

PRODUCT RANGE SPECIFICATION

E48920 – Non-Electric Stainless Steel Pressure Cooker



PRODUCT IMAGE

① Product image is representative of the range and may not reflect the actual item.

DOCUMENT SCOPE

Product range

DOCUMENT REFERENCE

E48920{PSS}

DATA STATUS

Published catalogue data

GENERATED ON

5 Oct 2026

01 Product description and specification

Product description

The Basterfield E48920 is a heavy-duty pressure cooker for caterers, restaurants and institutional kitchens preparing food in batches. Manufactured in Johannesburg from welded Grade 304 stainless steel, it combines a durable cooking vessel with a smooth satin finish for cleaning between uses.

Use it for pressure-cooked meals and meat preparation, including tenderising tougher cuts. Compatible solid or perforated inserts provide further cooking and steaming arrangements. Choose the vessel for your working batch, allowing for the loading limits in the operating instructions.

The non-electric vessel uses an external heat source, such as a suitable gas burner or electric hot plate. A pressure gauge shows the operating pressure; the standard regulator is 80 kPa. Optional 35 kPa and 68 kPa regulator weights are specified separately.

Select from 10, 20, 30, 40, 50 and 60-litre models. Trivets and inserts are optional extras. These are cooking models; select a pressure canner for preserving food in jars. Follow the supplied instructions, including food restrictions: beans and lentils are not recommended.

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 Models and configurations

| MODEL       | DESCRIPTION                                                    | PUBLISHED CONFIGURATION |
|-------------|----------------------------------------------------------------|-------------------------|
| E48920(010) | Pressure Steam Cooker Non-Electric S/ Steel 304 Heavy Duty 10l | Capacity: 10 L          |
| E48920(020) | Pressure Steam Cooker Non-Electric S/ Steel 304 Heavy Duty 20l | Capacity: 20 L          |
| E48920(030) | Pressure Steam Cooker Non-Electric S/ Steel 304 Heavy Duty 30l | Capacity: 30 L          |

02 Models and configurations

| MODEL       | DESCRIPTION                                                    | PUBLISHED CONFIGURATION |
|-------------|----------------------------------------------------------------|-------------------------|
| E48920(040) | Pressure Steam Cooker Non-Electric S/ Steel 304 Heavy Duty 40L | Capacity: 40 L          |
| E48920(050) | Pressure Steam Cooker Non-Electric S/ Steel 304 Heavy Duty 50L | Capacity: 50 L          |
| E48920(060) | Pressure Steam Cooker Non-Electric                             | Capacity: 60 L          |

03 Functional features

|    |                                                                                                                                                                    |
|----|--------------------------------------------------------------------------------------------------------------------------------------------------------------------|
| 01 | <b>Grade 304 stainless steel</b><br>A durable, corrosion-resistant food-contact material for repeated cooking, handling and cleaning.                              |
| 02 | <b>Heavy-duty vessel and satin finish</b><br>Robust construction with a substantial bottom and a smooth satin surface that is easy to clean between batches.       |
| 03 | <b>Clamping lid and heat-resistant handles</b><br>Swing clamps and wing nuts secure the lid. Handles are fitted to both the body and lid.                          |
| 04 | <b>Manufactured in South Africa</b><br>Made in Johannesburg, with replacement regulators, gauges, gaskets and overpressure plugs available through Basterfield.    |
| 05 | <b>Pressure gauge and venting</b><br>Includes an 80 kPa regulator, pressure gauge, safety control valve and overpressure plug.                                     |
| 06 | <b>Cooking inserts to suit the task</b><br>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          |

**VERIFICATION REQUIRED** Published values are provided for initial specification. Confirm the selected model, critical dimensions, site services, clearances, and the latest document revision with Basterfield before procurement, manufacture, or installation. E&OE. Specifications are subject to change without notice.