

16-quart

Pressure Canner and Cooker

 The only safe method recommended by the USDA for low-acid foods.

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



The safe, easy way to can your own vegetables, fruits, meats, seafood, jams, jellies, pickles, and salsa.

Works on regular and smooth-top ranges.

12-year limited warranty.

* for half-pint and pint jars



Includes a canning/ cooking rack and an easy-to-follow 80-page instruction and recipe book.



Deluxe pressure gauge registers the complete range of processing pressures.

Note: This pressure canner is designed for use on household range burners of 12,000 BTUs or less.

- Mason Jar Capacity: Holds up to 7 quart jars, 10 pint jars, or 12 half-pint jars.
- Air vent/cover lock allows pressure to build only when the cover is closed properly. Prevents the cover from being opened until pressure is safely reduced. Gives a visual indication of pressure inside the canner.
- Handy as a large capacity pressure cooker.
 Cooks meats, poultry, soups, desserts, and more.
- Strong and durable. Heavy gauge aluminum for long life and fast, even heating.

Liquid Capacity: Stock No. 01755 16 quarts (15.1 liters)					
Out o	f Box:	Width	Depth	Height	Weight
		17.31″	13.62"	11.81″	9.15 lb
Single Carton: UPC# 075741017556					
Qty	Cube	Width	Depth	Height	Weight
1	1.51	14.81"	14.81"	11.93"	10.50 lb
Master Pack: Master pack auantity is a sinale unit. See above specifications.					