



Installation Manual

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1 INFORMATION FOR USERS

This device is a machine within the meaning of the Machinery Directive 2006/42/EC. The manual instructs the user on safe operation that corresponds to the intended purpose and contains important information about a safe, professional and economic operation of the device. Follow these instructions before you start to operate the device.

The illustrations of the products may slightly differ, depending on the type of design. The manual includes the operating instructions for the controls.

By following this manual, you can avoid danger, improve and speed up the work with the device, reduce repair costs and downtime and increase reliability and durability of the device.

This user manual is an essential part of the device and must be available to the operator at any time for possible inspection. Before the operating personnel uses the device, they must be acquainted with this manual.

1.1 Hazard symbols



General warning



Fire risk



Risk of burning or scalding



Risk of accident



Risk of explosion



Important user instructions

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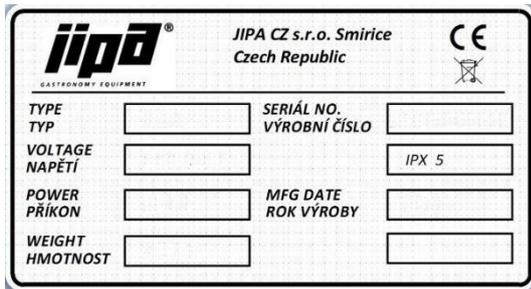


Indication of critical fault = STOP cooking



Alert indication = cooking ALLOWED

1.2 Data plate



The data plate contains the most important information about the device. The plate is situated on the inner side of the right support. Another plate is situated on the inner bottom side of the sliding electrical block.

1.3 Device models

The MKH multifunction device is delivered in the following modifications:

101DS	2xGN1/1	two pans x 29 litres,	pan depth 170 mm
101DM	2xGN1/1	two pans x 49 litres,	pan depth 220 mm
101DL	2xGN1/1	two pans x 79 litres,	pan depth 280 mm
101	2xGN1/1	pan 100 litres,	pan depth 280 mm
101F	2xGN1/1	pan 75 litres,	pan depth 220 mm
101P	2xGN1/1	pan 100 litres,	pan depth 280 mm, pressure
151	3xGN1/1	pan 150 litres,	pan depth 280 mm
151F	3xGN1/1	pan 110 litres,	pan depth 220 mm
151P	3xGN1/1	pan 150 litres,	pan depth 280 mm, pressure
201	4xGN1/1	pan 200 litres,	pan depth 280 mm
201F	4xGN1/1	pan 150 litres,	pan depth 220 mm
251	4xGN1/1	pan 250 litres,	pan depth 340 mm

1.4 EC declaration of conformity



EC DECLARATION OF CONFORMITY

Manufacturer: JIPA CZ s.r.o.
U Stadionu 138; 503 03 Smiřice; Czech Republic

Product: Multifunction Pan

Type / Model: 101DS, 101DM, 101DL, 101, 101K, 101F, 101P, 151, 151K, 151F, 151P, 201, 201F, 201K, 251

Product Description: Equipment for thermal treatment of food in catering operations.

The manufacturer declares it is solely responsible for ensuring that the aforementioned devices comply, under normal conditions of use specified by the manufacturer, with the provisions of the below-mentioned legal regulations of EU:

Directive 2006/42/EC (Government Decree No 176/2008) – Machinery
Directive 2014/30/EU (Government Decree No 117/2016) – EMC
Directive 2011/65/EU (Government Decree No 481/2012) – use of certain dangerous substances

Harmonised standards applied:

ČSN EN ISO 12100:2011
ČSN EN 60335-1 ed. 3:2012 + A11:2014 + Z1:2014 + Z2:2016 + A13:2018 + A2:2019 + A1:2019 + A14:2020
ČSN EN 60335-2-39 ed. 3:2003
ČSN EN ISO 13849-1:2017
ČSN EN ISO 13854:2021
ČSN EN 13857:2021
ČSN EN ISO 14120:2017
ČSN EN IEC 55014-1 ed. 5
ČSN EN IEC 55014-2 ed. 3

TÜV SÜD Czech s.r.o. carried out certification of the concerned product and issued a type certificate reg. no. 15.158.965 of 29.03.2023. This declaration becomes invalid if any changes are made that have not been unauthorized by us.

In Smiřice 24. 05. 2023

Name, surname, function and signature of the person in charge of compiling the technical documentation:


Jiří Pavlík, Managing Director

Name, surname, function and signature of the person authorized to prepare the declaration on behalf of the manufacturer:


Jiří Pavlík, Managing Director

2 DEVICE DESCRIPTION

2.1 Purpose

MKH multifunction device may only be used for commercial cooking in catering services. The device offers all kinds of heat treatment of food, such as boiling, frying, stewing, grilling, roasting and low-temperature overnight treatment. Modification with pressure equipment is used for pressure cooking.

2.2 Intended use

The device may be used only together with suitable cooking accessories. The device is not intended for household use.

Any extensions and modifications without prior permission of the manufacturer are forbidden.

2.3 Predictable incorrect use

Following usage is strictly forbidden:

- Drying or curing of any objects or materials
- Storing food
- Heating any chemicals
- Heating the surrounding area of the device
- Lifting any objects
- Use by children or persons under 18 years of age

2.4 Guarantee

The users of the device and any operating personnel must follow all instructions given in this manual.

They also must comply with all local regulations for work safety, health and fire protection.

The JIPA CZ s.r.o. company is not liable for damages resulting from non-compliance with the instructions given in the manual, from maintenance, repair or use that is not consistent with the intended purpose.

In such cases, the manufacturer's warranty and the safety of the device are not guaranteed.

Use original spare parts only. The JIPA CZ s.r.o company is not liable for damages caused using non-original spare parts.



IMPORTANT USER INSTRUCTION:

Only qualified personnel over 18 years of age are allowed to operate the device.

Installation, commissioning and service work may be only carried out by employees of sales and service partners that were trained and authorized by the manufacturer. Before the device is placed in operation, all protective covers must be properly installed, and all safety functions must be tested.

The device must not be operated with removed or damaged safety covers. Any unauthorised manipulation of the device is prohibited. It is prohibited to interfere in any way with the safety functions of the device.

2.5 Technical data

Model		MKH 101DS	MKH 101DM	MKH 101DL	MKH 101	MKH 101 F	MKH 101 P
capacity GN 1/1		2	2	2	2	2	2
bottom dimensions	mm	2x355x561	2x450x558	2x540x557	713x580	713x580	713x580
useful area	dm ²	2x20	2x25	2x30	43	43	43
pan depth	mm	170	220	280	280	220	280
pan volume according to DIN 18857	l	2x29	2x49	2x79	100	75	100
pressure	bar	-	-	-	-	-	0,48
voltage	V	3N AC 400V					
short circuit protection	A	3x32	3x40	3x50	3x32	3x32	3x32
installed supplied capacity	kW	22,5	27,5	36,9	24,6	24,6	24,6
temperature range	°C	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250
width	mm	1290	1580	1756	1293	1293	1293
depth	mm	850	850	850	850	850	950
height	mm	500	1050	1050	1050	1050	1050
temperature of environment	°C	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35
weight	kg	220	355	395	340	340	524
cold water supply	"	3/4	3/4	3/4	3/4	3/4	3/4
water supply pressure	kPa	200-600	200-600	200-600	200-600	200-600	200-600
disposal	mm	DN 50					

Model		MKH 151	MKH 151 F	MKH 151 P	MKH 201	MKH 201 F	MKH 251
capacity GN 1/1		3	3	3	4	4	4
bottom dimensions	mm	1071x580	1071x580	1071x580	1429x580	1429x580	1429x580
useful area	dm ²	63	63	63	83	83	83
pan depth	mm	280	220	280	280	220	340
pan volume according to DIN 18857	l	150	110	150	200	150	250
pressure	bar	-	-	0,48	-	-	-
voltage	V	3N AC 400V					
short circuit protection	A	3x50	3x50	3x50	3x63	3x63	3x63
installed supplied capacity	kW	36,9	36,9	36,9	49,2	49,2	49,2
temperature range	°C	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250	20 - 250
width	mm	1651	1651	1651	2009	2009	2009
depth	mm	850	850	950	850	850	850
height	mm	1050	1050	1050	1050	1050	1050
temperature of environment	°C	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35	+8 - +35
weight	kg	417	417	590	490	490	495
cold water supply	"	3/4	3/4	3/4	3/4	3/4	3/4
water supply pressure	kPa	200-600	200-600	200-600	200-600	200-600	200-600
disposal	mm	DN 50					

2.6 Safe operation

MKH devices are manufactured according to current technical knowledge. Before they leave the production facility, they undergo a careful final inspection. Despite all possible safety measures, unprofessional treatment can cause danger or serious damage to health of operating personnel or other persons or damage to property.

The manufacturer of MKH devices is not liable for damage to health, property or environment caused by incorrect use of the device by untrained personnel, contrary to the manual for use and maintenance and contrary to relevant safety regulations.

The MKH devices must not be operated by children or persons with physical, mental or sensory disabilities. The device must not be operated by persons under the influence of alcohol and other drugs.

Before the operating personnel starts to work with the device, they must be acquainted with the manual and must follow relevant instructions.

During normal operation, the noise level of the device is less than 70 dB.

The socket connection circuit on the front side of the right leg of the device is used to connect hand-held electric tools, e.g. mixers, whiskers, etc. with a maximum current load of 10 A.

2.6.1 Safety advice / residual risks



Observe the general applicable occupational health, safety and fire protection regulations when working on the device. In particular, the use of personal protective equipment is required for the work – safety/protective footwear, safety glasses, protective gloves.

All persons who come into contact (even indirectly) with the device must be properly instructed on the possible risks.

Every worker is required to follow work procedures. It is prohibited to operate the device without a cleaning cycle.

At the workplace, it is the duty of every worker (including external service technicians performing maintenance on the device) to maintain the cleanliness and orderliness customary for the job.

The operator and the external service technician shall observe the area around the device for any leakage of media or other staining of the floor around the device. If he/she observes a hazard, he/she shall mark the location and arrange for the incident to be dealt with through his/her supervisor.

All persons are responsible for reporting machine site safety violations to the Operations Manager.

As part of the regular maintenance check, all safety functions of the equipment shall be tested at least once every 12 months.



Fire hazard

To not attach any foils, papers, stickers etc. to the device. Remove all foils from the device prior to commissioning.

Do not use the device to dry or cure any objects or materials.

Do not store food supplies in the device.

Do not heat any alcoholic, flammable or explosive materials.

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Risk of scalding or burn

Wear suitable gloves when working with the baskets, basket arm or hot food.

Do not touch the probe for temperature measurement with bare hands and always place it into the holder after use.

Take extra care while emptying liquids by lowering the pan.

Before handling the pan, the operator is required to secure the work area so as not to place other persons who are not operating the machine at risk, e.g. by moving them away.

Allow the device to cool sufficiently before cleaning it.

Before filling the frying oil, dry the pan and remove any residual water from the groove of the cover seal.

Before frying remove ice pieces from the frozen semi-finished products and dry wet products.

Never exceed the maximum filling level.

Do not touch or lean over the excess steam outlet.

Keep away from the device. Hot steam escapes when the cover is opened.

