



# COOKING/TECHNOLOGY TRAINING

For operation and maintenance in accordance with the operating and maintenance instructions.

## Customer:

Customer/company:		Contact person:	
Place:		Phone:	
Seller:		E-mail:	

## To be filled in by the trainer:

Type of device:		Accessories:	YES / NO
Serial number:		Trainer:	
Software version:		Date:	

**Attendance List:** The attendance list serves as a list of persons attending training for the operation, operation, and maintenance of the equipment


## Checklist:

- Complete control, manual, programs, custom recipes
- Use of the machine and its functions min.
- Technological procedures for use
- Basket arm suspension, water filling, shower functionality
- Boiling water on JUMP
- Maintenance by the user - daily cleaning
- Practical demonstration / not / required cca. 60 min
- Notice of warranty conditions
- Pressure cooking
- Technologist participation, active cooking on multifunctional equipment
- Testing of staff knowledge of operating multifunctional equipment
- Additional questions
- Satisfaction with training




Notes:

\_\_\_\_\_ Customer signature

\_\_\_\_\_ Signature of the trainer

## Safety instructions for the operation of multifunctional



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### pressure equipment

(Controlling the JIPA JUMP multifunctional pressure cooker during pressure cooking)

1. 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
2. Check the cleanliness of the pressure relief valve and depressurization valve See Figure - positions 1, 3
3. Check the pressure relief valve cover, see Figure – position 2, the device cannot be operated without the cover
4. 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
<b>5. Do not operate the pressure equipment without the minimum amount of water – 30 liters.</b>
<b>6. 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.</b>
7. 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
8. 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!!!
9. 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.
10. After the set time has elapsed, the device automatically depressurizes and unlocks the lid locks
11. After unlocking the lid locks, the button (opening the lid) can be used to open the lid to the top
12. 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.



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