

REVERE WARE PRESSURE COOKER



*Made of
Stainless Steel,
Copper-Clad...*



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REVERE COPPER AND BRASS INCORPORATED
 Rome Manufacturing Company Division Rome, New York

GUARANTEE



Each Revere Ware Pressure Cooker was thoroughly inspected in accordance with Revere's exacting standards before it left the factory.

We guarantee each cooker to be free from defects in material and workmanship.

We agree to replace, f.o.b., at the original point of destination of shipment all parts giving out under normal service in consequence of defective material or workmanship and returned to us, transportation charges prepaid, within six months from date of purchase of cooker.

This shall be the limit of our responsibility and liability hereunder.

REVERE COPPER AND BRASS INCORPORATED
 Patent 2272609
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 Made Under Process Patent 2363973
 Other Patents Pending
 Revere Copper and Brass Incorporated

A NOTE TO YOU



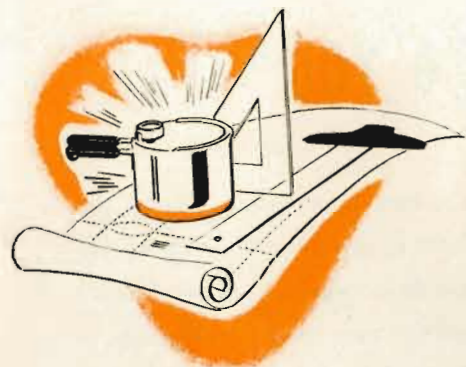
We are proud to welcome you to the enthusiastic family of owners of Revere Ware Pressure Cookers. Your new Cooker represents the very latest development in the cooking of foods this modern way.

This revolutionary kitchen utensil is not just "another" Pressure Cooker. It is an entirely *new* creation. It includes absolutely new developments in the design of Pressure Cookers. It is just as much of an advance over the products on the market as the original Revere Copper-Clad Stainless Steel Ware was over all other previous cooking utensils.

The Revere Ware Pressure Cooker represents the combination of two entirely different groups of experts. Designers planning for your enjoyment and satisfaction; engineers working for practical, economical, long lasting use.



Revere approached the problem of making a Pressure Cooker for you more than six years ago. During all that time experiments have been conducted, tests have been made, countless new designs orig-



inated, dozens of different models created. The designers sought a smart efficient, uncluttered design; the elimination of dirt catchers and the use of smoothly rounded corners everywhere for easy cleaning; comfortable handles and easy balance; most important of all, utter simplicity of use. The engineers in

their turn worked to make the designers' requests possible and have included such special features as the new 4 in 1 dial gauge; the Revere simplified closure; the Revere "balanced" thick copper-cladding; a movable gasket, easy to slide in or out; a floating valve seat.

The Revere Ware Pressure Cooker is the only one on the market that brings you the advantages of stainless steel and of copper. Stainless steel gives you ultra-cleanness. It does not tend to discolor or darken foods as other metals will. It is easy to clean and it stays beautiful because it resists rusting, pitting, staining. Copper gives that wonderful quick, even heat that is demanded by good cooks and famous chefs everywhere. It prevents hot spots and helps prevent the wasteful burning of food. Your Revere Ware Pressure Cooker with its combination of copper and stainless steel bonded together for life by the patented Revere method will



bring you lasting years of cooking pleasure.

We want you to enjoy this outstanding utensil from the very first moment you use it. To this end, we have prepared this booklet. Let us suggest that you read it from cover to cover before using the Cooker for the first time. You will find the instructions clear and easy to follow and a few minutes

study will assure your success from the start.

Recipes have not been included in this booklet as we know you will want to use your own family favorites. You'll be agreeably surprised, however, when you discover the added new flavor and goodness when prepared in your new Pressure Cooker.

We wish you every cooking joy with your Revere Ware Pressure Cooker. Your comments and suggestions are always welcome and we want you to feel free to write us any time we can be of service.