It is also necessary to consider that individual components are heated not only directly but also indirectly (drives, valve and contactor coils, etc.).



Risk of injury

Extra care must be taken especially when moving parts of the device, and all moving parts must be monitored and always controlled.

Risk of bruising by the pan cover. Before closing the cover to the end position by the closing button, make sure that neither you nor another person has hands in the gap between the pan and the cover.

Maintenance and cleaning of the device is only possible when the power sources are switched off and secured, i.e., when the power supply is switched off and disconnected (main circuit breaker in the wall switchboard or in the substation) and the main water shut-off is switched off and secured.

Only qualified persons can do service or maintenance on the machine according to the maintenance instructions.

The device produces noise during operation. During periodic breaks, the operator is required to leave the workplace and take a break from the noise.



Risk of explosion

Before the start of frying, remove any liquid (water) from the groove of the cover seal.

Never extinguish burning or hot oil with water.

Never put water in the oil.

Do not use a hand shower when working with oil.

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2.7 Description of the work positions (designated operator positions at the device)

The operator stands in front of the machine (left picture). When pouring liquid from the machine pan, the operator stands on the side of the machine leg with the control panel (right picture).



3 TRANSPORT AND INSTALLATION

3.1 Handling and unpacking the MKH device



Adapt all transport and handling operations to the weight of the specific device.

Before unpacking and all handling operations, thoroughly inspect the delivered device for possible transport damage. In the event of damage, make a note with the carrier, take photographic evidence and contact the supplier.



Damaged device must not be put into operation under any circumstances!

The MKH device is delivered packed in a cardboard box on a wooden transport frame. It is possible to drive a forklift under the transport frame.



We recommend using the original packaging (shipping frame and carton) for the entire transport to the installation site.

3.1.1 Package dimensions and minimum passage width

Device	Package dimensions W x D x H (mm)	Package weight (kg)	Passage width (mm)
MKH 101 DS	1350x960x720	260	985
MKH 101 DM	1650x965x1145	405	990
MKH 101 DL	1830x965x1145	435	990
MKH 101/101F	1415x920x1145	375	940
MKH 101P	1415x1010x1145	505	1030
MKH 151/151F	1775x920x1145	440	940
MKH 151P	1775x1010x1145	605	1030
MKH 201/201F	2130x920x1145	550	940
MKH 251	2130x920x1145	550	940

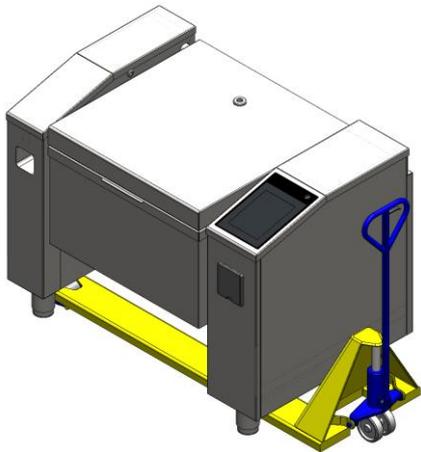
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Once transported to the installation site, the transport frame can be disassembled, the device can be positioned on the adjustable legs and then the cross beams can be removed.



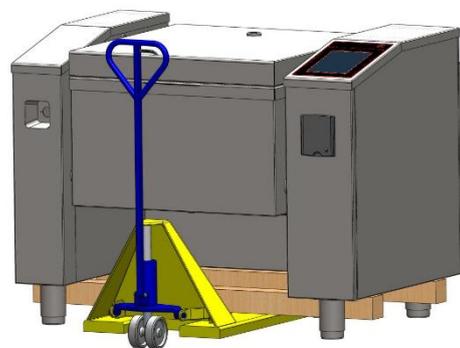
For potential handling at the installation site (positioning in the exact position), a pallet truck can be used from the side without the need for reinforcements. The pallet trolley must have sufficient length to support both legs.



This method cannot be used for longer distance transport. In this case, use cross beams.



Never transport the device by directly supporting the pan bottom.



3.2 Installation site and areas around the device



The device must be established on a solid, horizontal base with a floor bearing capacity equal to the weight of the device.

The design of the device allows the back side to be placed tightly to the wall.

The device can be placed between other devices. However, high heat sources must not be installed directly next to the leg with the electronic installation (control panel) or a suitable heat shield must be used.

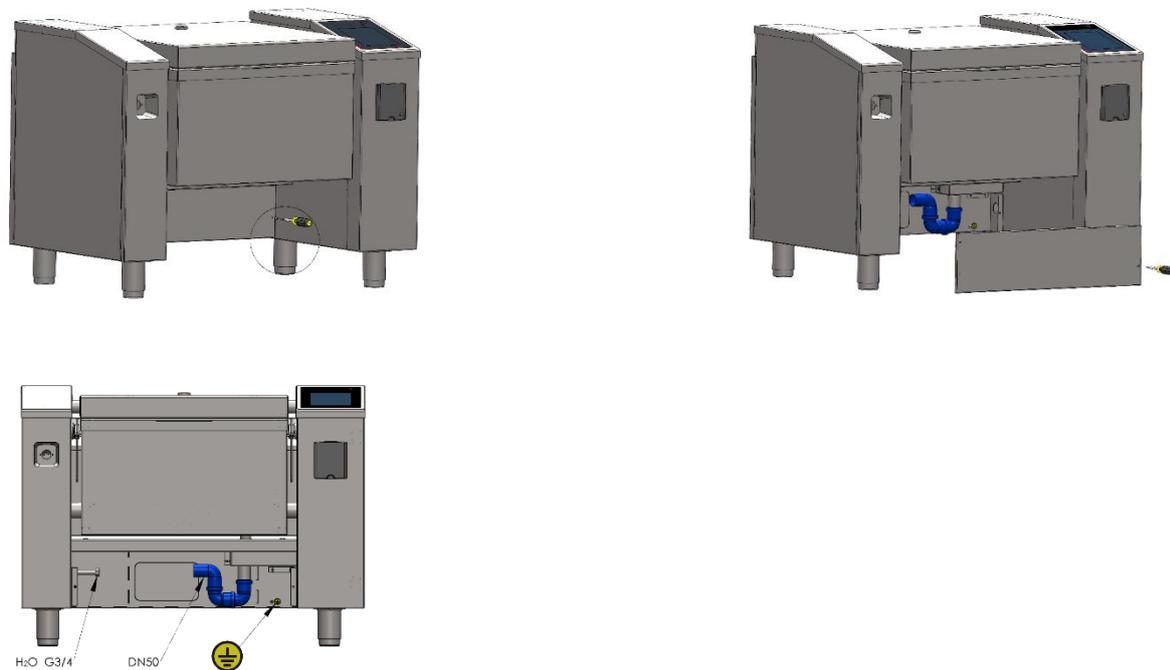
3.3 Operations before installing the device

Before installing, do the following:

- Remove all foils from the device.
- Check the load capacity of the floor.
- Check the device for visible damage.
- Check that the required power supply is available – See. [3.4.1](#).
- Check that the water supply and waste drain are correct.

3.4 Supply lines

All installations - power supply, water supply, waste drain and equipotential bonding (earthing) are realized together in the installation bridge. A hole is provided in the installation bridge for the rear wall inlets, inlets from the floor are made through the open underside of the installation bridge.



Drawings with installation points are attached at the end of this document.

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3.4.1 Power supply connection

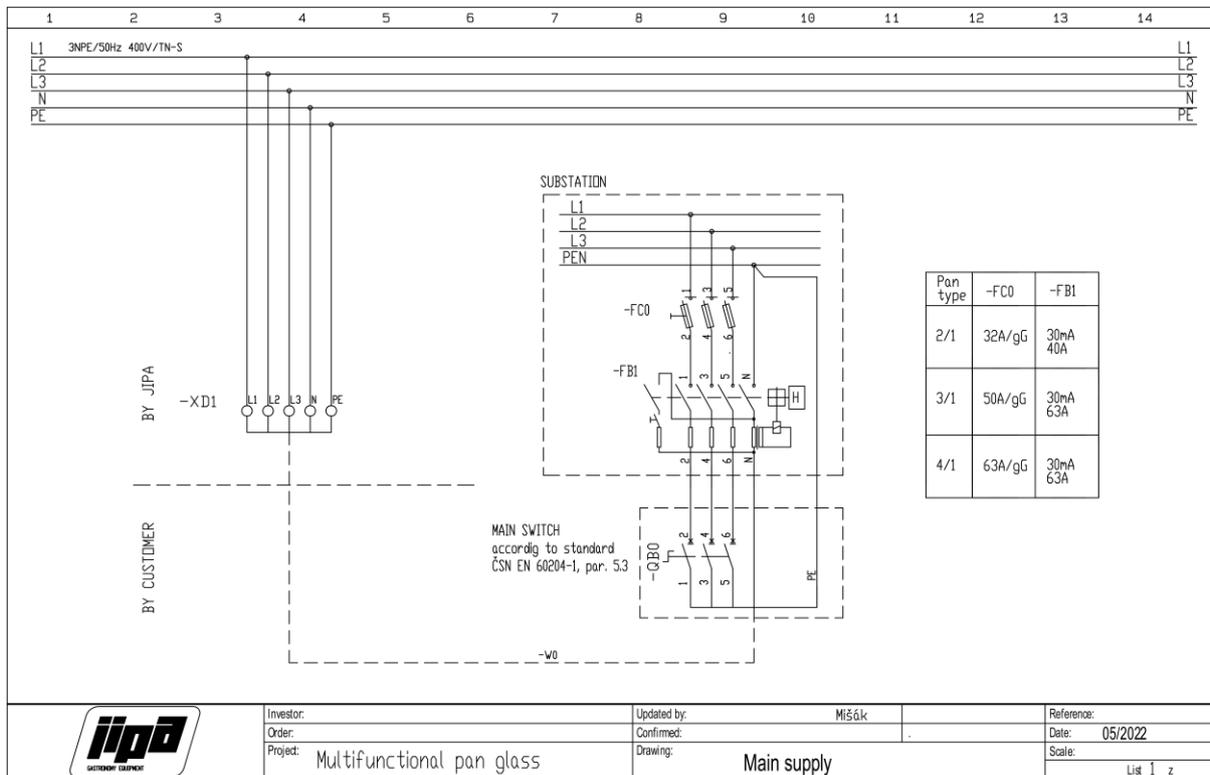
Installation, commissioning and servicing work may only be carried out by factory-trained and authorised personnel of sales and service partners. The power supply connection of the device and all interventions on electrical equipment may only be carried out by persons with the appropriate qualifications according to local regulations.



Before starting the installation, make sure that the supply cable is properly disconnected from the mains. Secure the disconnecting device before the machine (main switch) against unauthorised switching on.

The connection point must comply with the relevant standards, provisions and regulations of the country in which the equipment is installed.

