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› Barton 22-Quart Aluminum Pressure Canner & Cooker (Model 99902) Instruction Manual

Barton 99902

Barton 22-Quart Aluminum Pressure Canner & Cooker (Model 99902) Instruction Manual

Model: 99902 | Brand: Barton

INTRODUCTION

This manual provides essential instructions for the safe and effective use of your Barton 22-Quart Aluminum Pressure Canner and Cooker. Designed for both pressure canning and boiling water canning, this appliance is suitable for preserving a variety of foods including vegetables, meats, poultry, seafood, fruits, jams, jellies, pickles, and salsa. Please read all instructions thoroughly before initial use and retain this manual for future reference.



Figure 1: Barton 22-Quart Aluminum Pressure Canner. This image shows the polished aluminum pressure canner with its lid, pressure gauge, and handles.

IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these safety instructions may result in serious injury or property damage.

- Always read the entire instruction manual before operating the pressure canner.
- Do not overfill the canner. Follow recommended fill lines for safe operation.
- Ensure the lid is securely locked before applying heat and that the pressure gauge is properly installed and functioning.
- Never attempt to open the canner while it is pressurized. Wait until the pressure gauge reads zero and the safety lock has disengaged.
- Use caution when handling hot surfaces and steam. Always use oven mitts or heat-resistant gloves.
- Regularly inspect the sealing gasket, pressure gauge, and other safety components for wear or damage. Replace parts as needed.
- This appliance is designed for household use. Do not use for commercial purposes.
- Keep out of reach of children.

PARTS LIST

Your Barton 22-Quart Pressure Canner includes the following components:

- Pressure Canner Pot (22-Quart Capacity, Polished Aluminum)
- Lid with Handles
- Pressure Dial Gauge

- Air Vent/Cover Lock
- Pressure Regulator (Weight)
- Canning Rack (1 included)
- Sealing Gasket (inside lid)



Figure 2: Key components of the pressure canner, including the pot, lid, gauge, regulator, and canning rack.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for storage if desired.
2. **Initial Cleaning:** Wash the canner pot, lid, and rack in hot, soapy water. Rinse thoroughly and dry completely. Do not immerse the pressure gauge in water; wipe it clean with a damp cloth.
3. **Gasket Installation:** Ensure the rubber sealing gasket is properly seated inside the lid rim. It should fit snugly and evenly.
4. **Gauge Installation:** If the pressure dial gauge is not pre-installed, carefully screw it into the designated opening on the lid. Do not overtighten.
5. **First Water Test (Pressure Cooking):**
 - Add 2-3 quarts of water to the canner pot.
 - Place the lid on the pot, aligning the arrows on the lid and handles, then twist to lock securely.
 - Place the pressure regulator (weight) over the vent pipe.

- Heat the canner on a stovetop over medium-high heat. Observe the pressure gauge.
- Once pressure is reached (e.g., 10-15 PSI), reduce heat to maintain a steady pressure.
- After 5-10 minutes, remove from heat and allow pressure to naturally drop to zero. Do not force cool.
- Once pressure is released and the cover lock drops, open the lid away from your face.

OPERATING INSTRUCTIONS: PRESSURE CANNING

Pressure canning is essential for low-acid foods to prevent spoilage. Always refer to a tested canning recipe for specific processing times and pressures.

1. **Prepare Jars and Food:** Wash jars, lids, and bands. Prepare food according to your chosen canning recipe. Fill jars, leaving appropriate headspace.
2. **Load Canner:** Place the canning rack at the bottom of the canner. Add 2-3 inches of water (or as specified by your recipe) to the canner. For hard water, add 1 tablespoon of white vinegar to prevent mineral deposits on jars and canner walls.
3. **Place Jars:** Carefully place filled jars onto the rack, ensuring they do not touch each other or the sides of the canner.
4. **Secure Lid:** Place the lid on the canner, aligning the arrows, and twist to lock. Ensure the air vent/cover lock is clear.
5. **Vent Canner:** Heat the canner on high heat. Allow steam to escape steadily from the open vent pipe for 10 minutes. This vents air from the canner, which is crucial for safe canning.
6. **Apply Pressure Regulator:** After 10 minutes of venting, place the pressure regulator (weight) onto the vent pipe. The canner will begin to pressurize.
7. **Reach and Maintain Pressure:** Watch the pressure dial gauge. Once the desired pressure (e.g., 10 PSI or 15 PSI, depending on recipe and altitude) is reached, adjust the heat to maintain a steady pressure. The pressure regulator may jiggle gently.
8. **Process:** Begin timing the processing according to your recipe. Do not reduce heat or open the canner during processing.
9. **Cool Down:** Once processing time is complete, turn off the heat. Allow the canner to cool naturally until the pressure gauge reads zero and the cover lock drops. This can take a significant amount of time. Do not attempt to speed up cooling.
10. **Remove Jars:** Once cooled, open the lid away from your face to avoid steam. Using a jar lifter, carefully remove hot jars and place them on a towel-lined surface, allowing space between jars. Let them cool undisturbed for 12-24 hours.



