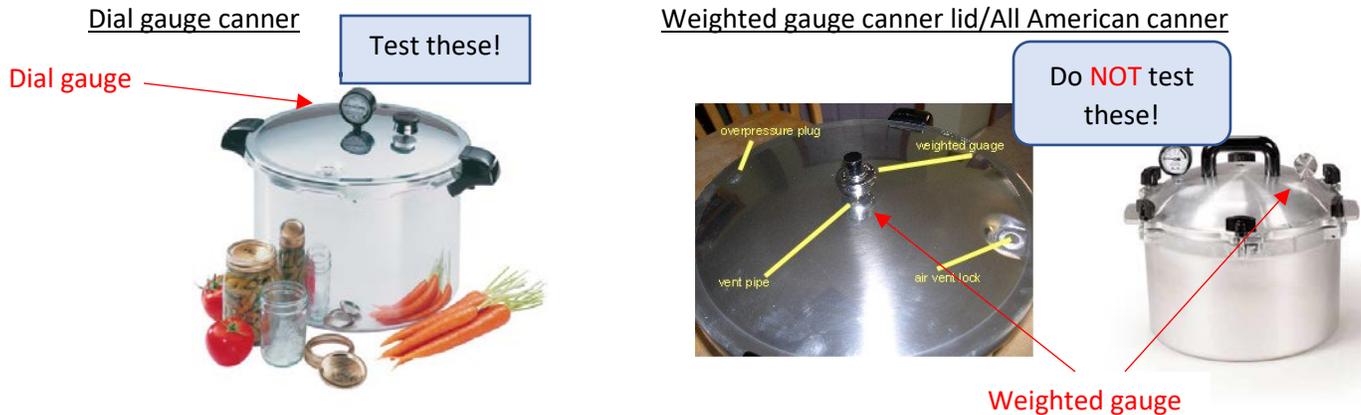


Guidelines for Testing Dial-Gauge Canners – 2019

To use them properly, dial gauges on pressure canners must be tested **each year** against a calibrated 'master' gauge. **Weighted gauges** on canners **do not need** to be tested, they do not go out of calibration. Note: the dial on the All-American canner (pictured on the far right) is not used for processing; the All-American canner is a **weighted gauge canner and should not** be tested with the Presto gauge tester.



Links to important information are in **Resources for Educators** on the **Safe & Healthy Preparing and Preserving Food at Home** web page: <https://fyi.extension.wisc.edu/safepreserving/educators>

- A **trained** University of Wisconsin **extension educator** is responsible for overseeing testing of **all** dial gauges. Liability coverage requires that all volunteers performing this service **be are under the direct supervision of a trained educator in the county office**. Training may be in-person at a 'boot camp' or you can review videos from the **University of Kentucky** and **Oregon State** on the website: <https://fyi.extension.wisc.edu/safepreserving/educators/>
- Dial gauges are tested with a **Presto dial gauge tester**. The **videos** (above) show how to use the Presto gauge tester. **Review both** for hints on assembling the tester and testing canner lids.
- **Master dial gauges** must be calibrated by **Presto** each spring prior to the canning season. This is a free service. Be sure to calibrate your tester early in the season! [The **website** includes a link to a **sample letter** for requesting calibration services.]
- A **dial gauge canner testing report** must be completed for each canner gauge tested! The University of Wisconsin canner tester **report must be used**; this report includes the proper language re liability for this service. Give **the original copy** of the canner test report to the client/consumer and **keep a second copy** in the county office for ~1 year, until the start of the next canning season.
- A **sticker** with the results of the gauge testing must be placed either **directly on the canner lid** or **on the top of the dial-gauge housing**. Stickers should be printed using Avery 5160 return address labels (1" x 2 5/8") using the template: <https://fyi.extension.wisc.edu/safepreserving/educators>
- While only the dial gauge is calibrated, it's a good idea to inspect **the full canner**. Both the rubber gasket and overpressure plug **should** be inspected for wear and/or brittleness and replaced as needed. Many hardware stores carry replacement gaskets, or they can be ordered from Presto. Removing the gasket from the canner lid, drying it off, and placing it, dry and loosely coiled, in the base of the canner between uses will significantly prolong the life of the gasket. The gasket should not be oiled. **Questions? Call Barb Ingham at 608-263-7383** or email: bingham@wisc.edu

Testing Dial Gauges: A How-To Guide

Documents referred to are here: <https://fyi.extension.wisc.edu/safepreserving/educators/>

Before You Begin – April each year

- **Unpack** and **assemble** the Presto Canner Gauge Tester.
- Check parts for wear and tear. [**Presto** will replace parts for free.]
- Locate the **Master Gauge** and pack it for shipping to Presto for calibration. [Calibration must be done every year.]
- A **sample letter** requesting calibration is on the **web page**. Be sure to add to your letter your request for any replacement parts.



Testing: Equipment & Supplies

- **Presto Gauge tester** (assembled) with calibrated master gauge [Videos on the web site show how to assemble the unit.]
- **Dial gauge tester report.** The report form on the **website** includes language related to exempting Extension from liability for testing and must be used; **edit** the **footer** prior to printing with the name of the county, e.g. ...In consideration of the **Dane** County Extension Office....and **Dane** County and.....
- **Report labels/stickers.** A template for recording test results on a sticker is on the **website**.

Sticker used to record test results.
This will be applied to the canner lid or top of the dial.



DATE: _____
Recipe says: 6 lbs 11 lbs
Your gauge should read:
___ lbs ___ lbs

Testing a Canner Lid

- **Assemble the tester** and have report forms and report labels handy.
- **Place the canner lid** on the tester and **pump** to apply pressure.
- Note the **pressure** on the canner lid-dial when the **master gauge** reads 6 lbs and 11 lbs pressure and **record** the results on the **report form**. For a gauge to be used, it must operate **within 2 pounds** of the master gauge.
- Note the **condition** of the canner on the report form.
- **Sign and date the report form.** The report form is to be signed by **both** the Extension educator and the client/consumer. Give the **original** signed report to the consumer; keep a copy in the office.
- **Mark** the results of the test on the 'sticker' and **affix to the top of the dial housing or on the canner lid** itself. This will provide the user with the information that they need when operating the canner; rather than having to search for a piece of paper.



Affix sticker

For liability reasons, a trained Extension educator is responsible for overseeing canner lid testing. Properly trained support staff or volunteers may help with testing, but **the Extension educator is ultimately responsible for this service**. {Training may be in-person at a 'boot camp' or there are two videos on the website for review.} Counties may choose to offer canner lid testing on-demand, on certain days/times, and may, or may not, charge for this service.

April 11, 2019