PRODUCT RANGE SPECIFICATION

# E48925 – Electric Pressure Steam 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 | E48925{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/e48925-electric-pressure-steam-cooker#specifications

## 01 Product description and specification

**Product description**

Heavy-duty electric pressure cooker manufactured in South Africa from welded Grade 304 stainless steel for catering and commercial meal preparation. A detachable electric stove separates from the vessel for cleaning, while the satin finish, clamping lid and pressure gauge support regular kitchen use. Available in 10–60 litre capacities, with a standard 80 kPa regulator and optional cooking accessories.

**Short Form Specification**

**SPECIFICATION USE**
Use this description when specifying this product range.

Electric pressure cooker with welded Grade 304 stainless steel vessel, heavy-duty bottom, satin finish, clamping lid and heat-resistant handles. Detachable electric stove. Pressure gauge, safety control valve and overpressure plug. Standard 80 kPa regulator; optional 35 kPa or 68 kPa weights. Nominal capacities 10–60 L. Manufactured in South Africa.

## 02 Configuration options

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| **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.

**05 Detachable electric heating**

The electric stove separates from the cooking vessel for cleaning. Keep electrical components dry and follow the supplied care instructions.

**06 Pressure gauge and venting**

Includes an 80 kPa regulator, pressure gauge, safety control valve and overpressure plug.

## 04 Application information

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| **Intended applications** | Bulk Food Cooking |
| **Industries** | Hotels & Lodges, Institutional & Contract Catering |

## 05 Supply and support

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| **Typical lead time** | 10–15 working days |
| **Warranty** | 12 months |

## 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.


121 Koornhof Road, Meadowdale, Germiston, South Africa, 1614 · hello@basterfield.co.za · basterfield.co.za · +27 87 095 5357