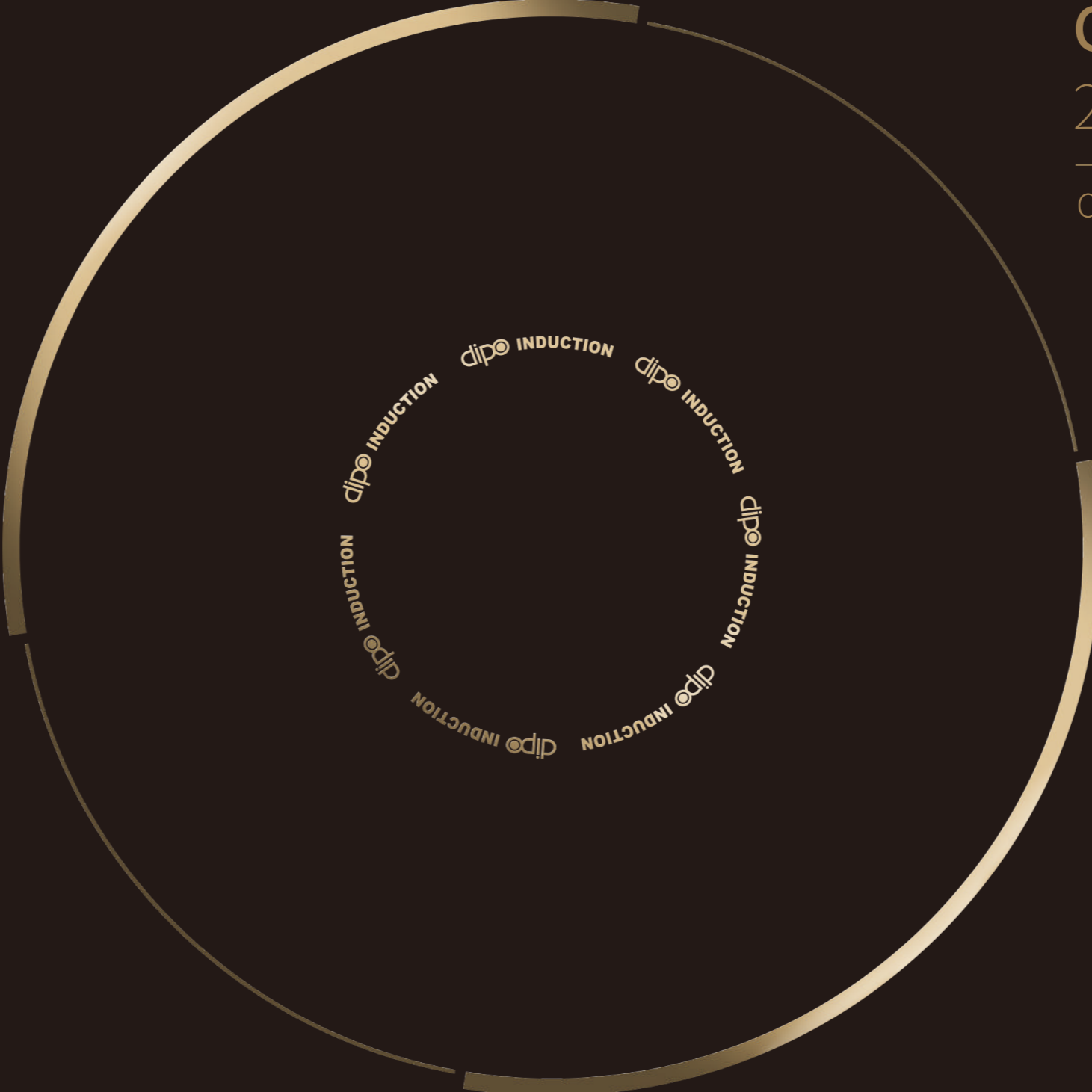


DIPO INDUCTION COMPANY CATALOG 2018

Change the Paradigm of Cooking



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dipo INDUCTION
global leader of induction solution



JINSOOK HUR
CEO



With induction, the possibilities are endless.

