### ALL-AMERICAN PRESSURE STEAM STERILIZER LIMITED WARRANTY

This quality sterilizer is designed and manufactured to provide many years of satisfactory performance under normal use. Wisconsin Aluminum Foundry pledges to the original owner that should there be any defects in material or workmanship during the first year after purchase, we will repair or replace it at our option. This pledge does not apply to damage caused by shipping. To obtain service under the warranty:

- A Return Authorization (RA) Number is required by our company to return any product manufactured by Wisconsin Aluminum Foundry. Merchandise returned without an RA Number will be refused. To obtain an RA Number contact our company by either writing, faxing or calling our Customer Service Department at 920-682-8627. All defective merchandise must be returned to our factory before credit or a replacement will be issued; do not destroy the defective merchandise. Any products returned must include paperwork stating the reason for the return, when and where the item(s) were purchased, model numbers, quantities, etc., and who to contact with any questions. Prior to return to the factory, all sterilizers **must** be cleaned to remove any biological material or contaminants.
- 2. Return sterilizer, shipping prepaid, direct to: Wisconsin Aluminum Foundry Co., Inc. Consumer Products Division 1931 South 14th Street Manitowoc, WI 54220

#### **IMPORTANT — PLEASE READ**

Any alterations, modifications or changes of any type made to the sterilizer or to any component thereof will void this warranty!

We want you to obtain maximum performance from using this quality sterilizer and we ask that you take the time to read and follow the operating instructions. Failure to follow instructions, damage caused by improper replacement parts, abuse, or misuse will void this pledge. This warranty gives you specific legal rights, and you may also have other rights which vary from state to state. This is Wisconsin Aluminum Foundry's personal pledge to you and is being made in place of all other express warranties.

#### **RETURN/SERVICE**

Should the pressure sterilizer ever be dropped, the unit must be examined to determine if any damage has occurred. We recommend the unit be returned to our factory to be thoroughly checked inside and out for any damage. Prior to return to the factory, all sterilizers **must** be cleaned to remove any biological material or contaminants. We will examine the entire unit, including the control valve and gauge, and determine if the unit has sustained damage, and notify you of our findings.

A Return Authorization (RA) Number is required by our company to return any product manufactured by Wisconsin Aluminum Foundry. Merchandise returned without an RA Number will be refused. To obtain an RA Number contact our company by either writing, faxing or calling our Customer Service Department at 920-682-8627. All defective merchandise must be returned to our factory before credit or a replacement will be issued; do not destroy the defective merchandise. Any products returned must include paperwork stating the reason for the return, when and where the item(s) were purchased, model numbers, quantities, etc., and who to contact with any questions. If the product is found to be defective, we will either send a replacement or issue full credit, and we will reimburse you for the return shipping charges. If product is not defective, we will contact you with repair charges, or issue credit, less our 20% restocking fee.

Should you have any questions at all about the operation of your ALL-AMERICAN Pressure Sterilizer, please write the Consumer Products Division, and we will promptly answer your questions.

To order any replacement parts, please refer to the parts price list. If you do not have a copy of our current parts price list, you may write the company and one will be forwarded to you by return mail.

#### WISCONSIN ALUMINUM FOUNDRY CO., INC.

#### **CORRESPONDENCE:**

WISCONSIN ALUMINUM FOUNDRY CO., INC. P.O. BOX 246 MANITOWOC, WISCONSIN 54221-0246 PHONE: (920) 682-8627 / FAX: (920) 682-4090 email: customerrelations@wafco.com website: allamerican-chefsdesign.com or shortcut: aa-cd.co

