

Pressure Canner Inspection & Gauge Check

Canner Brand _____ Date Inspected _____

When the Actual Pressure is:	This gauge should read:
5	
10	
15	

Altitude affects processing times and pressures. See details on how to adjust for altitude on a site listed below.

Canner Condition *(check if needs to be replaced)*

- ___ Dial Gauge *(moisture, broken-cracked, rusty)*
- ___ Weighted Gauge *(broken, chipped)*
- ___ Handles *(loose, broken)*
- ___ Canner Metal *(cracked, warped, pitted, rusty)*
- ___ Gasket *(cracked, brittle, dry, hard, worn)*
- ___ Metal to Metal Surface *(dirty, pitted)*
- ___ Closing Devices *(unclean, do not hold tight)*
- ___ Safety/Over Pressure Plug *(brittle, cracked, pitted)*
- ___ Safety Valve/Petcock *(sticky, rusty, hard water build-up)*

Current Research-Based Food Preservation Recommendations and Information

Nebraska Extension - Canning, Freezing, and Drying
<https://food.unl.edu/canning-freezing-and-drying>

National Center for Home Food Preservation
<https://nchfp.uga.edu/>

Canner Care

Have gauge checked seasonally, and after dropping, bumping, if submerged in water, or if the pointer is not on "0" when not in use.



Contact your local University Extension Office to find who tests gauges in your area.

If a gauge is off more than 2 pounds, it should be replaced.

- Wipe lid with a soapy cloth and then a damp one. Clean openings in the lid by drawing a string or chenille stem through them.
- Scouring powder or pads will remove built-up grease.
- Take off removable petcocks and safety valves to wash and dry thoroughly.
- Occasionally soak these parts in vinegar, rinse well and dry before putting canner away.
- Crumple newspaper or paper towels in the canner to absorb moisture and odors during storage.
- Wrap lid in several layers of paper and invert over the bottom. Do NOT invert unwrapped lid as moisture and dust can enter the dial and cause corrosion inside the dial.

Information from the National Center for Home Food Preservation.