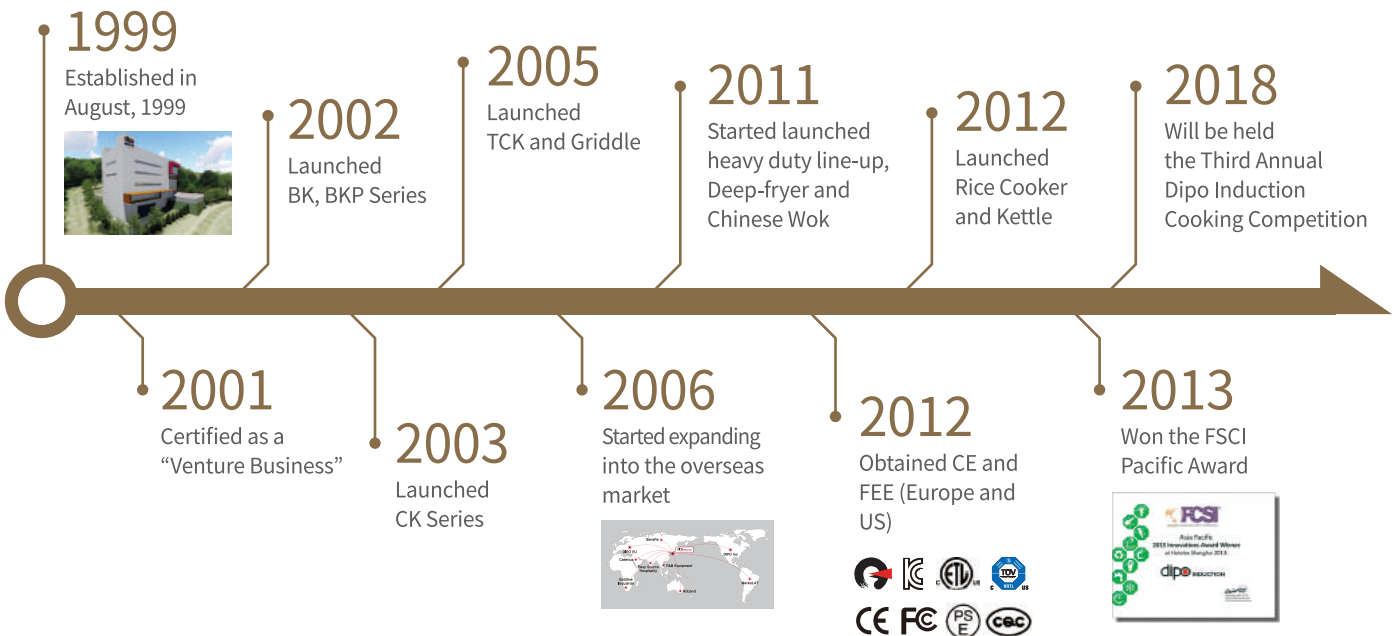
We strive to start a revolution for the induction kitchen industry not just for chefs, but for families, students, and anyone seeking innovation right from their kitchen.



FCSI 2013 Innovation Award

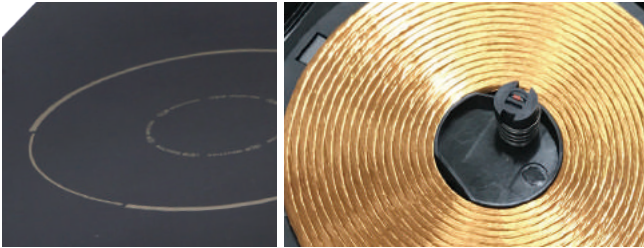
The FCSI Product of the year is chosen from one of 10 finalists in the FCSI Educational Foundation's Innovation Showcase.

It recognizes manufacturers whose commitment to research and development has resulted in a truly innovative product that is a clear leap forward for the foodservice industry.



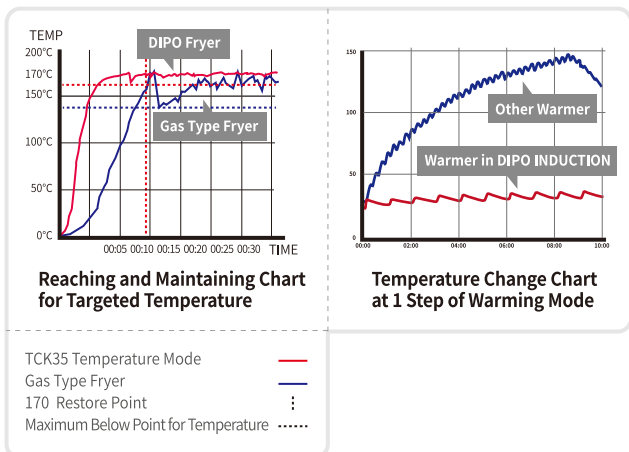
Why Dipo? - Differentiated Power

Differentiated power for cooking, which comes from Differentiated power of technology, products, vision and passion. This is what we DIPO stand for



1. Different Design Concept

- Our own technology and 100% made in Korea
- Our own design concept for durability
- User friendly product concept such as pan action and temperature display
- Linear output power



