MODEL SPECIFICATION

E48960(030) – Pressure Canner Non-Electric Stainless Steel 30L



PRODUCT IMAGE

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Model	E48960(030){PSS}	14 Nov 2026

01 Model specification

Non-Electric Pressure Canner/Cooker, Grade 304 Stainless Steel, 30L, with Satin Finish, Heavy-Duty Bottom, Clamping Lid, Heat-Resistant Handles, Pressure Gauge, Safety Control Valve, Overpressure Plug and Standard 103.4kPa Regulating Weight (Minimum Regulating Pressure, Gauge). Requires a suitable external heat source. Indicative jar capacity: 18 x 500ml jars (stacked) or 9 x 1000ml jars; capacity depends on the actual jar dimensions

02 Technical specifications

PARAMETER	VALUE	UNIT	TECHNICAL NOTE
Capacity	30	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	–	–
Vessel Body Diameter	380	mm	Diameter of the vessel body, excluding handles and fittings.
Vessel Body Height	277	mm	Height of the vessel body, excluding the lid, fittings and heating base.
Approximate Weight	11	kg	Approximate weight of the specified item.

03 Model and supply data

Parent product	E48960 — Non-Electric Stainless Steel Pressure Canner
Typical lead time	10–15 working days
Warranty	12 months

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04 Specification notes

Configuration description

Basterfield E48960(030): a 30 L non-electric pressure canner and cooker for food preservation, batch pressure cooking and mushroom substrate steam sterilisation.

Jar capacity: 18 × 500 ml jars stacked, or 9 × 1 litre jars. Jar fit depends on the actual jar dimensions and loading arrangement.

Heated using a suitable external gas burner or electric hot plate with controllable heat.

Manufactured in South Africa from welded Grade 304 stainless steel with a heavy-duty bottom and satin finish. Swing-clamp lid with wing nuts, heat-resistant body and lid handles, pressure gauge, safety control valve and overpressure plug.

Supplied with a 103.4 kPa gauge (15 psi) regulating weight, which begins regulating at a minimum of this pressure. Saturated steam at this pressure is approximately 121°C at sea level.

Vessel-body diameter 380 mm; body height 277 mm. Approximate weight 10.7 kg. The dimensions measure the vessel body, excluding the lid, handles, fittings and heating base.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this model.

Basterfield E48960(030). 30 L non-electric Grade 304 stainless steel pressure canner and cooker. Jar capacity: 18 × 500 ml jars stacked, or 9 × 1 litre jars. Vessel-body diameter 380 mm; body height 277 mm. Approximate weight 10.7 kg.

Heavy-duty welded vessel with satin finish, swing-clamp lid, heat-resistant handles, pressure gauge, safety control valve and overpressure plug. External heating by gas burner or electric hot plate.

Standard regulating weight: 103.4 kPa gauge (15 psi). Minimum regulating pressure: 103.4 kPa gauge. Saturated steam temperature at this pressure: approximately 121°C at sea level.

Manufactured in South Africa. Dimensions are vessel-body measurements, excluding the lid, handles, fittings and heating base.

Detailed specification

- Model: E48960(030)
- Vessel capacity: 30 L
- Jar capacity: 18 × 500 ml jars stacked, or 9 × 1 litre jars
- Vessel-body diameter: 380 mm
- Vessel-body height: 277 mm
- Approximate weight: 10.7 kg
- Dimension note: Vessel-body dimensions exclude the lid, handles, fittings and any heating base.
- 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: External gas burner or electric hot plate
- Standard regulating weight: 103.4 kPa gauge (15 psi)
- Minimum regulating pressure: 103.4 kPa gauge
- Saturated steam temperature: Approximately 121°C at sea level at 103.4 kPa gauge
- Steam generation: Water heated inside the vessel by an external heat source
- Documentation: Operating instructions supplied

05 Spare parts

PART CODE	DESCRIPTION	TYPE	RECOMMENDED QTY
E48960-02-04	Replacement Overpressure Plug for the E48960 Pressure Canner Range, Part E48960-02-04	Spare part	1
E48960-02-08(380B)	Gasket Kit, Silicone, Basterfield E48960-02-08(380B), for 30L, 40L and 50L E48960 Non-Electric and E48965 Electric Pressure Canner Ranges, Version 380B	Wear part	1
E48960-02-09-01(103.4)	Pressure Regulator Weight in Stainless Steel, 103.4kPa, Standard Replacement Spare for Compatible E48960 Non-Electric Pressure Canners	Spare part	1

06 Frequently asked questions

What regulating weight is supplied as standard?

A 103.4 kPa gauge (15 psi) regulating weight is supplied as standard and begins regulating at a minimum of 103.4 kPa gauge pressure.

What steam temperature corresponds to 103.4 kPa?

