



STAINLESS STEEL  
**Copper Clad  
Collection**



**Revere Ware  
Pressure Cooker**  
*Instructions/Recipes  
Cooking Timetables*

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No. 1576 6-Quart

No. 1574 4-Quart



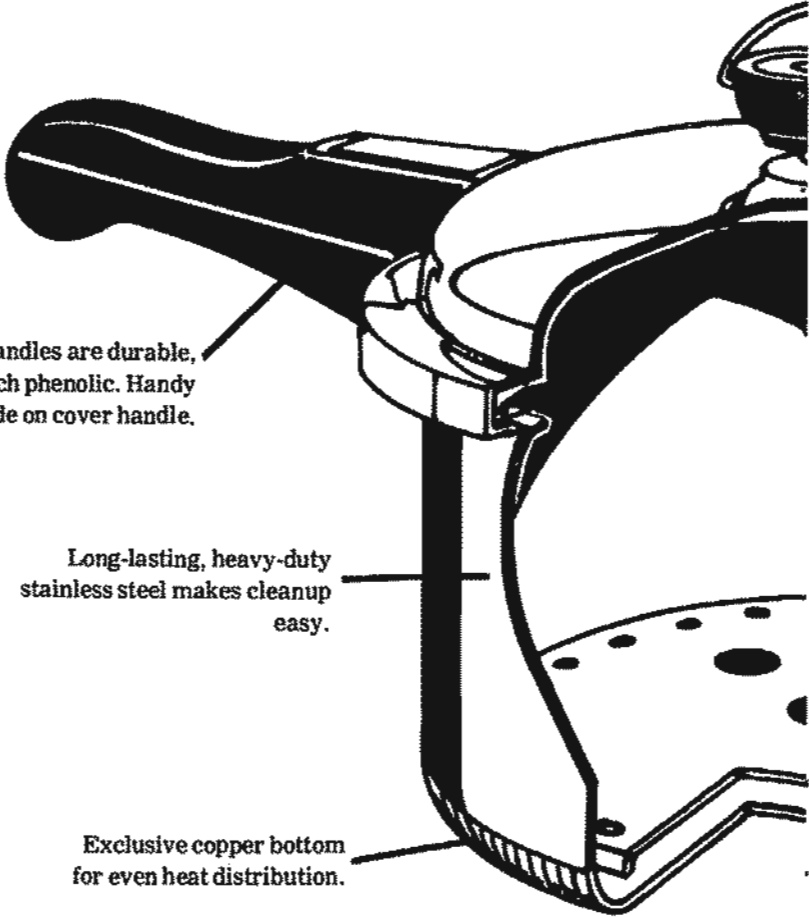
## **America's only copper bottom stainless steel pressure cooker**

You now own the only pressure cooker of its kind in America. The gleaming copper bottom combined with heavy duty stainless steel provides the best of all possible pressure cooker features. Stainless steel is long-lasting and easy to clean. Copper is the most efficient conductor of heat of any metal used in cookware. It spreads heat evenly and quickly for ultra-high-speed cooking over low heat. Because a pressure cooker is exposed to the heat source for such short periods of time, the even heat distribution is an especially valuable feature.

## **Seals in flavor . . . helps cut high food costs**

Even low cost cuts of meat cook fork tender and savory with less shrinkage, miraculously fast. Vegetables cook garden fresh in minutes while retaining color, flavor and nutrition. You not only save time, you save on food and fuel bills, too. It's a perfect blend of beauty and performance.

All the features you need for speed,



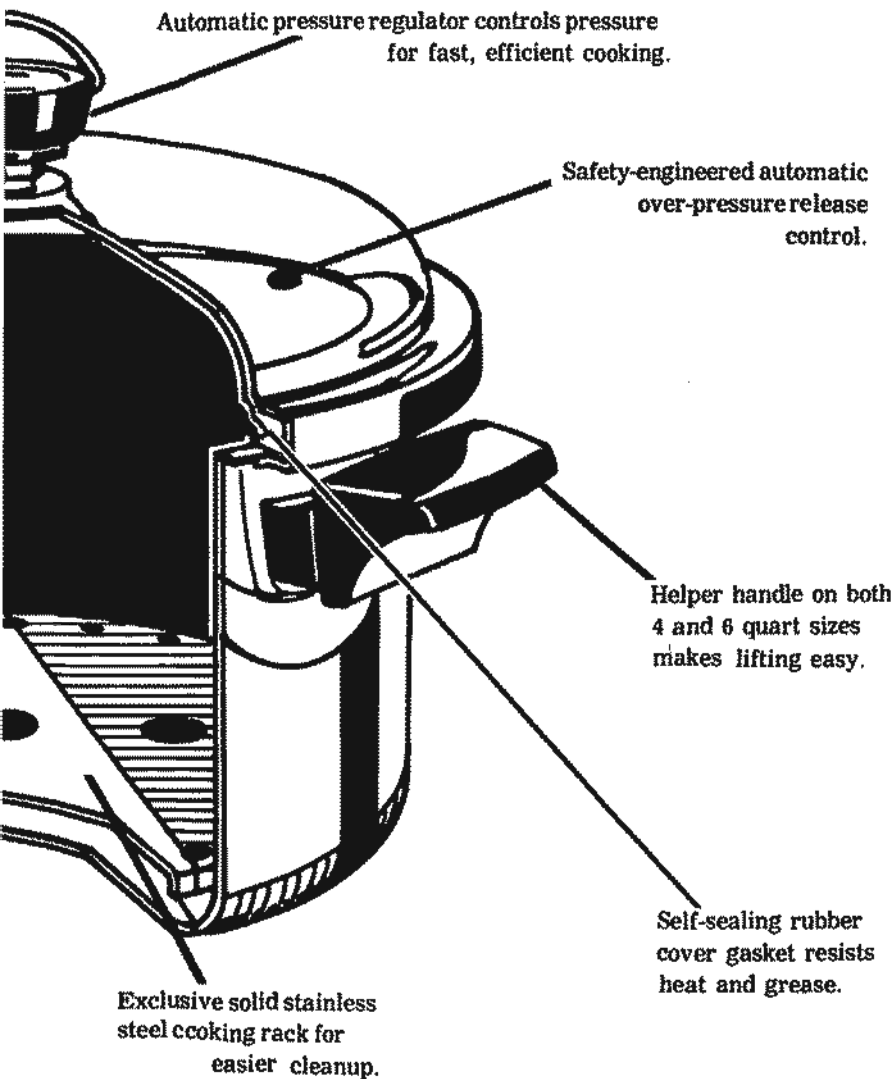
Handles are durable, cool-to-touch phenolic. Handy timing guide on cover handle.

Long-lasting, heavy-duty stainless steel makes cleanup easy.

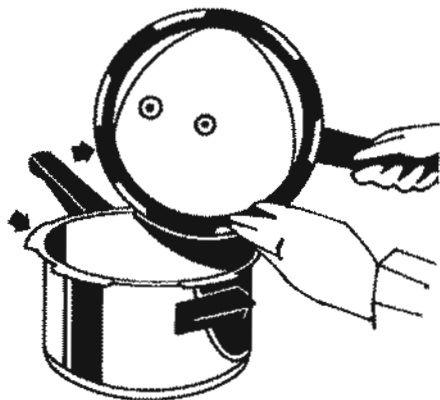
Exclusive copper bottom for even heat distribution.

6-quart size is a full 10 inches wide, giving greater flexibility in preparing wider cuts of meat.