#### **RETURN & SERVICE:**

WISCONSIN ALUMINUM FOUNDRY CO., INC. CONSUMER PRODUCTS DIVISION 1931 SOUTH 14TH STREET MANITOWOC, WI 54220





# Non-Electric Pressure Steam Sterilizers

Models 1915X, 1925X, 1941X



1915X Gross Volume 15.5 qt. 14 liter



1925X Gross Volume 25 qt. 24 liter



1941X Gross Volume 41.5 qt 39 liter



## **CAUTION! READ THESE IMPORTANT SAFEGUARDS!**

1. Read and understand the instruction manual *before* operating unit for the first time.

2. Unit will become hot during use. Do not touch hot surfaces. Always use caution when handling unit when it is hot.

3. Closely supervise children if the sterilizer is used near children.

4. Extreme caution must be used when moving the sterilizer containing hot liquids.

5. Do not use the sterilizer for other than its intended use.

6. Whenever possible only use distilled or deionized water in sterilizer.

7. Always check the pressure release devices for clogs before using your sterilizer.

8. This and every steam sterilizer operates under pressure. Improper use may result in scalding injury. Make certain to read operating instructions before first use and that the unit must be properly closed before operating to prevent possible injury.

9. Before each use make sure that your gauge reads zero.

10. **NEVER** loosen wing nuts until the steam pressure gauge reaches zero and have allowed remaining pressure to escape by opening the control valve in the vertical "open" position.

11. **NEVER** open the sterilizer until the unit has cooled and the internal pressure reads zero on the steam pressure gauge.

12. **NEVER** use this sterilizer for cooking or processing food.

13. NEVER run the unit without water.

14. **NEVER** move your sterilizer while it is pressurized.

15. Be sure to keep metal-to-metal seal lubricated.

16. Do not subject your sterilizer to sudden extreme temperature changes, as this may cause expansion or contraction of the metal which can damage any aluminum device. Do not move sterilizer from a cold storage area directly onto a hot flame or element. Do not add cold water to a sterilizer which has been boiled dry and remains hot. Do not cool sterilizer by pouring cold water into or on the unit.

17. As in all clinical/laboratory settings, wear safety glasses when attending to your sterilizer.

#### SAVE THESE INSTRUCTIONS

## **Operating Instructions for Non-Electric Pressure Steam Sterilizers**

## IMPORTANT: DO NOT OPERATE THIS PRESSURE STEAM STERILIZER UNTIL YOU HAVE THOROUGHLY READ THESE OPERATING INSTRUCTIONS.

#### **CLEANING**

When you are done using your sterilizer, you need to empty the water from the unit, rinse thoroughly and dry completely. This procedure needs to be done daily. Do not leave water in the unit overnight. Rinse thoroughly between water changes. Store your sterilizer in a dry area. On your next use, fill the sterilizer with clean distilled water. Distilled water is the recommended water. If distilled water is not available, then you may use your local water. If your local water supply contains lime or high levels of minerals, the unit will require periodic cleaning to remove and prevent the buildup of deposits.

Units should be cleaned whenever there is a buildup of lime or mineral deposits. After many cycles, a white deposit may begin to form on the bottom of the sterilizer. We recommend cleaning with a lime remover. Manufacturers of coffee makers have cleaning solutions which may be used. There are also solutions available at your local hardware and drug stores that can be used to clean aluminum. Follow the manufacturer's instructions and make up a solution of the cleaner, filling your sterilizer above the standard operating level. Let the sterilizer stand a few minutes then rinse thoroughly. You may have to repeat this procedure a few times to fully remove the lime and mineral deposits from your sterilizer.



You may also use standard white vinegar to clean your sterilizer. Fill your sterilizer above the standard operating level with vinegar and let it stand a few minutes then rinse thoroughly. You may have to repeat this procedure a few times to fully remove the lime and mineral deposits from your sterilizer.

## Never heat the sterilizer when filled with a cleaning solution.

## Elevation above sea level

At altitudes greater than sea level, settings need to be adequately adjusted to compensate for the effect of altitude on the boiling point of water. We suggest you increase pressure by 0.5psi for every 1000 ft. of elevation above sea level.

