



## 22QT ALUMINUM PRESSURE CANNER AND COOKER

ITEM # 99902



## OWNER'S MANUAL AND SAFETY INSTRUCTIONS

SAVE THIS MANUAL. KEEP THIS MANUAL FOR SAFETY WARNINGS, PRECAUTIONS, ASSEMBLY, OPERATION, INSPECTION, MAINTENANCE AND CLEANING PROCEDURES. WRITE THE PRODUCT'S SERIAL NUMBER ON THE BACK OF THE MANUAL, OR THE MONTH AND YEAR OF PURCHASE IF PRODUCT HAS NO SERIAL NUMBER

FOR QUESTIONS, PLEASE CALL CUSTOMER SERVICE: 909.628.0880



## **GENERAL SAFETY WARNINGS**

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The warnings, precautions, and instructions discussed in this manual cannot cover all possible conditions and situations that may occur. It must be understood by the operator that common sense and caution are factors which cannot be built into this product, but must be supplied by the operator. Read carefully and understand all instructions before operating. Failure to follow the safety rules and other basic safety precautions may result in serious personal injury.

- Before each use, carefully check whether the handle is intact and the vent pipe is smooth. The Pressure Regulator and Safety Valve are free moving and clean.
- The Cover Lock mechanism is carefully designed and installed at the head of the handle. Never disassemble the Pressure Canner.
- Any commercial use, inappropriate use or failure to comply with the instructions, the manufacturer accepts no responsibility and the guarantee will not apply. Only use replacement parts supplied by the manufacturer. Failure to do so will void your warranty.
- **DO NOT** place heavy objects on top of the Pressure Regulator. **DO NOT** use the cover of the Pressure Canner to cover other objects.
- **DO NOT** store alkaline, acid, vinegar and other corrosive foods in the canner for an extended time period to avoid corrosion of the canner body.
- Once the Pressure Canner has dry burned, it can no longer be used as a pressure canner.
- For domestic use only. This Pressure Canner should not be used for high pressure frying.
- **DO NOT** put the Pressure Canner in the microwave or oven.
- When cooking food, the flame should not exceed the bottom of the pot. It should be less than 1/10<sup>th</sup> the total height of the pot to prevent burning of the handle.
- When heating the Pressure Canner, be sure the explosion proof wind should not be facing anyone.
- Wait for a while before opening the pressure canner. Allow steam to subside to avoid burns. When releasing pressure from the canner, the user should stand to the side to avoid burns.
- As with any cooking appliance, ensure close supervision if you are using the pressure canner with children nearby.
- When the Pressure Canner is under pressure, take great care when moving it. **DO NOT** touch the hot surfaces. Use the handles and knobs. Wear gloves if necessary.
- Regularly check that the canner handles are fixed properly. Tighten if necessary.
- **DO NOT** use your pressure canner for any purpose other than that for which it is designed.

# SAFETY INFORMATION

- Your pressure canner cooks under pressure. Burns could result from boiling over if not used properly. Make sure that the pressure canner is properly closed before bringing it up to pressure.
- Always make sure that the valve is the decompression position before opening your pressure canner.
- Never force the pressure canner open. Make sure that the internal pressure has returned to normal. Refer to section “Safety”.
- Never use your pressure canner without liquid: this could cause serious damage. Always make sure that there is enough liquid in it during cooking.
- Use heat sources that are compatible with your pressure canner, in line with the instructions for use.
- Never make milk-based recipes in your pressure canner.
- DO NOT use rock salt in your pressure canner, but rather add table salt when the cooking is nearly finished.
  
- For food that expands during cooking, like rice or dried vegetables or stewed fruit, etc, never fill your pressure canner more than half full. For certain soups like pumpkin or courgette, give your pressure canner a few minutes to cool down, then cool it down fully by placing it under cold running water.
- After cooking meat which has an outer layer of skin (such as ox tongue), which could swell due to the effects of pressure, do not pierce the skin after cooking if it appears swollen, you could get burnt. Pierce it before cooking.
- When cooking food with a thick texture (chick peas, rhubarb, stewed fruit, etc.), the pressure canner should be shaken slightly before operating to ensure that the food does not spurt out.
- Always check that valves are clear before use.
- DO NOT use the pressure canner to fry under pressure using oil.
- DO NOT interfere with the safety systems, except for cleaning and maintenance in accordance with instructions.
- Alcohol vapors are flammable. Bring to a boil for about 2 minutes before placing the lid. Watch your appliance when preparing alcohol-based recipes.
- You can use the canner to cook food without the cover. DO NOT use the cover if you do not intend the food to be cooked under pressure.
- If you notice that your pressure canner is broken or cracked, do not attempt to open it under any circumstances, wait for it to cool down completely before moving it. DO NOT use it, Have it repaired by a qualified technician.



