



ALUMINUM PRESSURE CANNER

ITEM # 99909 (16QT), 99910 (23QT)



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

SAFETY INFORMATION

1. Read all instructions.
2. Do not touch hot surfaces. Use handles or knobs.
3. Close supervision is necessary when the pressure cooker is used near children.
4. Do not place the pressure cooker in a heated oven.
5. Extreme caution must be used when moving a pressure cooker containing hot liquids.
6. Do not use pressure cooker for other than intended use.
7. This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating. See Operating Instructions.
8. 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. Over filling may cause a risk of clogging the vent pipe and developing excess pressure. See Food Preparation Instructions.
9. Be aware that certain foods, such as applesauce, cranberries, pearl barley, oatmeal or other cereals, split peas, noodles, macaroni, rhubarb, or spaghetti can foam, froth, and sputter, and clog the pressure release device (steam vent). These foods should not be cooked in a pressure cooker.
10. Always check the pressure release devices for clogging before use.
11. Do not open the pressure cooker until the unit has cooled and all internal pressure has been released. If the handles are difficult to push apart, this indicates that the cooker is still pressurized – do not force it open. Any pressure in the cooker can be hazardous. See Operating Instructions.
12. Do not use this pressure cooker for pressure frying with oil.
13. When the normal operating pressure is reached, turn the heat down so all the liquid, which creates the steam, does not evaporate.

IMPORTANT PRECAUTIONS

This appliance cooks under pressure. To prevent personal injury or property damage when using pressure cookers, basic safety precautions should always be followed:

1. Read all the instructions.
2. Do not let children near the pressure cooker when in use.
3. Do not put the pressure cooker into a heated oven.
4. Move the pressure cooker under pressure with the greatest care. Do not touch hot surfaces. Use the handles and knobs. If necessary, use protection.
5. Do not use the pressure cooker for a purpose other than the one for which it is intended.
6. This appliance cooks under pressure. Scalds may result from inappropriate use of the pressure cooker. Make sure that the cooker is properly closed before applying heat. see "Instructions for use".
7. Never force open the pressure cooker. Do not open before making sure that its internal pressure has completely dropped. see the "Instructions for use".
8. Never use your pressure cooker without adding water, this would seriously damage it.
9. Do not fill the cooker beyond 2/3 of its capacity. When cooking foodstuffs which expand during cooking, such as rice or dehydrated vegetables, do not fill the cooker to more than half of its capacity.
10. Use the appropriate heat source(s) according to the instructions for use.
11. After cooking meat with a skin (e.g. ox tongue) which may swell under the effect of pressure, do not prick the meat while the skin is swollen; you might be scalded.
12. When cooking doughy food, gently shake the cooker before opening the lid to avoid food ejection.
13. Before each use, check that the valves are not obstructed. See the Instructions for use.
14. Do not tamper with any of the safety systems beyond the maintenance instructions specified in the "Instructions for use".
15. Only use manufacturer's spare parts in accordance with the relevant model. In particular, use a body and a lid from the same manufacturer indicated as being compatible.
16. Do not cover the pressure valves with anything, an explosion may occur. Any other replacement of the pressure regulator is not recommended.
17. Place the pressure regulator only when steam releasing from the vent pipe. Close supervision is necessary until steam releases regularly from the pressure regulator.
18. The fact of the safety valve emits excessive steam shows that the inside pressure rises over the safety pressure. Turn off heat immediately if such event happens, make the cooker cool down, then check and clean the vent pipe and block-proof cover. Otherwise it could not be used.
19. This appliance is not intended for use by person(including Children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
20. If the pressure cooker has been deformed or damaged in any manner, return the pressure cooker to the nearest Authorized Service Station -young- for examination, reparation or adjustment.

PARTS INFORMATION

HOW PRESSURE COOKER WORKS

In the process of heating, the cooker is sealed by a silicon sealing ring, pressure in the cooker is increasing gradually, and boiling point of water is increasing accordingly. When pressure in the cooker exceeds the specified limit, the pressure regulator is pushing up, allowing steam to escape from the vent pipe keeping temperature and pressure inside the cooker at a certain level. If the escaping hole is blocked by food, one of the two safety valves will exhaust steam automatically for safety assurance. To ensure safe operation once lid is properly closed it will lock in this position when pressure reaches a certain point.

