

DIPO INDUCTION SYSTEMS



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Dipo Induction Systems

Roband Australia is pleased to present its range of Dipo induction systems. Designed and manufactured in Korea, the high-quality Dipo induction machines are made to withstand the demands of busy commercial kitchens and deliver precise, fast, heat settings with true energy efficiency and reliability.

The Roband Australia range features an induction cooker and a thermostatically controlled induction cooker for handling delicate tasks like tempering chocolate at low heat, through to sautéing at high temperatures. They are very versatile machines and being freestanding counter-top devices, they can be easily moved and stored.

The Dipo Induction Warmer, also part of the range, is designed to be built into the counter top for buffet style set-ups and deliver consistent warming heat for extended periods. With the expectation of long buffet service times, the energy efficiency of induction really comes into play.

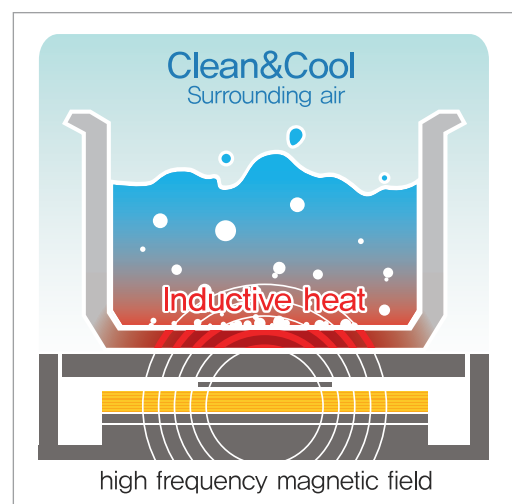
Why should you consider Induction?

Induction ranges are very efficient electric heating devices where the cooking vessel itself becomes the heating element. An electric coil underneath the cooking surface generates a magnetic field which instantly heats up the metal pot or pan sitting above, through a process called induction.

The benefits of induction are that it:

- is highly energy efficient – minimal heat is lost to the environment as the cooking vessel is the only part generating heat
- saves energy by quickly turning off the magnetic field whenever the pot is removed. It resumes heating upon the pot returning to the cooker
- it has a very fast cooking time and good temperature control
- does not consume oxygen from the environment or emit gas into the kitchen, so induction maintains a clean and fresh cooking environment
- does not present a risk of fire, as there is no naked flame as is the case with gas, also does not heat up the kitchen
- has a very rapid heat response, better than gas
- the glass range top remains cooler to the touch than other cooking surfaces as it is only warmed from contact with the hot pan and is not actively heated by the cooker itself

Illustration of how induction units operate



Dipo Induction machines

Dipo Induction ranges are made in Korea where the company is a market-leader and solely focused on producing high quality induction machines. Dipo machines are designed and manufactured to deliver the highest standards of performance and reliability. The highly reliable circuit board is designed to operate continuously for 12 hours giving you more versatility.



Fast response to controls*



Heavy drop test on tough NEG glass*



*See these videos of Dipo in action. Visit: www.roband.com.au

Portable Induction Cooker - DC23

The Dipo portable cooker is a convenient counter-top induction system providing 7 simmer and 10 cook settings. The machine can handle low temperatures easily for delicate operations like tempering chocolate right through to high temperatures for sautéing.

Features

- Simple clean design
- Portable unit enabling flexible set up and easy storage
- Highly reliable circuit board, designed to operate continuously for up to 12 hours
- Easy operation
- 7 simmer and 10 cook settings
- LED display
- Automatic over-temperature shut-off
- Automatic pan sensing technology
- Large cleanable air intake filter below
- Rear vented air discharge, 100 mm clearance required
- Standard 10 amp plug



DC23 pictured

MODEL	POWER Watts	CURRENT Amps	COOKWARE DIAMETER (mm)	DIMENSIONS W x D x H (mm)
DC23	2300	10.0	130 - 300	365 x 450 x 115



Portable Induction Cooker with Temperature Probe - DCP23

The Dipo induction cooker with temperature probe is a high-quality portable machine, designed to deliver precise time and temperature control. From tempering chocolate to sautéing, this Dipo cooker provides versatility and true energy efficiency. The DCP23 also features patented Aerogel insulation to protect the internal components of the machine from heat penetration of extremely hot cooking vessels. This machine is a must have where precise temperature control in the cooking process is required.

