



JUMP  
Multi  
Pan

OPERATION MANUAL



**ERGONOMIC**

**SAFETY**

**EASY TO OPERATE**

**VERSATILE**

**ECONOMICAL**

You know flexibility is a good thing.

# WORK SMARTER

## with combination cooking

By investing in flexibility you can diversify your menu options and create a safe and ergonomic environment in your kitchen.

Waldorf Jump Multi Pans and Convotherm Combi Ovens are the smart combination equipment solution to your catering needs.

### WALDORF JUMP MULTI PAN

- 2x29L or 2x40L pan capacity
- Automatic controls - NO heavy lifting
- Frying, braising, grilling, searing and boiling
- Easy to read large colour touch screen control
- Easy cleaning at end of shift

### WALDORF INDUCTION COOKTOP

- Operator safety with automatic pan detection to switch cooking zone off when pan removed
- Instant heat and cool down
- Easy to use
- Environmentally friendly

### CONVOTHERM EASYTOUCH COMBI OVENS

- 6 - 40 tray capacity options
- Intuitive touch screen control
- Disappearing door - more space to move
- Cook multiple types of products together with NO transfer of flavours
- Roast, steam, bake, fry, overnight cooking and more
- Fully automatic cleaning



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## Multifunctional appliance for simple cooking

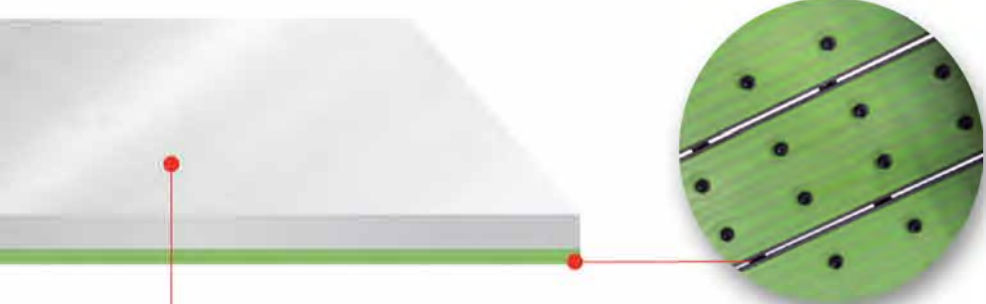
**Versatile**

Grilling, frying, roasting, confitting, sous-vide cooking, intensive and gentle cooking, breading, deep-frying, braising, low-temperature cooking with always precise results

**Flexible**

**Economical**

Easy and quick food preparation

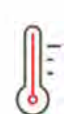


Special stainless steel pan bottom

- scratch proof
- uniform heat transfer
- quick warm-up
- exact temperature
- no burning
- no boiling over
- easy cleaning

JPX 17 - flat printed heating elements

- ensure an even temperature distribution over the entire surface
- maximum performance with highest accuracy



Temperature range from 30 to 250 °C



Pan bottom preheating from the operating temperature to 180 °C in 4 minutes



Liquid level marking



Shower with automatic roll-up



Release of excess steam



Automatic water filling



Water drainage from the pan bottom



Multi-point core temperature probe

10-inch Touch screen

Electromechanical pan tilting

Socket 230 V/16 A + USB socket



## Overview of the JUMP models



JUMP 101 DS

JUMP 101 D

JUMP 101  
JUMP 101 F

JUMP 101 P  
JUMP 101 FP

JUMP 151  
JUMP 151 F

JUMP 151 P  
JUMP 151 FP

JUMP 201  
JUMP 201 F  
JUMP 251

MODEL	JUMP 101 DS	JUMP 101 D	JUMP 101	JUMP 101 F	JUMP 101 P	JUMP 101 FP	JUMP 151	JUMP 151 F	JUMP 151 P	JUMP 151 FP	JUMP 201	JUMP 201 F	JUMP 251
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### Basic information

Load capacity	2 x 29 liters	2 x 40 liters	100 liters	75 liters	100 liters	75 liters	150 liters	110 liters	150 liters	110 liters	200 liters	150 liters	250 liters
Pressure cooking	x	x	x	x			x	x			x	x	x
Pressure	x	x	x	x	0,48 bar	0,48 bar	x	x	0,48 bar	0,48 bar	x	x	x
GN capacity	2 x GN 1/1	2 x GN 1/1	2 x GN 1/1	2 x GN 1/1	2xGN 1/1	2 x GN 1/1	3xGN1/1	3 x GN 1/1	3 x GN 1/1	3 x GN 1/1	4 x GN 1/1	4 x GN 1/1	4 x GN 1/1
Pan depth	170 mm	220mm	280mm	220 mm	280mm	220mm	280mm	220mm	280mm	220mm	280mm	220mm	340 mm
Usable pan surface	2 x 20 dm <sup>2</sup>	2 x 22 dm <sup>2</sup>	43 dm <sup>2</sup>	43 dm <sup>2</sup>	43 dm <sup>2</sup>	43dm <sup>2</sup>	63 dm <sup>2</sup>	63 dm <sup>2</sup>	63 dm <sup>2</sup>	63 dm <sup>2</sup>	83 dm <sup>2</sup>	83 dm <sup>2</sup>	83 dm <sup>2</sup>

### Overall dimensions

Length	1280 mm	1546 mm	1350 mm	1350 mm	1350 mm	1350 mm	1707 mm	1707 mm	1707 mm	1707 mm	2065 mm	2065 mm	2065 mm
Width	850mm	850mm	850mm	850 mm	950mm	950mm	850mm	850mm	950mm	950mm	850mm	850mm	850 mm
Height	500mm	1030 mm	1030 mm	1030 mm	1044 mm	1044 mm	1030 mm	1030 mm	1044 mm	1044 mm	1030 mm	1030 mm	1030 mm

### Connection

Total power input	23.3kw	23.3kw	25.5kw	25.5kw	25.5kw	25.5kw	38.3kw	38.3kw	38.3kw	38.3kw	51.0kw	51.0kw	51.0kw
Protection	3x32 A	3x32 A	3x32 A	3x32 A	3x32 A	3x32 A	3x50 A	3x50 A	3x50 A	3x50 A	3x63 A	3x63 A	3 x 63A
Cold water inlet	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4	R3/4	R3/4	R 3/4	R 3/4	R 3/4	R 3/4
Water drain	DN-50	DN- 50	DN- 50	DN -50	DN-50	DN-50	DN- 50	DN-50	DN -50	DN-50	DN- 50	DN- 50	DN- 50



## Advantages of our products

### OUR UNIQUE TECHNOLOGY

- cost-saving
- time-saving
- environmentally friendly



### ENERGY SAVING

- Save energy when cooking, roasting as well as during other types of food preparation.



### WATER SAVING

- Automatic water filling system.



### TIME SAVING

- Prepare your dishes more effectively and several times faster.



### HIGHER QUALITY OF DISHES

- Prepare your dishes in the highest quality! You can do it easily with our technology.



### EASY MAINTENANCE

- The operation and maintenance of our appliances are very easy and convenient.



### HIGH DEGREE OF SAFETY

- Our systems meet strict occupational safety standards.



### EASY HANDLING

- Enjoy the simple operation via a large colour touch screen.



### CONTROL PANEL

- digital support
- recipes management
- always the same results

- User-friendly colour touch screen
- Different languages
- Cooking procedures
- Exact temperature measurement with sensors
- Technical data and service information
- Displaying of information messages

- Memory for 350 cooking programs, each with 20 steps, possibility of saving your own programs
- Displaying of the cooking progress on the display

## What makes us unique?



### DESIGN OF THE APPLIANCE

- Material: AISI 304, min. material thickness: 3 mm
- Pan material: AISI 316
- Lid movement through safety control for accident prevention
- Central water supply, drainage and electricity connection from the wall or floor



### TECHNOLOGY

- Patented pressure release system without any direct water consumption.
- Special bottom for even temperature distribution over the entire surface.
- JPX 17 – Full-surface heating with printed heating elements.
- Specially insulated pan for low power consumption.
- Maintenance access from the front and the top of the appliance.
- The control panel can be placed on the left or the right according to the customer requirements.
- Separate water and power lines for safe operation.
- Patented safety sensor for detecting the hanging of the basket arm.
- Automatic basket lifting driven by a separate motor, which can also be used with the lid closed.
- Excess steam release through the opening in the middle of the lid.
- Models for installation on classic plinths as well as on CNS plinths.
- Module for hygienic connection of two appliances.



### STANDARD EQUIPMENT

- Automatic water filling
- Double-speed electromechanical pan lifting
- Multipoint core temperature probe
- Integrated shower with automatic roll-up
- Liquid level marking
- USB socket for data storage
- HACCP hazard analysis and critical control points
- Internet connection



## Accessories



**BATTERY-POWERED LIFTING TROLLEY**

- Mobile use without fixed mains connection
- easy handling when emptying the pan
- safety handle
- safety locking of the power cord
- easy removal of the GN containers
- hygienic castors with lock
- dimensions: 600 x 780 x 990 mm
- weight: 55 kg
- load capacity: 40 kg



**OIL FILTER TROLLEY**

- Safe oil filtering
- removable and washable filter
- safety locking of the power cord
- safety handle
- hygienic castors with lock
- swivel spout
- dimensions: 625 x 625 x 1 150 mm
- weight: 65 kg
- load capacity: 50 l



**TRANSPORT TROLLEY FOR COOKING AND FRYING BASKETS**

- Easy and safe storage, transport and dripping of the containers
- removable drip tray for easy maintenance
- hygienic castors with lock
- safe handling
- dimensions: 600 x 860 x 1 600 mm
- weight: 25 kg
- load capacity: 6 baskets

### OTHER ACCESSORIES



- Cooking basket
- Frying basket
- Small baskets for a la carte dishes
- Spatula with handle
- Spatula without handle
- Arm for automatic basket lifting
- Grid 1/1 for LT-cooking
- Drain strainer
- Spaetzle sieve

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## **1 USER MANUAL**

This device is a machine within the meaning of the Machinery Directive 2006/42/EC. The manual instructs the user on safe operation that corresponds to the intended purpose and contains important information about a safe, professional and economic operation of the device. Follow these instructions before you start to operate the device.

The illustrations of the products may slightly differ, depending on the type of design. The manual includes the operating instructions for the controls.

By following this manual, you can avoid danger, improve and speed up the work with the device, reduce repair costs and downtime and increase reliability and durability of the device.

This user manual is an essential part of the device and must be available to the operator at any time for possible inspection. Before the operating personnel uses the device, they must be acquainted with this manual.

### **1.1 Hazard symbols**



**General warning**



**Fire risk**



**Risk of burning or scalding**



**Risk of accident**



**Risk of explosion**



**Important user instructions**



Control button – indication of critical fault = STOP cooking



Control button – alert indication = cooking ALLOWED

## 1.2 Data plate



The data plate contains the most important information about the device. The plate is situated on the inner side of the right support. Another plate is situated on the inner bottom side of the sliding electrical block.

## 1.3 Modification of the device

The MKH multifunction device is delivered in the following modifications:

MKH 101 D	2 x GN 1/1	two pans x 40 litres,	pan depth 220 mm
MKH 101	2 x GN 1/1	100 litres,	pan depth 280 mm
MKH 101 F	2 x GN 1/1	pan 75 litres,	pan depth 220 mm
MKH 101 P	2 x GN 1/1	pan 100 litres,	pan depth 280 mm, pressure
MKH 101 FP	2 x GN 1/1	pan 75 litres,	pan depth 220 mm, pressure
MKH 151	3 x GN 1/1	pan 150 litres,	pan depth 280 mm
MKH 151 F	3 x GN 1/1	pan 110 litres,	pan depth 220 mm
MKH 151 P	3 x GN 1/1	pan 150 litres,	pan depth 280 mm, pressure
MKH 151 FP	3 x GN 1/1	pan 110 litres,	pan depth 220 mm, pressure
MKH 201	4 x GN 1/1	pan 200 litres,	pan depth 280 mm
MKH 201 F	4 x GN 1/1	pan 150 litres,	pan depth 220 mm

## 1.4 EC declaration of conformity



### EC DECLARATION OF CONFORMITY

**Manufacturer:** JIPA CZ s.r.o.

U Stadionu 138; 503 03 Smiřice; Czech Republic

**Product:** Multifunction Pan

**Type / Model:** MKH 101D, MKH 101DS, MKH 101, MKH 101F, MKH 101P,  
MKH 101FP, MKH 151, MKH 151F, MKH 151P, MKH 151 FP,  
MKH 201, MKH 201F

**Product Description:** Equipment for thermal treatment of food in catering operations

**The manufacturer declares it is solely responsible for ensuring that the aforementioned devices comply, under normal conditions of use specified by the manufacturer, with the provisions of the below-mentioned legal regulations:**

Directive 2006/42/EC (Government Decree No 176/2008) – Machinery  
Directive 2014/30/EU (Government Decree No 117/2016) – EMC  
Directive 2014/35/EU (Government Decree No 118/2016) – Low Voltage

**Harmonised standards applied:**

ČSN EN ISO 12100:2011  
ČSN EN 60335-1 ed.3:2012  
ČSN EN 60335-2-39 ed.3:2003+A1:2005+A2:2009  
ČSN EN 55011 ed.3:2010, ČSN EN 55014-2 ed.2:2015  
ČSN EN ISO 14159

TÜV SÜD Czech s.r.o. carried out certification of the concerned product and issued a type certificate reg. no. 10.649.266, revision 1 of 22.01.2018.

