



*Know  
Your*

**REVERE WARE  
PRESSURE  
COOKER**

# Know Your REVERE WARE Pressure Cooker

**W**E have prepared this leaflet, in addition to the booklet of instructions which you have received with your Revere Ware Pressure Cooker, so that you will thoroughly understand all of its fine features. We know that this is the first time that you have examined the new Revere Ware Pressure Cooker so let us introduce it to you and point out, step by step, just what Revere has incorporated into its newest product.

## **The Only Pressure Cooker of Stainless Steel, Copper-Clad**

First, notice that it is made of stainless steel. It is the *only* stainless steel Pressure Cooker on the market today. And, of course, it is Revere Copper-Clad, a feature that insures even heat distribution and eliminates hot spots.

## **Exclusive Dial Gauge**

The Revere Ware Pressure Cooker gauge is hinged to the cover. It can't fall off, become lost or damaged by a fall. It is made of brass, chrome-plated and it will not rust. It is fog and water-proof and the glass is of the non-breakable type. Thus, the entire cover may be cleaned safely in hot water. It will not harm the gauge. The gauge is a

visible type, as easy to read as a watch. Pressure may be read from zero to 15 pounds. Pressures within these points can be easily controlled by raising or lowering the heat.

When cooking, if the pressure exceeds 15 pounds, the steam pressure will lift the gauge and release the pressure to below 15 pounds. Thus the Revere gauge has all the advantages of a weight gauge, and it will continue to release excess pressure over 15 pounds as long as there is liquid in the utensil.

You will note that the nib on the bottom of the Revere gauge is conical in shape and it fits into a rubber seat in the cover of the utensil. This nib always seats itself perfectly in this flexible, floating rubber cushion and insures a good, steam-proof fit, thus eliminating trickling drops of hot water leaking down onto the cover while cooking.

Note also the size of the vent hole in the rubber gauge seat. It can be cleaned easily and kept open and it will not clog easily. Next, turn the cover of your Revere Ware Pressure Cooker upside down and note the deep grooves cut at right angles in the rubber gauge seat. Place your finger over the hole and you will see that even if this plug is so covered by food particles such as vegetable leaves, meat skins, etc., there are still four vent holes left open for steam to enter and to allow your gauge to function properly.

## **Removable Dial Gauge**

Observe how every part of the Revere Ware Pressure Cooker is designed so that, except in rare instances, all repairing can be done right in the home.

At the back side of the gauge, nearest the handle,

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there is a thin metal baffle plate covering the hinge between the gauge and the cover. Insert your thumb nail or a knife blade between the hinge and the plate on one end. Gently pry it away from the hinge pin and it can be quickly removed.

This little plate serves two purposes. It holds the hinge pin in place and it also prevents any steam from shooting out on the handle when the gauge rises.

After the baffle plate is removed, the hinge pin can be pushed out and the gauge detached. You will note four screws holding the bottom plate of the gauge in place. It is not desirable to remove this plate as the rubber gasket inside might become damaged by frequent opening. However, should anything develop so that the gauge does not seem to function properly, these screws and the plate may be removed exposing the disc inside. Wipe the disc carefully with a moist cloth or soft brush to remove any foreign substances that may have accumulated. Should the gauge or dial become broken it can easily be replaced at home.

### **Over-Pressure Plug**

There is also a fusible metal over-pressure plug in the cover of the Revere Ware Pressure Cooker. In the center of this plug is a small round metal core. This is the fusible metal which blows out if excess pressure should accidentally be built up. Since excess pressure thus released escapes through a small hole, there is no chance of the

fine jet of released steam causing any damage. If this plug does by chance blow out, it can be replaced in the home. No special tools are required for its replacement.

## **Neoprene Gasket**

The Neoprene gasket fits easily under the rim of the utensil cover. Notice the thin flange edge on the gasket next to the roof of the cover. This is to make the gasket fit snugly and it prevents foods from lodging back of the gasket.

Take hold of the gasket and pull it out of the cover. See how easily it is removed for washing both the gasket and the cover. To replace push the gasket in place in the cover on the side away from you. With your forefinger, bend the side nearest to you toward the center and the gasket snaps back into place. Simple, isn't it?

## **Bakelite Handles**

If you will examine the underside of the Bakelite handles, you will note that they are held on with two screws. If they should become broken, they can be replaced easily at home.

The metal shank of the handles are stainless steel and they are welded to the body and cover. There are no unsanitary bolts, rivets or screws — no cracks and recesses to catch grease or food particles. The inside of the Revere Ware Pressure Cooker has a smooth, even finish—no rivet heads show.

## **Easy to Open and Close**

Now, assemble the cover to the cooker and note its ease of operation. When opening and closing the cover, *be sure* to pull the handles apart just

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far enough for the hooked bars which lock the two parts together to clear each other. Revere's Pressure Cooker does not require a wide range of movement to open and close it. With a little experience, you will learn that opening or closing it is a one-hand operation.

Most gaskets, when new, are apt to be slightly oversize, but once they have been used, contract slightly. When new, the gasket sometimes prevents the cover from dropping easily into place. If your pressure cooker behaves this way when new, let the cover fall into place. Then move the cover handle slightly to the right (possibly a half inch is sufficient), pressing downward at the same time. The gasket will easily adjust itself and you can then close the pan. After using it one or two times, you will have an easy-fitting cover.

You will note that the cover of the Revere Ware Pressure Cooker can be moved either to the right or to the left, thus accommodating both right and left-handed cooks.

Now, place the cover and body handles apart so that the locking lips only overlap about  $\frac{1}{4}$  of an inch. Our tests show that this engagement is sufficient to insure safe operation; the full width provides a great safety factor. While the handles are thus parted, take both handles in one hand, lifting the cooker. This automatically closes the handles, one above the other. Anyone using the cooker and placing it on the stove will thus automatically fully close the cover.

## Two Pouring Lips

With the cover and stainless steel trivet removed, tilt the pan on its side and note how easily food and liquids can be poured out of the Revere Ware Pressure Cooker . . . to the last drop! There is no need for spooning food like peas, etc., from your Revere Ware Pressure Cooker for it provides not only an open side for pouring, but two pouring lips for both right and left-handed users.

## Practically Indestructible

Like all Revere Copper-Clad utensils, this cooker will not burn through if it boils dry and is left on the fire for hours. It will not crack if suddenly chilled with cold water.

It has a beautiful high polish all over the outside—body, cover and parts—and it will always look like new. The inside is smooth, easy-to-clean, bright and free of dirt catchers. It will not *discolor foods* and the metal itself is stain-resisting. Being made of hard (18-8 quality) stainless steel, it also resists scratches and mars. It will not corrode or impart a metallic taste to foods as it is not easily attacked by food chemicals.

Every cooker is tested thoroughly before it leaves the factory. The quality of finish is of such a high standard that special inspectors have been trained to give them a final inspection before they are shipped.

Know your Revere Ware Pressure Cooker thoroughly and it will always be as bright and new, as useful and as easy to cook in as it was the day you bought it . . . and it will last a lifetime.

# Revere Copper and Brass Incorporated

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