



PRESSURE CANNING ALTITUDE CHART

ADJUSTING FOR ALTITUDE

It takes longer for water to boil at a higher altitude because the air pressure is lower. Further, water evaporates faster but gases expand more. For those of you living in higher altitudes, chances are you have already learned to adjust your cooking and baking recipes. When pressure canning, the total processing time per recipe remains the same but the pounds of pressure must be adjusted based on the number of feet you are above sea level. Use this simple chart to make adjustments for either a dial-gauge or weighted-gauge pressure canner.

PRESSURE CANNING ALTITUDE CHART		
Altitude in Feet	Dial-Gauge Canner	Weighted-Gauge Canner
0-1000	10	10
1001-2000	11	15
2001-4000	12	15
4001-6000	13	15
6001-8000	14	15
8001-10,000	15	15