**SAVE THESE SAFETY WARNINGS.**

## FEATURES AND PARTS



NO.	Parts Name	Quantity
1	Safety Valve	1
2	Double Safety Valve	1
3	Handle on Cover	2
4	Handle on Body	2
5	Canner Body	1
6	Cover Lock (Pressure Indicator)	1
7	Pressure Regulator	1

NO.	Parts Name	Quantity
8	Vent Pipe	1
9	Pressure Dial Gauge	1
10	Canner Cover	1
11	Safety Window	
12	Cooking Rack	1
13	Sealing Ring	1
14	Removable Blockage Guard	1

# BEFORE USING THE CANNER FOR THE FIRST TIME

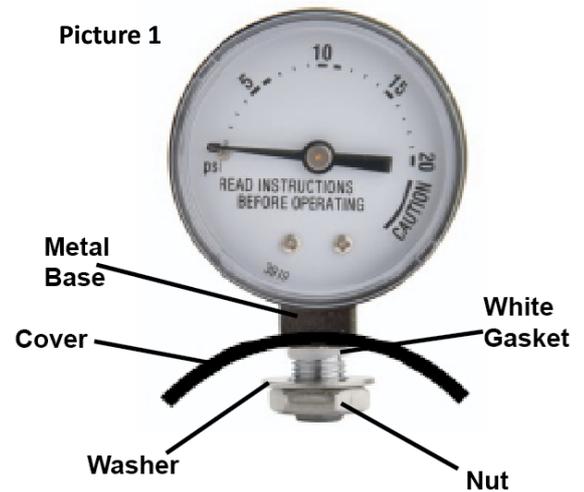
1. Before using the canner for the first time, carefully read the instructions. Understand the general structure of the pressure cooker.
2. Wash the cover, body and sealing ring with warm, soapy water to remove any manufacturing oils. Rinse all parts with warm water and dry.
3. Attach the Pressure Dial Gauge to the Canner Cover

By first removing the nut, the metal washer, and the white compression gasket from the threaded end of the Dial Gauge. Then turn the Cover upside down. Starting from the bottom, insert the threaded end of the Dial Gauge up through the hold in the center of the cover until the metal base rests on the cover.

While holding the Dial Gauge in place, position the gasket, the metal washer, and the nut on the threaded end of the gauge. (Picture 1)

Tighten with Mini Spanner(Picture 2) from the package.

**Tips: the Dial Gauge is a delicate instrument which must be assembled carefully. Do not submerge cover or let Gauge come in contact with any liquid. Do not store the Dial Gauge at temperatures below freezing.**



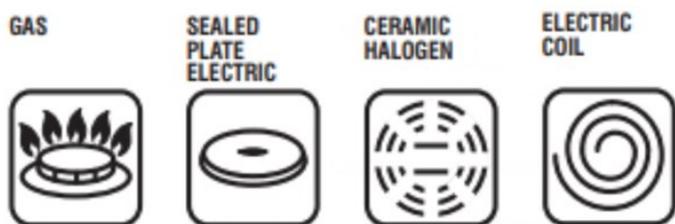
## MAINTENANCE

1. Wash the pressure canner (body and cover) after each use using warm water with washing-up liquid in it. Never use bleach or chlorine products.
2. Each time the canner is washed, remove the sealing ring and wash in warm, soapy water, rinse, dry and replace in cover.
3. Replace the Sealing Ring every year or if it shows any signs of splitting or damage.
4. To clean the Vent Pipe, remove the Pressure Regulator and visually check, in daylight, to see that the steam release outlet is round and not blocked. If necessary, clean with a toothpick and rinse.
5. To store the pressure canner, turn the cover upside down on the pressure canner and store in a cool, dry place.

