

PYY PYYBXG55QT1SSUS

PYY Seafood Boil Pot Instruction Manual

Model: PYYBXG55QT1SSUS | Brand: PYY

1. INTRODUCTION AND PRODUCT OVERVIEW

Thank you for choosing the PYY Seafood Boil Pot. This versatile 48 QT stainless steel pot is designed for large-capacity cooking, perfect for seafood boils, turkey frying, steaming, and more. Its durable construction and thoughtful design make it an essential tool for outdoor gatherings and family meals.



Image: The PYY 48 QT Seafood Boil Pot, showcasing the main pot, the perforated inner basket filled with seafood, and two rectangular food pans. This image highlights the complete set and its primary use for seafood boils.

2. SAFETY INSTRUCTIONS

Please read and understand all safety instructions before using the PYY Seafood Boil Pot. Failure to follow these instructions may result in injury or damage to the product.

- Always use the pot on a stable, level surface, especially when filled with hot liquids or oil.
- Exercise extreme caution when handling hot liquids or oil. Use appropriate protective gear, such as heat-resistant gloves.
- Keep children and pets away from the cooking area.
- Ensure adequate ventilation when using the pot, especially with propane or gas stoves outdoors.
- Do not overfill the pot, particularly when frying, to prevent boil-overs or oil spills.
- This pot is designed for use on propane and gas stoves only. **It is NOT oven safe and NOT dishwasher safe.**
- Allow the pot and its contents to cool completely before cleaning or storing.

3. PACKAGE CONTENTS

Verify that all components are present and in good condition upon unpacking:

- 1 x PYY Seafood Boil Pot (Outer Pot)
- 1 x Lid
- 1 x Draining Basket (Inner Filter Basket)
- 2 x Food Pans (Sizes: 12.6"x8.6"x0.78" and 12.6"x8.6"x1.9")

4. SETUP AND INITIAL USE

1. **Unpacking:** Carefully remove all components from the packaging. Retain packaging for future storage or transport if desired.
2. **Initial Cleaning:** Before first use, wash the pot, lid, draining basket, and food pans thoroughly with warm, soapy water. Rinse well and dry completely to prevent water spots.
3. **Assembly:** Place the draining basket inside the main pot. The basket is designed to fit snugly within the pot.

5. OPERATING INSTRUCTIONS

The PYY Seafood Boil Pot is highly versatile, suitable for various cooking methods. Always ensure the pot is placed on a stable propane or gas stove.

5.1. Boiling Seafood (Crab, Lobster, Shrimp, etc.)

1. Place the draining basket inside the main pot.
2. Fill the pot with water or your preferred boiling liquid. Ensure the liquid level is appropriate for the amount of food you plan to boil, typically not exceeding 2/3 full to prevent overflow.
3. Bring the liquid to a rolling boil over your propane or gas stove.
4. Carefully add your seafood and other ingredients (e.g., corn, potatoes, sausage) into the draining basket.
5. Cover with the lid and cook until done.
6. Once cooked, use the basket's handle to lift the entire contents out of the hot liquid, allowing excess liquid to drain back into the pot.
7. Transfer the cooked food to the provided food pans or serving dishes.

EASY-USING DESIGN

Cook Big Enjoy Now



**Large Capacity
for Family**



**One Pot,
Infinite Deliciousness!**

Image: A person wearing gloves is shown lifting the inner draining basket, filled with cooked crabs and corn, out of the main pot. This illustrates the ease of draining and serving after boiling.



Image: A collage demonstrating the multi-use capabilities of the pot, including stewing meat, frying chicken, making soup, braising rice, and boiling seafood. The central image shows the pot with the inner basket.

Your browser does not support the video tag.

Video: An official product video demonstrating the PYY Seafood Boil Pot's features, including its large capacity, layered storage, ease of cooking, and suitability for gatherings. It shows the pot in action for seafood boils.

5.2. Frying (Turkey, Fries, etc.)

When frying, ensure the inner basket is removed. Fill the pot with cooking oil to a safe level, typically not more than

halfway to allow for food displacement and prevent overflow. Carefully monitor oil temperature and follow specific frying recipes for safe and effective cooking.