The makers of your New

REVERE WARE PRESSURE COOKER



Outstanding Features REVERE WARE

of Your NEW PRESSURE COOKER



1 The Revere Ware Pressure Cooker is made of heavy stainless steel, the gleaming metal that retains its highly polished surface and cleans so easily. It is sturdy and durable. The stainless steel resists the action of food acids, as well as staining and pitting. It cannot rust. Bottom is clad with thick copper, best heat conductor of cooking utensil metals.

2 Revolutionary four-in-one combination dial gauge.

- The dial gauge features an easy reading, clock-like face that shows how many pounds pressure you have in the Cooker . . . eliminates guesswork. You can read it like you read your watch. Moisture-proof, it will not steam or fog and is always clear and readable.
- Should you forget to lower the heat under the Cooker when fifteen pounds pressure has been reached, the extra pressure in the Cooker will automatically lift the gauge, allowing excess steam to escape.
- The dial gauge is hinged to the cover . . . it can't fall off and be damaged, nor will it become lost.
- The face of the dial gauge is shock-resistant because it is made of tempered glass. The gauge and its internal parts are non-rusting and corrosion-resistant; for long and satisfactory service. You can clean the cover and gauge in hot water without injury to the gauge.

3 The cover slips easily into the pan and is automatically sealed in one simple motion by bringing the handles together. There are no bolts, nuts, or gadgets . . . it's as easy as putting the cover on a sauce pan.

4 The stainless steel handle parts are permanently welded to the Cooker. There are no bolts or rivets to loosen, leak or trap food particles . . . no unsanitary dirt catchers inside the Cooker. The sides are perfectly smooth; the corners rounded for easy cleaning.

5 Cool, comfortable Bakelite handles give excellent balance.

6 Pouring lips on each side of the Cooker are an important feature.

7 When cooking the gauge rests on a floating valve seat; a Revere feature that maintains even pressure by preventing loss of steam.

Keeps foods appetizing and colorful, because the Revere Ware Pressure Cooker is made of stainless steel and does not darken or discolor foods as certain other metals frequently will.

How to Cook Regular Foods in Your REVERE WARE PRESSURE COOKER

Special Instructions For Meats, Poultry,
Fish, Etc., Will Be Found on Page 12



Clean your new Revere Ware Pressure Cooker thoroughly with Samac Miracle Cleanser before using it for the first time. This will remove any trace of packing dust or dirt. Tiresome scouring with harsh abrasive cleansers, scouring pads or steel wool is seldom necessary with stainless steel.



Prepare food for cooking and place trivet in bottom of the Cooker if needed. Generally, soups, stews and similar dishes as well as vegetables that are diced or cut in small pieces do not require the trivet. It should be used for foods cooked whole or in large pieces, pot roasts, etc.



Pour required amount of water (use hot water to save time) in the Cooker and place Cooker over high heat.

Place food in the Cooker and season to taste.

Several foods may be cooked together if they require the same cooking time.

Never fill Cooker more than two-thirds full when cooking solid masses of food (soups, stews, etc.).



Be sure the vent hole in the cover under the gauge is clear by holding cover to the light. Do not use a sharp instrument in removing any obstruction.

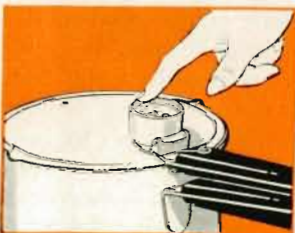
Slide front of cover into place under the overhanging flange of the Cooker.



Lower cover into position and fasten the cover by bringing the handles together, one directly above the other. **Care must be taken to see that the two handles are in alignment so that cover will be securely fastened.**



IMPORTANT — With Cooker on high heat, gauge must remain in an upright position until all dead air has been exhausted and steam flows freely from the vent hole for about one minute.



Then flip the dial gauge forward into place over the vent hole. Should steam continue to escape, press the gauge gently with your finger to assure proper seating. Care should be taken with all pressure cookers to eliminate any escape of steam. As you lose steam you lose water and if you permit too much steam to escape, the Cooker may run dry causing burned food.



The pressure will immediately start to rise and its progress will be indicated by the needle on the dial gauge. When the desired pressure (see time tables) has been reached, turn heat low as possible, as very little heat is needed to maintain pressure. Count cooking time accurately from the moment the required pressure is attained. Raise heat if pressure starts to fall; lower heat if pressure starts to rise.



