

PYY PYYPSCPO

PYY Indoor 16in Double Decker Electric Pizza Oven Instruction Manual

Model: PYYPSCPO | Brand: PYY

1. INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation, maintenance, and troubleshooting of your PYY Indoor 16in Double Decker Electric Pizza Oven. Please read this manual thoroughly before initial use and retain it for future reference.

The PYY Indoor 16in Double Decker Electric Pizza Oven is designed for baking pizzas and other culinary items in both home and commercial settings. It features independent temperature controls for each deck and a 60-minute timer.

2. SAFETY INSTRUCTIONS

WARNING: To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances.

- Read all instructions before operating the oven.
- Do not touch hot surfaces. Use handles or knobs. Always use oven mitts or gloves when handling hot materials.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- 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. Contact customer support for assistance.
- 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.
- Ensure the oven is placed on a stable, heat-resistant surface with adequate clearance from walls and other appliances for proper ventilation.
- This appliance is ETL certified, ensuring safety and hygiene standards are met.

3. PRODUCT COMPONENTS

The PYY Indoor 16in Double Decker Electric Pizza Oven includes the following main components:

- Double Deck Oven Unit
- Pizza Stone (16" x 16" x 0.39")
- Heat-resistant handles
- Insulated tempered glass windows
- Temperature control knobs (2 per deck)
- 60-minute ring timer knob
- Power and Light switches

PRODUCT DIMENSION

22.44 x 23.03 x 20.87 inch



Intertek



Intertek



Image: Front view of the PYY Double Decker Electric Pizza Oven, highlighting its dimensions (22.03"D x 17.7"W x 20.87"H) and the 16-inch maximum pizza capacity. The image also shows the pizza stone.

USER-FRIENDLY DESIGN

Independent Control for Dual Upper & Lower Pizza Oven



Image: Close-up of the control panel on the PYY Pizza Oven, showing the top and bottom temperature control knobs (175°F-660°F), the 0-60 minute alarm timer, and the light and power switches for each deck.

4. SETUP

1. **Unpacking:** Carefully remove the oven from its packaging. Retain packaging materials for future transport or storage.
2. **Placement:** Place the oven on a flat, stable, and heat-resistant surface. Ensure there is sufficient clearance (at least 4 inches) around all sides for proper ventilation. Do not place near flammable materials.
3. **Power Connection:** Ensure the power outlet matches the oven's voltage requirements (110-120V). Plug the power cord into a grounded electrical outlet.

4. **Pizza Stone Installation:** Place the pizza stone(s) inside each oven deck. Ensure they are properly seated.
5. **Initial Burn-Off:** Before first use, operate the oven empty at its maximum temperature (660°F / 350°C) for approximately 30 minutes to burn off any manufacturing residues. This may produce a slight odor; ensure the area is well-ventilated.

5. OPERATING INSTRUCTIONS

The PYY Double Decker Electric Pizza Oven features independent controls for each deck, allowing for versatile cooking.

5.1. Powering On and Temperature Setting

1. Ensure the oven is plugged in.
2. Turn the **Power Switch** to the "ON" position for the desired deck (upper or lower). The indicator light will illuminate.
3. Adjust the **Top Temperature** and **Bottom Temperature** knobs for the selected deck to your desired baking temperature, ranging from 175°F to 660°F (79°C to 350°C).
4. Allow the oven to preheat for approximately 15-20 minutes to reach the set temperature. The oven's internal lighting can be turned on using the **Light Switch** to monitor preheating and baking progress.

5.2. Using the Timer

- The oven features a 60-minute ring timer for each deck.
- To set the timer, rotate the **Timer** knob clockwise to the desired duration.
- When the set time elapses, an audible alert will sound. The timer does not automatically turn off the oven's heating elements.

5.3. Baking Pizza

1. Preheat the oven to the recommended temperature for your pizza (e.g., 500°F-575°F for thin-crust pizza).
2. Carefully place the pizza onto the preheated pizza stone using a pizza peel. The oven can accommodate pizzas up to 16 inches.
3. Close the oven door. Monitor baking through the tempered glass window.
4. Baking times vary depending on pizza type and desired crispness. Thin-crust pizzas typically bake in 4-6 minutes at high temperatures.
5. Once baked, carefully remove the pizza using a pizza peel.

