

PYY PYYBWD310SSUS

PYY French Fry Warmer Instruction Manual

Model: PYYBWD310SSUS

[Safety Information](#)

[Product Overview](#)

[Setup](#)

[Operating Instructions](#)

[Maintenance &
Cleaning](#)

[Troubleshooting](#)

[Specifications](#)

[Warranty & Support](#)

1. SAFETY INFORMATION

Please read all safety instructions carefully before operating the PYY French Fry Warmer. Failure to follow these instructions may result in electric shock, fire, or serious injury.

General Safety Precautions

- **Electrical Safety:** Ensure the unit is connected to a grounded power outlet with the correct voltage (120 Volts). Do not use extension cords unless absolutely necessary and ensure they are rated for the appliance's power requirements.
- **Hot Surfaces:** The warming lamp and surrounding areas will become extremely hot during operation. Avoid direct contact with hot surfaces. Use heat-resistant gloves if handling the unit while it is hot.
- **Placement:** Place the warmer on a stable, level, heat-resistant surface. Ensure adequate clearance around the unit for ventilation. Do not place near flammable materials.
- **Water and Liquids:** Do not immerse the unit or its electrical components in water or any other liquid. Avoid spilling liquids directly onto the heating elements or electrical parts.
- **Children and Pets:** Keep children and pets away from the appliance during operation and while it is cooling down.
- **Maintenance:** Always unplug the unit from the power outlet before cleaning or performing any maintenance. Allow the unit to cool completely before handling.
- **Damage:** Do not operate the unit if the power cord or plug is damaged, or if the unit has been dropped or damaged in any way. Contact qualified service personnel for repair.

2. PRODUCT OVERVIEW

The PYY French Fry Warmer is a commercial-grade countertop food heat lamp designed to keep fried foods such as french fries, churros, and other snacks warm and crisp for extended periods. It features a durable stainless steel construction, an overhead heat lamp, and a warming pan with a detachable drain board.



Image: The PYY French Fry Warmer, showcasing its main components including the overhead heat lamp and the warming pan filled with french fries and fried chicken.

Key Features

- **Heat Preservation:** Utilizes an overhead heat lamp to maintain optimal food temperature and crispness.
- **Thermostable Illuminated Light:** Provides consistent heat and illumination for food presentation.
- **Premium Food-grade Stainless Steel:** Ensures durability, hygiene, and ease of cleaning.
- **Detachable Drain Board & Pan:** Designed for convenient cleaning and efficient oil drainage.
- **Wide Applications:** Suitable for various commercial settings such as snack bars, cafeterias, canteens, and restaurants.

HEAT PRESERVATION



Image: Illustration demonstrating the heat preservation capability of the warmer, showing steam rising from the food.

THERMOSTABLE ILLUMINATED LIGHT



Image: Close-up view of the overhead heat lamp, highlighting its thermostable and illuminating function.

3. SETUP

Follow these steps to set up your PYY French Fry Warmer:

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging materials for future storage or transport if needed.
2. **Inspection:** Inspect the unit for any signs of damage during shipping. If any damage is found, do not operate the unit and contact your supplier immediately.
3. **Placement:** Place the warmer on a sturdy, level, and heat-resistant countertop or surface. Ensure there is sufficient space around the unit for air circulation and to prevent heat buildup. Avoid placing it near walls or other equipment that could be damaged by heat.
4. **Assemble Pan and Drain Board:** Insert the stainless steel pan into the base of the warmer. Place the perforated drain board inside the pan. Ensure it is seated correctly to allow oil to drain below.
5. **Electrical Connection:** Plug the power cord into a dedicated 120V grounded electrical outlet. Ensure the outlet meets the power requirements of the unit.

DIMENSION



Image: Diagram showing the dimensions of the PYY French Fry Warmer: 22.04 inches (L) x 13.38 inches (W) x 20.66 inches (H).

4. OPERATING INSTRUCTIONS

The PYY French Fry Warmer is designed for simple and efficient operation.

Controls

The control panel is located on the front of the overhead heat lamp unit. It typically includes two toggle switches:

- **LIGHT Switch:** Controls the overhead illumination lamp. Toggle to 'ON' to turn on the light, 'OFF' to turn it off.
- **HEATING Switch:** Controls the heating element of the lamp. Toggle to 'ON' to activate the warming function, 'OFF' to turn it off.

Operating Procedure

1. Ensure the unit is properly set up and plugged into a grounded 120V outlet.
2. Place the desired fried food onto the drain board within the warming pan. Ensure food is spread evenly for optimal warming.