As the pressure develops it may even be necessary to remove the Cooker from the burner **just before** the required pressure is reached, especially with electric stoves whose units hold heat for a long time. After a few moments, replace the Cooker over the heat in order to maintain the proper pressure. However, **cooking time should be counted from the time the pointer reaches the desired pressure.** On coal or wood stoves, start on the hottest part of the stove, moving the Cooker to a cooler portion when the desired pressure is reached.



When cooking time is up, remove the Cooker from the heat at once. In cooking certain foods (marked by a star * in the time tables) it is necessary to cool the Cooker immediately. Do this by running cold water over the top of the Cooker or placing the Cooker in a pan of cold water. (Keep the gauge down.)



Quick cooling in this fashion will drop the pressure immediately. When the pointer returns to zero, lift the dial gauge to upright position at once to open the vent. Otherwise, pressure may start to rise again because of the excellent heat-retaining qualities of copper-clad stainless steel.



Other foods (**NOT** marked by a star * in the time tables) should be allowed to cool normally. This usually takes from three to six minutes after you have removed the Cooker from the stove. After the pointer has returned to zero indicating that no pressure remains in the Cooker, lift the dial gauge from the vent hole so that it is in an upright position until flow of steam through the vent stops. **Never lift the dial gauge from the vent hole until the pointer has returned to zero.**



After the dial gauge has been lifted from the vent hole and the flow of steam through the vent has stopped, remove the cover by simply gripping the handles in each hand and pushing them apart. If the cover is hard to turn, **Do Not Force It** as there may still be pressure in the Cooker. Should this occur, run cold water over the Cooker to remove any pressure that remains, even if you have previously done so.

Never attempt to remove the cover until dial gauge has been lifted from the vent hole and is in upright position.

Be careful not to lay the cover on a hot surface as the heat may damage the rubber gasket.

Special Instructions for Cooking MEATS, POULTRY, FISH, ETC.



Place Cooker over high heat. When heated, add shortening or fat.

Sear meat by placing it in the bottom of the Cooker. Turn occasionally so the meat will be browned evenly.

Never permit meats or other foods to touch the cover and block the vent hole or fusible over-pressure plug.



After browning, lift meat, place trivet underneath. The trivet is usually required for thicker pieces of meat or when vegetables are to be cooked with meat.

Vegetables may now be added if they require the same cooking time as the meat. Then add proper amount of water.

Note: Should the vegetable cooking time be shorter than the time required for the meat, the meat may be partly cooked at the correct meat pressure. Take the Cooker from the stove and reduce the pressure under cold water. The cover may then be removed according to directions on Page 11, and vegetables added. Complete cooking, using the time and pressure shown in the time table for the vegetables.

The rest of the procedure for cooking meats, poultry, fish, etc. is the same as for cooking vegetables.

After cooking has been completed, gravy may be made using the Cooker as you would a sauce or roasting pan.



Vegetables



You will find the cooking times in the chart below reasonably accurate, but it must be remembered that cooking times may vary depending on the size and freshness of the vegetables. To save time, use hot water.

Seasoning is usually added before cooking, but it may be added after if you prefer. However, guard against over-seasoning as foods cooked in a Revere Ware Pressure Cooker usually need less as natural food flavors are preserved to a high degree.

COOK AT FIFTEEN POUNDS PRESSURE

VEGETABLE	PREPARATION	AMT. HOT WATER	MINUTES
Artichoke	Wash, trim, pare if desired	$\frac{1}{2}$ cup	10
Asparagus	Wash, snap off tough ends. Place on rack	$\frac{1}{2}$ cup	2*
Beans, Green	Wash, snap into desired length	$\frac{1}{2}$ cup	2 $\frac{1}{2}$ *
Beans, Lima See page 15			
Beets, Sliced	Wash, peel and slice	$\frac{1}{4}$ cup	4
Beets, Whole	Wash, trim tops leaving 2" stem and root	$\frac{1}{2}$ cup	12
Broccoli	Wash, cut off tough lower portion. Split stalks in 1" pieces, place on rack	$\frac{1}{2}$ cup	1 $\frac{1}{2}$ *

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.

