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Model: 910 | Brand: All American

1. IMPORTANT SAFEGUARDS

Please read all instructions carefully before using your All American Pressure Cooker/Canner. Failure to follow these instructions may result in serious injury or damage to the appliance.

- Always ensure the vent pipe is clear and unobstructed before each use.
- Never open the pressure cooker/canner until the internal pressure is completely at zero.
- Do not use on glass top/flat top stoves if the canner's diameter is larger than the burner, as this may cause heat to transfer outward and damage the surrounding surface.
- Always inspect the overpressure plug for cracks, wear, or debris before each use. Replace yearly.
- Always inspect the steam gauge for cleanliness and proper function. Replace yearly.
- Use oven mitts or pot holders when handling hot surfaces.

2. PRODUCT OVERVIEW

The All American Model 910 is a 10.5-quart pressure cooker and canner, crafted from high-grade cast aluminum for durability. It features a unique metal-to-metal sealing system that eliminates the need for gaskets.

2.1 Key Components

- **Pressure Dial Gauge:** Provides a visual indication of internal pressure.
- **Pressure Regulator Weight:** Automatically controls operating pressure based on your recipe and altitude.
- **Overpressure Plug:** A safety device that vents steam if the vent pipe becomes clogged.
- **Wing Nuts & Bayonet Clamps:** Securely fasten the cover to the body, forming a steam-tight seal.
- **Canning Rack:** Included for proper jar placement during canning.

ALL AMERICAN 1930

Easy-to-Read
Pressure Dial
Gauge

5, 10, and 15 Lb. Pressure
Regulator Weights

Metal-to-
Metal Seal

High-Grade
Cast Aluminum


Made in the USA


Canning Rack
Included

The **910**

Canning and pressure cooking recipes included.

Figure 1: All American Model 910 Pressure Cooker/Canner with labeled components.

2.2 Canning Accessory Kit

This kit includes essential tools to enhance your canning experience:

- Jar Lifter
- Jar Wrench
- Magnetic Lid Lifter
- 12" Tongs
- Bubble Popper/Measurer
- Wide Mouth Funnel



BETTER, PRECISE CANNING

Built to complement every All American 1930 canner, the accessory kit makes home canning safer, simpler, and true to the craft.

Figure 2: Included Canning Accessory Kit tools.

3. SETUP

3.1 Initial Cleaning and Inspection

Before first use and after each subsequent use, thoroughly clean all parts of the pressure cooker/canner. Inspect the following:

- **Vent Pipe:** Ensure it is clear by holding it up to the light. If obstructed, carefully insert a wire or pipe cleaner to clear it.
- **Overpressure Plug:** Check for cracks, wear, or hardening. Replace if any damage is observed.
- **Steam Gauge:** Ensure the gauge is clean and functioning.
- **Metal-to-Metal Seal:** Lubricate the metal-to-metal sealing surfaces with olive oil or petroleum jelly. Apply a thin film to the edge inside the cooker bottom where the inside wall begins to bevel out at the top.

3.2 Test Run (Recommended)

Performing a test run helps familiarize you with the unit's operation and ensures a proper seal.

1. Place 2-3 inches of water in the unit.
2. Lubricate the metal-to-metal seal as described above.

3. Tighten the cover down (see Section 4.3).
4. Place the canner on a burner and turn to high heat.
5. Place the pressure regulator weight on the 15 psi setting.
6. Observe for any steam leakage between the cover and bottom.
7. The weight will jiggle when the unit is up to pressure.

If significant leakage occurs, re-check the cover seating and wing nut tightness. If the issue persists, inspect the overpressure plug and vent pipe for obstructions or damage.

Video 1: Comprehensive guide on using the All American Pressure Cooker Canner, including setup and operation. (Refer to 0:50 for familiarization, 1:30 for vent pipe/overpressure plug, 2:50 for cover/wing nuts, 8:00 for canning basics).

4. OPERATING INSTRUCTIONS (PRESSURE CANNING)

4.1 Preparing for Canning

1. Place 2-3 inches of water in the canner.
2. Place the canning rack (lip side down) at the bottom of the canner.
3. Load filled jars onto the rack. Use a jar lifter if jars are hot. Ensure jar lids are securely fastened.