City Altitude	Steam Pressure Required
Sea level	15-17 psi
2000 ft	16-18 psi
4000 ft	17-19 psi
6000 ft	18-20 psi
8000 ft	19-21 psi
10,000 ft	20-22 psi





#### **OPERATION**

 Remove the cover of the sterilizer by turning the wing nuts in a counter-clockwise motion.
Always undo two opposite wing nuts at a time.
Turn cover and remove cover from bottom.
Next remove inner container and inner container rack from sterilizer bottom (See Fig. A).

#### 2. LUBRICATE METAL-TO-METAL SEAL.

Apply lubrication to the entire beveled edge of the bottom (See Fig. 1). We recommend using a high temperature lubricant like high vacuum



grease; petroleum jelly may also be used as a substitute. Only a thin film of lubrication is needed to lubricate the metal-to-metal seal.

 Place distilled or deionized water up to the water line machined into the sterilizer bottom.
Next, place the inner container rack inside the inner container with the lip side down (See Fig. A). The purpose of the inner container rack is to provide an air space at the bottom of the inner container so that air may be evacuated and steam is allowed to circulate freely throughout the entire chamber.

4. With the inner container and inner container rack out of the sterilizer place articles to be sterilized inside the inner container <u>on top of</u> the inner container rack. You may wish to place the articles to be sterilized inside plastic bags specifically designed for use inside steam sterilizers. Arrange items so that steam may circulate freely inside the chamber during the sterilization cycle. Also, you can place a towel or cloth on top of the items inside the container to absorb any moisture that may drip down from the cover onto the items.

5. Check to see if your water level inside the sterilizer is correct and then place loaded inner container inside the sterilizer.

6. VERY IMPORTANT – make sure that the air exhaust channel (located on the inside of the inner container) is positioned on the right side of the sterilizer. This is necessary so that when the cover is placed on the unit you can guide the air exhaust tube into the air exhaust tube channel (See Fig. B).

7. Place the cover of the sterilizer making sure that that index alignment arrow on the cover aligns with the index line arrow on the side of the bottom; AND that the air exhaust tube is inserted into the air exhaust tube channel on the inner container. With cover aligned with the bottom and the air exhaust tube inside the air exhaust channel you may now tighten the wing nuts on the cover. Be sure to tighten wing nuts evenly, always tightening down two opposite wing nuts at one time. As you are tightening the wing nuts be sure to maintain an even gap between the cover and the bottom. Loosen or tighten the wing nuts to maintain an even gap. This will draw the cover down evenly and ensure a proper seal. NEVER USE A WRENCH OR ANY MECHANICAL DEVICE TO TIGHTEN WING NUTS. NEVER HAMMER OR STRIKE THE WING NUTS OR COVER WHILE OPENING OR CLOSING UNIT.

8. Place unit on heat source. If the water you have placed in the unit is cold, it will require approximately 35 minutes to bring the unit up to temperature.

9. OPEN CONTROL VALVE (See Fig. 2) by moving the lever into the upright position. Steam generated by the sterilizer will be drawn from the bottom of the unit up through the air exhaust tube and out the control valve. STEAM MUST CONTINUOUSLY ESCAPE FROM THE CONTROL VALVE FOR AT LEAST 5 MINUTES. Once this has occurred, CLOSE THE VALVE AND LET PRESSURE BUILD UNTIL THE GAUGE READS IN THE "GREEN" STERILI-



ZATION ZONE, which is between 17 to 21 PSI or 121°C/250°F to 127°C/259°F. Once you have completed the above, OPEN THE CONTROL VALVE A **SECOND TIME** AND VENT THE CHAMBER FOR AN ADDITIONAL 3 TO 5 MINUTES. Please Note that the greatest reason for a sterilization failure is trapped air in the chamber of the sterilizer. Trapped air may prevent the steam from permeating the contents to be sterilized.

