

Pressure Cooker Directions (B.209)

1. Check **water level**. There should be about an inch of water in the bottom.
2. **Pre-heat** the water while you are getting everything else ready by turning the temperature to the highest setting. Leave the lid loosely closed so the water does not evaporate, but don't tighten the bolts.
3. When ready, place the flasks in the pressure cooker, put the lid on, and fasten the bolts into place. Tighten them **in pairs**, tightening lugs opposite each other together. They only need to be finger tight - do not overdo it!
4. Make sure the pressure release valve is attached, with the "10" reading right-side-up to maintain **10 PSI**.
5. Heat on high until the pressure hits 10, and then **turn the heat down** to about 400 degrees.
6. Set your timer for **20 minutes**, checking periodically to make sure the pressure stays at 10 PSI the entire run.
7. Turn off the heat and let the pressure come down to **zero** before you try to open the lid. **BE PATIENT!** If you try to release the pressure before it's time, you can burn yourself and you can cause your solutions to boil over, ruining the entire run. *Do not let the lid stay on for more than 10 or 15 minutes beyond the zero pressure point or a vacuum will form.*
8. **Loosen** the lugs as diametrically opposed pairs and *open the lid away from you* so the steam does not come your direction.
9. Do not force the lid off or the handle will break. Use the screwdriver for leverage if needed to break a vacuum. The lid requires a slight turn before lifting off.