
JUMP
PŘÍLOHY ZELENINA
REGENERACE UDRŽOVÁNÍ
10:17|14.09.2021





- 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



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
- CZ ENG DE... MULTIPLE LANGUAGE VERSIONS
- 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

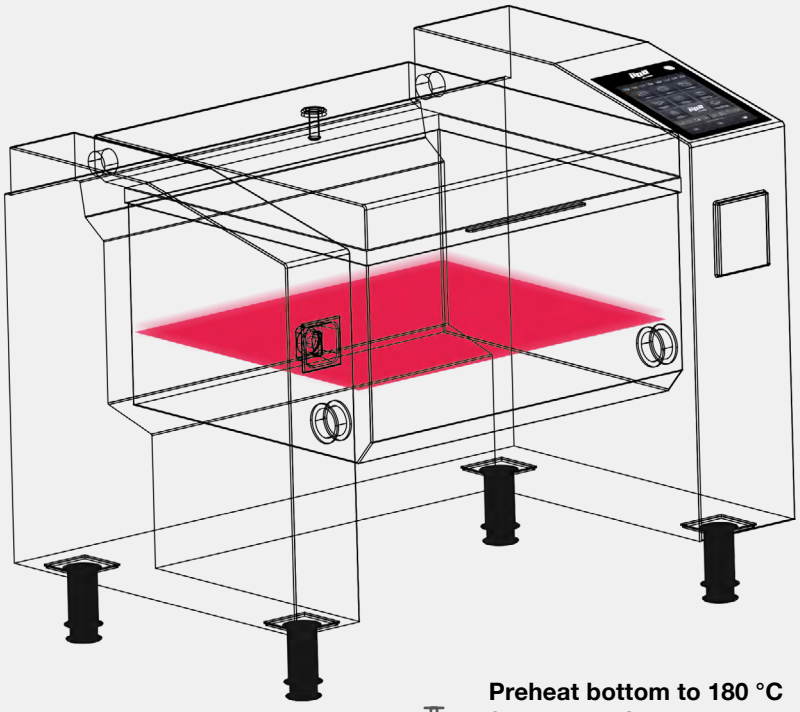


DESIGN

- 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



JUMP MODEL OVERVIEW



JUMP 101 DS



JUMP 101 DM



JUMP 101 DL



JUMP 101
JUMP 101 F

MODEL	JUMP 101 DS	JUMP 101 DM	JUMP 101 DL	JUMP 101	JUMP 101 F
Basic information					
Load capacity	2 × 30 liters	2 × 50 liters	2 × 80 liters	100 liters	75 liters
Pressure cooking	×	×	×	×	×
Pressure	×	×	×	×	×
GN capacity	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1	2 × GN 1/1
Pan depth	170 mm	220 mm	280 mm	280 mm	220 mm
Usable pan surface	2 × 20 dm^2	2 × 25 dm^2	2 × 30 dm^2	43 dm^2	43 dm^2
Overall dimensions					
Length	1 290 mm	1 580 mm	1 756 mm	1 293 mm	1 293 mm
Width	850 mm	850 mm	850 mm	850 mm	850 mm
Height	500 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
Fuse protection	3 × 32 A	3 × 40 A	3 × 50 A	3 × 32 A	3 × 32 A
Protection	IPx5	IPx5	IPx5	IPx5	IPx5
Cold water inlet	R 3/4	R 3/4	R 3/4	R 3/4	R 3/4
Water drain	DN - 50	DN - 50	DN - 50	DN - 50	DN - 50





JUMP 101 P



JUMP 151
JUMP 151 F



JUMP 151 P



JUMP 201
JUMP 201 F
JUMP 251

JUMP 101 P	JUMP 151	JUMP 151 F	JUMP 151 P	JUMP 201	JUMP 201 F	JUMP 251
100 liters	150 liters	110 liters	150 liters	200 liters	150 liters	250 liters
✓	×	×	✓	×	×	×
0,48 bar	×	×	0,48 bar	×	×	×
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
280 mm	280 mm	220 mm	280 mm	280 mm	220 mm	340 mm
43 dm^2	63 dm^2	63 dm^2	63 dm^2	83 dm^2	83 dm^2	83 dm^2
1 293 mm	1 651 mm	1 651 mm	1 651 mm	2 009 mm	2 009 mm	2 009 mm
950 mm	850 mm	850 mm	950 mm	850 mm	850 mm	850 mm
1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm	1 050 mm
24,6 kW	36,9 kW	36,9 kW	36,9 kW	49,2 kW	49,2 kW	49,2 kW
3 × 32 A	3 × 50 A	3 × 50 A	3 × 50 A	3 × 63 A	3 × 63 A	3 × 63 A
IPx5	IPx5	IPx5	IPx5	IPx5	IPx5	IPx5
R 3/4	R 3/4	R3/4	R 3/4	R 3/4	R 3/4	R 3/4
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



2025

an Ali Group Company

the spirit of excellence