10. Once the chamber is properly vented the sterilization cycle may begin. Start timing the sterilization cycle when the gauge needle is in the green sterilization zone on the face of the gauge between 17-21 PSI. When the gauge needle is in the green sterilization zone begin timing your sterilization cycle. Be sure to regulate your heat source to maintain the gauge needle in the sterilization zone. We recommend running a sterilization cycle of not less than 35 minutes at a temperature of no less than 121°C/250°F. ALWAYS MONITOR THE GAUGE DURING THE CYCLE MAKING SURE THAT THE PRESSURE REMAINS IN THE GREEN STERILIZATION ZONE ON THE FACE OF THE GAUGE. We highly recommend that you use steam integrator strips in your sterilizer to ensure a successful sterilization cycle.

11. At the end of the sterilization cycle turn off your heat source and put the control valve into the open position (See Fig. 2) to allow the steam to escape. The valve will be hot after the cycle, to avoid injury always use heat resistant gloves to open the valve. Continue monitoring the gauge until it reaches 0 PSI and no sound of escaping steam is coming through the control valve. NEVER ATTEMPT TO OPEN THE STERILIZER UNTIL THE GAUGE READS ZERO.

12. With the pressure gauge reading 0 PSI loosen the wing nuts evenly by turning two opposite wing nuts counter clockwise. The wing nuts may still be hot. We recommend wearing heat resistant gloves to avoid potential burns. With the wing nuts removed, remove the cover by turning it counter clockwise. Remember when removing the cover always tilt and angle the cover away from yourself or other people to prevent injury from any remaining steam in the chamber. PLEASE NOTE, when the sterilizer is allowed to cool with the cover tightened to the bottom this increases the chance that the cover may become stuck to the bottom.

13. With the cover removed the inner container may now be removed. In the event that the inner container remains hot, we recommend using heat resistant gloves to handle the inner container. If the sterilizer is not going to be immediately used again, before storing the unit all water should be emptied from the unit and the inside be thoroughly dried. We recommend pouring the water out of the unit while it is still warm and leaving the cover off to let the inside of the chamber dry. The residual heat will help dry the unit. For storage, place the cover on the unit and loosely attach the wing nuts. We recommend leaving the control valve open (See Fig. 2) to allow air to circulate through your sterilizer.

14. We have included a sterilization log sheet that we highly recommend using as best practice. The sheet will allow the operator to keep a record of all of the sterilization cycles. The operator should diligently fill out and keep the record safe. Additional sheets can be downloaded for free at our website.

#### MAINTENANCE

1. Metal-to-Metal seal (See Fig. 1). We recommend periodically checking the metalto-metal seal and lubricating as needed. It is extremely important to keep the seal lubricated as failure to do so could cause the cover to stick potentially making it very difficult to remove the cover.



2. PRESSURE GAUGE, PART NO. 72S. (See Fig. 4) Do not immerse your pressure gauge in water when cleaning the unit. The gauge does not require any maintenance other than periodically making sure that the opening of the gauge on the underside of the cover is open and free of any foreign matter. DO NOT USE YOUR UNIT IF THE GAUGE FACE CRACKS, FILLS WITH STEAM OR DOES NOT RETURN TO ZERO.



Pressure Gauge

3. CONTROL VALVE, PART NO. 65K (See Fig. 2 & 3). To ensure long life and proper operation it is important to periodically clean the control valve thoroughly in hot soapy water. If distilled water is not used, calcification could build up and cause the valve to leak. To clean any built up calcification, put the lever in the open position and soak the valve in vinegar. Be sure to clean the control valve in hot soapy

water after soaking in vinegar.

In the event that you are unable to properly remove any foreign material from your



control valve, we recommend that the control valve be discarded and replaced with a new control valve.

4. AIR EXHAUST TUBE, PART NO. 2155 (See Fig. 5). It is essential that the air exhaust tube be frequently checked to make sure that air passes freely through it. We recommend that



you blow air through the exhaust tube at least once a month to make certain that it is not plugged with any foreign material. Simply remove the air exhaust tube from the control valve on the bottom of the sterilizer cover. The tube may be cleaned by using a small diameter wire running through the length of the tube several times. If you notice any difficulty cleaning the air exhaust tube or notice any corrosion on the inside of the passage, we recommend that you discard the tube and replace it with a new one.