2. Different temperature control

- The key technology of Dipo
- PID control (Proportional Integral Derivative)
- Fast heat up and hold temperature consistently -> no overshoot, fast recovery, makes taste better
- various application – sous-vide, tempura frying



3. Different and unique full line-up

“Design your electric kitchen with Dipo Induction’s full line-up”



Change the Paradigm of Cooking

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Induction Rice Cooker



Heavy Duty

05



▲ Individual Rice Cooker
20DIHLR203LR



▲ DIHR3F2
DIR3G102-01

DIHR113RS	DIHR3F2	20DIHLR203LR
Temperature Sensor Type	Program Cooking Type	Program Cooking Type
10.5 (3.5*3) kW	10.5 (3.5*3) kW	20 (1*20) kW
15 A	15 A	31.5 A
730*660*1200		1500*350*1450
Three Phase (340-420V, 3PH + N, 50/60Hz)		

- Perfect rice quality
- Program cooking type : more precise rice recipe
- Temperature sensor type : easy controlling
- Continuously cooking without cooling down
- No need to put a ventilation hood
- 5kg per deck recommended (max 7kg)
- Cooking rice in less than 30 min and shimmering in less than 10 - min
- Faster but less electricity consumption than a traditional - electric and gas rice cooker



Induction Tilting Kettle



▲ DIHK223K2 / 333K3

DIHK223K2	DIHK333K3
21 kW	31 kW
31 A	45 A
1737*1330*897	1737*1330*948
250L	350L
Three Phase (340-420V, 3PH + N, 50/60Hz)	

- 2 separate heating zones -> efficient cooking
- Save 70% electricity, but 3 times faster than a traditional gas/electric kettle

- Clean and cool kitchen environment
- Volume : 250L / 350L
- Multi-functional : for both stir-frying and boiling



Induction Stock Pot



Heavy Duty

07



▲ TCK070 / 113



▲ DIH070 / 113

TCK070 / 113	DIH070 / 113
7 / 11 kW	7 / 11 kW
11.5 / 16 A	11.5 / 16 A
450*600*280 / Back : 150	600*750*373 / Back : 627
Three Phase (340-420V, 3PH + N, 50/60Hz)	

- Perfect solution for a bulk kitchen
- Available to boil max 100L
- Available to use Max 60cm diameter pot
- Clean and cool kitchen

- Faster heat up with less electricity consumption comparing to a gas stock pot range
- Optional temperature probe that shows real-time and setting temperature



Induction Chinese Wok



Heavy Duty

08



▲ DIHW070 / 113



▲ DPCW35

DIHW070 / 113	DPCW35
7 / 11 kW	3.5 kW
11.5 / 16 A	15 A
600*800*770 / Back : 400	374*450*223
Three Phase (340-420V, 3PH + N, 50/60Hz)	Single Phase (208-240V, 1PH, 50/60Hz)

- No fire flame but 3 times faster than a gas wok
- Less possibility of an injury or explosion

- Easy controlling knob and efficient display
- Clean and cool kitchen environment



Induction Noodle Boiler



Heavy Duty

09



▲ DIHN35



▲ DIHN070 / 113

DIHN35	DIHN070 / 113
3.5 kW	7 / 11 kW
15 A	11.5 / 16 A
450*600*850 / Back : 150	650*750*850 / Back : 150
Single Phase (208-240V, 1PH, 50/60Hz)	Three Phase (340-420V, 3PH + N, 50/60Hz)

- Fast recovery, fast heat-up and high temperature makes the best noodle quality
- Able to cook every kinds of noodle such as pasta, udon, ramen and Chinese noodle
- Easy to supply and drain water
- 50% faster cooking time for defrosting noodle comparing to a gas noodle boiler



Induction Deep-Fryer



Heavy Duty





▲ DIHF070 / 113



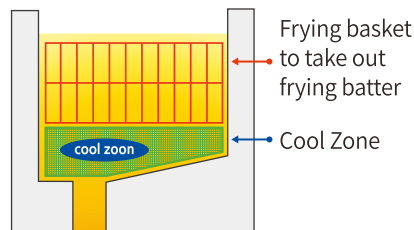
▲ DIHF113B

- The world's first Induction Deep Fryer
- Perfect cool zone provides the highest frying quality
- Fast heat up (reaches 180C in less than 12 min)
- Fast recovery
- Easy cleaning
- Clean and cool kitchen environment (less oil mist)
- Able to reduce ventilation
- Saving the hidden costs such as ventilation and A/C
- High power with less electricity consumption comparing to a traditional deep fryer

