

User's Manual

BKP118-A/BKPW11-A
BKP26-A/BKP18-A/BKPW-A
BK118-A/BKW11-A
BK26-A/BK35-A/BKW-A
CK118-A/CK218-A
CK26-A/CK35-A/CK226-A/CK235-A/2CK235-A
TCK26-A/TCK35-A

Caution

Read this manual,
before using the Range.

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INSTRUCTIONS and SAFEGUARDS

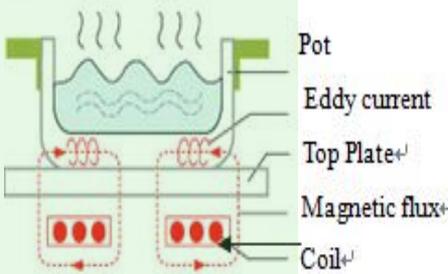
1. Use an individual 208-240 VOLT, 20 AMPERE electrical socket.(BKW-A,BKPW-A,BKW11-A,BKPW11-A: 5 AMPERE)
2. DO NOT block the air-intake panel as blocking may overheat the unit.
3. Use pans 12cm (4.75") or larger in diameter. Please refer to Page 23 for a list of suitable and unsuitable pans.
4. DO NOT touch the hot surface of the ceramic plate. NOTE: The induction range itself does not produce any heat during cooking, however, the heat from the pan will leave the ceramic surface hot!
5. DO NOT heat empty pots or pans. Heating an empty pan could automatically activate the overheating protection function and the unit will shut off. An empty pan can become extremely hot very quickly and cause injury.
6. Place the induction range on a horizontal surface and at least 4" away from the wall and other objects for the proper ventilation.
7. DO NOT place any objects or tools in the air-intake panel. Doing so may cause electrical shock.
8. To protect against electrical shock, DO NOT immerse the unit, the cord or the plug in or near water or other liquids.

9. Close supervision is necessary when the induction range is used or near children.
10. DO NOT operate the induction range if it has been damaged in any manner or if the unit malfunctions. Return the unit to the nearest authorized service facility for examination or repair.
11. The use of any accessories not recommended by the manufacturer may cause injuries.
12. Keep the power cord away from heat.
13. DO NOT place the induction range in, on or near open flames, electric burners, or other high temperature surroundings.
14. DO NOT heat any sealed cans on the induction range. A heated can may explode.
15. DO NOT move the induction range while cooking or when the pan is hot.
16. After the induction range has cooled down, unplug the cord and clean as follows, CERAMIC PLATE: wipe with damp cloth or use a mild, non-abrasive cleaning solution.
BODY: wipe the control panel with soft cloth or use a mild cleaner.
17. DO NOT use induction range for other than the intended use.
18. Unplug when not in use.
19. When storing, DO NOT place any objects on top of the induction range.
20. When using an induction range (smooth top range) for cooking, keep your pacemaker 2 feet (approx. 60cm) from the heating areas.

SAVE THESE INSTRUCTIONS!!!

Theory of DIPO Induction

Induction Range



When the magnetic flux created at the coil passes through the bottom of the pot placed on the top plate, eddy current is generated around the flux. This eddy current then is transformed into heat by the resistant element of the pan and heats up the pan for cooking.

The features of Induction Range

- ◆ Save → save up to 70%, no waste heat
- ◆ Clean → spills don't burn on. No combustion products in the air.
- ◆ Fast → cooks faster
- ◆ Safe → safest cooking equipment

Warnings / Cautions

Contents



Warning

Indicates the possibility of severe injury or death .



Caution

Indicates the possibility of injury or damage to the equipment.

SYMBOL



Don't touch!



General prohibition



Important!



**Be careful of
Electric shock!**

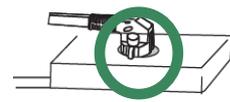
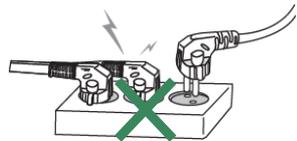


**Use of fire strictly
prohibited!**

Warnings / Cautions

Warning

1. Use the specified NEMA outlet.



** If the supply cord is damaged, it must be replaced by the manufacturer, its service agent or similarly qualified persons in order to avoid a hazard.

Don't touch the power plug or cable with wet hands.

*You could get an electric shock.



Don't use a damaged power plug.



Don't bend or put strain on the power cable.



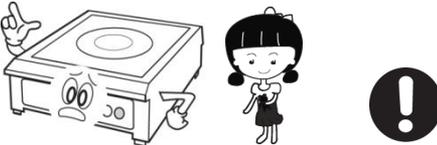
Warnings / Cautions

Warning

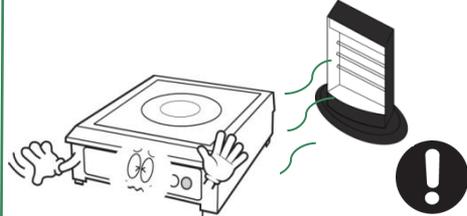
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



Children should be supervised to ensure that they do not play with the appliance.



