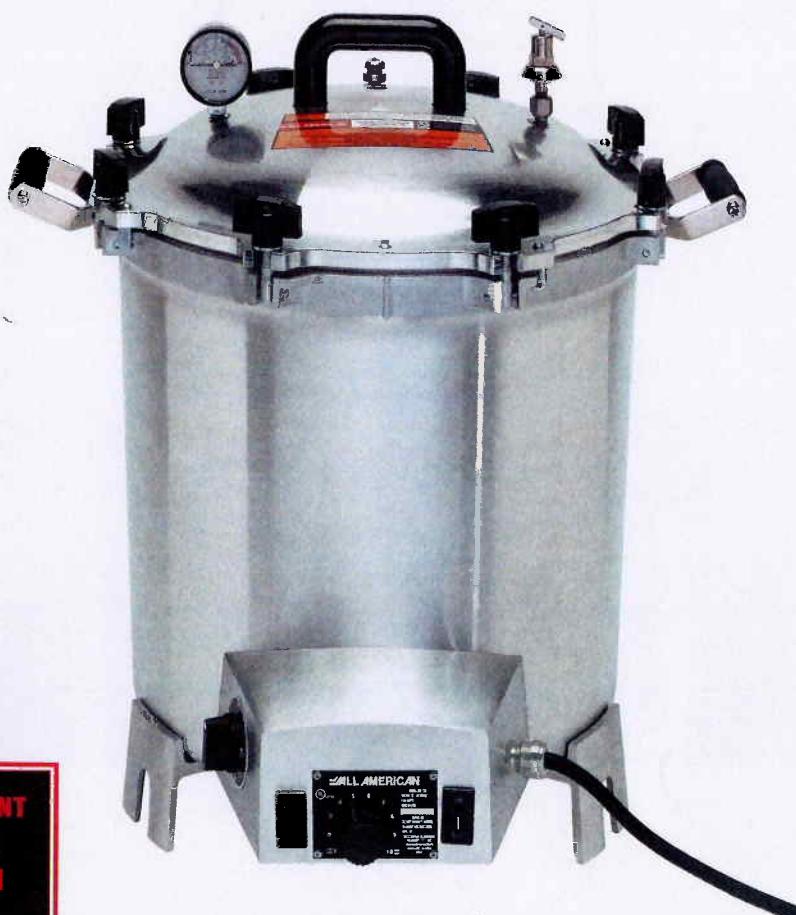


ALL AMERICAN

ALL-AMERICAN® PORTABLE STERILIZERS

Your ally against infection since 1935



ANNOUNCING TWO NEW IMPORTANT
IMPROVEMENTS COVERING ALL
MODELS OF THE ALL-AMERICAN
STERILIZER. DETAILS INSIDE!

ALL-AMERICAN® PORTABLE STERILIZERS

ALL-AMERICAN® steam sterilizers are used world-wide to sterilize a wide range of materials. Temperature, pressure, and time are the main factors in this process. ALL-AMERICAN® Sterilizers make it possible for doctors, dentists, first aid stations, hospitals and laboratories to have dependable sterilization facilities in a portable unit at an extremely low cost.

PORTABLE, ECONOMICAL, RELIABLE OPERATION

Compact and portable ALL-AMERICAN® Sterilizers will quickly recoup their economical cost in the saving of time alone. There are no additional supplies to purchase, nor are there any maintenance costs other than the energy consumed. The sterilizers are made of high-quality cast aluminum alloy that resists aging and corrosion, ensuring years of trouble-free operation.

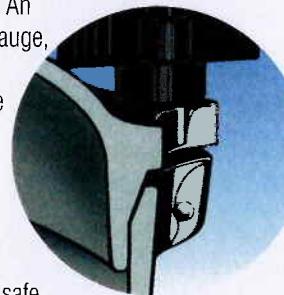
**ALL-AMERICAN®
STERILIZERS ARE
SUITABLE FOR THE
FOLLOWING
FACILITIES:**

- Dental
- Medical
- Veterinary
- Laboratories
- Health & Cosmetic Applications

OUR METAL-TO-METAL SEAL eliminates all rubber gaskets. As a safety feature, clamping locks prevent removal of the cover while there is pressure present. An accurate pressure gauge, pressure control valve, over-pressure safety plug, and cool Bakelite handles and wing nuts are all thoroughly tested features that assure safe operation with a minimum amount of attention.

