

ALL AMERICAN®

HEAVY CAST ALUMINUM PRESSURE CANNER / COOKERS

THE PROFESSIONAL QUALITY PRESSURE CANNER / COOKERS WITH THE EXCLUSIVE "METAL-TO-METAL" SEAL



Only ALL-AMERICAN Pressure Canner/Cookers feature an exclusive, precision machined "metal-to-metal" sealing system. Positive action clamping locks align the cover to the base, forming a steam-tight seal. At the same time, this metal-to-metal seal automatically permits venting under unusual pressure conditions, providing an extra margin of safety over conventional rubber or composition gasketed cookers.

- 1** Sturdy Bakelite top handle
- 2** Easy-to-read geared steam gauge
- 3** 5, 10 and 15 pound pressure regulator weight
- 4** Smooth, easy-to-clean satin finish
- 5** Easy on-off cover
- 6** Exclusive metal-to-metal seal – no gaskets to crack, burn, replace or clean
- 7** Positive action clamping wing nuts permit easy opening and closing
- 8** Double thickness edges for additional protection on these points of heaviest wear
- 9** Automatic overpressure release







 DESIGNED AND
MANUFACTURED
IN THE USA



Since 1930, ALL-AMERICAN Pressure Canner/Cookers have offered the best and safest method for home canning. The USDA recommends pressure canning as the only safe way to can meat, fish, poultry and vegetables. Pressure canner/cookers are available in a full range of sizes – big enough for preparing large quantities of food and pressure cooking inexpensive meat cuts to juicy tenderness quickly and easily.

Only ALL-AMERICAN Pressure Canner/Cookers feature an exclusive, precision machined “metal-to-metal” sealing system. Positive action clamping locks align the cover to the base, forming a steam-tight seal. Since the seal does not use a gasket, the cover can be easily opened and closed. ALL-AMERICAN Pressure Canner/Cookers make it easy to can fish, meat, vegetables and fruits – it’s the only method the USDA recommends for low-acid foods. All models feature a readable pressure gauge for accurate pressure control and an easy-to-read, 8½ x 11” Instruction and Recipe Book.

ALL SIX PRESSURE CANNER/COOKERS FEATURE OUR EXCLUSIVE METAL-TO-METAL SEAL

Model Number	Regular Mason Jar Capacity		Size and Specifications						
	Pint Jars	Quart Jars	Overall Height (inches)	Inside Diameter (inches)	Weight of Unit only (pounds)	Shipping Weight	Unit Pack	Ctn. Cubic Feet	Carton Dimensions Single Unit (inches)
 No. 910 Canner/Cooker 10½ qt. liquid capacity Includes 1 rack	7	4	12¾	10¼	11½	16	1	1.3	13¼ x 12½ x 13½
 No. 915 Canner/Cooker 15½ qt. liquid capacity Includes 1 rack	10	7	12¾	12¼	15	21	1	1.8	15½ x 14½ x 13½
 No. 921 Canner/Cooker 21½ qt. liquid capacity Includes 2 racks	19	7	15¾	12¼	17¾	24	1	2.2	15½ x 14½ x 16¾
 No. 925 Canner/Cooker 25 qt. liquid capacity Includes 2 racks	19	7	17¾	12¼	18¼	25	1	2.4	15½ x 14½ x 18½
 No. 930 Canner/Cooker 30 qt. liquid capacity Includes 2 racks	19	14	19¾	12¼	21¼	30	1	3.3	17 x 16¾ x 20
 No. 941 Canner/Cooker 41½ qt. liquid capacity Includes 2 racks	32	19	19¾	15¼	33	39	1	4.3	19 x 19 x 20½

ALL-AMERICAN Pressure Cooker/Canners are **NOT** suitable for glass/flat top ranges and are for home use only.



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