5. EXCESS PRESSURE RELIEF VALVE, PART NO. 2050K (See Fig. 6). Your sterilizer is equipped with a new type of excess pressure relief valve. It is designed for longer, maintenance free service; however, we recommend that the valve be replaced every three years in normal service. The valve is designed to release pressure at 28 PSI. This valve is equipped with a deflector cap that will direct any steam released in a downward direction. pushing the round top side into the opening from the underside of the cover (See Fig. 7).

#### 6. OVERPRESSURE PLUG, PART NO. 1010 (See Fig. 7). Your sterilizer is also equipped



Fig. 6

Part No. 2050K

Excess Pressure

Relief Valve

acts as an additional safety device. The plug is designed to automatically release pressure should pressure

with an overpressure

plug which

reach greater than 30 PSI. The plug is made from silicone and is found on the cover located directly in front of the Excess Pressure Relief Valve. For best performance of the plug and safe operating of your sterilizer, we recommend that you replace your plug every six months. The overpressure plug and opening should be checked at least once per month. The overpressure plug may be removed using your fingers (NEVER REMOVE THE PLUG WHEN THE STERILIZER IS HOT). Once the plug is removed it is important to clean the opening in the cover where the plug goes to keep it clear of any foreign matter, residue or grease buildup



that may occur. Next clean the opening with hot soapy water. After, inspect your plug and make certain that it is in good condition free of cracks, or becomes too hard or deformed. After cleaning reinsert the overpressure plug by

### **IMPORTANT STERILIZATION FACTS**

Steam is an ideal sterilizing agent because it kills microbes quickly. A large volume of steam condenses to a very small amount of water d more steam is drawn to replace it. This causes excellent penetration of fabrics, papers and certain plastics.

It is essential that this and any steam sterilizer be regularly checked for proper steam penetration throughout the entire chamber of the sterilizer. We recommend using steam sterilization indicator strips that may be purchased at many medical supply retailers. Place the indicator strip in every load to ensure that adequate steam penetration is present in the load thereby assuring a successful sterilization cycle. A melt indicator in a small glass vial is another acceptable way to determine temperature and steam penetration during the cycle. For more information on steam sterilization we recommend going to the Center for Disease Control http://www.cdc.gov/.

PRESSURE GAUGE

ACCURACY: The gauges are rated as having an accuracy of 3%-2%-3%. This designates plus or minus 3% of the full span for the first and last quarter of the dial and 2% for the middle of the dial.



**Question:** I am having trouble passing a spore test, what am I doing wrong?

**Answer:** Most likely you are not properly venting all the air out of the chamber before you start timing your cycle. Always vent the chamber using the Part 65 Control Valve as outlined in No. 10 of the operating instructions.

## **HALL AMERICAN** STEAM STERILIZATION LOG

Business Name:\_\_\_\_\_

Business Location:

		Street No. Stre	eet	City		State		Zip
Date	Operator Initials	Load Description (sharps, cultures, etc.)	Run Time & Temp (min. 30 minutes at 250°F)	Adequa Decontami (Tape Indic Yes	ate ination <sup>cated)</sup> No	Monthly ! (Da Pass	Spore Test ate) Fail	Notes

