

PYY B0GCDDT5TC

PYY French Fry Warmer Instruction Manual

Model: B0GCDDT5TC

1. INTRODUCTION

This manual provides essential instructions for the safe and efficient operation, setup, and maintenance of your PYY French Fry Warmer. Please read this manual thoroughly before using the appliance and retain it for future reference. This unit is designed for commercial use in environments such as restaurants, buffets, and snack bars to keep fried foods warm and crispy.

2. SAFETY PRECAUTIONS

- Always ensure the unit is placed on a stable, level, and heat-resistant surface.
- Do not immerse the unit or its electrical components in water or other liquids.
- Keep hands and utensils away from the heating element during operation to prevent burns.
- Unplug the unit from the power outlet before cleaning or performing any maintenance.
- Ensure the power supply matches the voltage requirements specified on the product label.
- Do not operate the appliance with a damaged cord or plug. Contact qualified service personnel for repairs.
- This appliance is intended for commercial use only.

3. SETUP AND ASSEMBLY

The PYY French Fry Warmer is designed for quick and easy assembly, typically requiring no additional tools or drilling.

1. **Unpack Components:** Carefully remove all parts from the packaging. Verify that all components are

present: main base, heating lamp assembly, oil-drain board, and oil collection pan.

2. **Assemble Heating Lamp:** Attach the heating lamp assembly to the main base. Ensure it is securely fastened.
3. **Insert Pans:** Place the oil-drain board into the main base, followed by the oil collection pan underneath it. Ensure they are correctly seated for proper oil drainage.



Figure 3.1: Illustration of the easy 1-step installation process, highlighting the slope-designed oil leaking pan and the easy-to-clean oil tray.

Once assembled, position the warmer on a stable countertop, ensuring adequate ventilation around the unit.

4. OPERATING INSTRUCTIONS

The PYY French Fry Warmer utilizes light-source heating technology to maintain food temperature without smoke or odor, ensuring food remains crispy.

1. **Connect Power:** Plug the power cord into a grounded 110V electrical outlet.
2. **Power On:** Locate the independent dual switches on the unit. The unit has separate controls for heating and lighting. Turn on the main power switch.
3. **Adjust Temperature:** Use the temperature control knob to set the desired warming temperature. The unit offers a flexible temperature range of 86°F (30°C) to 185°F (85°C). Adjust according to the type of food (e.g., fries, churros, snacks) and desired holding temperature.
4. **Activate Light (Optional):** If illumination is desired, turn on the separate light switch. The warm-toned light helps maintain food appeal.
5. **Place Food:** Once the unit reaches the set temperature, place freshly cooked fried foods into the oil-drain board. The design allows excess oil to drain into the collection pan below.
6. **Monitor Food:** Periodically check food temperature and quality. Avoid overcrowding the warming area to ensure even heat distribution.
7. **Shut Down:** After use, turn off both the heating and lighting switches, then unplug the unit from the power outlet. Allow the unit to cool completely before cleaning.

UNIFORM HEATING

Consistent Heat for Irresistible Crispy Fried Bites



Figure 4.1: Uniform heating system with thermorable infrared heating tube and adjustable temperature control (86°F-185°F).

