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PYY PYYDSLTT300SSUS

PYY Commercial Conveyor Toaster Instruction Manual

Model: PYYDSLTT300SSUS

IMPORTANT SAFETY INSTRUCTIONS

Read all instructions carefully before operating the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always connect the toaster to a grounded electrical outlet.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Oversized foods, metal foil packages, or utensils must not be inserted in a toaster as they may create a fire or risk of electric shock.
- A fire may occur if toasters are covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not attempt to dislodge food when toaster is plugged in.
- Do not operate unattended.

PRODUCT OVERVIEW

The PYY Commercial Conveyor Toaster is designed for high-volume toasting of bread, buns, and bagels in commercial settings. It features durable stainless steel construction and adjustable controls for speed and heating.



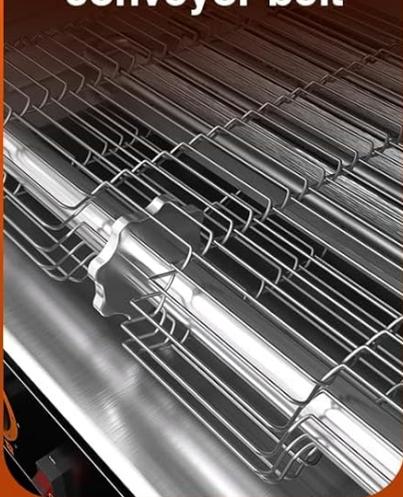
Figure 1: PYY Commercial Conveyor Toaster, showing the main unit with bread being toasted and a collection tray.

PRODUCT DETAILS

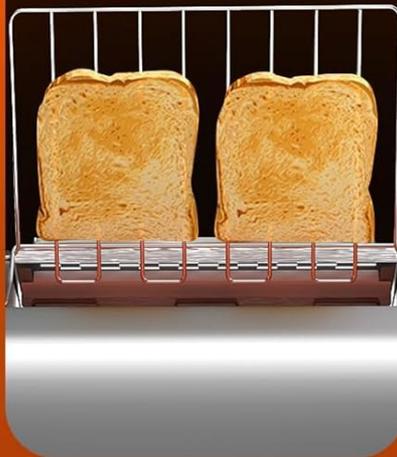
Stainless Steel Construction



Durable conveyor belt



Two slices at a time



**110V
1900W**



Figure 2: Detailed view of the toaster's components, highlighting stainless steel construction, durable conveyor belt, capacity for two slices at a time, and 110V 1900W power.

SETUP AND INSTALLATION

- Unpacking:** Carefully remove the toaster from its packaging. Inspect for any shipping damage. Retain packaging for future transport or storage.
- Placement:** Place the toaster on a stable, level, heat-resistant surface. Ensure adequate clearance around the unit for ventilation (at least 6 inches from walls or other appliances).
- Power Connection:** Ensure the power switch is in the "OFF" position. Connect the power cord to a grounded 110V, 1900W electrical outlet.
- Tray Installation:** Install the crumb tray at the bottom of the unit. The toaster supports both front and back catch tray configurations.

SPECIAL FEATURES

Compatible with any catering or breakfast buffet line



Figure 3: Illustration of the flexible front and back catch tray options for toast collection.

5. **Initial Burn-Off:** Before first use, operate the toaster empty for approximately 10-15 minutes on a medium setting to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.

OPERATING INSTRUCTIONS

The PYY Commercial Conveyor Toaster features intuitive controls for optimal toasting results.



Figure 4: Close-up of the control panel, showing the Power switch, Speed Control dial, Chain Control switch, and Heating Mode switch.

1. **Power On:** Flip the "POWER" switch to the "ON" position. The indicator light will illuminate.
2. **Select Heating Mode:** Use the "HEATING MODE" switch to select the desired heating configuration:
 - **BREAD:** Activates both top and bottom heating elements for standard bread slices. Recommended temperature: ~536°F.
 - **BUNS:** Activates only the top heating element, ideal for toasting the cut side of buns or bagels. Recommended temperature: ~392°F.
 - **STBY (Standby):** Maintains a lower temperature for energy saving during idle periods. Recommended temperature: ~366°F.
3. **Adjust Conveyor Speed:** Rotate the "SPEED CONTROL" dial to adjust the conveyor belt speed. A lower number indicates a slower speed, resulting in darker toast. A higher number indicates a faster speed, resulting in lighter toast. Experiment to find the ideal setting for your product.
4. **Chain Control:** The "CHAIN CONTROL" switch allows you to turn the conveyor chain on or off independently of the heating elements. This is useful for preheating or cooling down.