COOK AT FIFTEEN POUNDS PRESSURE

VEGETABLE	PREPARATION	AMT. HOT WATER	MINUTES
Brussels Sprouts	Remove wilted leaves, wash	½ cup	2 to 3*
Cabbage, Shredded	Wash, shred	¼ cup	1*
Cabbage, Quartered	Wash, cut into wedges	¼ cup	3 to 4*
Carrots, Sliced	Wash, scrape, slice	½ cup	1*
Carrots, Whole	Wash, scrape	⅓ cup	2 to 3*
Cauliflower, Flowerettes	Remove leaves and stems, wash, break into flowerettes	⅓ cup	1*
Cauliflower, Whole	Remove leaves and stems, wash	⅓ cup	4*
Celery, Diced	Wash, split stalk lengthwise, dice	½ cup	1*
Corn on Cob	Remove husks, silk and bad spots. Wash	¾ cup	5*
Corn (off cob)	Remove husks, silk and bad spots. Wash. Cut from cob	½ cup	3*
Kale	Wash. Remove tough portion of stem	½ cup	4*
Kohlrabi	Wash, peel, slice or dice	½ cup	3*
Okra, Sliced	Wash, cut off ends, cut into ½" pieces	½ cup	3*
Onions, Sliced	Wash, peel and slice	½ cup	3*
Onions, Whole	Wash and peel	½ cup	10*
Parsnips, Halved	Wash, peel and cut into halves	½ cup	7*
Parsnips, Sliced	Wash, peel and slice	½ cup	3*
Parsnips, Whole	Wash and peel	½ cup	10*
Peas See page 15			
Potatoes, Small Whole	Wash. Cook with or without skins	1 cup	6*

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.

COOK AT FIFTEEN POUNDS PRESSURE

VEGETABLE	PREPARATION	AMT. HOT WATER	MINUTES
Potatoes, Large Whole	Wash. Cook with or without skins	1 cup	12 to 15*
Potatoes, Sliced	Wash, peel and slice	1 cup	3*
Sweet Potatoes Sliced	Wash, peel and slice	1 cup	8*
Sweet Potatoes Whole	Wash. Cook with or without skins	1 cup	12 to 15*
Pumpkin	Wash. Pare and cut into small pieces	½ cup	3*
Rutabagas, Diced	Pare, cut into 1" cubes	½ cup	6*
Sauerkraut		¼ cup	8*
Spinach	Wash, remove tough stems	¼ cup	1½*
Squash, Hubbard, Cut	Cut into small pieces and peel	½ cup	2*
Squash, Summer, Halved	Wash, halve or cut into 1" slices	½ cup	4*
Turnips, Cubed	Wash, peel and dice	½ cup	1½*
Turnips, Halved	Wash, peel and halve	½ cup	3*
Turnip Greens	Wash, remove tough stems	¼ cup	4½*

COOK AT FIVE POUNDS PRESSURE

VEGETABLE	PREPARATION	AMT. HOT WATER	MINUTES
Beans, Lima	Shell and wash	⅓ cup	2
Peas	Shell and wash	¼ cup	1*

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.

Dried Fruits and Vegetables



All dried vegetables should be soaked for several hours (preferably overnight) before they are cooked. As a general rule, dried fruits do not need pre-soaking. Always cook pre-soaked foods in the same water in which they were soaked even though it may be necessary to add more water before cooking. Never fill Cooker more than **HALF-FULL** when cooking dried foods to allow room for expansion. Always reduce pressure slowly.

