

Pressure Canner Gauge Test Form

Date _____

County _____ Tester's name _____

Canner Brand, model # _____

Owner Information

Name _____

Address _____

Phone _____ Email _____

REMINDER: This test does not assure safety of operation of the canner or safety of home-canned foods. The U.S. Department of Agriculture (USDA) recommends that dial gauge canners be operated at 11 pounds pressure. As a condition for testing of the above-identified gauge and canner, I hereby release the State of Iowa, Iowa State University and its agents, employees, and volunteers, from any and all claims for damage of any nature that might in any manner result from use of the identified gauge or any canner with which it is associated.

Signature of owner _____ Date _____

Evaluation Results

Condition of Gasket

- Good Broken, cracked Brittle Needs replacement

Comments:

Condition of Gauge

- Good Rusty Broken, cracked Interior moisture Cover too scratched to read

Comments:

Accuracy of Dial Gauge, measured in pounds per square inch (psi)

When MASTER reads 5 psi >> YOUR GAUGE reads _____ psi

When MASTER reads 11 psi >> YOUR GAUGE reads _____ psi

When MASTER reads 15 psi >> YOUR GAUGE reads _____ psi

Note: The Master Gauge Testing Unit should not be used to test All American Canner gauges.

See recommendations on page 2 >>

Recommendation*

If your gauge reads high or low by two (2) pounds (psi) or less, you may use it with the following compensation:

- **If your gauge reads up to two (2) pounds (psi) higher than the master gauge**, you must add that amount of difference to the required pressure so you don't under process your food.

For example, if the master gauge reads 11 psi and your gauge reads 12 psi, process at 12 psi when the instructions say 11 psi.

- **If your gauge reads up to two (2) pounds lower than the master gauge**, you may subtract the same amount it differs from the required pressure. (In this case, you may also use the pressure stated in the instructions for added safety.)

For example, if the master gauge reads 11 psi and your gauge reads 10 psi, you may process at 10 psi when the instructions say 11 psi.

- **If your gauge reads high or low by more than two (2) pounds, REPLACE.**

*These recommendations for adjustment are based on information provided by National Presto Industries, 2018, in instructions for Presto Testing Unit 81288.

The Master Gauge Testing Unit should be used to test dial gauges for accuracy with National (those made by the National Pressure Cooker Company, Eau Claire, Wisconsin), Magic Seal (sold at Montgomery Ward), Maid of Honor (sold at Sears, Roebuck and Company), and Presto® Pressure Canners.

Food Preservation Resources

Iowa State University Extension and Outreach

AnswerLine - Call toll-free in Iowa: 1-800-262-3804 or local: (515) 296-5883

Email: answer@iastate.edu | www.extension.iastate.edu/answerline

Extension Store (store.extension.iastate.edu)

Download *Preserve the Taste of Summer* publications. Search by title or reference number:

Canning and Freezing: Tomatoes [PM 638]

Canning: Fruits [PM 1043]

Canning: Fruits Spreads [PM 1366]

Canning: Meat, Poultry, Wild Game and Fish [PM 3021]

Canning: Pickles [PM 1368]

Canning: Salsa [HS 21]

Canning: Vegetables [PM 1044]

Freezing: Fruits and Vegetables [PM 1045]

Safe Home Canning Steps [HS 111C]

National Center for Home Food Preservation

Explore the National Center for Home Food Preservation site (www.uga.edu/nchfp) for recipes and additional food preservation information.