5. **Loading Product:** Place bread, buns, or bagels onto the conveyor belt at the loading end. Ensure items are placed flat and do not overlap.
6. **Toasting Process:** The conveyor belt will carry the items through the heating chamber. Toasted items will exit at the discharge end into the selected catch tray.
7. **Power Off:** When finished, flip the "POWER" switch to the "OFF" position and unplug the unit from the electrical outlet.

Recommended Settings:

Item	Speed Control Setting	Approximate Temperature
Bread	3-5	~536°F
Buns	4-6	~392°F
Standby (STBY)	5-6	~366°F

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your PYY Commercial Conveyor Toaster.

1. **Always Unplug:** Before any cleaning or maintenance, ensure the toaster is unplugged from the power outlet and has completely cooled down.
2. **Empty Crumb Tray:** Regularly slide out and empty the crumb tray. Wash the tray with warm, soapy water, rinse, and dry thoroughly before reinserting.
3. **Exterior Cleaning:** Wipe the exterior stainless steel surfaces with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they can scratch the finish. Dry thoroughly with a soft cloth.
4. **Interior Cleaning:** For interior cleaning, carefully wipe down accessible surfaces with a damp cloth. Do not spray water directly into the unit. Ensure no moisture enters electrical components.
5. **Conveyor Belt:** Periodically inspect the conveyor belt for any debris or buildup. If necessary, gently clean the belt with a soft brush or damp cloth.
6. **Storage:** If storing the toaster for an extended period, ensure it is clean and dry. Store in a cool, dry place.

TROUBLESHOOTING

Refer to the following table for common issues and their solutions.

Problem	Possible Cause	Solution
Toaster does not power on.	Not plugged in; power switch off; circuit breaker tripped.	Ensure unit is securely plugged into a working outlet. Check power switch. Reset circuit breaker if tripped.
Toast is too light or too dark.	Incorrect speed control setting; incorrect heating mode.	Adjust "SPEED CONTROL" dial (slower for darker, faster for lighter). Verify "HEATING MODE" is set appropriately for the item.
Conveyor belt is not moving.	"CHAIN CONTROL" switch is off; motor malfunction.	Ensure "CHAIN CONTROL" switch is in the "ON" position. If issue persists, contact customer support.
Smoke or burning smell.	Food debris inside; initial burn-off.	Unplug and allow to cool. Clean crumb tray and interior thoroughly. If it's the first use, this is normal during burn-off. If excessive or persistent, unplug and contact support.

Problem	Possible Cause	Solution
Toast not sliding into tray properly.	Obstruction in chute; tray not positioned correctly.	Ensure the discharge chute is clear of debris. Verify the catch tray is fully inserted and correctly aligned for front or back discharge.

SPECIFICATIONS

Feature	Detail
Model Number	PYYDSLTT300SSUS
Product Dimensions (L x W x H)	21.46 x 18.9 x 17.13 inches
Item Weight	43.1 pounds
Material	Stainless Steel
Power	110V, 1900W
Capacity	Up to 300 slices/hour
Date First Available	August 11, 2024

PRODUCT DIMENSION

PYY Countertop Conveyor Toaster - 300 Slices Per Hour



Figure 5: Detailed product dimensions: 18.7 inches (width), 21.45 inches (depth), 17.12 inches (height), and 10.39 inches (conveyor opening width).

WARRANTY AND SUPPORT

For warranty information or technical support, please contact PYY customer service. Keep your purchase receipt as proof of purchase for warranty claims.

For further assistance, visit the official PYY store on Amazon: [PYY Store](#)

INTENDED USE AND APPLICATIONS

This commercial conveyor toaster is suitable for various professional environments requiring high-volume toasting.

VARIOUS OCCASION



Figure 6: Examples of suitable environments for the toaster, including Bagel Shops, Restaurants, Bakeries, and Hotels.