This declaration becomes invalid if any changes are made that have not been unauthorized by us.

In Smiřice 8. 12. 2017

Name, surname, function and signature of the person authorized to prepare the declaration on behalf of the manufacturer:

Jiří Pavlík, Managing Director

## 2 DEVICE DESCRIPTION

### 2.1 Purpose

MKH multifunction device may only be used for commercial cooking in catering services. The device offers all kinds of heat treatment of food, such as boiling, frying, stewing, grilling, roasting and low-temperature overnight treatment. Modification with pressure equipment is used for pressure cooking.

### 2.2 Intended use

The device may be used only together with suitable cooking accessories. The device is not intended for household use.

Any extensions and modifications without prior permission of the manufacturer are forbidden.

### 2.3 Predictable incorrect use

Following usage is strictly forbidden:

- Drying or curing of any objects or materials
- Storing food
- Heating any chemicals

### 2.4 Guarantee

The users of the device and any operating personnel must follow all instructions given in this manual.

They also have to comply with all local regulations for work safety, health and fire protection.

The JIPA CZ s.r.o. company is not liable for damages resulting from non-compliance with the instructions given in the manual, from maintenance, repair or use that is not consistent with the intended purpose.

In such cases, the manufacturer's warranty and the safety of the device are not guaranteed.

Use original spare parts only. The JIPA CZ s.r.o company is not liable for damages caused by the use of non-original spare parts.



#### **IMPORTANT USER INSTRUCTION:**

Installation, commissioning and service work may be only carried out by employees of sales and service partners that were trained and authorized by the manufacturer.

## 2.5 Technical data

model		MKH 101 D	MKH 101	MKH 101 F	MKH 101 P	MKH 101 FP
capacity GN 1/1		2	2	2	2	2
bottom dimension	mm	2x375x580	713x580	713x580	713x580	713x580
useful area	dm <sup>2</sup>	2x22	43	43	43	43
pan depth	mm	220	280	220	280	220
pan volume according DIN 18857	l	2x40	100	75	100	75
pressure	bar	-	-	-	0,48	0,48
voltage	V	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V
short circuit protection	A	3x50	3x50	3x50	3x50	3x50
installed supplied capacity	kW	25	27,5	27,5	27,5	27,5
temperature range	°C	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250
Width	mm	1546	1350	1350	1350	1350
depth	mm	850	850	850	950	950
height	mm	1030	1030	1030	1030	1030
temperature of environment	°C	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35
weight	kg	475	460	460	570	570
cold water supply	"	3/4	3/4	3/4	3/4	3/4
water supply pressure	kPa	200-600	200-600	200-600	200-600	200-600
disposal	mm	DN 50	DN 50	DN 50	DN 50	DN 50

model		MKH 151	MKH 151 F	MKH 151 P	MKH 151 FP	MKH 201	MKH 201 F
capacity GN 1/1		3	3	3	3	4	4
bottom dimension	mm	1071x580	1071x580	1071x580	1071x580	1429x580	1429x580
useful area	dm <sup>2</sup>	63	63	63	63	83	83
pan depth	mm	280	220	280	220	280	220
pan volume according DIN 18857	l	150	110	150	110	200	150
pressure	bar	-	-	0,48	0,48	-	-
voltage	V	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V
short circuit protection	A	3x80	3x80	3x80	3x80	3x100	3x100
installed supplied capacity	kW	44	44	44	44	58	58
temperature range	°C	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250
Width	mm	1707	1707	1707	1707	2065	2065
depth	mm	850	850	950	950	850	850
height	mm	1030	1030	1030	1030	1030	1030
temperature of environment	°C	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35
weight	kg	560	560	710	710	660	660
cold water supply	"	3/4	3/4	3/4	3/4	3/4	3/4
water supply pressure	kPa	200-600	200-600	200-600	200-600	200-600	200-600
disposal	mm	DN 50	DN 50	DN 50	DN 50	DN 50	DN 50

## 2.6 Safe operation

MKH devices are manufactured according to current technical knowledge. Before they leave the production facility, they undergo a careful final inspection. Despite all possible safety measures, unprofessional treatment can cause danger or serious damage to health of operating personnel or other persons or damage to property.

The manufacturer of MKH devices is not liable for damage to health, property or environment caused by incorrect use of the device by untrained personnel, contrary to the manual for use and maintenance and contrary to relevant safety regulations.

The MKH devices must not be operated by children or persons with physical, mental or sensory disabilities. The device must not be operated by persons under the influence of alcohol and other drugs.

Before the operating personnel starts to work with the device, they must be acquainted with the manual and must follow relevant instructions.

### 2.6.1 Safety advice / residual risks



Observe the general applicable occupational health, safety and fire protection regulations when working on the device.



Fire hazard

To not attach any foils, papers, stickers etc. to the device.  
Remove all foils from the device prior to commissioning.  
Do not use the device to dry or cure any objects or materials.  
Do not store food supplies in the device.  
Do not heat any alcoholic, flammable or explosive materials.



Risk of scalding or burn

Wear suitable gloves when working with the baskets, basket arm or hot food.  
Do not touch the probe for temperature measurement with bare hands and always place it into the holder after use.  
Take extra care while emptying liquids by lowering the pan.  
Allow the device to cool sufficiently before cleaning it.  
Before filling the frying oil, dry the pan and remove any residual water from the groove of the cover seal.  
Before frying remove ice pieces from the frozen semi-finished products and dry wet products.  
Never exceed the maximum filling level.  
Do not touch or lean over the excess steam outlet.  
Keep away from the device. Hot steam escapes when the cover is opened.



**Risk of injury**

Risk of bruising by the pan cover. Before closing the cover to the end position by the closing button, make sure that neither you nor another person has hands in the gap between the pan and the cover.



**Risk of explosion**

Before the start of frying, remove any liquid (water) from the groove of the cover seal.

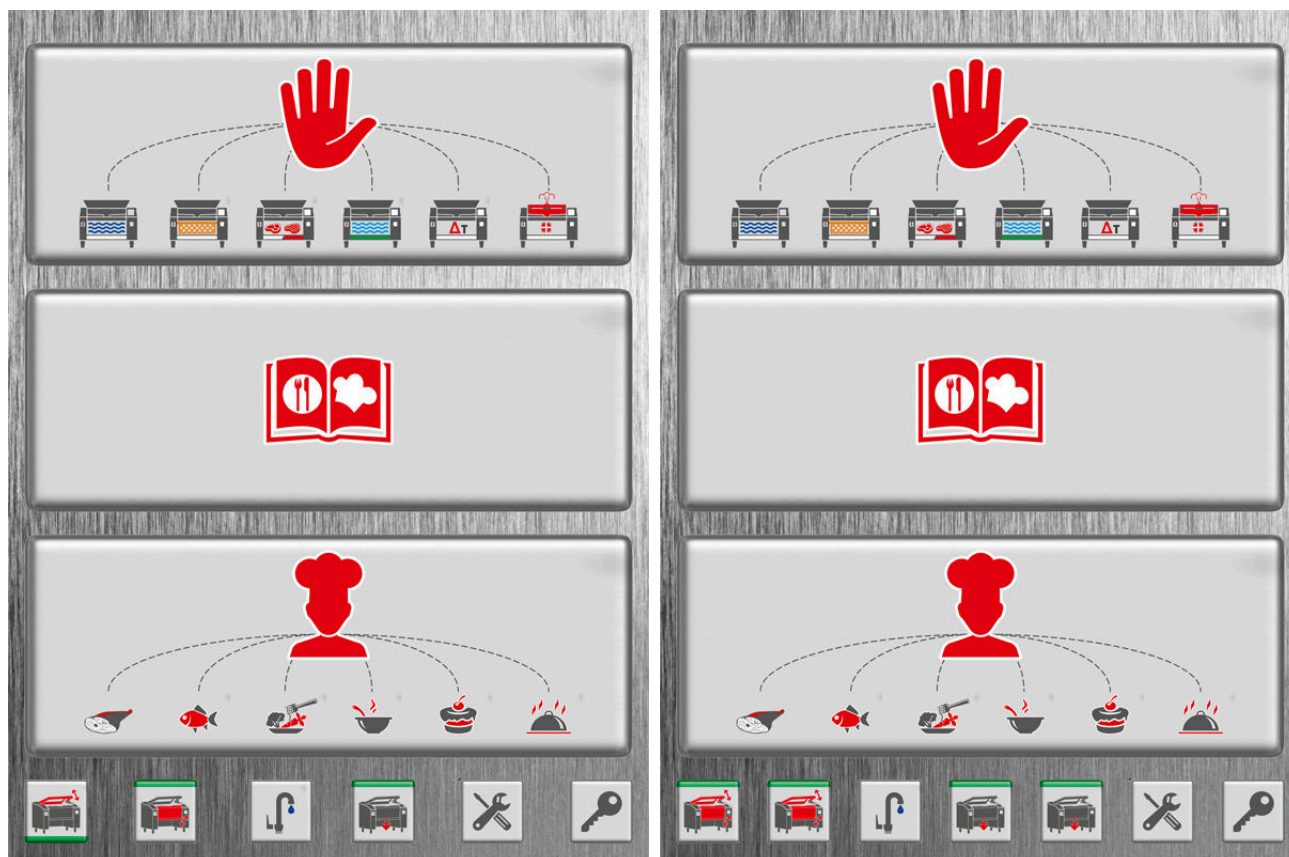
Never extinguish burning or hot oil with water.

Never put water in the oil.

### 3 CONTROL SYSTEM OF THE MULTIFUNCTION DEVICE

#### 3.1 Start screen

When you start the device, the start screen of the system appears.



device with one pan

device with two pans

In the upper third of the screen, you can click on the hand icon to switch to the manual cooking screen. By clicking on the appropriate pan icon under the hand icon, you can switch directly to the selected mode of frying, roasting etc.

In the middle third of the screen, you can click on the book icon to switch to the screen of your company recipe book.

In the lower third of the screen, you can click on the chef icon to switch to the screen showing the chef's own recipe book. By clicking on the appropriate meal icon under the chef icon, you can switch directly to the chosen type of meal – fish, side dish etc.

In the bottom line, there are icons (buttons) to control the individual parts of the multifunction device. Only one part of the device can be controlled at a time, for example unloading the pan, opening the lid, filling in water or movement of the baskets.

Next to the control buttons, there is the button to open the screen for setting the device.

At the bottom right, there is the display lock that is shown also on the cooking screen.



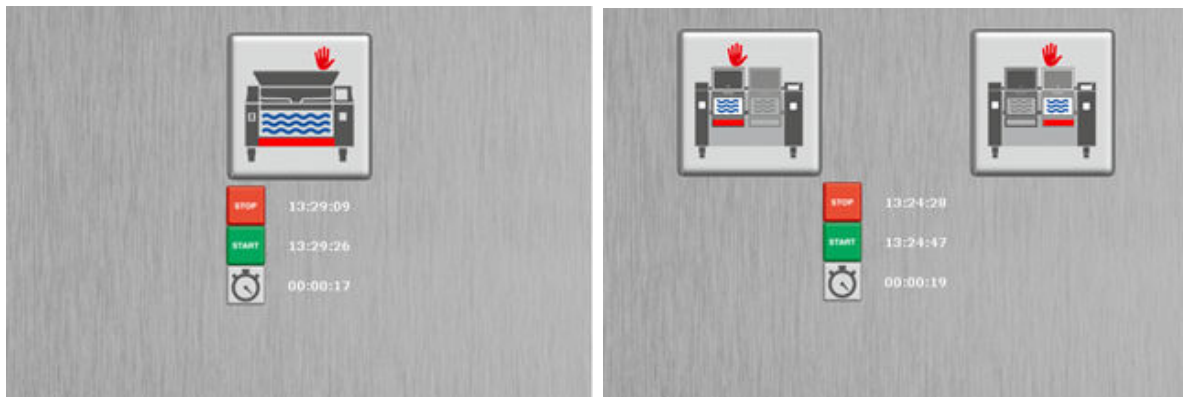


If you want to lock the display, press and hold the lock button



and confirm it by pressing the button that pops up above the lock button. You cannot change the parameters and control the device while the display is locked. The display is unlocked in the same way.