COOK AT FIFTEEN POUNDS PRESSURE

DRIED FRUITS	AMOUNT OF WATER	MINUTES
Apples	To Cover	2
Apricots	To Cover	3
Figs	To Cover	15
Peaches	To Cover	4
Pears	To Cover	4
Prunes	To Cover	5
Raisins	To Cover	5

DRIED VEGETABLES	AMOUNT OF WATER	MINUTES
Beans, "Baked"	To Cover	40
Beans, Kidney	To Cover	20
Beans, Lima	To Cover	20
Beans, Navy	To Cover	30
Beans, Soy	To Cover	40
Lentils	To Cover	20
Peas, Yellow, Green, Split	To Cover	15

Frozen Vegetables



Frozen vegetables should be thawed sufficiently so you can separate them before placing them in the Cooker. The cooking procedure and pressure (fifteen pounds) for frozen vegetables is the same as for fresh vegetables. *Note especially that the pressure must be reduced immediately when cooking all frozen vegetables.*

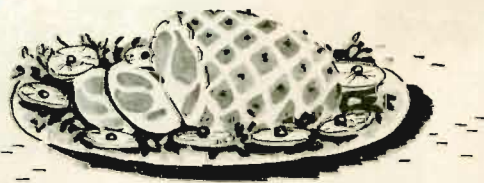
COOK AT FIFTEEN POUNDS PRESSURE

VEGETABLE	AMT. OF HOT WATER	MINUTES
Asparagus	1/4 cup	1*
Beans, Green	1/4 cup	1*
Beans, Lima	1/4 cup	45 sec.*
Broccoli	1/4 cup	1*
Brussels Sprouts	1/4 cup	1 1/2*
Carrots and Peas	1/4 cup	30 sec.*
Cauliflower	1/4 cup	30 sec.*
Corn, Cut	1/4 cup	1*
Corn on Cob	1/2 cup	1 1/2*
Peas	1/4 cup	0*†
Spinach	1/4 cup	30 sec.*
Mixed Vegetables	1/4 cup	45 sec.*
Succotash	1/4 cup	45 sec.*

† When cooking frozen peas, quick-cool the Cooker *as soon as* pressure has built up to fifteen pounds.

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.

Meats



The cooking times shown in the table below are only approximate and should be followed only as a general guide. It is impossible to set cooking times exactly as so many factors are involved, such as size, grade and type of the meat, the amount of fat and personal preferences.

Always add one-half cup of hot water when cooking meats.

BEEF	POUNDS PRESSURE	MINUTES
Corned Beef	10	25 per lb.
Hamburger Patties	10	5*
Heart, Stuffed	10	60
Liver	10	5*
Loaf	5	20
Pot Roast	10	15 per lb.
Swiss Steak	10	45
Stew	10	10* plus
add vegetables, then cook	‡	5*
Meat Balls	5	15*
VEAL		
Pot Roast	10	20 per lb.
Steak	10	10

‡ After vegetables are added, finish cooking at pressure shown in vegetable timetable.

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.

PORK	POUNDS PRESSURE	MINUTES
Chops	10	10
Ham, Picnic (5 lbs.)	10	60
Ham, 3 to 5 lbs.	10	60
Loin Roast	10	14 per lb.
Spareribs	10	20*
LAMB		
Chops 1" thick	10	10*
Leg of Lamb (4 to 5 lbs.)	10	60
Shanks, Braised	10	45
Stew	10	10*

Poultry



COOK AT TEN POUNDS PRESSURE

	MINUTES
Braised Chicken, 2 to 4 lbs.	30
Fricassee of Chicken	30
Fried Chicken, 2 lbs.	15*
Fried Chicken, 2½-3½ lbs.	18*
Stew, Chicken	30

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.

Fish

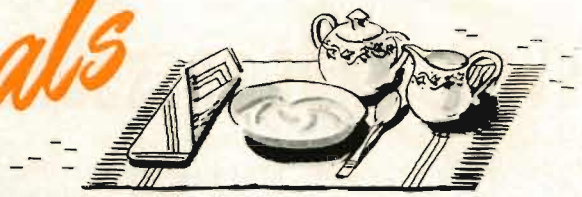


	POUNDS PRESSURE	MINUTES
Clams, Steamed	5	3*
Finnan Haddie	10	7*
Halibut Steak	10	6
Lobster	5	10*
Perch	10	10*
Salmon Loaf	5	8*
Shrimp, Steamed	5	8*
Trout	5	8*

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.