4.2 Securing the Cover

1. Align the arrow on the cover with the notch mark (or arrow) on the bottom of the canner. Some bottoms have an arrow instead of a notch mark.
2. Set the cover onto the bottom with the cover arrow about a half-inch to the right of the bottom's mark to avoid hitting the lugs.
3. Turn the cover clockwise to lock the bayonet clamps into place, aligning the cover arrow with the bottom's mark.
4. Bring up one set of opposite wing nuts and tighten them simultaneously until snug.
5. Repeat with the remaining sets of wing nuts.
6. Go around one more time to each wing nut, tightening them by hand until snug. Never use a wrench or other tool.

4.3 Venting and Pressurizing

1. Turn your burner to the highest setting. Leave the pressure regulator weight off the vent pipe.
2. Allow steam to flow from the vent pipe for 10 minutes to ensure all air is expelled.
3. Place the pressure regulator weight on the vent pipe, using the setting specified by your recipe (e.g., 10 or 15 psi). If you live above 1,000 feet elevation, set the regulator weight at 15 psi for recipes calling for 10 psi.
4. Maintain high heat until the weight begins to jiggle or rock. This indicates the canner is pressurized.
5. Regulate the heat to maintain a steady pressure, so the weight jiggles 1-4 times per minute.
6. Begin timing the canning process according to your recipe.

4.4 Depressurizing and Opening

1. Once the timed process is complete, turn off the heat.
2. Allow the canner to cool naturally until the dial gauge reads zero. **Do not force cool the canner**, as this can lead to food spoilage or liquid loss from jars.
3. After the canner is fully depressurized (gauge at zero), carefully remove the pressure regulator weight using a hot pad.
4. Wait 2 minutes, then unfasten the wing nuts.

5. Turn the cover slightly counter-clockwise to release the bayonet clamps.
6. Remove the cover by raising the farthest edge first to protect your face and arms from steam.
7. Remove jars with a lifter and place them on a towel or cooling rack.

5. MAINTENANCE

Proper maintenance ensures the longevity and safe operation of your All American Pressure Cooker/Canner.

5.1 Cleaning

- Wash all parts with warm, soapy water after each use. Rinse thoroughly and dry completely to prevent water spots or corrosion.
- Do not wash in a dishwasher, as this can discolor the aluminum.

5.2 Component Inspection and Replacement

- **Overpressure Plug:** Inspect before each use. Replace annually or if cracked, worn, or hardened. To replace, push from the top and pull from the bottom. Insert a new plug by pushing the round top side into the opening from the underside of the cover.
- **Steam Gauge:** Inspect before each use. Replace annually to ensure accuracy.
- **Vent Pipe:** Ensure it is clear before each use.
- **Wing Nuts:** Periodically lubricate the clamp bolts with petroleum jelly to ensure smooth operation.

Video 2: Detailed explanation of the All American Pressure Canner's safety features and maintenance. (Refer to 0:24 for pressure regulator weight, 0:48 for steam gauge, 1:09 for overpressure plug, 1:38 for wing nuts/bayonet clamps).

6. TROUBLESHOOTING

- **Steam Leaking from Cover:** Ensure the metal-to-metal seal is lubricated and the cover is properly seated and wing nuts are tightened evenly.
- **Canner Not Building Pressure:** Check that the vent pipe is clear and the overpressure plug is intact. Ensure the cover is securely fastened.
- **Dial Gauge Inaccuracy:** If the dial gauge reads more than +/- 2 psi from the regulator weight setting when the weight is jiggling, the gauge may need calibration or replacement.
- **Overpressure Plug Pops Off:** This is a safety feature. Turn off the heat source and allow the unit to cool naturally. Replace the overpressure plug before next use.

7. SPECIFICATIONS

The All American Model 910 is designed for efficient home canning and pressure cooking.

Feature	Detail
Model Number	910
Capacity	10.5 Quarts
Pint Jar Capacity	Approximately 7 jars
Quart Jar Capacity	Approximately 4 jars
Dimensions (W x H)	10.25 in. x 11.75 in.
Material	High-Grade Cast Aluminum
Recommended Heat Source	Gas/Electric Range (Not Induction Burner compatible)

Note: Number of jars are approximate and may vary with jar brand and style.



Figure 3: All American Canner models and their capacities.

Video 3: Guide to choosing the right All American Pressure Canner size for your needs.

8. WARRANTY AND SUPPORT

All American products are built to last and are backed by the manufacturer's commitment to quality. For specific warranty details, service, or replacement parts, please contact All American customer support directly. Contact information can typically be found on the manufacturer's official website or on the product packaging.