TECHNICAL PARAMETER

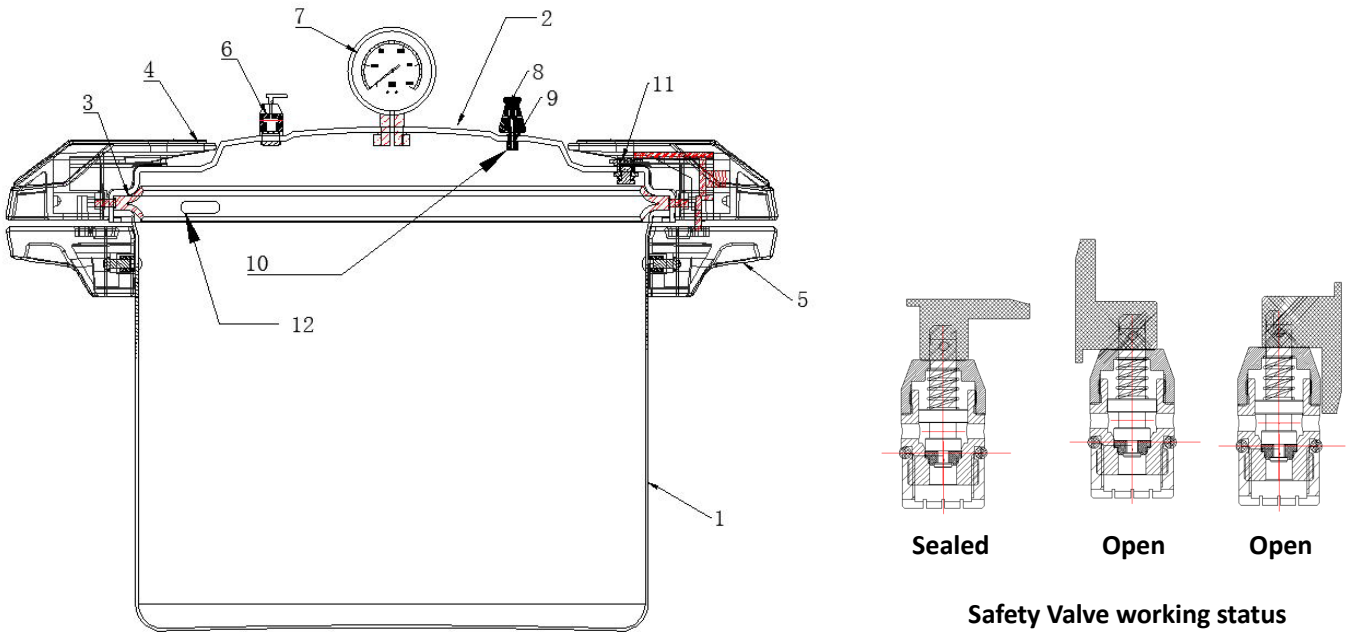
Model:	2A-OC085	2A-OC086	2A-OC087
Capacity	16 Qt.	23 Qt.	32 Qt.

Working pressure: 10 PSI \pm 1PSI

Safety pressure: 13~23 PSI

CAUTION: Prevent fierce fire burning the handle when using.

STRUCTURE & COMPONENTS



- | | |
|----------------|---------------------------|
| 1 Body | 7 Pressure Gager |
| 2 Lid | 8 Pressure Regulator |
| 3 Sealing Ring | 9 Vent Pipe |
| 4 Lid Handle | 10 Anti-block Cover |
| 5 Body Handle | 11 Floating Valve |
| 6 Safety Valve | 12 Gasket Released Window |

OPERATING THE PRESSURE COOKER

CAUTION:

- Servicing or repair should only be completed by a qualified technician(young).
- Don't tamper with the pressure cooker, you may damage the safety systems and prevent their operation.
- Don't dismantle any part of the pressure cooker unless directed to do so in instructions.
- Using attachments not recommended or sold by the manufacturer may cause hazards. Only use original spare parts.

Only under correct operational conditions, can take full advantages of your pressure cooker and long life be showed. Please read operating instructions carefully and familiarize yourself with your new pressure cooker before using for the first time.

Description & Operation of operating and safety devices:

- a) Pressure Regulator: In down position when cooking under pressure, up position when steaming.
- b) Safety Valve: Allows excess pressure to escape in case that the vent pipe is blocked, so that not too much pressure is building up inside of cooker. It will be open automatically when the pressure value over 90kPa. Pls replace it by hand to close status after pressure released every time.
- c) Floating Valve: It will rise against pressure built up and keep the lid in the locking position until pressure is released. When the pressure is over 4 KPa in the cooker, the floating valve going up so that prevent handles to be rotated and the lid cannot be opened.
- d) Sealing Ring: Silicon ring without poison or odor, creates an air tight seal that is needed for the Pressure Cooker to operate.
- e) Pressure Gager: Read the pressure value inside of cooker clearly, it's working normal between 0~80kPa, the pressure beyond normal when value between 80~160kPa, must stop heating immediately if the value over 160kPa to avoid damage risk and do trouble-shooting.