In case of a power failure and subsequent power recovery, the set parameters and the cooking state will be maintained after the restart to prevent degradation of the food. In such a case, after restarting the power, the start screen will appear with the cooking mode displayed at the top. Below the cooking mode, the power failure time, the power recovery time and blackout length are displayed.



device with one pan

device with two pans

Clicking on the pan icon with the mode opens the cooking screen with set parameters.

### 3.2 Cover control



Risk of injury

Risk of bruising by the pan cover. Before closing the cover to the end position by the closing button, make sure that neither you nor another person has hands in the gap between the pan and the cover.




Do not leave the cover closed during breaks (such as overnight or over the weekend).



#### 3.2.1 Conditions for the cover control

You can control the cover, if:

- the pan is in the upper end position




- the basket mode is off , or in case of basketed mode on – if the baskets are in the lower end position.


- water is closed 
- if the pressure-cooking option is switched on, the temperature in the device has fallen under the set value for unlocking the cover and the device is unlocked in the end position 



### **3.2.2 Cover control panel**


To close and open the cover, use the cover control panel. You can get to the cover control panel by pressing the cover button .



 cover is fully open (in the upper end position)


 cover is fully closed (in the lower end position)

  buttons to move the cover up and down

 button to confirm closing the cover down



For safety reasons, the cover closing process is stopped in the position when the cover is closed before the end position to prevent an accident or damage of the cover. The cover can be fully closed after inspection of the space between the

cover and the pan by pressing and holding the button to confirm closing , this button appears when the cover stops.

## **3.3 Pan tilting control**




Risk of scalding or burns  
Be very careful while emptying liquids by tilting the pan.

### **3.3.1 Conditions for pan control**

The pan button appears after following conditions are met:

- cooking is off (valid only for the device with one pan, since in the device with

two pans it is necessary to display this button to open the cover panel and control the cover)

- the basket mode is off  (device with one pan) or the basket is in the lower position in the basket mode (device with two pans)
- cover of the relevant pan is in the upper end position

### **3.3.2 Pan control panel**


Pan tilting is done by the pan control panel that appears if you press the pan button




pan is in the upper end position;



pan is in the lower end position


When operating the pan from the cooking screen, the pan moves slowly ,

operating the pan from the start screen, the pan moves quickly .



buttons to move the pan up or down

If the pan is not leveled in the upper end position, a warning  is displayed in the

middle of the screen when the cooking start button  is pressed and cooking does not start.

## **3.4 Water and shower control**



Before the first use and after breaks (for example overnight or over the weekend), it is always necessary to flush the water filling system and the hand shower to prevent bacterial contamination. Flush it for 1 minute with a stream of water and then drain the water.

### **3.4.1 Conditions to control water**



The water button appears after the following conditions are met:



- deep frying mode is not selected
- the temperature of the plate to block the water filling is not exceeded


### 3.4.2 Water control panel


Water filling is done by the water control panel that appears if you press the water


button . If the frying mode  is changed after the panel is displayed, the panel will be hidden.





 water filling


 button for manual start of water filling. In the device with two pans, the start buttons are interlocked so that only one pan can be filled at a time. When one of the water valves is opened, the start button on the other pan disappears.

 button to stop the water filling


 display with the required amount of water before filling

 display with the required and remaining amount of water during filling

 display without the required amount of water and actually filled amount of water during filling

 switch to the window where any amount of water can be set

 button for quick setting of the required amount of water, e.g. 10 liters

 button to close the water control panel

After filling the required amount of water, the water control panel closes.

### 3.4.3 Shower control

The water supply for the hand shower is always open when the pan is switched on,

with the exception of deep frying , when its opening is blocked.



If the shower hose is damaged, the water supply can be stopped by pressing this

icon  on the screen.

## 3.5 Stopper control



### 3.5.1 Conditions for stopper control

The stopper opens when the following conditions are met:

- deep frying mode is not selected 
- cooking is not on
- the pan is in the upper end position  or the pan tilt pulse is on with the stopper open
- the temperature in the pan to block stopper opening is not exceeded

### 3.5.2 Opening/closing the stopper

Opening of the stopper must be confirmed by pressing and holding the stopper



button  and then confirming the opening , that appears above the stopper button. To close the stopper, press shortly the stopper button.

### 3.5.3 Pan tilt pulse when the stopper is open

The pan tilt pulse when the stopper is open helps to empty the pan during pan cleaning. The pulse can be activated when the stopper is open by pressing the pan

button .

With the stopper open, the pan is leveled by pressing the button to close the stopper

 or by pressing the pan button .

## 3.6 Basket control



Risk of scalding or burns  
Wear suitable protective gloves when handling the basket or basket arm.

The baskets can be controlled if original basket lifts and basket arm are fitted.

### **3.6.1 Conditions for basket control**

Basket control is available in the cooking, deep frying, gentle cooking and delta T modes.

### **3.6.2 Basket control panel**

The baskets are extended and retracted back by the basket control panel that

appears after the basket button is pressed . The control panels for pan, cover and water must not be opened, otherwise the basket control panel does not open.



baskets are out and up (in the upper end position)



baskets are in and down (in the lower end position)



button to extend and retract the baskets



button to close the basket control panel

### **3.6.3 Automatic extension of the baskets**


The baskets are automatically extended when the set time or probe temperature are achieved. For automatic extension, the cover must be opened in the end position



When the baskets are extended after the set time or set probe temperature are achieved, the heating does not switch off.

### **3.6.4 Basket mode - switch on and switch off**

Insertion of the mechanical device to suspend the baskets can be installed only if the cover is open and the pan levelled. After this insertion, the work with the multifunction device is done in the so called „basket mode“. The basket mode is shown under the

basket button . This mode limits the control of the cover and pan and prevents resetting the required time after the time has elapsed.



The control panel shows shortly the basket mode alert

The basket mode switches off after the mechanical device for suspension of the baskets is removed.

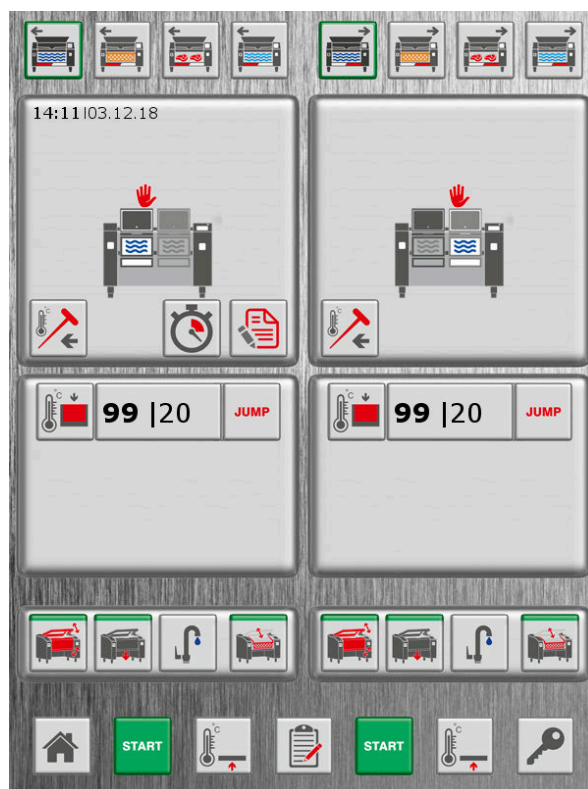
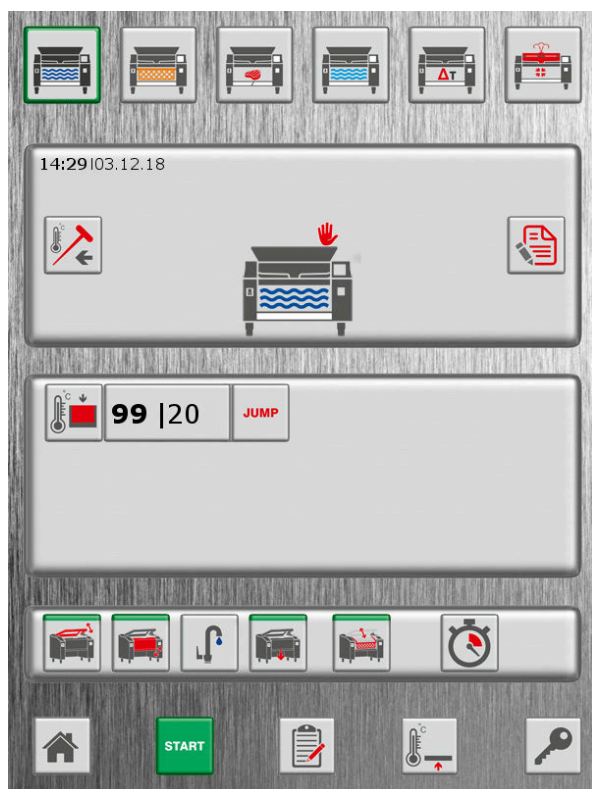


The arm suspending the baskets can be removed only when baskets are extended.

## 4 MANUAL COOKING

### Manual cooking screen

After the multifunction device has been switched on, the start screen appears. In the upper third of the screen, it is possible to switch to the manual cooking mode by clicking on the hand icon.









The manual cooking screen is divided into the following parts (from top to bottom):

- cooking mode buttons (6 buttons in the upper part of the screen in case of the device with one pan; 2x4 buttons in case of the device with two pans)
- panel with information about cooking, selected cooking type and recipe programming control
- panel with required and measured values (temperature, time, pressure)

## User Manual JUMP

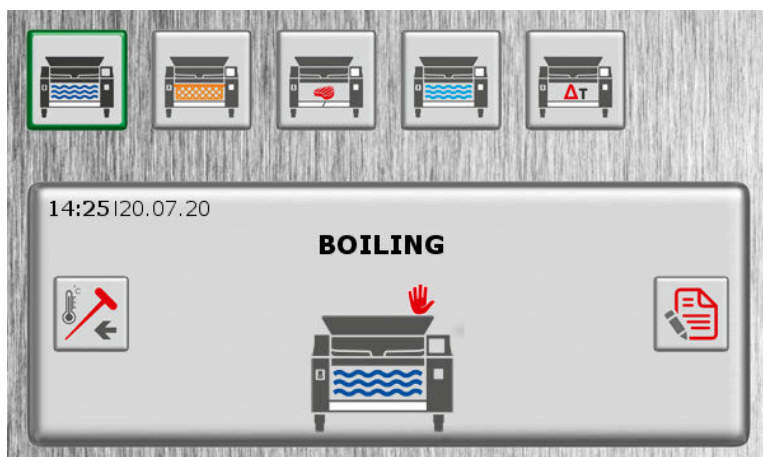
- panel to control the cover, pan, water, stopper, baskets, delayed start and HOLD mode
- buttons to switch the screens, to switch on cooking or preheating, to lock the display

In the upper part of the cooking screen, the following cooking modes can be selected:

- |                       |  |
|-----------------------|--|
| Boiling mode          |   |
| Deep frying mode      |   |
| Frying mode           |   |
| Gentle cooking mode   |    |
| Delta T mode          |  (only in device with one pan)                      |
| Pressure cooking mode |  (only in device with one pan and pressure cooking) |

## Panel with cooking information

The panel with cooking information always shows:



- Icon of the selected mode with the relevant pictures





manual cooking,



cooking according to chef recipe list,



cooking according to company recipe list,



recipe programming.

- Date and time of the system 14:02|03.10.17 .
- Name of cooking mode or name of the recipe - in case of cooking according to a recipe and in programming mode **RED MEATS/DAY COOKING**
- In case of cooking according to a recipe and in programming mode, there is the number of the actual step and total number of steps shown in the upper right corner 01|02 .
- In cooking, deep frying and gentle cooking modes (with the exception of regulation according the bottom), there is a button to control the temperature



according to probe temperature

## Setting the requested values

### Cooking temperature

To set a new value of the required temperature, press shortly the temperature button



. The panel to set the requested temperature appears.



The displayed MAX and MIN values determine the interval in which the value can be entered. If you choose a value outside this interval, the maximum or minimum possible value is chosen. The set value appears in the upper filed.

The chosen type of temperature is shown in the upper right-hand corner:



pan temperature,



plate temperature,



probe temperature,



Delta T,



preheating temperature,





temperature of regulation according to the

bottom,  temperature of keeping food at the set temperature

While entering the chosen temperature or time, the value of cooking temperature is temporarily hidden.


