

Converting Dial Steam Pressure Gauge Pressure Canners to Weighted Gauge Canners

by Sarah R-P. Lewis and Julie Cascio

A pressure canner is necessary to safely process low acid foods such as meat, fish, poultry and vegetables. Improperly processing low acid foods in a pressure canner can result in botulism which can be fatal. It is important to have the pressure canner dial steam gauge tested annually before use to assure home canned foods are adequately processed. If getting the gauge tested isn't possible, consider converting the dial gauge (also called a steam pressure gauge) to a weighted gauge. This is possible with All American and Presto canners.

All American

Wisconsin Aluminum Foundry is the manufacturer of the All American canner. In 1995 the design of the All American canner changed. The control valve (a spring-loaded part with a small lever that flips up and down, sometimes called a petcock) was discontinued and replaced with a vent pipe and a pressure regulator weight.

It is possible to replace the control valve with the vent pipe and the pressure regulator weight. The vent pipe fits in the opening for the control valve and the pressure regulator weight is set on the vent pipe. This conversion makes it possible to operate the canner as a weighted-gauge canner.

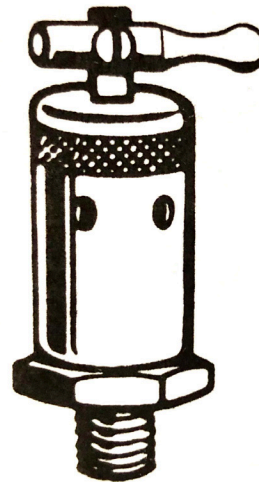
The Instruction and Recipe Book for operating the All American canner using the pressure regulator weight can be downloaded from the website allamerican1930.com.

If you have questions, contact the All American Customer Service department.

Email: customerrelations@wafco.com

Customer Service Phone: 920-686-2701

Website: www.allamerican1930.com



Clockwise from top: petcock, vent pipe and weighted gauge.

Presto

Presto pressure canners that have a dial steam gauge and a 15-pound pressure regulator (sometimes referred to as a "dead weight") can be used as a weighted gauge canner. The pressure regulator is a 15-pound weight. Canning at 15 pounds of pressure is required for low acid canning at elevations at 1,000 feet and above.

In order to can at 10 pounds of pressure, there is the option to substitute the 15-pound pressure regulator with a 3-piece pressure regulator. This 3-piece pressure regulator fits on the same vent pipe.



Above, a three-piece pressure regulator. At left, a pressure regulator.

When using the canner as a weighted gauge canner, do not compare the reading on the dial steam gauge and the pressure regulator. Rely only on the rocking of the pressure regulator weight as the indication that the selected pressure has been reached inside the canner. The processing time begins once the pres-

sure regulator weight begins to rock. Once the pressure regulator weight is rocking reduce the heat to maintain a continuous, but slow and gentle rocking motion. If the pressure regulator weight is allowed to rock rapidly the canner will lose excess liquid and may run dry, which could damage the canner.

Consider purchasing the Presto instruction and recipe booklet for a 3-piece pressure regulator canner model.

Note: There are a few older models, which originally had petcocks, that will need to have the vent pipe replaced with a different style in order to use the 3-piece regulator. Contact Presto to learn more about this conversion.

If you have questions, contact the Presto Customer Service department.

Presto Customer Service: 800-877-0441

Email available on the website: www.gopresto.com

www.uaf.edu/ces or 1-877-520-5211

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