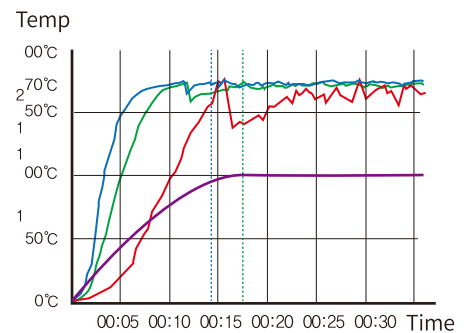
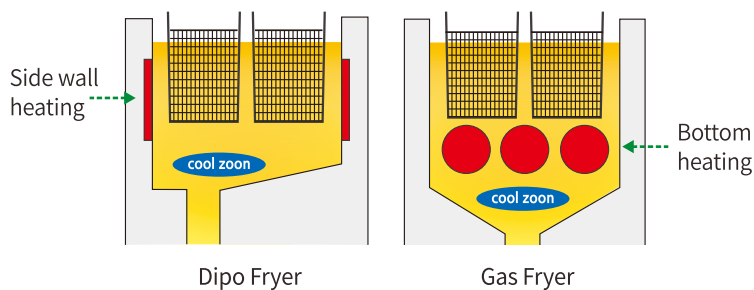
DIHF070 / 113	DIHF113B
7 / 11 kW	11 kW
11.5 / 16 A	16 A
450*600*850 / Back : 150	600*600*850 / Back : 150
350*360*240 / 17L (Oil Tank)	495*355*255 / 24L (Oil Tank)
Three Phase (340-420V, 3PH + N, 50/60Hz)	

■ Perfect Cool Zone

Perfect cool zone
Remaining below 110°C



■ Gas vs Diplo Induction Deep Fryer



Product	DIHF113	Other
Time to reach 180°C	12 min	15 ~ 30 min
Food-dropped temperature	10°C	28°C
Recovery time	2 min	8 min
Oil capacity	17 L	27 L

- 11kW DIHF113
- 7kW DIHF070
- Gas Fryer
- 170°C
- DIHF Cool Zone



Induction Griddle



Heavy Duty

12





▲ DIHG35G / 35GIR



▲ DIHG70G / 70GIR



▲ DIHG1500

DIHG35 / 35GIR	DIHG70 / 70GIR	DIHG1500
Clad / Steel	Clad / Steel	Clad
3.5 kW	7 kW (3.5*2)	10.5 kW (3.5*3)
15 A	30 A	15 A
400*600*345	900*600*345	1500*750*850
Single Phase (200-240V, 1PH, 50/60Hz)		Three Phase (340-420V, 3PH + N, 50/60Hz)

Top Surface	Clad	Steel
Thickness	7.5 T	10 T
Features	Even and fast heating	Preserves heat for long
Food	Vegetable, Pancake, Fried rice, Stir-fry	Steak, Burger
Time to reach 260°C	9 min	12 min

■ What is Clad?



- Induction Griddle
- Temperature range : 40C – 260C
- Clad top surface reaches up to max 260C in 9 mins
- Steel top surface reaches up to max 260C in 12 mins
- Fast recovery provides the best cooking quality
- Perfectly even cooking surface
- Dipo's temperature control technology helps you cook more efficiently
- Half ripped surface available on steel top surface
- Displaying real-time and setting temperature to notify how the temperature goes up and down





Built-in Unit for Customizing

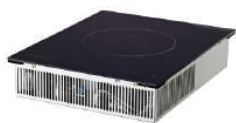


■ What is Dipo's Program Cooking?

- Saving max 12 recipes by setting power and time
- Repeating it same by hitting only one button
- Continuously cooking as maintaining same taste
- Applicable to NBK26/35, BK60S/70S, BKR35

DIPO Induction
Program Cooking
System Control





▲ BKT18 / 26



▲ NBK26 / 35



▲ BKR35



▲ DIBK Series



▲ BK60S/70S

	BKT18 / 26	NBK26 / 35	BKR35	DIBK218S / 226S / 261S / 235S	BK60S / 70S
Max Output	1.8 / 2.6 kW	2.6 / 3.5 kW	3.5 kW	4 / 5.2 / 6.1 / 7 kW (2*2) (2.6*2) (2.6+3.5) (3.5*2)	5.5 / 7.0 kW
AMP	8.5 / 12 A	12 / 15 A	15 A	17 / 24 / 27 / 30 A	8.5 / 11.5 A
Dimension(mm)	296*370*80		380*380*134	300*600*220	400*530*250
Electricity	Single Phase (200-240V, 1PH, 50/60Hz)				Three Phase (340-420V, 3PH + N, 50/60Hz)
Temperature	N/A				40 ~ 200°C
Timer	1 sec ~ 720 min	N/A	1 sec ~ 720 min		
Coil Diameter	20cm		36cm	20cm	32cm
Wire Connection	Plug			Direct Connexion	
Program Cooking	O		X		O

