

PRODUCT RANGE SPECIFICATION

E48925 – Electric Pressure Steam Cooker



PRODUCT IMAGE

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

DOCUMENT SCOPE
Product range

DOCUMENT REFERENCE
E48925{PSS}

DATA STATUS
Published catalogue data

GENERATED ON
4 Oct 2026

01 Product description and specification

Product description

The Basterfield E48925 brings electric heating and a heavy-duty pressure vessel together for batch meal preparation in catering, restaurant and institutional kitchens. Its welded Grade 304 stainless steel construction and smooth satin finish provide a durable, cleanable vessel for repeated kitchen use.

Pressure cooking suits meal preparation and tenderising meat, with optional trivets and steaming accessories for other cooking arrangements. Choose the capacity around the batch you prepare at one time and the loading limits for the food.

The electric stove detaches from the vessel so the pot can be cleaned separately from the electrical equipment. A pressure gauge displays vessel pressure, with an 80 kPa regulator as standard and optional 35 kPa or 68 kPa regulator weights. Confirm the selected model's electrical connection when ordering.

Manufactured in Johannesburg in 10, 20, 30, 40, 50 and 60-litre sizes. Accessories are separately priced. Select a pressure canner for jar preservation; these models are configured for cooking. Follow the supplied instructions, including the recommendation against cooking beans and lentils.

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. Confirm electrical connection for the selected model.

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E48925(010)	Pressure Steam Cooker Electric S/Steel 304 Heavy Duty 10L	Capacity: 10 L
E48925(020)	Pressure Steam Cooker Electric S/Steel 304 Heavy Duty 20L	Capacity: 20 L
E48925(030)	Pressure Steam Cooker Electric S/Steel 304 Heavy Duty 30L	Capacity: 30 L

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E48925(040)	Pressure Steam Cooker Electric S/Steel 304 Heavy Duty 40l	Capacity: 40 L
E48925(050)	Pressure Steam Cooker Electric S/Steel 304 Heavy Duty 50L	Capacity: 50 L
E48925(060)	Pressure Steam Cooker Electric 60l	Capacity: 60 L

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

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

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.