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> [Mirro Matic M-0406 16 Quart Pressure Cooker Canner User Manual](#)

Mirro M-0406

Mirro Matic M-0406 16 Quart Pressure Cooker Canner User Manual

Model: M-0406

INTRODUCTION

This manual provides comprehensive instructions for the safe and efficient operation, maintenance, and care of your Mirro Matic M-0406 16 Quart Pressure Cooker Canner. Please read all instructions carefully before using the appliance to ensure proper function and safety.

IMPORTANT SAFETY INFORMATION

WARNING: Failure to follow these safety instructions could result in fire, electric shock, or other injury or damage. Pressure cookers operate under high pressure and temperature. Extreme caution must be exercised at all times.

- Always read all instructions before use.
- Do not touch hot surfaces. Use handles or knobs.
- Close supervision is necessary when the pressure cooker is used near children.
- Do not place the pressure cooker on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving a pressure cooker containing hot liquids.
- Do not use the pressure cooker for purposes other than intended use.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See "Operating Instructions".
- Never force open the pressure cooker. Make sure pressure has dropped to normal before opening. See "Operating Instructions".
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.
- Always check the pressure release device for clogging before use.
- Do not use this pressure cooker for deep frying with oil.
- Always ensure the gasket is properly seated before closing the lid.

PARTS IDENTIFICATION

Familiarize yourself with the components of your Mirro Matic Pressure Cooker Canner:

- **Pressure Cooker Body:** The main pot where food is cooked.
- **Lid:** Seals the cooker, equipped with safety features.
- **Pressure Regulator Weight:** Controls and indicates internal pressure.
- **Vent Tube:** Where steam escapes, regulated by the weight.
- **Overpressure Plug/Safety Valve:** A safety mechanism to release excess pressure.
- **Gasket/Sealing Ring:** Creates an airtight seal between the lid and the body.
- **Handles:** For safe handling of the cooker.



Image: Packaging for the Mirro Matic M-0406 16 Quart Pressure Canner, showing the brand logo, model number, capacity, and an illustration of the pressure cooker. The text "M-0406 16 Qt. PRESSURE CANNER" is clearly visible.

SETUP AND FIRST USE

1. **Unpacking:** Carefully remove all packaging materials and inspect the cooker for any damage.
2. **Initial Cleaning:** Before first use, wash the pressure cooker body, lid, and all removable parts (gasket, pressure regulator) in warm, soapy water. Rinse thoroughly and dry completely.
3. **Gasket Installation:** Ensure the sealing gasket is properly seated in the lid's groove. It should be

flexible and free from cracks or damage.

4. **Vent Tube Check:** Hold the lid up to a light and look through the vent tube to ensure it is clear and unobstructed. Clean with a small brush if necessary.
5. **Safety Valve Check:** Gently push the overpressure plug from the inside of the lid to ensure it moves freely.

OPERATING INSTRUCTIONS

Cooking with Pressure

1. **Add Ingredients:** Place food and the required amount of liquid into the pressure cooker body. Do not exceed the 2/3 full mark (1/2 full for expanding foods).
2. **Secure the Lid:** Place the lid on the cooker, aligning the arrows or marks on the lid and body. Rotate the lid clockwise until it locks securely into place.
3. **Heat Application:** Place the cooker on a stove burner over high heat.
4. **Steam Venting:** Allow steam to escape steadily from the vent tube for approximately 1 minute to ensure all air is purged from the cooker. This is crucial for proper pressure build-up.
5. **Apply Pressure Regulator:** Carefully place the pressure regulator weight onto the vent tube.
6. **Pressure Build-up:** The regulator will begin to jiggle and hiss as pressure builds. Once it reaches a steady, gentle rocking motion, reduce the heat to maintain this motion. This is the cooking pressure.
7. **Cooking Time:** Begin timing your recipe from this point.
8. **Pressure Release (Natural Release):** For most foods, especially those with high liquid content or that foam, remove the cooker from heat and allow pressure to drop naturally. The regulator will stop jiggling, and the overpressure plug will drop.
9. **Pressure Release (Quick Release - Use with Caution):** For some foods, you may carefully place the cooker under a slow stream of cold water to cool it rapidly. **Do not use this method for foamy foods or foods that expand.** Never attempt to remove the pressure regulator weight or open the lid until all pressure has been released.
10. **Open the Lid:** Once pressure is fully released (regulator stops jiggling, overpressure plug drops), carefully remove the pressure regulator weight. Rotate the lid counter-clockwise and lift it away from you to avoid steam burns.

