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All American 74

Instruction and Recipe Book

For All American Pressure Cookers/Canners

Model: 74

INTRODUCTION

This manual provides comprehensive instructions and recipes for the safe and effective use of your All American Pressure Cooker/Canner. It is designed to assist users in understanding the features, operation, maintenance, and safety precautions associated with the unit. Please read this manual thoroughly before operating your pressure cooker/canner to ensure optimal performance and safety.

COOKING & CANNING WITH **THE ALL-AMERICAN®** PRESSURE COOKER/CANNER



The professional quality deluxe cast aluminum Pressure Cooker/Canners with the exclusive “Metal-To-Metal” seal.

INSTRUCTIONS & RECIPES



ALL AMERICAN®

Image: Front cover of the instruction and recipe book, featuring several All American pressure cookers.

SAFETY INFORMATION

Operating a pressure cooker requires adherence to specific safety guidelines to prevent accidents and ensure proper food processing. Always prioritize safety when using the unit.

General Safety Precautions:

- Always read and understand all instructions before use.
- Do not overfill the pressure cooker. Follow recommended fill levels for canning and cooking.
- Ensure the lid is properly sealed and locked before applying heat.
- Never force the lid open while the unit is pressurized. Allow pressure to release naturally or according to instructions.
- Keep hands and face away from the steam vent and pressure regulator during operation.
- Regularly inspect all parts, especially the gasket and pressure gauge, for wear or damage.
- Use only genuine All American replacement parts.
- Do not use the pressure cooker on a heat source that exceeds its base diameter, as this can damage the unit.

SETUP AND FIRST USE

Before using your All American Pressure Cooker/Canner for the first time, it is important to prepare it correctly.

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage if desired.
2. **Initial Cleaning:** Wash the cooker body, lid, and all removable parts with warm, soapy water. Rinse thoroughly and dry completely.
3. **Lid Assembly:** Ensure the metal-to-metal seal is clean and free of debris. Align the lid with the body and secure it according to the specific model's locking mechanism.
4. **Pressure Gauge Installation:** If the pressure gauge is not pre-installed, follow the instructions provided with the gauge for proper attachment. Ensure it is securely fastened and calibrated if necessary.
5. **Vent Pipe and Regulator:** Confirm the vent pipe is clear and the pressure regulator weight is correctly placed on the vent pipe.

OPERATING INSTRUCTIONS

This section outlines the general steps for operating your pressure cooker/canner. Refer to the recipe section for specific cooking and canning procedures.

General Operation Steps:

1. **Add Liquid:** Pour the required amount of liquid (water or broth) into the cooker. Ensure it meets the minimum liquid requirement for your model.
2. **Place Food/Jars:** Carefully place food items or canning jars onto the rack inside the cooker. Do not allow jars to touch the sides or each other.
3. **Secure Lid:** Place the lid on the cooker body, aligning the arrows or marks, and rotate to lock it securely. Ensure the metal-to-metal seal is properly engaged.
4. **Heat Application:** Place the cooker on a suitable heat source. Begin heating on high until a steady stream of steam escapes from the vent pipe.
5. **Vent Steam:** Allow steam to vent for a specified time (usually 5-10 minutes) to ensure all air is expelled from the cooker. This is crucial for accurate pressure readings.
6. **Apply Pressure Regulator:** Place the pressure regulator weight onto the vent pipe. The pressure will begin to build.
7. **Monitor Pressure:** Once the desired pressure is reached (indicated by the pressure gauge), reduce heat to maintain a steady pressure.
8. **Process Time:** Maintain the required pressure for the specified processing time according to your recipe or

canning guidelines.

9. **Cool Down:** After the processing time, turn off the heat. Allow the pressure to drop naturally until the pressure gauge reads zero. Do not attempt to cool the cooker rapidly unless specified by a recipe.
10. **Open Lid:** Once pressure is fully released, remove the pressure regulator weight and carefully open the lid away from your face to avoid steam burns.
11. **Remove Contents:** Carefully remove the cooked food or canned jars using appropriate tools.

MAINTENANCE AND CARE

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. For stubborn food residue, soak the cooker. Avoid abrasive cleaners or scouring pads that can damage the aluminum finish.
- **Drying:** Dry all parts thoroughly before storage to prevent water spots or corrosion.
- **Storage:** Store the cooker with the lid inverted on the body to allow air circulation and prevent odors. Do not store the lid tightly sealed on the cooker.
- **Vent Pipe:** Periodically check the vent pipe for blockages. Use a small brush or pipe cleaner if necessary to ensure it is clear.
- **Pressure Gauge:** Handle the pressure gauge with care. Avoid dropping or subjecting it to impacts. Consider having it checked for accuracy annually by a qualified service center.
- **Metal-to-Metal Seal:** Keep the sealing surfaces on both the lid and body clean and free of nicks or scratches. This unique seal does not require a rubber gasket.

TROUBLESHOOTING

This section addresses common issues you might encounter and provides solutions.

Problem	Possible Cause	Solution
Pressure not building.	Lid not sealed properly; vent pipe blocked; insufficient heat.	Ensure lid is locked correctly. Check vent pipe for obstructions. Increase heat.
Steam escaping from lid.	Lid not aligned; metal-to-metal seal dirty or damaged.	Re-align and re-lock lid. Clean sealing surfaces. Inspect for damage.
Pressure drops during processing.	Heat too low; sudden temperature change.	Increase heat slightly to maintain pressure. Avoid drafts.
Food undercooked.	Insufficient processing time or pressure.	Ensure correct pressure and time are maintained. Verify gauge accuracy.

If you encounter issues not listed here, or if solutions do not resolve the problem, please contact All American customer support.

SPECIFICATIONS

Product Dimensions: 10.71 x 8.31 x 0.2 inches

Item Weight: 3.2 ounces

Model Number: 74

Manufacturer: All American

ASIN: B000S8ER5I

First Available: June 20, 2007

WARRANTY AND SUPPORT

For information regarding product warranty, replacement parts, or technical support, please contact the manufacturer directly. The All American brand is committed to providing quality products and assistance to its customers.

You can visit the official All American store for more information: [All American Store](#)

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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.

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