

PRODUCT RANGE SPECIFICATION

E48960 – Non-Electric Stainless Steel Pressure Canner



PRODUCT IMAGE

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

DOCUMENT SCOPE

Product range

DOCUMENT REFERENCE

E48960{PSS}

DATA STATUS

Published catalogue data

GENERATED ON

4 Oct 2026

01 Product description and specification

Product description

The Basterfield E48960 is a locally manufactured pressure canner for preserving food in glass jars. It suits home and homestead canning, seasonal harvest preservation on farms and orchards, and food-production settings processing jars in batches.

The welded Grade 304 stainless steel vessel combines corrosion resistance with heavy-duty construction for repeated use. A substantial bottom, smooth satin finish and heat-resistant body and lid handles make it practical to handle and clean. Swing clamps and wing nuts secure the lid.

Use a suitable gas burner or electric hot plate with controllable heat. The canner has a pressure gauge, a standard 103.4 kPa regulator, a safety control valve and an overpressure plug. An 80 kPa regulator is optional. It is not suitable for direct use on induction plates or coal fires.

Choose from 10, 20, 30, 40 and 50-litre vessels. Use the model specifications and the capacity buying guide below to compare jar loads and stacking arrangements. Jar capacities are indicative and depend on actual jar dimensions. Canning racks and trivets are optional extras; include the racks needed beneath jars and between stacked layers.

Food preservation must follow the supplied instructions and a process appropriate to the food, jar and load. For mushroom substrate preparation, discuss your containers and proposed process with Basterfield before selecting a model. Local manufacture provides access to replacement parts and after-sales support.

Short Form Specification

SPECIFICATION USE

Use this description when specifying this product range.

Non-electric pressure canner in welded Grade 304 stainless steel; heavy-duty bottom; satin finish; clamping lid and heat-resistant handles. Pressure gauge, safety control valve and overpressure plug. Standard 103.4 kPa regulator; optional 80 kPa regulator. Suitable controllable gas burner or electric hot plate; not direct induction or coal-fire use. Nominal capacities 10–50 L. Manufactured in South Africa. Jar loads and body dimensions are listed by model; jar capacity depends on actual jar dimensions. Racks and trivets are optional extras.

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E48960(010)	Grade 304 Stainless Steel Non-Electric Pressure Canner, 10 L for a Suitable External Heat Source. Indicative Jar Capacity: 7 x 500 ml Jars. Jar Capacities Are Indicative and Depend on the Actual Dimensions of the Jars Used.	Capacity: 10 L
E48960(020)	Grade 304 Stainless Steel Non-Electric Pressure Canner, 20 L for a Suitable External Heat Source. Indicative Jar Capacity: 14 x 500 ml Jars (Stacked) or 5 x 1000 ml Jars. Jar Capacities Are Indicative and Depend on the Actual Dimensions of the Jars Used.	Capacity: 20 L
E48960(030)	Grade 304 Stainless Steel Non-Electric Pressure Canner, 30 L for a Suitable External Heat Source. Indicative Jar Capacity: 18 x 500 ml Jars (Stacked) or 9 x 1000 ml Jars. Jar Capacities Are Indicative and Depend on the Actual Dimensions of the Jars Used.	Capacity: 30 L
E48960(040)	Grade 304 Stainless Steel Non-Electric Pressure Canner, 40 L for a Suitable External Heat Source. Indicative Jar Capacity: 27 x 500 ml Jars (Three Layers Stacked) or 18 x 1000 ml Jars (Stacked). Jar Capacities Are Indicative and Depend on the Actual Dimensions of the Jars Used.	Capacity: 40 L
E48960(050)	Grade 304 Stainless Steel Non-Electric Pressure Canner, 50 L for a Suitable External Heat Source.	Capacity: 50 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 For food preservation in jars	Plan batches for household, homestead, farm or food-production use, with compatible racks selected for the jar arrangement.
06 Gauge, regulator and pressure relief	A 103.4 kPa regulator and pressure gauge support pressure monitoring. A safety control valve and overpressure plug provide pressure-relief features.

04 Application information

Intended applications	Food Preservation & Canning, Mushroom Substrate Sterilisation
Industries	Colleges & Universities, Domestic & Homesteading, Farms & Orchards, Food & Beverage Processing, Mushroom Cultivation

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.