MODEL SPECIFICATION

# E48965(030) – Pressure Canner Electric Stainless Steel 30L



PRODUCT IMAGE

| DOCUMENT SCOPE | DOCUMENT REFERENCE | GENERATED ON |
|---|---|---|
| Model | E48965(030){PSS} | 14 Nov 2026 |

## 01 Model specification

Electric Pressure Canner/Cooker, Grade 304 Stainless Steel, 30L, with Detachable 2kW Heating Base, Energy Regulator, Pressure Gauge, Clamping Lid and Standard 103.4kPa Gauge Regulating Weight. The standard weight begins regulating at a minimum pressure of 103.4kPa gauge. Indicative Jar Capacity: 18 x 500ml Jars (Stacked) or 9 x 1000ml Jars. Jar capacities are indicative and depend on the actual dimensions of the jars used.

## 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. |

## 03 Model and supply data

| | |
|---|---|
| Parent product | E48965 — 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 E48965(030): a 30 L 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.

Supplied with a detachable 2 kW electric heating base, adjustable heat input and a standard 15 A socket connection.

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 E48965(030). 30 L 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. Detachable 2 kW heating base with energy regulator; standard 15 A socket connection.

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: E48965(030)
- Vessel capacity: 30 L
- Jar capacity: 18 × 500 ml jars stacked, or 9 × 1 litre jars
- 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 2 kW electric base with energy regulator
- 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
- 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 heating base.
- Electrical connection: Standard 15 A socket
- Documentation: Operating instructions supplied

## 05 Spare parts

| PART CODE | DESCRIPTION | TYPE | RECOMMENDED QTY |
|---|---|---|---|
| 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 |

## 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.

**What electrical heating is supplied?**

Detachable 2 kW electric heating base with an energy regulator for heat-input adjustment; connects to a standard 15 A electrical socket. The supplied base heats water in the vessel to generate steam.

**Can I use the vessel without its electric base?**

Yes. Detach the base and use a suitable controllable gas burner or electric hot plate that supports the loaded vessel. Direct induction and coal-fire use are unsuitable.

**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 E48965 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 E48965 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 E48965 is designed and manufactured in South Africa and is supplied with operating instructions.

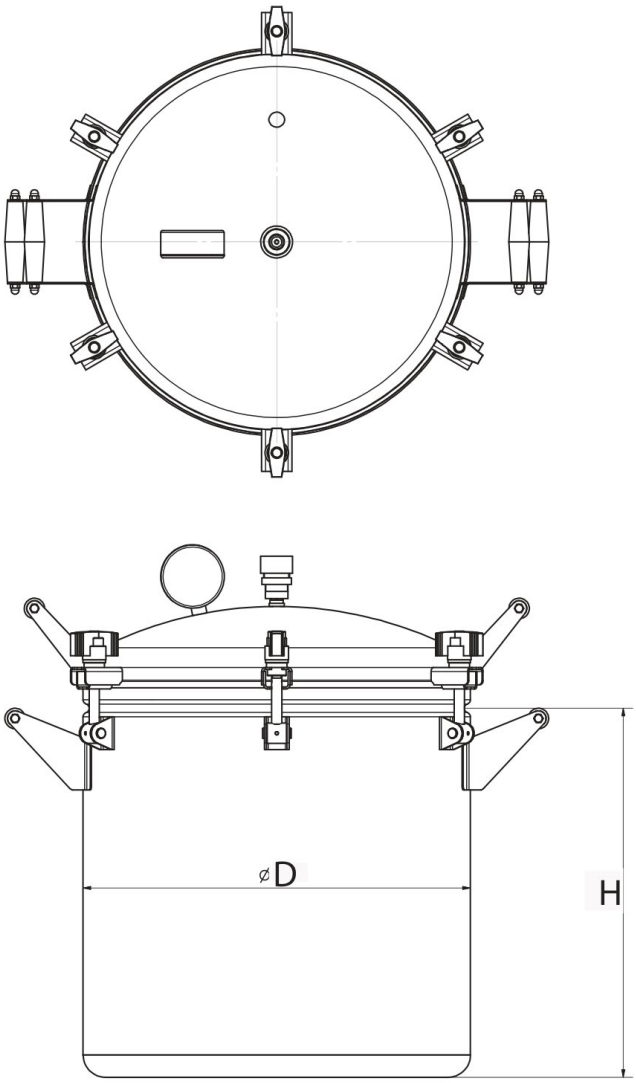
**Does the energy regulator set the steam pressure?**

The energy regulator adjusts the heat supplied by the electric base. The standard regulating weight begins regulating at a minimum of 103.4 kPa gauge (15 psi); monitor vessel pressure on the pressure gauge and follow the operating instructions.

**How should I clean the electric canner?**

Detach the heating base so the vessel can be cleaned separately, following the supplied operating instructions. Keep the electrical base dry; do not immerse it or put it in a dishwasher.

## 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.