MODEL SPECIFICATION

E48920(020) – Pressure Steam Cooker Non-Electric 20l



PRODUCT IMAGE

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Model	E48920(020){PSS}	14 Nov 2026

01 Model specification

Pressure Steam Cooker Non-Electric S/Steel 304 Heavy Duty 20l

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Capacity	20	L	–
Material	Stainless Steel Grade 304	–	The primary material used in the construction of the item. Certain components may be manufactured from different materials.
Finish	Satin	–	–

03 Model and supply data

Parent product	E48920 — Non-Electric Stainless Steel Pressure Cooker
Typical lead time	10–15 working days
Warranty	12 months

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04 Specification notes

Configuration description

Basterfield E48920(020), 20-litre pressure cooker. Manufactured in South Africa from heavy-duty Grade 304 stainless steel with a satin finish.

> Please Note: The E48920 Non-Electric Pressure Cooker is intended for pressure cooking food. It is not suitable for pressure canning, food preservation or sterilisation. If you require a pressure canner or steriliser, please enquire about our E48960 Non-Electric Pressure Canner.

Batch meal preparation for catering, restaurants and institutional kitchens. External heat source: suitable gas burner or electric hot plate.

Pressure gauge, clamping lid, heat-resistant handles, safety control valve and overpressure plug. 80 kPa standard regulator; optional 35 kPa or 68 kPa regulator weights.

Pre-soak dried beans, lentils and other legumes before pressure cooking. Do not cook them dry and unsoaked: they absorb water and expand during heating. Follow the supplied operating instructions and loading limits for the prepared food. Trivets and cooking inserts are optional extras.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this model.

Basterfield E48920(020), 20-litre pressure cooker. Manufactured in South Africa from heavy-duty Grade 304 stainless steel with a satin finish. External heat source: suitable gas burner or electric hot plate. 80 kPa standard regulator; optional 35 kPa or 68 kPa regulator weights. Pressure gauge, clamping lid, heat-resistant handles, safety control valve and overpressure plug. Cooking accessories specified separately.

Detailed specification

- Model: E48920(020)
- Capacity: 20 L
- Material: Grade 304 stainless steel
- Finish: Satin
- Manufacture: South Africa
- Construction: Heavy-duty vessel and bottom
- Lid: Swing clamps and wing nuts
- Handles: Heat-resistant, on vessel and lid
- Pressure monitoring: Gauge
- Pressure relief: Safety control valve and overpressure plug
- Heating: External heat source: suitable gas burner or electric hot plate.
- Regulator: 80 kPa standard regulator; optional 35 kPa or 68 kPa regulator weights.

05 Spare parts

PART CODE	DESCRIPTION	TYPE	RECOMMENDED QTY
E48920-02-04	Overpressure Plug for E48920 Pressure Cooker Range, Part Code E48920-02-04	Spare part	1
E48920-02-05	Pressure Gauge Kit E48920-02-05 for the E48920 Pressure Cooker Range	Spare part	1
E48920-02-09-01(080)	Replacement Pressure Cooker Regulator Weight, Grade 304 Stainless Steel, 80kPa, for the Standard E48920 Non-Electric Pressure Cooker Configuration	Spare part	1
E48920-02-08(300A)	Gasket Kit in Silicone for 10L and 20L E48920 Non-Electric and E48925 Electric Pressure Cookers, Version 300A	Wear part	1

06 Frequently asked questions

Which capacities are available?

The E48920 non-electric pressure cooker range includes 10L, 20L, 30L, 40L, 50L and 60L models. Select a vessel for the working batch and follow the loading limits in the supplied operating instructions.

Does the cooker have built-in electric heating?

The E48920 is a non-electric vessel and needs a suitable external heat source, such as a gas burner or electric hot plate. Confirm the heat source for the selected vessel before ordering.

What is the standard regulator rating?

The standard E48920 regulator rating is 80kPa. Optional 35kPa and 68kPa regulator weights are specified separately. Use the regulator required by your equipment and operating instructions.

Are trivets and cooking inserts included?

Trivets and solid or perforated inserts are optional extras. Select the compatible size for the vessel capacity and cooking task.

How do I order replacement parts?

Quote the cooker model and capacity, the required component and any part reference. Replacement regulators, pressure gauges, gaskets and overpressure plugs are available through Basterfield. Confirm compatibility before ordering.

Can this pressure cooker be used for pressure canning or sterilisation?

The E48920 is intended for pressure cooking food. It is not suitable for pressure canning, food preservation or sterilisation. Enquire about the E48960 non-electric pressure canner for canning requirements.

What should I check before cooking dried beans or other legumes?

Pre-soak dried beans, lentils and other legumes before pressure cooking. Do not cook them dry and unsoaked. Follow the supplied operating instructions and loading limits for the prepared food.

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