

[Manuals.plus](#) /

› [All American](#) /

› All American 1930 Model 921 21.5-Quart Pressure Cooker/Canner Instruction Manual

All American 921

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Model: 921 | Brand: All American

1. INTRODUCTION AND OVERVIEW

The All American 1930 Model 921 is a 21.5-quart pressure cooker and canner designed for home use. It features a unique metal-to-metal sealing system, eliminating the need for gaskets, and is constructed from high-grade cast aluminum for durability. This appliance is suitable for use on gas, electric, or flat top stoves. This manual provides essential information for the safe and effective operation and maintenance of your pressure cooker/canner.



Image: The All American 1930 Model 921 Pressure Cooker/Canner, showcasing its robust design and key components like the pressure dial gauge and regulator weights.

2. SAFETY INFORMATION

Always prioritize safety when operating a pressure cooker/canner. Failure to follow instructions can result in serious injury or damage to the appliance.

- **USDA Recommendation:** The USDA recommends pressure canning as the only safe method for canning low-acid foods such as meats, vegetables, and certain fruits.
- **Heavy Appliance:** This unit is heavy. Always place the canner on the stove before adding contents. Avoid moving the canner when it is filled with jars and water.
- **Stovetop Compatibility:** Ensure your stovetop can support the weight and size of the canner. Using it on a burner that is too small for the canner's base can cause heat to concentrate on the cooktop, potentially damaging flat cooktops.

- **Lid Sealing:** Always align the pot and lid arrows. Tighten the wing nuts correctly, two at a time across from each other, gently at first, then tighten firmly in the same cross-pattern to ensure an even, steam-tight seal.
- **Pressure Monitoring:** Monitor the pressure gauge and regulator weight carefully during operation. Never force open a canner under pressure.
- **Cleaning Products:** Aluminum can react with certain cleaning products, leading to pitting or damage. Use only mild soap and a soft sponge for cleaning.
- **Proposition 65 Warning:** This product may expose you to chemicals known to the State of California to cause cancer and birth defects or other reproductive harm. For more information, go to www.P65Warnings.ca.gov.

3. SETUP

Before first use, and periodically thereafter, ensure proper assembly and lubrication.

Initial Cleaning

Wash the canner body, lid, and all components with warm, soapy water. Rinse thoroughly and dry completely before assembly.

Lid Assembly and Lubrication

Apply a thin coat of olive oil or petroleum jelly (Vaseline, unscented) to the metal-to-metal sealing surfaces of the lid and pot rim. This ensures a proper seal and prevents sticking. Avoid scented products as they may contain abrasives.

ALL AMERICAN 1930

Easy-to-Read
Pressure Dial Gauge

5, 10, and 15 Lb. Pressure
Regulator Weights

Metal-to-
Metal Seal

High-Grade
Cast Aluminum



Made in the USA

Canning Rack
Included

The 921

Canning and pressure cooking recipes included.

Image: Detailed diagram highlighting key features of the All American Pressure Canner, including the pressure dial gauge, regulator weights, and metal-to-metal seal.

Vent Pipe Replacement

If replacing the vent pipe, ensure the new pipe is securely installed. Apply a couple of drops of olive oil to the threads of the new vent pipe before installation.

Video: Instructions for replacing the vent pipe on an All American Pressure Canner. This video demonstrates applying olive oil to the threads and securing the new vent pipe.

Wing Nuts, Pins, and Bayonet Clamps Replacement

Periodically inspect and replace worn wing nuts, pins, or bayonet clamps to maintain a secure seal. Use a punch and hammer to tap the pin until flush during replacement. Exercise caution to avoid damaging the edges of the hole, as this could compromise pressure maintenance.

Video: Guide on replacing wing nuts, pins, and bayonet clamps on an All American Pressure Canner. This video shows the process of tapping pins into place.

Overpressure Plug Replacement

The overpressure plug is a critical safety feature. Inspect it regularly for wear and replace if damaged. This plug is designed to release excess pressure if other safety mechanisms fail.

Video: Demonstration of replacing the overpressure plug on an All American Pressure Canner. This video highlights the importance of this safety component.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective pressure cooking or canning.

Preparation and Loading

- Place the canning rack at the bottom of the canner.
- Add the recommended amount of water for your recipe (typically 2-3 inches for canning). For pressure cooking, follow specific recipe guidelines.
- Carefully place jars (for canning) or food (for pressure cooking) into the canner.



VERSATILE & HIGH CAPACITY

Handles both pressure canning and cooking of large batches, saving time while preserving more food at once.

Image: The All American Pressure Canner loaded with jars, demonstrating its versatile and high-capacity use for canning.

Sealing and Heating

- Place the lid on the canner, aligning the arrows on the lid and pot.
- Tighten the wing nuts in a cross-pattern, two at a time, until the lid is securely sealed.
- Place the canner on a suitable heat source.
- Heat the canner on high until a steady stream of steam escapes from the vent pipe. Allow steam to vent for 7-10 minutes to ensure all air is expelled.
- Place the appropriate pressure regulator weight (5, 10, or 15 lb) onto the vent pipe.

