

PYY PYYTCL07

PYY Commercial Countertop Soup Warmer (Model PYYTCL07) Instruction Manual

INTRODUCTION

Thank you for choosing the PYY Commercial Countertop Soup Warmer, Model PYYTCL07. This instruction manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read this manual thoroughly before initial use and retain it for future reference.

This commercial-grade soup warmer is designed to keep various food items, such as soups, sauces, stews, and porridges, at optimal serving temperatures. It features two 7.4-quart stainless steel pots, an adjustable temperature range of 86-185°F (30-85°C), and a powerful 1500W heating system, making it ideal for restaurants, buffets, cafeterias, and catering events.



Image: The PYY Commercial Countertop Soup Warmer, Model PYYTCL07, showcasing its dual pot design.

IMPORTANT SAFETY INSTRUCTIONS

To reduce the risk of fire, electric shock, or injury, always follow basic safety precautions when using electrical appliances. This includes, but is not limited to, the following:

- Read all instructions before operating the appliance.
- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Always unplug the appliance from the outlet when not in use, before cleaning, or before adding/removing 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 qualified service personnel for examination, repair, or adjustment.
- Avoid contact with moving parts.
- The appliance surfaces become hot during operation. Use caution and wear protective gloves when handling hot components.
- Do not use outdoors. This appliance is for indoor commercial use only.
- Ensure the appliance is placed on a stable, level, heat-resistant surface, away from walls or other heat-sensitive materials.

- Do not allow the cord to hang over the edge of a table or counter, or touch hot surfaces.
- Always ensure the water chamber is filled to the appropriate level before turning on the heating element to prevent dry burning.
- Use only accessories and attachments recommended by the manufacturer.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the various parts of your PYY Commercial Countertop Soup Warmer:

- **Main Unit:** The stainless steel housing containing the heating elements and water chamber.
- **Soup Pots (x2):** Two 7.4-quart (7L) round stainless steel pots for holding food.
- **Lids (x2):** Stainless steel lids with spoon slots for each pot.
- **Temperature Control Knob:** Located on the front panel, used to adjust the desired temperature.
- **Power Indicator Light:** Illuminates when the unit is powered on.
- **Heat Indicator Light:** Illuminates when the heating element is active.
- **Bottom-Mounted Drain Tap:** For convenient water disposal from the heating chamber.
- **Side Handles:** For easy transport of the unit.
- **Non-Slip Rubber Feet:** Provide stability during operation.
- **Reset Button:** For safety, in case of overheating or dry burn protection activation.



EASY TO USE

Terrific Customer- Centric Design
Keep Tidy & Comfort Using

Image: Key features of the soup warmer, including the bottom-mounted drain tap, side handles, and non-slip rubber feet.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and inspect the unit for any damage. Retain packaging for future storage or transport if needed.
2. **Placement:** Place the soup warmer on a clean, dry, stable, and heat-resistant countertop or surface. Ensure there is adequate clearance around the unit for ventilation and to prevent heat damage to surrounding surfaces.
3. **Initial Cleaning:** Before first use, wash the stainless steel soup pots and lids with warm, soapy water. Rinse

thoroughly and dry completely. Wipe the exterior of the main unit with a damp cloth.

4. **Fill Water Chamber:** Open the drain tap and ensure it is closed securely. Carefully pour water into the main unit's heating chamber. The water level should be between the 'MIN' and 'MAX' indicators, typically covering the heating element but not overflowing when the soup pots are inserted. Do not overfill.
5. **Insert Soup Pots:** Place the two empty stainless steel soup pots into their designated openings in the main unit.
6. **Connect Power:** Plug the power cord into a grounded 110V-120V electrical outlet.

OPERATING INSTRUCTIONS

Follow these steps to operate your soup warmer:

1. **Power On:** Turn the temperature control knob to the desired temperature setting. The green 'POWER' indicator light will illuminate, indicating the unit is receiving power.
2. **Adjust Temperature:** Rotate the temperature control knob to select a temperature between 86°F (30°C) and 185°F (85°C). The red 'HEAT' indicator light will illuminate when the heating element is active and warming the water.
3. **Heating Process:** The 1500W U-shaped heating tube will rapidly heat the water in the chamber. The heat indicator light will cycle on and off as the unit maintains the set temperature.
4. **Add Food:** Once the water in the chamber has reached the desired temperature, carefully pour your prepared soups, sauces, or other food items into the stainless steel pots. Place the lids on the pots to retain heat and moisture.
5. **Anti-Dry Burn Protection:** The unit is equipped with an anti-dry burn feature. If the water level in the heating chamber drops too low, the unit will automatically shut off to prevent damage. If this occurs, turn off the unit, unplug it, allow it to cool, refill the water chamber, and press the reset button before resuming operation.
6. **Serving:** Use the spoon slots in the lids for convenient serving.
7. **Draining Water:** After use and once the unit has cooled, place a suitable container under the bottom-mounted drain tap. Open the tap to safely drain the water from the heating chamber. Close the tap once draining is complete.
8. **Power Off:** When finished, turn the temperature control knob to the 'OFF' position and unplug the unit from the power outlet.

UNIFORM WARMING

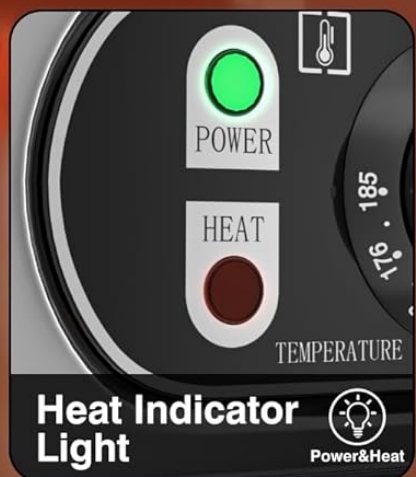
Fast Warming System, Culinary Symphony of Perfection



86-185°F
30°C-85°C



1500W
SUS 304
U- Shaped
Heating Pipe



Heat Indicator
Light



Image: Illustration of the uniform warming system, 1500W U-shaped heating pipe, and temperature control knob with indicator lights.

