

PYY PYYZYJ250W888A1SS

PYY Oil Press Machine User Manual

Model: PYYZYJ250W888A1SS

1. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before operating the PYY Oil Press Machine. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- **Electrical Safety:** Ensure the machine is connected to a grounded power outlet with the correct voltage (110V). Do not operate with a damaged power cord or plug. Keep the machine away from water or other liquids.
- **Hot Surfaces:** The pressing chamber and oil outlet become very hot during operation. Use the provided heat-resistant gloves when handling hot components. Allow the machine to cool completely before cleaning.
- **Moving Parts:** Keep hands, hair, and clothing clear of the feeding chute and pressing auger during operation to prevent injury.
- **Ventilation:** Ensure adequate ventilation around the machine during use to prevent overheating.
- **Children and Pets:** Keep the machine out of reach of children and pets.
- **Intended Use:** This machine is designed for extracting oil from specified seeds and nuts. Do not use it for other purposes.

2. PRODUCT OVERVIEW

The PYY Oil Press Machine is an automatic electric oil extractor designed for both home and commercial use, capable of performing hot and cold pressing. It features a robust stainless steel construction and an efficient 750W motor.

2.1 Components

The machine includes the following main components and accessories:

- Machine Base with Motor and Heating Element
- Feeding Chute
- Pressing Rod/Auger
- Slag Discharge Chute
- Oil Guard

- Oil Tank (Collection Cup)
- Power Cord
- Cleaning Brush
- Pomace Separation Sieve
- Heat Resistant Gloves



Figure 1: PYY Oil Press Machine with included accessories, including a sieve, cleaning brush, and heat-resistant gloves, alongside a bottle of extracted oil.

2.2 Core Technology and Features

The PYY Oil Press Machine incorporates advanced features for efficient and reliable operation:

- **Efficient Oil Extraction:** Advanced spiral extrusion technology ensures a high oil yield, up to 95% of the material's oil content, producing approximately 6.6-8.2 lbs of pure edible oil per hour. The oil extracting rate can reach up to 45%, depending on the seed type.

- **Adjustable Temperature Control:** Features a temperature range of 122-752°F (50-400°C), allowing optimal extraction for various ingredients.
- **Cold/Hot Pressing:** Supports both methods. Cold pressing retains more nutrients, while hot pressing offers higher efficiency and improved oil quality for roasted ingredients.
- **Durable Design:** Constructed from stainless steel for longevity, with rapid heat dissipation and upgraded motor gears for reduced noise and stable operation.
- **Powerful Motor:** Equipped with a 750W motor (300W motor power, 450W heater power) for consistent performance.