## economy, nutrition, convenience



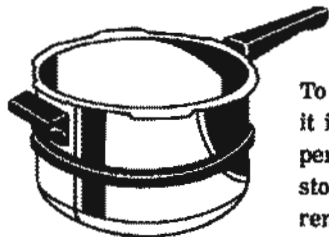
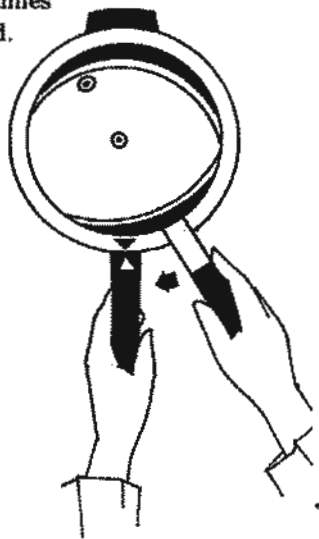
## How to get the most out of your



When new, the sealing ring (gasket) is slightly oversize to prolong its life. Before you use your pressure cooker for the first time, wipe the sealing ring and the flanges with cooking oil to permit easier assembly of the cover to the body. It may be desirable to repeat this for the first few times the cooker is used.

When placing the cover on the cooker always make sure that the arrow on the cover and the arrow on the body handle line up before you slide the two handles together.

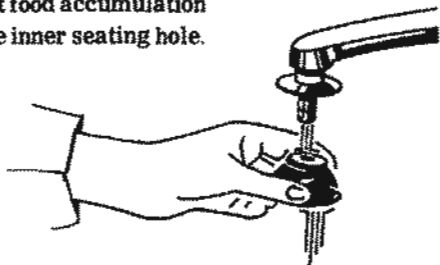
After each use, remove the sealing ring and wash away all food particles. Wash the cover and the body of the cooker in hot soapy water. It is recommended that you do not wash your pressure cooker in your dishwasher.



It is natural for the sealing ring to shrink with use. To reduce this shrinkage to a minimum, it is advisable to "stretch" it periodically. This can be done by storing the cooker with the sealing ring removed from the cover and placed around the outside of the cooker.

# Revere Ware Pressure Cooker

Rinse the pressure control knob in hot water to prevent food accumulation in the inner seating hole.



Be sure the vent in the pressure control post is clean. Hold it up to the light to be certain.

Rinse your cooker completely and dry it thoroughly to help keep it bright and shiny.

Store the cooker with the cover upside down on top of the body with the cooking rack and pressure control knob inside.





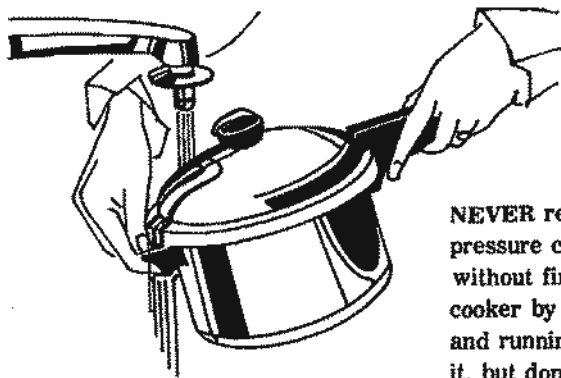
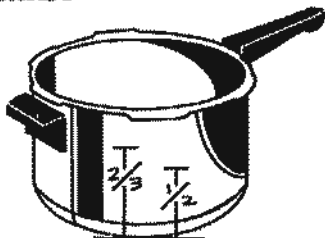
# How to use your Revere Ware

**NEVER** cook applesauce, cranberries, pea soup, split peas, rhubarb, pearl barley, macaroni, spaghetti, noodles, rice or any type of hot cereal in the pressure cooker. These foods may froth or sputter and block the vent hole in the pressure control post.

**NEVER** try to remove the cover with force. If the cover does not slide open without resistance, there may still be pressure in the cooker and it should be cooled again.

**NEVER** fill the cooker more than **TWO-THIRDS FULL** of any food.

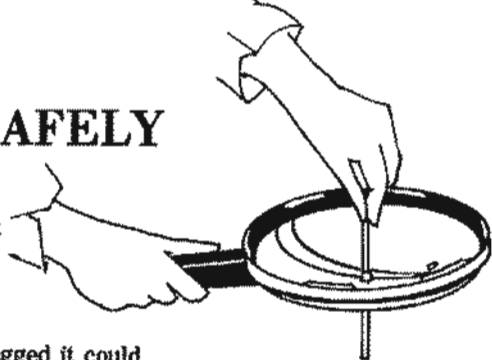
**NEVER** fill the cooker more than **HALF FULL** when cooking dried vegetables or dried fruit.



**NEVER** remove the pressure control knob without first cooling the cooker by setting it in the sink and running cold water over it, but don't let water run over the knob. When holding it under running cold water, be sure to tip it away from you.

# Pressure Cooker SAFELY

**NEVER** place cover in position on body without checking to see that vent hole in the pressure control post is clear. If the pressure control post is clogged it could generate enough internal pressure so that the



over-pressure release control would eject. Hold it up to the light and look through it. If it is not perfectly clean, a pipe cleaner is suggested for cleaning it out.

**NEVER** use your pressure cooker as an ordinary sauce pan. When cover is in position on body the rubber gasket seals the cooker and pressure is built up. Therefore the only way to use your cooker with cover on is as a pressure cooker. You may use the body only without the cover to brown meat as indicated in the following recipes.

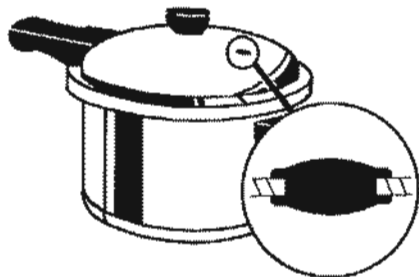
**NEVER** replace the cover on the cooker with the pressure control knob over the vent hole to keep foods warm. Pressure will build up again from steam from the food. Always leave the cover ajar, with the pressure control knob removed, after the cooker has been cooled and the cover has been removed.

**NEVER** lay pressure cooker cover of your Revere Ware Pressure Cooker on a hot burner after the cover is removed from the cooker. Direct heat will ruin the sealing ring.

## OVER-PRESSURE RELEASE CONTROL

Your Revere Ware Pressure Cooker contains a safety-engineered rubber automatic over-pressure control. If the vent in the pressure control post becomes clogged and excessive pressure builds up, this rubber control will eject and release the pressure. In this unlikely event, you must replace it with a new control. For your convenience, a spare control is included, in a sealed plastic bag, with each Revere Pressure Cooker.

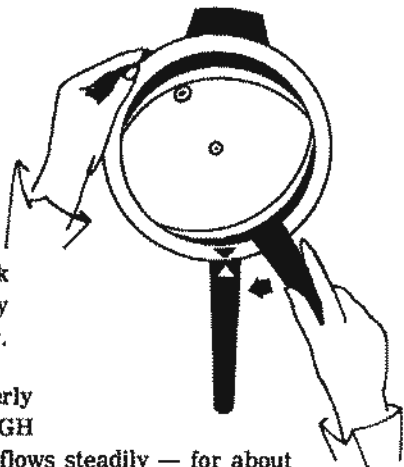
After prolonged use, the rubber may become hard or deformed; it may operate improperly and should be replaced. **DO NOT RE-USE OLD PRESSURE CONTROL. ALWAYS REPLACE IT WITH A NEW PLUG.** For safety, be sure you obtain only a genuine Revere Ware over-pressure release control.



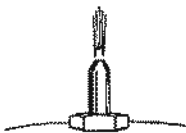
# How to operate your Revere

1. Place the food and indicated amount of water (from recipe or Cooking Timetable) into the body of the cooker. Never fill the cooker more than two-thirds full. Some recipes call for filling it only half-full. Smaller quantities, of course, can be prepared, as long as you use the same amount of water. The stainless steel cooking rack is used to keep foods out of the cooking liquid. When it is desirable to blend flavors, do not use the rack.

2. With the pressure control knob off, place the cover on the cooker body making sure to line up the arrow on the cover with the arrow on the body handle. Then slide the cover to the left as far as it will go while — at the same time — pressing down on the top of the cover opposite the handles to be certain that all lock tabs engage. A built-in stop automatically aligns the cover and the body of the cooker.