The connection point requirements for each device model are given in the following diagram:



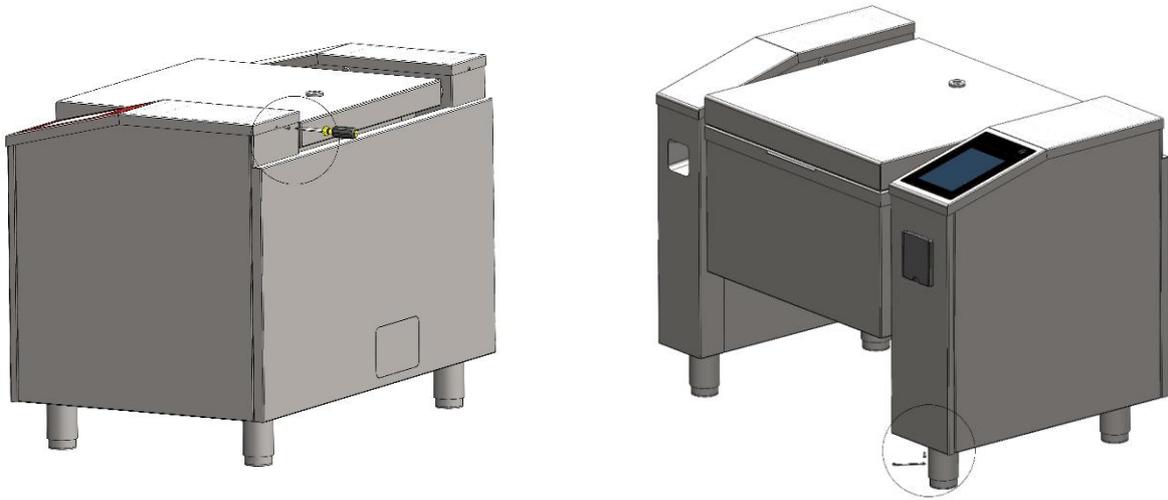
We recommend using a flexible rubber cable (e.g. HO7RN-F) of the appropriate cross-section as the power supply conductor. For ease of handling, we do not recommend using of rigid cables.

The device shall be connected using a conductor of the appropriate cross-section through the earth terminal to the equipotential bonding system.

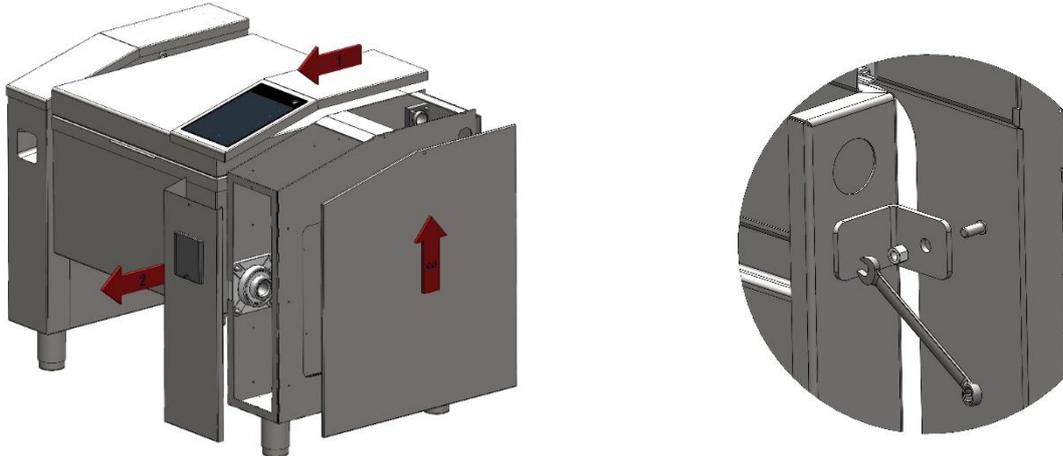
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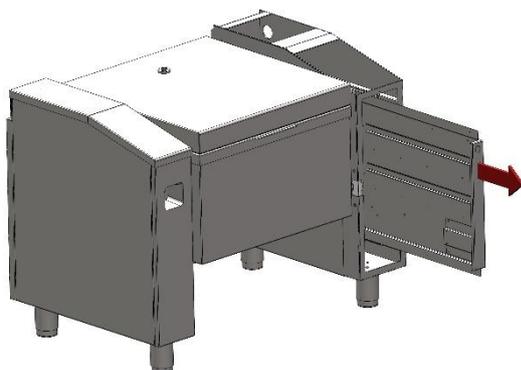
The power wire is to be connected to the terminal block in the right leg of the device. To access the terminal block, it is necessary to remove the corresponding covers and slide out the electrical cabinet.



Loosen the screw on the back of the control panel cover and on the underside of the right leg cover.



First, slightly lift the top cover of the control panel on the back (excessive lifting may damage the cover front edge) and slide it towards you. Then remove the front and side covers. Unscrew the securing angle bracket of the electrical cabinet.



Carefully slide out the electrical cabinet. Avoid damaging the connected wires and thermocouples when pulling out. The power supply terminal block is now accessible, and the power supply wire can be connected. If you only want to commission the controls and the linear motors (also demo mode), only single-phase power can be applied to the terminal „L2“.

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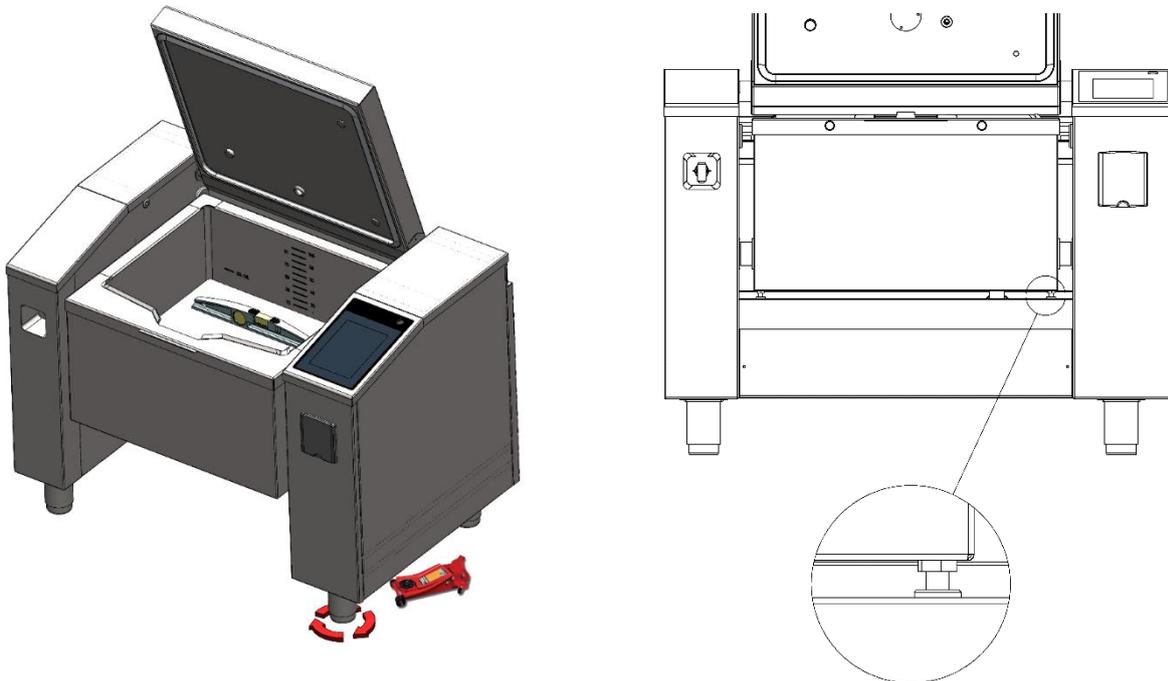
3.4.2 Aligning the device to a horizontal position

After the device has been accurately positioned at the installation site and connected to the mains, it must be perfectly aligned horizontally.

To perform the alignment, the pan cover must be opened. After switching on the appliance by pressing the button on the control panel and after the system has booted up, select custom cooking (1), select the cover control (2) and press the cover opening arrow (3) on the cover control display.



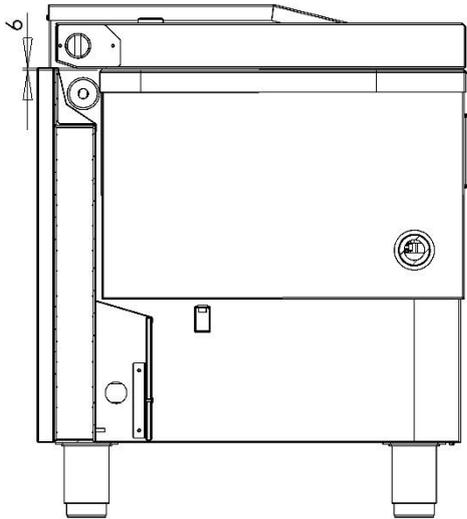
The alignment is measured at the pan bottom in both perpendicular axes. To adjust the feet, it is advisable to use a car jack.



Once the pan is levelled, close the pan cover, check the gap between the pan and the cover is even and that the side edges of the cover are flush with the edges of the pan. Any deviations must be compensated for by means of the set screws under the pan and then by re-aligning the pan bottom to a horizontal position.

A minimum distance of 6 mm at the rear side between the top edge of the pan and the cover must be maintained when aligning the deviations using the set screws under the pan.

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3.4.3 Water connection

We recommend a separate, operator-accessible water tap for each device. The water connection is to be made to a built-in braided hose with a $\frac{3}{4}$ " female thread.

The connection must be made using a pressure hose approved for contact with potable water.

Connection via a suitable mechanical filter is recommended, and for water hardness higher than 6° DH we recommend the use of a softener.



Non-functioning of the magnetic valve of the device caused by dirt or limescale cannot be claimed.

The design of the water filling and hand shower complies with EN 1717: 2001-05 and does not require special measures to prevent backflow of contaminated water during installation. The free outlet of the water filling is completely outside the device pan. The retractable shower drum is not locked and will not allow the hand shower to be left in the device pan or on a dirty floor, for example.

Before connecting to the water supply, flush the supply pipe thoroughly.

Setting the flowmeter parameters

Before shipping from the factory, the default flowmeter values are set under service level 1 in the Parameters table. These values are dependent on the actual conditions (pressure, flow) at the installation site, and we recommend that they are verified or adjusted during commissioning. The settings are made in the parameters of service level 1.

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Parameters	
Serial number	101_123456789
Water:maximum pan volume	100 l
Water:number of pulses per 1 liter	522 imp
Water:number of pulses per 1 second	47 imp
Water:max.filling time	1110 s

The actual values of the number of pulses per litre and the number of pulses per 1 second must be determined to set the flowmeter.

For this purpose, once the water pressure in the pipe is stabilised, let a precise amount of water, e.g. 10 litres, be filled into a container with volume marking. Alternatively, the water level marking in the pan can also be used.

Do not follow the indications on the display but fill the actual 10 litres. Therefore, use the water control button to start the manual water filling without entering the desired amount of water



Measure the time T for how long 10 litres flowed e.g. 120 s and at the same time read the value of the filled volume V on the water control display.



