



User Manual JIPA JUMP MKH

Copyright (C) 20. 04. 2022

Table of Contents

1	USER MANUAL	4
1.1	Hazard symbols	4
1.2	Data plate.....	6
1.3	Device models	6
1.4	EC declaration of conformity	7
2	DEVICE DESCRIPTION	8
2.1	Purpose.....	8
2.2	Intended use	8
2.3	Predictable incorrect use.....	8
2.4	Guarantee	8
2.5	Technical data.....	9
2.6	Safe operation.....	10
3	CONTROL OF THE MULTIFUNCTION DEVICE	11
3.1	Start screen.....	12
3.2	Power failure during heat treatment	14
4	DEVICE CONTROL	15
4.1	Pan tilting control	15
4.2	Cover control.....	16
4.3	Water and shower control	18
4.4	Stopper control.....	19
4.5	Basket control	20
	<i>Automatic extension of the baskets.....</i>	<i>21</i>
	<i>Basket mode - switch on and switch off</i>	<i>21</i>
5	MANUAL MODE	22
5.1	Cooking information panel	23
	<i>Desired cooking temperature</i>	<i>23</i>
	<i>Button for preheating.....</i>	<i>24</i>
	<i>Required cooking time.....</i>	<i>24</i>
	<i>Required temperature of injection probe</i>	<i>26</i>
5.2	Boiling	27
	<i>Delayed cooking start.....</i>	<i>28</i>
5.3	Deep frying.....	29
5.4	Frying.....	31
5.5	Gentle cooking	33
5.6	Maintaining constant temperature - HOLD.....	33
5.7	Pressure cooking	34
	<i>Lock of the pressure device cover.....</i>	<i>36</i>
	<i>Heating of the pressure device to the required temperature</i>	<i>37</i>

	<i>Ending of pressure cooking and depressurization of the device</i>	37
6	ALGORITHMS	39
6.1	Display of information and algorithm steps	41
6.2	Saving the algorithm to the recipe list	42
6.3	Switching on cooking according to the algorithm	43
6.4	Cooking according to the algorithm.....	43
6.5	Power consumption display	46
7	RECIPES	47
7.1	Display of information and recipe steps	48
7.2	Recipe adjustment	49
7.3	Start cooking according to a recipe	50
7.4	Cooking according to a recipe.....	51
8	USER SETTINGS SCREEN OF THE DEVICE	52
8.1	Change of language of the multifunction device	52
8.2	Setting of a pre-set amount of water	53
8.3	Transfer of HACCP records, recipe list to a USB memory device.....	53
8.4	Acoustic signal setting	55
8.5	Manual shower switch-off.....	57
8.6	Viewing HACCP records in the device.....	57
8.7	Setting the date and time on the device.....	58
9	CLEANING	58
9.1	Cleaning during operation	58
9.2	Cleaning after the end of shift	59
9.3	Regular cleaning	59
10	POSSIBLE FAULTS AND REMEDIES.....	60
10.1	Cooking start is blocked, emergency stop of cooking.....	60
10.2	Faults / causes / options.....	61
11	ANNEXES	62
11.1	Description of control buttons.....	62

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



Indication of critical fault = STOP cooking



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 Device models

The MKH multifunction device is delivered in the following modifications:

MKH 101 DS	2 x GN 1/1	two pans x 29 litres,	pan depth 170 mm
MKH 101 DM	2 x GN 1/1	two pans x 49 litres,	pan depth 220 mm
MKH 101	2 x GN 1/1	pan 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 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 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
MKH 251	4 x GN 1/1	pan 250 litres,	pan depth 340 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 101DM, MKH 101DL, MKH 101,
MKH 101F, MKH 101P, MKH 101FP, MKH 151, MKH 151F,
MKH 151P, MKH 151 FP, MKH 201, MKH 201F, MKH 251

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 1. 12. 2021

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 101DS	MKH 101DM	MKH 101	MKH 101 F	MKH 101 P
capacity GN 1/1		2	2	2	2	2
bottom dimensions	mm	2x355x561	2x375x580	713x580	713x580	713x580
useful area	dm ²	2x20	2x25	43	43	43
pan depth	mm	170	220	280	220	280
pan volume according DIN 18857	l	2x29	2x49	100	75	100
pressure	bar	-	-	-	-	0,48
voltage	V	3N AC 400V				
short circuit protection	A	3x32	3x40	3x32	3x32	3x32
installed supplied capacity	kW	22,5	27,5	24,6	24,6	24,6
temperature range	°C	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250
width	mm	1290	1580	1293	1293	1293
depth	mm	850	850	850	850	950
height	mm	500	1050	1050	1050	1050
temperature of environment	°C	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35
weight	kg	220	355	340	340	524
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				

Model		MKH 151	MKH 151 F	MKH 151 P	MKH 201	MKH 201 F	MKH 251
capacity GN 1/1		3	3	3	4	4	4
bottom dimensions	mm	1071x580	1071x580	1071x580	1429x580	1429x580	1429x580
useful area	dm ²	63	63	63	83	83	83
pan depth	mm	280	220	280	280	220	340
pan volume according DIN 18857	l	150	110	150	200	150	250
pressure	bar	-	-	0,48	-	-	-
voltage	V	3N AC 400V					
short circuit protection	A	3x50	3x50	3x50	3x63	3x63	3x63
installed supplied capacity	kW	36,9	36,9	36,9	49,2	49,2	49,2
temperature range	°C	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250
width	mm	1651	1651	1651	2009	2009	2009
depth	mm	850	850	950	850	850	850
height	mm	1050	1050	1050	1050	1050	1050
temperature of environment	°C	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35
weight	kg	417	417	590	490	490	495
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					

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.

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 OF THE MULTIFUNCTION DEVICE



The buttons and icons shown in this manual apply to a single-pan device or to the left pan of the two-pan device. For the right pan of the two-pan device, the display of the buttons and icons is mirror-inverted.

Example:



single-pan device or left pan of the two-pan device



right pan of the two-pan device



button to stop control of individual parts of the device

Yellow background of individual buttons or icons indicates that a corresponding command has been made.

3.1 Start screen

After the multifunction device has been switched on or the Home button  has been pressed, the start screen appears.



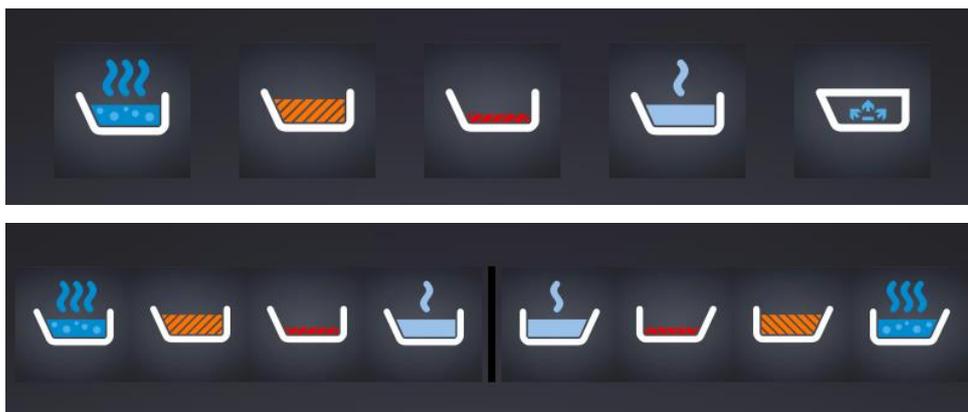
single-pan device



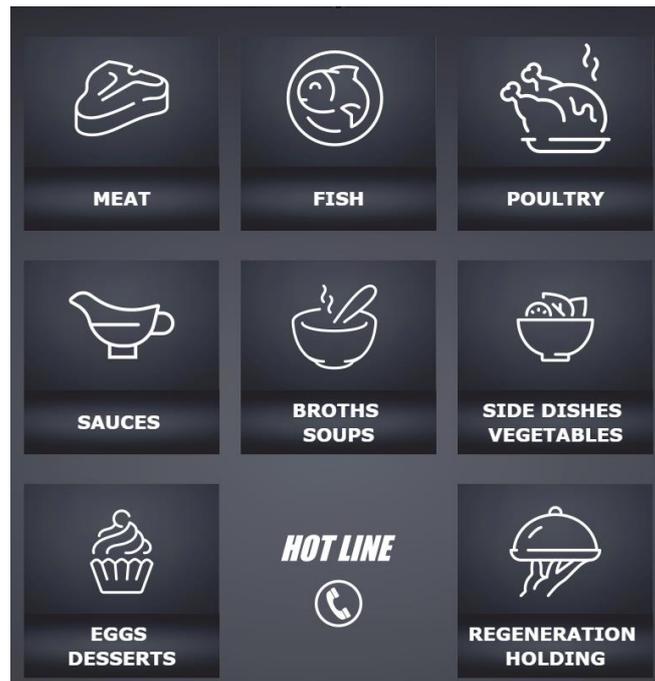
two-pan device

On the start screen, the operator can choose:

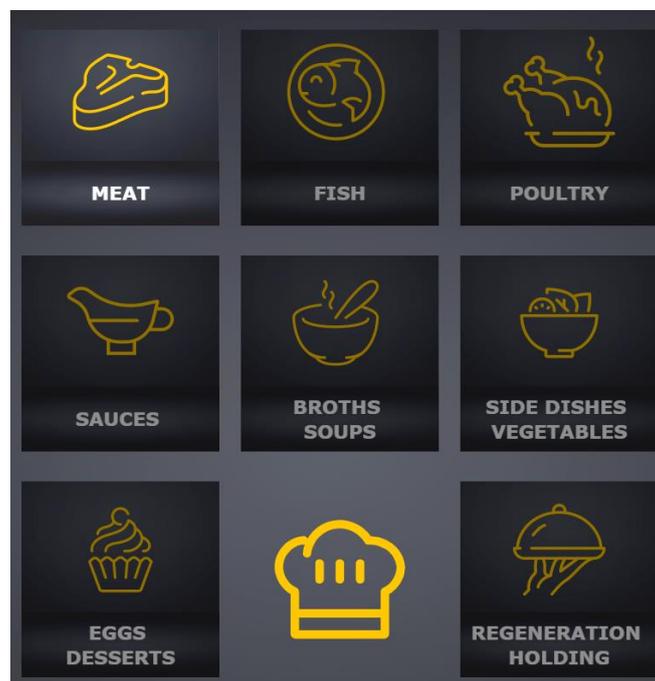
Manual mode



Algorithms



Recipes – Press  to go to recipes. The groups of foods that contain some stored recipes are highlighted on the start screen after pressing the button.