- Covers a wide range of power from 400 watts to 7kW for a variety of cooking
- The linear output power function allows each heating step to remain stable
- Outstanding durability and performance
- Able to customize the number of built in units and hobs for a convenient and user friendly kitchen
- Fantastic pan action as recognizing a pan max 8cm away
- Optional temperature probe available displaying both real-time and setting temperature for BK60S, BK70S and DIBK series
- Extended coil hob BKR for paella or rice





Counter-Top Portable Induction



Counter-Top

16





▲ CK26 / 35



▲ CK226 / 235



▲ DPCW35



▲ TCK26 / 35

CK26 / 35	CK226 / 235	DPCW35	TCK26 / 35
2.6 / 3.5 kW	5.2 / 7 kW (2.6*2) (3.5*2)	3.5 kW	2.6 / 3.5 kW
12 / 15 A	24 / 30 A	15 A	12 / 15 A
365*450*115	700*450*115	374*450*223	365*455*115
Single Phase (200-240V, 1PH, 50/60Hz)			

- Excellent portability and plug & play installation for a show kitchen
- Simple approach to build your own kitchen by placing several units on the refrigerator
- Precise temperature control for sous vide cooking or tempura frying using a probe
- Stir frying, steaming, boiling, and other dynamic cooking available with multiple power and timer settings
- Temperature sensors probe (Optional only for TCK model)
- Displaying real-time and setting temperature to notify how the temperature goes up and down



■ Dipo Induction Chef's Kit

- TCK26
- probe holder
- temperature probe
- a pot and two pans
- Suitcase



■ TCK Sous-vide Set

40-99°C adjusted by 1°C



■ TCK Tempura Frying Set

40-200°C adjusted by 5°C





Drop-in Unit Warmer



Drop-in Warmer





▲ BKPW



▲ BKW

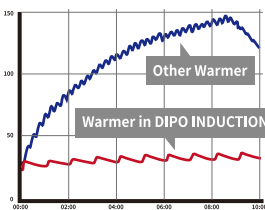


▲ 2BKH08P



▲ 3BKH12P

BKPW	BKW	BKUW	2BKH08P	3BKH12P
400 W	400 W	500 W	800 W (400*2)	1200 W (400*3)
2 A	2 A	2.5 A	4 A	6 A
	296*370*80		800*380*90	1180*400*90
Single Phase (200-240V, 1PH, 50/60Hz) / 110V available				



Temperature Change Chart at 1 Step of Warming Mode

- 7 warming steps: 35°C, 40°C, 50°C, 60°C, 70°C, 80°C, 90°C (at 1.5L water)
- Don't stay limited to chafing dishes, but use unique trays to show your identity
- Simple maintenance and low cost
- Precise temperature control for warming and melting food
- '400W' The lowest power in the world, enough to keep warm with less consumption



▲ BKUW

■ Under-Counter Warmer - BKUW

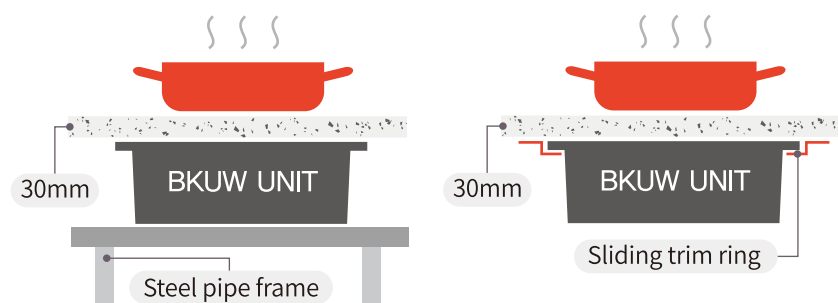
- Heat transferred through max 30mm thickness granite
- No need to cut the granite
- No need a 'jumper' on the granite

- **Recommended materials** : granite, lavastone, ceramic.
or any suitable material able to sustain 200°C temperature at its surface for several hours.

- **Non recommended materials**
: stainless steel, steel, Corlan and any material
unable to sustain 200°C temperature at its surface for several hours.