With such above components, Pressure cookers eliminate all dangerous possibilities.

(B) Instruction for use and method of operation:

1. Using for the first time

Before cooking, please put some cooking oil on the edge of cooker body and sealing ring, for easy initial opening and closing the lid. Then pour the water into 1/2 of the cooker, keep ten minutes to close the lid and heat until pressure regulator exhausting to get rid of new pot smell. When the pressure released and body cooling down, clean the pot to backup.

2. Using Capacity

Do not fill up the pressure cooker over 2/3 of its full capacity. When cooking foods that expand during cooking such as rice or dried vegetables, do not fill the unit over 1/2 full. Over filling may cause a risk of clogging the vent pipe and developing excess pressure.

3. Check Safety Devices

Make sure safety valve, vent pipe, and floating valve are normal and clean before using every time, open the block-proof cover on the lid and check carefully in the light to ensure that there are no blockages of the vent pipe. If found any blockages, clear it immediately. The silicon sealing ring is securely positioned and not aged.

4. Close and Open the Lid

Aimed at the body tooth and rotate the lid handle clockwise until the arrowhead on the lid fully aligns with the arrowhead on the lid handle. For the new pressure cooker, press the lid with left hand, rotate the handles strongly a few times with right hand to ensure use properly. Rotate the lid handle counter-clockwise until the arrowhead on the lid aligns with the arrowhead on the lid handle, and then open the lid.

OPERATING THE PRESSURE COOKER

5. Place the Pressure Regulator

When regular steam escapes from the vent pipe after heating, make sure the vent pipe unimpeded, then put the pressure regulator onto the vent pipe.

6. Heating

After the lid has been closed properly, cooking can be started with heat. It is normal for some steam to escape from the floating valve at beginning. Later in the cooking process the floating valve will rise up and remain in the up position, seal automatically during the pressure generation. Reduce the heat immediately once the pressure regulator is exhausting, and keep the steam exhaust steadily until the cooking completed. "Refer to the table of Recommended Cooking Times."

7. End of Heating

Remove the pressure cooker from the source of heat, reduce pressure before opening the lid. Set the cooker aside to a cool area and wait the cooker body cool down or for quicker reduction of pressure, place cooker under cold running water or lift the pressure regulator to release steam. Pressure is completely reduced when the floating valve has dropped. If the floating valve remains in its raised position, there may still be pressure inside the pressure cooker. Continue to cool until the floating valve drops.

WARNING: Do not hold the pressure regulator to release pressure. (Risk of injuries! Hot steam/liquid will be ejected.) Keep hands and face away from steam vent pipe, use cooker handles when removing the cooker or touching any hot items, and never force the lid open. The lid will only open once the pressure is released. Remove the lid by lifting it away from you to avoid being burned by the steam.

CLEANING/MAINTENANCE

Always check the lid, body, pressure regulator, sealing ring, and safety valve are in good working order before each use.

1. Cleaning

Once cook has finished, take the food out of the cooker. After the unit has cooled, remove the lid, clean the cooker in case that the food, especially acidic food, erodes in the cooker. Do not use hard things to clean the body.

2. Vent pipe and Block-proof cover:

After each use, turn the lid over and place on a table top, then pull out the block-proof cover and clean it with water, if necessary, use a pin or something similar to clean the hole to ensure that there are not any food or foreign particles that may be lodged in the vent pipe and block-proof cover.

3. Safety Valve:

Every pressure cooker is equipped with safety valve, make sure it workable before use cooker each time. Clean the base of the safety valve inside of the lid, check that it is working correctly by pressing lightly on the valve, which should give way easily. If not, replace with spare parts.

4. Change the Sealing Ring

Make sure that you buy the correct gasket for your model. After the pressure cooker is used, the sealing ring should be washed with hot water or detergent. Soak it in soapy water for a few seconds, then put it in position. Be careful not to fold or deform the sealing ring. Never shorten the gasket. If there are flaws on the sealing ring, or the sealing ring become old, please replace a new ring.

5. Floating Valve

Push down the rod with one hand; push the floating valve upward with the forefinger of the other hand to see if the floating valve works freely. If not, wash the floating valve assembly with water directly or dismantle the lid handle and then wash it. Replace it with floating valve assembly if necessary.

6. Storage of your Pressure Cooker

After use, clean and dry the cooker to keep. Turn the lid upside down on the body to ensure that pressure cooker lasts as long as possible.



Do not use your pressure cooker to store acidic or salty food before and after cooking. Repair or other servicing should be performed only by a qualified technician (young) or authorized service representative.

