

# MULTIFUNCTION APPLIANCE

*... for easy cooking*

**iipd**  
JUMP



**iipd**<sup>®</sup>  
INTERNATIONAL



101 D

101

101 P



## Multifunction appliance for easy cooking

MODEL	101 D	101	101P	151	151P	201
<b>General information</b>						
Volume as per DIN 18857	2 x 40 litres	100 litres	100 litres	150 litres	150 litres	200 litres
Pressure design	no	no	yes - 0,48 bar	no	yes - 0,48 bar	no
Capacity	2 x GN 1/1	2 x GN 1/1	2 x GN 1/1	3 x GN 1/1	3 x GN 1/1	4 x GN 1/1
Bottom dimensions	2 x 375 x 580 mm	713 x 580 mm	713 x 580 mm	1071 x 580 mm	1071 x 580 mm	1429 x 580 mm
Tray depth	220 mm	280 mm	280 mm	280 mm	280 mm	280 mm
Tray useful area	2 x 22 dm <sup>2</sup>	43 dm <sup>2</sup>	43 dm <sup>2</sup>	63 dm <sup>2</sup>	63 dm <sup>2</sup>	83 dm <sup>2</sup>
<b>Overall dimensions</b>						
Length	1546 mm	1350 mm	1350 mm	1707 mm	1707 mm	2065 mm
Width	850 mm	850 mm	950 mm	850 mm	950 mm	850 mm
Height	1030 mm	1030 mm	1030 mm	1030 mm	1030 mm	1030 mm
Weight	475 kg	460 kg	570kg	560 kg	710 kg	660 kg
<b>Information on instal.</b>						
Total input power	25 kW	27,5 kW	27,5 kW	44 kW	44 kW	58 kW
Voltage	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V	3N AC 400V
Electrical protection	3 x 50 A	3 x 50 A	3 x 50 A	3 x 80 A	3 x 80 A	3 x 100 A
Protection degree	IPX5	IPX5	IPX5	IPX5	IPX5	IPX5
Cold water supply	R3/4	R3/4	R3/4	R3/4	R3/4	R3/4
Drainage	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50
<b>Cooking modes</b>						
Common cooking modes	Intensive/economic cooking, frying, deep frying, braising, grilling, searing, broiling, confiting, sous-vide cooking (vacuum cooking at constant low temperatures). Temperature range 30-250 °C.					
Pressure cooking	no	no	yes	no	yes	no

151

151 P

201





# Appliance description

## CONTROL PANEL:

Automatic/manual meal preparation modes

- 10" colour touch screen for intuitive operation
- Language versions, full operation in English
- Preset technological procedures
- Memory for 350 programs with 20 steps
- Possibility of storing custom programs
- Indication of cooking progress on the display
- Accurate sensory measurement of temperature
- Indication of desired and actual values
- Fault messages shown on the display
- Technical and service information
- On/Off button
- Screen lock function

