

# Waldorf JUMP



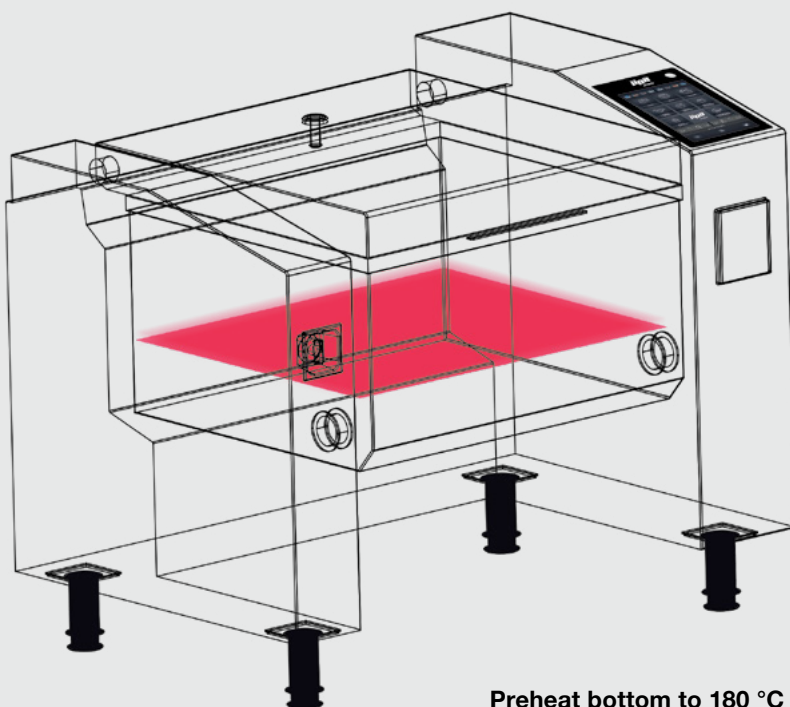


## DESIGN

- 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 pan ensures minimum electricity consumption.
- Automatic water filling system.
- Two-speed electromechanical pan 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





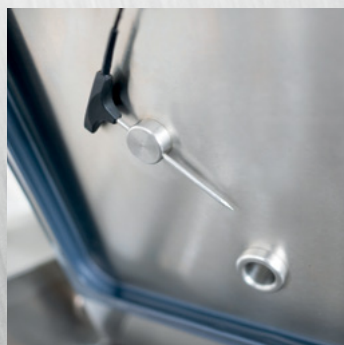
- 12" touch screen
- Liquid level scale
- Electromechanical pan tilting
- Automatic water filling
- Water drain from the bottom of the pan

- Shower with automatic winding

- Multi-point probe

- Excess steam extraction

- 240 V/16 A socket + USB socket





## 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 × 29 liters	2 × 49 liters	2 × 79 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 <sup>2</sup>	2 × 25 dm <sup>2</sup>	2 × 30 dm <sup>2</sup>	43 dm <sup>2</sup>	43 dm <sup>2</sup>
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 400V, 3P+N+E, 50Hz					
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







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

## Savings



ENERGY SAVINGS



SPACE SAVING



WATER SAVINGS



RESOURCE SAVING

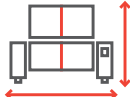


TIME SAVING

## 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 displayed on the screen
- Display of the food treatment process directly on screen



## 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 × 1150 mm
- Weight 65 kg
- Capacity 50 L

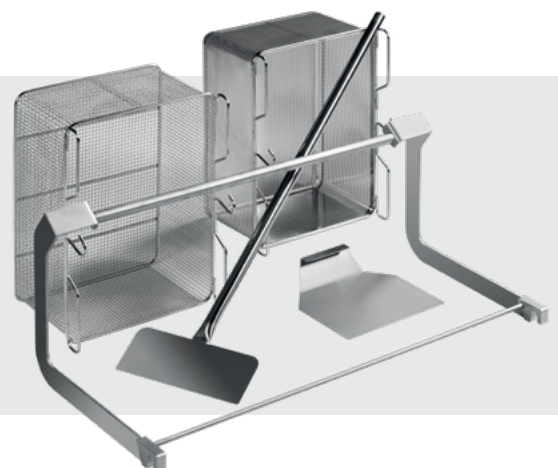


### TRANSPORT TROLLEY FOR COOKING AND FRYING BASKETS

- 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







**Australia**  
**moffat.com.au**

Moffat Pty Limited  
Victoria/Tasmania  
740 Springvale Road  
Mulgrave, Victoria 3170  
Telephone +61 3-9518 3888  
Facsimile +61 3-9518 3833  
vsales@moffat.com.au

New South Wales  
Telephone +61 2-8833 4111  
nswsales@moffat.com.au

South Australia  
Telephone +61 3-9518 3888  
vsales@moffat.com.au

Queensland / Northern Territory  
Telephone +61 7-3630 8600  
qldsales@moffat.com.au

Western Australia  
Telephone +61 8-9413 2400  
wasales@moffat.com.au

**New Zealand**  
**moffat.co.nz**

Moffat Limited  
Rolleston  
45 Illinois Drive  
Izone Business Hub  
Rolleston 7675  
Telephone +64 3-983 6600  
Facsimile +64 3-983 6660  
sales@moffat.co.nz

Auckland  
Telephone +64 9-574 3150  
sales@moffat.co.nz

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