TROUBLESHOOTING THE PRESSURE COOKER

RECOMMENDED COOKING TIME

Cooking times are approximate times. Use these as general guidelines. Size and variety will alter cooking times.

Food Material	Food Quantity (kg)	Quantity Water(kg)	Cooking Time (minutes)	Cooking Degree	Remarks
Pork	1.0	0.8	20-25	Well done	Cut in patterns
Chicken	1.0	1.0	13-16	Bones separated	Whole chicken
Fish	0.8	0.25	5-8	Well done	
Steak	1.0	0.7	10-15	Bones separated	
Beef	1.0	0.5	20-25	Well done	Piece in 3 cm
Rice	1.0	moderate	8-12	Well done	
Gruel	0.25	moderate	5-8	Well done	

Note: It's the Cooking time after the first pressure release from the pressure regulator.

TROUBLESHOOTING

Frequently Asked Questions and Solutions:

- 1. Steam is not built up inside the pressure cooker or steam leaks, probable causes and corrective action:**
 - 1) The heat source is not hot enough----turn up the heat.
 - 2) Moisture content in the cooker is not enough----add enough water.
 - 3) The floating valve is not in proper position or it is dirty----clean the floating valve, reassemble or replace it.
 - 4) Body handle and lid handle are not properly aligned----close the lid properly as instructions guided.
 - 5) Sealing ring ages or breaks----replace with a new sealing ring.
 - 6) The sealing ring is not clean or with food remains----wash the sealing ring and replace properly.
 - 7) Lid or body is seriously damaged----send the pressure cooker to Authorized Service Center to repair.
 - 8) Safety valve, Vent pipe, Floating valve or Handles are loose----retighten them.
- 2. The lid cannot open, probable causes and corrective action:**
 - 1) The cooker cannot be open because there is still too much pressure in it----the pressure regulator must be taken off after pressure released.
 - 2) The floating valve does not lower down to its position----push down the floating valve with something like pin. Open the cooker lid and wash the floating valve.
 - 3) The push rod is deformed or broken----replace it with a new one. Dismantle the cooker handle, rotate and open the lid after pressure is completely reduced.
 - 4) The cooker is not closed properly----
 - 5) Pry the lid with a screw knife and rotate the lid.
 - 6) Place the cooker upside down, apply some cooking oil to the sealing ring, push the sealing ring inward and then open the lid.
- 3. Liquid or soup escapes from the vent pipe under the pressure regulator, probable causes and corrective action:**
 - 1) Heat is too high----reduce the heat
 - 2) Cooker has been overfilled with food----see and follow as "Operating instructions", section 2.
 - 3) The pressure regulator has been placed on when there is still cold air in the cooker----place the pressure regulator when there is no cold air inside.
- 4. The pressure cooker cannot be closed, probable causes and corrective action:**
 - 1) The pressure cooker is used for the first time----take out the sealing ring, close the lid and rotate, put on the sealing ring again if there is no problem. Apply some cooking oil to the sealing ring and close the lid. If the lid cannot be put on without a sealing ring, that means the pressure cooker has been deformed, send the pressure cooker to Authorized Service Center for reparation.
 - 2) The arrowhead on the lid does not line with the arrowhead on the lower handle---- see and follow as "Operating instructions".

TROUBLESHOOTING THE PRESSURE COOKER

3) Cooker may be damaged or deformed---send to Authorized Service Center(young) for reparation or replacement.

5. Safety valve emits excessive steam, probable causes and corrective actions:

- 1) There is a blockage in the vent pipe or the pressure regulator close too tightly around the vent pipe, which causes the pressure in the cooker to rise over safety pressure----first let the heat cool down. After the steam in the cooker has emitted, open the lid, check the cause of blockage, and clean the vent pipe, block-proof cover and safety valve; check if the pressure regulator placed on the vent pipe properly, replace it if necessary.
- 2) Pressure regulator has been put on with additional weight or has been replaced by other accessories. Warning: these actions are strictly prohibited.
- 3) Safety valve has perished through age----replace the safety valve.

6. The bottom protrudes after the pressure cooker has been used for some time. Probable causes and corrective action:

- 1) The user instructions have not been followed----follow the user instruction.
- 2) The protruding is due to the high pressure caused by the blockage in the safety valve----replace the safety valve.
- 3) The pressure regulator fits too tightly into the vent pipe or rust exist in the pressure regulator----replace the pressure regulator and /or the vent pipe.
- 4) The pressure cooker has been used without water in it or the water inside the pressure cooker has been burned away----the pressure cooker should not be reused or check all components of the pressure cooker before each use.

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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Call Us: 909.628.0880

Email Us: customer@bartonliving.com

Hours of Operation: 9am - 3pm PST Monday - Friday

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