

Pressure Canner Gauge Storage

IT MAY MATTER WHERE YOU'RE STORING YOUR CANNER

There's no question that a pressure canner can take up a lot of cabinet or pantry space. As it's an appliance that typically is not used on a daily or very frequent basis, many people opt to store their pressure canner in a garage, attic, basement, or similar area. But are those the best types of places to keep it when not in use?

Generally speaking, as long as the pressure canner is kept clean and dry, there's no problem storing it out of the way in the garage, attic or basement. However, if your pressure canner has a dial gauge, such storage spaces (which may experience very cold temperatures during the winter) may not be the best for the gauge itself. Some manufacturers specify that the dial gauge should be stored above freezing temps. If your canner is subject to this recommendation and you want to store it in a place subject to cold temperatures, the gauge can be removed from the lid and stored separately in an appropriate place. Always be sure to check your pressure canner's manual or with the manufacturer for specific operating and storage instructions.

For additional information on pressure canner maintenance, see our poster, *Pressure Canner Maintenance*, on our website.

For further information on canning, visit the National Center for Home Food Preservation (NCHFP) website at www.nchfp.uga.edu or contact your local Cooperative Extension Office.

Brought to you by the UCCE Master Food Preservers of El Dorado County
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