PRODUCT RANGE SPECIFICATION

E48920 – Non-Electric Stainless Steel Pressure Cooker



PRODUCT IMAGE

ⓘ Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Product range	E48920{PSS}	14 Nov 2026

Detailed item specifications

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/e48920-non-electric-stainless-steel-pressure-cooker#specifications

01 Product description and specification

Product description

South African-made pressure cooker in welded Grade 304 stainless steel, built for repeated use in catering and food preparation. The heavy-duty vessel, satin finish and clamping lid suit busy kitchens preparing meals in batches. Uses a suitable external heat source, with a pressure gauge and standard 80 kPa regulator. Available in 10–60 litre capacities, with optional trivets and cooking inserts.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this product range.

Welded Grade 304 stainless steel pressure cooker; heavy-duty bottom; satin finish; clamping lid; heat-resistant handles; pressure gauge, safety control valve and overpressure plug. External heating. Standard 80 kPa regulator; optional 35 kPa or 68 kPa weights. Nominal capacities 10–60 L. Manufactured in South Africa. Trivets and inserts specified separately.

02 Configuration options

Capacity	10 L; 20 L; 30 L; 40 L; 50 L; 60 L

Options vary by model; not every combination is available. Use the product page to select a model.

03 Functional features

01 **Grade 304 stainless steel**
A durable, corrosion-resistant food-contact material for repeated cooking, handling and cleaning.

02 **Heavy-duty vessel and satin finish**
Robust construction with a substantial bottom and a smooth satin surface that is easy to clean between batches.

03 **Clamping lid and heat-resistant handles**
Swing clamps and wing nuts secure the lid. Handles are fitted to both the body and lid.

04 **Manufactured in South Africa**
Made in Johannesburg, with replacement regulators, gauges, gaskets and overpressure plugs available through Basterfield.

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05 **Pressure gauge and venting**
Includes an 80 kPa regulator, pressure gauge, safety control valve and overpressure plug.

06 **Cooking inserts to suit the task**
Optional trivets and solid or perforated inserts support different cooking arrangements; match them to the vessel size.

04 Application information

Intended applications	Bulk Food Cooking
Industries	Hotels & Lodges, Institutional & Contract Catering, Restaurants & Cafés, Schools

05 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

06 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

07 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.

E&OE. Specifications are subject to change without notice.