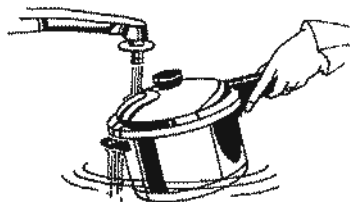
3. After the cover is properly closed, place cooker on HIGH HEAT until visible steam flows steadily — for about half a minute — through the vent in the pressure control post.



4. After steam flows for about half a minute, place the pressure control knob on the post. This covers the vent hole and allows steam pressure to build up.

5. When the pressure in the cooker reaches approx. 17½ lbs., a continuing loud hiss of escaping steam is heard and the pressure control knob will rock slightly. This is a signal to turn the heat down to LOW immediately and begin timing. A slight hissing sound will continue to be heard — indicating that proper cooking pressure is being maintained.

# Ware pressure Cooker



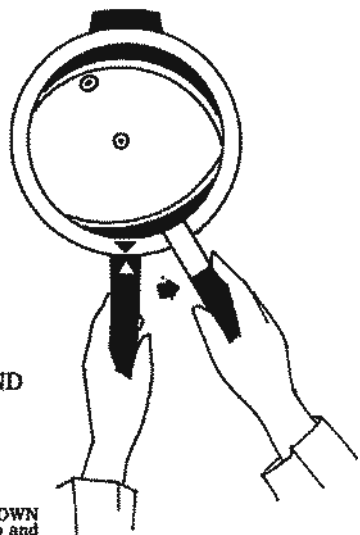
6. At the end of the cooking cycle, cool the cooker — with the pressure control knob still in place on the cover — by placing the cooker in a sink filled with two to three inches of cold water and running cold tap water over the cover.

See illustration. (Caution: Do not run

water over the pressure control knob itself.) The cooling action supplied by the water condenses the steam until no pressure remains in the cooker.\* This may take from 10 seconds to two or three minutes, depending upon the contents and the volume in the cooker. Test to see if the steam is down by gently nudging or tilting the control knob. If steam is still released, run more cold water over the cover. **DO NOT REPLACE THE COOKER ON A WARM HEATING UNIT WITH THE COVER IN PLACE.** This could cause the pressure to build up again.

7. After the cooker has been cooled, remove the pressure control knob to release any residual steam that might be in the cooker. Disengage the cover by sliding the handle to the right. If it appears to be locked, do not force the cover open. This would indicate the presence of steam pressure in the cooker and it should be further cooled before removing the cover.

**CORRECT TIMING IS ESSENTIAL TO BEST COOKING RESULTS. WE RECOMMEND YOU STAY CLOSE BY AND FOLLOW COOKING TIMETABLES.**



\* If the instructions say "LET PRESSURE DROP OF ITS OWN ACCORD", simply remove cooker from heat, leaving the knob and cover in place, and let stand undisturbed. This may take 30 minutes or more.

# Recipes

The recipes in this booklet are for a 4-quart pan. If you have a 6-quart pan, you may increase the amount of the ingredients by one-half. Because the 6-quart pan has a larger base, you will need to increase the amount of liquid or water by half, even though you do not increase the amount of ingredients.

The user should not feel limited to the recipes in this book. By using them as a guide together with the information in the Cooking Timetables, many combinations can be made. Generally, your favorite recipe can be adapted to the Revere Ware Pressure Cooker by cutting cooking time by two-thirds and decreasing the amount of liquid.

# *Soups*

Delicious and nutritious soups can be made in a matter of minutes with the Revere Ware Pressure Cooker. Since less liquid is used, the meat flavor is richer. Vegetables keep their shape, color and taste better than when cooked by the slower method. In cooking soups, never fill the cooker more than two-thirds full.

Use as little fat as possible in cooking soup — fat tends to clog the cooking vent. Be sparing with seasonings added before cooking. After soup is cooked, any excess fat may be skimmed off and more water added if the stock is very rich.

**Remember:** It is not recommended that you cook pearl barley or split pea soup in a pressure cooker because they may froth and block the vent hole in the pressure control post.

## *VEGETABLE SOUP*

2 lbs. soup meat and bone	2 medium potatoes, diced
4 cups water	2 tsp. salt
1 cup tomato juice	4 peppercorns
½ cup carrots, diced	½ tsp. thyme (optional)
½ cup celery, diced	

Place all ingredients in cooker. Bring to cooking pressure and cook for 30 to 40 minutes. Cool cooker instantly. (Serves 4.)

## *FRENCH ONION SOUP*

1 lb. small onions, sliced thin      6 bouillon cubes  
3 tbsp. bacon fat                      5 peppercorns  
4 cups boiling water

Heat cooker bottom and sauté onions in bacon fat until brown. Add bouillon cubes dissolved in boiling water and peppercorns. Cover and bring to cooking pressure. Cook for 5 minutes. Cool cooker instantly. (Serves 6-8.)

## *CHICKEN SOUP*

Chicken pieces — neck, wings,      ½ tsp. pepper  
back, gizzard and heart              ¼ cup celery, diced  
4 cups water                              Cooked rice or noodles, as  
1 bay leaf                                  desired  
1 tsp. salt

Put all ingredients except rice in cooker. Bring to cooking pressure and cook for 20 minutes. Cool cooker instantly. Remove chicken from bones and cut into pieces. Strain stock and return to pressure cooker. Add chicken meat. Finish by adding cooked noodles or rice, as desired. Simmer 5-10 minutes. (Serves 6.)

## *MANHATTAN CLAM CHOWDER*

$\frac{1}{4}$ lb. bacon, cut in small pieces	$\frac{1}{8}$ tsp. pepper
1 onion, sliced thin	1 tsp. salt
2 medium potatoes, diced	2 doz. clams, minced fine, or
2 cups clam juice or water	2 No. 1 cans minced clams
2 cups tomato juice	$\frac{1}{2}$ tsp. thyme

Fry bacon in bottom of cooker until crisp. Drain off all but 1 tbsp. fat. Sauté onion in the fat until tender. Add remaining ingredients. Cover and bring to cooking pressure. Cook for 5 minutes. Cool cooker instantly. Add clams and boil (without cover) for 2 minutes. Sprinkle with thyme before serving. (Serves 4.)

## *CREAM OF POTATO SOUP*

3 cups boiling water	$\frac{1}{2}$ tsp. white pepper
4 medium potatoes, diced	$\frac{1}{3}$ cup sliced leeks (optional)
$\frac{1}{3}$ cup sliced onions	2 cups thin cream
$\frac{1}{4}$ cup diced celery	3 tbsp. chopped parsley
1 tsp. salt	

Place water, potatoes, onions, celery, seasonings and leeks in cooker. Bring to cooking pressure and cook for 7 minutes. Cool cooker instantly. Press mixture through a sieve or ricer. Add cream. Heat without cover over low heat. Add parsley before serving. (Serves 4.)



## *CHILI*

1 lb. ground beef	2 cups cooked or canned
2 tbsp. shortening	kidney beans
1/3 cup onion, chopped	1 1/2 tsp. salt
1 clove garlic, minced	1/8 tsp. pepper
2 cups tomato puree' or No. 2 can tomatoes	1 tsp. chili powder

Brown ground beef in shortening in cooker bottom. Add onions and garlic, and saute lightly. Add remaining ingredients. Cover and bring to cooking pressure. Cook for 15 minutes. Cool cooker instantly. Correct the seasoning and add more chili powder if desired. Simmer without cover several minutes to thicken. (Serves 4-6.)

## *HAM AND NAVY BEAN SOUP*

1 lb. hambone	1/2 onion, sliced
2 cups navy beans, soaked	Salt
4-5 cups water (use liquid drained from beans)	Pepper

Combine water, hambone and onion in cooker. Bring to cooking pressure and cook for 45 minutes. Cool cooker instantly. Add drained beans. Cover and bring to cooking pressure. Cook for 25 minutes. Cool cooker instantly. Remove hambone, dice meat and return to cooker. Correct seasonings. (Serves 4-6.)