At 103.4 kPa gauge (15 psi), saturated steam is approximately 121°C at sea level after correct air venting. Steam temperature at the same gauge pressure varies with altitude.

How is the processing cycle selected?

Use the processing time specified for the food or mushroom substrate, container size and load. Follow the operating instructions for air venting, pressure control and cooling.

Is this an electric canner?

No. The E48960 has no built-in electric heating element. Water in the vessel generates steam when heated by a suitable external gas burner or electric hot plate with controllable heat.

Can I use it on induction or a coal fire?

It is not suitable for direct induction or coal-fire use. Select a suitable controllable gas burner or electric hot plate that supports the loaded vessel.

Which sizes are available, and how many jars fit?

Nominal capacities are 10, 20, 30, 40 and 50 L. Jar capacities: 10 L — 7 × 500 ml jars; 20 L — 14 × 500 ml jars stacked, or 5 × 1 litre jars; 30 L — 18 × 500 ml jars stacked, or 9 × 1 litre jars; 40 L — 27 × 500 ml jars in three layers, or 18 × 1 litre jars in two layers; 50 L — 27 × 500 ml jars in three layers, or 18 × 1 litre jars in two layers. Jar fit depends on the actual jar dimensions and loading arrangement.

Are the listed dimensions overall dimensions?

No. They are vessel-body diameter and height. They exclude the lid, handles, fittings and any heating base.

Can it be used for both canning and cooking?

Yes. The E48960 is a pressure canner and cooker. Use the supplied operating instructions for cooking and a validated food-preservation process for canning. Suitable glass jars or food-canning tins require a process matched to the food, container and load.

How should beans, lentils and other legumes be prepared?

Dried beans, lentils and other legumes must be pre-soaked before pressure cooking or packing into jars for canning. Pre-soaking allows them to absorb water and expand before cooking or jar filling, reducing the risk of overfilling and jar breakage.

What pressure-monitoring and relief features are fitted?

A steam pressure gauge, the standard regulating weight, a safety control valve and an overpressure plug are fitted. Swing clamps and wing nuts secure the lid, with heat-resistant handles on both the lid and body.

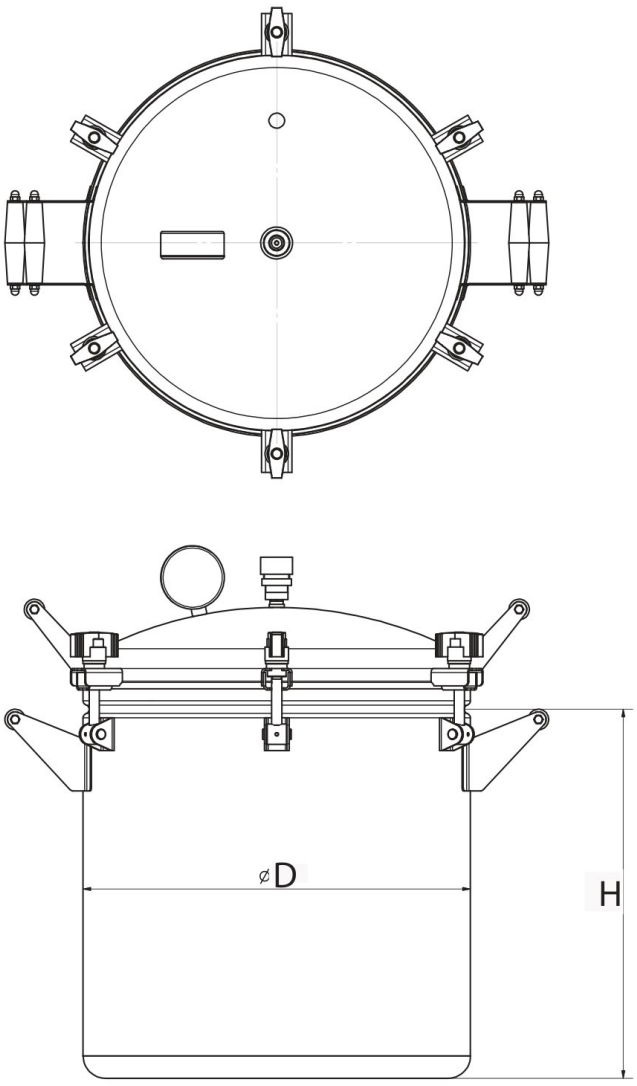
Can it be used for mushroom substrate sterilisation?

Yes. The E48960 is suitable for steam sterilisation of mushroom substrates for cultivation.

What is the canner made from, and where is it manufactured?

The vessel is made from welded Grade 304 stainless steel with a heavy-duty bottom and satin finish. The E48960 is designed and manufactured in South Africa and is supplied with operating instructions.

Product drawings and images



OTHER VIEW · Vessel top and side views. D = vessel-body diameter; H = vessel-body height.

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