## User Manual JUMP

Cooking temperature display:

If the heating is on, the cooking temperature is shown in green  **200 | 78°C**, otherwise in black  **100 | 20°C**.

### Button for preheating



The button for preheating  is displayed in following modes:



Cooking, deep frying, stir frying and gentle cooking. If the preheating is on, the button turns green .

When the desired preheating temperature is reached, there is an acoustic signal. If preheating is switched on in a moment when the preheating temperature has already been reached, there is an acoustic signal when the preheating button is pressed.

### Cooking time


Cooking time and the temperature of injection probe are the conditions to be met to stop the cooking process. It means, if one of these two conditions is met, the cooking is stopped and there is an acoustic signal.

If the heating is on, the letters on the time display are green  **00:05 | 00:04**, otherwise they are black  **00:00 | 00:00**.

To set a new value of requested time, press shortly the time icon  or delayed start icon . After pressing, the panel to set the requested time appears.





HH:MM means hours and minutes, MM:SS means minutes and seconds to be set in the activated basket mode. The set time is displayed in the upper corner. By pressing

this button  you select unlimited time, it means the heating is on without any time limit until it is switched off by the operating personnel. The time can be set in two different ways: either by entering the full time or by entering minutes and hours separately. In case of entering the full time, if you write 123, the time 01:23 will be displayed. To set hours and minutes separately, press hours or minutes in the upper panel. The corresponding value turns green and can be set by the numeric keypad.


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The same way you can click on the other value and set it.

In the top right-hand corner is the type of time that has to be set:

-  cooking time
-  time of delayed start of cooking

When you are entering the desired temperature or time, the time value is temporarily hidden.

You can reset the elapsed time when you stop cooking by pressing  or by going to the start screen of the system. When the desired cooking time has elapsed, it is automatically reset.

If the basket mode is selected , you have to enter the required time in minutes and seconds MM:SS, in other cases you set the required time in hours and minutes HH:MM. The type of entered time is always displayed when the value is entered, in case of basket mode, the MM:SS signal is displayed also in the field of the required time.

### **Temperature of injection probe**

The injection probe can be used in case of cooking according to core temperature





, or for probe regulation of the liquid temperature




Cooking time and the temperature of injection probe are the conditions to be met to stop the cooking process. It means, if one of these two conditions is met, the cooking is stopped and there is an acoustic signal. If the required probe temperature is reached, the probe is automatically reset. The actual temperature of injection probe shows the minimum value of all sensors on the injection probe.

If heating is on, the core temperature is shown in green letters  60 | 24°C ,

otherwise it is black  0 | 0°C . When you are entering the desired temperature or time, the time value is temporarily hidden.

If the button of liquid temperature regulation according to probe  is active, the probe has to be fully immersed in the liquid, the temperature of the injection probe is not shown and the probe for cooking according to core temperature cannot be used

at the same time. In this case, the core temperature button  is not shown.

## 4.1 Cooking modes

### 4.1.1 Boiling



Risk of scalding or burns

Wear suitable protective gloves when handling the basket, basket arm or hot food.

Do not touch the probe for temperature measuring by bare hand and always place it in appropriate holder after use.

Be very careful while emptying liquids by tilting the pan

Never exceed the maximum filling level.

Do not touch or lean over the excess steam outlet.

Keep away from the device. Hot steam escapes when the cover is opened.

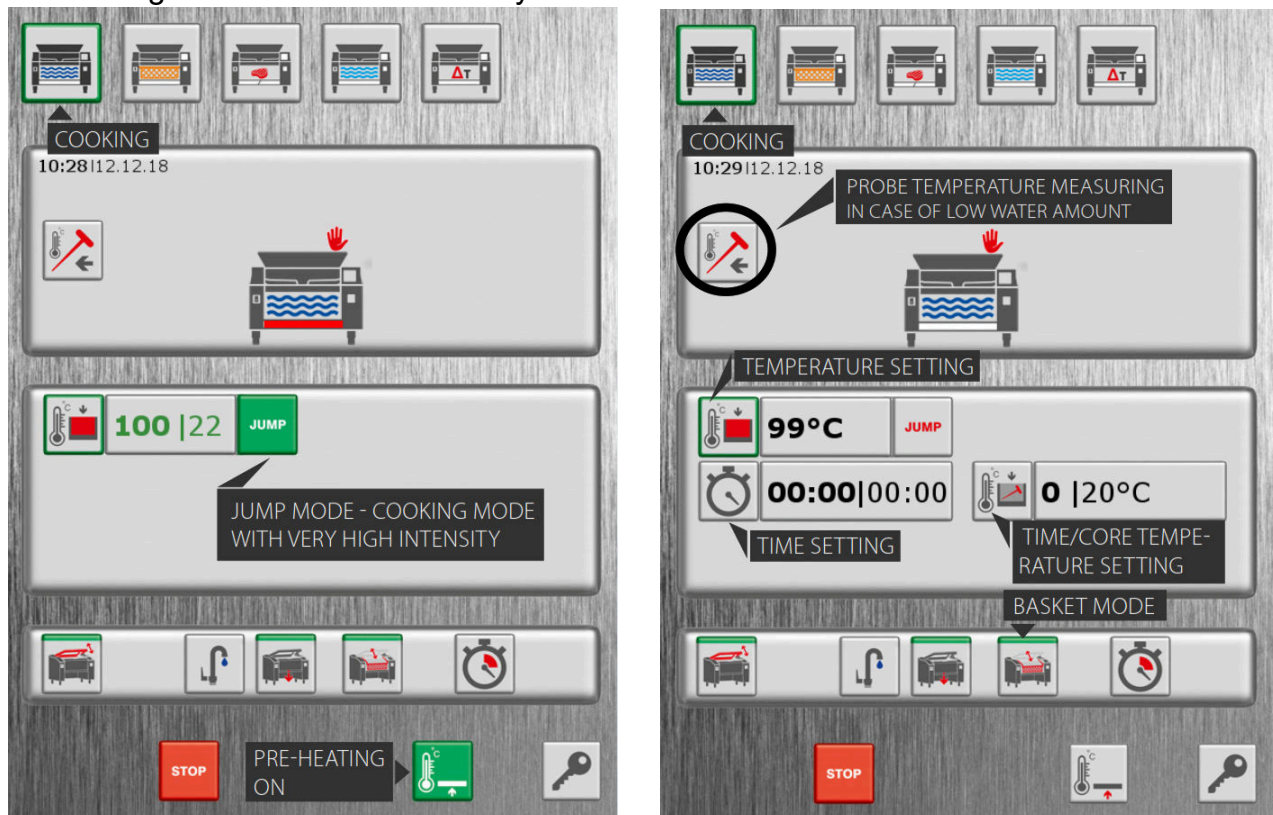


Risk of injury

Risk of bruising by the pan cover. Before closing the cover to the end position by the closing button, make sure that neither you nor another person has hands in the gap between the pan and the cover.



The boiling mode can be selected by this icon



Temperature interval MAX – MIN for boiling mode is 99 - 30 °C.

In the boiling mode, you can select regulation according to the temperature in the

## User Manual JUMP



pan or according to probe temperature. Regulation according to probe temperature should be chosen in case of a small amount of liquid.



In the boiling mode, it is possible to choose the JUMP mode, a boiling mode with a very high intensity and temperature 100°C. The JUMP can be switched off by pressing the JUMP button in the JUMP mode. After setting the



required values, it is necessary to start boiling by the cooking start button or



preheating button. When the desired preheating temperature is achieved, there is an acoustic signal.



Delayed cooking start can be used for example for preheating of multifunction device after elapse of the set time. This function is available only in the boiling mode



The time remaining till the start of cooking is counted down, if the start button in manual cooking was pressed. Reset of elapsed time can be done by pressing the



stop cooking button or by switch to the start screen of the system. After the set



delayed start time has elapsed, this function automatically switches off and the defined time is reset.

The desired delayed start time is entered in hours and minutes HH:MM, after this time the pan heating starts.

In device with two pans, the delayed start can be used only in the left pan. The right pan does not have this function.

### 4.1.2 Deep frying



Risk of explosion

Before the start of frying, remove any liquid (water) from the groove of the cover seal.

Never extinguish burning or hot oil with water.

Never put water in the oil.



Fire risk

Use the prescribed amount of filling oil.

Do not use old, dirty oil, it is flammable.

If you use solid fats, first dissolve them at a lower temperature.



Risk of scalding or burn

Wear suitable gloves when working with the baskets, basket arm, core temperature probe or hot food.

Do not touch the probe for temperature measurement with bare hands and always place it into the holder after use.

Before filling the frying oil, dry the pan and remove any residual water from the groove of the lid seal.

Never exceed the maximum filling level.

Take extra care while emptying liquids by lowering the pan.

Allow the device to cool sufficiently before cleaning it.

Before frying remove ice pieces from the frozen semi-finished products and dry wet products.



The deep-frying mode can be selected by this icon




Temperature interval MAX – MIN for deep frying mode is 180 - 130 °C


In deep-frying mode, water filling, hand shower and drain stopper control are blocked.



**Temperature control in the deep-frying mode is always done according to the core probe temperature. It is therefore necessary to put the probe into the oil before the start of frying!**

If you do not put the probe into the oil and start heating, this alert  appears in the middle of the screen with a picture of the probe.

When you start deep frying by start button  or by preheating button , the

oil fill request icon will appear on the screen . The operating personnel must confirm that the appropriate amount of oil has been filled by repeated pressing the start button or the preheating button.

## User Manual JUMP

After starting deep frying with the start button or with the preheating button, there is always preheating to the desired temperature. When the desired temperature is reached, you can choose the time of treatment of core temperature for frying of semi-finished products.



To fry thick semi-finished products according to core temperature, it is necessary to remove the probe from the oil and insert it in the thick semi-finished product. **Do not touch the probe for temperature measuring with bare hands, use suitable protective gloves.**

After the end of the deep-frying mode, the oil must be removed by lowering the pan to the oil filtration cart or into a suitable container.



To stop the deep-frying mode, it is necessary to tilt the pan to the end position.

### 4.1.3 Frying

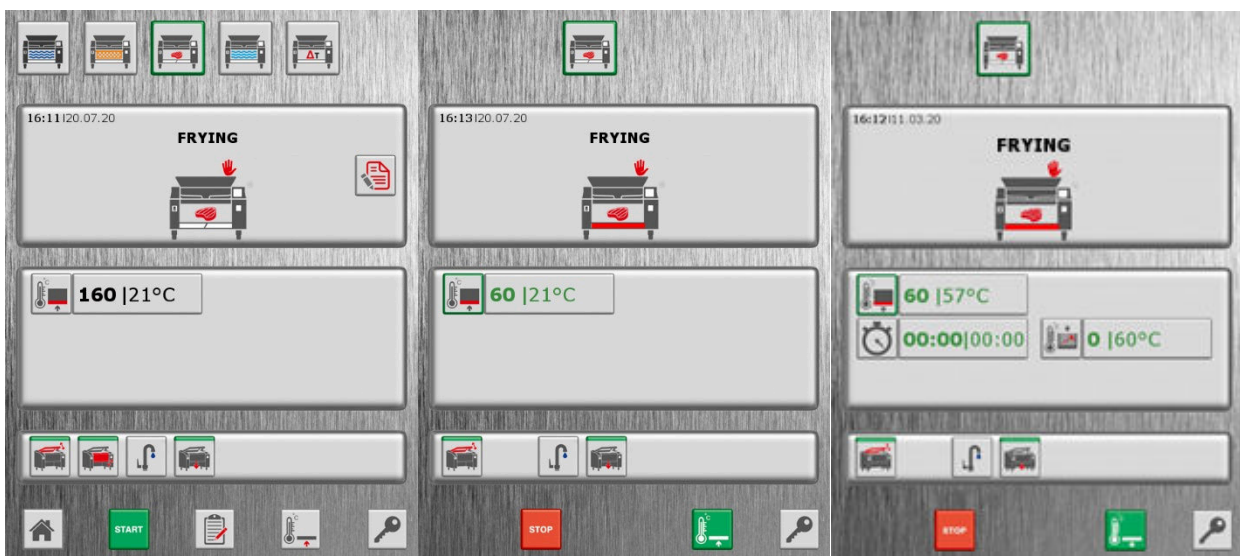


Risk of scalding or burn


Wear suitable gloves when working with the spatula or hot food. Do not touch the probe for temperature measurement with bare hands and always place it into the holder after use. Take extra care while emptying liquids by lowering the pan. Allow the device to cool sufficiently before cleaning it. Never exceed the maximum filling level. Do not touch or lean over the excess steam outlet. Keep away from the device. Hot steam escapes when the lid is opened.