## *Meat, Poultry and Seafood*

Tender, juicy pot roasts with rich brown gravy and delicious stews with meat that melts in your mouth, can be prepared in your Revere Ware Pressure Cooker in a fraction of the time required by the slower methods.

The pressure cooker is especially useful in preparing appetizing meat dishes using the tougher cuts and lower grades of meat which require moist heat cookery. These include:

**Beef:** Pot roast, flank steak, short ribs, meats for stew, swiss steak, brisket.

**Veal:** Veal for stew, steak and chops.

**Lamb:** Lamb shank, lamb neck slices.

**Pork:** Pork chops, steaks and hocks.

**Chicken:** Fowl for fricassee, stewing and frying.

**Variety Meats:** Tongue, heart.

Thorough browning of meat in the cooker bottom with the cover off before pressure cooking will ensure rich gravy, good flavor and an attractive brown color. Meats may be lightly floured before browning, if desired. In browning meats, the bottom should be heated thoroughly before adding shortening so the meat will not stick.

The cooking time of meats in the Cooking Timetable and in the recipes is based on the thickness of the cut of meat rather than on the number of pounds in the piece. The grade of meat and the amount of bone and fat may also vary the cooking time.

Frozen meat should be defrosted before cooking.

The quick, steam cooking of seafood results in excellent flavor. Frozen shellfish need not be completely defrosted before cooking.

# Cooking Timetable

4-Quart

6-Quart

Meat, Poultry and Fish*	Water	Time	Water	Time
Beef heart	1 c	2 hours	1½ c	2 hours
Beef liver	¼ c	5 min	½ c	5 min
Beef, pot roast (3-4 lbs.)	½ c	40 min	¾ c	40 min
Beef, short ribs (2 lb.)	½ c	30 min	¾ c	30 min
Beef, stew	1 c	20 min	1½ c	20 min
Chicken, fricassee	½ c	25-30 min	¾ c	25-30 min
Chicken, fried	½ c	15-20 min	¾ c	15-20 min
Chicken, stewed (cooled slowly)	2 c	20 min	3 c	20 min
Clams, steamed	½ c	3 min	¾ c	3 min
Corned beef (3-4 lbs.)	2 c	60 min	3 c	60 min
Ham (2-inch slice)	¼ c	15 min	½ c	15 min
Ham loaf	1 c	30-35 min	1½ c	30-35 min
Ham shanks	1 c	35 min	1½ c	35 min
Hamburger patties	¼ c	5 min	½ c	5 min
Lamb shoulder (3 lbs.)	½ c	60 min	¾ c	60 min
Lamb stew	1 c	15 min	1½ c	15 min
Lobster tail	1 c	7 min	1½ c	7 min
Meat balls	½ c	10 min	¾ c	10 min
Pork chops	½ c	12-15 min	¾ c	12-15 min
Pork loin roast (3-4 lbs.)	½ c	60 min	¾ c	60 min
Rabbit	1 c	25 min	1½ c	25 min
Shrimp	1 c	5 min	1½ c	5 min
Steak, swiss (½-inch thick)	½ c	15 min	¾ c	15 min
Veal birds	½ c	15 min	¾ c	15 min
Veal chops	½ c	20 min	¾ c	20 min

\* Times are adjusted for cooling pan instantly except as noted.

## *BARBEQUE SANDWICHES*

2 lb. lean beef, or	¼ cup onion, chopped
1 lb. beef and 1 lb. pork	½ clove garlic
2 tsp. shortening	1½ tsp. Worcestershire sauce
¼ cup water or vinegar	1½ tsp. sugar
½ cup catsup	Salt and pepper to taste

Cut meat into small cubes or strips. Heat cooker bottom. Add shortening. When hot, brown meat on all sides. Add water or vinegar. Cover, bring to cooking pressure and cook 25 minutes. Cool cooker instantly. Add remaining ingredients. Cover, bring to cooking pressure and cook for 20 minutes. Cool cooker instantly. Mixture may be simmered without cover, if not thick enough. Serve on buns. (Serves 8-10.)

## *HAM LOAF*

1 lb. ham, ground	¼ tsp. pepper
½ lb. beef, ground	2 tbsp. minced onion
½ lb. pork, ground	1 egg, beaten
1 cup bread, cut in ¼ inch cubes	1 cup tomato juice
¾ cup powdered milk	1 cup water

Have meat ground together if possible. Mix all ingredients together thoroughly. Pack into loaf pan. Place loaf pan on cooking rack in cooker. Add 1 cup water. Cover, bring to cooking pressure and cook for 30-35 minutes. Cool cooker instantly. May be served hot or cold. (Serves 6-8.)

## *FRIED CHICKEN*

1 frying chicken, cut up	½ cup water
2 tbsp. shortening	1 tsp. salt

Brown seasoned chicken pieces in hot shortening in bottom of cooker. Add water, cover and bring to cooking pressure. Cook for 15-20 minutes. Cool cooker instantly. Chicken may be crisped in a 400 degree oven for a few minutes. (Serves 4.)

## *CHICKEN FRICASSEE*

2 slices bacon	1 tsp. salt
4-5 lb. chicken, cut in serving pieces	1 small onion
½ cup water	3 tbsp. flour
	1 cup water

Heat bacon in cooker. Add chicken pieces and brown well. Add water, onion and salt. Cover and bring to cooking pressure. Cook for 25-30 minutes. Cool cooker instantly. Test chicken for tenderness — cook longer if necessary. Remove chicken when done. Add flour and water mixed together to hot broth in cooker. Cook **without** cover until thick. (Serves 4-6.)

## *POT ROAST WITH VEGETABLES*

2-3 lb. beef roast	3 peppercorns (optional)
chuck, shoulder, rump or round	1 bayleaf (optional)
2 tbsp. shortening	6 medium potatoes, quartered
1 tsp. salt	6 small onions
½ cup water	6 small carrots

Brown meat slowly on all sides in the shortening in bottom of cooker. Pour off excess fat. Put cooking rack in place and place meat on rack. Add water and seasonings. Cover and bring to cooking pressure. Cook for 40 minutes. Cool cooker instantly. Add vegetables. Cover and bring to cooking pressure. Cook for 5-8 minutes. Cool cooker instantly. Remove meat and vegetables to hot platter and thicken gravy, if desired. (Serves 6.)

## *BEEF LIVER*

1 lb. liver, sliced	Pepper
Flour	2 tbsp. shortening
Salt	¼ cup water

Combine flour, salt and pepper. Coat liver slices with seasoned flour. Heat cooker hottom and add shortening. Brown liver on both sides. Place meat on cooking rack and add water. Cover and bring to cooking pressure. Cook for 5 minutes. Cool cooker instantly. (Serves 4.)

## *PORCUPINE MEAT BALLS*

1½ lb. ground beef	1 tbsp. onion, minced
½ cup uncooked regular rice	1 small can tomato soup
1 tsp. salt	1 cup water
½ tsp. pepper	

Combine meat, rice, salt, pepper and onion. Shape into small balls. Heat tomato soup and water in bottom of cooker. Drop meat balls into soup mixture. Cover and bring to cooking pressure. Cook for 10 minutes. Let pressure drop of its own accord. (Serves 4-6.)

## *FLANK STEAK*

1 flank steak	½ tsp. sage
2 cups bread cubes	½ tsp. salt
1 onion, finely minced	¼ cup milk
¼ cup celery, diced	2 tbsp. shortening
½ tsp. parsley flakes	1 can tomato soup
1 cup water	

Combine bread cubes, onion, celery, parsley, sage and salt in bowl. Add milk and toss lightly. Spread this stuffing mixture on flank steak. Beginning at long side, roll loosely and tie with string or fasten with skewers. Brown the rolled steak in the 2 tablespoons of hot shortening in bottom of cooker. Insert cooking rack under meat. Add 1 cup water. Cover and bring to cooking pressure. Cook for 20 minutes. Cool cooker instantly. Remove meat and cooking rack. Keep warm while making sauce. For sauce, add 1 can of undiluted tomato soup to liquid in cooker. Heat for 1 minute. Slice meat. Serve with sauce. (Serves 6.)