Cereals



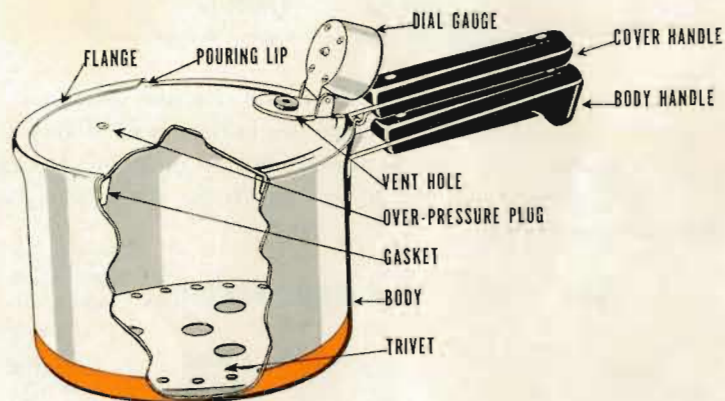
Place required amount of water in Cooker, add salt, and bring water to a boil. Then stir cereal into the boiling water until smooth. Bring pressure to fifteen pounds and cook the time indicated in the chart below. Cereal should be stirred well before serving. *Never fill your Cooker more than two-thirds full.*

COOK AT FIFTEEN POUNDS PRESSURE

CEREAL	SALT	BOILING WATER	MINUTES
Cornmeal, Hominy— $\frac{1}{2}$ cup	$\frac{3}{4}$ tsp.	2 cups	10
Cracked Wheat— $\frac{2}{3}$ cup	$\frac{1}{2}$ tsp.	2 cups	20
Cream of Wheat— $\frac{1}{2}$ cup	$\frac{3}{4}$ tsp.	2 cups	3*
Farina— $\frac{1}{2}$ cup	$\frac{3}{4}$ tsp.	2 cups	2
Grapenut Wheat Meal— $\frac{1}{2}$ cup	$\frac{1}{2}$ tsp.	$2\frac{1}{2}$ cups	10
Oatmeal, Quick Cook—1 cup	$\frac{1}{2}$ tsp.	$2\frac{1}{2}$ cups	$2\frac{1}{2}$ *
Ralston— $\frac{1}{2}$ cup	$\frac{3}{4}$ tsp.	2 cups	10
Rice— $\frac{1}{2}$ cup	$\frac{1}{2}$ tsp.	2 cups	5
Wheatena— $\frac{1}{2}$ cup	$\frac{3}{4}$ tsp.	2 cups	4
Wheatworth—1 cup	$\frac{1}{2}$ tsp.	3 cups	15
Whole Wheat—1 cup	$\frac{1}{2}$ tsp.	4 cups	25
CEREALS FOR CHILDREN			
Barley— $\frac{1}{2}$ cup	$\frac{1}{2}$ tsp.	$2\frac{1}{2}$ cups	25
Malt-O-Meal— $\frac{1}{2}$ cup	$\frac{1}{2}$ tsp.	3 cups	5*
Rolled Oats Gruel—1 cup	$\frac{1}{8}$ tsp.	3 cups	20
Rolled Oats Porridge—1 cup	$\frac{1}{8}$ tsp.	2 cups	20

* Cool Cooker immediately by running cold water over the top of the Cooker or placing it in a pan of cold water. Open vent hole by lifting dial gauge to upright position as soon as dial pointer returns to zero so pressure cannot build up again from retained heat.

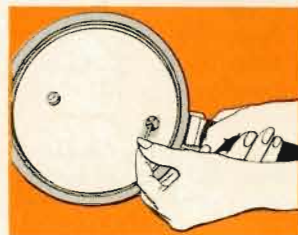
How to Care for Your REVERE WARE PRESSURE COOKER



CLEANING

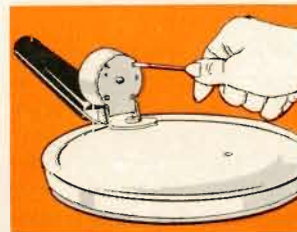
You will find your Revere Ware Pressure Cooker amazingly easy to keep clean and bright. For routine cleaning, all you need is hot soapy water, just as for glass or silverware.

When special cleaning is called for, both the stainless steel and copper will respond brilliantly to Samae Miracle Cleanser or any other good metal cleaner.