Canning with Pressure

The Mirro Matic M-0406 can also be used as a pressure canner. Always refer to USDA guidelines or reputable canning resources for specific processing times and procedures for different foods.

1. **Prepare Jars:** Ensure canning jars are clean and hot.
2. **Load Canner:** Place a canning rack at the bottom of the cooker. Fill jars with prepared food, leaving appropriate headspace, and place them on the rack.
3. **Add Water:** Add 2-3 inches of hot water to the canner. Do not overfill.
4. **Seal and Heat:** Secure the lid and follow steps 3-7 from "Cooking with Pressure" to bring the canner to the required pressure for your recipe.
5. **Process:** Maintain the specified pressure for the recommended processing time. Adjust heat as needed to keep the regulator gently rocking.
6. **Cool Down:** After processing, turn off the heat and allow the pressure to drop naturally to zero. **Do not quick release pressure when canning.**
7. **Remove Jars:** Once pressure is fully released, carefully remove the lid. Let jars sit in the canner for 5-10 minutes before carefully removing them with a jar lifter. Place on a towel-lined surface to cool.

MAINTENANCE AND CLEANING

- **After Each Use:** Wash the cooker body, lid, and all removable parts in warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and corrosion.
- **Gasket Care:** Remove the gasket from the lid after each use for cleaning. Wash it, dry it, and store it separately or loosely in the lid to prevent compression and prolong its life. Replace the gasket annually or if it shows signs of cracking, stickiness, or hardening.
- **Vent Tube and Safety Valve:** Regularly check and clean the vent tube and overpressure plug to ensure they are free from food particles or blockages. Use a small brush or pipe cleaner if necessary.
- **Exterior:** Wipe the exterior with a damp cloth. For stubborn stains, use a non-abrasive cleaner.
- **Storage:** Store the pressure cooker with the lid inverted on the body to allow air circulation and prevent the gasket from sealing prematurely.
- **Dishwasher Safe:** The manufacturer states the unit is dishwasher safe. However, hand washing is recommended for longevity of the sealing gasket and overall finish.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Pressure not building up.	Lid not sealed properly; insufficient liquid; gasket damaged or improperly seated; vent tube clogged.	Ensure lid is locked correctly. Add more liquid. Check and reseat/replace gasket. Clean vent tube.
Steam leaking from lid.	Gasket dirty, damaged, or improperly seated; lid not closed tightly.	Clean or replace gasket. Ensure lid is securely locked.
Food undercooked.	Insufficient cooking time; pressure not maintained; too much food.	Increase cooking time. Ensure heat is adjusted to maintain steady pressure. Do not overfill.
Food overcooked/burnt.	Too much heat; too little liquid; cooking time too long.	Reduce heat once pressure is reached. Ensure adequate liquid. Reduce cooking time.
Lid stuck after cooking.	Pressure not fully released.	Do not force. Allow more time for natural pressure release. Ensure overpressure plug has dropped.

SPECIFICATIONS

Brand: Mirro

Model Number: M-0406

Capacity: 16 Quarts

Material: Stainless steel

Control Method: Touch

Controller Type: Hand Control

Operation Mode: Automatic

Dishwasher Safe: Yes

Closure Type: Outer Lid

Manufacturer: Mirro

ASIN: B08D8MF7BS

Date First Available: July 19, 2020

WARRANTY AND SUPPORT

Specific warranty information for the Mirro Matic M-0406 Pressure Cooker Canner is typically provided with the product packaging or can be obtained directly from the manufacturer, Mirro. Please retain your proof of purchase for warranty claims.

For technical support, replacement parts, or further inquiries, please contact Mirro customer service. Contact details are usually available on the manufacturer's official website or product documentation.