SAFETY HEATING

Infrared Heating Design, Smoke-free and Safe

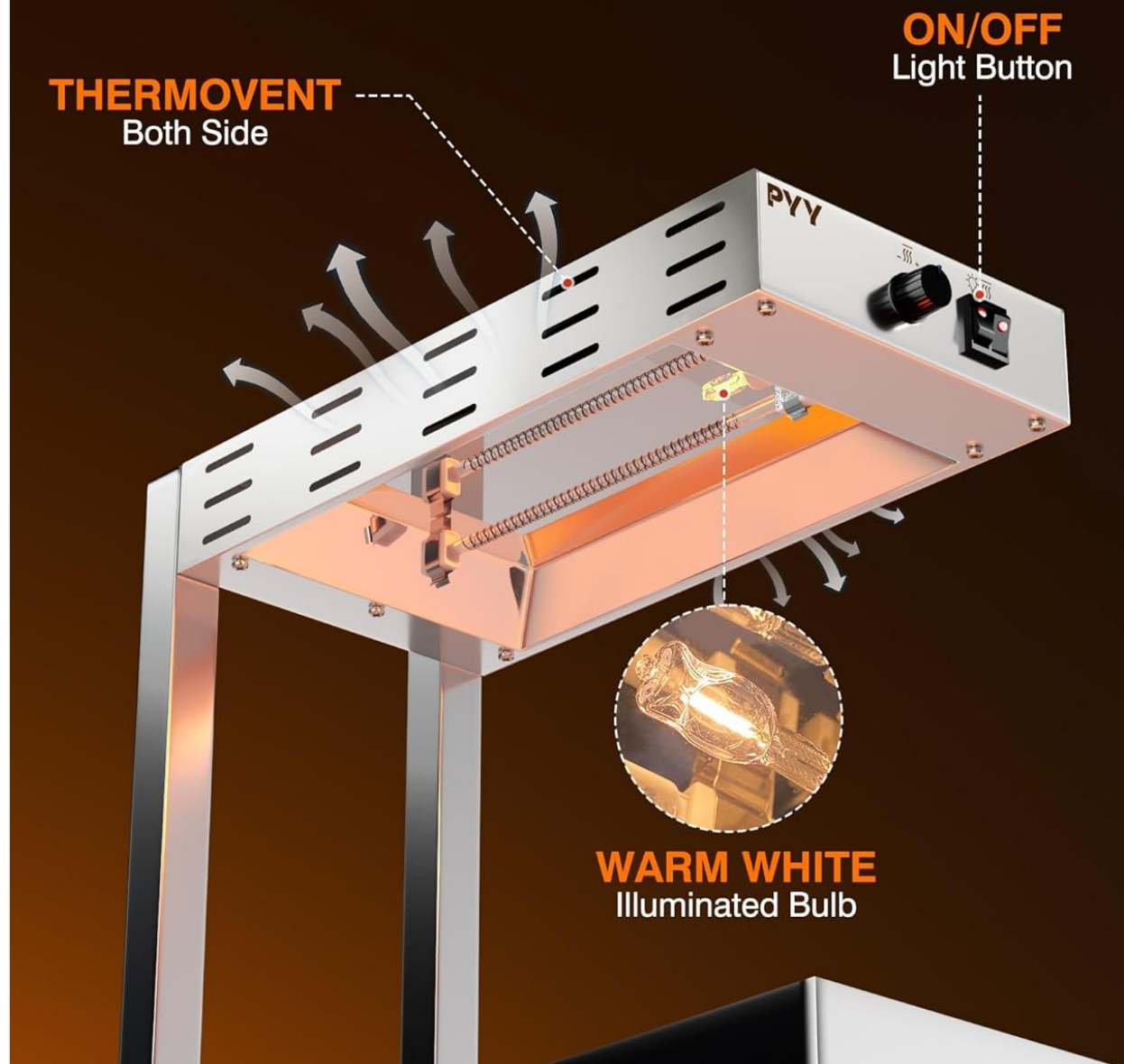


Figure 4.2: Safety heating design with infrared heating and a warm white illuminated bulb, ensuring smoke-free operation.

5. CLEANING AND MAINTENANCE

Regular cleaning is crucial for hygiene and to prolong the life of your PYY French Fry Warmer. The unit features detachable components for easy cleaning.

1. **Disconnect Power:** Always unplug the warmer from the power outlet and allow it to cool completely before cleaning.
2. **Remove Components:** Carefully remove the oil-drain board and the oil collection pan. These components are designed to be easily detached.
3. **Clean Pans:** Wash the oil-drain board and oil collection pan with warm, soapy water. Rinse thoroughly

and dry completely before reassembling. An extra stainless steel oil collection basin is provided for convenience.

4. **Wipe Exterior:** Wipe down the exterior surfaces of the warmer with a damp cloth. For stubborn stains, use a mild, non-abrasive cleaner. Avoid using harsh chemicals or abrasive pads that could damage the stainless steel finish.
5. **Clean Heating Element:** Gently wipe the heating lamp assembly with a dry or slightly damp cloth. Do not spray water directly onto the heating element or electrical components.
6. **Reassemble:** Once all parts are clean and dry, reassemble the oil-drain board and collection pan into the main unit.

Regularly check the power cord for any signs of damage. If damage is found, discontinue use and contact a qualified technician.

6. TROUBLESHOOTING

If you encounter issues with your PYY French Fry Warmer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not power on.	No power supply; power cord not plugged in; switch off.	Ensure the unit is properly plugged into a working outlet. Check that all switches are in the 'ON' position. Check circuit breaker.
Food is not staying warm.	Temperature setting too low; unit overloaded; heating element issue.	Increase the temperature setting. Avoid overloading the warming area. If the issue persists, contact customer support.
Light is not working.	Light switch off; bulb faulty.	Ensure the light switch is in the 'ON' position. If the bulb is faulty, it may need replacement by a qualified technician.
Excessive smoke or odor.	Food residue on heating element; unit malfunction.	Unplug and allow to cool. Clean the heating element area. If smoke persists after cleaning, discontinue use and contact support.

For problems not listed above or if solutions do not resolve the issue, please contact PYY customer support.

7. PRODUCT SPECIFICATIONS

Detailed specifications for the PYY French Fry Warmer, Model B0GCDDT5TC.

