



Food Preservation--Equipment & Supplies

This information is provided as a courtesy so that consumers can access food preservation resources and supplies. The offering of this information does not constitute an official endorsement or approval by UW-Extension of any specific product or service to the exclusion of other similar products.

Pressure Canners/Cookers

Pressure canners may either be of the style to have a weighted gauge or a dial gauge. Either type measures pressure in the canner as a means of determining temperature. Use only equipment in good working order. **Dial gauge** canners should be checked every year (even when they are new) to determine the that gauge is reading properly. Contact your UW-Extension county office for this service. **Weighted gauge** canners do not have to be checked. **Gaskets** and **pressure relief values** on both types of canners should be replaced every 2-3 years.

Presto Service Department
National Presto Industries, Inc.
3925 North Hastings Way
Eau Claire, Wisconsin 54703
Phone: 1-800-877-0441
Websites: www.presto-net.com or <http://www.gopresto.com>



Presto manufactures and sells a variety of pressure canners and other kitchen equipment. They have a service department that assists consumers in determining the appropriate replacement part(s).

Wisconsin Aluminum Foundry Co., Inc.
(Manufacturer of All American Canner/Cooker)
PO Box 246
838 South 16th Street
Manitowoc, Wisconsin 54221-0246
Phone: 1-920-682-8286
Website: <http://www.allamerican-chefsdesign.com/>

This company manufactures pressure canners (All American), as well as a variety of other light and heavy duty household and industrial items.



NOTE: The All-American canner has both a weight and a dial gauge but these are **weighted gauge canners!** The dial is provided ONLY as to guide to the level of pressure in the canner. This type of canner dial does not need to be tested for accuracy (and the lids can be impossible to fit onto our gauge tester anyway!).

Canning and Cooking Company

Website: <http://www.cookingandcanning.net/>

Online source of replacement parts for many pressure canner and cookers including All American, Mirro and Presto. [Mirro no longer has a manufacturing facility in the United States, but many of their canners are still sold.]



Boiling Water Canners

Most boiling water canners are made of aluminum or porcelain-covered steel. They have fitted lids and removable racks that are either perforated or shaped wire racks. **The canner must be deep enough so that at least one inch of briskly boiling water will be over the tops of jars during processing.** Choose a flat-bottomed canner for use on an electric range. Either a flat or ridged bottom canner may be used on a gas burner. To ensure uniform processing of all jars with a **coil-style electric range**, the canner should extend over the edge of the burner by **no more than 2 inches** on any side. For a **smooth-top range**, the canner must have a smooth bottom and **must fit the burner**, i.e. the canner should not extend (at all) past the heating element or you risk cracking the glass stove top. Questions re canning on a glass-top range should be addressed to the manufacturer of your stove.



Boiling water canners, and parts such as racks, are widely available at home and hardware stores. **Note:** at this time UW-Extension does not recommend the use of **steam canners** in place of boiling water canners.

Dehydrators

A food dehydrator is a small electrical appliance for drying foods indoors. A food dehydrator has an electric element for heat and a fan and vents for air circulation. Recommended food dehydrators will have key features such as:

- Double wall construction of metal or high grade opaque plastic. Wood is not recommended, because it is a fire hazard and is difficult to clean.
- Enclosed heating elements.
- An adjustable thermostat for regulating temperature from 85°F to 160°F.
- Fan or blower to remove moisture as it evaporates off product.
- Shelves which allow air to move over and across the product.

Nesco/American Harvest
P.O. Box 237
1700 Monroe St.
Two Rivers, WI 54241
Phone: 1-800-288-4545
Website: www.nesco.com



Nesco/American Harvest sells dehydrators, roaster ovens, jet stream ovens, deep fryers, slicers and coffee makers. Nesco sells **vertical air-flow** dehydrators, with the heating element and fan located at the base. These units are widely available in hardware stores, home stores, and farm supply stores. Additional trays can be added to the unit, sometimes up to as many as 20 trays. The **Gardenmaster** has been tested and produces a quality product. **Note:** smaller Nesco units which lack temperature control, or which do not reach high-enough temperatures to ensure the safety of dried product, such as the **Jerky Xpress**, **Snackmaster** (any models), or models with **clear trays**, are **not recommended**.