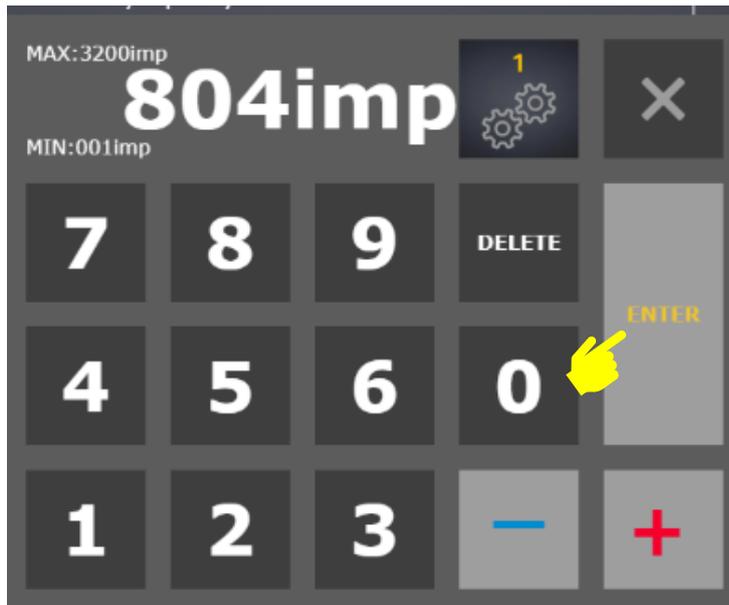
If the displayed water volume (V) is e.g. 15.4 l, the water meter has sent 15.4×522 (see parameters - number of pulses per 1 litre) pulses to the PLC, which is a total of 8039 pulses.

But 10 litres were actually filled, which means $8039/10 = 804$ pulses per 1 litre. In the parameter "Water: number of pulses per litre", the value 804 must be set instead of the original value of 522.

Parameters	
Serial number	101P_123456789
Water:maximum pan volume	79 l
Water:number of pulses per 1 liter	522 imp
Water:number of pulses per 1 second	47 imp
Water:max.filling time	877 s

click

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At the same time the value of the parameter "Water: number of pulses per 1 second" must be corrected.

The flowmeter sent 8039 pulses to the control unit in the time $T = 120$ s. $8039 \text{ pulses} / 120 \text{ s} = 67$ pulses per second. In the parameter "Water: number of pulses per 1 second" it is necessary to set the value 67 instead of the original value 47.

3.4.4 Drain connection

The design of the device allows direct connection to the drainpipe. The connection to the drainpipe must be made via a sink trap. The sink trap is not included in the delivery. The waste drain must be made of solid, high temperature resistant pipe (HT system - PP).

If necessary, the maximum liquid temperature at which the waste stopper can be opened can be set in service level 1 (see access to service level 1).

The nominal diameter of the drainpipe must be observed. It is not permissible to reduce the nominal diameter of the drainpipe.

The drainpipe must maintain a minimum gradient of 3 % throughout its length.

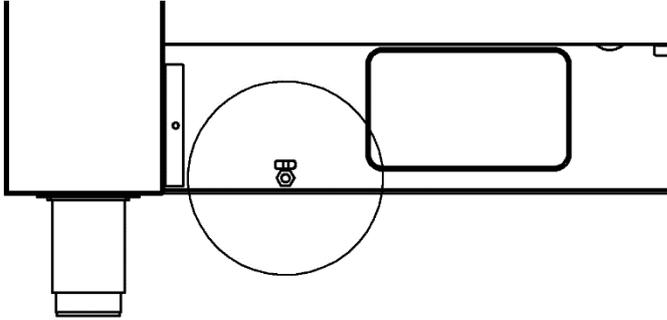
If the drainpipe is routed to a floor drain, the sink trap does not need to be used. The pipe shall have a minimum gradient of 3 % and shall end at least 20 mm above the floor drain grate.

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3.5 Operations before commissioning

Before starting, perform the following steps on the device:

- Check the electrical cable for obvious defects.
→ Devices with defective electrical cables must not be put into operation.
→ Repair of defective electrical cables must only be carried out by an authorised and trained technician.
- For pressure devices, check the closing of the condenser drain valve.



- Check that the water tap is open.
- Check the tightness of the water connection.
- Check the tightness of the drainpipe.
- After turning on the device and booting up the system, go to service level 1.

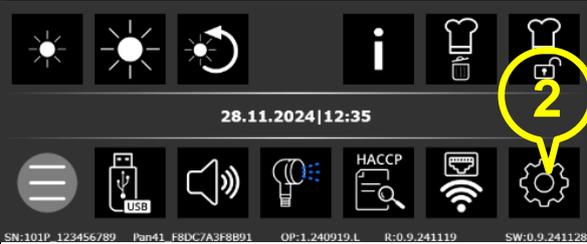
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3.6 Access to the service level 1

Step 1



Step 2

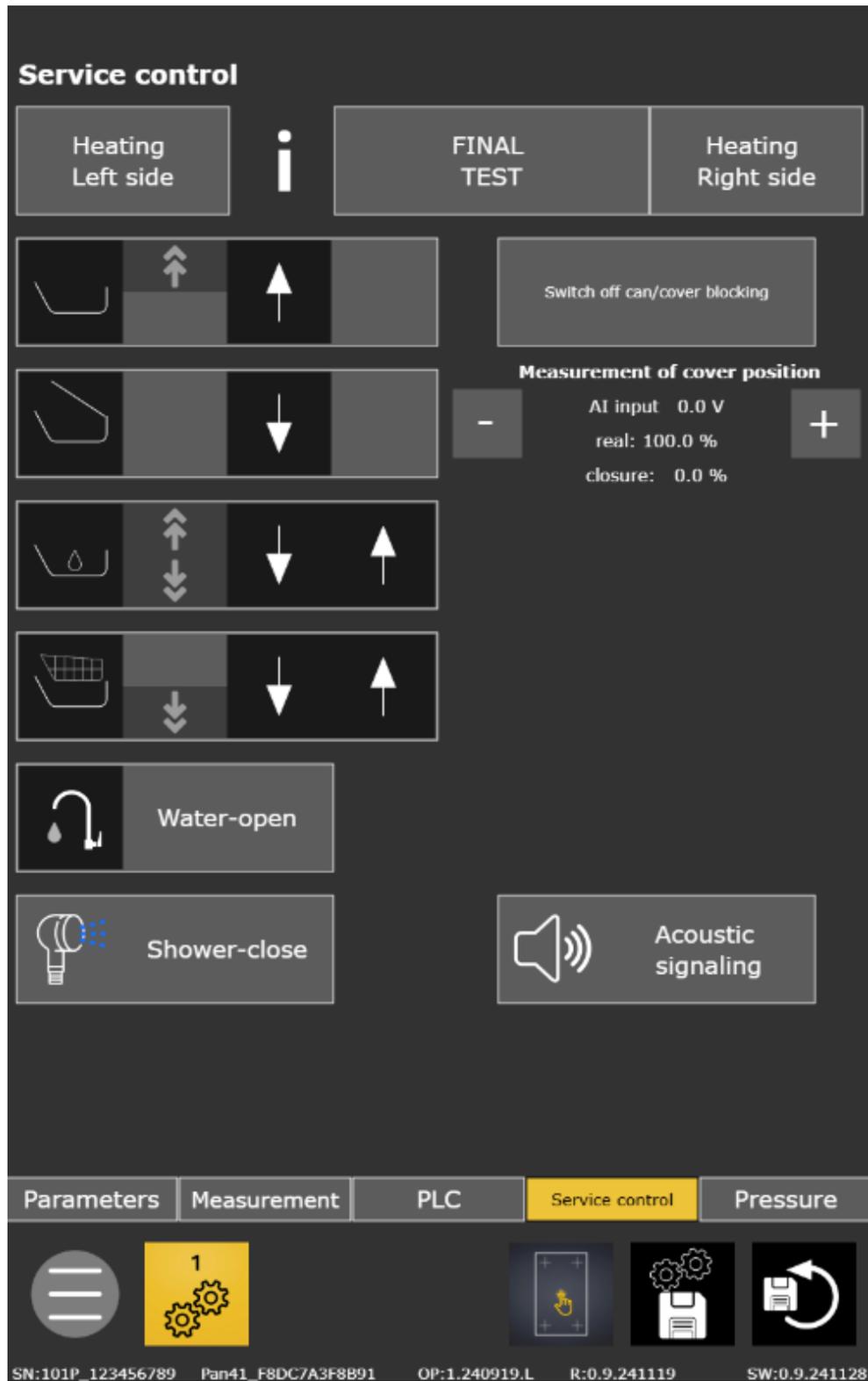


Step 3



The password is intended for manufacturer-trained technicians only. Never give the password to the customer or operator.

3.7 Drive end positions, parameters



After installation of the device, problems with the movement of individual drives may occur due to loss of end position information. Therefore, after installation, both end positions of all actuators (pans, covers, baskets and stoppers) must be reset using the service control.

Service control

Heating Left side i FINAL TEST Heating Right side

↑ ↓ ! ↓ Switch off can cover blocking

↑ ↓ ! ↑ Measurement of cover position

↑ ↓ ↓ ↑ - AI input 0.0 V +

↑ ↓ ↓ ↑ real: 100.0 %

↓ ↓ ↓ ↑ closure: 0.0 %

ATTENTION!
When the blocking is switched off, the end positions of the individual components are not checked and there is a risk of collision. Proceed with extreme caution.

