

PRODUCT RANGE SPECIFICATION

E48965 – 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 E48965{PSS}	DATA STATUS Published catalogue data	GENERATED ON 4 Oct 2026
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01 Product description and specification

Product description	The Basterfield E48965 combines a heavy-duty Grade 304 stainless steel canner with its own detachable 2 kW electric heating base. Manufactured in Johannesburg, it is intended for preserving food in glass jars in households, homesteads, farms and food-production settings. Grade 304 stainless steel provides a durable, corrosion-resistant vessel for repeated batches. The satin finish is easy to clean, while the substantial bottom and heat-resistant handles support regular use. A clamping lid closes the vessel, with a gauge for pressure monitoring and a standard 103.4 kPa regulator. The electric base has an energy regulator for adjusting the heat input. It detaches so the vessel can be cleaned separately, or used on a suitable gas burner or electric hot plate. Keep the electrical base dry. Direct induction heating and coal fires are unsuitable for this canner. The range covers 10, 20, 30, 40 and 50-litre vessel sizes. Compare jar capacities and stacking arrangements in the model specifications and buying guide below. Actual jar dimensions determine the load; compatible canning racks and trivets are optional extras. Use the supplied instructions and a preservation process appropriate to the food, jars and load. Discuss substrate containers and the proposed process with Basterfield for mushroom-growing applications. Replacement regulators, gauges, gaskets and overpressure plugs are available for ongoing maintenance.
Short Form Specification	SPECIFICATION USE Use this description when specifying this product range. Grade 304 stainless steel pressure canner with heavy-duty vessel, satin finish, clamping lid and heat-resistant handles. Detachable 2 kW electric base with energy regulator. Pressure gauge, safety control valve and overpressure plug. Standard 103.4 kPa regulator; optional 80 kPa regulator. Nominal capacities 10–50 L. Manufactured in South Africa. Jar capacity depends on actual jar dimensions and loading arrangement. Racks and trivets specified separately; confirm overall installation dimensions including the heating base.

02 Models and configurations

MODEL	DESCRIPTION	PUBLISHED CONFIGURATION
E48965(010)	Grade 304 Stainless Steel Electric Pressure Canner, 10 L with a 2 kW Heating Base. 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
E48965(020)	Grade 304 Stainless Steel Electric Pressure Canner, 20 L with a 2 kW Heating Base. 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
E48965(030)	Grade 304 Stainless Steel Electric Pressure Canner, 30 L with a 2 kW Heating Base. 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
E48965(040)	Grade 304 Stainless Steel Electric Pressure Canner, 40 L with a 2 kW Heating Base. 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
E48965(050)	Grade 304 Stainless Steel Electric Pressure Canner, 50 L with a 2 kW Heating Base.	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 Detachable 2 kW electric base	Supplied with a separate electric heating base and energy regulator. Remove the base to use a suitable gas burner or electric hot plate.
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.