## SWISS STEAK

2 lbs. round steak, 1-inch thick	1 medium onion, diced
Flour	1 cup celery, diced
Salt	1 medium green pepper, diced
Pepper	1 cup tomato soup
2 tbsp. shortening	½ cup water

Cut meat into serving pieces. Dredge with seasoned flour. Heat cooker bottom and add shortening. Brown meat on both sides. Add remaining ingredients. Cover and bring to cooking pressure. Cook for 20 minutes. Cool cooker instantly. (Serves 6.)

## BARBEQUED PORK CHOPS

4-5 pork chops	⅛ tsp. pepper
2 tsp. shortening	½ cup catsup
1 onion, separated into rings	1 cup water
½ tsp. salt	

Heat cooker bottom. Add shortening and brown chops on both sides. Add onion, salt and pepper. Combine catsup and water and pour over chops. Cover and bring to cooking pressure. Cook for 15 minutes. Cool cooker instantly. Serve chops with sauce. (Serves 4-5.)



## *SHRIMP CREOLE*

1 onion, sliced	2½ cups tomato juice
¼ cup green pepper, diced	4 tbsp. flour
1 clove garlic, minced	½ cup water
2 tbsp. bacon fat or shortening	2 lbs. cooked shrimp, shelled and deveined, or
1 tsp. salt	2 No. 1 cans shrimp
1 tsp. sugar	Cooked rice
1 tsp. chili powder	
1 tbsp. vinegar	

Saute onion, green pepper and garlic in hot fat in cooker bottom until onion is yellow. Add salt, sugar, chili powder, vinegar and tomato juice. Cover and bring to cooking pressure. Cook for 5 minutes. Cool cooker instantly. Blend flour with water and add to sauce in cooker. Cook until thickened in open cooker. Add shrimp. Stir well and cook uncovered for 2 minutes. Serve over cooked rice. (Serves 8.)

## *RABBIT*

1 rabbit, cut in pieces	1 tbsp. onion, minced
3 tbsp. shortening	½ tsp. celery salt
½ cup water	½ tsp. paprika
1 tbsp. parsley flakes	½ tsp. thyme

Heat cooker bottom. Add shortening and brown rabbit pieces on all sides. Add water, parsley, onion and seasonings. Cover and bring to cooking pressure. Cook for 25 minutes. Cool cooker instantly. Remove rabbit pieces to hot platter and thicken gravy. (Serves 4.)

## ***BEEF STEW***

1 lb. beef stew meat	2 bay leaves (optional)
cut in 1-in serving pieces	Vegetables (carrots, potatoes, onions, celery, parsnips, etc. as desired) cut in 1-inch pieces
2 tbsp. shortening	2 tbsp. flour
1½ cups water or tomato juice	¼ cup cold water
1 tsp. salt	
⅛ tsp. pepper	

Brown stew meat in hot shortening in cooker bottom. Pour off excess fat. Add water or tomato juice and remaining ingredients. Cover and bring to cooking pressure. Cook for 20 minutes. Cool cooker instantly. Mix the flour and water to a thin paste and add to hot broth in cooker. Mix well and cook without cover for 2 minutes. (Serves 6.)

## ***BARBEQUED SPARERIBS***

3 lbs. spareribs	¼ cup catsup
Salt	2 tbsp. vinegar
Pepper	1 tsp. Worcestershire sauce
Paprika	⅛ tsp. chili powder
1 tbsp. shortening	¼ tsp. celery seed
1 large onion, sliced	¾ cup water

Cut ribs into serving pieces. Season with a mixture of salt, pepper and paprika. Heat cooker bottom and add shortening. Brown ribs on both sides. Add onion. Mix together catsup, vinegar, Worcestershire sauce, chili powder, celery seed and water. Pour over meat in cooker. Cover and bring to cooking pressure. Cook for 15 minutes. Let pressure drop of its own accord. (Serves 4-6.)

## *SPARERIBS, SAUERKRAUT AND POTATOES*

2½ lbs. spareribs	2½ cups sauerkraut (No. 2 can)
1 tbsp. shortening	1 tbsp. brown sugar
1 tsp. salt	4 medium potatoes
Dash of pepper	⅔ cup water

Brown spareribs in hot shortening in cooker bottom. Season with salt and pepper. Put sauerkraut in bottom of cooker and sprinkle with brown sugar. Add ribs, then potatoes. Add water. Cover and bring to cooking pressure. Cook for 15 minutes. Cool cooker instantly. (Serves 4.)

## *SPAGHETTI SAUCE*

2 tbsp. salad oil, or bacon drippings	¼ tsp. pepper
1 lb. ground beef	½ tsp. salt
1 cup onion, chopped	½ tsp. Italian seasoning
1 clove garlic, minced	1 6 oz. can tomato paste
½ cup green pepper, diced	1 No. 2 can tomatoes
¼ cup celery, diced	Cooked spaghetti
½ tsp. sugar	Parmesan cheese

Brown the onion, garlic, celery, green pepper and ground beef in hot oil or drippings in bottom of pressure cooker. Add the seasonings, tomato paste and tomatoes and mix thoroughly. Cover and bring to cooking pressure. Cook for 15 minutes. Cool cooker instantly. If sauce is not desired consistency, simmer uncovered until it thickens. Serve over hot spaghetti. Sprinkle with Parmesan cheese. (Serves 6.)

## WIENER SCHNITZEL

2 slices veal round, ½-in. thick	1 cup onions, sliced
4 tbsp. flour	½ lemon, sliced thin
Salt	1 cup sour cream
Pepper	¾ cup water
4 tbsp. shortening	Parsley
1 tsp. paprika	

Cut veal into serving pieces and coat with mixture of flour, salt, pepper and paprika. Heat cooker bottom, add shortening and when hot, brown veal pieces on both sides. Add onions, and saute lightly. Place a slice of lemon on each piece of veal. Add sour cream and water. Cover and bring to cooking pressure. Cook for 15 minutes. Let pressure drop of its own accord. Garnish with parsley before serving. (Serves 4.)

## VEAL BIRDS

2 lbs. veal steak, ½-in. thick	¼ tsp. pepper
¼ cup butter	2 tbsp. horseradish
¼ cup onion, diced	1 tbsp. Worcestershire sauce
4 cups bread cubes	½ cup water
1 tsp. sage	2 tbsp. shortening
½ tsp. salt	

Cut veal steak into approximately 3-inch by 5-inch pieces. Melt butter in cooker bottom and saute onion until soft. In bowl, combine bread cubes, sage, salt, pepper, horseradish and Worcestershire sauce. Add onion and melted butter and toss until well mixed. Spread stuffing on veal pieces. Roll and fasten with skewers, toothpicks or string. Brown in cooker in the 2 tablespoons shortening. Add water. Cover and bring to cooking pressure. Cook for 15 minutes. Cool cooker instantly. (Serves 4-6.)

## *CHINESE STEW*

½ lb. lean pork or veal, cut in thin slices	2 chicken bouillon cubes
2 tbsp. shortening	1½ cups water
1 cup celery, diced	1 tsp. soy sauce
½ cup green pepper, diced	1 tbsp. flour
2 medium onions, chopped	3 tbsp. water

Heat cooker bottom. Add shortening and when melted, brown meat on all sides. Add celery, green pepper, onions, bouillon cubes and water. Cover and bring to cooking pressure. Cook for 10 minutes. Cool cooker instantly. Add soy sauce. Mix the flour and water together until smooth and stir in. Heat while stirring until stew thickens. Add salt and pepper to taste. (Serves 4.)