# OPERATIONS

1. Fill the pressure canner with the food and the necessary amount of liquid for cooking and close the lid.
2. Put the Pressure Regulator in its place.
3. Make sure that the pressure canner is properly closed before starting to use it.
4. Place the pressure canner on a heat source set to maximum power.
5. When steam escapes through the Pressure Regulator continuously, and a regular hissing sound is heard, reduce the source.
6. Set a timer for the cooking time stated in your receipt.
7. During cooking, check the Pressure Regulator murmurs regularly. If there is not enough steam, increase the heat source slightly. If there is too much steam, reduce the heat source.  
NOTE: As with any cooking appliance, watch over it carefully especially if you are using your pressure canner around children. Steam is very hot as it exits the steam release outlet.
8. Do not pour water into a dry, overheated canner as this may crack the metal.
9. Do not strike the rim of the canner body with any metal utensils as this will cause nicks which may damage the rim and allow steam to escape.
10. If the canner body or cover handles become loose, tighten them with a screwdriver.

## Compatible Heat Sources



When using a heating plate with a diameter equal to or less than that of the pressure canner based. On ceramic and halogen hobs, make sure that the base of the pan is clean and dry.

Do not leave an empty canner on a heated stove or allow canner to boil dry. This can cause damage to the canner bottom or stovetop.

On gas, the flame should not extend beyond the diameter of the pan. For all heat sources, make sure that your pressure canner is well centered.

# DISCLAIMER

## PLEASE READ THE FOLLOWING CAREFULLY

THE MANUFACTURER AND/OR DISTRIBUTOR HAS PROVIDED THE PARTS LIST AND ASSEMBLY DIAGRAM IN THIS MANUAL AS A REFERENCE TOOL ONLY. NEITHER THE MANUFACTURER OR DISTRIBUTOR MAKES ANY REPRESENTATION OR WARRANTY OF ANY KIND TO THE BUYER THAT HE OR SHE IS QUALIFIED TO MAKE ANY REPAIRS TO THE PRODUCT, OR THAT HE OR SHE IS QUALIFIED TO REPLACE ANY PARTS OF THE PRODUCT. IN FACT, THE MANUFACTURER AND/OR DISTRIBUTOR EXPRESSLY STATES THAT ALL REPAIRS AND PARTS REPLACEMENTS SHOULD BE UNDERTAKEN BY CERTIFIED AND LICENSED TECHNICIANS, AND NOT BY THE BUYER. THE BUYER ASSUMES ALL RISK AND LIABILITY ARISING OUT OF HIS OR HER REPAIRS TO THE ORIGINAL PRODUCT OR REPLACEMENT PARTS THERETO, OR ARISING OUT OF HIS OR HER INSTALLATION OF REPLACEMENT PARTS THERETO.

**Record Product's Serial Number Here:** \_\_\_\_\_

**Note:** If product has no serial number, record month and year of purchase instead.

**Note:** Some parts are listed and shown for illustration purposes only and are not available individually as replacement parts.

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## PRODUCT MADE IN CHINA

## STEWED TOMATOES

Processing time: 15 minutes

Pressure: 11 pounds

Yield: 4 pints

12-14pcs large tomatoes, quartered

1/2 cup roughly chopped onion

1/3 cup roughly chopped green bell pepper

2 teaspoons sugar

1 teaspoon canning salt

## SWEET CANNED CORN

Processing time: 55 minutes

Pressure: 11 pounds

Yield: 3 pints

7 pounds fresh ears of corn, husks and silks removed

1 1/2 teaspoon canning salt

## CORN RELISH

Processing time: 20 minutes

Pressure: 11 pounds

Yield: 6 pints

16-20 fresh ears of corn, husks and silks removed

2 cups chopped onion

1 cup chopped green bell pepper

3/4 cup chopped red bell pepper

1 1/2 cups sugar

1 quart white or apple cider vinegar

1 tablespoon dry mustard

1 tablespoon mustard seeds

2 tablespoons canning salt

## CANNED PEAS

Processing time: 40 minutes

Pressure: 11 pounds

Yield: 3 pints

7 pounds fresh peas in their pods, washed, and peas removed from the pods

1 1/2 teaspoons canning salt

## SPICED PICKLED BEETS

**Processing time: 30 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

4 pounds firm unblemished beets, washed, trimmed, leaving the root intact as well as about 2 inches of the stems

3 cups thinly sliced white onion

2 cups sugar

2 1/2 cups distilled white vinegar

1 1/2 cups water

1 teaspoon canning salt

2 tablespoons whole-spice pickling mix, or a mix of 1 tablespoon mustard seeds, 1 teaspoon whole allspice berries, 1 teaspoon whole cloves, and 3 cinnamon sticks

## SPICY DILLY BEANS

**Processing time: 30 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

2 1/2 cups distilled white vinegar

2 1/2 cups water

1/4 cup canning salt

2 1/2 pounds green beans, ends trimmed, measured and cut so they leave 1/4-inch head space in the jars