Device control – pressing the Basket , Pan , Cover ,



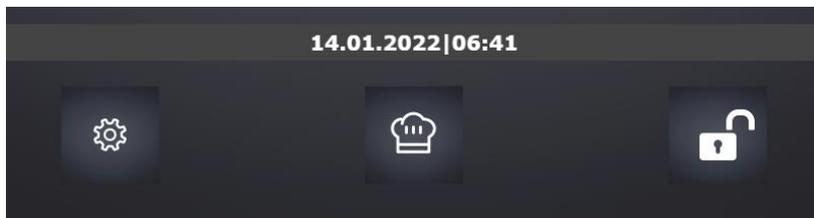
Water  or Stopper  activates control of a relevant device component. Only one component of the device can be controlled at a time.

User settings - pressing the Parameter settings button  can change the user parameters of the device, transfer data via USB memory device or view HACCP

records. Pressing the Chef button  displays the chef's recipe list with saved recipes from which the selected chef's recipe can be activated. By long pressing the

screen lock button  and then confirming the lock above the button, the screen can be locked against unwanted touches and changes. To unlock the screen, press

and hold the unlock button again  and then confirm above the button. The current date and time set on the device are displayed above the buttons below. Press the date and time twice to display the panel for changing the current date and time of the device.



3.2 Power failure during heat treatment

In case of a power failure and subsequent power supply recovery, the device will continue in operation as before the power failure to prevent degradation of the food. In these cases, a cooking screen with information about the power failure will be displayed: failure time, restart time and power failure duration. Press it to hide the information.



4 DEVICE CONTROL

4.1 Pan tilting control



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

The pan can be tilted down and up by pressing the pan button .



pan is completely levelled



pan is in an intermediate position



pan is completely tilted



pan tilting or levelling in process



buttons for levelling or tilting the pan

When operating the pan from the cooking screen, the pan moves at a slow speed, when operating from the start screen, the movement is accelerated.

If the pan is not completely levelled and process start button is pressed , alert is



displayed in the middle of the screen and the process does not start.

The pan can only be controlled when:

- no cooking is in process
- water filling is not switched on
- the cover is fully open
- control of the second tub is not switched on the two-pan device
- baskets not suspended

4.2 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).

The cover is power-operated in the single-pan device only and in the two-pan device, the cover is manually operated.



The cover can be open or closed by pressing the cover button



cover is fully open



cover is semi-opened in an intermediate position



cover is fully closed



cover moves up or down



buttons to move the cover up or down



button to confirm closing the cover



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.

The cover can only be controlled when:

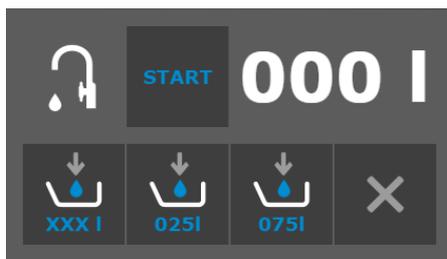
- the pan is completely levelled
- water filling is not switched on
- baskets are not suspended or when suspended, they are fully lowered in the pan

4.3 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.

Water filling can only be done by pressing the water button .



water filling is closed



water filling is open



manual start of water filling



water filling stop button



display with required water amount prior to filling



display with required and remaining water amount during filling



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



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



button for quick setting of the required amount of water to the pre-set amount of water (can be changed in the user settings screen)



shower blocking button (can be controlled on the user settings screen)

After filling the required amount of water, the water filling window closes.

Water can only be filled when:

- the pan is completely levelled
- the cover is closed
- the temperature of the bottom to block the water filling is not exceeded
- the deep-frying mode is not active, i.e., the deep-frying mode was not ended with full tilting of the pan
- (in the two-pan device, the water is blocked even if deep frying in the second pan is active)
- water filling in the second pan in the two-pan device is not switched on

Water supply to the hand shower is permanently open in the switched-on device except



when the Deep-frying mode is active where water supply in the shower is blocked.

4.4 Stopper control

Opening of the stopper is confirmed by pressing and holding the stopper button



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



stopper is closed



stopper is neither open nor closed



stopper is open



stopper is being opened or closed

The stopper can only be controlled when:

- a process is not on
- the pan is completely levelled
- the temperature of the pan to enable discharge is not exceeded
- the deep-frying mode is not active, i.e., the deep-frying mode was ended with full tilting of the pan

Slight tilting of the pan when the stopper is open helps to empty the pan during

cleaning. The tilting can be done when the stopper  is open by pressing the pan

button . The pan is then levelled by pressing the button to close the stopper or by pressing the pan button

4.5 Basket control



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

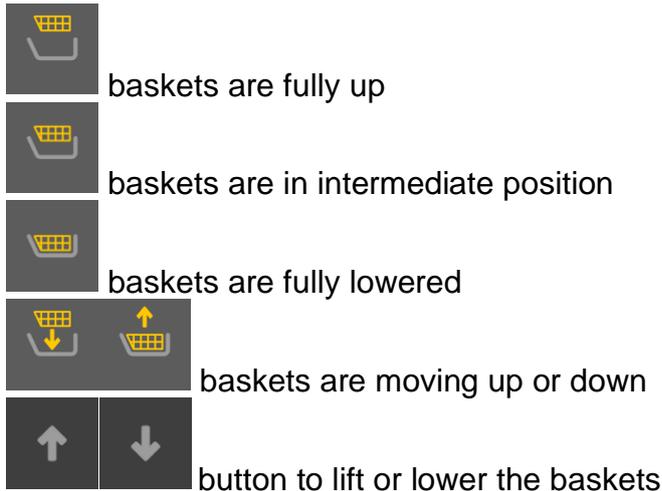
The baskets can be controlled if the basket arm is fitted. In a two-pan device, it is possible to use the baskets in one pan only, and therefore, after fitting the arm, the basket icons flash for both pans. After suspending the basket on the arm, it is necessary to select the pan in which the basket is suspended by pressing the basket

button .

Basket control is available in the Cooking , Deep-frying  and Gentle cooking modes .

You can lower and lift the baskets by pressing the basket button .





signalling of the use of baskets in the recipe step

Basket control is allowed if:

- the arm is suspended
- the side on which the basket is actually suspended is selected in a two-pan device
- the pan is completely levelled
- the cover is closed

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 fully open !



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

Basket mode - switch on and switch off

The basket arm can only be fitted with the cover open and the pan levelled. When the basket arm is fitted, work with the multifunction device is done in the so called “basket mode” until the arm is removed. The basket mode is indicated by the display of the



basket position . In the basket mode, cover and pan control is limited and the required time is not reset after the time has elapsed.

The basket mode switches off after the basket arm is removed. When the arm is removed, the basket position indication is hidden.



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

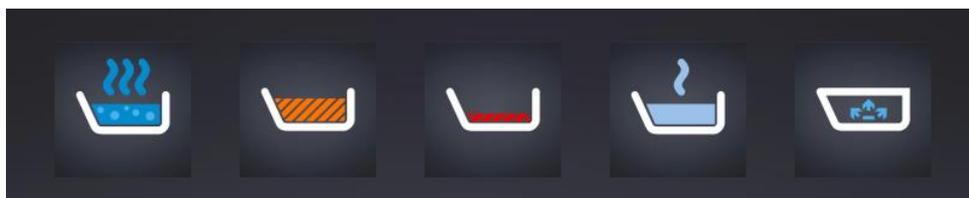
5 MANUAL MODE

After the multifunction device has been switched on, the start screen appears. Press one of the desired heat treatment symbols at the top to switch to the manual mode.