Excalibur Dehydrators
Excalibur Products
Power Inn Road
Sacramento, CA 95824
Phone: 1-800-875-4254
<http://www.excaliburdehydrator.com/>



Excalibur manufactures a horizontal air-flow dehydrator with the heating element and fan located at the back of the unit. The major advantages of horizontal flow are: it reduces flavor mixture so several different foods can be dried at one time; all trays receive equal heat penetration; and juices or liquids do not drip down into the heating element. These units are not widely available.

Steam Juicers

Mehu-Liisa Steam Juicer (made in Finland) or similar item

***choose stainless steel; not aluminum**

Canning Pantry or EZJuicers
Phone: 1-800-285-9044 1-800-728-1238

<http://www.canningpantry.com/> <http://www.ezjuicers.com/>

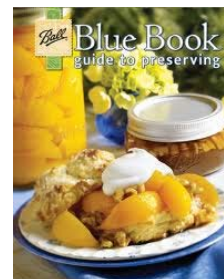
Steam juicers rather effortlessly produce excellent quality, clear juice for making jelly or for canning.

Note: juicers that make juice by pressing fruits or vegetables, rather than by steaming, are **not recommended**.



Supplies, Information and Other Resources

Jarden Home Brands
14611 West Commerce Road
P.O. Box 529
Daleville, IN 47334
Questions about canning or to place an order, phone: 1-800-240-3340
Fax: 1-765-557-3250
Website: <http://www.freshpreserving.com>



Home canning information, recipes, programs; manufacturer of both Ball and Kerr products. Ball and Kerr **regular and 'no sugar needed' pectins** are widely available during the canning season. Also source of information on how to buy the latest version of Ball Blue Book.

Kraft Foods Consumer Resource Center
1 Kraft Court
Glenview, IL 60025
Phone: 1-800-323-0768
Website: <http://www.surejell.com>

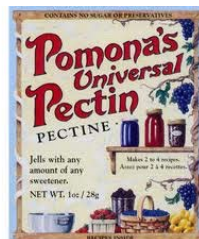


Information on jams, jellies, and pectins, as well as recipes.

Kitchen Krafts
P.O. Box 442
Waukon, Iowa 52172-0442
Phone: 1-800-298-5389
Website: <http://www.kitchenkrafts.com>

Ingredients and supplies for cake decorating, home baking, candymaking and home canning supplies.
Bulk pectin (regular and lite), citric acid and ClearJel. Note: Clear Jel is a modified food starch used in the manufacture of pie fillings, it is not used in making jams and jellies.

Pomona's Universal Pectin
Workstead Industries
P.O. Box 1083
Greenfield, MA 01302
Phone: 1-(413)-772-6816
Website: www.pomonapectin.com



Pomona Universal **no sugar pectin** can be found in some natural food stores, or can be ordered from Workstead Industries. This pectin requires that you add calcium (in addition to no-sugar pectin) which helps ensure that a gel forms.

Print and Web Resources

University of Wisconsin-Extension - Food Safety & Health

Canning bulletins:

- B3570 Canning Salsa Safely
- B2605 Tomatoes Tart and Tasty
- B3345 Canning Meat, Wild Game, Poultry and Fish Safely
- B2267 Homemade Pickles and Relishes
- B1159 Canning Vegetables Safely
- B3278 Freezing Fruits and Vegetables
- B0430 Canning Fruits Safely
- B2909 Making Jams, Jellies and Fruit Preserves

Website: www.foodsafety.wisc.edu

UW-Extension County offices - canning support is available across the state of Wisconsin. To locate your county office, click here: <http://www.uwex.edu/ces/>

National Center for Home Food Preservation: www.uga.edu/nchfp/ (research-tested recipes, video clips, and more...)

Ball Canning's web site: www.freshpreserving.com (research tested recipes and resources)

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