## *BOILED DINNER*

1½ lbs. ham shank	4 medium carrots
1 cup water	1 small head cabbage, quartered
4 small potatoes, halved	¼ tsp. pepper
4 small onions	

Place ham and water in cooker bottom. Cover and bring to cooking pressure. Cook for 35 minutes. Cool cooker instantly. Add vegetables. Cover and bring to cooking pressure. Cook for 5-8 minutes. Cool cooker instantly. (Serves 4.)

# *Vegetables -- Fresh, Frozen, Dried*

## **FRESH VEGETABLES**

Fresh vegetables cooked in a pressure cooker — cooked quickly in a small amount of water and in the absence of air — retain their garden fresh flavor, their bright natural color and their nutritive value.

Vegetables may be salted before or after cooking, whichever is preferred. You may find that less salt is needed on pressure-cooked vegetables. The natural flavor of the vegetable is so well conserved, little salt is needed to make them palatable.

With the exception of beets, vegetables having the same cooking time may be cooked together in the pressure cooker. There will be no objectionable intermingling of flavors.

The cooking rack is usually used in cooking vegetables. By steaming them, flavor and color are retained and flavors will not blend when preparing vegetable combinations.

Because such a short length of time is required for cooking vegetables in a pressure cooker, accurate timing is necessary. Watch the clock carefully. Minutes are important. Overcooking may cause potatoes and light-colored vegetables, such as cauliflower, to darken.

The cooking time suggested for vegetables in the Cooking Timetable and recipes is based on careful cooking tests conducted in their own homes by Revere home economists. These directions are for vegetables cooked until just tender. Because of differences in family preferences, as well as differences in variety, maturity, and freshness of vegetables, you may wish to vary the cooking times slightly. Some vegetables such as potatoes, carrots or beets will not be uniform in size and will not cook in the same length of time unless cut in similar size pieces. A little experimentation and you will quickly learn the time that suits you best.

# Cooking Timetable

4-Quart

6-Quart

	Water	Time	Water	Time
Fresh Vegetables				
Artichoke	½ c	16 min	¾ c	10 min
Asparagus	½ c	3 min	¾ c	3 min
Beans, cut (green or wax)	½ c	2 min	¾ c	2 min
Beans, french	½ c	2 min	¾ c	2 min
Beans, lima	½ c	1-2 min	¾ c	1-2 min
Beans, whole (green or wax)	½ c	3-4 min	¾ c	3-4 min
Beets, diced	½ c	4-5 min	¾ c	4-5 min
Beets, sliced	½ c	5 min	¾ c	5 min
Beets, whole	½ c	20 min	¾ c	20 min
Broccoli	½ c	2 min	¾ c	2 min
Brussel sprouts	½ c	2 min	¾ c	2 min
Cabbage, shredded	½ c	2-3 min	¾ c	2-3 min
Cabbage, wedges	½ c	4-5 min	¾ c	4-5 min
Carrots, sliced	½ c	3 min	¾ c	3 min
Carrots, whole	½ c	4 min	¾ c	4 min
Cauliflower, flowerettes	½ c	1-2 min	¾ c	1-2 min
Cauliflower, whole	½ c	6-8 min	¾ c	6-8 min
Celery	½ c	5 min	¾ c	5 min
Corn on cob	½ c	3 min	¾ c	3 min
Onions, sliced	½ c	3 min	¾ c	3 min
Onions, whole medium	½ c	8-9 min	¾ c	8-9 min
Parsnips, halves	1 c	6-7 min	1½ c	6-7 min
Parsnips, sliced	½ c	4 min	¾ c	4 min
Peas	½ c	1½ min	¾ c	1½ min
Potatoes, halved	¾ c	9-10 min	1 c	9-10 min
Potatoes, sliced	¾ c	5 min	1 c	5 min
Potatoes, whole	¾ c	12-15 min	1 c	12-15 min
Pumpkin	¼ c	10 min	⅔ c	10 min
Spinach	½ c	1 min	¾ c	1 min
Squash, acorn	¾ c	8-9 min	1 c	6-8 min
Squash, summer	½ c	3-5 min	¾ c	3-5 min
Sweet potatoes	1 c	10-12 min	1½ c	10-12 min
Tomatoes, whole	¼ c	1 min	½ c	1 min
Turnips, diced	½ c	8-10 min	¾ c	8-10 min
Zucchini, sliced	½ c	3 min	¾ c	3 min

**COOL COOKER INSTANTLY**

## *GREEN BEANS ITALIAN STYLE*

1½ lbs. green beans                      ¼ cup Italian style salad dressing  
½ cup water

Cut beans into 1-inch pieces. Combine water and salad dressing in cooker. Add beans. Cover and bring to cooking pressure. Cook for 2-3 minutes. Cool cooker instantly. (Serves 4.)

## *ORANGE-GINGER CARROTS*

1 lb. carrots                                      1 tbsp. honey or syrup  
¼ cup frozen orange juice                      ½ tsp. ginger  
concentrate, thawed                              ½ tsp. salt  
½ cup butter, melted

Cut carrots into quarters and put in cooker. Blend remaining ingredients and pour over carrots. Cover and bring to cooking pressure. Cook for 3 minutes. Cool cooker instantly. (Serves 4-6.)

## *HOT SLAW*

1 medium head cabbage                      2 tbsp. onion, chopped  
3 tbsp. butter or drippings                      1½ tsp. salt  
4-6 tbsp. brown sugar                              ½ tsp. dry mustard  
⅓ cup vinegar                                      ½ cup water

Shred cabbage coarsely. Combine all ingredients in cooker. Cover and bring to cooking pressure. Cook for 5 minutes. Cool cooker instantly. (Serves 4-6.)



## *CANDIED SWEET POTATOES*

6 medium sweet potatoes, peeled	½ cup maple syrup or
¼ cup water	corn syrup
	4 tbsp. butter

Put potatoes in cooker bottom without cooking rack. Combine water and syrup and pour over potatoes. Cover and bring to cooking pressure. Cook for 12 minutes. Cool cooker instantly. Remove cover, add 4 tablespoons butter. Heat without cover over medium heat until syrup thickens. Stir gently to coat potatoes with syrup. (Serves 6.)

## *YALE BEETS*

3 cups beets, peeled and sliced	3 tbsp. flour or
¼ inch thick	1½ tbsp. cornstarch
½ cup water	1 tbsp. sugar
½ cup orange juice	1 tsp. salt

Put beets and water in cooker and bring to cooking pressure. Cook for 5 minutes. Cool cooker instantly. Drain beets reserving one-half cup beet liquid. Blend the flour or cornstarch, salt and sugar with the reserved beet liquid. Add orange juice and cook until thickened. Add beets and heat thoroughly. (Serves 6.)

## *VEGETABLE PLATE*

1 small cauliflower, whole                      String beans, whole  
10 medium carrots, whole                      ½ cup water

Put water in cooker. Place vegetables on cooking rack in cooker. Cover and bring to cooking pressure. Cook for 5 minutes. Cool cooker instantly. Season to taste. (Serves 4-6.)

## *HOT POTATO SALAD WITH FRANKFURTERS*

5-6 medium potatoes, sliced                      ¼ cup vinegar  
1 lb. frankfurters, sliced                      3 tbsp. sugar  
¾ tsp. salt    ½ cup onions, chopped  
¼ tsp. pepper                                        2 tbsp. parsley, chopped  
¼ cup cooking oil

Place sliced potatoes in cooker. Put sliced frankfurters on top of potatoes. Mix together salt, pepper, oil, vinegar and sugar. Pour over potatoes and meat. Add onion. Cover and bring to cooking pressure. Cook for 2½ minutes. Cool cooker instantly. Mix in parsley before serving. (Serves 4.)

## *Frozen Vegetables*

Frozen vegetables also retain their fresh flavor and bright color when cooked in the Revere Ware Pressure Cooker. Use the cooking rack when possible and watch timing carefully.