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

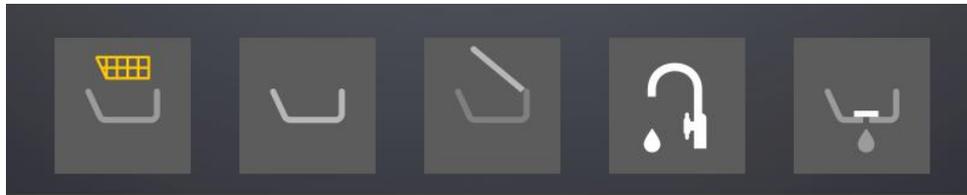
- cooking mode selection buttons



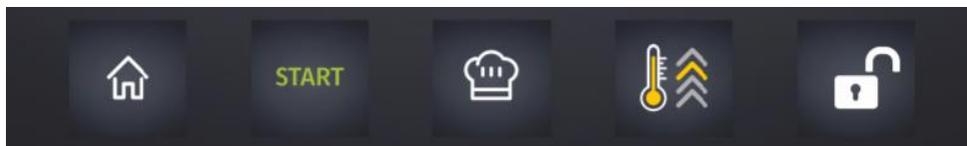
- information on the preparation process, including a textual description of the mode
- boxes with required and measured values (temperatures, times)



- HOLD mode switch-on button , pan temperature control switch-on button 
- device control buttons (pan, cover, water, stopper, basket)



- cooking or preheating process buttons and other user buttons (switching to the previous screen, displaying saved chef recipes or locking the display)



5.1 Cooking information panel

The cooking information panel always shows:

- text description of the mode
- text description of settings, e.g., Water filling, Preheating, Jump mode, HOLD mode
- selected mode icon
- in case of cooking according to a recipe, there are the number of the current step and total number of steps shown in the upper right corner 

Desired cooking temperature

To enter the desired cooking temperature, briefly press the temperature button:



temperature in the pan measured by an internal temperature sensor



temperature in the pan measured by an inserted temperature probe, button to use the probe for temperature control



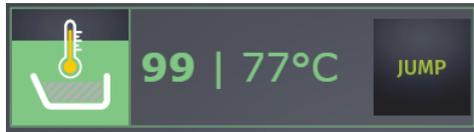
plate temperature



temperature of the probe injected into the matter



heating not switched on



heating switched on and the preheating level achievement is signalled



heating switched on and the set preheating temperature has been achieved



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 field. The type of temperature control is displayed at the top right.

Button for preheating



The button for preheating is displayed in following modes:

Cooking, deep frying, stir frying and gentle cooking. 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.

Required cooking time

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

To enter the desired cooking time, press the time briefly:



requested cooking time



choosing an infinite time when the heating is switched on continuously

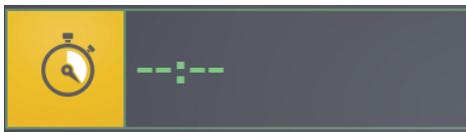


heating not switched on

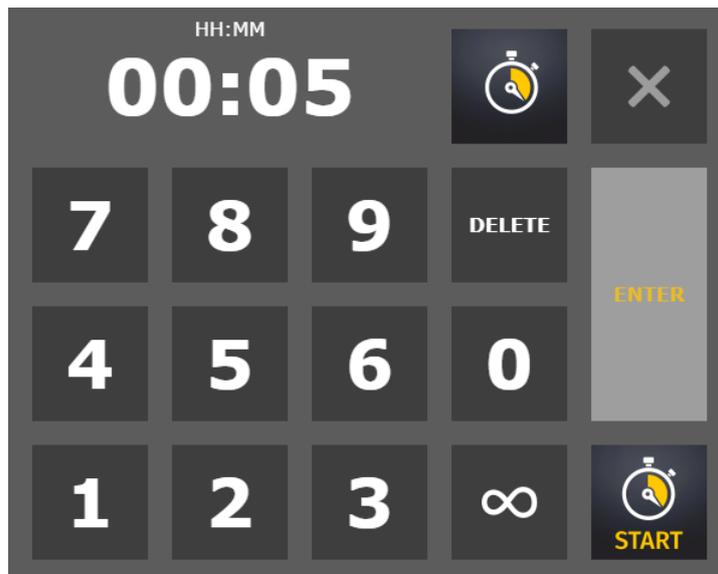


level is signalled

heating switched on and reaching of the preheating



heating switched on and continuous heating is set



HH:MM means hours and minutes, MM:SS means minutes and seconds. If the basket mode is selected, you have to set the desired time in minutes and seconds, in other cases you set the required time in hours and minutes.



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. If infinite time is selected,  will be displayed instead of the time. 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. 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.



You can reset the elapsed time when you stop cooking by pressing . When the desired cooking time has elapsed, it is automatically reset.

Required temperature of injection probe

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



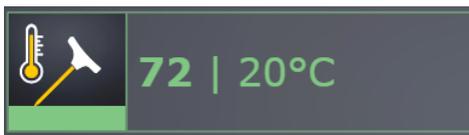
or for probe regulation of the liquid temperature



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 (time or probe), 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 average value of all sensors on the injection probe.



heating is not switched on and the required core temperature can be set



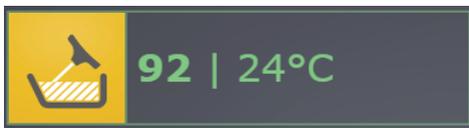
heating switched on and the level of reaching the core temperature is signalled



If the button of liquid temperature regulation according to probe , is active, the probe has to be fully immersed in the liquid. In this mode, the core temperature cooking probe cannot be used at the same time.



heating is not switched on in the pan temperature control mode according to the probe



heating is switched on in the pan temperature control mode according to the probe

5.2 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.

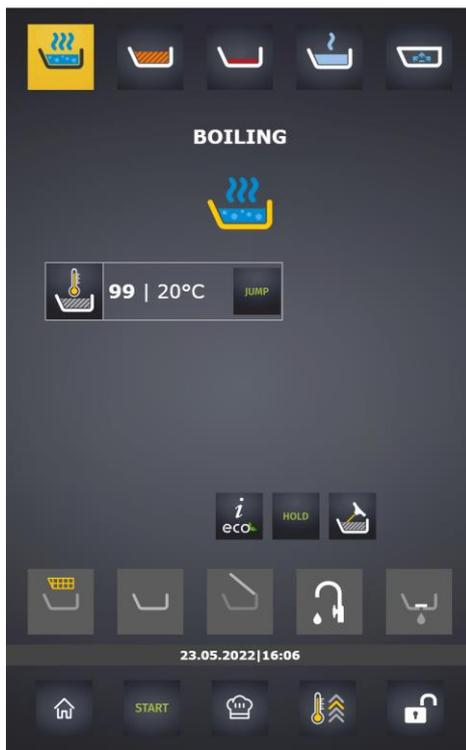


Risk of injury

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 button



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 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



. 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



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



and is the delay time after which the pan heating is to be switched on. Delayed



start is selected by pressing Start and then pressing the time setting. The



delayed start input switch for entering the required time is located on the bottom right of the keypad. Press it to set the delayed start in the format HH:MM. Upon selecting the duration of the delayed start, the delayed start immediately starts to count down



and it is necessary to select one of the conditions for switching on the heating after the delayed start:

- desired cooking time
- desired probe temperature
- activate the preheat button

Elapsed time of the delayed start can be reset by pressing the stop cooking button



or by moving to the system start screen or by entering a zero delayed start.

5.3 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 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 cover seal.

Never exceed the maximum filling level.

Take extra care while emptying liquids by lowering the pan.

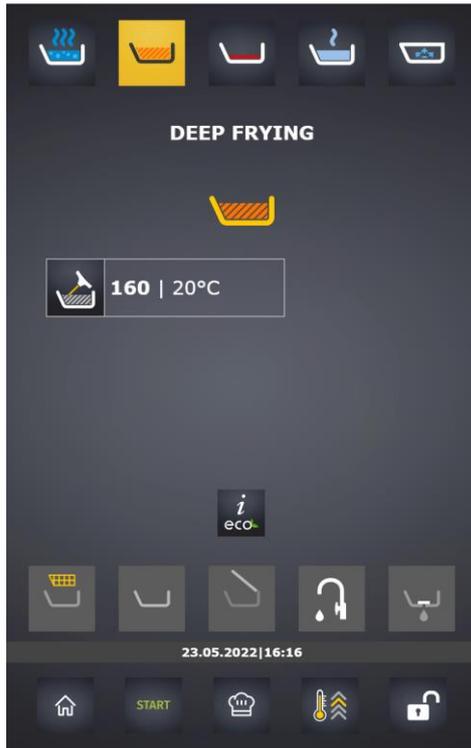
Allow the device to cool sufficiently before cleaning it.

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

Never exceed the maximum filling level.



The deep-frying mode can be selected by this button

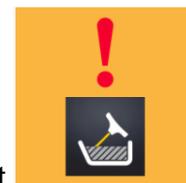


Temperature interval MAX – MIN for deep frying mode is 180 - 130 °C

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.

After setting the required values, it is necessary to start deep frying by the cooking start

button  or preheating button .

When the start of deep frying is pressed, a



warning appears on the display to confirm that oil has been filled and you must confirm that a corresponding amount of oil has been filled by pressing the start button or the preheating button again.

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 or core temperature for frying of thick semi-finished products.



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



After the end of deep frying, oil must be emptied into the filter oil

cart or into a suitable container by fully tilting the pan .

Until the pan is fully tilted, the deep-frying mode remains active and switching on of other modes or other processes is blocked.

5.4 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.

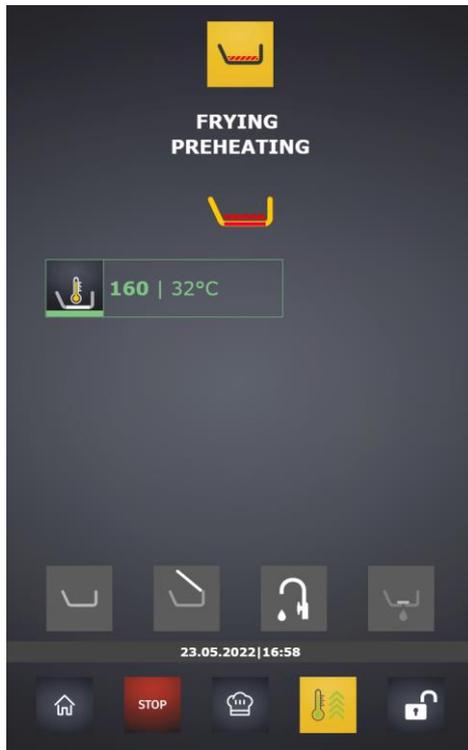
Never exceed the maximum filling level.

