iipa®

INTERNATIONAL

Multifunctional technology for easy cooking, frying, grilling...

Savings

- ENERGY SAVINGS
- SPACE SAVING
- WATER SAVINGS
- RESOURCE SAVING
- TIME SAVING

Diversity

- VARIABILITY OF HEAT TREATMENTS
- WIDE MODEL RANGE
- MULTIPLE LANGUAGE VERSIONS (CZ ENG DE...)
- CREATION AND MODIFICATION OF OWN RECIPES
- 90% RECYCLABLE

Flexibility

- REPLACES TRADITIONAL TECHNOLOGIES
- PARALLEL PREPARATION OF MULTIPLE DISHES ON ONE DEVICE
- EASY MAINTENANCE
- EASY TO USE INTUITIVE 12“ DISPLAY
- ENVIRONMENTALLY FRIENDLY

CONTROL PANEL

- → **digital support**
- → **recipe management**
- → **always the same result**

- 12“ colour touch screen
- Fast response
- Chemically hardened
- Multiple language versions
- Preset technological procedures
- Display of information messages
- HACCP Display directly on the Display
- Display of the food treatment process directly on the Display

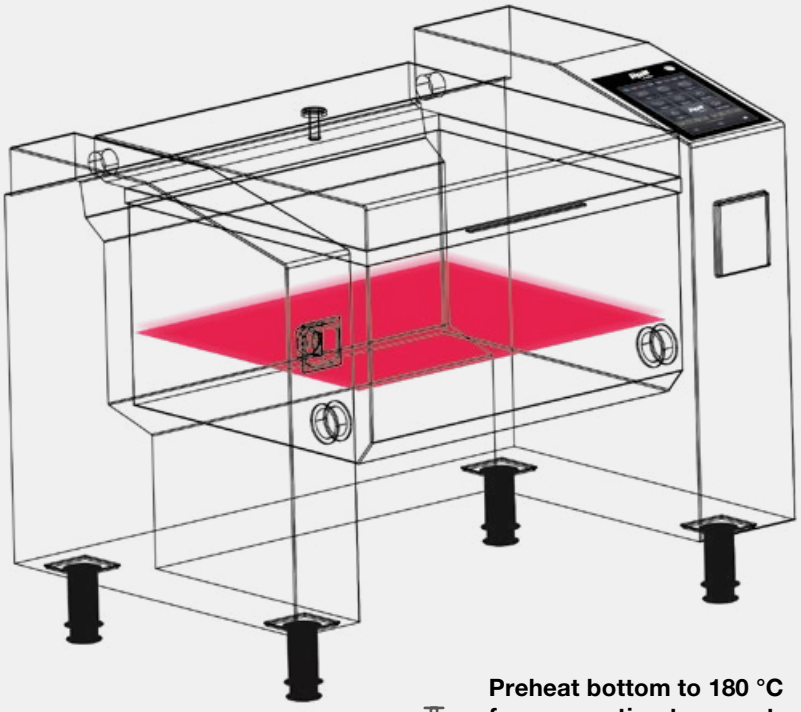
- 12“ touch screen
- Liquid level scale
- Electromechanical pan tilting
- Automatic water filling
- Water drain from the bottom of the pan
- Shower with automatic winding
- Multi-point probe
- Excess steam extraction
- 230 V/16 A socket + USB socket

DESIGN

- Central connection of water, drain and electricity from the wall or floor.
- Special bottom with double-sided weld.
- The control panel can be positioned on the left or right.
- 12“ touch screen.
- Excess steam exhaust through the chimney in the centre of the lid.
- Hygienic multipoint probe holder.
- Designed for placement on building plinth or CN plinth.
- Liquid quantity gauge.
- Electrical socket and USB input located in the leg.
- Material AISI 304.
- Material of the pan AISI 316.

STANDARD

- Automatic basket lifting, driven by a separate motor, with the possibility of use with the lid closed.
- Sensor for detecting the hanging of the basket arm.
- Safety lid operation process to prevent accidents.
- JPX 17 – All-round heating with thick film heating elements.
- Insulated bath, ensures minimum electricity consumption.
- Automatic water filling system.
- Two-speed electromechanical bath tilting.
- Multi-point probe.
- Integrated shower with Automatic winding.
- HACCP – Hazard Analysis and Critical control point system.
- Internet connection.
- Service access from the front and top of the unit.
- Unique depressurisation system without direct water consumption.