The frying mode can be selected by this icon



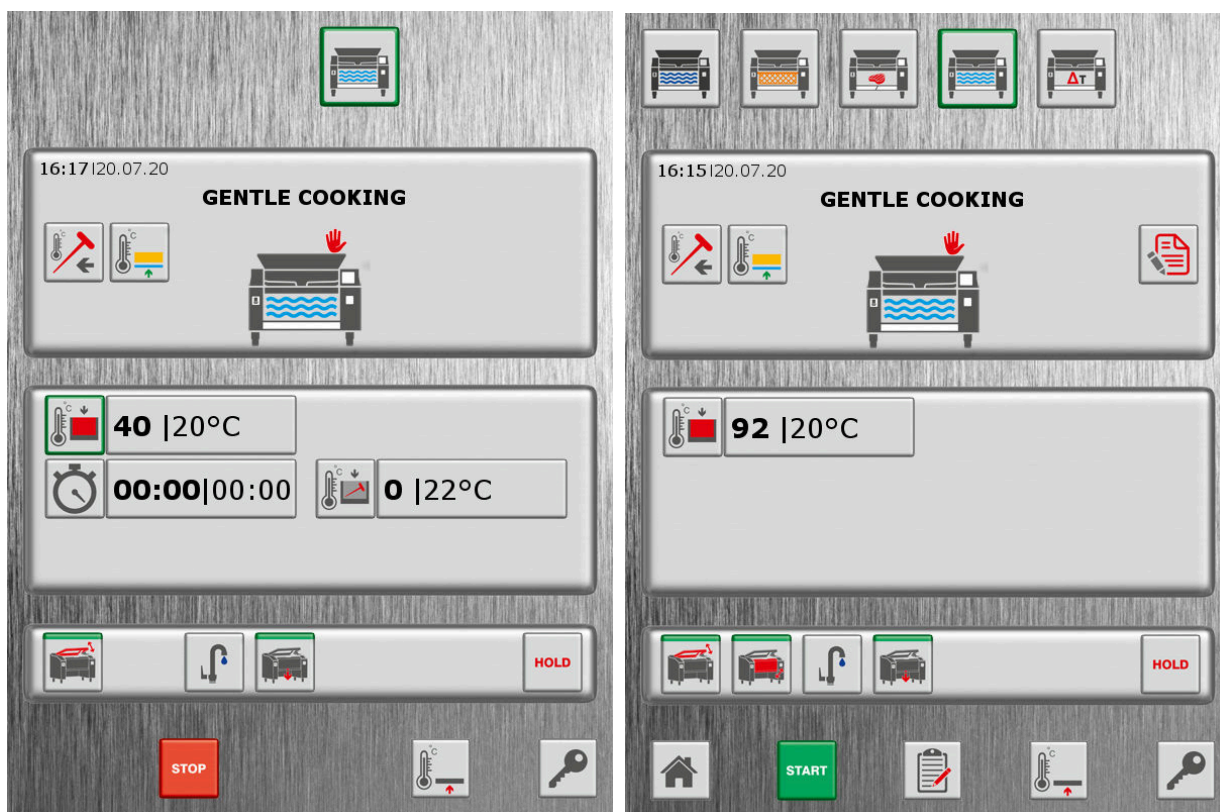
Temperature interval MAX – MIN for the frying mode is 250 - 60 °C.

We recommend to start the frying mode always with the preheating button . When the required temperature is reached, there is an acoustic signal and you can choose the time of frying or frying according to the core temperature in case of thick semi-finished products. The frying process stops after the elapse of the set time, when the required core temperature is reached or when the STOP button is pressed.

#### 4.1.4 Gentle cooking





The gentle cooking can be selected by this icon



Temperature interval MAX – MIN for gentle cooking is 98 - 40 °C.




- In the gentle cooking , there is the option to choose the temperature of the bottom . If you choose this mode, the temperature control switches from pan temperature to plate temperature.
- Gentle cooking is suitable for meals that can easily be burned, e.g. milk, cream soups, cereal and rice puddings etc.
- It can be used for regeneration of meals or as a step (always after reaching the desired temperature of the meal or the core of the raw food) suitable for maturing during overnight treatments.




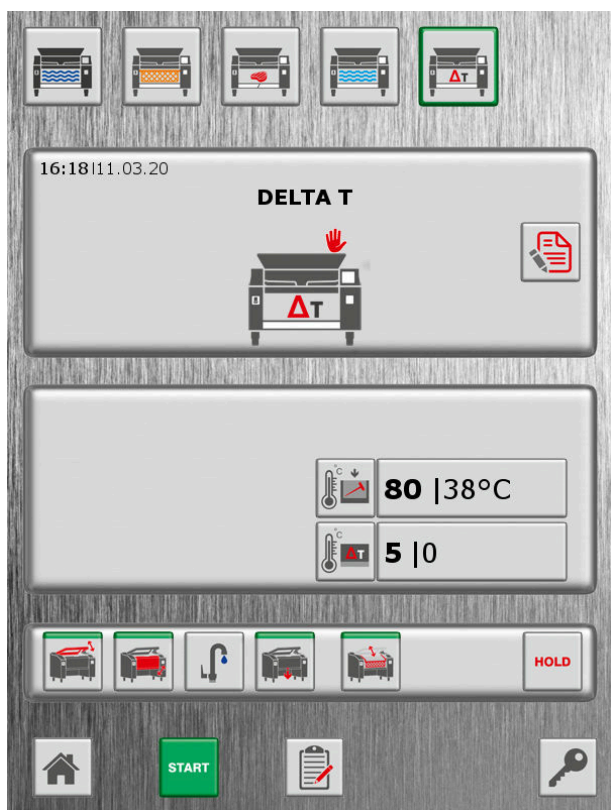
## User Manual JUMP

- When preparing meals that can easily be burned, we recommend to insert and

activate the probe .

### 4.1.5 Delta T



Delta T mode can be chosen by this icon .




Temperature interval MAX – MIN for Delta T mode is:

probe 80 - 20 °C    delta 25 - 5 °C


The display in the bottom right-hand corner is shown in Delta T mode.





If the heating control is switched on, the display has green letters , otherwise there are black letters .


- in Delta T mode , the cooking temperature is not displayed.


#### 4.1.6 Maintaining constant temperature - HOLD


The mode for maintaining a constant temperature can be used to keep finished meals warm in pan, e.g. for later serving. The button for maintaining a constant


temperature  appears, if one of the following conditions is met:


- you select gentle cooking  or Delta T 
- the recipe programming is in progress 
- cooking according to recipes is running  and temperature maintaining is part of one step of the recipe

In gentle cooking mode , when you press the button for temperature

maintaining , the heating is set to the requested cooking temperature. If you set cooking time or requested probe temperature and press the button for maintaining

temperature  at the same time, the heating control will maintain the requested temperature after the elapse of the set cooking time or after the requested probe temperature is achieved, until you switch the temperature maintaining mode off.

If you set delta T and requested probe temperature in Delta T mode  and

press the button for temperature maintaining  at the same time, after reaching the requested temperature, the heating control will maintain 5 °C lower temperature than the temperature set for cooking until you switch the temperature maintaining off.

#### 4.1.7 Pressure cooking



Risk of scalding or burns.

Wear suitable gloves when working with hot food.

Do not touch the probe for temperature measurement with bare hands and always place it into the holder after use.

Take extra care while emptying liquids by lowering the pan.

Allow the device to cool sufficiently before cleaning it.

Keep away from the device. Hot steam escapes when the cover is opened. Cover and sides of the pan are very hot.







If you have a device with pressure cooking, you can select pressure cooking at the

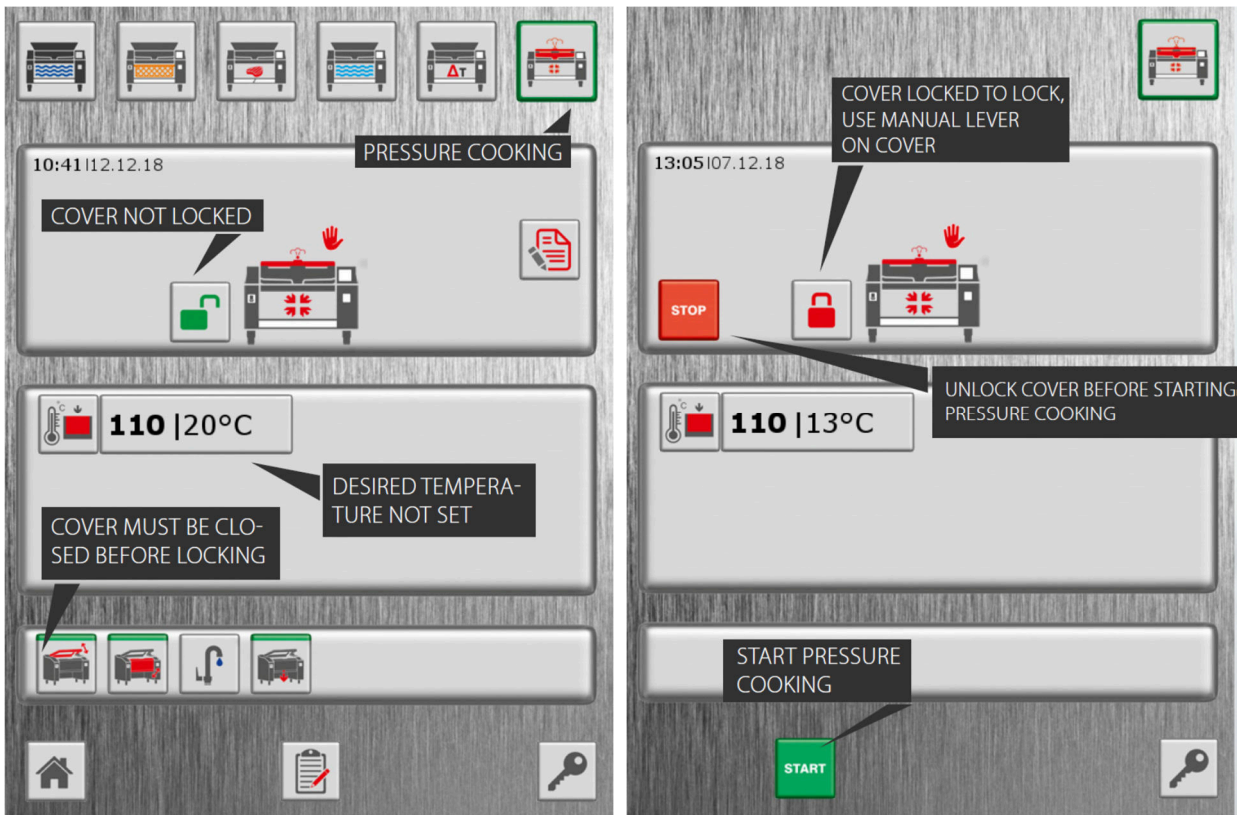


top of the screen by this button

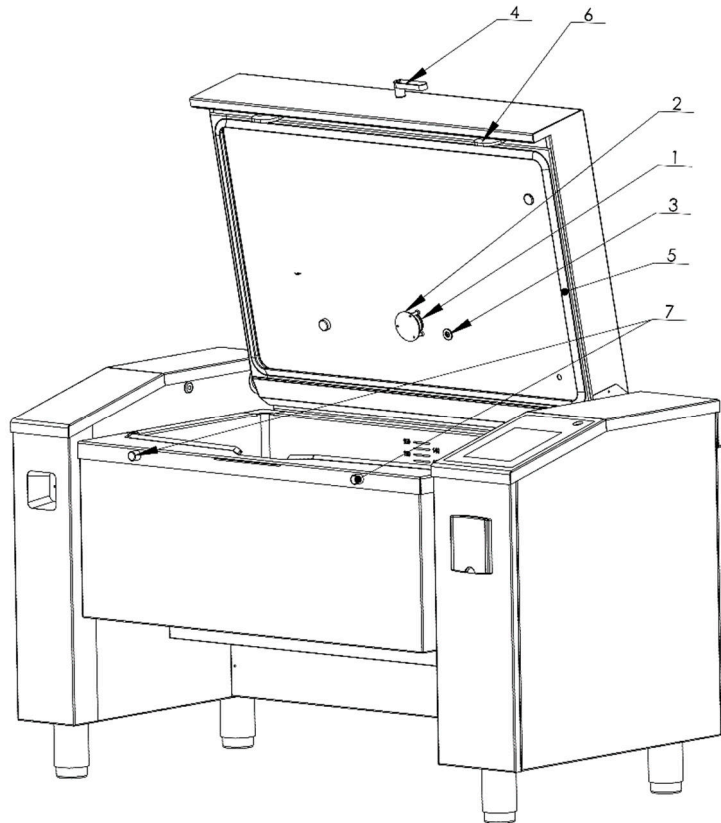
### Panel with cooking information

The panel with cooking information contains basic cooking information described above and additional information and choices for pressure cooking:

-  indication of cover unlock – for pressure device
-  indication of cover lock – for pressure device
-  **before the start** of pressure cooking, you can unlock the cover by pressing the STOP button. This button disappears after start of pressure cooking by start button .
-   signal for pressure cooking memory



## Lock of the pressure device cover



Before you start pressure cooking, it is necessary to lock the pressure device cover.