Figure 3: Jars filled with food placed on the canning rack inside the pressure canner, ready for processing.

OPERATING INSTRUCTIONS: BOILING WATER CANNING

This method is suitable for high-acid foods like fruits, jams, jellies, pickles, and salsa.

1. **Prepare Jars and Food:** Wash jars, lids, and bands. Prepare food according to your chosen canning recipe. Fill jars, leaving appropriate headspace.
2. **Load Canner:** Place the canning rack at the bottom of the canner. Fill the canner with enough water to cover the tops of the jars by at least 1 inch.
3. **Place Jars:** Carefully place filled jars onto the rack.
4. **Process:** Place the lid on the canner (no need to lock for boiling water canning, but ensure it's covered). Bring the water to a rolling boil. Once boiling, begin timing the processing according to your recipe.
5. **Remove Jars:** After processing, turn off the heat. Carefully remove jars using a jar lifter and place them on a towel-lined surface, allowing space between jars. Let them cool undisturbed for 12-24 hours.

MAINTENANCE AND CLEANING

- **Cleaning the Pot and Lid:** After each use, wash the canner pot and lid (excluding the gauge) with hot, soapy water. Rinse thoroughly and dry immediately to prevent water spots and corrosion. The pot is dishwasher safe.
- **Cleaning the Pressure Gauge:** Wipe the pressure gauge with a damp cloth. Do not immerse in water.

- **Gasket Care:** Remove the sealing gasket from the lid for cleaning. Wash it with warm, soapy water, rinse, and dry. Ensure it is flexible and free of cracks or tears. Replace if damaged.
- **Vent Pipe and Regulator:** Ensure the vent pipe and pressure regulator are clear of any food debris. Clean with a small brush if necessary.
- **Storage:** Store the canner in a dry place. Place the lid upside down on the pot to allow air circulation and prevent odors.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Canner not building pressure.	Lid not sealed properly; gasket damaged; vent pipe clogged; insufficient heat.	Ensure lid is locked correctly. Check and replace gasket if damaged. Clear vent pipe. Increase heat.
Steam leaking from under the lid.	Lid not properly seated; gasket dirty or damaged; lid handles loose.	Re-seat lid. Clean or replace gasket. Tighten lid handles if adjustable (refer to assembly instructions).
Pressure drops during processing.	Heat too low; sudden temperature change.	Increase heat to maintain pressure. Avoid drafts. Restart timing if pressure drops below recommended level.
Food sticking to the bottom.	Not using the canning rack; insufficient liquid.	Always use the canning rack. Ensure adequate water/liquid as per recipe.

SPECIFICATIONS

- **Brand:** Barton
- **Model Number:** 99902
- **Capacity:** 22 Quarts (approximately 20.8 Liters)
- **Material:** Polished Aluminum
- **Product Dimensions:** 19"D x 14"W x 14.25"H
- **Item Weight:** 12.85 Pounds
- **Control Method:** Manual
- **Compatibility:** Gas Stovetop, Sealed Electric, Ceramic, Electric Coil
- **Dishwasher Safe:** Pot only (hand wash lid and gauge components)
- **UPC:** 812365033766

WARRANTY AND SUPPORT

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

Online Resources: For additional canning guides and recipes, consult reputable sources such as the National Center for Home Food Preservation (nchfp.uga.edu).