The cooking times for frozen vegetables in the Cooking Timetable are based on vegetables frozen in packages, thus forming a solid block of vegetables. These vegetables must be partially thawed before pressure cooking. Let them stand at room temperature until vegetables can be separated into small pieces.

Loose-pack frozen vegetables — those frozen and then packed — are not as compact as the solid-pack, and do not have to be thawed before cooking. Loose-pack vegetables may take slightly less time to cook than solid-pack vegetables which have been partially thawed.

Remember that frozen vegetables cook in even less time than fresh. Serve them slightly underdone rather than overcooked.

**IT IS NOT RECOMMENDED THAT FROZEN SQUASH BE COOKED IN A REVERE WARE PRESSURE COOKER.**

# Cooking Timetable

4-Quart

6-Quart

Frozen Vegetables	Water	Time	Water	Time
Asparagus, cut	½ c	1 min	¾ c	1 min
Asparagus, spear	½ c	1-2 min	¾ c	1-2 min
Beans, baby lima	½ c	2 min	¾ c	2 min
Beans, cut (green or wax)	½ c	2 min	¾ c	2 min
Beans, Fordhook lima	½ c	3 min	¾ c	3 min
Beans, french style	½ c	1 min	¾ c	1 min
Broccoli	½ c	2 min	¾ c	2 min
Brussel sprouts	½ c	2 min	¾ c	2 min
Cauliflower	½ c	1 min	¾ c	1 min
Corn, cut	½ c	1 min	¾ c	1 min
Corn on cob	½ c	1 min	¾ c	1 min
Mixed vegetables	½ c	2 min	¾ c	2 min
Peas	½ c	1 min	¾ c	1 min
Peas and carrots	½ c	1 min	¾ c	1 min
Spinach	½ c	1 min	¾ c	1 min
Succotash	½ c	1½ min	¾ c	1½ min

**COOL COOKER INSTANTLY**

## Dried Vegetables

Many hours are saved by cooking dried beans in the Revere Ware Pressure Cooker. Dried beans should be soaked in water overnight before cooking. To soak, cover with water to a depth of at least one inch above the level of the beans. Drain and cook, using part of the soaking water in cooking.

Since dried beans expand when cooked, the following will aid you in estimating how much uncooked food you will need to obtain the amount of cooked food you desire.

1 cup kidney beans	=	2 cups after cooking
1 cup lima beans	=	2½ cups after cooking
1 cup white beans	=	3 cups after cooking

WHEN COOKING DRIED BEANS, DO NOT FILL THE PRESSURE COOKER MORE THAN HALF FULL (COMBINED BEANS AND WATER).

## Cooking Timetable

4-Quart

6-Quart

Dried Vegetables	Water	Time	Water	Time
Beans, kidney	1½ c	25 min	2¼ c	25 min
Lima beans, baby	1½ c	20 min	2¼ c	20 min
Lima beans, large	1½ c	25 min	2¼ c	25 min
Navy beans	2 c	25 min	3 c	25 min
Peas, black eyed	1½ c	25 min	2¼ c	25 min
Pinto beans	2 c	20 min	3 c	20 min

COOL COOKER INSTANTLY

## *LIMA BEANS WITH BACON*

2 cups dried lima beans	$\frac{1}{2}$ tsp. salt
3 strips bacon, diced	Water

Soak beans overnight in water to cover. Drain, reserving liquid. Brown bacon in cooker bottom. Add drained beans, salt and enough liquid and water to cover beans. Cover and bring to cooking pressure. Cook for 25 minutes. Cool cooker instantly. (Serves 6.)

## *BAKED BEANS, BOSTON STYLE*

2 $\frac{1}{2}$ cups dried beans, navy, or Great Northern	$\frac{1}{3}$ cup molasses
8 cups water	$\frac{1}{2}$ cup brown sugar
$\frac{1}{2}$ lb. bacon, cut up	1 tsp. dry mustard
$\frac{1}{2}$ cup onion, chopped	$\frac{1}{2}$ tsp. pepper
	Salt

Soak beans overnight in water. Drain, reserving 1 $\frac{1}{2}$  cups liquid. Put drained beans, reserved liquid, bacon, onion, molasses, sugar, dry mustard and seasonings in cooker. Cover and bring to cooking pressure. Cook 35-40 minutes. Cool cooker instantly. (Serves 6.)

## *Fruits--Fresh and Dried*

Fresh fruits cook very quickly in your Revere Ware Pressure Cooker. It is important to watch timing carefully and cool pan immediately to avoid overcooking. Sugar to taste may be added before or after cooking. However, you may prefer to cook fresh fruits in a Revere Ware Copper Clad Stainless Steel Saucepan so that the sugar syrup will thicken during cooking.

### *Cooking Timetable*

4-Quart

6-Quart

Fresh Fruits	Water	Time	Water	Time
Apricots	1 c	½ min	1½ c	½ min
Peaches	½ c	5 min	¾ c	5 min
Pears	½ c	3-4 min	¾ c	3-4 min
Plums	1 c	½ min	1½ c	½ min

**COOL COOKER INSTANTLY**

## Dried Fruits

Cooking time is greatly shortened when dried fruits are cooked in a Revere Ware Pressure Cooker. If fruits are allowed to cool in their juice, they plump up attractively and hold their shape well.

It is not necessary to soak dried fruits before pressure cooking, but be sure that they are cooked in sufficient water — remember, dried fruits absorb water.

Cook dried fruits in the pressure cooker **WITHOUT** the cooking rack in the cooker so that the fruit will have a better opportunity to absorb liquid.

After cooking time, allow cooker to stand until pressure drops of its own accord. Test to see if the steam is down by gently nudging or tilting the control knob.

**DO NOT FILL THE PRESSURE COOKER MORE THAN HALF FULL OF DRIED FRUIT.**

## Cooking Timetables

Dried Fruits (not necessary to soak)	4-Quart		6-Quart	
	Water	Time	Water	Time
Apricots	1½ c	0*	2 c	0*
Mixed dried fruits	1½ c	4 min	2 c	4 min
Peaches	1½ c	0*	2 c	0*
Prunes	1½ c	2 min	2 c	2 min

\* Follow regular procedure. As soon as you would ordinarily turn heat to low, remove from heat.

**LET PRESSURE DROP OF ITS OWN ACCORD**



## Desserts and Bread

Your Revere Ware Pressure Cooker is ideal for preparing steamed puddings, custards and breads. These foods are cooked in molds which are placed on the cooking rack in the cooker. Any type molds — metal, glass, earthenware or foil — may be used as long as they fit loosely in the cooker. About ½-inch space should be allowed around molds for easy handling. Tops may be covered with aluminum foil or three thicknesses of wax paper and must be held securely in place with string or rubber bands. **FILL MOLDS ONLY TWO-THIRDS FULL.**

### SPECIAL HOLIDAY FRUIT CAKE

1 lb. mixed candied fruit	1 tsp. baking powder
¼ cup orange juice	1 tsp. salt
1 cup shortening	1 tsp. cinnamon
½ cup brown sugar	1 tsp. cloves
1 cup white corn syrup	1 tsp. mace
4 eggs, well beaten	2 cups water
2½ cups flour	

Mix orange juice with candied fruit and let stand for 10 minutes. Cream shortening and brown sugar until light and fluffy. Add corn syrup and beaten eggs, mixing well. Stir in sifted dry ingredients. Add candied fruit and juice; mix well. Pour batter into greased tube pan that will fit in cooker or into greased custard cups.\* Cover tube pan or custard cups with foil. Add 2 cups water to cooker. Place tube pan or custard cups on rack in bottom of cooker. Cover and bring to cooking pressure and cook 40 minutes for custard cups, 80 minutes for tube pan.

\* Note: Depending on size and depth of containers used, it may not be possible to cook all the batter at one time. Refrigerate extra batter and repeat cooking directions until all is used.