## APPLIANCE DESIGN:

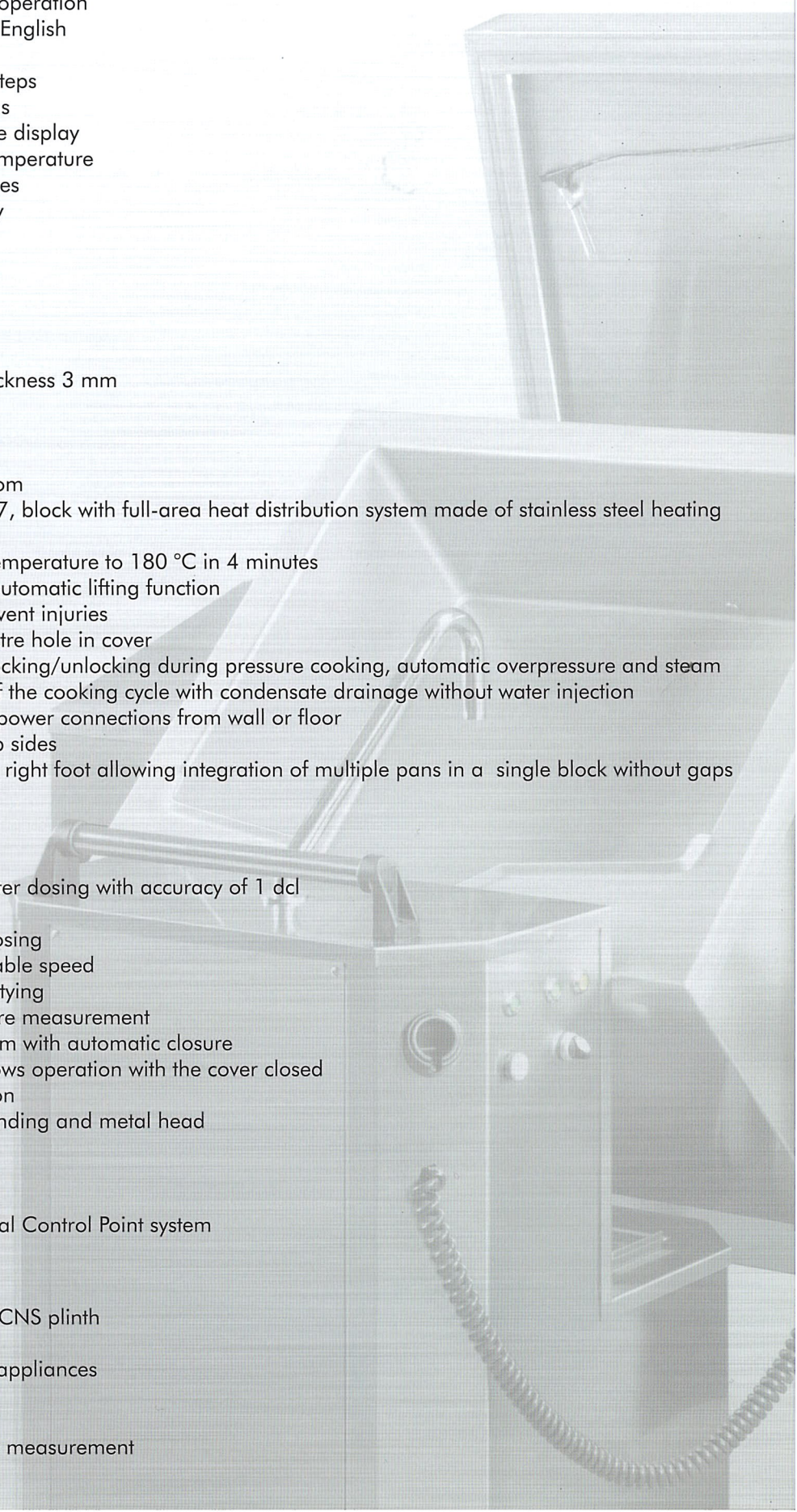
- Base frame - AISI 304, minimum thickness 3 mm
- Frame cover - AISI 304
- Robust feet with rectification
- Tray - AISI 316, thickness 3 mm
- Special sandwich design of tray bottom
- Heating system SUPER BLOCK JPX 17, block with full-area heat distribution system made of stainless steel heating elements
- Bottom preheating from operating temperature to 180 °C in 4 minutes
- Robust double insulated cover with automatic lifting function
- Safety cover operation system to prevent injuries
- Excessive steam exhaust through centre hole in cover
- Pressure version - automatic cover locking/unlocking during pressure cooking, automatic overpressure and steam condensation reduction at the end of the cooking cycle with condensate drainage without water injection
- Central water supply, drainage and power connections from wall or floor
- Service access from the front and top sides
- Retractable switchboard panel in the right foot allowing integration of multiple pans in a single block without gaps
- Certificates CE, TÜV - SÜD

## BASIC EQUIPMENT:

- Automatic tray filling system with water dosing with accuracy of 1 dcl
- Liquid level gauge
- Electromechanical cover opening/closing
- Electromechanical tray tilting at variable speed
- Tray tilting axis allows complete emptying
- Four-point probe for core temperature measurement
- Integrated drainage in the tray bottom with automatic closure
- Automatic extension of baskets - allows operation with the cover closed
- Safety sensor for basket arm detection
- Integrated shower with automatic winding and metal head
- Water pressure controller
- Integrated power socket
- USB port for data backup
- HACCP - Hazard Analysis and Critical Control Point system

## TECHNICAL SUPERSTRUCTURE:

- Version for installation on structural/CNS plinth
- Left control panel
- Module for connecting two or more appliances
- Tray volume reduction
- Input power reduction
- Six-point probe for core temperature measurement