## ALL-AMERICAN NON-ELECTRIC STEAM PRESSURE STEAM STERILIZERS PARTS LIST FOR MODELS 1915X, 1925X AND 1941X

Bottom only (specify size and with or without parts)
Cover only (specify size and with or without parts)
Clamp Bolt (630000) (3/8=16 x 1-25/32)
Pin for Clamp Bolt (630010)
Wing Nut (630020)
DISCONTINUED — Replaced by # 65K
Tested Control Valve (releases at 23-28 psi) (Z000207) (1/8"NPT) Replaces #65
Tested Steam Gauge - includes lens (Z000128) (1/8" NPT)
(Replaced by No. 2050K) Excess Pressure Release Plug (not shown)
Bakelite Top Handle (No Longer Available) – Order Part Number 76-09 RM
Handle w/Screws (New Handle to Replace Old Style #76 with Screws-See Picture) Z000198
Handle w/Screws (New Style Handle-See Picture) Z000187
Top Handle Screw (New Style only) 630077)
Retaining Bayonet Clamp (630090)
Bayonet Clamp Screw (670020)
Rack (For inside Aluminum Container for 1915X, 1925X) (630110) (9 1/2" Diameter)
Rack (For inside Aluminum Container for 1941X) (630120) (11 1/2" Diameter)
Side Handle Complete (with screws, for 1941X) (Z000113)
Overpressure Plug (For Sterilizer - Red Color) (Z000123)
(2050CS DISCONTINUED - Replaced by 2050K) Pressure Relief Valve (releases as 28 psi) (640185) (1/8"NPT)
Exhaust Tube 1915X (640210) (7 1/4 inches long)
Exhaust Tube 1925X (640220) (10 3/4 - 11 inches long)
Exhaust Tube 1941X (640230) (14 3/4 inches long)
Aluminum Container for 1925X (640070)
Aluminum Container for 1915X (640080)
Aluminum Container for 1941X (640090)
Dual Scale Thermometer (C Scale: 10 -150 , F Scale: 50 -300) (640140)
*Factory Installation Fee for Thermometer

\* We recommend that the Thermostat, Thermoswitch, Heating Element and Thermometer be replaced at the factory.

NO GUARANTEE OR REASONABILITY FOR THE PROPER FUNCTIONING OF THESE PARTS CANNOT BE ASSUMED BY THE COMPANY IF THEY ARE NOT INSTALLED AT THE FACTORY.

#### **SPECIFICATIONS**



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Model 1915X (15 qt/14 liter)			
Gross Capacity	15 qt/14 liter		
Overall Height	121/4" / 31.2cm		
Bottom Height	73/4" / 19.7cm		
Inside Diameter	125⁄8" / 32.1cm		
Unit Weight	15 lbs. / 6.8 kg.		
Inner Container No. 2163			
Inside Depth	53/4" / 14.6cm		
Inside Diameter	111/8" / 28.3cm		
Circumference	35%" / 91.1cm		
Capacity	9.5 qt/9 liter		
Volume	550in <sup>3</sup> /9029cm <sup>3</sup>		
Carton Dimensions	15 <sup>1</sup> /2" x 14 <sup>1</sup> /2" x 13 <sup>1</sup> /2"		
	39.4cm x 36.8cm x 34.3cm		
Shipping Weight	21 lb. / 9.52kg.		
Unit Pack: 1	Cube: 1.76		

Gross Capacity	25 qt/24 liter	Gros
Overall Height	163⁄4" / 42.5cm	Overa
Bottom Height	121/4" / 31.2cm	Bottor
Inside Diameter	125/8" / 32.1cm	Inside
Unit Weight	181⁄4 lbs. / 8.3kg	Unit W
Inner Container No. 2162		Inner
Inside Depth	101/4" / 26cm	Ins
Inside Diameter	111⁄8" / 28.3cm	Ins
Circumference	35%" / 91.1cm	Cir
Capacity	17.6 qt/16.6 liter	Ca
Volume	1016in <sup>3</sup> /16,655cm <sup>3</sup>	Vo
Carton Dimensions	151/2" x 141/2" x 181/2"	Cartor
	39.4cm x 36.8cm x 47cm	
Shipping Weight	25 lb. / 11.34kg.	Shippi
Unit Pack: 1	Cube: 2.41	Unit Pa