The portability of these sterilizers provides a complete and efficient sterilization unit at an exceptionally low cost, while meeting all clinical requirements.

Only a small amount of water is needed to create the dry steam. After achieving a minimum temperature of 250°F (121°C), and a pressure of 15 psi, the dry steam penetrates the bandages or instruments, making them sterile in 30 minutes and ready for immediate use. No wiping is necessary to remove chemical residue or moisture, and cutting edges are not dulled.



PRESSURE GAUGE ACCURACY

The pressure gauge is 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 50% of the dial.

More specifically, this gauge rating conforms to the pressure gauge standard ANSI B40-1-1980. This standard is entitled "Gauges-Pressure, Indicating Dial Type-Elastic Element," and covers every aspect of pressure gauge manufacture and use. The gauge is considered "Accuracy Grade B" in accordance with this specification.

PRESSURE RELIEF VALVE

ALL-AMERICAN® sterilizers are equipped with a new type of excess pressure relief valve. It is designed for longer, maintenance-free service. The valve is designed to release pressure at 26 psi (+/- 1 psi). Each valve is equipped with a deflector cap which will direct any steam released in a downward direction.

ALL-AMERICAN® STERILIZERS FEATURE:

- UL approval
- Heavy cast aluminum cover and bottom construction
- Aluminum inner container with rack
- Flexible metal exhaust tube
- Dial gauge and control valve
- Metal-to-metal seal (no rubber gaskets)
- Large sterilizing capacity
- Complete, effective sterilization at the lowest possible cost
- Individual corrugated carton packaging

THE NEED FOR INFECTION CONTROL HAS NEVER BEEN GREATER. CONTROLLING MICROBIAL CONTAMINATION IS THE MOST ESSENTIAL COMPONENT OF AN INFECTION CONTROL PROGRAM. PROPER INSTRUMENT STERILIZATION PROTECTS THE PATIENT AND THE HEALTH CARE PROFESSIONAL FROM CROSS-INFECTION AND DISEASE.



ALL AMERICAN®

Announcing Two New Important Improvements Covering All Models of the ALL AMERICAN STERILIZER

FIRST IMPROVEMENT



OPEN CONTROL VALVE



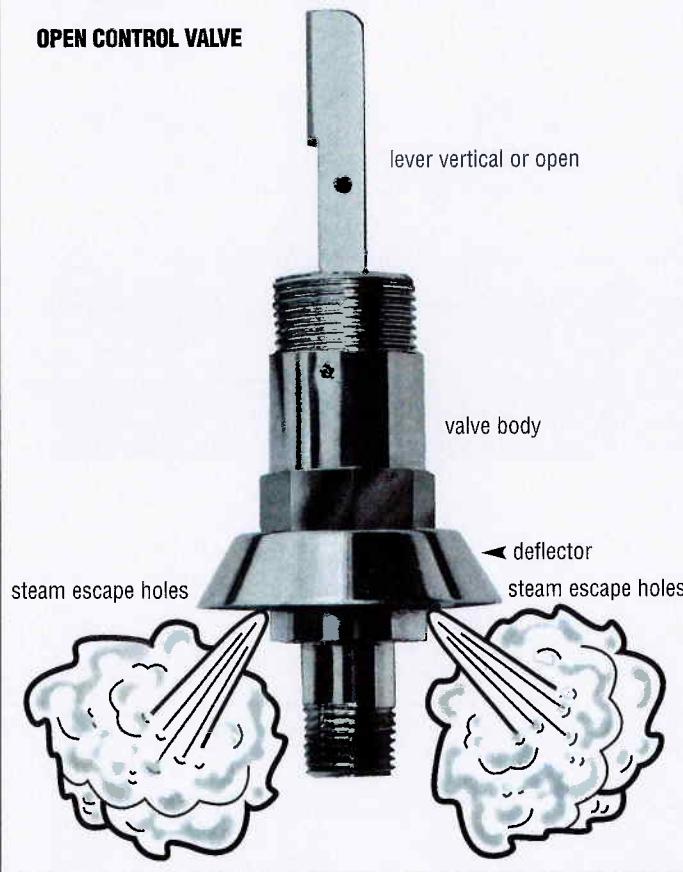
We have designed a new control valve that is larger in size and easier to operate. It now incorporates a protective deflector that directs and deflects any steam being released in a downward direction. By directing all of the steam downward whenever the unit is being exhausted, the operator is fully protected from the cloud of steam as it escapes.