Features

- Two operational modes:
 - i. 7 simmer or 10 cook settings with or without timer feature. The timer can be set for up to 12 hours. Temperature can operate up to 200°C in this mode.
 - ii. Temperature probe mode where user sets the desired temperature and the probe inserted into the pan regulates power to the machine to keep contents at specified temperature. The temperature control range in this mode operates in 1°C increments from 40-99°C.
- Highly reliable circuit board, designed to operate continuously for up to 12 hours
- Simple clean design
- Portable unit enabling flexible set up and easy storage
- Aerogel insulation to protect internal machine components
- Easy operation
- LED display
- Automatic over-temperature shut-off
- Automatic pan sensing technology
- Cleanable air intake filter below
- Rear vented air discharge, 100 mm clearance required
- Standard 10 amp plug



DCP23 pictured



MODEL	POWER Watts	CURRENT Amps	COOKWARE DIAMETER (mm)	DIMENSIONS W x D x H (mm)
DCP23	2300	10.0	130 - 300	365 x 455 x 115

Drop-in Induction Warmer - DWR04

Drop-in Induction Cooker - DCR23

Designed to be dropped into a kitchen or buffet, the Dipo induction warmer and Dipo induction cooker are simple, stylish units, with integrated touch controls. Given the long usage duration expected during food service, the energy efficiency of these induction machines coupled with the ability to operate continuously for up to 12 hours gives them an edge over the competition.

Features

- Simple clean design
- Highly reliable circuit board, designed to operate continuously for up to 12 hours
- Easy operation
- Integrated touch controls
- LED display
- Automatic pan sensing
- Automatic over-temperature shut-off
- 100 mm clearance from front and back required below for air flow
- Optional accessory - Stainless steel trim ring for housing unit in bench for a flush counter surface
- Standard 10 amp plug



DWR04 pictured
DCR23 looks identical

Unique Feature DWR04

- 7 simmer / holding settings

Unique Feature DCR23

- 9 heating steps and 2 warming steps



MC0998
Stainless steel trim
ring pictured



Multiple DWR04's installed with stainless
steel trim in a buffet counter

MODEL	POWER Watts	CURRENT Amps	COOKWARE DIAMETER (mm)	DIMENSIONS W x D x H (mm)
DWR04	400	1.7	130 - 240	297 x 370 x 80
DCR23	2300	10.0	130 - 240	297 x 370 x 80

Under Counter LAVA Induction Warmer - DWU05

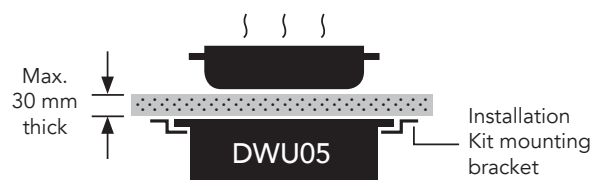
Designed to be mounted under stone benches and transmits the induction field through the bench surface to a suitable vessel resting directly on the bench top. There are no throw rings required on the bench surface to create the induction field - a food vessel suitable for induction can be placed on the stone bench top directly above the mounted under counter induction warmer to maintain a consistent product temperature.

Features

- Buffet warmer with discreet under counter mounting for use with new or existing benching
- Bench surfaces include - stone, quartz, ceramic & concrete with a maximum bench thickness of 30 mm
- Stainless steel bracket SS3195 is required to install the DWU05 (see below note)
- Simple clean design
- Highly reliable circuit board, designed to operate continuously for up to 12 hours
- Automatic pan sensing technology
- 100 mm clearance from front and back required below for air flow
- 7 simmer / holding settings
- LED display on remote controller
- Automatic over-temperature shut-off
- Standard 10 amp plug



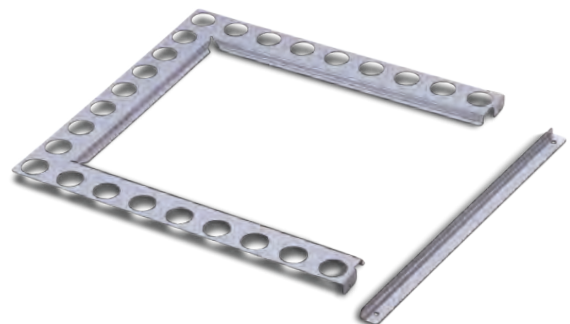
DWU05 pictured



MODEL	POWER Watts	CURRENT Amps	COOKWARE DIAMETER (mm)	DIMENSIONS W x D x H (mm)
DWU05	500	2.2	130 - 240	296 x 370 x 80



The DWU05 installed with a marble counter top



SS3195 stainless steel bracket is a required installation kit to install the DWU05 flush to the underside of a bench.



Made in Korea exclusively distributed and serviced in Australia by Roband

All standard Dipo products are designed to run at 230V per phase, 50Hz.

All dimensions are nominal only. All information contained in this brochure should serve as a guide only and is subject to change without notice due to constant research and development.

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ROBAND® 

Roband Australia Pty Ltd

1 Inman Road,
Cromer, NSW 2099
Australia

Tel: +61 2 9971 1788

Email: sales@roband.com.au