CORE TECHNOLOGY

Noise Level Less Than 55dB



750W

100% Copper Motor



24-Hour

Continuous Work



<55db

Pure Copper Motor



Double Gear

Efficient and Powerful

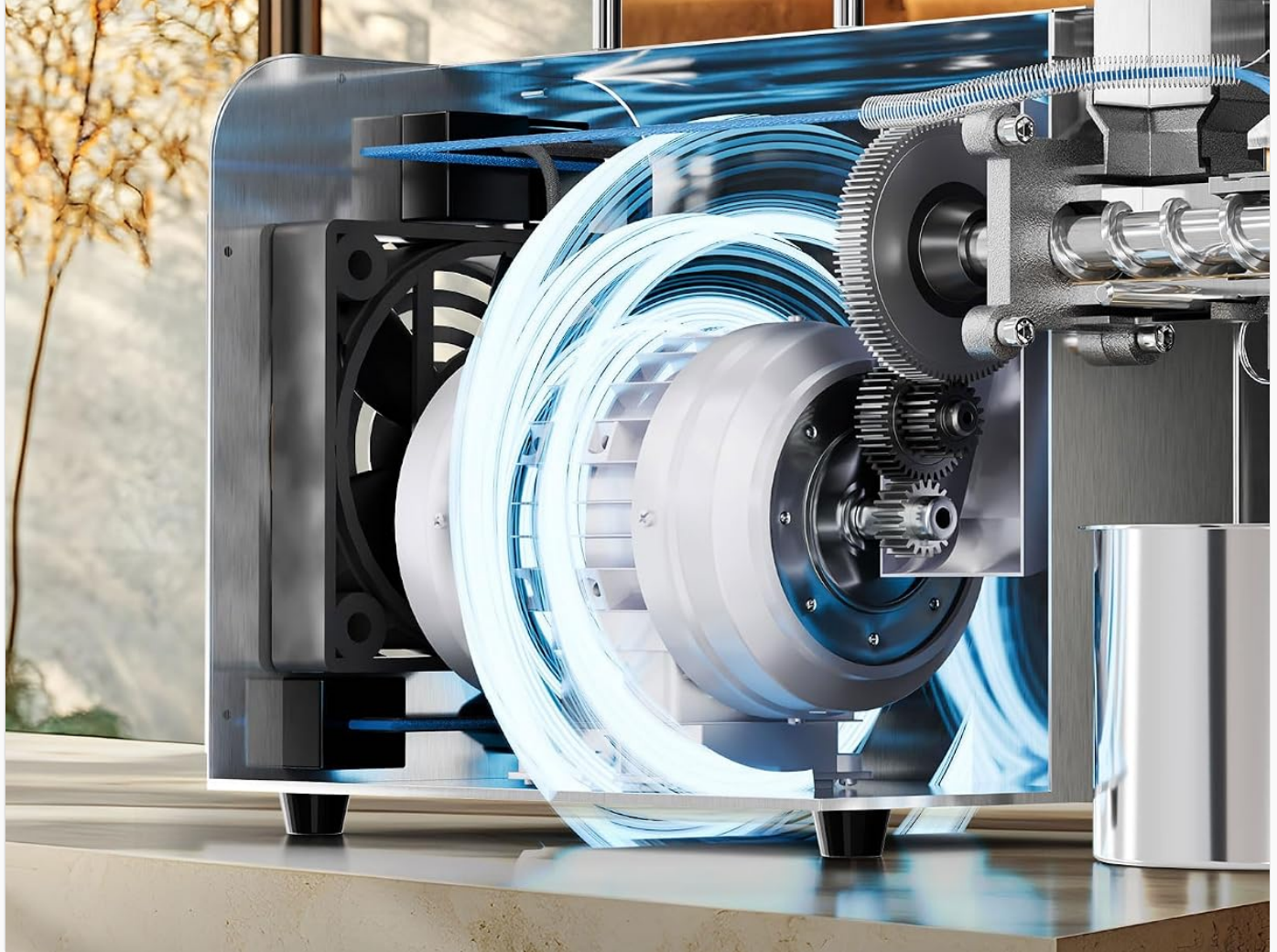


Figure 2: An internal diagram illustrating the core technology of the PYY Oil Press Machine, including its 750W 100% copper motor, double gear system, and low noise operation (less than 55dB).

3. SETUP

Follow these steps to set up your PYY Oil Press Machine:

1. **Unpack:** Carefully remove all components from the packaging. Retain packaging for future storage or transport.

2. **Placement:** Place the machine on a stable, flat, and heat-resistant surface. Ensure there is sufficient space around the machine for ventilation.
3. **Assemble Pressing Rod:** Insert the pressing rod/auger into the pressing chamber. Ensure it is securely seated.
4. **Attach Feeding Chute:** Secure the feeding chute to the top of the machine.
5. **Position Collection Components:** Place the oil tank (collection cup) under the oil outlet and the slag discharge chute under the pomace outlet. You may use the provided sieve over the oil tank for initial filtration.
6. **Connect Power:** Plug the power cord into a grounded 110V electrical outlet.

4. OPERATION

Operating the PYY Oil Press Machine involves preparing your ingredients, selecting the pressing method, and monitoring the extraction process.

4.1 Ingredient Preparation

Ensure your seeds or nuts are clean, dry, and free from debris. For optimal results, some ingredients may benefit from pre-roasting for hot pressing.

4.2 Pressing Methods

The machine supports two primary pressing methods:

- **Cold Pressing:** For unroasted ingredients. This method helps retain more nutrients and delicate flavors. Select a lower temperature setting.
- **Hot Pressing:** For roasted ingredients. This method typically yields more oil and can enhance certain flavors. Select a higher temperature setting.

4.3 Step-by-Step Operation

1. **Power On:** Turn on the machine using the main power switch.
2. **Set Temperature:** Use the temperature control dial to select the desired temperature based on the ingredient and pressing method (refer to Section 4.4). Allow the machine to preheat for approximately 5-10 minutes until the set temperature is reached.
3. **Start Pressing:** Once preheated, press the 'Squeeze' button to start the auger.
4. **Feed Ingredients:** Gradually add the prepared seeds or nuts into the feeding chute. Do not overload the chute.
5. **Collect Oil and Pomace:** Oil will begin to flow into the oil tank, and pomace (spent material) will exit through the slag discharge chute.
6. **Monitor:** Observe the oil flow and pomace output. The machine can operate continuously for 3-5 hours.
7. **Stop Operation:** When finished, press the 'Stop' button. Allow the machine to run for a few minutes to clear any remaining material before turning off the power.
8. **Reverse Cleaning:** If clogging occurs, use the 'Reverse' function briefly to clear the pressing rod.

PORTABLE HANDLE

Easy to operate, Easy to Clean

Reverse
Stop
Squeeze



One Click Pressing
Reverse Cleaning



122-572°F
Temperature Range



Figure 3: The control panel of the PYY Oil Press Machine, featuring a temperature dial (122-572°F shown) and buttons for Reverse, Stop, and Squeeze operations. The integrated handle facilitates portability.