Don't install or use near an electric heater or a gas range.



Don't use in a wet environment.



Use on a flat surface



Don't move this appliance while in use.



Be careful not to drop this appliance.



Warnings / Cautions



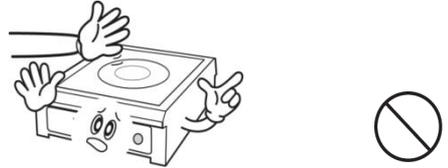
Warning

Don't spray water on the range.

*It can cause a fire or electric shock.



Don't touch the hob surface, after using range. It will be hot.



Metallic objects such as knives, forks, spoons and lids should not be placed on the hob surface since they may get hot.



Don't use sharp tools, when you clean this appliance.



WARNING : If the ceramic surface is cracked, switch off the appliance and unplug the unit to avoid possibility of electric shock.



Be careful that the power cable is not damaged or put under strain.



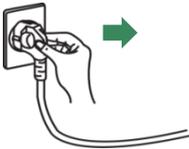
Don't use paint thinner, benzene or gasoline, when you clean this appliance.



Warnings / Cautions

Warning

When not in use, unplug the unit.

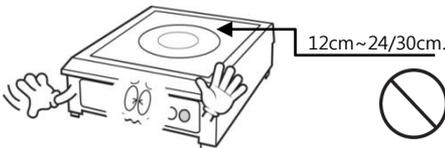


Do not block the exhaust vents.



Use vessels of the proper size.

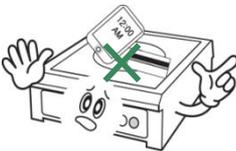
*Use pans with a flat bottom and a diameter between 5 and 12 inches.



Do not heat an empty pan or cook dry ingredients.



Keep electronics and magnetic cards away from the ceramic surface.



If the oil starts smoking when oil frying food, turn off the power!

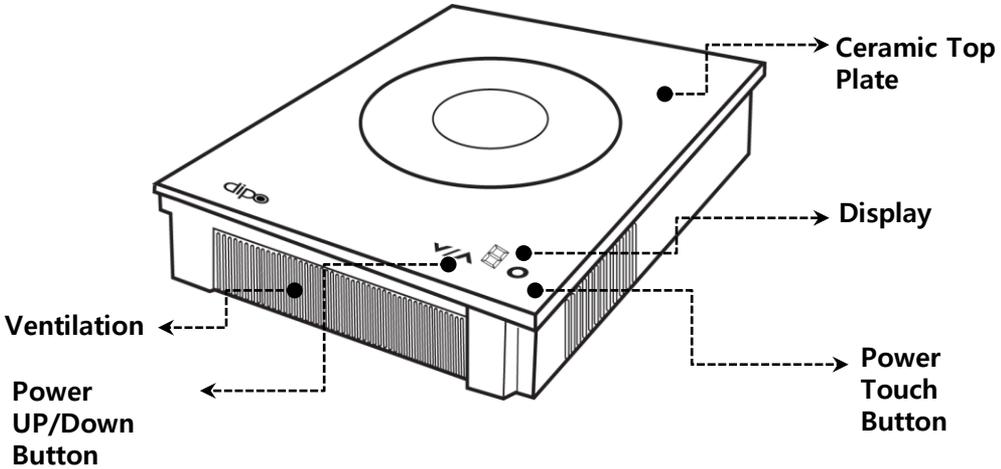


If you use pacemaker, consult with doctor before use this appliance.