Do not touch or lean over the excess steam outlet.

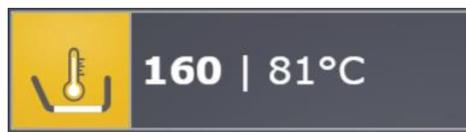
Keep away from the device. Hot steam escapes when the cover is opened.



The frying mode can be selected by this button



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



After setting the desired temperature



to always start frying 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 products. The frying process stops after the elapse of the set time, when the required core temperature is reached or when

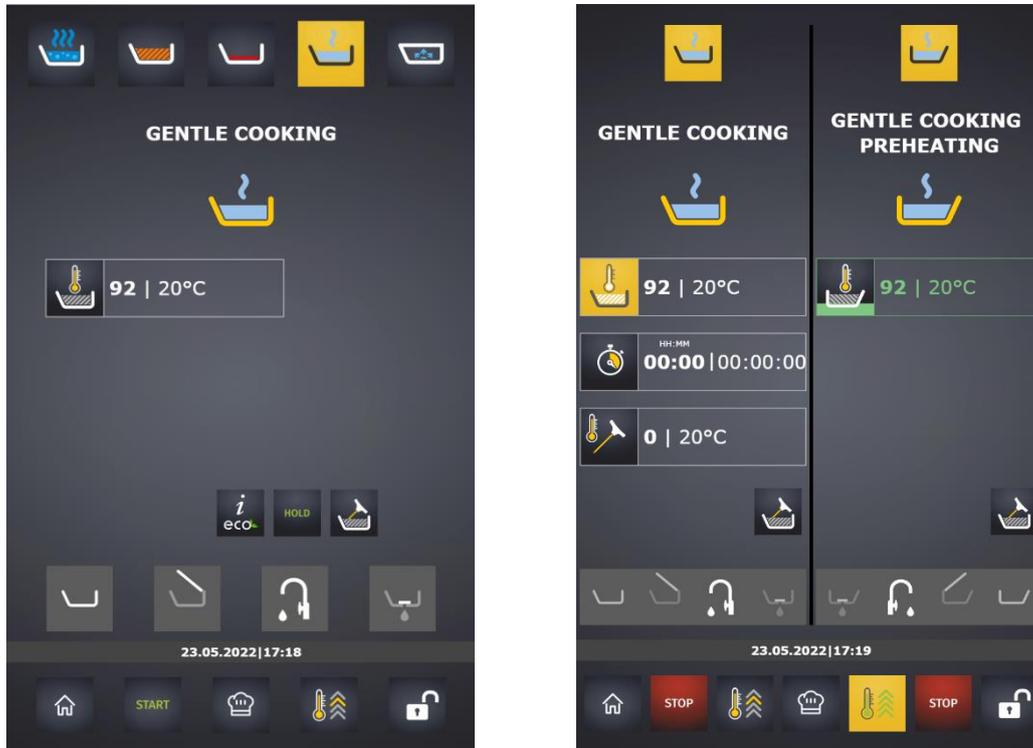


the STOP button is pressed.

5.5 Gentle cooking



The gentle cooking can be selected by this button



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

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.

When preparing food that is prone to burns, it is recommended to insert the probe into



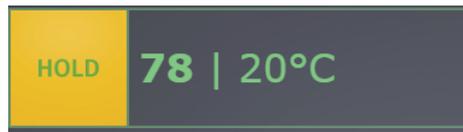
the pan and turn on the control according to the probe

5.6 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 temperature maintaining button  is displayed in the Cooking  or Gentle cooking mode .

When you press the button for temperature maintaining , heating is set to the



requested cooking temperature

The mode of maintaining temperature in the Gentle cooking mode is suitable for meals that can easily be burnt, e.g., milk, cream soups, cereal and rice puddings, etc.

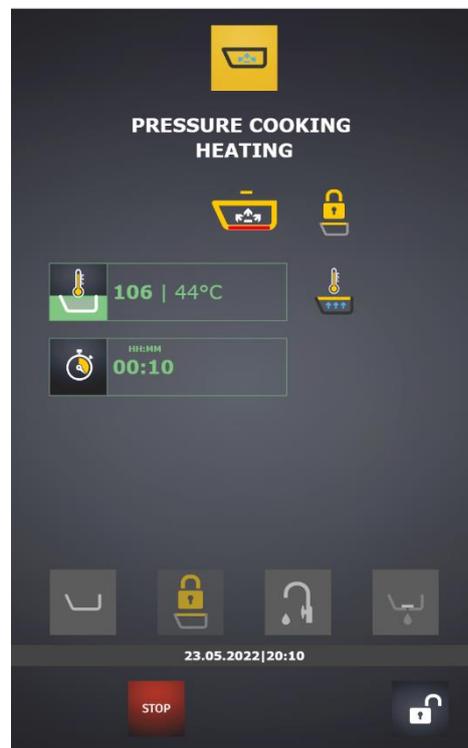
5.7 Pressure cooking



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.
Do not use temperatures above 92 °C when cooking in a pressure appliance with the lid closed but not locked. There is a risk of scalding from escaping steam
Keep away from the device. Hot steam escapes when the cover is opened.
Cover and sides of the pan are very hot.



You can select pressure cooking at the top of the screen by this button



Temperature interval MAX – MIN for the pressure-cooking mode is 110–101 °C:

The panel with cooking information contains, in addition to basic information, also the following additional information and choices for pressure cooking:



indication of cover unlocking



indication of cover locking



button to end cover locking before pressure cooking start



indication of the countdown of the set pressure cooking time



indication of heating or cooling to the required temperature during pressure cooking



steam flow indication



pressure relief valve of pressure pan is closed



pressure relief valve of pressure pan is opening/closing



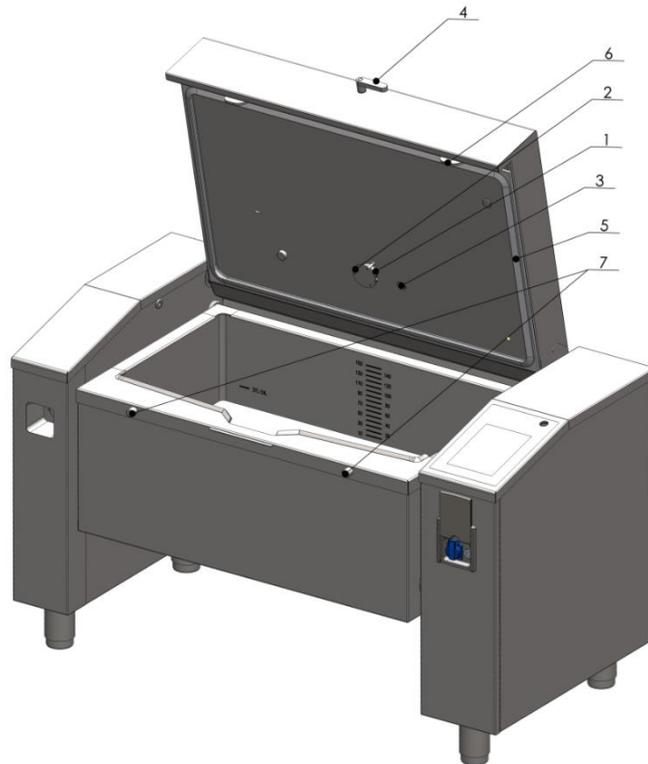
pressure relief valve of pressure pan is open



failure of pressure relief valve overflow of pressure pan

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 relief valve and depressurization valve

See Figure - positions 1, 3

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

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



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

During pressure cooking, filling of the pan must not exceed two thirds of the declared volume of the pan, i.e., 65 litres for MKH 101 and 100 litres for MKH 151.

Close the cover of the multifunction device with the cover control button all the way down. The default state of the cover lock is the position unlocked



To lock the cover, press the control lever on the front of the cover, see the figure, position 4, **downwards as far as it will go and hold it until an acoustic signal is heard and the START button lights up!!!**

Then the control lever can be released, and the cover is properly locked . If the acoustic signal does not sound when locking the cover, you must end the locking

process with the STOP button   and try to lock the cover again as described above.

Heating of the pressure device to the required temperature

If the cover is properly locked, it is possible to start heating of the pressure device to

the desired temperature by pressing the Start button  at the bottom of the screen.

The button only appears in the pressure-cooking mode if the device cover is properly locked. After you press the Start button, the stop button for cover lock in the top panel

 disappears.

The heating and its control are activated when the time required for pressure cooking or the temperature of the injection probe (core temperature) for cooking end are specified.



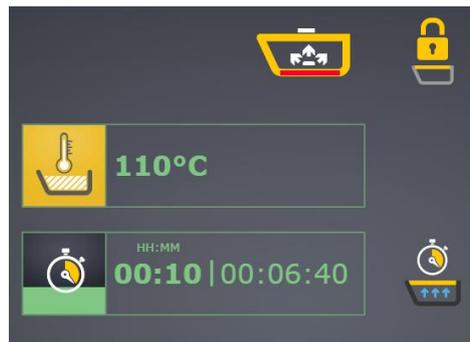
After entering the time or core temperature, heating takes place to the required pressure-cooking temperature.



Ending of pressure cooking and depressurization of the device

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

exceeded. Elapsed time or rising core temperature is indicated by a green tint.



Pressure cooking is also ended by pressing the STOP button

When the pressure cooking stops, the required time or the temperature of the injection probe disappears and the safety valve is automatically opened in the pan. Thereby, the device is gradually depressurized and the temperature in the pan drops. The drop is signalled by fading background lighting in colour green.