Water-open

Shower-close

Acoustic signaling

Parameters Measurement PLC Service control Pressure

1

SN:101P_123456789 Pan41_F8DC7A3F8B91 OP:1.240919.L R:0.9.241119 SW:0.9.241128

Parameters

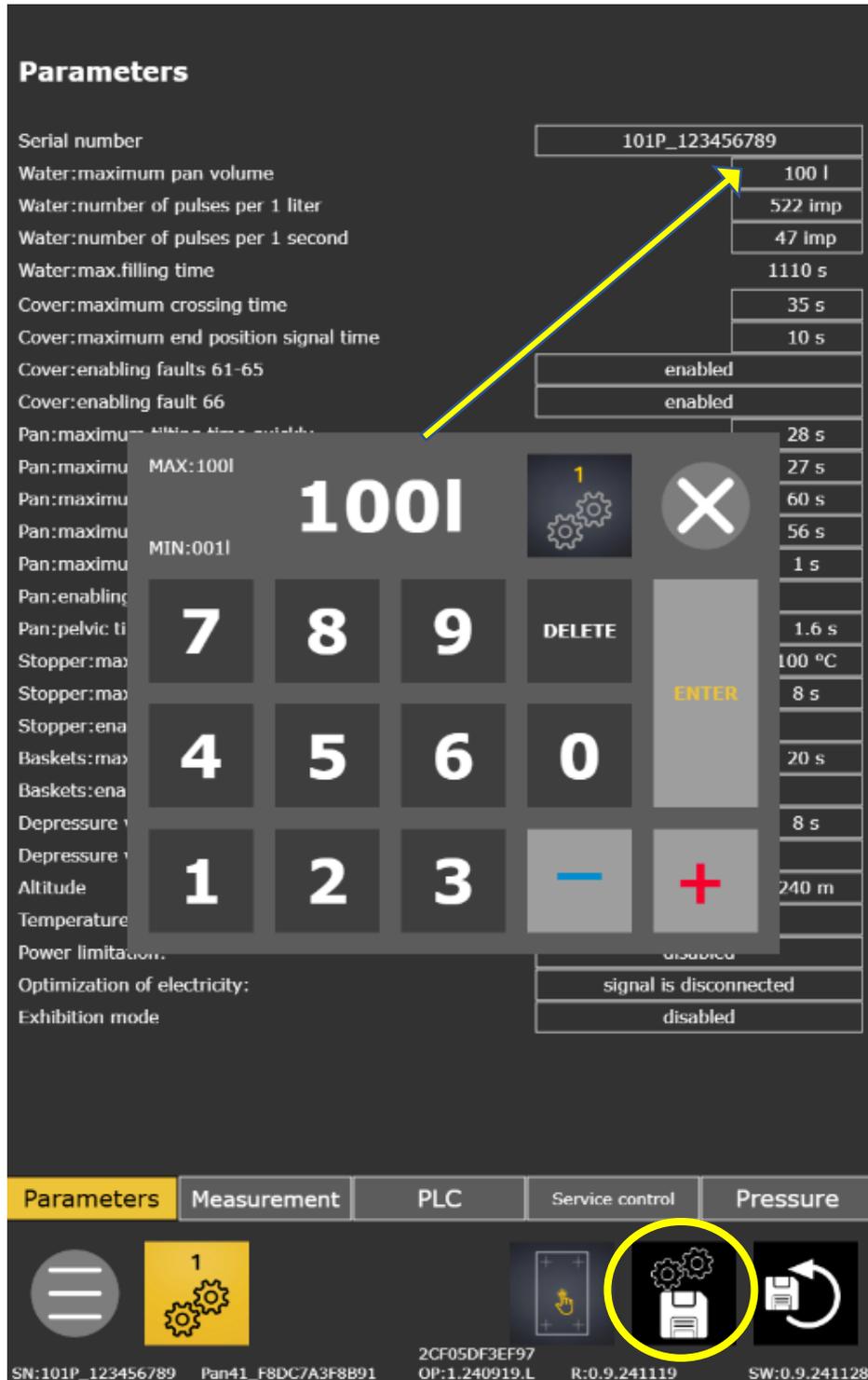
Serial number	101P_123456789
Water:maximum pan volume	100 l
Water:number of pulses per 1 liter	522 imp
Water:number of pulses per 1 second	47 imp
Water:max.filling time	1110 s
Cover:maximum crossing time	35 s
Cover:maximum end position signal time	10 s
Cover:enabling faults 61-65	enabled
Cover:enabling fault 66	enabled
Pan:maximum tilting time quickly	28 s
Pan:maximum straightening time quickly	27 s
Pan:maximum tilting slowly	60 s
Pan:maximum straightening time slowly	56 s
Pan:maximum end position signal time	1 s
Pan:enabling faults 71-75	enabled
Pan:pelvic tilt pulse with open stopper	1.6 s
Stopper:maximum temperature for opening	100 °C
Stopper:maximum crossing time	8 s
Stopper:enabling faults 81-85	enabled
Baskets:maximum crossing time	20 s
Baskets:enabling faults 91-95	enabled
Depressure valve:maximum crossing time	8 s
Depressure valve:enabling faults 40-41	enabled
Altitude	240 m
Temperature units	Celsius
Power limitation:	disabled
Optimization of electricity:	signal is disconnected
Exhibition mode	disabled

Parameters Measurement PLC Service control Pressure

SN:101P_123456789 Pan41_E8DC7A3E8B91 2CF05DF3EF97 OP:1.240919.L B:0.9.241119 SW:0.9.241128



On the first page of Service Level 1 - Parameters, the correct settings for the serial number, maximum pan volume, altitude (only if the deviation is greater than 300 m), and maximum waste stopper opening temperature, if applicable, should be checked and corrected. After pressing the corresponding parameter field, a keypad will appear to enter the value to be corrected.



Any changed values must be saved by pressing, holding and then confirming the button “save calibration”.

3.8 Final check

After the end positions of the drives have been set, the parameters have been adjusted, if necessary, and saved, the device must be switched off and switched on again. Then perform a final test.

Final test

In the service control screen, there is a button at the top to open the installation



report and the Final Test button. The installation report specifies the order of installations, operations and tests that must be performed when installing a new device at the customer's site. The installation also includes a Final Test of the device, which will check all available measurements and drives that the device contains and make a record of this in the service database. The Final Test must also be carried out in the event of a service intervention on the installed device, e.g. replacement of heating elements, replacement of SSR relays, repair of the flowmeter, replacement of one of the drives, etc.

The final test can be activated if the following conditions are met:

- There is no heating elements test in progress.
- There is no failure of any of the plate or heating block measurements detected.
- The current temperature of the plate and heating block is less than 60 °C.
- The pan is in the upright position.
- The cover is open.
- The basket arm is not hanged on and the arm drive is in the upper position.
- The stopper is closed.



After pressing the Final Test button the following steps are automatically performed:

- Filling the specified amount of water (10 litres for devices with two pans, 20 litres for devices with one pan). The correct quantity is



indicated in green. Compare the indicated quantity with the



marking inside the pan. In case of a filling failure check the connection of the flowmeter or the opening of the water supply to the device.



- Starting the heating of the pan left side and testing the thermocouples of the plate and heating block in the pan left side. If the temperature of the heating block rises first and then the temperature of the plate



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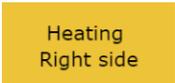
in the pan left side, the test of the left heating is indicated in green . The green signalling is switched off after 30 seconds from the end of the final

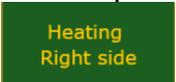
test or by switching to another screen. In case of left heating failure  it is necessary to check first the switching on of the heating circuit breakers, the correct wiring of the thermocouples and their possible switching, the correct wiring of the SSR relays and their possible switching. The red signal is turned off by a successful test of the left heating. If the left heating was on before the test, information about the test delay appears before the test is started

 (2 minutes).

- In a device with two pans, the specified amount of water is filled into the right

pan after completing the left heating test  (10 litres for devices with two pans). The correct quantity is indicated in green. Compare the indicated quantity with the marking inside the pan. In case of a filling failure check the connection of the flowmeter or the opening of the water supply to the device

- Starting the heating of the pan right side  and testing the thermocouples of the plate and heating block in the pan right side. If the temperature of the heating block rises first and then the temperature of the plate

in the pan right side, the test of the left heating is indicated in green . The green signalling is switched off after 30 seconds from the end of the final test or by switching to another screen. In case of right heating failure

 it is necessary to check first the switching on of the heating circuit breakers, the correct wiring of the thermocouples and their possible switching, the correct wiring of the SSR relays and their possible switching. The red signal is turned off by a successful test of the right heating. If the right heating was on before the test, information about the test delay appears before the test is started (2 minutes).

- If the water filling and heating test is successful in both halves of the pan, a

green signal is displayed . The green indication will disappear 30 seconds after the final test is completed or by switching to another screen. Once the test is complete, the filled quantity remains in the pan until the pan stopper is opened.

After completing the water filling test and the heating test, the final test button

remains active  and it is necessary to manually perform the following other tests of the device, end positions and signals:

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- Opening and closing the drain in the screen Cooking
- Raising and tilting the pan in the screen Cooking.
- Hanging the basket arm on in the screen Cooking, moving the baskets to the lower position, moving the baskets to the upper end position, removing the basket arm.
- Closing and opening the shower and checking the function of the shower closing in the screen Service control.
- Switching the acoustic signalling on and off in the screen Service control.

After all these manual tests have been completed, the final test button must be



deactivated. Then proceed according to the next points of the installation report (see separate document for installation of the new device). During the activation of the final test, all commands, end positions and measurements are stored in the service database. Before logging out of the service level, you must upload these records to a USB drive and send the records to the address specified in the installation report.

For pressure device, perform an overall pressure-cooking test:



Danger of scalding or burning.

Wear suitable protective gloves when handling hot food.

Do not touch the temperature probe with bare hand and always place it in the appropriate holder after use.

Use extra care when emptying liquids by tilting the pan.

Do not use temperatures above 92°C when cooking in the pressure device with the cover closed but not locked. There is a risk of scalding from escaping steam.

Keep distance from the appliance. Hot steam escapes when the cover is opened.

The cover and the pan walls are hot.

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Locking the pressure device cover.



The pressure device cover must be locked before starting pressure cooking.



Before closing the cover, check the cleanliness of the seals, check for mechanical damage to the seals and the cover locking elements (see Fig. positions 5, 6, 7).

Check the cleanliness of the pressure safety valve and the relief valve (Fig. positions 1, 3).

Check the caps of the pressure safety valve and the relief valve, without these caps the multifunctional device cannot be operated.

Fill the pan with water as required (min. quantity 30 litres), check the quantity on the marking on the back of the pan.

Do not operate the pressure device without a minimum quantity of water, i.e. 30 litres.

When pressure cooking is used, the filling of the pan must not exceed two thirds of the declared pan volume, i.e. 65 litres for MKH 101 and 100 litres for MKH 151.

Close the cover of the multifunctional device by pressing the cover control button until the cover reaches the lower stop position.



The cover is locked by pushing the control lever on the front of the cover (see Fig. position 4) **downwards to the end stop and holding it continuously - until an audible signal sounds and the START button lights up!!!**

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The control lever can then be released. The lid is properly secured now. If the acoustic signal does not sound when the lid is locked, you must press the STOP button



and stop the locking process. Then try the above cover locking procedure again.

Heating the pressure device to the desired temperature

If the cover is properly locked, it is possible to start heating the pressure device to the



desired temperature by pressing the Start button at the bottom of the screen.

The button is displayed in pressure mode only when the cover is properly locked.



After pressing the Start button, the button for stopping the cover locking disappears in the top screen.

The heating and its control are switched on only after the desired pressure-cooking time or the desired end temperature of the core probe (core temperature) has been entered.

Set a minimum of 10 minutes.

Pressure-cooking end and depressurization of the device

Pressure cooking is terminated according to the set values either after the required time has elapsed or after the required core temperature has been exceeded. The elapsed time or rising core temperature is indicated by a green highlighting.



Pressure-cooking can be also terminated by pressing the button.

When the pressure-cooking is terminated, the desired time or desired temperature of the core probe disappears and the relief valve in the pan opens automatically. This gradually depressurizes the device and the temperature in the pan drops. The temperature dropping is indicated by a decreasing green coloured indication.

During this process, the information window displays the steam flow indication



. The pressure safety valve can be opened by pulling up the control lever on the front of the cover.

After the pressure is released, the safety delay is counted down and the cover is



automatically unlocked. If the locking mechanism does not release automatically after the cover has been unlocked, the following message is displayed

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. The cover must then be pushed downwards to release the locking mechanism.

