

Dipo Induction Systems



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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

Why should you purchase a Dipo machine?

Dipo Induction ranges are made in Korea where the company focuses on producing high quality machines, designed and manufactured to deliver the highest standards of performance and reliability. They are the market-leader in Korea and many other countries.

Dipo machines excel because they:

- are able to deal with very high temperatures, such as cooking steaks and stir fries
- feature a patented highly reliable circuit board that is designed to operate continuously for up to 12 hours
- use the strongest glass (NEG glass made in Japan) to protect from hard impact from cooking vessels
- have the ability to control power very accurately even at low settings, such that tempering chocolate, which requires delicate and controlled low heat setting, is easily achievable
- feature dynamic pan tracing technology with response times that sets the benchmark for induction ranges. This allows users to flip contents in the pan (like for gas) without noticeable heat loss. The Dipo units allow 10 mm of pan separation from the glass surface before the pan exits the magnetic field where power cuts out. It switches on within about 0.5 seconds of re-entering the field.

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 intake air filter below
- Rear exit cooking air, 100 mm required
- Standard 10 amp plug



DC23 pictured

MODEL	POWER Watts	CURRENT Amps	DIMENSIONS W x D x H (mm)
DC23	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 control range is 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 intake air filter below
- Rear exit cooking air, 100 mm required
- Standard 10 amp plug



MODEL	POWER Watts	CURRENT Amps	DIMENSIONS W x D x H (mm)
DCP23	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
- Optional Accessory - Stainless steel trim ring for housing unit in bench for flush counter surface
- Standard 10 amp plug

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



DWR04 pictured



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

Exclusively distributed and serviced in Australia by:

ROBAND
AUSTRALIA PTY LTD

Roband Australia Pty Ltd,
1 Inman Road,
Cromer, NSW 2099
Australia
Tel: +61 2 9971 1788
Fax: +61 2 9971 1336
Email: sales@roband.com.au

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All machines are manufactured to run at 220 -240 Volts single phase electrical connection 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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