During this process, the information panel shows indication of the steam flow . The pressure relief valve can be opened by pulling upwards the control lever on the front of the cover.

After the pressurization is completed, safety delay is counted down and subsequently

the cover is also unlocked automatically . If the locking mechanism does not release automatically after the cover has been unlocked spontaneously, indication

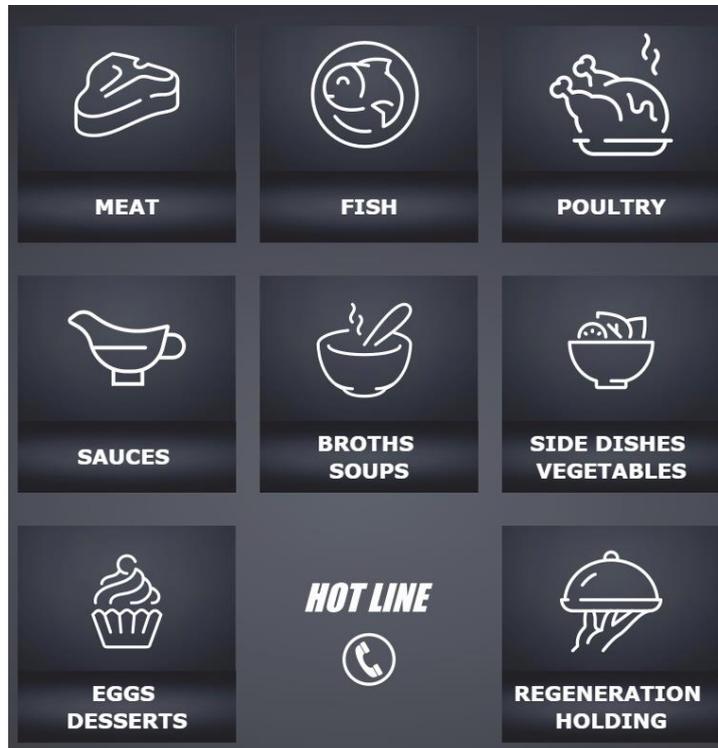


is displayed and the cover must be pushed down to release the locking mechanism.

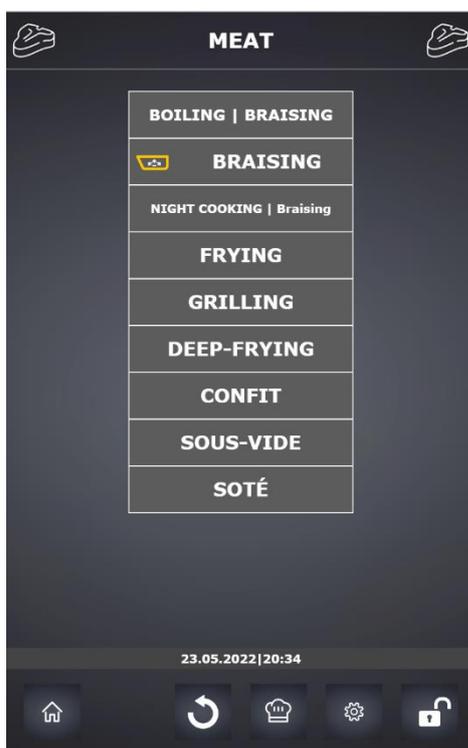
After safe release of the cover, it is possible to control the device as usual, to open the cover, tilt the pan, cook in other modes, etc.

6 ALGORITHMS

The JIPA JUMP MKH multifunctional device contains pre-set technological procedures for food preparation, so-called algorithms. In the start screen, the technological process can be started by selecting one of the 8 types of food.



After selecting the type of food, a list of possible modifications of the given type of food, which is pre-set in the system, is displayed.

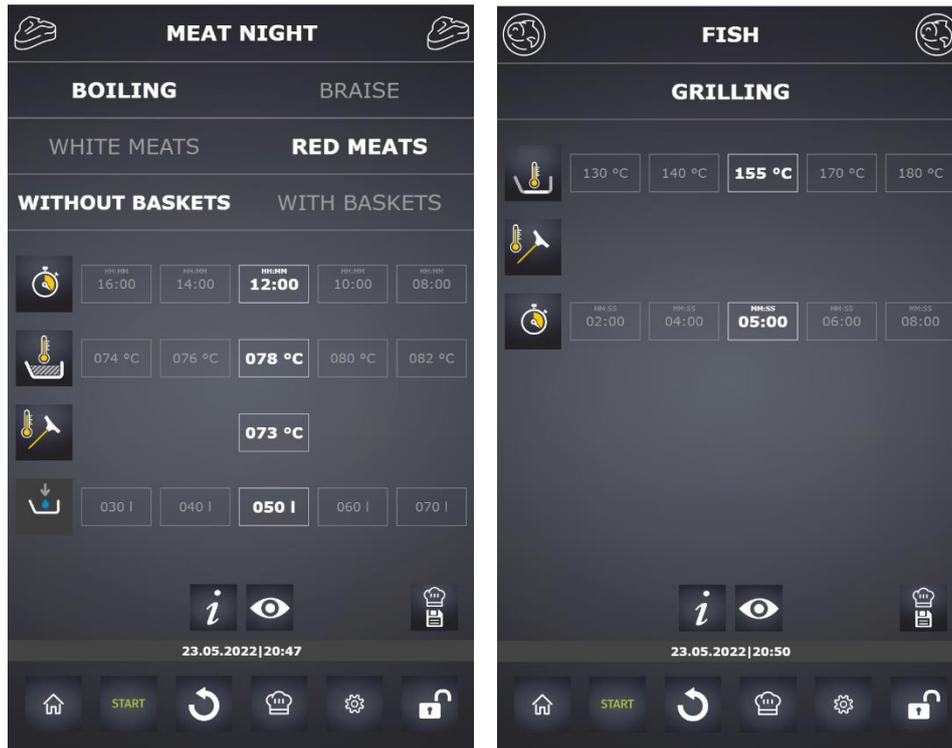


The selected type of food is displayed in the top line of the screen. In the list of possible modifications, it is possible to select the appropriate modification for the given type of

food. Use the return button  to return to the selection of the type of food. The

recipe button  can be used to end the algorithm selection and go directly to the

list of saved recipes. Use the settings button  to end the algorithm selection and



go to the system user settings screen.

The selected food type is displayed in the top line of the screen, below it the selected type of adjustment is displayed in the second line. In the list of algorithm parameters, it is possible to select the following additional options for some algorithms at the top:

- food treatment Boiling/Stewing
- meat type White meat / Red meat
- mode No Baskets / In Baskets

In the middle part, the selected algorithm parameters are listed in lines, depending on the selected type of food, the selected treatment and additional options:

-  desired frying temperature
-  desired pan temperature

-  desired core temperature
-  required cooking time
-  required amount of water

The recommended values of individual parameters are highlighted in the middle column. Selecting a value other than the recommended value may also change a parameter on a different line in some algorithms. It is usually possible to select a parameter from five pre-set values. In some algorithms the number of pre-set values is lower or only one pre-set value is recommended. Pressing the parameter button on the left or pressing the highlighted parameter displays the keypad for entering any value within the range of recommended values.



It is recommended to use pre-set values of algorithms.

If there are no pre-set values in the line of required time or core temperature, you can select the end of cooking according to time or core temperature, in the algorithm. In

this case, selection is made by pressing the parameter button on the left,  or

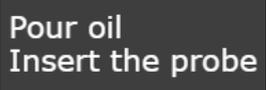


6.1 Display of information and algorithm steps

Press the information button  to display information and alerts for the relevant

algorithm, press the step display button  to display a list of algorithm steps at the middle or bottom of the screen.



-  algorithm step number
-  cooking mode including text description
-  required cooking time in the step including resolution HH:MM or MM:SS.
-  type and value of requested temperature in the cooking step. In some algorithms, a text description of food turning or stirring alert is added below the temperature value.
-  required temperature of the injection probe (if selected)
-  the required amount of water in the step (if selected). After the water amount is set, the water filling opens automatically in the step and the specified amount of water is filled. If zero water is selected, only the water control panel for the relevant step opens automatically.
-  switching on of the basket mode in the step (if selected)
-  text instructions for operators (if selected)

6.2 Saving the algorithm to the recipe list

In the algorithm parameter selection screen, the button for saving the algorithm with the selected parameters in the recipe list is located at the bottom right. Pressing the button switches the system to the recipe list screen and sets the appropriate food group according to the selected food type. This original food group can be changed by selecting another food group in the top line of the recipe list.

A line with the selected recipe appears at the bottom of the screen. For a recipe saved from the algorithm, the name, information or notification can be changed by using the

 button, or the recipe can be saved by using the  button.



Pressing the edit recipe button  opens the input keyboard (see chapter Recipes).

A recipe needs to be saved by long pressing the saving button  and saving must be confirmed with !