Before you close the cover, check that the seal is clean and check that the seal and the locking elements are not mechanically damaged.

See Figure – positions 5, 6, 7

Check the cleanliness of the pressure and vacuum valve

See Figure - positions 1, 3

Check the pressure valve cover, see Figure – position 2, the device cannot be operated without the cover

Fill the bath with water as required (min. amount 30 l), check the amount with help of the mark on the back of the bath



Do not operate the pressure equipment without the minimum amount of water – 30 litres.

Close the cover of the multifunctional device with the lid control button all way down.







Locking the cover is done by pressing the control lever on the front of the cover, see Figure – position 4, downwards as far as possible – hold it continuously until you hear an acoustic signal and the start button lights up!!!


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When the cover is fully locked, there is an acoustic signal and you can start pressure cooking by pressing the start button . If there is no acoustic signal, you have to press the stop button  to stop the locking and retry the abovementioned process.


### Heating the pressure device to the required temperature



To heat the pressure device to the required temperature, press the start button . The button appears in the pressure-cooking mode only if the device cover is locked. After you press the button, the stop button for cover lock  in the top panel disappears.

By pressing the start button , the pressure-cooking memory is activated .


The heating and its control  are activated after the time required for pressure cooking or temperature of the injection probe for cooking end are set. During pressure cooking it is not possible to set required temperature in the pan.

### End of pressure cooking and depressurization of the device

Pressure cooking  is finished according to set values, either after elapse of time set for pressure cooking, or after the required injection probe temperature has been exceeded.

Pressure cooking  can also be finished by pressing the stop button .


When the pressure cooking stops, the required time and the temperature of the injection probe disappear and the safety valve is automatically opened. By opening the safety valve, the pressure and temperature in the pan decrease gradually. During this process, the information panel shows that the sensor of steam flow to condenser

is on . You can open the safety valve by pulling up the control lever on the front side of the cover.

When the pressure decreases, the cover is released automatically .

In case of a fault of the automatic depressurization (warning, error message), move the cover locking lever (see Figure - position 4) upwards, hold it continuously until the device is depressurized. After the temperature drops below 98 °C and there is no steam flow, the pressure device opens automatically.



After a safe release of the pressure device cover  it is possible to work on the device, to open the cover, extend the pan, cook in other modes etc.


## 5 RECIPES

In the memory of the multifunction device, there are the company recipe list and chef recipe list. Every recipe list can contain up to 300 recipes divided into 7 groups according to meal type.

### 5.1 Recipe screen



To enter the recipe list, press either book or chef icon on the screen of cooking start

by this button . The screen shows the first 10 recipes of the list. On the top, you can choose the type of meal by clicking:



meat, poultry (recipes 001-030)



sous-vide (recipes 031-050)



fish (recipes 051-100)



side dishes (recipes 101-150)



sauces (recipes 151-200)



desserts (recipes 201-250)

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regeneration (recipes 251-300)

In the top right-hand corner, you can use a button to look into the chef recipe list



or company recipe list



(recipe numbers and meal types stay the same).

In the text part, every recipe has its number in the recipe list (001-300), the name of the recipe is bold and under the name, there are first three lines of the recipe information. All recipe information can be seen by clicking on the relevant recipe.

**WHITE MEAT/DAY  
COOKING/TOPSIDES**

**INFO:**  
Suitable for cooking whole pieces of meat.  
e.g.: pork and turkey.

**HINT:**  
Insert the probe into the smallest piece of meat.  
After reaching the core temperature, insert into a larger piece.



**WARNING:**  
The probe may be hot!

If you press on the displayed information again, the text disappears.



In the right part of the screen, there are the buttons to start cooking according to


recipe  (company recipe list)  (chef recipe list) and to switch to the screen of recipe modification .

The buttons to start cooking according to recipe are displayed only if 10 recipes of the chosen recipe list are shown and if the conditions for start of cooking are met, it means the pan is in the upper end position, the baskets are extended etc.

By pressing the start button , eventually , the system switches to the cooking screen and the cooking according to the parameters of the first step of the selected recipe starts automatically.

In case of a device with two pans, two buttons to start cooking according to recipe

are displayed on the right , eventually  (chef recipe list). If the abovementioned conditions for the recipe start in the relevant pan are not met, the arrow from the button disappears. By pressing the button half with the arrow, the system switches to the cooking screen and cooking in the relevant half starts automatically. Pressing the other half of the button loads the recipe into the second half of the pan.

By pressing this button , the chosen recipe is loaded into the memory for recipe editing, the system switches into the recipe editing screen and the chosen recipe is displayed including all parameters and steps.

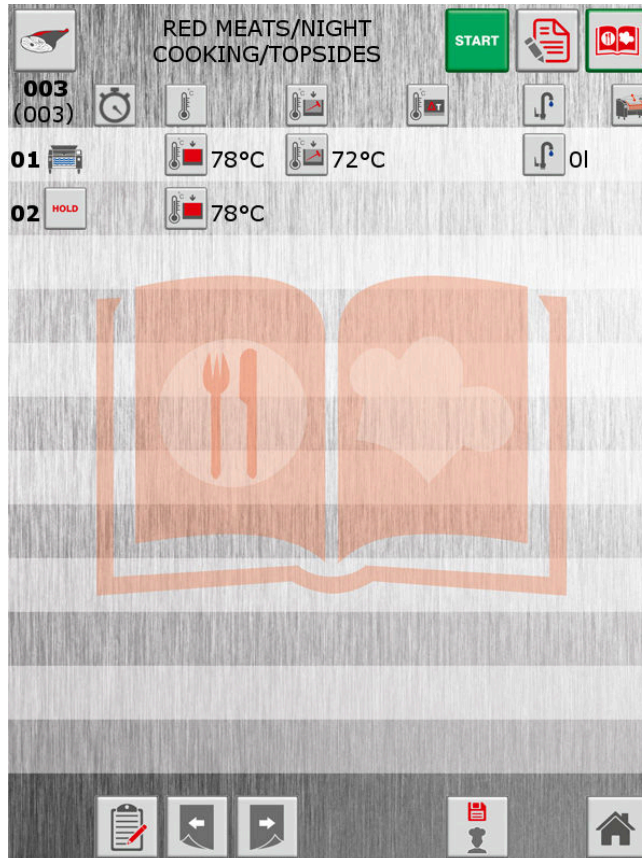
At the bottom of the screen, there are buttons of recipe groups  

**21 – 30** **31 – 40** **41 – 50** and a button to show 50 recipes on the screen **01 – 50**.




After pressing the switch button , the system returns to the start screen.

## 5.2 Recipe editing screen






The screen displays the chosen recipe with detailed information about the parameters of cooking steps. Under the button of meal type in the top left-hand corner, the place of the recipe in the relevant recipe group is shown in bold, in brackets is its place in the whole recipe list. On the top, there is the name of the

recipe. If the button to program the recipe is not pressed , clicking on the recipe name opens detailed information about the recipe.

If the button to program the recipe is pressed, clicking on the recipe name opens a keyboard, where you can modify the name, information and notes for the recipe.

In the top right-hand corner of the screen, there is the button to program the recipe


modification , you can use it to modify the displayed recipe. The button to program the recipe modification appears, if the cooking is not running and if the chef

recipe list is chosen . In the company recipe list  it is not possible to modify the recipes. In case of an empty recipe, the button to modify recipes does not appear.












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By pressing the button for recipe modification, the chosen recipe is loaded into the memory of the modified recipe, the system switches to the recipe programming

screen and the recipe programming is on .


The parameters of up to 12 recipe steps are shown in the middle of the screen (from left to right):


- **01** number of recipe step
- cooking mode
- requested cooking time in step **00:12**. If this step includes preheating, the time does not display, if there is unlimited time in the step (until the operating personnel stops it), the following picture appears instead of time **--:--**.
- type of requested temperature in the step:  plate temperature,  pan temperature,  temperature of injection probe,  delta T
- temperature requested in step  **97°C**
- temperature of injection probe requested in step  **88°C**. If it is not chosen in the step, the temperature does not appear.
- delta T requested in step  **12°**. If delta T is not chosen in the step, the value does not appear.
- water amount requested in step  **35l**. After the water amount is set, the water filling opens automatically in the step and the specified amount of water is measured. If zero water is selected, the water control panel for the relevant step opens automatically. If no water amount is set, the value does not appear.
- activation of basket mode in the step . If baskets are not selected in the step, this choice is not displayed.


At the bottom of the screen, there are following buttons:



- button for switch to the recipe view screen of the recipe list . This button appears, if the recipe programming or recipe modification buttons are not on and if cooking is not in progress.
- button showing the previous , eventually following  recipe in the recipe list. This button appears, if the recipe programming or recipe modification buttons are not on and if cooking according to recipes is not in progress and if recipe number 1, eventually recipe number 300 are not displayed.
- recipe delete button . To delete the recipe, press and hold this button


and confirm the deletion by  that appears under the button.

- recipe number and meal type for the recipe to be saved . By repeated pressing of the button, you can select the meal type for the recipe to be saved. Each time you press, the system goes to the nearest free recipe number for the relevant meal type and this number appears above the meal type button.

- button to save the recipe copy to the chef recipe list . Saving a copy can be used for a recipe from the company recipe list where no modifications can be done. Saving a recipe copy can be used also for a recipe from the chef recipe list, where you can save the recipe under a new number. This new recipe in the chef recipe list can be modified, you can change its name, step parameters etc. To save a recipe copy, enter the number and meal type, then

press and hold the button and confirm the saving  that appears above the button.


- button to save recipe modifications . This button saves the newly programmed recipe or modifications of existing recipe. To save a recipe, enter the number and meal type, then press and hold the button and confirm the saving  that appears above the button.

- button to switch to the start screen, eventually to cooking screen .



### 5.3 Keyboard to write texts

The multilingual keyboard can be used to write recipe name, recipe information and notes. If the system language is changed, the keyboard automatically switches to the relevant language; it is however possible to change languages by using the flag icons at the bottom without a change of the system language

If you need to write name, information or notes, it is necessary to click on the relevant field that will be bounded to be visible. In the field, a cursor will appear.


The exit button  finishes the editing of name, information and notes and switches to the window with editing the whole recipe.

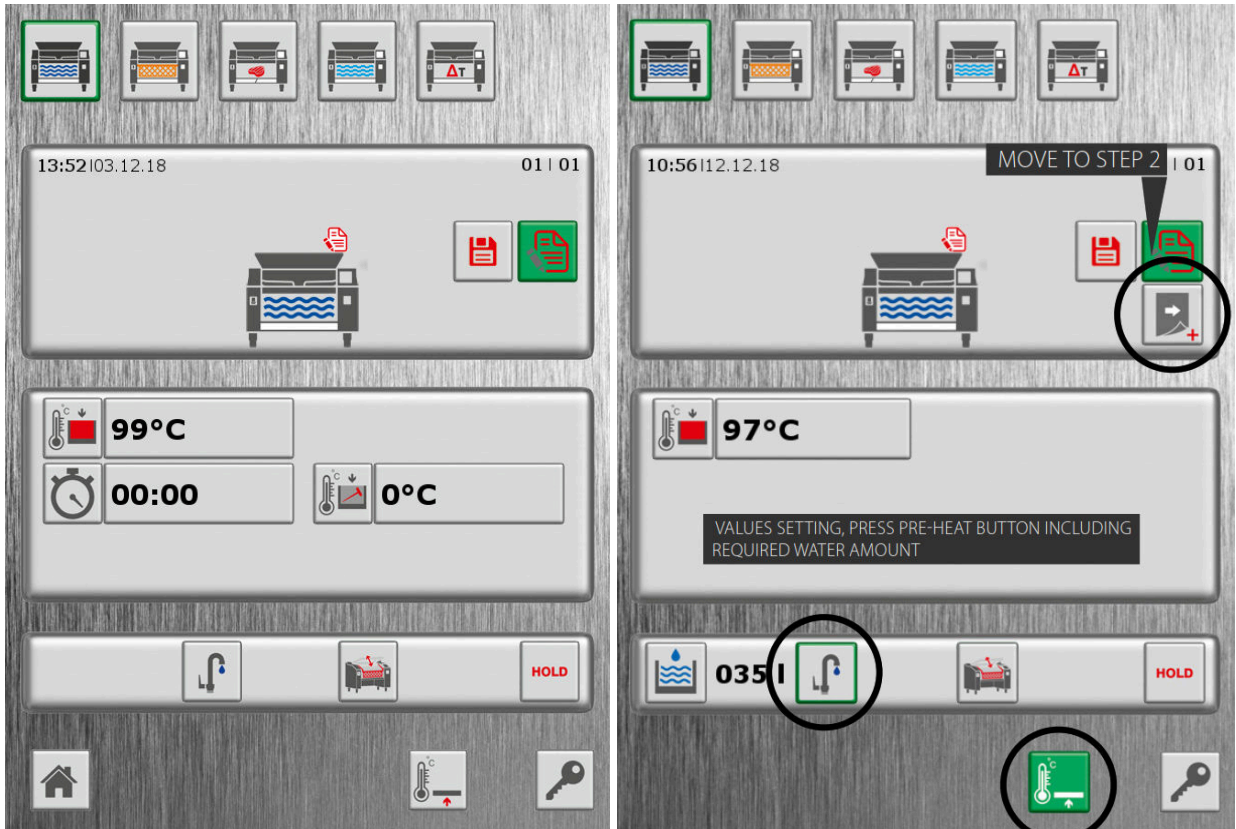
**The modified text field is not saved at the moment when you press return to the field of recipe modification. It is therefore necessary to save it by pressing the**

**save button  and confirm the saving !**





## 5.4 Programming of own recipe

In the manual cooking screen, it is possible to program your own recipe. Press the



button for recipe programming  in the cooking window. Programming of existing own recipe from the chef recipe list can be switched on from the editing screen by the recipe programming button.







