PRODUCT RANGE SPECIFICATION

E48965 – Electric Stainless Steel Pressure Canner



PRODUCT IMAGE

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

DOCUMENT SCOPE	DOCUMENT REFERENCE	GENERATED ON
Product range	E48965{PSS}	14 Nov 2026

Detailed item specifications

View available models and configuration options on the product page. Select a model to download its detailed specification sheet with dimensions, technical specifications and drawings. Scan the QR code or follow the link below.

https://basterfield.co.za/products/e48965-electric-stainless-steel-pressure-canner#specifications

01 Product description and specification

Product description

South African-made electric Grade 304 stainless steel pressure canner and cooker, 10–50 L, for food preservation, batch pressure cooking and mushroom substrate steam sterilisation. Supplied with a detachable 2 kW electric heating base, adjustable heat input and a standard 15 A socket connection.

Short Form Specification

SPECIFICATION USE
Use this description when specifying this product range.

Electric pressure canner and cooker; nominal capacities 10, 20, 30, 40 and 50 L. Welded Grade 304 stainless steel vessel with a heavy-duty bottom and satin finish. Swing-clamp lid with wing nuts and heat-resistant handles. Pressure gauge, safety control valve and overpressure plug. Detachable 2 kW heating base with energy regulator; standard 15 A electrical 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.

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.

Designed and manufactured in South Africa. Dimensions are vessel-body diameter and height, excluding the lid, handles, fittings and heating base.

02 Configuration options

Capacity	10 L; 20 L; 30 L; 40 L; 50 L

Options vary by model; not every combination is available. Use the product page to select a model.

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03 Functional features

01 Standard 103.4 kPa Regulating Weight

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 after correct air venting.

02 Detachable 2 kW Electric Base

Supplied with a detachable 2 kW electric heating base, adjustable heat input and a standard 15 A socket connection. The energy regulator adjusts heat input, while the standard regulating weight controls vessel pressure.

03 10–50 L Capacities

Choose from five vessel sizes. The 40 L and 50 L models each hold 27 × 500 ml jars in three layers or 18 × 1 litre jars in two layers.

04 Heavy-Duty Grade 304 Stainless Steel

Welded vessel with a heavy-duty bottom and satin finish. Swing clamps secure the lid, with heat-resistant handles on the body and lid.

05 Pressure Monitoring and Relief

Fitted with a steam pressure gauge, safety control valve and overpressure plug.

06 Manufactured in South Africa

Designed and manufactured in South Africa for food preservation, pressure cooking and mushroom substrate steam sterilisation.

04 Application information

Intended applications	Bulk Food Cooking, Food Preservation & Canning, Mushroom Substrate Sterilisation
Industries	Colleges & Universities, Domestic & Homesteading, Farms & Orchards, Food & Beverage Processing, Hospitality & Foodservice, Institutional & Contract Catering, Mushroom Cultivation

05 Supply and support

Typical lead time	10–15 working days
Warranty	12 months

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.

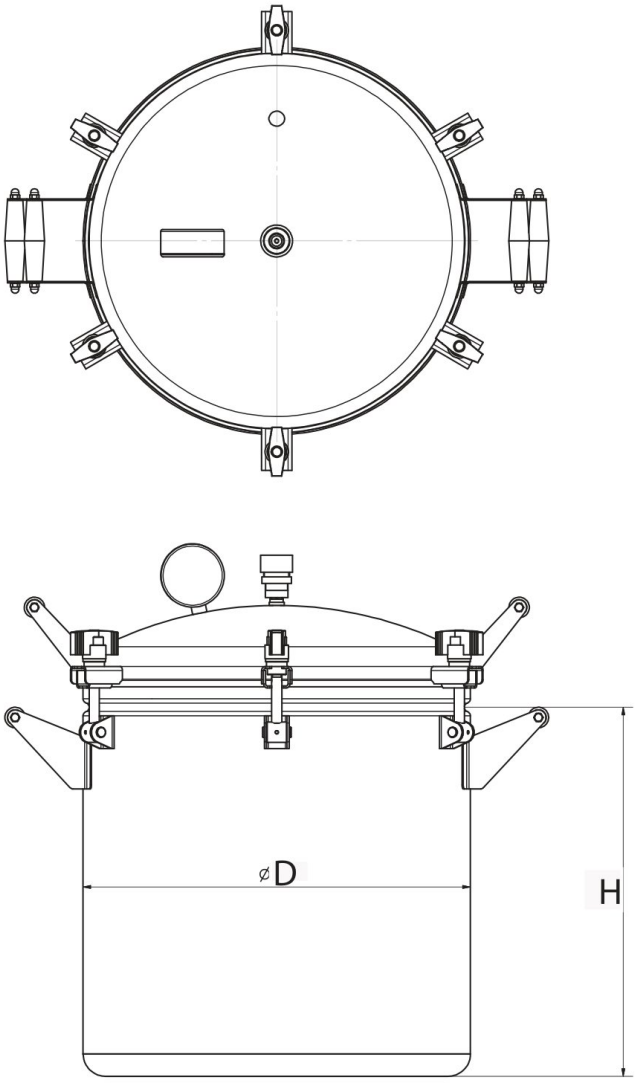
Does the energy regulator set the steam pressure?

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.