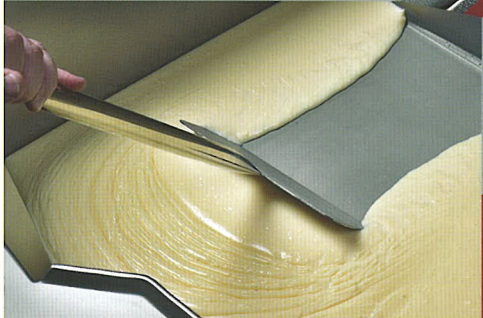
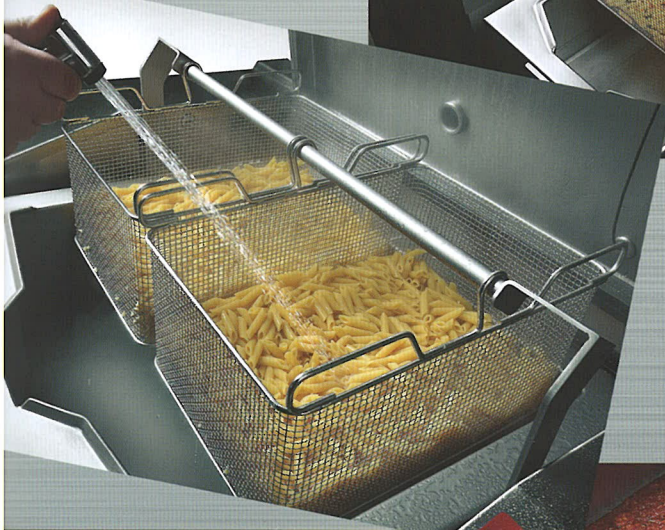
# Heat treatment methods



- Intensive/economic cooking
- Frying
- Deep frying
- Braising
- Low-temperature treatment



- Grilling
- Searing
- Broiling
- Confit
- Sous-vide





# Accessories



1



2



3

## 1. Filtration oil carriage

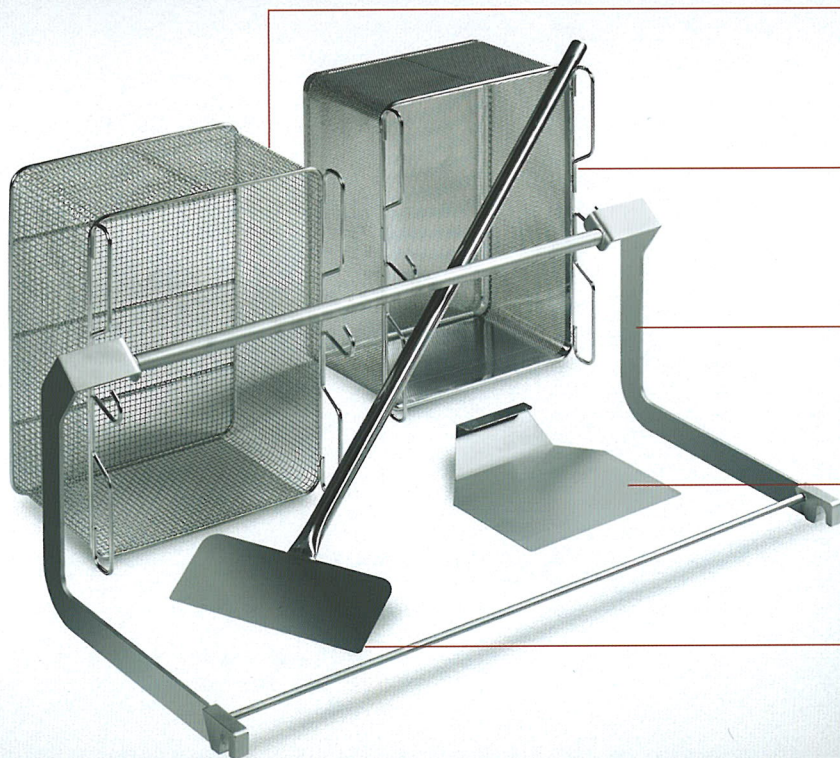
- For filling, filtering and hygienic storage of frying oil
- Preheating for dissolution of fat/oil
- Oil filtering at max. temperature of 200°C
- Washable stainless steel filter
- Volume: 50 l
- Dimensions: 625x625x1150 mm
- Weight: 65 kg

## 2. Battery-powered lifting carriage

- For easy handling when unloading the pan
- Lifting travel: 400 – 750 mm
- Capacity: GN 1/1
- Load capacity: 40 kg
- Dimensions: 780x780x990 mm
- Weight: 55 kg