CLOSED CONTROL VALVE

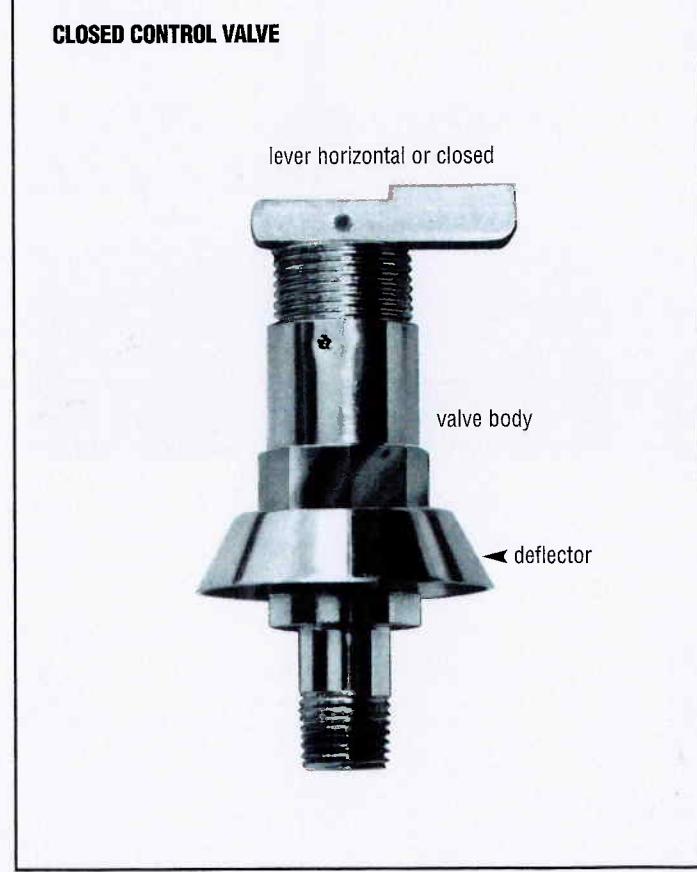


With the control valve in the closed position pressure will rise inside the sterilizer and will be indicated on the pressure gauge.

OPEN CONTROL VALVE



CLOSED CONTROL VALVE



SECOND IMPROVEMENT

MACHINED WATER LEVEL
MARK ON INSIDE WALL



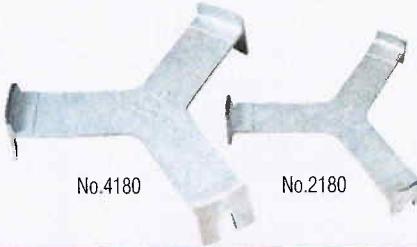
Every All-American Sterilizer now includes a scored water level mark machined into the bottom inside wall. When adding water to unit, fill to this mark, BUT DO NOT OVERFILL. Between sterilization cycles always check water level to ensure that water depth is maintained at water level mark.

Please note that the improvements noted will become effective on all units before the end of the year 2013.

Electric Models

Wisconsin Aluminum Foundry was first in the field to develop an immersion-type pressure sterilizer for physicians' offices, hospitals and laboratories. The electric ALL-AMERICAN® Sterilizer is a complete, self-contained unit with an immersion heating element, automatic thermostatic control, automatic release valve, and pilot light. It connects to any outlet, is ready for use instantly, and ensures complete, efficient sterilization.

- Available in 120V or 240V
- Operational on 50Hz or 60Hz
- Calrod immersion heating element
- 3-wire grounded cord and plug for safety
- Optional support bases elevate electric sterilizers above table or counter surface to prevent heat damage
- UL approved
- One year warranty
- Units include aluminum inner container with rack
- Interior stainless steel support stand
- Made in U.S.A.



Note: Optional support base elevates electric sterilizers to prevent intense heat from damaging counter top or work surface.