Once the cover has been unlocked, the cover must be opened immediately. The need



to open is signalled by . Take extra care when opening the cover! When



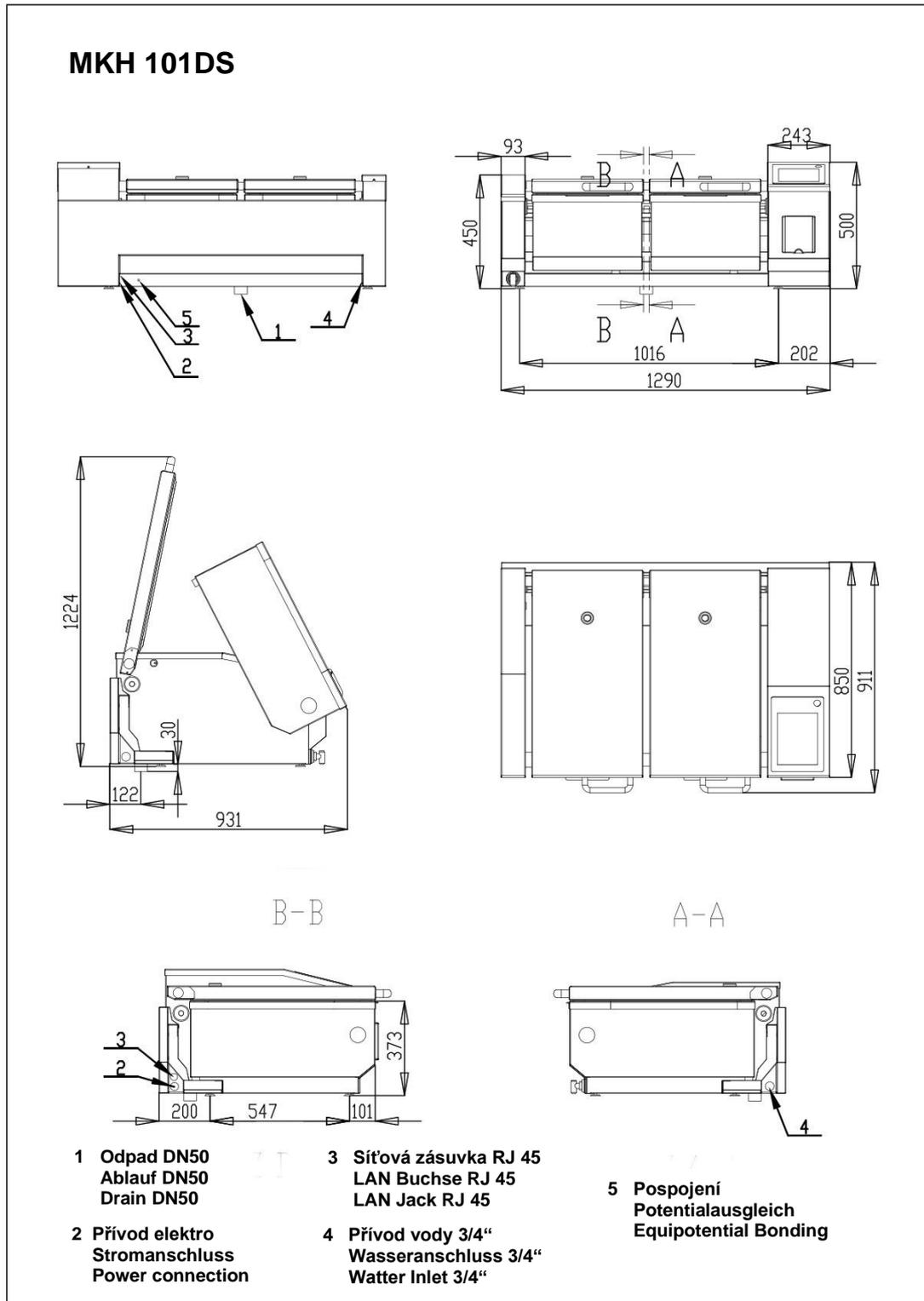
opening the cover, a warning is displayed for escaping steam .

Once the cover is safely unlocked, the device can be operated in the normal way (opening the cover, tilting the pan, cooking in other modes, etc.).

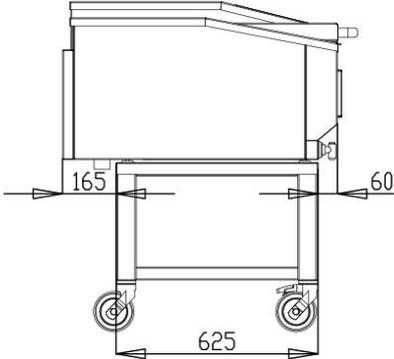
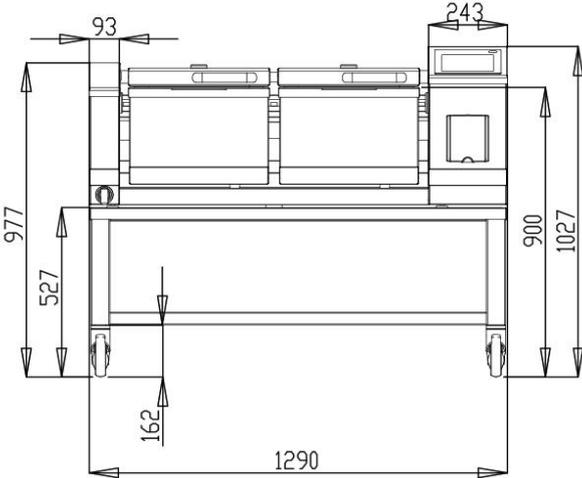
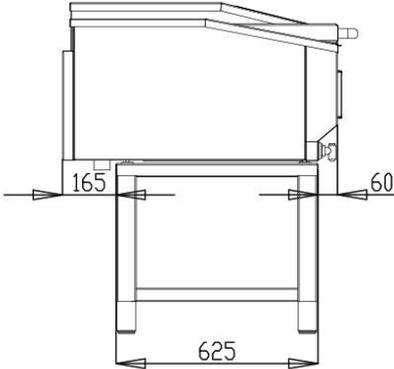
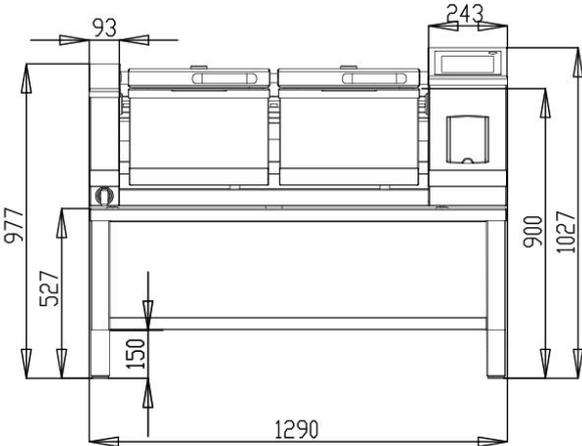
After the final test, an installation report must be completed (see separate document for installation of new device).

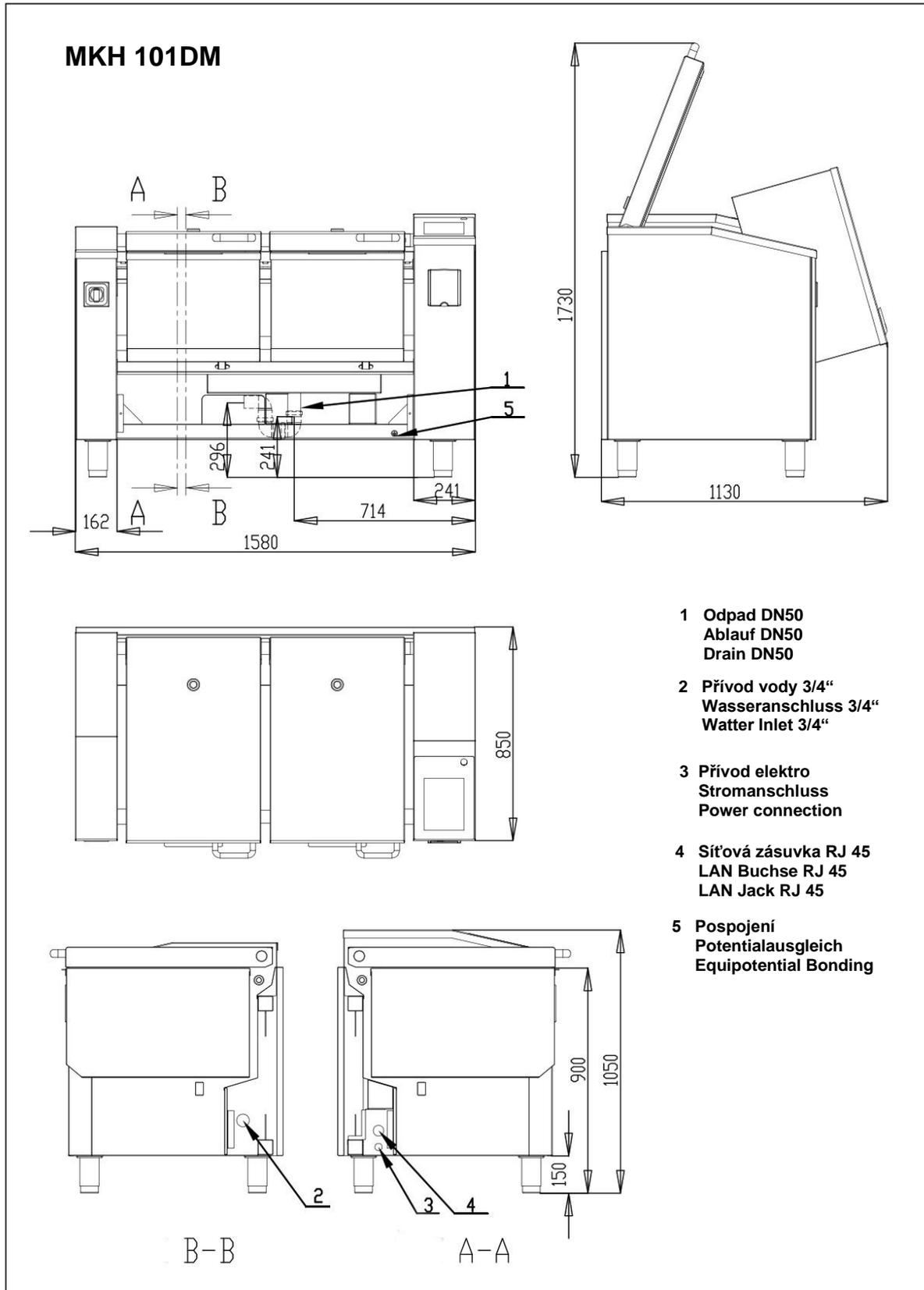
Before the report is handed over to the customer, the operator must be trained by a training chef authorised by the manufacturer.