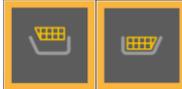
6.3 Switching on cooking according to the algorithm

The bottom line of the parameter selection screen shows the cooking start buttons . In a two-pan device, there are two power buttons at the bottom for the left and

right pans of the device. If the  button is displayed, the algorithm can be switched on and after pressing, it will automatically go to the cooking screen and all operations within the first step of the algorithm (water filling, preheating, etc.) will be switched on automatically. If the conditions for switching on cooking are not met, status indication is displayed which prevents cooking from being switched on:



start blocking – another process takes place in the pan



start blocking – the baskets are not in the upper position, control of the baskets is selected in the second pan in the two-pan device, or a recipe with baskets being used is active



start blocking – the pan is not levelled



start blocking – the stopper is not in closed position



start blocking – system fault identified



cooking blocking – the deep-frying mode is active and the oil has not been tipped out of the pan

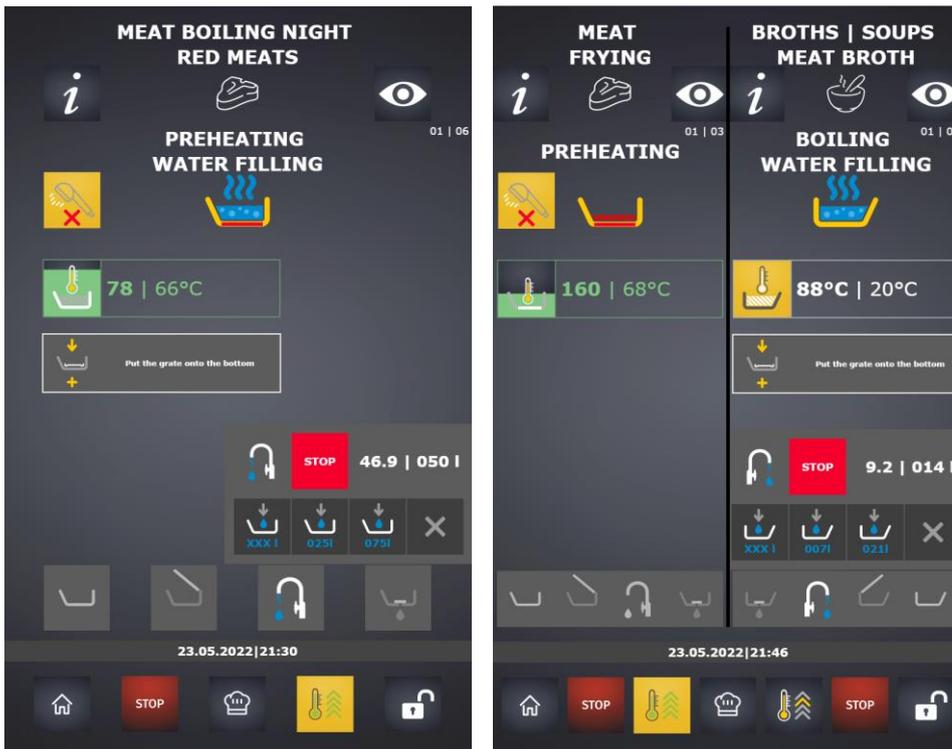


cooking blocking – the deep-frying mode contained in the algorithm is not enabled by the service option

6.4 Cooking according to the algorithm

If the cooking start button  is pressed, the device will automatically go to the cooking screen and all operations in the first step of the algorithm (water filling, preheating, etc.) will be switched on automatically.

If cooking according to algorithm is switched on, the recipe name is displayed in white.



The name of the algorithm is displayed at the top of the cooking screen, below the name there is the food group icon of the enabled algorithm. Press the information

button  to display information and alerts for the relevant algorithm, press the step

display button  to display a list of algorithm steps at the bottom of the screen, including highlighting of the step the cooking is currently in. Below the step display button, the number of the current step and the total number of steps in the algorithm

are displayed .

Transition to the next step of the algorithm is either fully automatic after meeting all set transition conditions (e.g., meeting the preheating temperature, filling the required amount of water, reaching the required core temperature, etc.) or the transition to the next step is conditioned by operator's confirmation. There can be more than one confirmation at a time.



prompt Insert the ingredient



prompt Add the ingredient



prompt Place the grate on the bottom

-  prompt Fill with water
-  prompt Inject the probe
-  prompt Insert the probe
-  prompt Close the cover
-  prompt Turn down the cover
-  prompt Lock the cover
-  prompt Unlock the cover
-  prompt Mix
-  prompt Suspend the basket
-  prompt Pour milk
-  prompt Suspend the arm
-  prompt Baskets down
-  prompt Turn
-  prompt Add tomatoes
-  prompt Pour water or broth
-  prompt Pour eggs
-  prompt Pour fat
-  prompt Stir



prompt Inject the probe slantwise



prompt Add sugar



prompt Remove the probe



prompt Closing the cover switches of the HOLD mode



prompt Open the cover

During the algorithm, the set parameters can be changed in individual steps, and after the algorithm ends, the entire algorithm, including the changed values, can be saved as a new recipe in the recipe list.

After the last step of the algorithm is finished, the cooking process ends automatically and other control options are displayed depending on the selected algorithm:

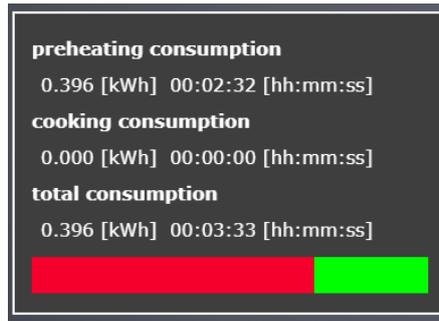
-  button to save the changed algorithm as a new recipe in the recipe list
-  button to repeat the just finished algorithm according to the same parameters (the algorithm is switched on again from step 1)
-  button to switch from the algorithm to the manual mode, after which the current algorithm will be deleted from the memory including the changed values
-  button to display the electricity consumption for the last heat treatment process
-  button for maintaining the same temperature

6.5 Power consumption display

After finishing the heat treatment according to the algorithm or recipe or after pressing

the  button in manual mode, the power consumption for the last heat treatment

process can be displayed by pressing the  button.



7 RECIPES

A total of up to 800 recipes can be stored in the memory of the multifunction device in 8 groups according to the type of food (chef's recipe list). The recipes can be displayed



by pressing the button. The groups of foods that contain some stored recipes are highlighted on the start screen after pressing the button. Clicking on the appropriate group will open a screen with recipes for the selected type of food.

At the top of the recipe list screen, you can select a group of recipes by pressing the appropriate type of food. At the bottom, it is possible to display other 10 recipes for the respective type of food by using the arrow buttons.



viewing the chef's recipe list



previous / next recipe button in the recipe view mode

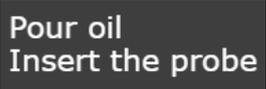
-  button to start cooking according to recipe
-  save recipe to the chef's recipe list
-  button to delete recipe
-  button to edit title, information and recipe notifications
-  button to display information and recipe notifications
-  button to display individual steps of the recipe
-  button to lock the chef's recipe list for possible changes and deactivation of the manufacturer's pre-set algorithms
-  the alarm to lock the chef's recipe list for possible changes and deactivation of the manufacturer's pre-set algorithms

7.1 Display of information and recipe steps

Press the information button  to display information and alerts for the relevant algorithm, press the step display button  to display a list of recipe steps at the bottom of the screen.

MEAT-NIGHT COOKING Braising RED MEATS						
01	PREHEATING 		78°C	 50l	Put the grate onto the bottom Add water	
02	BOILING 	--:--		78°C	Insert the probe Add ingredient	
03	BOILING 		78°C		73°C Close the lid	
04	HOLDING 		73°C			

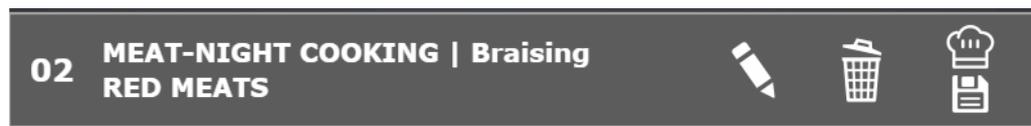
-  number of recipe step
-  cooking mode including text description

-  required cooking time in the step including resolution HH:MM or MM:SS.
-  type and value of requested temperature in the cooking step. In some recipes, a text description of the food turning or stirring alert is added below the temperature value.
-  required temperature of the injection probe (if selected)
-  the required amount of water in the step (if selected). After the water amount is set, the water filling opens automatically in the step and the specified amount of water is filled. If zero water is selected, only the water control panel for the relevant step opens automatically.
-  switching on of the basket mode in the step (if selected)
-  text instructions for operators (if selected)

7.2 Recipe adjustment

Touch the recipe name in the list bar to display the bar with the selected recipe at the bottom of the screen. The name, information or alert of the selected recipe can be

changed using the  button, the recipe can also be deleted using the  button, or the changed recipe can be saved using the  button.



The recipe can be deleted by long pressing the  button and confirming the deletion .

Pressing the edit recipe button  opens the input keyboard. The input field is selected by pressing the appropriate field which is framed for clarity and the cursor is displayed in the field. The  button finishes editing of the name, information and alerts to the recipe and switches to the window with editing the recipe list.



The edited text field has not yet been saved when you return to the recipe list

and must be saved with the save button  and saving must be confirmed

with !

To delete the entire recipe list, you can press and hold the button to delete all

recipes  at the bottom right and confirm the deletion .

ATTENTION! Recipes deleted in this way can no longer be recovered!

If the cook's recipe list is locked for possible changes  and the manufacturer's pre-set algorithms are switched off, the recipe cannot be edited or deleted.

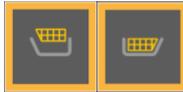
7.3 Start cooking according to a recipe

In the recipe list, the buttons for starting cooking according to a recipe  are displayed on the right side. In a two-pan device, there are two power button columns

at the bottom for the left and right pans of the device. If the  button is displayed, the recipe can be switched on and after pressing, it will automatically go to the cooking screen and all operations in the first step of the algorithm (water filling, preheating, etc.) will be switched on automatically. If the conditions for switching on cooking according to a recipe are not met, status indication is signalled which prevents cooking from being switched on:



start blocking – another process takes place in the pan



start blocking - the baskets are not in the upper position, control of the baskets is selected in the second pan in the two-pan device, or a recipe with baskets being used is active



start blocking - the pan is not levelled



start blocking - the stopper is not in closed position



start blocking - system fault identified



cooking blocking - deep-frying memory is active and oil has not been tipped out of the pan



cooking blocking - the deep-frying mode contained in the recipe is not enabled by the service option

7.4 Cooking according to a recipe



If the cooking start button  is pressed, the device will automatically go to the cooking screen and all operations in the first step of the recipe will be switched on automatically (water filling, preheating, etc.).