VENT HOLE

When cleaning your Cooker make sure the vent hole in the cover is clear by holding the cover to the light. Should it be obstructed, it can be cleared easily. Do not use a sharp instrument which might damage the rubber.



DIAL GAUGE

Should the dial gauge of your Cooker fail to register, you may be able to restore it to proper working order by cleaning the inside of the gauge itself. Just remove the little screws holding the bottom plate. You can clean it safely, using hot water on a cloth or *soft brush*. **Be careful not to injure the diaphragm.**



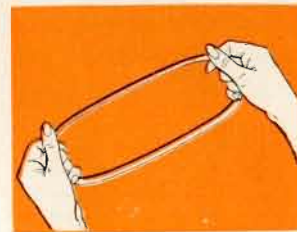
To install a new dial gauge, remove baffle plate by springing one end from the pin. Slide the pin out of place by pushing one end with a wooden match or the head of a pin and remove it. This will release the dial gauge from the cover.

Now place the new dial gauge in position and secure it to the cover by means of the pin. Then lock the pin by snapping the baffle plate back into place.



RUBBER GASKET

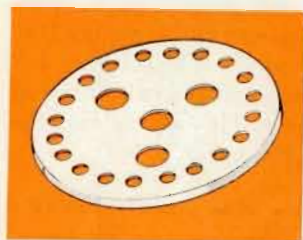
The rubber gasket in the cover of your Cooker should be cleaned every time you wash your Cooker. You will find it slips in and out of position easily. Wash with hot soapy water, rinse and dry. Be certain that the thicker portion of the gasket is placed against the top of the cover as shown in the sketch.



In time, the rubber gasket may shrink slightly and loosen. When this happens, you may be able to restore it to its original shape by stretching it gently with your fingers; **avoid over-stretching**. If this is not successful, it will be necessary to secure a new gasket. See Page 27.



Over-Pressure Plug



Trivet



Bakelite Handles



OVER-PRESSURE PLUG

The fusible metal over-pressure plug is located in the cover of your Cooker. It will automatically release excess steam when pressure in your pan exceeds safe limits through clogging of the vent hole, overheating or from any other cause, but will have to be replaced when this occurs.

To replace the over-pressure plug, insert a screw driver in the head of the plug and turn counter clockwise (to the left). Then insert the new plug making sure that the little rubber washer which is supplied with it is first put on the threaded portion of the plug. The plug should be turned firmly into place with a screw driver, but care should be taken not to force it as this would squeeze the rubber washer out of shape.

Extra over-pressure plugs are available—see Page 27.

TRIVET

The trivet of your Pressure Cooker is made of the same high quality stainless steel as the rest of your Cooker. No special care is needed other than regular cleaning with the rest of the Cooker.

BAKELITE HANDLES

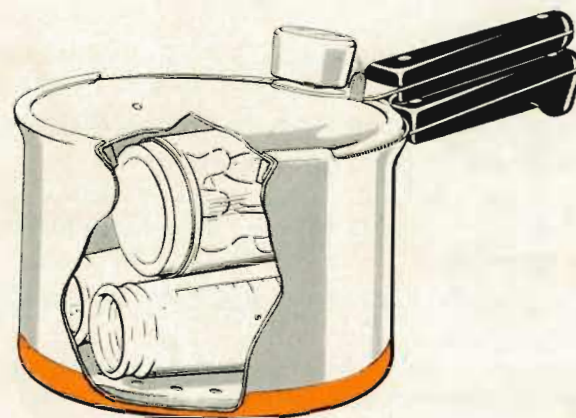
The handles of your Revere Ware Pressure Cooker are made of cool, black Bakelite and with careful use will last for years. They should not be placed in the oven. Should they be damaged accidentally, they can be replaced easily and inexpensively. See Page 27.

STORING YOUR COOKER

Never store your Cooker with the cover completely closed as free circulation of air is desirable.

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, etc.

First wash them in sudsy hot water and rinse. Then place them on their sides on the trivet in your Cooker with one cup of water. Nipples and bottle caps should be placed in a covered jar.

Fasten cover securely and place Cooker on high heat. Raise the pressure in the usual manner to fifteen pounds and hold it there for ten minutes. Remove from stove and allow pressure to return to zero.