EFFICIENT OIL EXTRACTION

Delivering a Purer Edible Oil Experience



Max. **55%**
Oil Extracting Rate



2.6~8.8 lb
Produces of oil / hour

Figure 4: A close-up view of the PYY Oil Press Machine actively extracting oil from peanuts, demonstrating the oil flow into the collection cup and the discharge of pomace.

4.4 Ingredient Temperature Guide

The following table provides recommended temperature ranges for various ingredients. These are general guidelines; optimal temperatures may vary based on ingredient moisture content and desired oil characteristics.

Ingredient	Recommended Temperature Range
Peanut	392-482°F (200-250°C)
Walnuts	266°F (130°C)
Olive Kernel	446°F (230°C)
Sesame	302-482°F (150-250°C)
Flaxseed	302°F (150°C)
Rapeseed	221-392°F (105-200°C)
Sunflower Seed	482°F (250°C)
Soybean	Refer to manual for specific soybean temperature
Coconut	Refer to manual for specific coconut temperature
Perilla Seeds	Refer to manual for specific perilla seed temperature
Hazelnut Kernels	Refer to manual for specific hazelnut kernel temperature
Almonds	Refer to manual for specific almond temperature

WIDE APPLICATION

For More Than 30 Kind of Ingredients



Figure 5: A visual guide displaying different types of seeds and nuts, including peanuts, walnuts, sesame, flaxseed, rapeseed, and sunflower seeds, along with their respective recommended oil extraction temperatures.

5. MAINTENANCE AND CLEANING

Regular cleaning and maintenance ensure the longevity and optimal performance of your oil press machine. Always unplug the machine and allow it to cool completely before cleaning.

- 1. **Disassembly:** Carefully remove the feeding chute, pressing rod/auger, oil guard, oil tank, and slag discharge chute.
- 2. **Cleaning Components:** Wash all removable parts (feeding chute, pressing rod, oil guard, oil tank, slag chute, sieve) with warm, soapy water. Use the provided cleaning brush to remove any stubborn oil residue or pomace from the pressing rod and chamber.
- 3. **Machine Base:** Wipe the main machine base with a damp cloth. Do not immerse the main unit in water or spray water directly onto it.
- 4. **Drying:** Ensure all components are thoroughly dry before reassembling or storing the machine.
- 5. **Storage:** Store the machine in a clean, dry place away from direct sunlight.

Product Care Instructions: Hand Wash Only for removable parts.

6. TROUBLESHOOTING

If you encounter issues with your PYY Oil Press Machine, refer to the following common troubleshooting steps:

Problem	Possible Cause	Solution
Machine does not start	Not plugged in; Power switch off; Overheat protection activated	Check power connection; Turn on power switch; Allow machine to cool down
Low oil yield	Incorrect temperature; Ingredients too wet/dry; Pressing rod clogged	Adjust temperature according to guide; Ensure ingredients are properly prepared; Use 'Reverse' function to clear clog, then clean thoroughly
Machine stops during operation	Overload; Overheat protection; Clogging	Reduce ingredient load; Allow machine to cool; Use 'Reverse' function to clear clog
Excessive noise	Loose components; Foreign object in chamber	Ensure all parts are securely assembled; Disassemble and check for foreign objects
Oil leakage	Improper assembly of oil guard or pressing chamber	Reassemble components, ensuring a tight fit

If the problem persists after attempting these solutions, please contact customer support.

7. SPECIFICATIONS

Detailed technical specifications for the PYY Oil Press Machine Model PYYZYJ250W888A1SS:

- Brand:** PYY
- Model Number:** PYYZYJ250W888A1SS
- Colour:** Silver
- Product Dimensions (L x W x H):** 17.2 x 6.1 x 11.8 inches (43.7 x 15.6 x 30 cm)
- Item Weight:** 25 lbs (11.3 kg)
- Capacity:** 13 kg (of ingredients)
- Motor Power:** 300W
- Heater Power:** 450W

Total Power/Wattage: 750 Watts

Voltage: 110V

Material: Stainless Steel

Number of Speeds: 1

Special Features: Adjustable Speed Control, Indicator Light, Overheat Protection, Powerful Motor, Programmable

Auto Shut-off: No

Recommended Uses: Coconut, Peanut, Sesame, Soybean, Sunflower Seeds, Flaxseeds, Perilla Seeds, Rapeseed, Walnut Kernels, Hazelnut Kernels, Almonds

Date First Available: August 7, 2024

COMMERCIAL USE

Home



Backyard Kitchen



Food Market

Farm

Figure 6: A diagram detailing the dimensions (length, width, height) of the PYY Oil Press Machine, its motor power and voltage, and illustrating the included accessories: a cleaning brush, pomace separation sieve, and heat-resistant gloves.

8. WARRANTY AND SUPPORT

The PYY Oil Press Machine comes with a one-year warranty from the date of purchase. This warranty covers manufacturing defects under normal use conditions.

For any inquiries, technical assistance, or warranty claims, please contact our professional one-on-one technical support

team. Refer to your purchase documentation for contact details or visit the official PYY website.

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ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page’s manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question