 years under normal useage

For further information, visit the National Center for Home Food Preservation (NCHFP) website at <https://nchfp.uga.edu> or contact your local Cooperative Extension Office.

Brought to you by the UCCE Master Food Preservers of El Dorado County
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