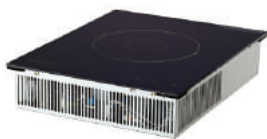
- **Non compatible material properties**
: magnetic materials or material with metallic particles.

■ BKUW Installation





Drop-in Unit Table BBQ



▲ BKT18/26



▲ BKP18/26



▲ BKP20

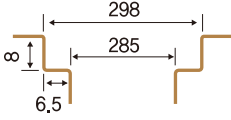
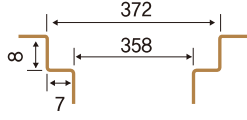

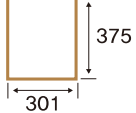
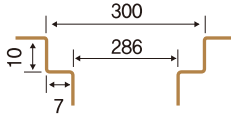
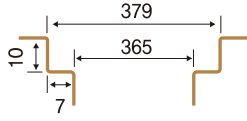

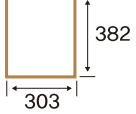


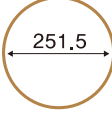


▲ BKPC





BKP18 / 26	BKT18 / 26	BKP20	BKPC
1.8 / 2.6 kW	1.8 / 2.6 kW	1.8 kW	1.0 kW
8.5 / 12 A	8.5 / 12 A	8 A	4.5 A
296*370*80		298*377*56	Ø240*60
Single Phase (200-240V, 1PH, 50/60Hz)			

- built-in as you wish to use on a dining table, fabricated counter, cooking station or culinary school
- Easily control power on a top surface by a capacitive touch control
- Clean and cool kitchen environment

■ Cut out size

Models	Without trim ring (mm)		With trim ring (mm)	
	Width	Depth	Trim ring	Cut out Size
BKPW BKP18 / 26 / 35 BK26 / 35 NBK26 / 35 BKT18 / 26				
BKP20				
BKPC				

■ Accessory

Product	Photo	Model	Feature
Stainless Steel Trim Ring		BKPW / BKW	– Standing trim ring for buffet warmer
Stainless Steel Trim Ring			
TCK Frying Set		TCK35	– For Tempura frying that does not need cool zone when frying – only 4L oil used for frying
Rice Cooker Pot		3 Deck Rice Cooker	– NSF certified rice cooker pot – A heavy lid makes rice quality better