The cooking process according to the recipe and all display of recipe information are the same as during the cooking process according to the algorithm (see chapter Cooking according to the algorithm).

If cooking according to the recipe from the chef's recipe list is switched on, the name of the recipe is displayed in yellow on the cooking screen.

8 USER SETTINGS SCREEN OF THE DEVICE

The screen of the device user settings can be recalled by pressing the setting button



on the start screen.



The user settings screen enables the following settings:

- change of language of the multifunction device
- setting of a pre-set amount of water
- permission to use shower during water filling
- locking of the chef's recipe list for possible changes and deactivation of the manufacturer's pre-set algorithms
- transfer of HACCP records, recipe list to USB memory device
- acoustic signal setting
- manual shower switch-off
- viewing HACCP records on the device
- network connection settings of the device
- setting service parameters (available after log in of authorized user)
- setting the date and time on the device
- uploading a new program to the device using a USB memory device

8.1 Change of language of the multifunction device

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



select a new language, press the language selection button and select a new language from the list of available languages.

8.2 Setting of a pre-set amount of water

The pre-set amount of water is displayed in the water control panel in which the pre-set amount of water can be set with one press. To change the pre-set amount, click on the value and enter a new value.

8.3 Transfer of HACCP records, recipe list to a USB memory device

To transfer HACCP records and recipes to a USB memory device, plug the USB media device into the USB port on the front panel of the multifunction device. The system recognizes the connected USB device and displays the USB transfer screen



automatically. You can also go to this screen by pressing



screen with the button at the bottom. The transfers of HACCP and recipes are available without the necessity of login of authorized personnel.

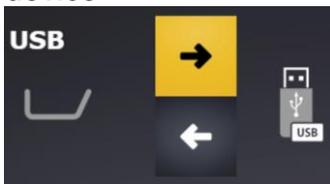


Restriction for USB media connected to the multifunction device:

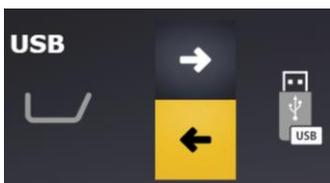
USB transfers are possible only for FAT 32 formatted flash memory. NTFS or exFAT file system is not supported!



button to switch to the screen for the transfer to/from a USB memory device



transfer of HACCP records and recipe list from the multifunction device to a USB memory device



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



indication of transfer start to/from a USB memory device

  indication of unsuccessful/successful recognition of an inserted USB memory device

  button to start/stop transfer to/from USB memory device

  indication of successful transmission/unsuccessful transmission with an error

 request button to transfer the recipe list to a USB device

 recipe list transfer button from USB to device, transferred recipes will be added after existing recipes

 button for transferring the recipe list from a USB memory device to the multifunction device, all recipes in the device will be deleted and replaced with the transferred recipes from the USB memory device

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

To transfer files using a USB memory device:

- insert a USB memory device into the USB port on the front panel of the multifunction device
- choose the direction of transfer from the multifunction device to a USB device or from a USB device to the multifunction device
- choose the requirements for the files to be transferred. In the case of transfers from a USB memory device to the multifunction device, it is necessary to choose the way in which the transferred recipes will be added to the device, i.e., whether they will be

added after the existing recipes  or deleted and will replace the existing recipes



• press the transfer start button 

- automatic transfer termination and disconnection of the USB device (the  button disappears)

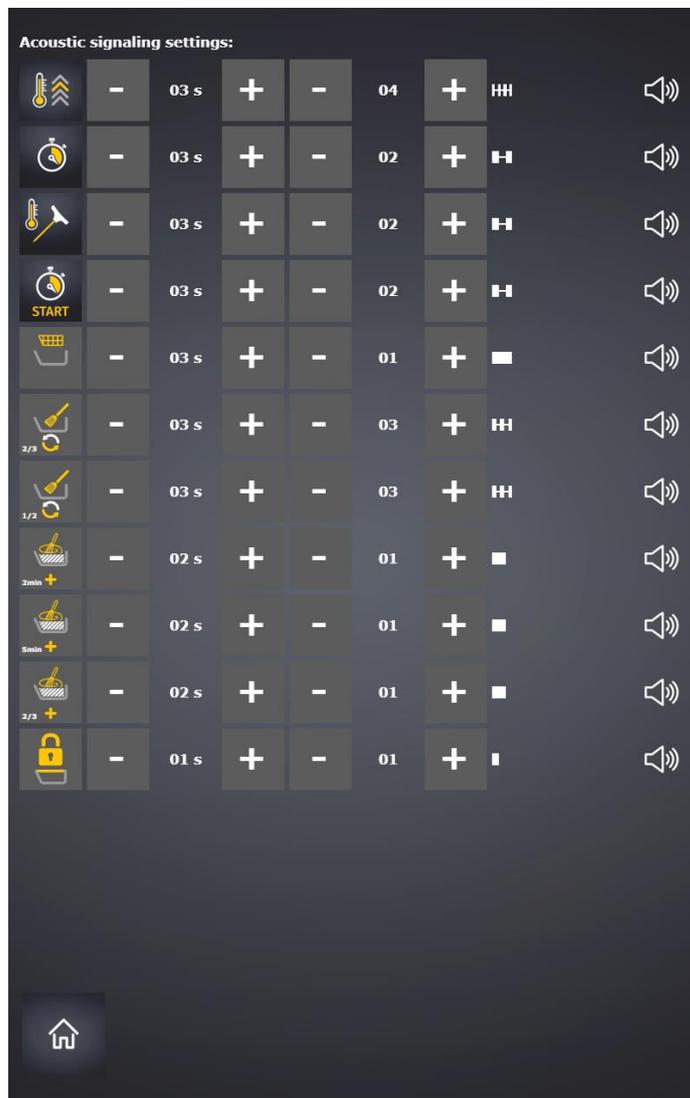
- after the transfer is completed, the result of the file transfer  is displayed in

case of successful transfer of all files or  in case of transfer with error (required files are not in the device)

A JIPA folder and a subfolder with the pan serial number will be created on the USB memory device in which HACCP records in Excel files (CSV format) will be stored by individual months and an UPLOAD folder will be created in which recipes from the device will be stored. These recipes are used for backup or transfer to other devices, and these files cannot be viewed or edited.

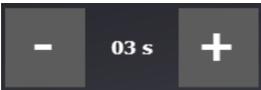
8.4 Acoustic signal setting

The acoustic signal setting is opened by pressing the  button.



The following types of acoustic signals can be set in the system:

-  end of preheating
-  end of the set cooking time
-  end of cooking when the required core temperature is reached
-  end of the set time of delayed cooking start
-  end of cooking in the basket mode after moving the baskets to the upper position
-  prompt Turn after 2/3 of the set time or core temperature (Algorithms)
-  prompt Turn after 1/2 of the set time or core temperature (Algorithms)
-  prompt Stir every 2 minutes (Algorithms)
-  prompt Stir every 5 minutes (Algorithms)
-  prompt Stir after 2/3 of the set time or core temperature (Algorithms)
-  cover of the pressure pan was locked

By pressing the  buttons, it is possible to change the duration of the

indication from 0 to 20 s (0=signal is off). By pressing the buttons , it is possible to decrease/increase the number of tones from 1 to 10. The acoustic

signal test can be performed by pressing the  button on the right side of the screen.

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 indication of basket extension to the upper end position.

8.5 Manual shower switch-off

In the user settings screen, it is possible, if necessary, to press the shower lock button



which permanently switches off the shower



. The button is usually used in the event of a device failure or a shower leak.

8.6 Viewing HACCP records in the device

HACCP records can be viewed on the operation panel in the multifunction device.



Press the browse button to display the screen for viewing HACCP records.

In the upper header of the single-pan device, there are the following column descriptions:

- date and time of the record
- desired pan temperature
- core temperature or required cooking time

In the upper header of the two-pan device, there are the following column descriptions:

- date and time of the record
- temperature in the left pan
- core temperature or required cooking time in the left pan
- temperature in the left pan
- core temperature or required cooking time in the right pan

At the bottom, information about the open monthly HACCP record file and browsing control buttons is displayed:



- 01/22 is an identification of a month in an open monthly file of HACCP records
- 098-100 % is the range at which the records from the monthly record file are displayed on the screen



- button to load previous HACCP records. If records from the beginning of the file are displayed, the next previous monthly record file opens, if any.



- button to load next HACCP records. If records from the end of the file are displayed, the next following monthly record file opens, if any.



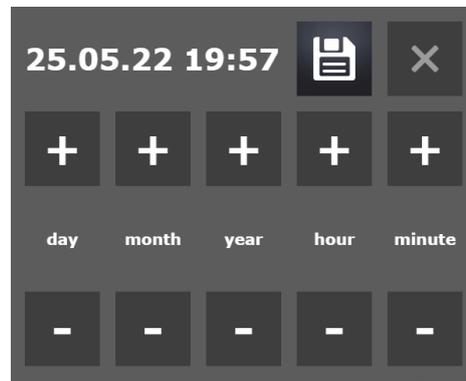
- button to return to the previous screen

If the screen for viewing HACCP records on the device panel is open, it is not allowed

to view HACCP records using remote administration.