Model 1941X (41	qt/39 liter)
Gross Capacity	41 qt/39 liter
Overall Height	19" / 48.3cm
Bottom Height	14¼" / 36.2cm
nside Diameter	15 <sup>1</sup> /4" / 38.7cm
Jnit Weight	33 lbs. / 15kg.
nner Container No. 2164	
Inside Depth	101/2" / 26.7cm
Inside Diameter	14" / 35.6cm
Circumference	441/2" / 113cm
Capacity	27.9 qt/26.4 liter
Volume	1613in³/26,451cm³
Carton Dimensions	19" x 19" x 201⁄2"
	48.3cm x 48.3cm x 52.1cm
Shipping Weight	41 lb. / 19.5kg.
Jnit Pack: 1	Cube: 4.28

#### **ELECTRIC MODELS ARE ALSO AVAILABLE**



#### Model 25X (25 qt/24 liter)

Model 25X-120: 120 Volt, 50/60 Hz	1050 watts/8.75 amps
Model 25X-240: 240 Volt, 50/60 Hz	1050 watts/4.38 amps
Gross Capacity	25 qt / 24 liter
Overall Height	163/4" / 42.5cm
Bottom Height	121/4" / 31.2cm
Inside Diameter	125/8" / 32.1cm
Unit Weight	26 lbs. / 11.8kg.
Inner Container No. 2156	
Height	81/2" / 21.6cm
Diameter	111/8" / 28.3cm
Circumference	35%" / 91.1cm
Capacity	14.5 qt / 13.7 liter
Volume	835in³ / 13,688cm³
Carton Dimensions	21" x 17 <sup>1</sup> /2" x 18 <sup>1</sup> /2"
	56.5cm x 44.5cm x 48.3cm
Shipping Weight	30 lb. / 14.06kg.
Unit Pack: 1	Cube: 3.93
Optional No. 2180 Support Base	2" / 5cm high
Outside Diameter	12 <sup>3</sup> /4" / 32.4cm
Inside Diameter	12 <sup>3</sup> /8" / 31.4cm
Elevates Sterilizer Above Surface	1 <sup>3</sup> /8" / 3.5cm



#### Model 50X (25 qt/24 liter)

Model 50X-120: 120 Volt, 50/60 Hz	1650 watts/13.75 amps
Model 50X-240: 240 Volt, 50/60 Hz	1650 watts/6.88 amps
Gross Capacity	25 qt / 24 liter
Overall Height	163/4" / 42.5cm
Bottom Height	121/4" / 31.2cm
Inside Diameter	125/8" / 32.1cm
Unit Weight	29 lbs. / 13.2kg.
Inner Container No. 2156	
Height	81/2" / 21.6cm
Diameter	111/8" / 28.3cm
Circumference	35%" / 91.1cm
Capacity	14.5 qt / 13.7 liter
Volume	835in <sup>3</sup> / 13,688cm <sup>3</sup>
Carton Dimensions	21" x 17 <sup>1</sup> /2" x 18 <sup>1</sup> /2"
	56.5cm x 44.5cm x 48.3cm
Shipping Weight	32 lb./15.4kg.
Unit Pack: 1	Cube: 3.93
Optional No. 2180 Support Base	2" / 5cm high
Outside Diameter	12 <sup>3</sup> /4" / 32.4cm
Inside Diameter	12 <sup>3</sup> /8" / 31.4cm
Elevates Sterilizer Above Surface	13/8" / 3.5cm



