Tefal 32406059009

T-fal Aluminum Pressure Canner - 22 Quart

Model: 32406059009 | Brand: Tefal

Introduction

The T-fal Polished Aluminum 22 Qt. Canner & Pressure Cooker is a versatile kitchen appliance designed for efficient and safe food preparation and preservation. It combines heat, steam, and pressure to significantly reduce cooking times, making it ideal for roasts, soups, stews, chili, and various canning needs. Its durable aluminum construction ensures even heating and long-lasting performance. This manual will guide you through its features, setup, operation, and maintenance to ensure optimal use.

Product Overview

Your T-fal 22-Quart Pressure Canner is engineered for both safety and convenience. It features a heavy-gauge aluminum construction for durability and rustproof performance. The unit includes a selective pressure control, a vent tube for steam release, and a secure locking system for safe operation. Two cooking racks are provided to maximize canning space.



Figure 1: T-fal 22-Quart Pressure Canner and included accessories.

Key Features:

- **Durable Aluminum Construction:** Provides long-lasting performance and even heat distribution.
- **22-Quart Capacity:** Can hold 16 pint-size jars, 26 half-pint jars (double stacked), or 7 quart-size jars.
- **3 PSI Settings:** Offers versatile cooking options for different food types.
- **Secure Locking System:** Ensures safe opening and closing.
- **Pressure Gauge & Vent Tube:** For precise pressure monitoring and safe steam release.
- **Two Cooking Racks:** Maximizes canning space.
- **Compatibility:** Works with gas and electric cooktops.

Setup

1. Unpacking and Initial Cleaning:

Carefully remove all packaging materials and inspect the pressure canner for any damage. Before first use, wash the canner body and lid with warm, soapy water using a soft sponge. Rinse thoroughly and dry. Ensure all components, especially the gasket and valves, are clean and free of debris.



Figure 2: Hand-washing the cooling rack for initial cleaning.

2. Placement:

Place the pressure canner on a stable, level surface on your gas or electric stovetop. Ensure there is adequate clearance around the unit for safe operation and steam release.

3. Water Test (First Use Only):

To familiarize yourself with the pressure canner's operation and ensure all seals are working correctly, perform a water test before first food use. Fill the canner to the maximum fill line with water. Secure the lid and bring to pressure. Follow the pressure release instructions to safely depressurize the unit.

Video 1: Demonstrating the T-fal Ultimate Stainless Steel Pressure Cooker, including a water test for initial setup. Note: This video is for a similar model but demonstrates relevant setup steps.

Operating Instructions

1. Filling the Canner:

Place the appropriate cooking rack(s) at the bottom of the canner. Add the required amount of water according to your recipe. For canning, ensure water levels are appropriate for jar size, typically covering jars by at least 1 inch. The interior of the pot has measurement lines for convenience (1/3, 1/2, max 2/3).



Figure 3: The 22-quart capacity allows for canning multiple jars simultaneously.

2. Securing the Lid:

Align the lid with the canner body. The secure locking system ensures the lid is properly seated and locked before pressure can build. Push the T-fal logo button on the lid to engage the locking mechanism. A red button will pop out, indicating it is sealed.



Figure 4: Engaging the secure locking system for safe operation.

3. Setting Pressure:

Adjust the pressure control knob on the lid to your desired PSI setting. The T-fal pressure canner offers three settings:

- **Setting 1 (5 PSI):** For vegetables and delicate foods.
- **Setting 2 (10 PSI):** For meats.
- **Setting 3 (15 PSI):** For canning.



Figure 5: The pressure control knob allows selection of 5, 10, or 15 PSI.

4. Cooking:

Place the canner on the stovetop and turn on the heat. The pressure gauge will indicate the internal pressure. Maintain the recommended pressure for the duration specified in your recipe. The canner reduces cooking times by up to 70% compared to conventional methods.

Video 2: A detailed review of the T-fal 22 Qt pressure canner, highlighting its features and ease of use for canning.

5. Pressure Release:

Once cooking is complete, turn off the heat. Allow the pressure to release naturally or use the steam release valve for a quick release, as per your recipe's instructions. Do not attempt to open the lid until the pressure gauge reads zero and the red button is fully depressed.

Maintenance

1. Cleaning:

After each use, clean the canner body and lid thoroughly. Hand-wash with warm, soapy water and a soft sponge.

Avoid abrasive cleaners or scouring pads that could damage the polished aluminum finish. The pot and lid are not dishwasher safe.



Figure 6: The durable aluminum construction ensures long-lasting use.

2. Gasket and Valve Care:

Regularly inspect the lid gasket for cracks or wear. A worn gasket can prevent the canner from sealing properly. Also, ensure the vent tube and pressure control valve are clear of any food particles or blockages. Refer to the user manual for detailed instructions on removing and cleaning these components.

Troubleshooting

If you encounter any issues with your T-fal Pressure Canner, please refer to the detailed troubleshooting section in the included User Manual (PDF). Common issues and their solutions include:

- **Canner not reaching pressure:** Check lid alignment, ensure gasket is clean and properly seated, verify sufficient liquid inside.
- **Steam escaping from lid:** Re-align lid, check gasket for damage or debris, ensure pressure control knob is set correctly.
- **Pressure gauge not moving:** Verify heat source is adequate, check vent tube for blockages.

Specifications

Feature	Detail
Brand	Tefal
Model Number	32406059009
Capacity	22 Quarts
Material	Aluminum
Color	Silver
Product Dimensions	19.33"D x 15.39"W x 16.26"H
Item Weight	14.8 Pounds
Compatible Stovetops	Gas, Electric
Operation Mode	Manual
Dishwasher Safe	No

Warranty and Support

The T-fal Aluminum Pressure Canner comes with a one-year warranty. For detailed warranty information, product support, or to order replacement parts, please refer to the official User Manual provided with your product or visit the T-fal website. You can also find the User Manual PDF here.

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