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F776 Dial Gauge Inspection and Accuracy

The University of Tennessee Agricultural Extension Service

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Dial Gauge Inspection and Accuracy

Dial gauges should be checked for accuracy and overall condition every year prior to the beginning of canning season. If you use your dial gauge canner throughout year, check it at the same time every year.

DATE: _____

CONDITION OF GAUGE:

- Good
 Rusty
 Broken, cracked
 Interior moisture
 Cover too scratched to read

Comments: _____

ACCURACY OF DIAL GAUGE:

Results:

When MASTER reads 5 psi, YOUR GAUGE reads _____ psi. (*psi = pounds per square inch*)

When MASTER reads 11 psi, YOUR GAUGE reads _____ psi.

When MASTER reads 15 psi, YOUR GAUGE reads _____ psi.

RECOMMENDATION:*

_____ Your gauge reads high or low by **two (2) pounds (psi) or less**; you may use it with the following compensation: (check one)

- Your gauge reads up to two (2) pounds **higher** than the master gauge; you **must add** that amount of difference to the required pressure so you don't underprocess your food.

For example, if the MASTER gauge reads 11 psi and your gauge reads 12 psi (1 pound higher than the master gauge), process at 12 psi when the instructions say 11 psi, or 13 psi when the instructions say 12 psi, or 7 psi when the instructions say 6 psi, etc.

- Your gauge reads up to two (2) pounds **lower** than the master gauge; you may subtract the same amount it differs from the required pressure. (In this case, you may also use the pressure stated in the instructions for added safety.)

For example, if the MASTER gauge reads 11 psi and your gauge reads 10 psi (1 pound lower than the master gauge), you may process at 10 psi when the instructions say 11 psi, or 11 psi when the instructions say 12 psi, or 5 psi when the instructions say 6 psi, etc.

_____ Your gauge reads high or low by **more than two (2) pounds**, replace.

I have tested your home pressure canner gauge and have indicated the results and recommendations. Always follow these recommendations as well as the manufacturer's instructions for your particular canner. Extension does not assume any liability in the use of the above pressure canner.

When canning foods, it is important to follow the correct processing times exactly to prevent possible spoilage and foodborne illness. Your county Extension office has information on recommended processing times.

Extension Agent: _____