■ Neutral Working Table

Dipo 700 Line
800*700*850



	Model	Max output	Am per age	Electricity	Dimension (mm)	Control	Function
Drop-in Warmer	BKPW	0,4kW	2A	200-240V,1PH,50/60Hz	296*370*80	Touch	BKPW - touch control holding unit
	BKW	0,4kW	2A	200-240V,1PH,50/60Hz	296*370*80	Dial + Button	BKW - separate control holding unit
	2BKH08P	0,8kW	4A	200-240V,1PH,50/60Hz	800*380*90	Button	2BKH08P - 2 hob drop-in holding unit
	3BKH12P	1,2kW	6A	200-240V,1PH,50/60Hz	1180*400*90	Button	3BKH12P - 3 hob drop-in holding unit
	BKUW	0,5kW	2,5A	200-240V,1PH,50/60Hz	296*370*80	Button	BKUW - under counter warmer
Drop-in Cooker	BKP18	1,8kW	8,5A	200-240V,1PH,50/60Hz	296*370*80	Touch	BKP18 - cooking and warming on a dining table
	BKP26	2,6kW	12A	200-240V,1PH,50/60Hz	296*370*80	Touch	BKP26 - cooking and warming on a dining table
	BKT18	1,8kW	8,5A	200-240V,1PH,50/60Hz	296*370*80	Touch	BKT18 - table BBQ on a dining table
	BKT26	2,6kW	12A	200-240V,1PH,50/60Hz	296*370*80	Touch	BKT26 - table BBQ on a dining table
	2BKH08P	3,7kW	17A	200-240V,1PH,50/60Hz	800*380*90	Button	2BKH37P - 2 hob drop-in cooker
	3BKH12P	5,6kW	25,5A	200-240V,1PH,50/60Hz	1180*400*90	Button	3BKH56P - 3 hob drop-in cooker
	BKP20	1,8kW	8A	200-240V,1PH,50/60Hz	296*377*56	Touch	BKP20 - shabu, light cooking
	BKPC	1,0kW	4,5A	200-240V,1PH,50/60Hz	Ø245*60	Button	BKPC - shabu, light cooking
Built-in Units for Customizing	BK26	2,6kW	12A	200-240V,1PH,50/60Hz	296*370*80	Dial + Button	BK26 - built-in unit, timer
	BK35	3,5kW	15A	200-240V,1PH,50/60Hz	296*370*80	Dial + Button	BK35 - built-in unit, timer
	NBK26	2,6kW	12A	200-240V,1PH,50/60Hz	296*370*80	Dial + Button	NBK26 - built-in unit, timer, temp probe
	NBK35	3,5kW	15A	200-240V,1PH,50/60Hz	296*370*80	Dial + Button	NBK35 - built-in unit, timer, temp probe
	BKR35	3,5kW	15A	200-240V,1PH,50/60Hz	380*380*134	Dial + Button	BKR35 - extended coil hob
	BK60S	5,5kW	8,5A	340-420V,3PH+N,50/60Hz	400*530*250	Dial + Button	BK60S - high power built-in unit, timer, temp probe
	BK70S	7,0kW	11,5A	340-420V,3PH+N,50/60Hz	400*530*250	Dial + Button	BK70S - high power built-in unit, timer, temp probe
	DIBK218S	4,0kW	17A	200-240V,1PH,50/60Hz	300*600*220	Dial + Button	DIBK218S - 2 hob built-in unit, timer
	DIBK226S	5,2kW	24A	200-240V,1PH,50/60Hz	300*600*220	Dial + Button	DIBK226S - 2 hob built-in unit, timer
	DIBK261S	6,1kW	27A	200-240V,1PH,50/60Hz	300*600*220	Dial + Button	DIBK261S - 2 hob built-in unit, timer
DIBK235S	7,0kW	30A	200-240V,1PH,50/60Hz	300*600*220	Dial + Button	DIBK235S - 2 hob built-in unit, timer	
Counter-Top	CK26	2,6kW	12A	200-240V,1PH,50/60Hz	365*450*115	Button	CK26 - counter-top unit
	CK35	3,5kW	15A	200-240V,1PH,50/60Hz	365*450*115	Button	CK35 - counter-top unit
	CK226	5,2kW	24A	200-240V,1PH,50/60Hz	700*450*115	Button	CK226 - 2 hob counter-top unit
	CK235	7,0kW	30A	200-240V,1PH,50/60Hz	700*450*115	Button	CK235 - 2 hob counter-top unit
	TCK26	2,6kW	12A	200-240V,1PH,50/60Hz	365*455*115	Dial + Button	TCK26 - counter-top unit, timer, temp probe
	TCK35	3,5kW	15A	200-240V,1PH,50/60Hz	365*455*115	Dial + Button	TCK35 - counter-top unit, timer, temp probe
Griddle	DIHG35G	3,5kW	15A	200-240V,1PH,50/60Hz	450*600*345	Dial + Button	DIHG35G - clad top 450 griddle
	DIHG35GIR	3,5kW	15A	200-240V,1PH,50/60Hz	450*600*345	Dial + Button	DIHG70G - clad top 900 griddle
	DIHG70G	7,0kW	30A	200-240V,1PH,50/60Hz	900*600*345	Dial + Button	DIHG35GIR - steel top 450 griddle
	DIHG70GIR	7,0kW	30A	200-240V,1PH,50/60Hz	900*600*345	Dial + Button	DIHG70GIR - steel top 900 griddle
	DIHG1500	10,5kW	15A	340-420V,3PH+N,50/60Hz	1500*750*850	Dial + Button	DIHG1500 - clad top 1500 griddle
Deep Fryer	DIHF070	7,0kW	11,5A	340-420V,3PH+N,50/60Hz	450*600*1000	Button	DIHF070 - 2 baskets deep-fryer
	DIHF113	11,0kW	16A	340-420V,3PH+N,50/60Hz	450*660*1000	Button	DIHF113 - 2 baskets deep-fryer, for chicken
	DIHF113B	11,0kW	16A	340-420V,3PH+N,50/60Hz	600*600*1000	Button	DIHF113B - 3 baskets deep-fryer, for French fries
Nuddle Boiler	DIHN35	3,5kW	15A	200-240V,1PH,50/60Hz	450*600*1000	Dial + Button	DIHN35 - 12L noodle boiler
	DIHN070	7,0kW	11,5A	340-420V,3PH+N,50/60Hz	650*750*1000	Dial + Button	DIHN070 - 44L noodle boiler
	DIHN113	11kW	16A	340-420V,3PH+N,50/60Hz	650*750*1000	Dial + Button	DIHN113 - 44L noodle boiler, for frozen noodle
Stock Pot	TCK070	7,0kW	11,5A	340-420V,3PH+N,50/60Hz	450*600*430	Dial + Button	TCK070 - counter-top stock pot
	TCK113	11,0kW	16A	340-420V,3PH+N,50/60Hz	450*600*430	Dial + Button	TCK113 - counter-top stock pot
	DIH070	7,0kW	11,5A	340-420V,3PH+N,50/60Hz	600*750*997	Dial + Button	DIH070 - free-standing stock pot
	DIH113	11,0kW	16A	340-420V,3PH+N,50/60Hz	600*750*997	Dial + Button	DIH113 - free-standing stock pot
Chines Wok	DPCW35	3,5kW	15A	200-240V,1PH,50/60Hz	374*450*178	Button	DPCW35 - portable wok
	DIHW113	11,0kW	16A	340-420V,3PH+N,50/60Hz	600*800*1170	Dial + Button	DIHW113 - high power Chinese wok
Rice Cooker	DIHR113RS	10,5kW	15A	340-420V,3PH+N,50/60Hz	730*660*1200	Button	DIHR113RS - temperature sensor type 3 deck rice cooker
	DIHR3F2	10,5kW	15A	340-420V,3PH+N,50/60Hz	730*660*1200	Button	DIHR3F2 - program cooking type 3 deck rice cooker
	20DIHLR203LR	20,0kW	31,5A	340-420V,3PH+N,50/60Hz	1500*350*1450	Button	20DIHLR203LR - individual instant rice cooker
Tilting Kettle	DIHK223K2	21,0kW	31A	340-420V,3PH+N,50/60Hz	1737*1330*897	Dial + Button	DIHK223K2 - 250L tilting kettle
	DIHK333K3	31,0kW	45A	340-420V,3PH+N,50/60Hz	1737*1330*948	Dial + Button	DIHK333K3 - 350L tilting kettle