During the recipe programming, the cooking information panel shows the following information and options:


- recipe name **RED MEATS/DAY COOKING**
- number of current step and total number of steps in the recipe **01 | 02**
- recipe programming button 
- button to switch from the recipe programming screen into the screen for saving the edited (programmed) recipe 
- button to delete a step in the programmed recipe . This button appears if the total number of steps in the recipe is higher than 1.
- button of previous step of the recipe . The button appears, if the index of the current step is higher than 1.


## User Manual JUMP


- button of following step of the recipe  or button to add a step . The button appears, if the number of the current step is lower than the maximum number of steps (12) and the relevant program step is selected:

preheating , requested cooking time , requested delta T , requested probe temperature , or requested water amount.

When programming a recipe, the mode switch buttons on the top of the screen are

used to select the cooking mode in the relevant recipe step. Use these buttons 

and  to move between the individual steps. To end the editing of individual steps, press the button to switch from the recipe programming screen to the screen

to save the edited (programmed) recipe .

## 6 SCREEN WITH DEFAULT SETTING OF THE DEVICE

The screen with default setting of the device can be found by pressing the setting

button  on the stat screen.



The default setting screen offers following options:

- change of language of the multifunction device and company recipe list
- manual shower switch off in case of hose damage
- acoustic signal setting
- transfer of HACCP data and recipe list to USB memory device
- user log in for authorized service
- setting service parameters (available after log in of authorized user)


## 6.1 Change of language in the multifunction device and company recipe list

Language change is available without the necessity of log in of authorized user.




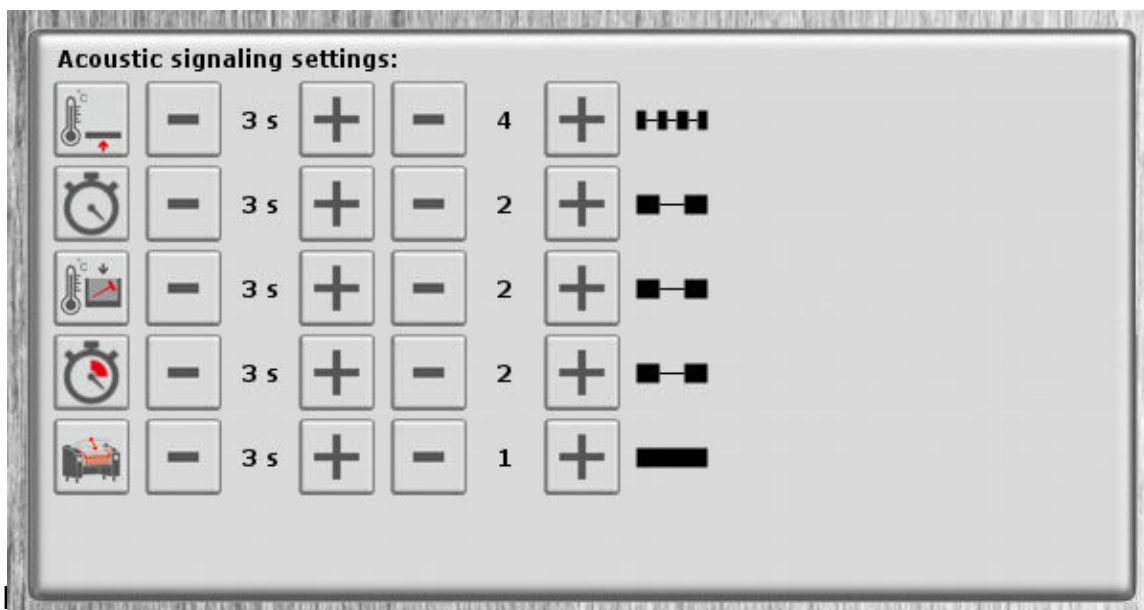
The current language of the multifunction device is shown in the middle of the panel. To choose a new language, press shortly the newly selected language on the left of



the panel. Confirm the change by pressing and holding the confirming button 

on the right of the panel and confirming the language change , that appears above the confirming button. After you press the confirmation, the flag of the current language that flashes on and off during the change process is changed. When the flashing stops, the language change of the company recipe list is finished.





## 6.2 Setting the acoustic signal



The acoustic signal can be set by pressing this icon .



- end of preheating  (default duration is 3 s, default number of tones is 4)
- end of the set cooking time  (default duration is 3 s, default number of

tones is 2)

- end of cooking when the required probe temperature is achieved (default duration is 3 s, default number of tones is 2) 
- end of the set time of delayed cooking start  (default duration is 3 s, default number of tones 2)
- end of cooking in basket mode after extension of the basket into the upper position  (default duration is 3 s, default number of tones is 1)
- the cover of the pressure pan has been locked  (default duration is 1 s, default number of tones 1)


By pressing the buttons , it is possible to change the length of the signal from 0 to 20 s (0=signal is off). By pressing the buttons , it is possible to change the number of tones from 1 to 10.

If the cooking in the basket mode ends according to set time or set probe temperature, there is no acoustic signal for time or probe, there is only signal of basket extension to the upper end position.

### 6.3 Transfer of HACCP data and chef recipe list to or from USB memory device

To transfer the HACCP data and the chef recipe list to a USB memory device, it is

necessary to press the setting button  on the start screen. The transfers of

HACCP and chef recipe list  are available without the necessity to log in of authorized personnel.

The transfer screen serves for transfer of:

- HACCP data and chef recipe list from a multifunction device to USB memory

device 

- chef recipe list from USB memory device to the multifunction device

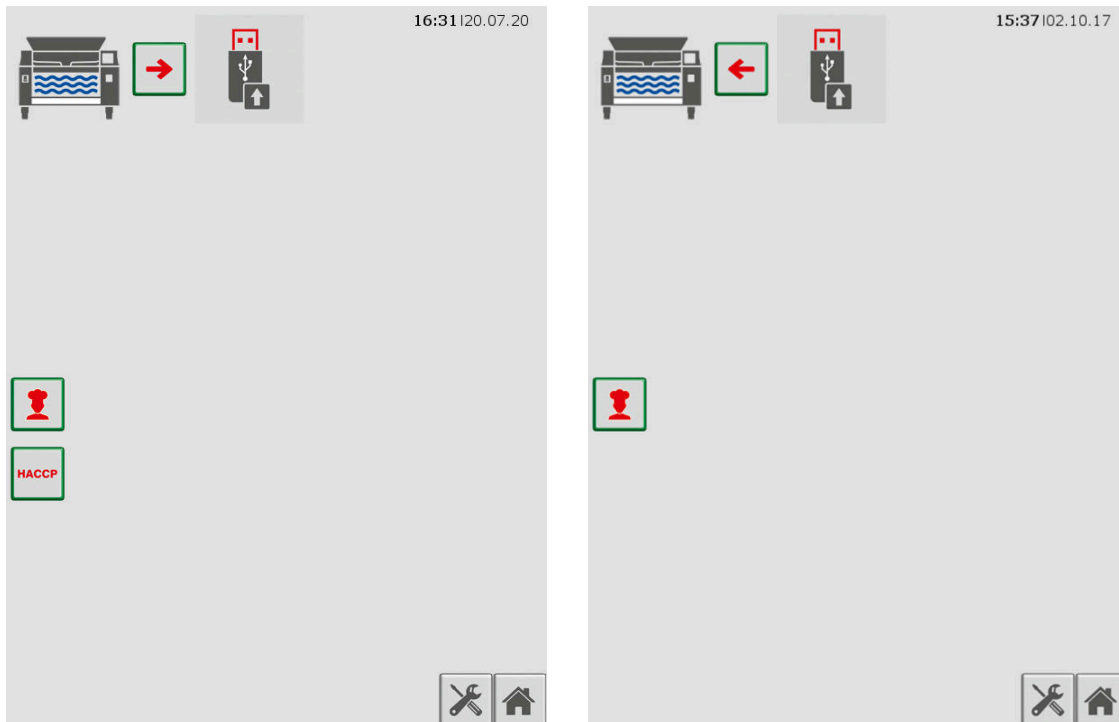











**Restriction for USB media connected to the multifunction device:**

- **USB transfers are possible only for FAT 32 formatted flash memory. NTFS or exFAT file system is not supported!**

- **Insertion of the USB device is possible only after the desired direction of transfer and transfer options have been selected**



To transfer files using a USB memory device:

- choose the direction from the multifunction device to USB device  or from USB device to the multifunction device 
- choose the file to be transferred.
- wait until the transfer configuration is saved (the following text appears: **File saving in progress...**  )
- after the transfer configuration is saved, insert the USB device. If the USB device is successfully recognized, the following icon appears , together with the button to start the transfer . If no icon appears, it is necessary to remove the USB device, restart the multifunction device and insert another USB device.
- start the transfer by pressing this button 
- transfer the files (the following text appears **File saving in progress...**  )
- automatic end of the transfer and disconnection of the USB device (the


**File saving in progress...**




following text disappears



the start button

disappears too )

- after the transfer is finished, the result of the file transfer is displayed  if transfer of all files was successful, in case of transfer with error, this icon is

displayed .

A WWW folder with a JIPA subfolder will be created on the USB device. The HACCP data are saved in the JIPA subfolder in excel files for individual months.

The file with data from the chef recipe list serves as a backup or for transfer to other devices. It is not possible to view or modify it.

## 7 CLEANING

Proper and regular cleaning is necessary not only for food preparation according to hygienic standards, it also prolongs the durability of the device and therefore reduces the maintenance cost.



When cleaning, use appropriate protective equipment. Allow the device to cool sufficiently before cleaning. The pan bottom must not be hot! Risk of scalding or burns.

### 7.1 Cleaning during operation

After every cooking:

- clean the pan (above all bottom, sides, edges and corners) with warm water, suitable detergent and soft sponge for stainless steel.
- do not use sharp objects that could damage the surface.
- thoroughly clean the cover seal with suitable detergent and soft cloth, dry the seal groove, especially before the start of deep frying.
- rinse the drain thoroughly with stopper open.
- when you finish cleaning, rinse all surfaces with clean water.
- if necessary, wipe the control panel with wet, soft cloth.
- if necessary, clean the stainless-steel probe for core temperature control by soft cloth and put it to appropriate holder.
- never use chemical (solvents, degreasers) for cleaning.

