MODEL SPECIFICATION

E48925(040) – Pressure Steam Cooker Electric 40L



PRODUCT IMAGE

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Model	E48925(040){PSS}	14 Nov 2026

01 Model specification

Pressure Steam Cooker Electric, Grade 304 Stainless Steel, 40L with Heavy-Duty Construction

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Capacity	40	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	E48925 — Electric Pressure Steam Cooker
Typical lead time	10–15 working days
Warranty	12 months

04 Specification notes

Configuration description

Basterfield E48925(040), 40-litre pressure cooker. Manufactured in South Africa from heavy-duty Grade 304 stainless steel with a satin finish.

> Please Note: The E48925 Electric Pressure Steam 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 E48965 Electric Pressure Canner.

Batch meal preparation for catering, restaurants and institutional kitchens. Detachable electric stove.

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 E48925(040), 40-litre pressure cooker. Manufactured in South Africa from heavy-duty Grade 304 stainless steel with a satin finish. Detachable electric stove. 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: E48925(040)
- Capacity: 40 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: Detachable electric stove.
- Regulator: 80 kPa standard regulator; optional 35 kPa or 68 kPa regulator weights.

05 Spare parts

PART CODE	DESCRIPTION	TYPE	RECOMMENDED QTY
E48920-02-08(380B)	Gasket Kit, Silicone, for 30L, 40L, 50L and 60L E48920 Non-Electric and E48925 Electric Pressure Cookers, Version 380B	Wear part	1

06 Frequently asked questions

Can this cooker be used for pressure canning or sterilisation?

No. The E48925 is intended for pressure cooking food, not for pressure canning, food preservation or sterilisation. For a pressure canner or steriliser, enquire about the E48965 Electric Pressure Canner.

Can I pressure cook dried beans and lentils?

Yes, but pre-soak dried beans, lentils and other legumes first. Do not cook them dry and unsoaked, as they absorb water and expand during heating. Follow the supplied operating instructions and loading limits.

What capacities are available?

The cooker is available in nominal capacities of 10, 20, 30, 40, 50 and 60 litres. Choose a size for the batch you prepare, taking the loading limits for the food into account.

What regulator weights are available?

An 80 kPa regulator is supplied as standard. Optional 35 kPa and 68 kPa regulator weights are also available.

Are cooking accessories included?

Trivets and cooking inserts are optional extras and are priced separately.

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

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