Specifications

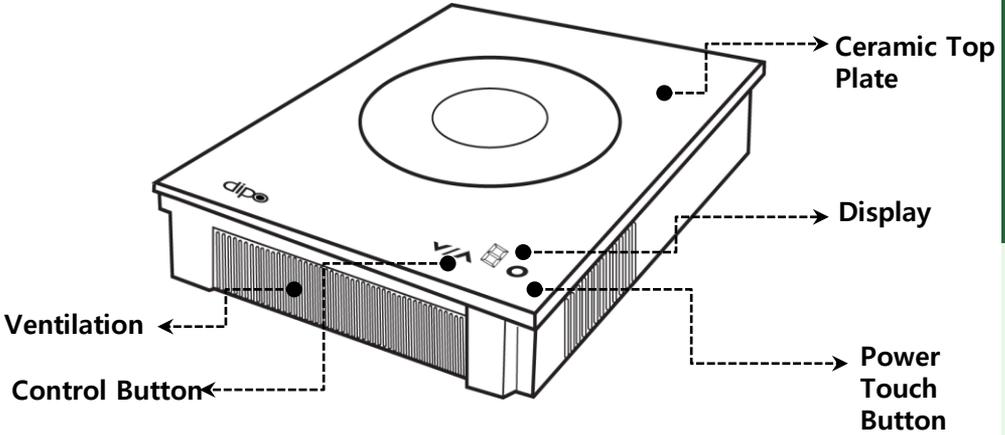
MODEL: BKP26-A/BKP18-A/BKPW-A



Model	BKP26-A	BKP18-A	BKPW-A
Voltage	AC 208 - 240V, 60Hz		
Watt	2600W	1800W	400W
Weight	9 lbs		
Size	14 5/8" x 11 3/4" x 3 1/4"		
Heat Level	9 Steps Warm(1,2)	8 Steps Warm(1,2)	7 Steps

Specifications

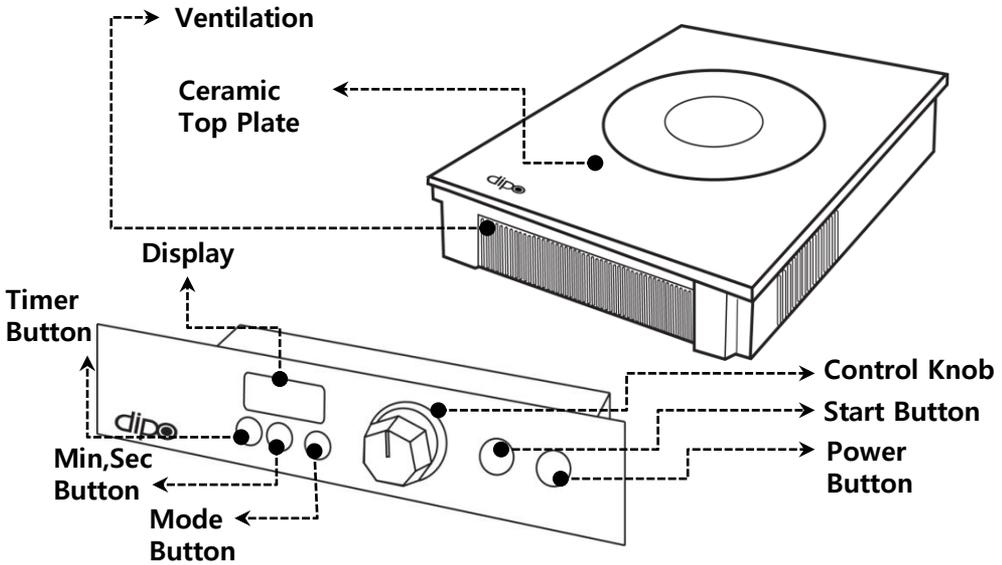
MODEL: BKP118-A / BKPW11-A



Model	BKP118-A	BKPW11-A
Voltage	AC 100 - 120V, 60Hz	
Watt	1800W	350W
Weight	9 lbs	
Size	14 5/8" x 11 3/4" x 3 1/4"	
Heat Level	9 Steps (Warm : 1, 2)	7 Steps

Specifications

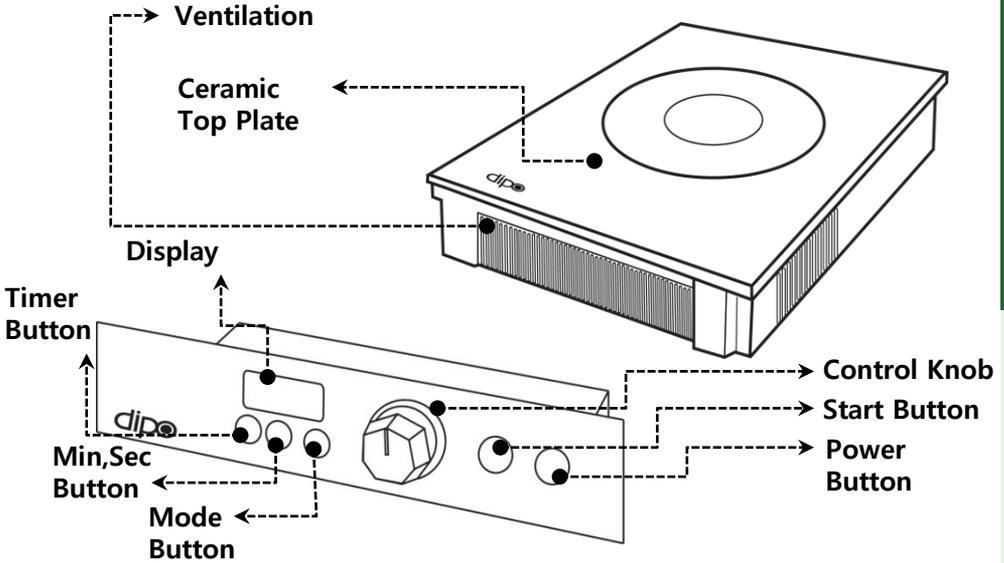
MODEL: BK118-A / BKW11-A



Model	BK118-A	BKW11-A
Voltage	AC 100 - 120V, 60Hz	
Watt	1800W	350W
Weight	9 lbs	
Size	14 5/8" x 11 3/4" x 3 1/4"	
Heat Level	10 Steps Warm(7steps)	7 Steps