JPX 17 - Thick film heating elements

→ Ensures even temperature distribution over the entire surface

Maximum performance with maximum precision

Special pan bottom

→ Scratch-resistant

→ Ensures precise temperature control

→ No burning
No overcooking
Easy cleaning

Preheat bottom to 180 °C from operating temperature in 3 minutes

Temperature range 30 - 250 °C

TIPS AND TRICKS

Videos with examples • Usage • Recipes

JUMP MODEL OVERVIEW

JUMP 101 DS

JUMP 101 DM

JUMP 101 DL

JUMP 101

JUMP 101 F

JUMP 101 P

JUMP 151

JUMP 151 F

JUMP 151 P

JUMP 201

JUMP 201 F

JUMP 251

MODEL	JUMP 101 DS	JUMP 101 DM	JUMP 101 DL	JUMP 101	JUMP 101 F	JUMP 101 P	JUMP 151	JUMP 151 F	JUMP 151 P	JUMP 201	JUMP 201 F	JUMP 251
Basic information												
Load capacity	2 × 29 liters	2 × 49 liters	2 × 79 liters	100 liters	75 liters	100 liters	150 liters	110 liters	150 liters	200 liters	150 liters	250 liters
Pressure cooking	×	×	×	×	×	✓	×	×	✓	×	×	×
Pressure	×	×	×	×	×	0,48 bar	×	×	0,48 bar	×	×	×
GN capacity	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	3 × GN 1/1	3 × GN 1/1	3 × GN 1/1	4 × GN 1/1	4 × GN 1/1	4 × GN 1/1
Pan depth	170 mm	220 mm	280 mm	280 mm	220 mm	280 mm	280 mm	220 mm	280 mm	280 mm	220 mm	340 mm
Usable pan surface	2 × 20 dm^2	2 × 25 dm^2	2 × 30 dm^2	43 dm^2	43 dm^2	43 dm^2	63 dm^2	63 dm^2	63 dm^2	83 dm^2	83 dm^2	83 dm^2
Overall dimensions												
Length	1 290 mm	1 580 mm	1 756 mm	1 293 mm	1 293 mm	1 293 mm	1 651 mm	1 651 mm	1 651 mm	2 009 mm	2 009 mm	2 009 mm
Width	850 mm	850 mm	850 mm	850 mm	850 mm	950 mm	850 mm	850 mm	950 mm	850 mm	850 mm	850 mm
Height	500 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm
Connection												
Total power input	22,5 kW	27,5 kW	36,9 kW	24,6 kW	24,6 kW	24,6 kW	36,9 kW	36,9 kW	36,9 kW	49,2 kW	49,2 kW	49,2 kW
Fuse protection	3 × 32 A	3 × 40 A	3 × 50 A	3 × 32 A	3 × 32 A	3 × 32 A	3 × 50 A	3 × 50 A	3 × 50 A	3 × 63 A	3 × 63 A	3 × 63 A
Protection	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5
Cold water inlet	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4	R3/4	R 3/4	R 3/4	R 3/4	R 3/4
Water drain	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50

ACCESSORIES

BATTERY-POWERED LIFTING TROLLEY

→ Mobile use without permanent connection to the electricity supply

- Easy handling during emptying of the pan
- Safety handle
- Safety locking of the power cable
- Easy removal of GN
- Hygienic rollers with locking
- Dimensions 600 × 780 × 990 mm
- Weight 55 kg
- Load capacity 40 kg

OIL FILTER TROLLEY

→ Safe oil filtering

- Removable and washable filter
- Safety lock for power cord
- Safety handle
- Hygienic rollers with locking rotatable filling arm
- Dimensions 625 × 625 × 1 150 mm
- Weight 65 kg
- Capacity 50 l

TRANSPORT TROLLEY FOR COOKING AND FRYING BASKETS

→ Easy and safe storage, transport and dripping of containers

- Removable drip tray for easy maintenance
- Hygienic rollers with locking mechanism
- Safe handling
- Dimensions 600 × 860 × 1 600 mm
- Weight 25 kg
- 6 basket capacity

OTHER ACCESSORIES

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

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2022