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

For Best Results

FOLLOW THESE SIMPLE RULES FOR BETTER PRESSURE COOKING

Be sure vent hole is clear before using Cooker. Should it be obstructed, you can clear it easily. Do not use a sharp instrument that might damage the rubber.

Always be sure to fill Cooker no more than *two-thirds* full when cooking a solid mass of food such as stews, soups, cereals, etc.

Be careful never to fill Cooker more than *HALF-FULL* when cooking dried foods to allow space for expansion.

Always place food in Cooker so that no projecting parts, such as a chicken leg, will touch the cover (they might block the vent hole or over-pressure plug).

Always lift dial gauge from vent hole when pointer has returned to zero.

Remove cover only when dial gauge has been lifted to an upright position, leaving vent hole open for escape of steam.

Be careful not to lay the cover on a hot surface as the heat may damage the rubber gasket.

If you have difficulty separating the handles, **NEVER FORCE COVER OPEN**. This may indicate pressure remains in the Cooker. The pointer of the dial gauge **MUST** be at zero and the dial gauge itself **MUST** be in upright position to permit escape of steam.

Always time foods carefully. Accuracy is extremely important because of the extremely short cooking time required in your Revere Ware Pressure Cooker.

WARNING

There is little danger of your Cooker boiling dry if you follow the instructions in this booklet carefully. If this should happen, the Cooker should be removed from the heat at once and cooled by running cold water over the cover or placing the Cooker in a pan of cold water.

REPLACEMENT PARTS

Replacement parts may be secured from the store from which you purchased your Cooker.

COVER GASKET

Cat. No. 600.....Retail Price \$.50



Cover Gasket

RUBBER VALVE SEAT

Cat. No. 601.....Retail Price \$.05



Rubber Valve Seat

OVER-PRESSURE PLUG

Cat. No. 602.....Retail Price \$.15



Over-Pressure Plug

DIAL GAUGE

Cat. No. 603.....Retail Price \$2.50

Cat. No. 604 Baffle Plate..Retail Price \$.16

Cat. No. 605 Hinge Pin ..Retail Price \$.05



Dial Gauge

DIAL GAUGE GASKET

Cat. No. 606.....Retail Price \$.05

BAKELITE HANDLES

Cover Handle

Cat. No. 607.....Retail Price \$.25



Cover Handle

Body Handle

Cat. No. 608.....Retail Price \$.25



Body Handle

If for any reason you are unable to secure replacement parts at the store from which you purchased your Cooker, write Pressure Cooker Department, Revere Copper and Brass Incorporated, Rome Manufacturing Company Division, Rome, New York.

PRICES SUBJECT TO CHANGE WITHOUT NOTICE

JOIN THE *Happy* MILLIONS

Who Do *All* Their Cooking In Revere Copper-Clad Stainless Steel Ware

If you are not already the fortunate owner of some Revere Ware, let us urge you to try these revolutionary cooking utensils. Then, you will realize why most women call them "Kitchen Jewels." It is so much easier and more satisfactory to cook the Revere "waterless" way. The heavy copper bottoms of the pans heat up so quickly and so evenly. You save time. You save fuel. Meats are luscious and brown. Vegetables retain their color. You save the natural vitamins and minerals in your food. You feel as if you had discovered a new cooking touch! Then, when you've finished cooking, Revere Ware is so easy to clean. Hot water and soap will restore its silvery brightness. For special cleaning, Samae Miracle Cleanser brings extraordinary results.

When we ask you in this way to investigate copper-clad stainless steel ware, we do it with the conviction that it will be to your advantage. To prove it we offer as evidence the fact that millions of happy women have used Revere Ware for more than eight years with no report yet of a single utensil wearing out. Just the saving on replacements represents an important economy. But make sure you get the original Revere Ware. Look for the trade-mark on the copper bottom.

THRIFTY LOW HEAT COOKING WITH REVERE WARE



Revere also produces a full line of Chromium Plated Solid Copper Tea Kettles in two to eight quart sizes and Copper Wash Boilers. Always insist on genuine Revere products for unfailing quality and lasting satisfaction.