

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 handle
- 2** Easy-to-read geared steam gauge
- 3** 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



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 a new easy-to-read, 8½ x 11” Instruction and Recipe Book.

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

		Regular Mason Jar Capacity		Size and Specifications						
Model Number		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	7	4	11¾	10¾	11½	14	1	1.3	13¾ x 12½ x 13½
	No. 915 Canner/Cooker 15½ qt. liquid capacity	10	7	12¾	12¾	15	19	1	1.8	15½ x 14½ x 13½
	No. 921 Canner/Cooker 21½ qt. liquid capacity	19	7	15¾	12¾	17¾	22	1	2.2	15½ x 14½ x 16¾
	No. 925 Canner/Cooker 25 qt. liquid capacity	19	7	16¾	12¾	18¾	23	1	2.4	15½ x 14½ x 18½
	No. 930 Canner/Cooker 30 qt. liquid capacity	19	14	19	12¾	21¾	28	1	3.8	17¾ x 17¾ x 20¾
	No. 941 Canner/Cooker 41½ qt. liquid capacity	32	19	19	15¾	33	40	1	4.3	19 x 19 x 20½



LISTED

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