Global References

Grand Hilton Hotel
Four Seasons Hotel
Marriott International
Westin Hotel & Resorts
Ritz Carlton
Ramada Hotel
Hard Rock Hotel
Discovery Villas
Radisson Hotel
KFC
PAUL
Doosan Engineering
Holiday Inn
MGM Las Vegas
Plaza Hotel
W Hotel
CGV
St. Regis
Joel Rubuchon Bangkok
Le Meridian
Lotte Tower
Google Korea
Pizza Hut
Shangri-La Hotels
Naver
Warwick Paris
Intercontinental Dubai
LG Innotek
Samsung Everland
IKEA
Cathay Pacific Lounge
Singapore Airlines Silverkris Lounge
HSBC Bank
Centre Point Hotel Yangon
Manila Pavilion Hotel
Newton Boutique Hotel Nuvali
Acuatico Beach Resort & Hotel
Sofitel
City of Dreams Casino & Hotel
Belmont Hotel
Sbarro
Sheraton
Ivywall Hotel Palawan
Seda Vertis
Seda Bacolod
Sofitel
Sedona
Alexandra Health PL

Restaurant Gangnam
Hotel Radisson Blu Faridabad
Aloft New Delhi Aerocity
The Taj Mahal Palace
APA Hotels Chennai
Amazon
Taj Swarna (PIEM Hotels)
Taj Amritsar (PIEM Hotels)
Hyatt Place Lucknow
Taj Exotica Resorts & Spa Andaman Islands
Antara Senior Living
IBIS Goa
Lowes Hotel Bodrum
Four Seasons Dubai
Renaissance College Hong Kong
Raffles Hotels & Resorts Istanbul
Pullman Hotels Melbourne/ Accor Hotels
Baha Mar Casino/ Grand Hyatt
Four Seasons San Francisco
Hilton Al Hamra Beach & Golf Resort
Hilton Munich
Hong Kong Convention & Exhibition Centre
Assila Hotel Jeddah/ Rocco Forte Hotels
Avani Hotel Minsk/ Global Hotel Alliance
Sofitel Sydney
Conrad Chicago/ Conrad Hotels & Resorts
Pullman Hotels Melbourne/ Accor Hotels
La Ville Dubai
Pullman Sea Cove
Fairmont Kea Lani Maui
Melbourne Stadium
Conrad Hotels & Resorts
Hilton Amsterdam/ Hilton Hotel
Four Seasons Tunis
Sheraton Melbourne
KPMG Consulting
Gurney's Montauk Resort & Seawater Spa
Esteller 77
Marina Bay Sands
Meatlove Taipei
Manila Bay Resort
Patisserie Tony Wong
Bijin Nabe Jakarea
Canggu Bali
Radisson Golf & Convention Centre Batam
Novotel Angkasa Pura Hotel, Bali
Crowne Plaza