

# CAUTION! READ THESE IMPORTANT SAFEGUARDS!

When using pressure cookers, basic safety precautions should always be followed:

1. Read all instructions.
2. Do not touch hot surfaces. Use handles and pot holders.
3. Close supervision is necessary when the pressure cooker/canner is used near children.
4. Do not place the pressure cooker/canner in a heated oven.
5. Extreme caution must be used when moving a pressure cooker/canner containing hot liquids.
6. Do not use pressure cooker/canner for other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operating Instructions beginning on page 6 of this booklet.
8. Never fill the unit over  $\frac{3}{4}$  full when cooking; however, when cooking foods that expand such as dried fruits, or vegetables, the unit must never be over  $\frac{1}{2}$  full. One-half full means the food, as well as all other ingredients and liquids combined.
9. Do not cook foods such as applesauce, beans, cranberries, pearl barley, oatmeal or other cereals, rice, split peas, noodles, macaroni, rhubarb, or spaghetti. These foods tend to foam, froth, and sputter, and may block the pressure release device (steam vent). Refer to page 4 "Suitable Foods" for additional information and listings.
10. Always check the pressure release devices for clogging before use.
11. Do not open the pressure cooker/canner until the unit has cooled and internal pressure has been released. Gauge should read zero at this time. Remove pressure regulator weight. Any pressure in the cooker can be hazardous. See Operating Instructions beginning on page 6 of this booklet.
12. Do not use this pressure cooker/canner for pressure frying with oil (broasting).
13. Always make sure that the pressure regulator weight vent pipe opening is clean and you can see through it. Read page 6 "Cleaning Vent Pipe."
14. Never loosen wing nuts until the steam pressure gauge registers zero and you have allowed any remaining pressure to escape by removing the Pressure Regulator Weight.
15. Do not subject your cooker/canner to sudden extreme temperature changes as this will cause expansion or contraction which can crack a cast aluminum utensil. Do not move a cooker from a cold storage area directly onto a hot flame or element. Do not add cold water to a cooker/canner which has boiled dry and is still hot. Do not cool a hot cooker/canner suddenly by pouring cold water on it or wrapping cold wet towels around it.
16. When normal operating pressure is reached, turn the heat down so all the liquid, which creates steam, does not vent out.
17. Be sure that handles are assembled and fastened properly before each use. Cracked, broken or charred handles should and must be replaced. The No. 64 Bakelite wing nut should be threaded into the No. 54 clamp bolt four (4) complete revolutions before bringing assembly into the hold down position. When all the wing nuts are in hold down position, tighten all evenly.
18. ALL-AMERICAN Pressure Cooker/Canners are NOT recommended for use on glass top/flat ranges because its weight may cause the glass/ceramic to break. The diameter of the canner is also larger than most burners, and may cause heat to transfer outward and damage the surrounding surface.

**19. SAVE THESE INSTRUCTIONS.**