Feature	Specification
Model	B0GCDDT5TC
Brand	PYY
Capacity	11 Liters

Feature	Specification
Power Source	Corded Electric
Voltage	110 Volts
Wattage	500 Watts
Temperature Range	86°F - 185°F (30°C - 85°C)
Material	Stainless Steel
Product Dimensions (L x W x H)	18.11" x 12.2" x 23.43"
Item Weight	19.84 Pounds

PRODUCT DIMENSION

14.9(L) x 20.5(W) x 18.1(H) inch

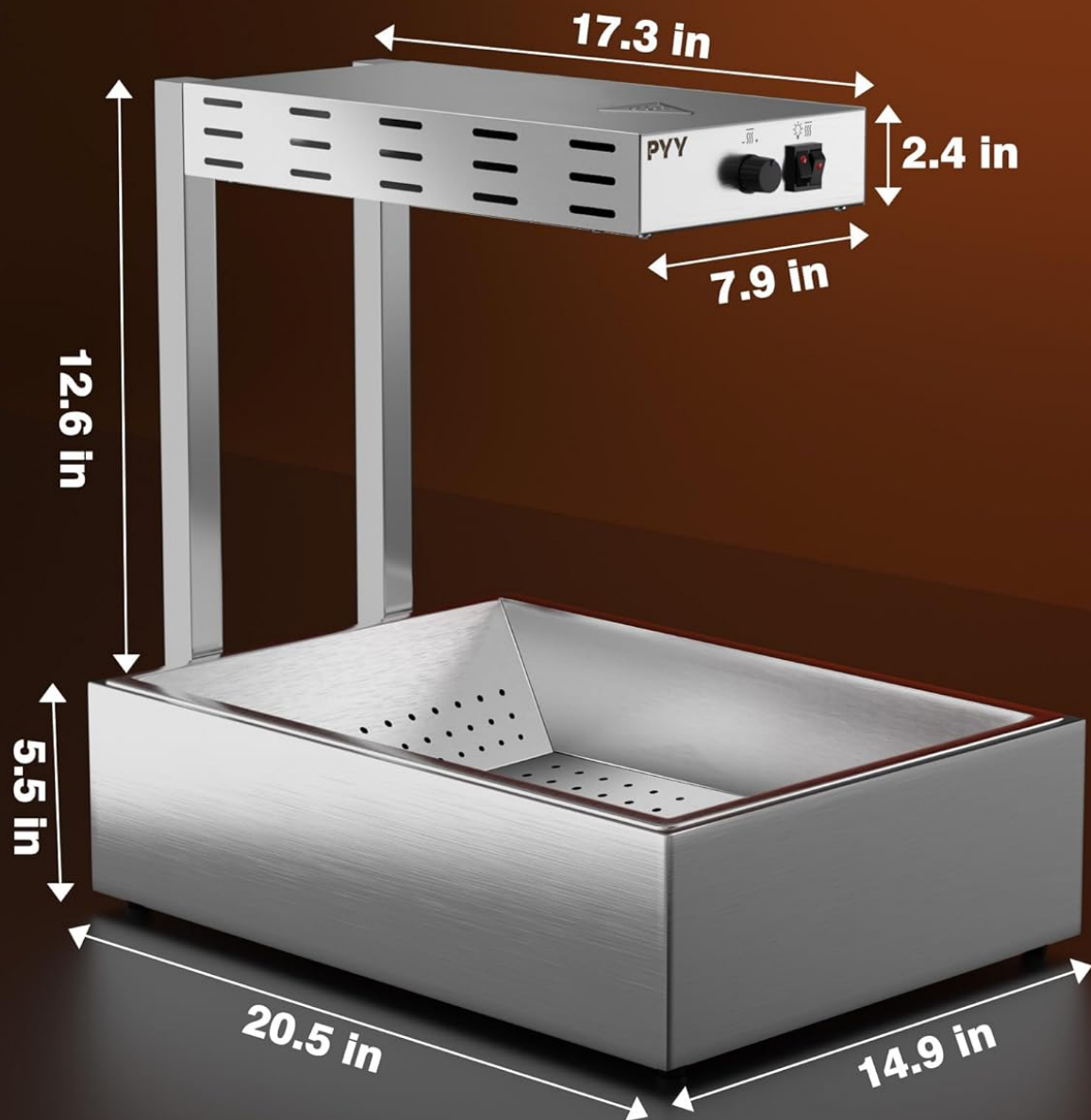


Figure 7.1: Detailed product dimensions of the PYY French Fry Warmer.

8. WARRANTY AND SUPPORT

PYY products are manufactured to high-quality standards. For information regarding warranty coverage, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official PYY website. Please have your model number (B0GCDDT5TC) and purchase date available when contacting support.