1- STEP TO CLEAN

Easy to Clean Designed for Convenience



**ETL
CERTIFICATED**



**EASY
TO CLEAN.**

Warm Light



CAUTION-HOT

Safety Handle

**HEAT
RESISTANT**



Image: The PYY Pizza Oven with a pizza baking inside the lower deck, showcasing the heat-resistant handle and the warm internal light. This image illustrates the oven's user-friendly design and safety features.

EXQUISITE CULINARY FOOD

Explore the Multi Cooking Potential



Image: The PYY Pizza Oven shown baking various foods such as pizza, muffins, and chicken wings, demonstrating its versatility beyond just pizza. Recommended temperatures and times for different items are displayed.

Your browser does not support the video tag.

Video: An official product video demonstrating the PYY Commercial Pizza Oven in operation, highlighting its double-deck design, precise temperature control, and ability to bake pizzas with top and bottom heating. The video shows a chef placing and removing pizzas, emphasizing ease of use and delicious results.

6. MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your pizza oven.

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

before cleaning.

2. **Exterior Cleaning:** Wipe the exterior surfaces with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads, as they may damage the stainless steel finish.
3. **Interior Cleaning:** The non-stick aluminum-steel interiors can be wiped clean with a damp cloth. For stubborn food residues, a non-abrasive sponge with mild soap can be used. Ensure all soap residue is removed.
4. **Pizza Stone Cleaning:** The pizza stone should be scraped clean of any baked-on food. Do not use soap or detergent on the pizza stone, as it is porous and will absorb chemicals, affecting future food taste. For deep cleaning, heat the stone in the oven at high temperature to burn off residues, then scrape once cooled.
5. **Storage:** Store the oven in a dry, clean place when not in use.

1-STEP TO CLEAN

Easy to Clean Designed for Convenience

ETL LISTED

ETL CERTIFICATED

EASY TO CLEAN

Warm Light

CAUTION-HOT

Safety Handle

HEAT RESISTANT

Image: The PYY Pizza Oven with a pizza baking inside the lower deck, showcasing the heat-resistant handle and the warm internal light. This image illustrates the oven's user-friendly design and safety features, relevant for understanding parts to clean.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Oven does not turn on.	Not plugged in; Power switch off; Circuit breaker tripped.	Ensure the oven is securely plugged into a working outlet. Turn the power switch to "ON". Check your household circuit breaker.
Oven not heating to desired temperature.	Temperature knobs set too low; Insufficient preheating time.	Adjust temperature knobs to a higher setting. Allow adequate preheating time (15-20 minutes).
Pizza is not cooking evenly.	Pizza stone not fully preheated; Uneven topping distribution.	Ensure the oven and pizza stone are fully preheated. Distribute toppings evenly on the pizza. Rotate pizza halfway through baking if necessary.
Timer alarm does not sound.	Timer knob not set correctly.	Ensure the timer knob is rotated past the 0 mark and then back to the desired time to properly engage the mechanism.

8. SPECIFICATIONS

- **Model:** PYYPSCPO
- **Power:** 3200W
- **Voltage:** 110-120V
- **Temperature Range:** 175°F - 660°F (79°C - 350°C)
- **Max Pizza Size:** 16 inches
- **Product Dimensions (D x W x H):** 22.03" x 17.7" x 20.87"
- **Inner Dimension (per deck):** 16.54" x 16.54" x 4.72"
- **Pizza Stone Dimensions:** 16" x 16" x 0.39"
- **Weight:** 72 pounds
- **Material:** Stainless Steel exterior, Aluminum-steel interior
- **Certification:** ETL Listed



Image: A diagram illustrating the key specifications of the PYY Pizza Oven, including its maximum pizza size, temperature range, power, voltage, inner dimensions, and pizza stone size.

9. WARRANTY AND SUPPORT

PYY offers a one-year free maintenance and service warranty for this product. For any inquiries, suggestions, or technical support, please feel free to reach out to us via Amazon email.

Please retain your proof of purchase for warranty claims.