S P E C I F I C A T I O N S



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

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 353/8" / 91.1cm
Capacity 14.5 qt / 13.7 liter
Volume 835in³ / 13,688cm³

Carton Dimensions 22" x 18" x 19"
55.9cm x 45.7cm x 48.3cm

Shipping Weight 32 lb. / 14.5kg.

Unit Pack: 1
Cube: 3.75

Optional No. 2180 Support Base

Outside Diameter 123/4" / 32.4cm
Inside Diameter 123/8" / 31.4cm
Elevates Sterilizer Above Surface 13/8" / 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

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 353/8" / 91.1cm
Capacity 14.5 qt / 13.7 liter
Volume 835in³ / 13,688cm³

Carton Dimensions 22" x 18" x 19"
55.9cm x 45.7cm x 48.3cm

Shipping Weight 34 lb. / 15.4kg.

Unit Pack: 1
Cube: 4.28

Optional No. 2180 Support Base

Outside Diameter 123/4" / 32.4cm
Inside Diameter 123/8" / 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

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 101/4" / 26cm
Diameter 14" / 35.6cm
Circumference 441/4" / 113cm
Capacity 27.3 qt / 25.8 liter
Volume 1578in³ / 25,856cm³

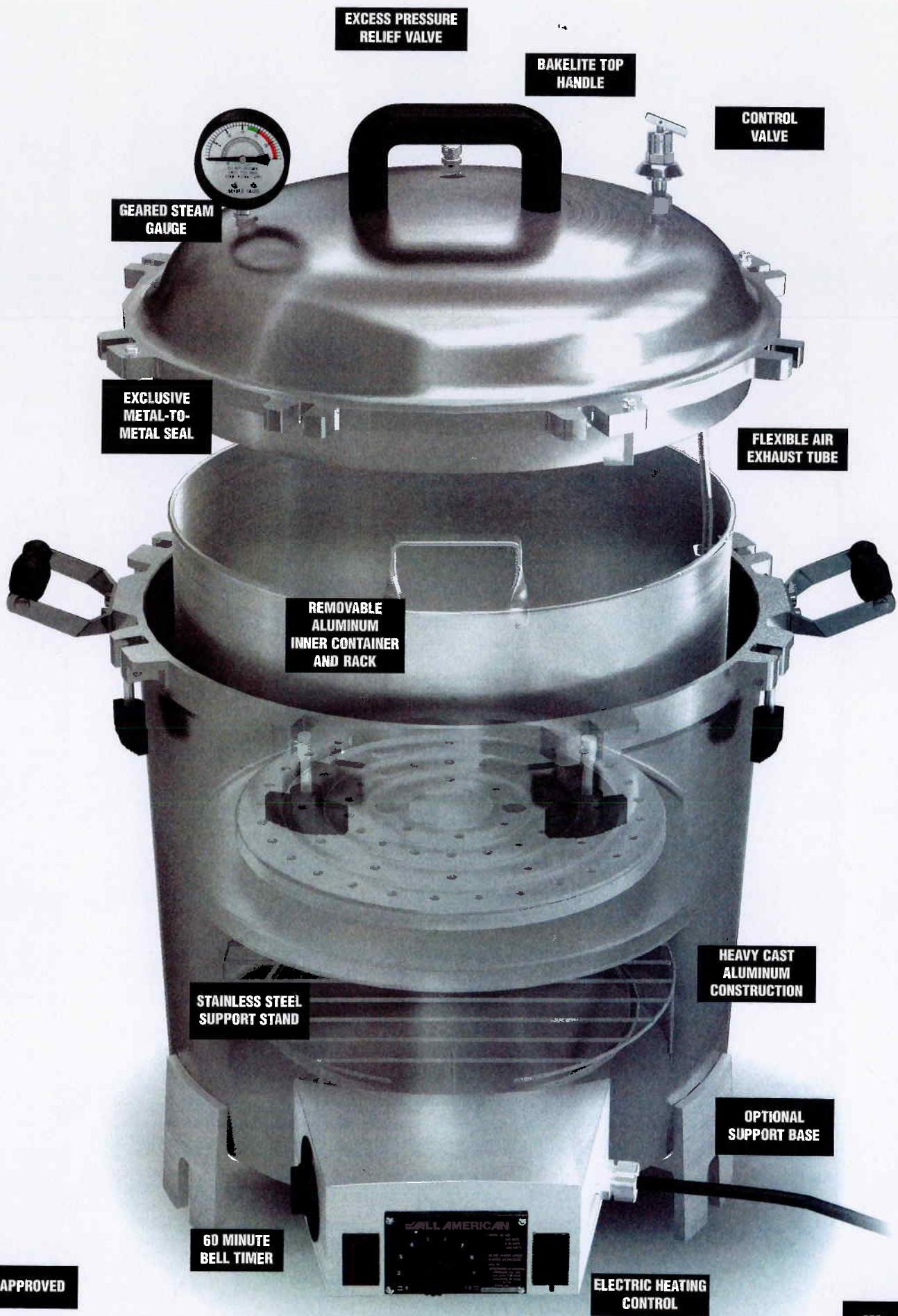
Carton Dimensions 25" x 25" x 21"
63.5cm x 61cm x 53.3cm