### 7.2 Cleaning after the end of shift

Table salt does not always let visible traces, but it stays on the stainless-steel surface and causes its corrosion. After the end of the shift, it is therefore necessary to perform some additional cleaning:

- thoroughly clean the outer surface of the device. Use warm water with suitable detergent and soft cloth. Do not use abrasive cleaners, above all metal pot scourers. Running water can be used for cleaning. If you use running water, put the pan into horizontal position, the water should be directed to the device from above. **It is prohibited to use high-pressure cleaners.**
- clean the drain system of the device. Leave the stopper open and unscrew it manually (in case of devices produced prior to 3/2020, it is necessary to let an authorized service organization do the cleaning), remove all dirt and wash the stopper and the seal in warm water with a suitable detergent. Thoroughly clean the drain with hand shower. **Never use hard and sharp objects to avoid damage of the seal or threads.** Screw the stopper back manually and tighten it.  
The stopper seal wears out, even in case of good cleaning, it is necessary to change it regularly. In case of insufficient cleaning, its durability can be significantly reduced.
- tilt the pan into the lower end position and clean the interior of the waste tank with a stream of water.
- in case of pressure device, remove the cover of the pressure valve opening on the inner side of the device cover and clean the pressure valve opening thoroughly with shower. Clean the cover of the pressure valve opening and put it back. **If this cover is not on its place, the pressure cooking must not start.**
- after the end of cleaning, put the pan back into the starting horizontal position, do not cover the pan lid and switch the device out before you leave.

### **7.3 Regular cleaning**

- at least once a week boil the pan with a recommended regeneration solution (dilution ratio 1 liter of concentrate to 10 liters of water). Then rinse the pan with clean water.
- in case of a device with pressure equipment, do the boiling with regeneration solution min 30 minutes in the pressure cooking mode and during this boiling, open few times manually the safety valve by pulling up the control lever on the front side of the cover.


## 8 POSSIBLE FAULTS AND REMEDIES

### 8.1 Cooking start is blocked, emergency stop of cooking

The control system of the multifunction device is constantly evaluating the malfunctions of the device. If there is a severe problem, there is an emergency stop of cooking and the number of the fault appears on the screen. In case of a device with two pans, the malfunctions of every pan are evaluated separately.

In case of a problem that is not critical enough to stop and block the cooking process, a warning in orange colour appears on the screen.



After remedy of the fault or alert, it is necessary to confirm the fault or warning memory by pressing this button .

If the cooking start is blocked and you press the cooking start button , this warning appears in the middle of the screen .

Even in case of an orange warning, inform the service organization without any delay.


It is necessary to inform the service organization about the serial number of the device (see data plate), colour and number of fault and detailed description of activity performed at the time of fault occurrence.


#### 8.1.1 Fault **066 / 067** incorrect cover position

In case of incorrect cover position **066 / 067**, the movement of the cover is stopped. The system allows you to finish the opening of the cover by repeated pressing of the cover movement button.

#### 8.1.2 Fault **083 / 088** the stopper is not in closed position

The fault **083 / 088** stopper is not in closed position can be caused by dirt between

the stopper and pan bottom. The system allows the stopper to be reopened 

with confirmation  for cleaning the surfaces (see Cleaning after the end of shift – clean the drain system of the device).

## 8.2 Faults / causes / options

Fault	Possible cause	Remedy
After switch on of the device, neither the power button nor the control panel are lit	1. no supply voltage	1. check
	2. fault of electrical installation	2. contact service organization
Water is not being filled	1. closed water supply	1. check
	2. clogged strained in the supply hose	2. clean
	3. deep-frying mode is activated	3. end the deep-frying mode
No water drains from the pan	Clogged drain system	Clean
When water is drained, puddle is formed under the device	Clogged waste container	Clean
Deep frying mode does not stop	After the end of deep frying, the pan was not tilted properly	Tilt the pan from the horizontal position to the end position
Cover seal falls out	Seal and grooves are dirty	Clean the seal and grooves thoroughly before you put them back
Basket mode is always activated	Basket arm is out in the lower basket position	Put the arm back, move it to the upper position and take the arm out
Water is constantly flowing from the shower area	Damage of shower hose or fitting	Switch off the shower valve on the setting screen

## 9 DESCRIPTION OF CONTROL BUTTONS



Boiling mode








Deep-frying mode

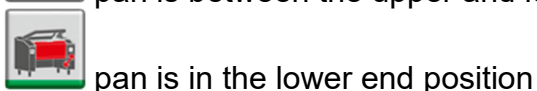
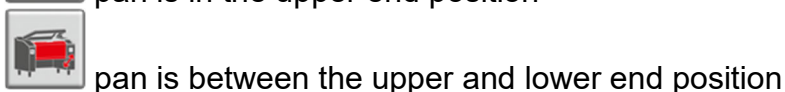
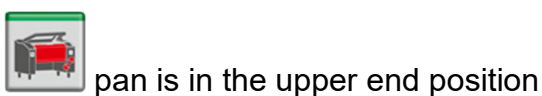
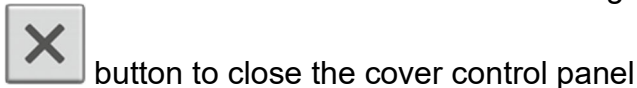
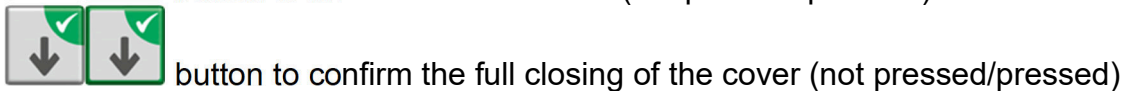
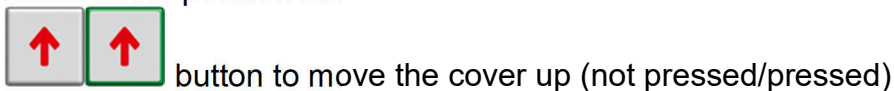
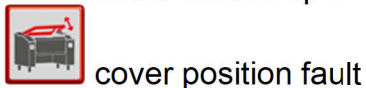
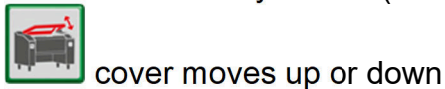
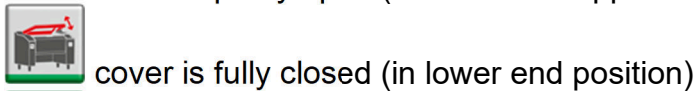
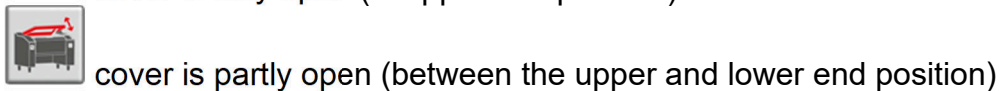
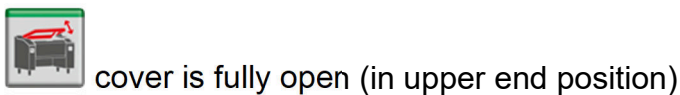


Frying mode

**User Manual**  
**JUMP**



-  display of cooking type – manual cooking
-  display of cooking type – cooking step by step according to chef recipe list
-  display of cooking type – cooking step by step according to company recipe list
-  recipe programming
-  signal that optimization of power consumption is on



## User Manual JUMP



pan moves quickly up or down (start screen or service screen)



pan moves slowly up or down (manual cooking screen or screen for step by step cooking)



pan end position fault



button to move the pan up (not pressed/pressed)



button to move the pan down (not pressed/pressed)



button to close the pan control panel



button to open the pan and cover control panels in device with two pans – pan is in the upper end position



button to open the pan and cover control panels in device with two pans – pan is between the upper and lower end position



button to open the pan and cover control panels in device with two pans – pan is in the lower end position



button to open the pan and cover control panels in device with two pans – pan moves quickly up and down



button to open the pan and cover control panels in device with two pans – pan end position fault



water filling is closed



water filling is open



fault of water meter flow impulses, it means after defined delay and with open valve, the impulses from the flow meter do not change



manual start of water filling



water filling stop



display with required water amount prior to filling

**010 | 0009.1 |**

display with required and remaining water amount

during filling

**000 | 0002.6 |**

display without definition of required water and actually filled water amount during water filling



switch to window for set up of any water amount



button to set quickly the required water amount to 10 liters



button to set quickly the required water amount to 15 liters



button to set quickly the required water amount to 20 liters



button to close the water control panel



stopper is closed



stopper is neither open nor closed



stopper is open



stopper is being opened or closed



fault of stopper end positions



baskets are extended up (in the upper end position)



baskets are between the upper and lower end position



baskets are retracted down (in the lower end position)



baskets are moving up or down



fault of basket end position



button to move the baskets up (not pressed/pressed)



button to move the baskets down (not pressed/pressed)

**User Manual**  
**JUMP**



button to cancel basket mode



indication of activated basket mode



button to close the control panel for basket mode



requested cooking time



pan temperature



plate temperature



temperature of probe 1,2



delta T



plate temperature – left half



plate temperature – right half



button to switch to the start screen



button to switch on/off cooking



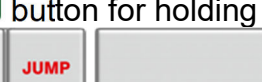
preheating button



button of delayed cooking start



button for holding the same temperature



JUMP mode button in boiling mode



button to lock the display



button for parameters setting

















button to switch from the cooking screen to recipe viewing


















button to use the probe for temperature control
























## User Manual JUMP

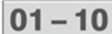
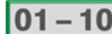
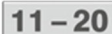
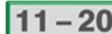

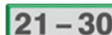






- 
 button to choose control according to bottom temperature in gentle cooking mode
- 
 button to program or modify a recipe
- 
 button to switch from step cooking to manual cooking mode
- 
 button of previous step of the recipe in the programming mode, or previous recipe in the recipe viewing mode
- 
 button of next step of the recipe in the programming mode, or next recipe in the recipe viewing mode
- 
 button to add step in programming mode
- 
 button to confirm operation after pressing and holding respective button.
- Fault acknowledgment






-  indication of cover unlock end position (pressure device)
-  indication of cover lock end position (pressure device)
-  unlock cover before starting pressure cooking
-  indication of pressure-cooking memory without active heating control
-  indication of pressure-cooking memory with active heating control
-  indication of pressure-cooking memory when the device is being heated to desired temperature
-  indication of pressure-cooking memory if the desired cooking time at the desired cooking temperature has elapsed




-  indication of disabled steam flow sensor at condenser input
-  indication of enabled steam flow sensor at condenser input
- 
 view chef recipe list
- 
 view company recipe list
- 
 meat, poultry (recipes 001-050)

## User Manual JUMP

-   fish (recipes 051-100)
-   side dishes (recipes 101-150)
-   sauces (recipes 151-200)
-   desserts (recipes 201-250)
-   regeneration (recipes 251-300)
-   start cooking according to recipe from company recipe list
-   start cooking according to recipe from chef recipe list
-   save recipe to recipe list
-   save recipe from company recipe list to a specified position of the chef recipe list
-   delete recipe
-  switch from recipe view screen to recipe list

-   display recipe group 01-10 (recipe names and information)
-   display recipe group 11-20 (recipe names and information)
-   display recipe group 21-30 (recipe names and information)
-   display recipe group 31-40 (recipe names and information)
-   display recipe group 41-50 (recipe names and information)
-   display recipe group 01-50 (recipe names only)

-  select Czech for recipe list, user manual and system language
-  select German for recipe list, user manual and system language
-  select English for recipe list, user manual and system language
-  select French for recipe list, user manual and system language
-  select Russian for recipe list, user manual and system language

-  switch to screen for transfer to/from USB memory device
-   transfer of HACCP data and chef recipe list from multifunction device to USB memory device

## User Manual JUMP



transfer of chef recipe list from the USB memory device to the multifunction device



indication that saving of transfer configuration is in progress



indication of unsuccessful/successful recognition of inserted USB memory device



start transfer to/from USB memory device



indication of successful transfer without error



indication of unsuccessful transfer with error



indication of successful transfer of the company/chef recipe list



indication of unsuccessful transfer of the company/chef recipe list



request for transfer of chef recipe list



request of transfer of company recipe list



request of transfer of HACCP data from the multifunction device to USB memory device



indication of critical fault = STOP cooking



alert indication = cooking ENABLED



service – user log in for service level 1-3



alert – pan is not levelled in the upper end position

## User Manual JUMP



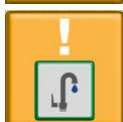
alert – cover is not closed in the upper end position



alert – water filling is on



alert – stopper is not closed in the end position



alert – fault of water flow meter impulses



alert – maximum bottom temperature exceeded = water filling is blocked



alert – maximum pan temperature exceeded = drain by stopper is blocked



alert – cooking start blocked



alert – cover is not locked in the end position



alert – steam flow sensor is not active with safety valve open and with high temperature



alert – one of the objects was not correctly depicted on the panel



alert – pressure cooking is not finished and cover is not safely unlocked



alert – baskets are not in the lower end position for cover closure or the basket mode is active with active pan control or when unsuitable cooking modes are activated



alert – utilization of SD card exceeds the defined percentage service parameter)

## User Manual JUMP



alert – measurement calibration on the device has been restored automatically



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