#### Model 75X (41 qt/39 liter)

Model 75X-120: 120 Volt, 50/60 Hz	1650 watts/13.75 amps
Model 75X-240: 240 Volt, 50/60 Hz	1650 watts/6.88 amps
Gross Capacity	41 qt / 39 liter
Overall Height	19" / 48.3cm
Bottom Height	141/4" / 36.2cm
Inside Diameter	151/4" / 38.7cm
Unit Weight	45 lbs. / 20.4kg.
Inner Container No. 4156	
Height	10 <sup>1</sup> /4" / 26cm
Diameter	14" / 35.6cm
Circumference	441/2" / 113cm
Capacity	27.3 qt / 25.8 liter
Volume	1578in³ / 25,856cm³
Carton Dimensions	24" x 24" x 21"
	61cm x 61cm x 53.3cm
Shipping Weight	51 lb. / 23.1kg.
Unit Pack: 1	Cube: 7
Optional No. 4180 Support Base	3" / 7.6cm high
Outside Diameter	16 <sup>1</sup> /4" / 41.3cm
Inside Diameter	15" / 38.1cm
Elevates Sterilizer Above Surface	21/4" / 5.7cm

## **HALL AMERICAN** PRESSURE STEAM

IF YOU NEED TO SHIP THE PRODUCT The product must be sent carefully packed (the item must be properly cushioned) to prevent damage in transit and should be adequately insured. Failure to abide by these provisions may cause your request for warranty service to be denied.

#### FOR YOUR PROTECTION

Complete and mail the attached WARRANTY **REGISTRATION CARD** immediately so that we may contact you directly in the event a safety notification is issued in accordance with the 1972 Consumer Product Safety Act, or for other reasons.

IMPORTANT INFORMATION FOR YOUR RECORDS

COMMENTS			
DEALER ADDRESS			
DEALER NAME			
CITY	STATE	ZIP	
STREET ADDRESS			
LAST NAME	FIRST NAME		
DATE OF PURCHASE	MODEL NUMBER		
WARRANTY REGISTRATION PLEASE	E PRINT		
S	DATE OF PURCHASE		
information to any third parties under any circumstances.	CITY		STATE ZIP CODE
returned for warranty service.	DEALER NAME		
original sales receipt bearing the appropriate model number as proof of retail purchase for each product	SIZE		
Please attach your name, address, telephone number, a description of the problem and a copy of the	MODEL NO.		

PLEASE COMPLETE AND MAIL THIS WARRANTY REGISTRATION CARD IMMEDIATELY TO PROTECT YOUR WARRANTY SERVICE. FILL OUT CARD USING BLACK INK ONLY.

#### **ALL AMERICAN** PRESSURE STEAM STERILIZERS

This Wisconsin Aluminum Foundry product is warranted against defects in workmanship or material for a period of (1) YEAR from date of original purchase. If the product becomes defective within the warranty period, Wisconsin Aluminum Foundry will repair or replace it at our discretion. This warranty gives you specific legal rights, you may also have other rights which vary from state to state. This warranty does not cover damage to the products resulting from misuse, overheating, accidents or alterations to the product.

A Return Authorization Number is required by our company to return any product manufactured by Wisconsin Aluminum Foundry. To do so, you will need to contact our company by either writing, calling or faxing; however, with any products returned to Wisconsin Aluminum Foundry, you must include paperwork stating the reason for the return and who we can contact with any questions. We need to know when and where the item(s) were purchased, model numbers, quantities, etc. Please contact our Customer Service Department at (920) 682-8627 for a Return Authorization (RA) Number. Merchandise returned without a Return Authorization Number will be refused. All defective merchandise must be returned to our factory before credit or a replacement will be issued. Do not destroy the merchandise. Return the product postage prepaid to:

Wisconsin Aluminum Foundry Co., Inc. Consumer Products Division 1931 South 14th Street Manitowoc, WI 54220 Phone (920) 682-8627 Fax (920) 682-4090

You must enclose your return address, sales receipt and a brief description explaining the claimed defect. If the product is determined to be defective, Wisconsin Aluminum Foundry will repair or replace your cookware free of charge.

IMPORTANT: Complete and mail the warranty registration card immediately.

AFFIX FIRST CLASS POSTAGE HERE Post Office Will Not Deliver Without Postage

Wisconsin Aluminum Foundry Co., Inc. Consumer Products Division P.O. Box 246 Manitowoc, WI 54221-0246