MODEL SPECIFICATION

E48965(020) – Pressure Canner Electric Stainless Steel 20L



PRODUCT IMAGE

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Model	E48965(020){PSS}	14 Nov 2026

01 Model specification

Electric Pressure Canner/Cooker, Grade 304 Stainless Steel, 20L, 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: 14 x 500ml Jars (Stacked) or 5 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	20	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	300	mm	Diameter of the vessel body, excluding handles and fittings.
Vessel Body Height	290	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

04 Specification notes

Configuration description

Basterfield E48965(020): a 20 L electric pressure canner and cooker for food preservation, batch pressure cooking and mushroom substrate steam sterilisation.

Jar capacity: 14 × 500 ml jars stacked, or 5 × 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 300 mm; body height 290 mm. Approximate weight 7.4 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(020). 20 L electric Grade 304 stainless steel pressure canner and cooker. Jar capacity: 14 × 500 ml jars stacked, or 5 × 1 litre jars. Vessel-body diameter 300 mm; body height 290 mm. Approximate weight 7.4 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(020)
- Vessel capacity: 20 L
- Jar capacity: 14 × 500 ml jars stacked, or 5 × 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: 300 mm
- Vessel-body height: 290 mm
- Approximate weight: 7.4 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(300A)	Gasket Kit, Silicone, for 10L and 20L Basterfield E48960 Non-Electric and E48965 Electric Pressure Canner Ranges, Version 300A	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.

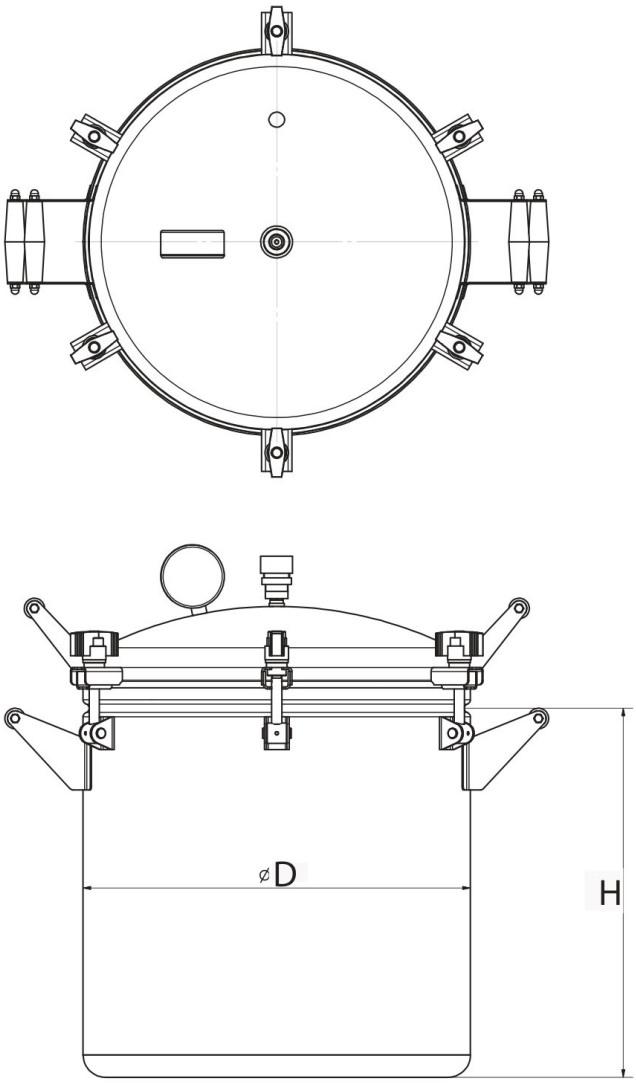
Does the energy regulator set the steam pressure?

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.