9 garlic cloves, peeled

4 stems fresh dill, cut in half if tall

4 dried red chili peppers

1 teaspoon cayenne pepper

1 teaspoon dill seed

## KIDNEY BEAN SOUP

**Processing time: 60 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

2 quarts chicken or turkey broth or store-bought broth

1 cup diced peeled potatoes

1 cup fresh corn kernels

1/2 cup slices celery

1/2 large yellow onion, diced

1 garlic clove, thinly sliced

1 cup cubed cooked ham

1 cup canned and drained kidney beans

## APPLE PIE FILLING

**Processing time: 10 minutes**

**Pressure: 6 pounds**

**Yield: 4 pints**

6 pounds apples, washed, cored, peeled, and sliced or cubed into bite-size pieces

2 cups sugar

1/2 cup Clear gel

2 tablespoons freshly squeezed lemon juice

2 teaspoons ground cinnamon

1/2 teaspoon ground nutmeg

## BLUEBERRY FILLING

**Processing time: 10 minutes**

**Pressure: 6 pounds**

**Yield: 4 pints**

3/4 cups sugar

1 cup water

1/4 cup Clear gel

3 1/2 teaspoons freshly squeezed lemon juice

3 1/2 cups fresh or frozen and thawed blueberries

## SPICED PEARS

**Processing time: 11 minutes**

**Pressure: 6 pounds**

**Yield: 3 pints**

6 cups water, divided

2 tablespoons Fruit-Fresh

3 pounds pears, peeled, cored, and quartered

1 cup sugar

1 cinnamon stick

1/2 vanilla bean, split widthwise

## CRANBERRY JELLY

**Processing time: 10 minutes**

**Pressure: 6 pounds**

**Yield: 2 pints**

4 cups fresh whole cranberries

2 cups sugar

finely chopped peel of 1 orange

juice of 1 orange plus enough water to equal 1 cup liquid

1 cinnamon stick

## HOMEMADE GRAPE DRINK

**Processing time: 10 minutes**

**Pressure: 11 pounds**

**Yield: 2 pints**

3 cups grapes, rinsed

1 1/4 cups sugar

## CUBED PORK

**Processing time: 75 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

3 pounds lean pork, trimmed of fat and cubed

1 quart water, tomato juice or broth

1 teaspoon canning salt or 4 cubes of bouillon

## BACON JAM

**Processing time: 75 minutes**

**Pressure: 11 pounds**

**Yield: 12.5 pints**

5 pounds good-quality bacon, cut into 1-inch pieces

5 large yellow onions, sliced into 1/4-inch-thick slices

10 garlic cloves, minced

1 1/2 cups very strong coffee

1 cup apple cider vinegar

1 cup packed brown sugar

1/2 cup pure maple syrup

pepper to taste

## CANNED CHICKEN

**Processing time: 75 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

4 pounds boneless, skinless chicken, trimmed of fact and cut into 1-inch cubes  
1 teaspoon canning salt

## THANKSGIVING TURKEY SOUP

**Processing time: 60 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

2 quarts chicken or turkey broth, or store-bought  
broth 1/2 cup sliced celery  
1/2 cup sliced carrot  
1/2 large yellow onion, chopped  
1 cup fresh or canned and drained corn  
1/2 cup chopped fresh cranberries  
1 cup shredded cooked turkey  
1 cup Great Northern beans, cooked and drained  
1 fresh sage leaf, or 1/2 teaspoon dried sage  
salt and pepper to taste

## MEXICAN CHICKEN SOUP

**Processing time: 60 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

2 quarts chicken or turkey broth, or store-bought  
broth 1/2 cup sliced celery  
1/2 large yellow onion, chopped  
2 garlic cloves, sliced  
1 cup dried tomatoes  
1 cup fresh or canned and drained corn  
1 jalapeno pepper, seeded and minced  
1 cup shredded cooked chicken  
1 cup canned and drained black beans  
2 teaspoons taco seasoning  
salt to taste

## BEEF SOUP WITH LENTILS

**Processing time: 60 minutes**

**Pressure: 11 pounds**

**Yield: 4 pints**

2 quarts broth of your choice  
1 cup peeled and cubed potato  
1/2 cup sliced celery  
1/2 large yellow onion, chopped  
1/2 cup fresh or canned and drained corn  
1 cup shredded cooked beef  
1 cup lentils, cooked and drained  
1 bay leaf  
salt and pepper to taste