

Cleaning & Maintenance Checklist

After Each Use

- ❑ Wash the lid, bottom, and rack with warm, soapy water—avoid submerging the steam gauge in water
- ❑ Check and clean the pressure regulator weight for any buildup or debris
- ❑ Check and clear the vent pipe - use a small brush, pipe cleaner, or thin wire to remove any food particles or mineral buildup. This ensures steam can escape properly.
- ❑ Inspect the overpressure plug - Look for cracks, brittleness, or deformation. Replace if there are any signs of wear to ensure safety.
- ❑ Clean metal-to-metal sealing surfaces - Wipe with a soft cloth and vinegar solution to remove any food residue or hard water deposits. Avoid abrasives that could scratch the surface.
- ❑ Thoroughly dry all parts with a clean towel to prevent rust or corrosion

Storage

- ❑ Store the pressure canner with the lid upside down on the bottom—do not lock in place
- ❑ Keep in a cool, dry location away from extreme temperatures or humidity
- ❑ Store pressure regulator weight and tools inside the pressure canner for easy access