3. Toggle the 'HEATING' switch to the 'ON' position to begin warming the food. The heat lamp will activate.
4. If illumination is desired, toggle the 'LIGHT' switch to the 'ON' position.
5. Monitor the food to ensure it remains at the desired temperature and crispness.
6. When finished, toggle both 'HEATING' and 'LIGHT' switches to the 'OFF' position.
7. Unplug the unit from the power outlet and allow it to cool completely before cleaning or storing.



Image: Examples of the PYY French Fry Warmer in use in different commercial environments, including a snack bar, cafeteria, canteen, and restaurant.

5. MAINTENANCE & CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your PYY French Fry Warmer.

Daily Cleaning

1. **Disconnect Power:** Always unplug the unit from the power outlet and allow it to cool completely before

cleaning.

2. **Remove Components:** Carefully remove the stainless steel pan and the perforated drain board from the base.
3. **Wash Components:** Wash the pan and drain board with warm, soapy water. Use a non-abrasive sponge or cloth to prevent scratching the stainless steel. Rinse thoroughly and dry completely.
4. **Wipe Down Base:** Wipe the exterior surfaces of the warmer base and the overhead lamp unit with a damp cloth. For stubborn grease, use a mild, food-safe degreaser. Do not spray cleaning solutions directly onto electrical components.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling or storing the unit.

Deep Cleaning / Periodic Maintenance

- **Light Bulb Replacement:** If the heat lamp bulb needs replacement, ensure the unit is unplugged and cool. Refer to the bulb specifications for the correct replacement type. Carefully unscrew the old bulb and screw in the new one.
- **Stainless Steel Care:** To maintain the luster of the stainless steel, use a specialized stainless steel cleaner periodically. Always wipe in the direction of the grain.
- **Ventilation:** Ensure that the ventilation openings on the unit are free from dust and debris to prevent overheating.

CONVENIENT CLEANING



Image: Close-up view illustrating the detachable drain board and pan, emphasizing the ease of cleaning due to their removable design and premium food-grade stainless steel material.

6. TROUBLESHOOTING

If you encounter issues with your PYY French Fry Warmer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not power on.	Not plugged in; Power outlet issue; Faulty switch; Blown fuse/circuit breaker.	Ensure power cord is securely plugged in. Test the outlet with another appliance. Check the 'LIGHT' and 'HEATING' switches are in the 'ON' position. Check your building's circuit breaker.
Heat lamp is not heating.	Heating switch is OFF; Burnt out bulb; Electrical issue.	Ensure the 'HEATING' switch is 'ON'. Check if the heat lamp bulb needs replacement. If the bulb is new and still not heating, contact support.

Problem	Possible Cause	Solution
Light is not illuminating.	Light switch is OFF; Burnt out bulb.	Ensure the 'LIGHT' switch is 'ON'. Check if the illumination bulb needs replacement.
Food is not staying warm enough.	Insufficient preheating time; Too much food; Drafty environment.	Allow the unit to preheat for a few minutes before adding food. Do not overload the pan. Ensure the unit is not in a drafty area.
Unit emits unusual smell or smoke.	New unit burn-off; Food residue; Electrical fault.	A slight smell is normal for first use. If persistent or accompanied by smoke, immediately unplug the unit and contact customer support.

If the problem persists after attempting these solutions, please contact PYY customer support for further assistance. Do not attempt to repair the unit yourself.

7. SPECIFICATIONS

Detailed technical specifications for the PYY French Fry Warmer (Model: PYYBWD310SSUS).

Attribute	Value
Model Number	PYYBWD310SSUS
Brand	PYY
Material	Stainless Steel
Voltage	120 Volts
Product Dimensions (L x W x H)	22.04" x 13.38" x 20.66"
Item Weight	13.32 pounds
Package Dimensions	24 x 15.2 x 9.5 inches
First Available Date	May 27, 2023

8. WARRANTY & SUPPORT

PYY is committed to providing high-quality products. For specific warranty information regarding your PYY French Fry Warmer (Model: PYYBWD310SSUS), please refer to the warranty card included with your purchase or visit the official PYY website.

Customer Support

If you have any questions, require technical assistance, or need to report an issue with your product, please contact PYY customer support through the following channels:

- **Online:** Visit the official PYY website for FAQs, product registration, and support contact forms.
- **Email:** Refer to your product documentation for the customer service email address.

- **Phone:** Refer to your product documentation for the customer service phone number.

Please have your model number (PYYBWD310SSUS) and purchase date ready when contacting support to expedite the process.