5.3. Steaming

To steam, add a small amount of water to the bottom of the main pot (below the basket level). Place the food to be steamed in the draining basket, then place the basket into the pot. Cover with the lid and bring the water to a boil to generate steam.

5.4. Soups, Stews, and Braising

For preparing large batches of soups, stews, or braising meats and rice, the main pot can be used directly without the inner basket. Its large capacity is ideal for these applications.

SUIT FOR MULTI-STOVE

Optimal Thermal Conduction Relieve Worries



**SS Food
Grade
Material**



**Non-
Deformable**



**High
Temperature
Resistant**

- ✓ **LID,**
- ✓ **POT &**
- ✓ **BASKET**
- ✓ **FOOD PAN*2**

100%
stainless
steel

Image: The PYY Seafood Boil Pot placed on a gas stove burner, emphasizing its compatibility with various stove types and its durable stainless steel construction.

6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your PYY Seafood Boil Pot.

- Always allow the pot to cool completely before cleaning.
- **Hand Wash Only:** Wash all components with warm, soapy water and a soft sponge or cloth. Do not use abrasive

cleaners or steel wool, as they can scratch the stainless steel surface.

- **Do Not Use Dishwasher:** This product is not dishwasher safe.
- Rinse thoroughly to remove all soap residue.
- Dry immediately with a clean towel to prevent water spots and maintain the shine of the stainless steel.
- Store in a dry place. The inner basket can be stored inside the main pot to save space.

EASY TO USE

Space Saving, Convenient and Clean



Image: This image illustrates two methods of cleaning the pot and basket: hand-washing the basket in a kitchen sink and cleaning the pot and basket outdoors with a hose, highlighting the ease of cleaning.

7. TROUBLESHOOTING

If you encounter any issues with your PYY Seafood Boil Pot, please refer to the following common solutions:

Problem	Possible Cause	Solution
Water spots or discoloration on stainless steel	Hard water residue; not drying thoroughly.	Clean with a mixture of vinegar and water, then rinse and dry immediately. Ensure thorough drying after each wash.
Lid does not fit snugly	Debris on rim; slight deformation from impact.	Check for any food particles or debris on the pot's rim. If deformed, gently try to reshape the rim (only if minor and safe to do so).
Food sticking to bottom of pot	Insufficient liquid; heat too high; not stirring.	Ensure adequate liquid for cooking. Adjust heat to medium-low for simmering. Stir contents periodically.

For issues not listed here, please contact PYY customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	PYY
Model Number	PYYBXG55QT1SSUS
Material	Stainless Steel
Color	Silver
Outer Pot Capacity	55 Quarts (13.75 Gallons)
Inner Basket Capacity	35 Quarts (8.75 Gallons)
Product Dimensions (L x W x H)	15.35 x 15.35 x 20.67 inches
Outer Pot Dimensions (W x H)	14.4" x 17.5" (Bucket width 36.5 cm / 14.4", height 44.5 cm / 17.5")
Inner Basket Dimensions (W x H)	13.4" x 13" (34 cm x 33 cm)
Item Weight	12.12 Pounds (5.8 KG)
Product Care	Hand Wash Only, Not Dishwasher Safe, Not Oven Safe

PRODUCT DIMENSION

16.5 x 17.51inch



Image: A detailed diagram illustrating the dimensions of the main pot, the inner draining basket, and the two accompanying food pans, providing precise measurements for each component.



**48 QT
12 GALLON**

**PRODUCT DIMENSIONS
16.53"D X 14.37"W X 17.51"H**

**MODEL
70.8 inch**

**PRODUCT
17.51 inch**

Image: A man standing next to the PYY 48 QT Seafood Boil Pot in an outdoor setting, providing a visual reference for the product's size and capacity.

9. WARRANTY AND SUPPORT

PYY stands behind the quality of its products. Your PYY Seafood Boil Pot comes with a one-year coverage from the date of purchase.

For any questions, technical support, or warranty claims, please contact our professional one-on-one technical support team. Refer to your purchase documentation or the retailer's website for specific contact details.

We are committed to ensuring your satisfaction and providing assistance with any issues you may encounter.

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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