## APPLE BROWN BETTY

2 cups graham cracker crumbs	1/4 tsp. cloves
1 cup sugar	Applesauce, fresh or canned
1 tsp. cinnamon	1 cup water
1/2 tsp. allspice	

Mix together cracker crumbs, sugar and spices. Place a layer of crumb mixture in bottom of greased casserole or coffee can which will fit in cooker. Add a layer of applesauce. Alternate crumb mixture and applesauce ending with crumbs. Cover casserole or can with lid, foil or waxed paper and place on cooking rack in cooker. Add water, cover and bring to cooking pressure. Cook for 10 minutes. Cool cooker instantly. Serve with whipped cream. (Serves 6.)

## CHOCOLATE PUDDING

3 tbsp. butter	1/4 tsp. salt
3/4 cup sugar	1 cup milk
1 egg	2 1/2 squares chocolate, melted
2 1/4 cups cake flour	2 cups water
3 tsp. baking powder	

Cream together sugar and butter. Add egg. Sift together flour, baking powder and salt. Add dry ingredients alternately with milk. Stir in melted chocolate. Pour batter into a greased mold. Cover mold securely with foil or wax paper and place on cooking rack in cooker. Add 2 cups water to cooker. Cover and bring to cooking pressure. Cook for 40 minutes. Cool cooker instantly. Serve warm with whipped cream or ice cream. (Serves 6.)

## *CUSTARD*

2 eggs	1 tsp. vanilla
2 tbsp. sugar	1/8 tsp. salt
1 1/2 cups scalded milk	1/2 cup boiling water

Beat eggs until evenly blended. Add sugar. Add scalded milk gradually, while beating mixture with fork. Stir in vanilla and salt. Fill 4 buttered glass or aluminum custard cups. Cover cups with foil or wax paper held firmly with rubber bands. Heat the 1/2 cup water to boiling in cooker bottom. Carefully place cups on cooking rack. Cover and bring to cooking pressure using medium heat. Reduce heat to low and cook 45 seconds. Cool cooker instantly. Chill custards. Makes 4 small custards. Note: For an over-baked look, sprinkle top of custards with brown sugar and glaze under broiler. (Serves 4.)

## *BROWN BREAD*

3/4 cup all-purpose flour	1/2 cup raisins
2 tsp. baking powder	1 egg
1 tsp. soda	3/4 cup buttermilk or sour milk
3/4 tsp. salt	1/2 cup molasses or maple syrup
1 cup graham cracker crumbs	2 cups water
3 tbsp. shortening	

Sift flour, baking powder, soda and salt into large mixing bowl. Stir in cracker crumbs. Cut in shortening. Stir in raisins, egg, milk and syrup. Fill greased molds not more than 2/3 full. Cover molds with foil or wax paper. Add water to cooker. Place mold on cooking rack in cooker. Cover, bring to cooking pressure and cook 30 minutes. Cool cooker instantly. Makes 2 loaves. (Batter may be divided between two No. 2 tin cans for round loaves.)

## *Using your Revere Ware Pressure Cooker as a sterilizer*

You'll find your Revere Ware Pressure Cooker invaluable as a sterilizer for baby bottles, nipples, small surgical instruments and such.

First wash bottles in sudsy hot water and rinse. Then place them on their side on the cooking rack in your cooker with one cup of water. Nipples and hottle caps should be placed in a covered jar.





Fasten the cover securely and place the cooker on high heat. Raise the pressure in the usual manner and hold it there for ten minutes. Remove from stove and allow pressure to drop of its own accord.

After the pressure has gone down, the cover may be removed at once or left in place until you are ready to use the bottles.

## Replacement Parts

Replacement parts may usually be secured from the store where you purchased your Revere Ware Pressure Cooker. If for any reason, they are unable to provide them, write: Pressure Cooker Department, Revere Copper and Brass Incorporated, Rome Manufacturing Company Division, Rome, New York 13440. Specify part numbers and enclose payment for the parts, plus 15 per cent to cover postage and handling. Add appropriate sales tax where necessary. Parts are not shipped C.O.D.

### Revere Ware Pressure Cooker Parts For No. 1574 — 4 Qt. and No. 1576 — 6 Qt. Models

Stainless Steel Cooking Racks		
	No. 011 — 4 Qt.	\$2.50
	No. 012 — 6 Qt.	3.00
Rubber Cover Gaskets		
	No. 013 — 4 Qt.	2.25
	No. 014 — 6 Qt.	3.75
Cover Handle with Screw		
	No. 015 — Fits both 4 Qt. and 6 Qt.	1.50
Cooker Handle with Screw		
	No. 016 — Fits both 4 Qt and 6 Qt.	1.50

### Helper Handle with Screw



No. 017 — Fits both 4 Qt. and 6 Qt. \$1.00

### Screws Only



No. 018 — Fits both cover and  
cooker handles .35

No. 019 — Fits helper handle .35

### Pressure Control Knob



No. 020 — Fits both 4 Qt. and 6 Qt. 3.50

No. 021 — (Wire bail only) .35

### Safety Release Control Assembly



No. 022 — Fits both 4 Qt. and 6 Qt. 2.50

### Pressure Control Post Assembly



No. 023 — Post, washer, and nut  
Fits 4 Qt. and 6 Qt. 1.75

### Instruction-Recipe Booklet



No. 024 .75

*Prices are subject to change without notice.*

## *Full One Year Warranty*

Revere Copper and Brass Incorporated warrants that each Revere Ware cooking utensil sold by it is free from defects in material and workmanship. Revere will repair or replace any defective utensil returned to Revere within one year after purchase of the utensil. The utensil should be returned to the applicable Revere Ware factory as listed below, transportation prepaid. Return transportation will be prepaid on all merchandise in warranty.

This warranty shall not apply to any damage resulting from misuse, negligence, accidents or improper repair. Repairs made on cooking utensils damaged through misuse and repairs made after warranty has expired will be billed at current repair costs. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state.

*Tea Kettles and Pressure Cookers return to:*

Revere Copper and Brass Incorporated  
Rome Manufacturing Company Division  
P.O. Box 111 • Rome, NY 13440

*All other Revere Ware Products return to:*

Revere Copper and Brass Incorporated  
P.O. Box 250 • Clinton, IL 61727

# Notes



# *Notes*



*A Great American Tradition.*

Revere Copper and Brass Incorporated, Clinton, Illinois 61727

# **CAUTION**

**PLEASE READ YOUR INSTRUCTION BOOKLET THOROUGHLY BEFORE USING YOUR PRESSURE COOKER. IMPROPER USE COULD RESULT IN INJURY.**

Proper closure before cooking is essential.

Lock tabs on cover must engage underneath lock tabs on cooker body.

To be tightly locked, cover handle must be directly above cooker handle.

**NEVER** attempt to open the cover until pressure control knob is removed and you are sure pressure is completely released.

**NEVER** force handles to open.

## REPLACING THE RUBBER OVER-PRESSURE RELEASE CONTROL

(Part No. 025)

You will notice that the rubber release control is symmetrical; therefore, either side may be inserted. With cover right side up, squeezing the sides of the rubber with the fingers, press it slowly into the cover hole. When it is pushed through the hole, the side flanges may be crimped. With the fingers, gently free them so that both inside and outside flanges are fully extended. When properly installed, the rubber release control should move freely up and down. Do not use any sharp instruments in the installation of the rubber release control.

**NOTE:** Under pressure, this rubber control will rise slightly and remain in that position throughout the cooking cycle.

### Replacement Parts

Replacement of your safety release control may be secured from the store where you purchased your Revere Ware Pressure Cooker. If for any reason, they are unable to provide them, write: Pressure Cooker Department, Revere Copper and Brass Incorporated, Rome Manufacturing Company Division, Rome, New York, 13440. Specify part number and enclose payment for the part, plus 15 percent to cover postage and handling. Add appropriate sales tax where necessary. Parts are not shipped C.O.D.

No. 025 Safety Release Control



Fits both 4 Qt. and 6 Qt.

Package of 2 in a bag — \$1.00