

# DIPO INDUCTION SYSTEMS



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**ROBAND** 

## 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.

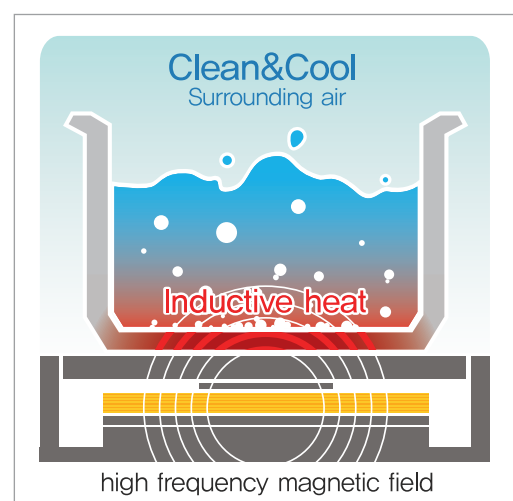
### Why should you consider Induction?

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 solely focused on producing high quality induction machines, designed and manufactured to deliver the highest standards of performance and reliability. They are the market-leader in Korea and many other countries.



Fast response to controls\*



Heavy drop test on tough NEG glass\*



\*See these videos of Dipo in action. Visit: [www.roband.com.au](http://www.roband.com.au)



## Portable Dipo 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
- 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	DIMENSIONS W x D x H (mm)
<b>DC23</b>	2300	10	365 x 450 x 115



# Portable Dipo 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
  - 1) 7 simmer or 10 cook settings with or without timer feature. The timer can be set for up to 12 hours.
  - 2) 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 probe works in 5°C increments and operates between 50° to 200°C.
- 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	DIMENSIONS W x D x H (mm)
<b>DCP23</b>	2300	10	365 x 455 x 115

## Drop-in Dipo Induction Warmer - DWR04

Designed to be dropped into a buffet set-up, the Dipo induction warmer is a simple and stylish unit designed to keep food at the correct serving temperature in an energy efficient manner. Given the long usage duration expected during buffet service, the energy efficiency of the Dipo machines provides strong justification for their use.

### Features

- Simple clean design
- Easy operation
- Integrated touch controls
- 7 simmer / holding settings
- 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 flush counter surface
- Standard 10 amp plug



DWR04 pictured



MC0998  
Stainless steel  
trim ring pictured

MODEL	POWER Watts	CURRENT Amps	DIMENSIONS W x D x H (mm)
<b>DWR04</b>	400	1.8	297 x 370 x 80



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







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All machines are manufactured to run at 220-240 Volts Single 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.

\*All machines are covered by a 12 month warranty subject to our Terms and Conditions of Trade.

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