## 3. Handling carriage for cooking and frying baskets

- 6 baskets GN 1/1
- Drip tray
- Dimensions: 860x600x1600 mm
- Weight: 25 kg



Frying basket

Cooking basket

Dumpling sieve

Basket extension arm

Sieve

Spatula, small

À la carte carriages

Spatula, large





Excessive steam exhaust

10" touch screen



Water draining  
from bottom

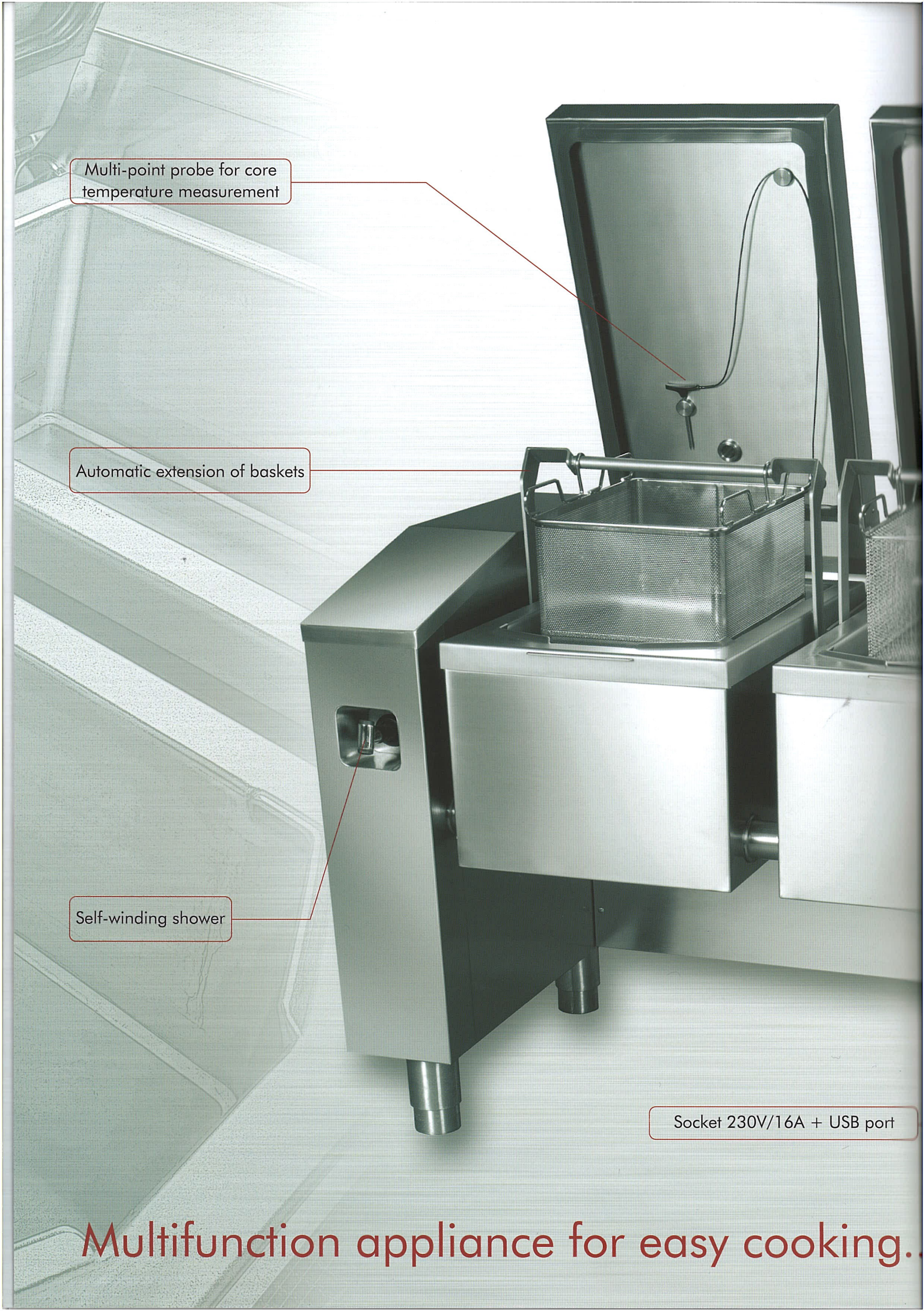


Liquid level gauge



Automatic  
water filling





Multi-point probe for core temperature measurement

Automatic extension of baskets

Self-winding shower

Socket 230V/16A + USB port

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