Shipping Weight 52 lb. / 23.6kg.

Unit Pack: 1
Cube: 7

Optional No. 4180 Support Base

3" / 7.6cm high
Outside Diameter 161/4" / 41.3cm
Inside Diameter 15" / 38.1cm
Elevates Sterilizer Above Surface 21/4" / 5.7cm



Non-Electric Models

Used over any effective heat source, the non-electric ALL-AMERICAN® sterilizers provide dry sterile dressings and instruments, with all bacteria and micro-organisms destroyed, in a matter of minutes. Only a small amount of water is needed to create the dry steam.

- UL approved
- One year warranty
- Units include aluminum inner container with rack
- Made in U.S.A.

1915X Features:

- Use over any heat source
- Our most economical unit
- 15 qt/14 liter capacity

1925X Features:

- Use over any heat source
- 46% greater capacity compared to 1915X
- 25 qt/24 liter capacity

1941X Features:

- Use over any heat source
- Our largest unit
- 41 qt/39 liter capacity

S P E C I F I C A T I O N S



Model 1915X (15 qt/14 liter)

Gross Capacity	15 qt/14 liter
Overall Height	12 1/4" / 31.2cm
Bottom Height	7 3/4" / 19.7cm
Inside Diameter	12 5/8" / 32.1cm
Unit Weight	15 lbs. / 6.8 kg.
Inner Container No. 2163	
Inside Depth	5 3/4" / 14.6cm
Inside Diameter	11 1/8" / 28.3cm
Circumference	35 7/8" / 91.1cm
Capacity	9.5 qt/9 liter
Volume	550in³/9029cm³
Carton Dimensions	16" x 15" x 14"
	40.6cm x 38.1cm x 35.6cm
Shipping Weight	22 lb. / 9.9kg.
Unit Pack: 1	Cube: 1.76



Model 1925X (25 qt/24 liter)

Gross Capacity	25 qt/24 liter
Overall Height	16 3/4" / 42.5cm
Bottom Height	12 1/4" / 31.2cm
Inside Diameter	12 5/8" / 32.1cm
Unit Weight	18 1/4 lbs. / 8.3kg
Inner Container No. 2162	
Inside Depth	10 1/4" / 26cm
Inside Diameter	11 1/8" / 28.3cm
Circumference	35 7/8" / 91.1cm
Capacity	17.6 qt/16.6 liter
Volume	1016in³/16,655cm³
Carton Dimensions	16" x 15" x 19"
	40.6cm x 38.1cm x 48.3cm
Shipping Weight	26 lb. / 11.8kg.
Unit Pack: 1	Cube: 2.41



Model 1941X (41 qt/39 liter)

Gross Capacity	41 qt/39 liter
Overall Height	19" / 48.3cm
Bottom Height	14 1/4" / 36.2cm
Inside Diameter	15 1/4" / 38.7cm
Unit Weight	33 lbs. / 15kg.
Inner Container No. 2164	
Inside Depth	10 1/2" / 26.7cm
Inside Diameter	14" / 35.6cm
Circumference	44 1/4" / 113cm
Capacity	27.9 qt/26.4 liter
Volume	1613in³/26,451cm³
Carton Dimensions	19" x 19" x 21"
	48.3cm x 48.3cm x 53.3cm
Shipping Weight	43 lb. / 19.5kg.
Unit Pack: 1	Cube: 4.28



