

## Barton 99901-99904

# Barton 8-Quart Aluminum Pressure Canner Instruction Manual

Brand: Barton | Model: 99901-99904

## 1. INTRODUCTION

Thank you for choosing the Barton 8-Quart Aluminum Pressure Canner. This versatile appliance is designed for efficient and safe cooking and canning, suitable for various stovetops including gas and electric. It significantly reduces cooking times while preserving nutrients. Please read this manual thoroughly before first use to ensure proper operation and safety.

## 2. SAFETY INFORMATION

Your Barton Pressure Canner is equipped with multiple safety features to ensure secure operation. Always adhere to the following guidelines:

- **Read Instructions:** Always read and understand all instructions before operating the pressure canner.
- **Safety Features:** The canner includes a self-locking valve, limit valve, anti-blocking lid, safety valve, and pressure release window. Ensure all components are clean and functioning correctly before each use.
- **Never Force Open:** Do not attempt to force open the lid while the canner is pressurized. Wait until the pressure has fully released and the locking mechanism disengages.
- **Proper Filling:** Do not overfill the canner. Follow recipes and guidelines for appropriate liquid levels to prevent blockages and ensure safe pressure buildup.
- **Inspect Gasket:** Regularly inspect the sealing gasket for cracks, tears, or wear. Replace if damaged to maintain a proper seal.
- **Heat-Resistant Handles:** The handles are designed to be heat-resistant. Always use caution and oven mitts when handling a hot canner.
- **Ventilation:** Use the pressure canner in a well-ventilated area.

## 3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your pressure canner:

- **Pot Body:** The main container for food and liquid.
- **Lid:** Seals the pot to create a pressurized environment.

- **Pressure Regulator/Weight:** Controls and maintains the desired pressure level.
- **Safety Valve:** A secondary safety mechanism to release excess pressure.
- **Gasket/Sealing Ring:** Creates an airtight seal between the lid and the pot.
- **Handles:** For safe handling and transport of the canner.
- **Pressure Gauge:** Displays the internal pressure of the canner.



Figure 1: Fully assembled Barton 8-Quart Aluminum Pressure Canner.



Figure 2: Pressure Canner with lid open, revealing the interior and handles.



Figure 3: Close-up view of the lid, highlighting the pressure gauge and safety valves.



Figure 4: Disassembled pressure canner components, including the pot, lid, sealing gasket, and pressure regulator.

## 4. SETUP

Before using your pressure canner for the first time, follow these steps:

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Wash the pot body, lid, and all removable parts (gasket, pressure regulator, etc.) with warm, soapy water. Rinse thoroughly and dry.
3. **Inspect:** Check the sealing gasket for any signs of damage or wear. Ensure the pressure regulator, safety valve, and pressure gauge are clear of any obstructions.
4. **Assemble Gasket:** Place the sealing gasket securely into the groove on the underside of the lid.
5. **Attach Pressure Regulator:** Ensure the pressure regulator is correctly seated on its stem on the lid.

## 5. OPERATING INSTRUCTIONS

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

1. **Prepare Food:** Prepare your food or jars according to your recipe.
2. **Add Water:** Pour the recommended amount of water into the pressure canner pot. For canning, ensure water level is appropriate for your jars (typically 2-3 inches).
3. **Load Canner:** Place your food or jars into the canner. For canning, use a rack at the bottom to keep jars off the pot's base.
4. **Secure Lid:** Align the lid with the pot body and rotate the handle until it locks securely into place. The self-locking valve will engage.
5. **Heat:** Place the canner on a suitable stovetop (gas or electric) and turn the heat to high.
6. **Vent Steam:** Allow steam to escape steadily from the vent pipe for 10 minutes before placing the pressure regulator on the vent pipe. This ensures all air is expelled from the canner.
7. **Build Pressure:** Place the pressure regulator on the vent pipe. The pressure will begin to build inside the canner. Monitor the pressure gauge.
8. **Maintain Pressure:** Once the desired pressure (e.g., 10 PSI for many recipes) is reached, reduce the heat to maintain a steady pressure. Avoid large fluctuations.
9. **Process:** Cook or process your food for the time specified in your recipe.
10. **Depressurize:** After the processing time is complete, turn off the heat. Allow the canner to cool naturally until the pressure gauge reads zero and the locking mechanism disengages. Do not attempt to cool the canner rapidly with cold water.
11. **Open Canner:** Once fully depressurized, carefully remove the pressure regulator and then open the lid away from your face to avoid residual steam.
12. **Remove Food:** Carefully remove your cooked food or canned jars.

## 6. MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and safe operation of your pressure canner:

- **Cleaning:** The pot body and lid are dishwasher safe. For best results, hand wash with warm, soapy water and a non-abrasive sponge.
- **Gasket Care:** Remove the sealing gasket after each use, wash it, and allow it to dry completely before storing. This prevents odors and prolongs its life.
- **Valve Inspection:** Regularly check the vent pipe, pressure regulator, and safety valve for any food particles or blockages. Clean with a small brush or pipe cleaner if necessary.
- **Storage:** Store the canner with the lid inverted on the pot to allow air circulation and prevent odors.

## 7. TROUBLESHOOTING

If you encounter issues with your pressure canner, refer to these common solutions:

Problem	Possible Cause	Solution
Lid will not seal or leaks steam	Gasket improperly seated, damaged gasket, food debris on rim, insufficient liquid.	Ensure gasket is correctly placed. Inspect and replace damaged gasket. Clean pot rim and lid. Add more liquid if needed.
Pressure not building	Lid not sealed properly, vent pipe blocked, insufficient heat, damaged pressure regulator.	Check lid seal. Clear vent pipe. Increase heat. Inspect and replace pressure regulator if faulty.

Problem	Possible Cause	Solution
Pressure gauge not working	Gauge port blocked, faulty gauge.	Ensure gauge port is clear. If issue persists, the gauge may need replacement or professional calibration.
Excessive steam release from safety valve	Overpressure, faulty pressure regulator.	Reduce heat immediately. Check pressure regulator for proper function and cleanliness.

## 8. SPECIFICATIONS

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- **Brand:** Barton
- **Model Number:** 99901-99904
- **Capacity:** 8 Quarts
- **Material:** Aluminum
- **Color:** Silver
- **Finish Type:** Brushed
- **Product Dimensions:** 18"D x 11"W x 9"H
- **Item Weight:** 5.5 Pounds
- **Special Feature:** Gas Stovetop Compatible
- **Control Method:** Touch
- **Operation Mode:** Automatic
- **Dishwasher Safe:** Yes
- **UPC:** 812365031175

## 9. WARRANTY AND SUPPORT

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For warranty information, product support, or to purchase replacement parts, please contact Barton customer service. Refer to the product packaging or the official Barton website for the most current contact details.