MAINTENANCE AND CLEANING

Regular cleaning and maintenance will ensure the longevity and optimal performance of your soup warmer.

1. **Always Unplug:** Before cleaning, always ensure the unit is turned off, unplugged, and completely cooled down.
2. **Empty Water:** Drain all water from the heating chamber using the bottom-mounted drain tap.
3. **Clean Soup Pots and Lids:** Remove the stainless steel soup pots and lids. Wash them with warm, soapy water

and a non-abrasive sponge. Rinse thoroughly and dry completely to prevent water spots and mineral buildup. The polished stainless steel interior is designed for easy cleaning and rust resistance.

4. **Clean Main Unit Exterior:** Wipe the exterior of the main unit with a damp cloth and mild detergent. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the stainless steel finish. Dry thoroughly.
5. **Clean Water Chamber:** Periodically clean the interior of the water chamber to remove any mineral deposits or food residue. Use a soft brush or sponge. For stubborn mineral buildup (limescale), a descaling solution or a mixture of water and white vinegar can be used. Follow the descaling product instructions, or for vinegar, fill the chamber with a 1:1 solution of water and white vinegar, let it sit for 30 minutes (do not heat), then drain and rinse thoroughly.
6. **Storage:** Store the clean and dry soup warmer in a cool, dry place when not in use.

EASY TO CLEAN

Upgraded Polished Stainless Steel Bucket

Polished Inner Bucket **VS** Unpolished Inner Bucket



The surface is smooth, not easy to scale and rust



Easy to clean and clean with a light wipe



The surface is rough, easy to get wet, rust and scale



It is difficult to clean and easy to leave food residues

Image: The polished stainless steel inner buckets are designed for easy cleaning and resistance to rust and scale.

TROUBLESHOOTING

If you encounter issues with your soup warmer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Unit does not power on.	No power supply; loose plug; tripped circuit breaker.	Check power outlet, ensure plug is secure, check circuit breaker.
Unit is on but not heating.	Temperature knob set too low; dry burn protection activated; heating element malfunction.	Increase temperature setting. Check water level, refill if low, and press the reset button. If problem persists, contact support.
Food is not warm enough.	Temperature set too low; insufficient water in chamber; lid not properly sealed.	Increase temperature. Ensure water level is adequate. Ensure lids are properly placed.
Water leaks from drain tap.	Drain tap not fully closed.	Ensure the drain tap is securely closed.

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

SPECIFICATIONS

Detailed technical specifications for the PYY Commercial Countertop Soup Warmer, Model PYYTCL07:

Feature	Specification
Model Number	PYYTCL07
Brand	PYY
Capacity	2 x 7.4 Quarts (7 Liters)
Voltage	110-120 Volts
Wattage	1500 Watts
Temperature Range	86°F - 185°F (30°C - 85°C)
Material	Stainless Steel
Product Dimensions (L x W x H)	21.46" x 10.6" x 11.5" (54.5cm x 26.9cm x 29.2cm)
Item Weight	17 Pounds (7.7 kg)
UPC	762347927791

PRODUCT DIMENSION

21*10.6*10 Inch



Image: Product dimensions of the PYY Commercial Countertop Soup Warmer.

WARRANTY AND SUPPORT

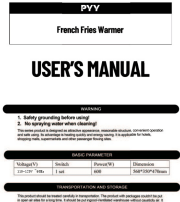




The PYY Commercial Countertop Soup Warmer (Model PYYTCL07) comes with a **one-year warranty** from the date of purchase, covering manufacturing defects under normal use. Please retain your proof of purchase for warranty claims.

For technical support, warranty service, or to inquire about replacement parts, please contact PYY customer service through the retailer where the product was purchased or refer to the contact information provided on the PYY official

website.

When contacting support, please have your model number (PYYTCL07) and purchase date readily available.

Related Documents - PYYTCL07

	<p>PYY Bubble Waffle Maker User Manual</p> <p>Comprehensive user manual for the PYY Bubble Waffle Maker, detailing safety warnings, ingredients, cooking instructions, troubleshooting, and cleaning methods for commercial and home use.</p>
	<p>PYY French Fries Warmer User Manual</p> <p>User manual for the PYY French Fries Warmer, detailing safety precautions, operational approach, and cleaning instructions for commercial food establishments.</p>
	<p>PYY Commercial Waffle Maker User Manual: Operation, Cleaning, and Safety</p> <p>This user manual provides comprehensive instructions for operating, cleaning, and maintaining the PYY Commercial Waffle Maker. It includes safety warnings, troubleshooting tips, a parts list, and a guide to making delicious waffles.</p>
	<p>PYY Electric Conveyor Toaster User Manual</p> <p>User manual for the PYY Electric Conveyor Toaster, providing instructions on operation, cleaning, maintenance, and troubleshooting.</p>
	<p>PYY Commercial Waffle Maker User Manual: Operation, Cleaning, and Troubleshooting</p> <p>Comprehensive user manual for PYY commercial waffle makers. Includes operating instructions, cleaning methods, safety warnings, troubleshooting guide, and technical parameters for various models.</p>
	<p>PYY Pizza Oven Instruction Manual</p> <p>Comprehensive instruction manual for the PYY Pizza Oven, covering operation, cleaning, maintenance, and troubleshooting for optimal pizza baking.</p>