8.7 Setting the date and time on the device

Changing the date and time on the device is accessible without the need for an authorized operator to log in and is done by double pressing the date and time on the start screen or cooking screen. After pressing, the date and time setting screen will open.



The PLUS and MINUS buttons adjust the individual date and time items, and after setting the current date and time, it is necessary to press the save button . If the end of entry button  is pressed, the original date and time will remain in the system.

9 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.

9.1 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 chemicals (solvents, degreasers or chlorine-containing products) for cleaning.

9.2 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 cover and switch the device out before you leave.

9.3 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.

10 POSSIBLE FAULTS AND REMEDIES

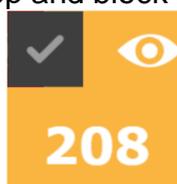
10.1 Cooking start is blocked, emergency stop of cooking

The control system of the multifunction device is constantly evaluating the malfunctions and alerts of the device. If severe failure is identified, emergency stop of cooking is



carried out and the number of the fault appears on the screen. In case of a two-device pan, serious malfunctions of every pan are evaluated separately.

In case of a failure that is not critical enough to stop and block the cooking process, an



alert in orange colour only appears on the screen.

Press the fault or alert information display button to display a window with a text description of the fault or alert. In the case of multiple faults / alerts, the text description of the other faults / alerts can be displayed by pressing the corresponding index in the top line.

After remedy of the fault or alert, it is necessary to cancel the fault or alert by pressing

the  button.

If the cooking start is blocked and you press the cooking start button , this alert



appears in the middle of the screen.

In case of an orange fault or orange alert, inform the service organization without any delay. The contact to the service organization can be displayed, among other things,

in the start screen by pressing the  button.

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. More detailed information is important for timely diagnosis of the problem which can be found in the bottom line of the user settings screen (serial number of the device, designation of the control system

PanXX_NNNNNNNNNNNN, OP panel version, version of algorithms in the system R:X.Y.NNNNNN, and the version of the program on the device SW:X.Y.NNNNNN).

10.2 Faults / causes / options

Fault	Possible cause	Remedy
After switching 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

11 ANNEXES

11.1 Description of control buttons



Boiling mode



Deep-frying mode



Frying mode



Gentle cooking mode



Delta T mode



Pressure cooking mode



indication that optimization of power consumption is on



pan is completely levelled



pan is in an intermediate position



pan is completely tilted



pan is moving up or down



pan end position failure identified



buttons for levelling or tilting the pan



button to end control



cover is fully open (in upper end position)



cover is semi-opened in an intermediate position



cover is fully closed



cover moves up or down



cover end position fault identified



buttons to move the cover up or down



button to confirm closing the cover



water filling is closed



water filling is open



flow meter fault identified



manual start of water filling



water filling stop button



display with required water amount prior to filling



display with required and remaining water amount during filling



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



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



button for quick setting of the required amount of water to the pre-set amount of water (can be changed in the user settings screen)



shower blocking button (can be controlled on the user settings screen)



stopper is closed



stopper is neither open nor closed



stopper is open

 stopper is being opened or closed

 fault of stopper end positions identified

 button to open the stopper pressed

 baskets are up

 baskets are in an intermediate position

 baskets are down

 baskets are moving up or down

 fault of basket end position identified

 button to move the baskets up

 button to run the baskets down

 signalling of the use of baskets in the recipe step

 requested cooking time

 choosing an infinite time when the heating is switched on continuously

 temperature in the pan (measured by an internal temperature sensor)

 temperature in the pan (measured by the inserted temperature probe the pan, button to use the probe for temperature control

 plate temperature

 probe temperature



delta T



button to switch to the previous screen



button to switch cooking on/off



preheating button



button of delayed cooking start



button for maintaining the same temperature



JUMP mode button in the Boiling mode



button to display the electricity consumption for the last heat treatment process



button to lock and unlock the screen



button for parameters setting



button to confirm the execution of the action after a longer press of the button of the respective operation, button to confirm the fault



indication of end position of pressure device cover unlocking



indication of end position of pressure device cover locking



cover lock end button before pressure cooking start



indication of the countdown of the set pressure cooking time



indication of heating or cooling to the required temperature during pressure cooking



indication of disabled/enabled steam flow sensor at condenser input



pressure relief valve of the pan is closed



pressure relief valve of the pan opens/closes



pressure relief valve of the pan is open



pan pressure relief valve overrun fault



viewing the chef's recipe list



meat



fish



poultry



sauces/gravies



broths/soups



side dishes / vegetables



eggs / desserts



regeneration / maintaining



button to display contact information for the service organization



one step back button when selecting a recipe



previous / next recipe button in the recipe view mode



button to switch from step cooking to manual cooking mode



button to repeat recipe



save recipe to recipe list



button to start cooking according to recipe



save recipe to the chef's recipe list



button to delete recipe



button to add recipes for existing recipes in the chef's recipe list



button to delete all recipes in the chef's recipe list



button to lock the chef's recipe list for possible changes and deactivation of the manufacturer's pre-set algorithms



alarm to lock the chef's recipe list for possible changes and deactivation of the manufacturer's pre-set algorithms



button to edit title, information and recipe notifications



button to display information and recipe notifications



button to display individual steps of the recipe



button to set acoustic signal



system language selection button



switch to the screen with network connection and wifi connection settings



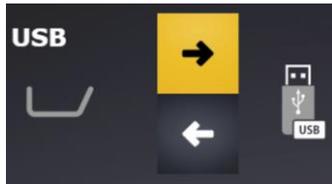
switch to the screen for viewing HACCP records



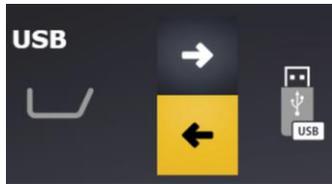
switch to the screen for viewing fault records and alerts



button to switch to screen for transfer to/from USB memory device



transfer of HACCP records and chef recipe list from multifunction device to USB memory device



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



indication of transfer start to/from a USB memory device



indication of unsuccessful/successful recognition of an inserted USB memory device



button to start/stop transfer to/from USB memory device



indication of successful transmission/unsuccessful transmission with an error



request button to transfer the recipe list to a USB device



recipe list transfer button from USB to device, transferred recipes will be added after existing recipes



button for transferring the recipe list from a USB memory device to the multifunction device, all recipes in the device will be deleted and replaced with the transferred recipes from the USB memory device



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



document or service record transfer request button1



serious fault indication = STOP cooking



alert indication = cooking ENABLED



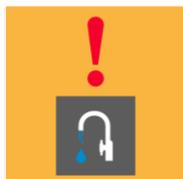
service – user log in for service level



alert – pan is not levelled in the upper end position



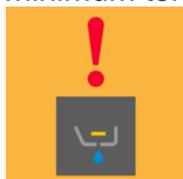
alert – cover is not open in the upper end position



alert – water filling is on



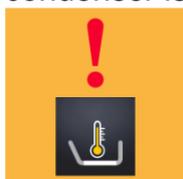
warning - the probe is not inserted into the pan, i.e., the temperature difference of plate 1 or plate 2 respectively is greater than 80 °C compared to the minimum temperature on the probe



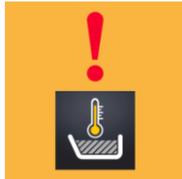
alert – stopper is not closed in the end position



alert – failure of the water flow meter pulses or the minimum level in the condenser is identified during pressure cooking



alert – maximum bottom temperature exceeded = water filling blocked



alert – maximum pan bottom temperature exceeded = water filling blocked



alert – cooking start blocking identified



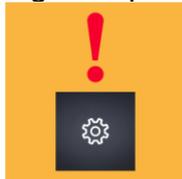
alert – the cover is not closed before pressure cooking begins



alert – the cover is not locked in the end position when the pressure cooking is switched on or the cover is not unlocked in the end position when a mode other than pressure cooking is selected



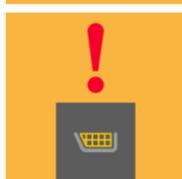
alert – steam flow sensor is not active with safety valve open and with high temperature



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 – the position of the baskets is not in the lower end position for closing the cover



alert – the baskets are suspended or when the arm is suspended in a two-pan device, the side on which the baskets are suspended is not selected, or the baskets are not suspended during step cooking in step with the selected baskets



alert – the SD card is fuller than the set occupancy (service parameter) or the device memory is being read/written



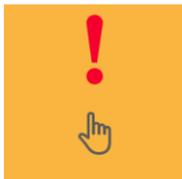
alert – cooking is in progress during which the selected operation is not allowed



alert – it is necessary to confirm the oil pouring when the frying mode is switched on or the selected operation is blocked when the frying operation memory is switched on, when there is oil in the pan



alert – device service control enabled



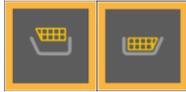
alert – the cover is operated only manually



alert – signalling of the need to push on the cover of the pressure pan to release the cover lock



start blocking – another process takes place in the pan



start blocking - the baskets are not in the upper position, control of the baskets is selected in the second pan in the two-pan device, or a recipe with baskets being used is active



start blocking - the pan is not levelled



start blocking - the stopper is not in closed position



start blocking - system fault identified



cooking blocking - deep-frying memory is active and oil has not been tipped out of the pan



cooking blocking - the deep-frying mode contained in the recipe is not enabled by the service option



INTERNATIONAL

JIPA International s.r.o.

Formanská 6, 149 00 Praha-Újezd
Česká republika

info@jipainternational.cz

www.jipainternational.cz

