

HOME CANNING EQUIPMENT

Sources of Canning Equipment					
Pressure Canner Manufacturer	Liquid Capacity	Jar Capacity (quarts)	Jar Capacity (pints)	Gauge Type	Parts Available
ALL-AMERICAN					
Model 910	10.5 quarts	4	7	dial	yes
Model 915	15.5 quarts	7	10	dial	yes
Model 921	21.5 quarts	7	19	dial	yes
Model 925	25 quarts	7	19	dial	yes
Model 930	30 quarts	14	19	dial	yes
Model 941	41.5 quarts	19	32	dial	yes
PRESTO					
Model 01755	16 quarts	7	10	dial	yes
Model 01745*	16 quarts	7	10	weighted	yes
Model 01781	23 quarts	7	20	dial	yes
*Available only at Wal-Mart					
**For use on ceramic glass cooktops use Model 0175107 or 0178107. These models have a special bottom disk to fit the heated area on the glass cooktop.					

How to Contact Home Canning Equipment Manufacturers		
Manufacturer:	All-American Wisconsin Aluminum Foundry	Presto National Presto Industries
Address:	838 South 16 th Street Manitowac, WI 54221-0246	3925 North Hastings Way Eau Claire, WI 54703-2208
Phone Number:	920-682-8627	800-877-0441 (M-F) (8:00 am-4:30 pm Central Time)
FAX:	920-682-4090	715-839-2242
Web site:	www.wafco.com	www.presto-net.com
Email:	customerrelations@wafco.com	contact@GoPresto.com
Other Information:		Searchable data base for replacement parts on web site. Parts available for some models of Steamliner, Maid of Honor and KookKwik. Must know the model number to find on web site.

Canners previously made with no available parts or service: **National, Victory, Health, Burpee, and Dixie.**

Mirro: Some parts are still available for Mirro brand home canners on some internet sites and at local hardware stores. A few online websites still offer new Mirro canners. Many websites list the Mirro canners as “out of stock.”

Pressure cookers are not recommended as a canner. Be careful not to confuse a pressure cooker with a pressure canner. Many websites advertise canners and are really offering a pressure cooker. A pressure cooker is a pressure saucepan, has thinner side walls and is not reliable as a pressure canner.

At this time, there are no canners that will work on an induction cooking unit. The market for canners is too small to produce a canner with a steel bottom.

Sandra Bastin, Ph.D., R.D., L.D.
Extension Food & Nutrition Specialist

Suzanne B. Badenhop, Ph.D.
Extension Professor/Management and Equipment

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