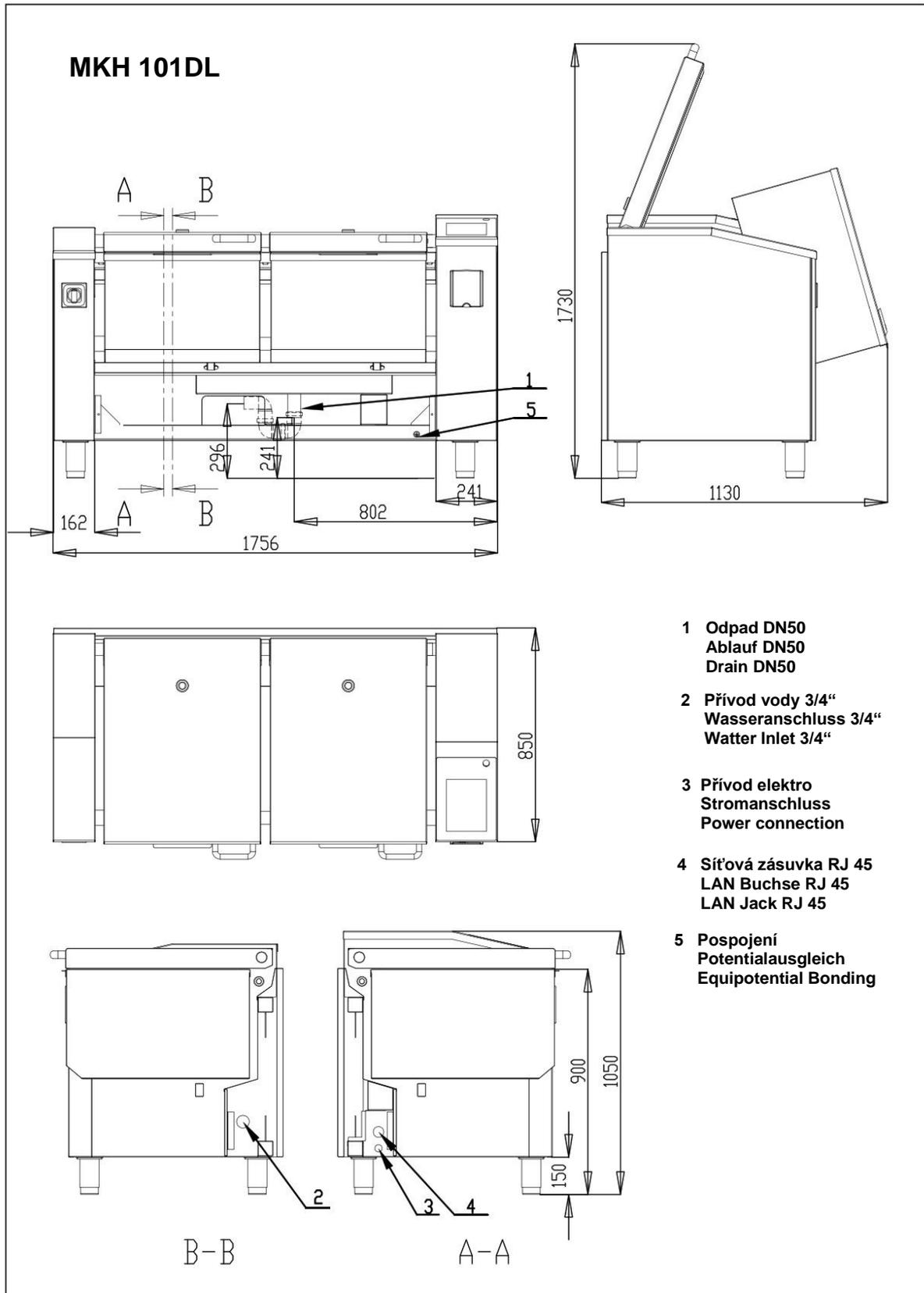
3.9 JIPA MKH JUMP views, connection points