Video: A comprehensive guide to using the All American Pressure Cooker Canner, covering preparation, sealing, and pressure regulation.

Pressure Control and Processing

- Once the regulator weight begins to jiggle or rock gently, indicating the desired pressure has been reached, reduce the heat to maintain a steady pressure.

- Process for the time specified in your recipe.
- The pressure gauge provides visual confirmation of internal pressure.

Video: Explanation of the safety features of the All American Pressure Canner, including the pressure gauge and regulator weight, and how they contribute to safe operation.

Cooling and Opening

- After processing, turn off the heat and allow the canner to cool naturally until the pressure gauge reads zero and no steam escapes when the regulator weight is gently nudged.
- Remove the regulator weight.
- Unscrew the wing nuts in a cross-pattern and carefully remove the lid, tilting it away from you to avoid steam burns.

5. MAINTENANCE

Proper maintenance ensures the longevity and safe operation of your All American pressure cooker/canner.

- **Cleaning:** After each use, wash all parts with warm, soapy water and a soft sponge. Rinse thoroughly and dry immediately to prevent water spots or mineral buildup. Avoid abrasive cleaners or harsh chemicals that can damage the aluminum.
- **Mineral Buildup:** To minimize mineral buildup from hard water, consider using filtered, distilled, or pre-boiled water for canning. If buildup occurs, a mild solution of vinegar and water can be used, but always rinse thoroughly.
- **Lid Lubrication:** Reapply a thin coat of olive oil or petroleum jelly to the metal-to-metal sealing surfaces every 3-4 uses to maintain a proper seal and ease of opening/closing.
- **Gauge Inspection:** The steam gauge should be replaced yearly to ensure accurate pressure readings.
- **Component Check:** Regularly inspect the vent pipe, overpressure plug, wing nuts, and bayonet clamps for any signs of wear or damage. Replace components as needed.

6. TROUBLESHOOTING

Address common issues that may arise during operation.

- **Vapor Lock:** If the canner experiences a vapor lock at zero pressure, gently loosen two clamp screws with a paper towel-wrapped flat-head screwdriver. Allow it to sit for a few moments until the lid can turn freely. If stuck, use a dish towel-wrapped screwdriver to gently pry the lid under the arms. Always protect the aluminum surface.
- **Uneven Sealing/Steam Leaks:** Ensure the lid and pot arrows are aligned and the metal-to-metal sealing surfaces are clean and lubricated. Tighten the wing nuts evenly in a cross-pattern. Uneven tightening can lead to steam leaks and premature wear on components.
- **Pressure Fluctuations:** Adjust heat gradually to maintain a steady pressure. Sudden changes in heat can cause pressure to fluctuate. Ensure the regulator weight is clean and free of obstructions.

7. SPECIFICATIONS

Brand	All American
Model Number	921
Capacity	21.5 Quarts (approx. 19 pint jars or 7 quart jars)
Material	Aluminum
Color	Silver
Product Dimensions (D x W x H)	12.25"D x 12.25"W x 15.37"H
Item Weight	17.8 Pounds
Compatible Stovetops	Gas, Electric, Flat Top Stoves
Closure Type	Snap
Manufacturer	Wisconsin Aluminum Foundry



MODEL	CAPACITY	PINT JARS*	QUART JARS*
921	21.5 _{QT}	18	7
*Number of jars are approximate and will vary with the jar brand and style.			

Image: Visual representation of the Model 921's capacity, showing it holds 21.5 quarts, approximately 18 pint jars or 7 quart jars.

SIZED FOR ALL YOUR NEEDS

American-made kitchen
tools, designed to last
generations.



MODEL	CAPACITY	DIMENSIONS (W x H)	RECOMMENDED HEAT SOURCE*
910	10.5 QT	10.25in. x 11.75in.	Gas/Electric Range
915	15.5 QT	12.25in. x 12.25in.	Gas/Electric Range
921	21.5 QT	12.25in. x 15.38in.	Gas/Electric Range
925	25 QT	12.25in. x 16.75in.	Gas/Electric Range/ Industrial Outdoor Kitchens
930	30 QT	12.25in. x 19.0in.	Industrial Outdoor Kitchens
941	41.5 QT	15.25in. x 19.0in.	Industrial Outdoor Kitchens

*Always measure the available space in your kitchen between your heat source and your ventilation hood/microwave. Not Induction Burner compatible.

Image: Comparison table of various All American Pressure Canner models, detailing capacity, dimensions, and recommended heat sources.

8. WARRANTY

The All American 1930 Model 921 Pressure Cooker/Canner comes with a manufacturer's warranty. For specific details regarding coverage, terms, and conditions, please refer to the warranty documentation included with your product or contact the manufacturer directly.

9. SUPPORT

For assistance with your All American pressure cooker/canner, including inquiries about replacement parts, service, or additional manuals, please contact Wisconsin Aluminum Foundry, the manufacturer. Contact information can typically be found on their official website or in the product packaging.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question