UL APPROVED

MODEL 1941X



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FAX: 920-682-4090

ALL AMERICAN®

HEAVY CAST ALUMINUM PRESSURE CANNER / COOKERS

THE PROFESSIONAL QUALITY PRESSURE CANNER / COOKERS WITH THE EXCLUSIVE "METAL-TO-METAL" SEAL



Only ALL-AMERICAN Pressure Canner/Cookers feature an exclusive, precision machined "metal-to-metal" sealing system. Positive action clamping locks align the cover to the base, forming a steam-tight seal. At the same time, this metal-to-metal seal automatically permits venting under unusual pressure conditions, providing an extra margin of safety over conventional rubber or composition gasketed cookers.

- 1 Sturdy Bakelite top handle**
- 2 Easy-to-read geared steam gauge**
- 3 5, 10 and 15 pound pressure regulator weight**
- 4 Smooth, easy-to-clean satin finish**
- 5 Easy on-off cover**
- 6 Exclusive metal-to-metal seal – no gaskets to crack, burn, replace or clean**
- 7 Positive action clamping wing nuts permit easy opening and closing**
- 8 Double thickness edges for additional protection on these points of heaviest wear**
- 9 Automatic overpressure release**

 **DESIGNED AND
MANUFACTURED
IN THE USA**



Since 1930, ALL-AMERICAN Pressure Canner/Cookers have offered the best and safest method for home canning. The USDA recommends pressure canning as the only safe way to can meat, fish, poultry and vegetables. Pressure canner/cookers are available in a full range of sizes – big enough for preparing large quantities of food and pressure cooking inexpensive meat cuts to juicy tenderness quickly and easily.

Only ALL-AMERICAN Pressure Canner/Cookers feature an exclusive, precision machined “metal-to-metal” sealing system. Positive action clamping locks align the cover to the base, forming a steam-tight seal. Since the seal does not use a gasket, the cover can be easily opened and closed. ALL-AMERICAN Pressure Canner/Cookers make it easy to can fish, meat, vegetables and fruits – it's the only method the USDA recommends for low-acid foods. All models feature a readable pressure gauge for accurate pressure control and an easy-to-read, 8½ x 11" Instruction and Recipe Book.

ALL SIX PRESSURE CANNER/COOKERS FEATURE OUR EXCLUSIVE METAL-TO-METAL SEAL

Model Number	Regular Mason Jar Capacity		Size and Specifications						
	Pint Jars	Quart Jars	Overall Height (inches)	Inside Diameter (inches)	Weight of Unit only (pounds)	Shipping Weight	Unit Pack	Ctn. Cubic Feet	Carton Dimensions Single Unit (inches)
 No. 910 Canner/Cooker 10½ qt. liquid capacity Includes 1 rack	7	4	12½	10¼	11½	16	1	1.3	13½ x 12½ x 13½
 No. 915 Canner/Cooker 15½ qt. liquid capacity Includes 1 rack	10	7	12½	12¼	15	21	1	1.8	15½ x 14½ x 13½
 No. 921 Canner/Cooker 21½ qt. liquid capacity Includes 2 racks	19	7	15¾	12¼	17¾	24	1	2.2	15½ x 14½ x 16¾
 No. 925 Canner/Cooker 25 qt. liquid capacity Includes 2 racks	19	7	17½	12¼	18¼	25	1	2.4	15½ x 14½ x 18½
 No. 930 Canner/Cooker 30 qt. liquid capacity Includes 2 racks	19	14	19¾	12¼	21¼	30	1	3.3	17 x 16¾ x 20
 No. 941 Canner/Cooker 41½ qt. liquid capacity Includes 2 racks	32	19	19¾	15¼	33	39	1	4.3	19 x 19 x 20½

ALL-AMERICAN Pressure Cooker/Canners are **NOT** suitable for glass/flat top ranges and are for home use only.



ALL AMERICAN®

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Web site: allamerican-chefsdesign.com • Email: customerrelations@wafco.com • TEL: 920-682-8627 • FAX: 920-682-4090 • Designed and made in the U.S.A.