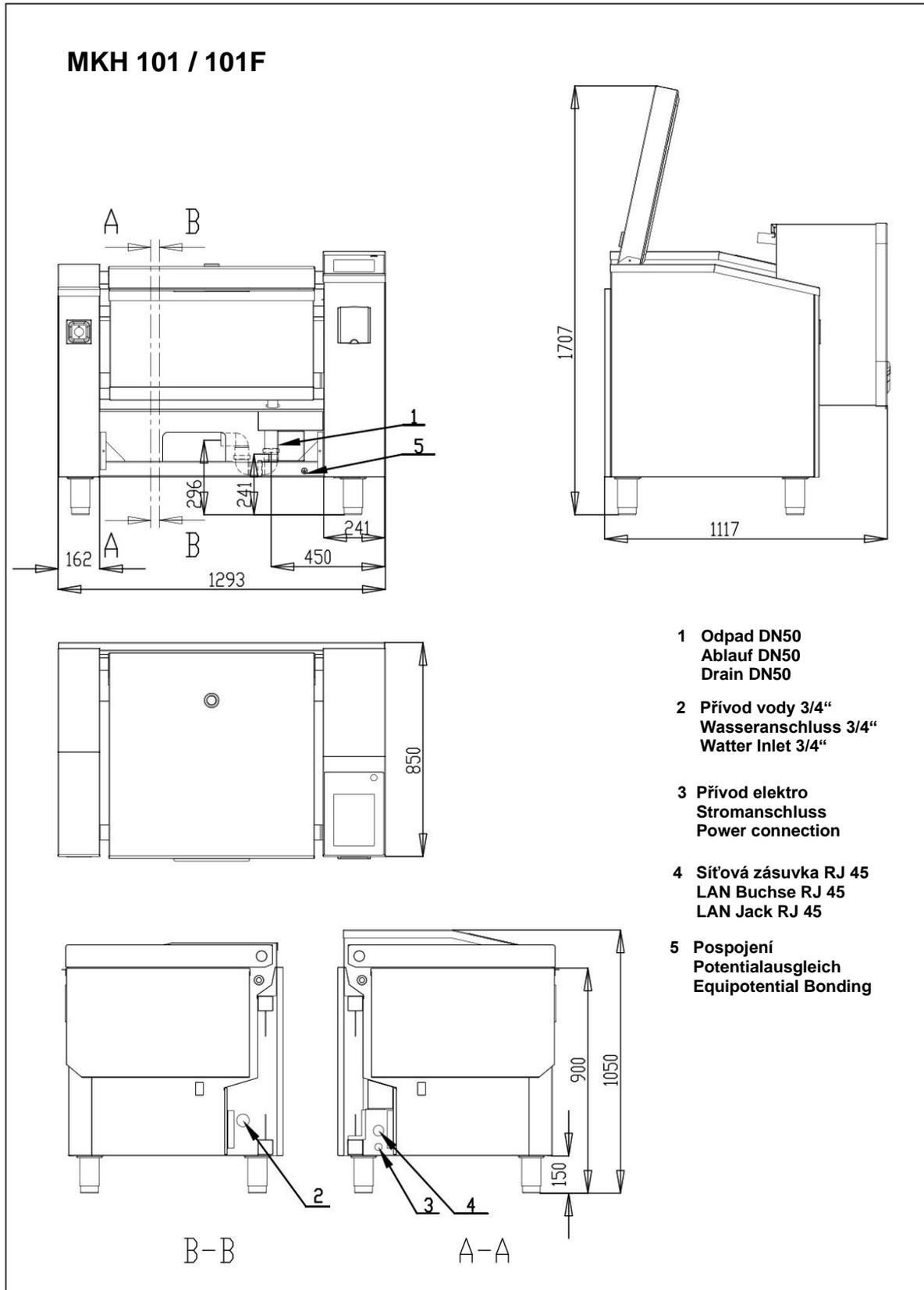


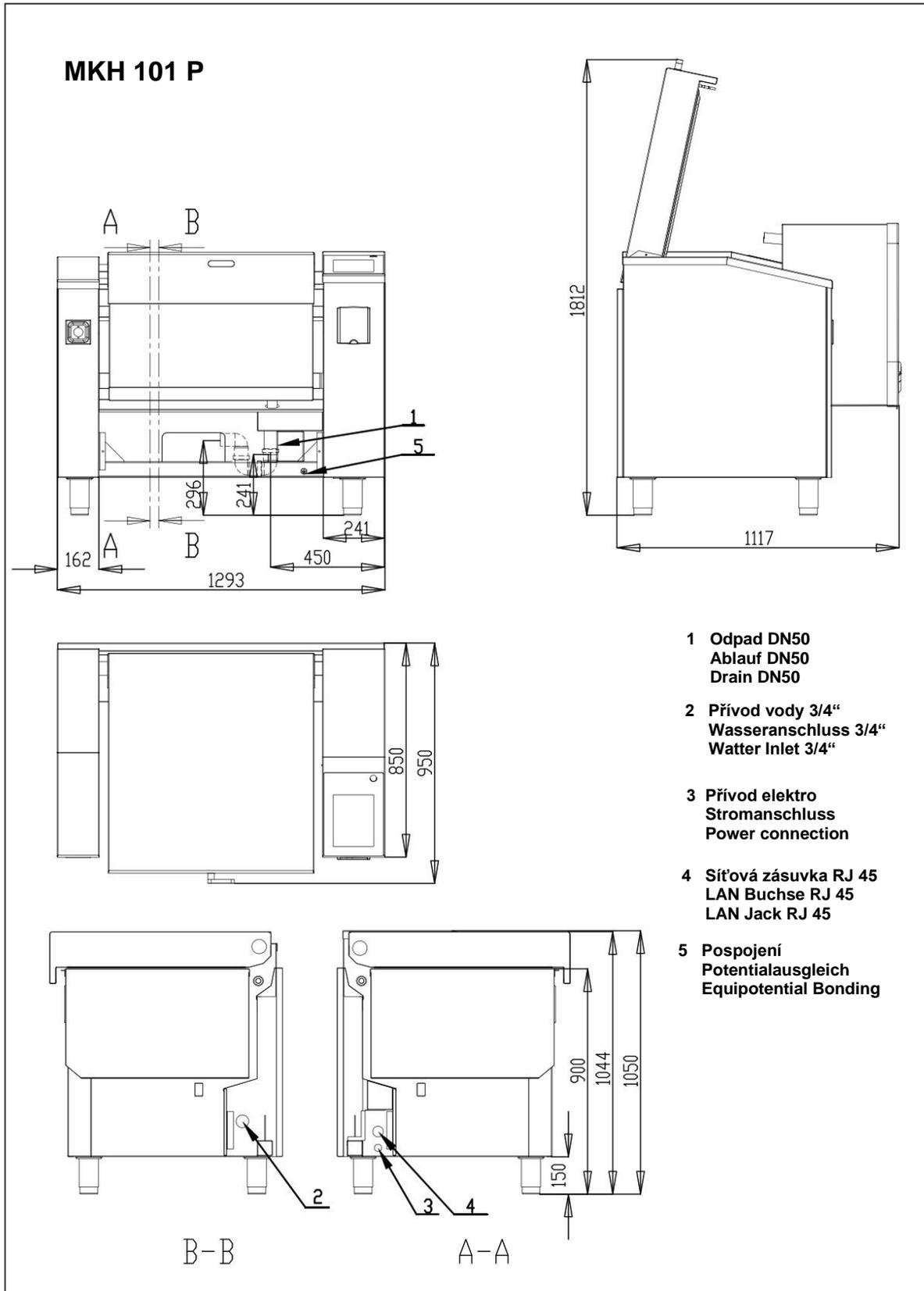
Substructure MKH 101DS



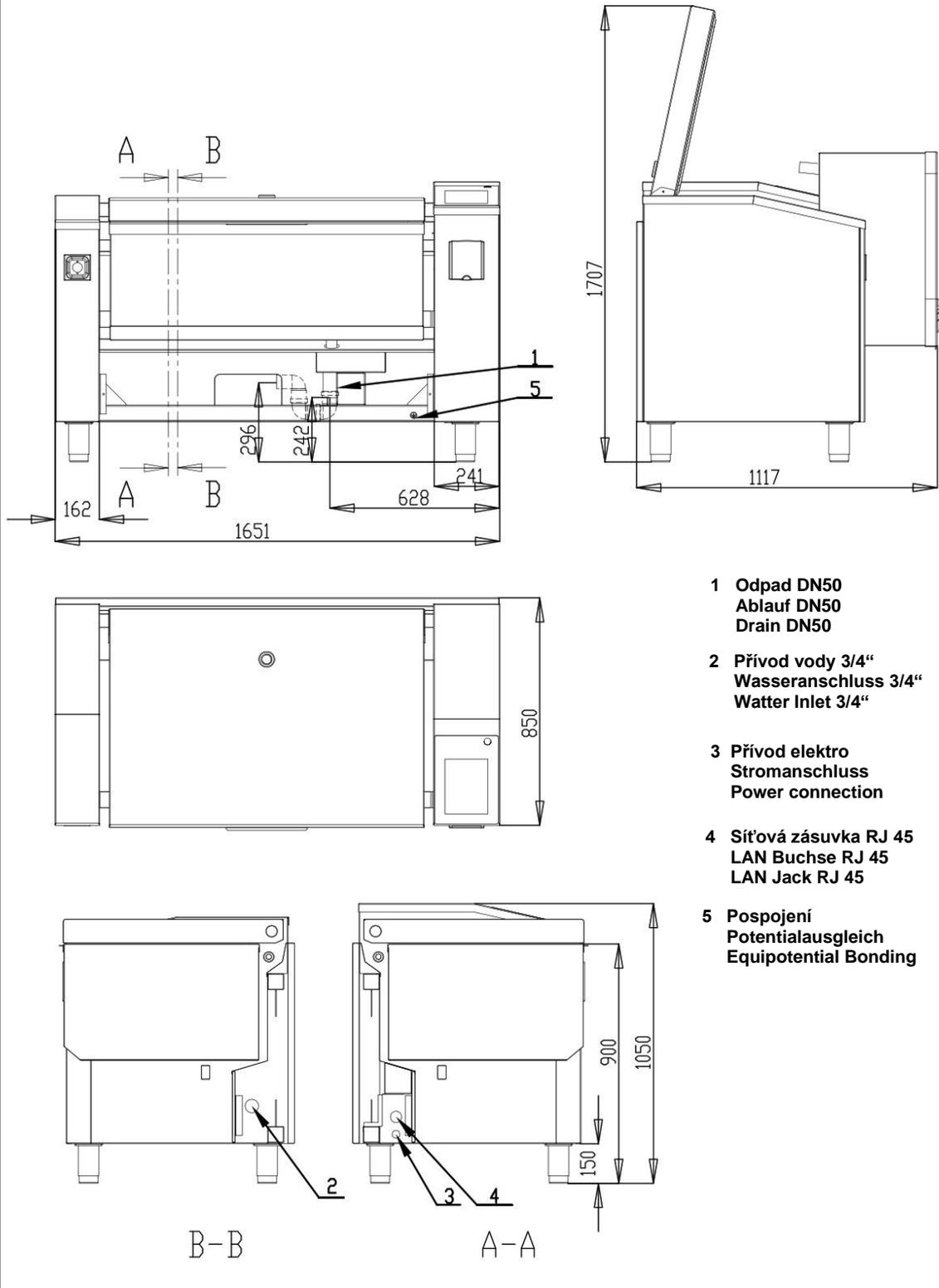




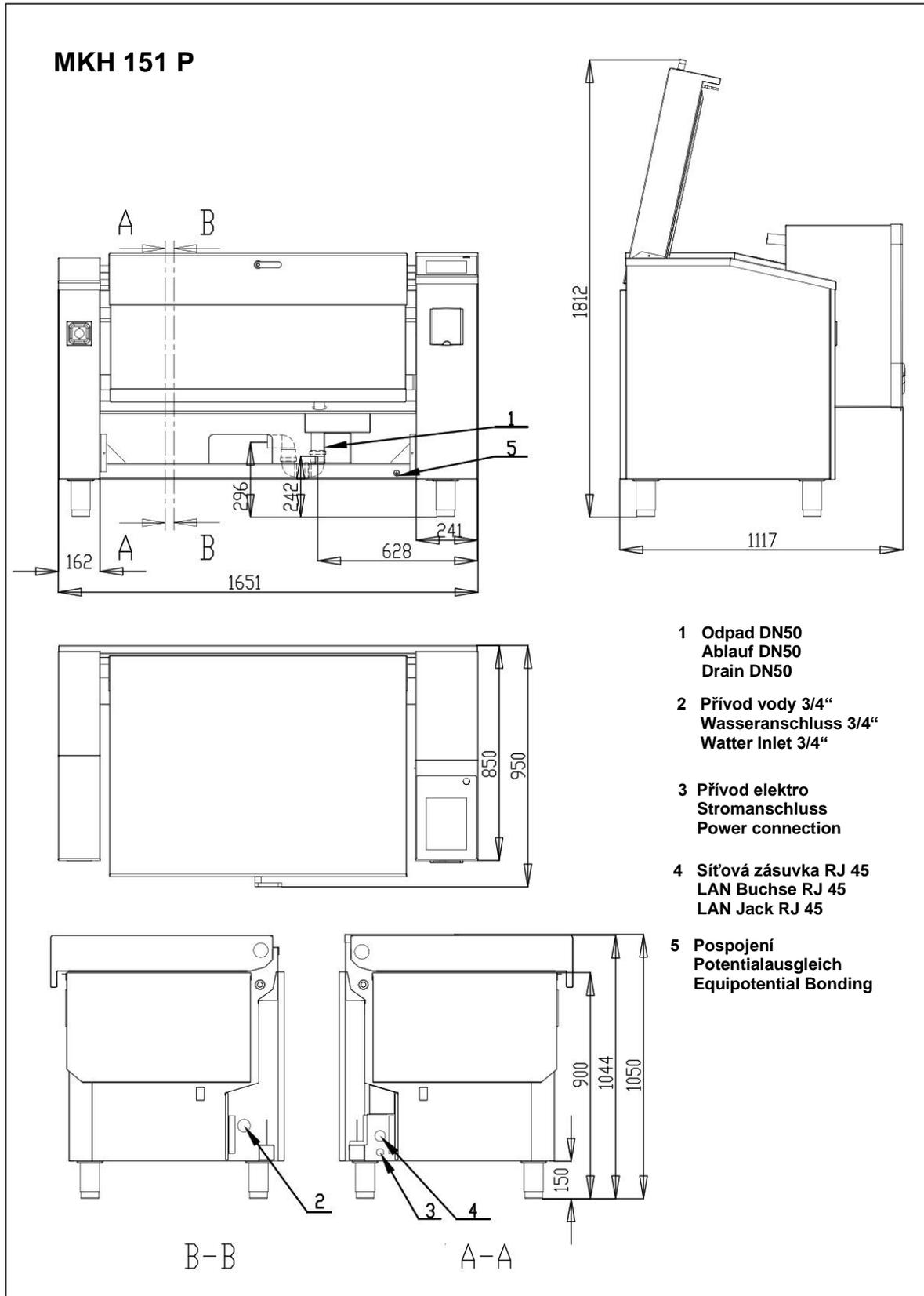


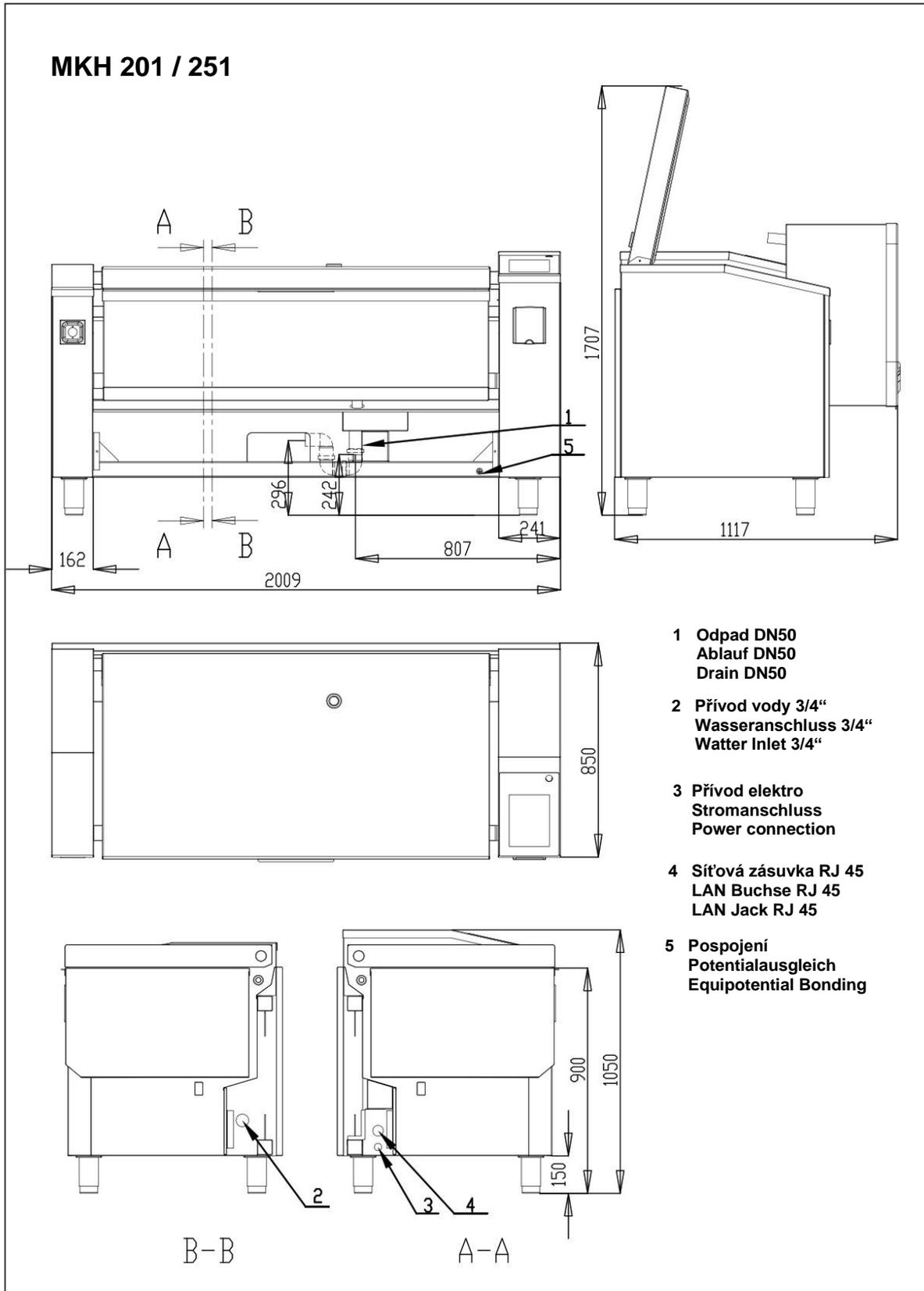


MKH 151 / 151F



- 1** Odpad DN50
Ablauf DN50
Drain DN50
- 2** Přívod vody 3/4"
Wasseranschluss 3/4"
Water Inlet 3/4"
- 3** Přívod elektro
Stromanschluss
Power connection
- 4** Síťová zásuvka RJ 45
LAN Buchse RJ 45
LAN Jack RJ 45
- 5** Pospojění
Potentialausgleich
Equipotential Bonding





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