Specifications

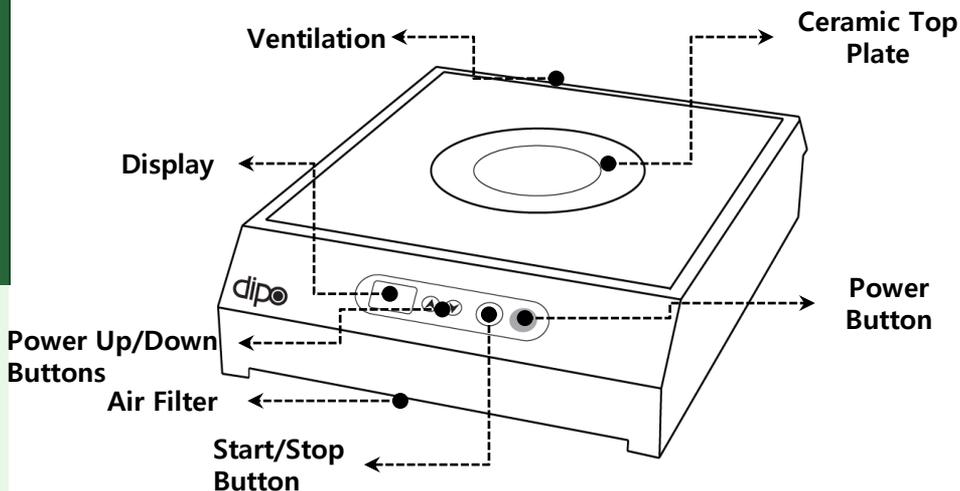
MODEL: BK26-A / BK35-A / BKW-A



Model	BK26-A	BK35-A	BKW-A
Voltage	AC 208 - 240V, 60Hz		
Watt	2600W	3500W	400W
Weight	11 lbs		
Size	14 5/8" x 11 3/4" x 3 1/4"		
Heat Level	10 Steps(Warm : 7 Steps)		7 Steps

Specifications

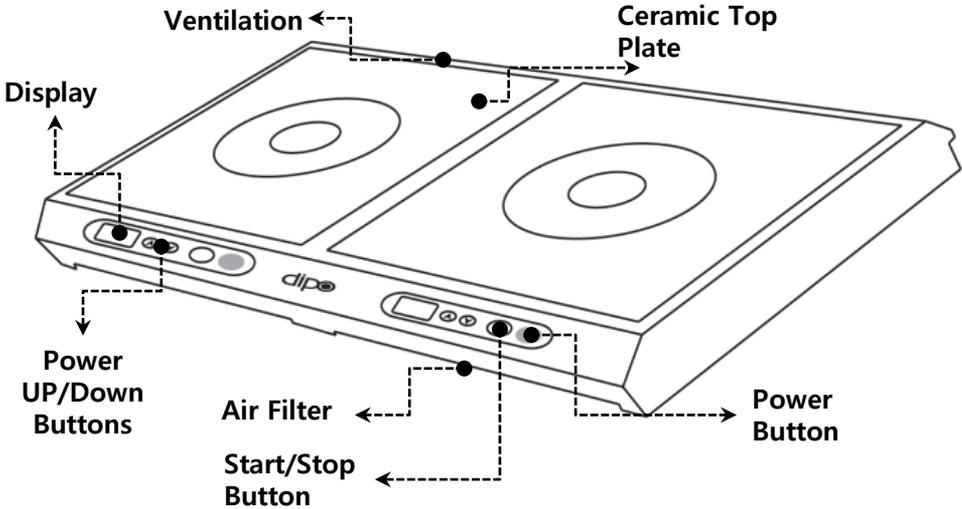
MODEL: CK118-A/CK26-A/CK35-A



Model	CK118-A	CK26-A	CK35-A
Voltage	AC 100-120V 60Hz	AC 208-240V 60Hz	
Watt	1800W	2600W	3500W
Weight	15 lbs	15 lbs	15 lbs
Size	18" x 14 ½" x 4 ½"	18" x 14 ½" x 4 ½"	18" x 14 ½" x 4 ½"
Heat Level	10 Steps(Warm : 7 Steps)		

Specifications

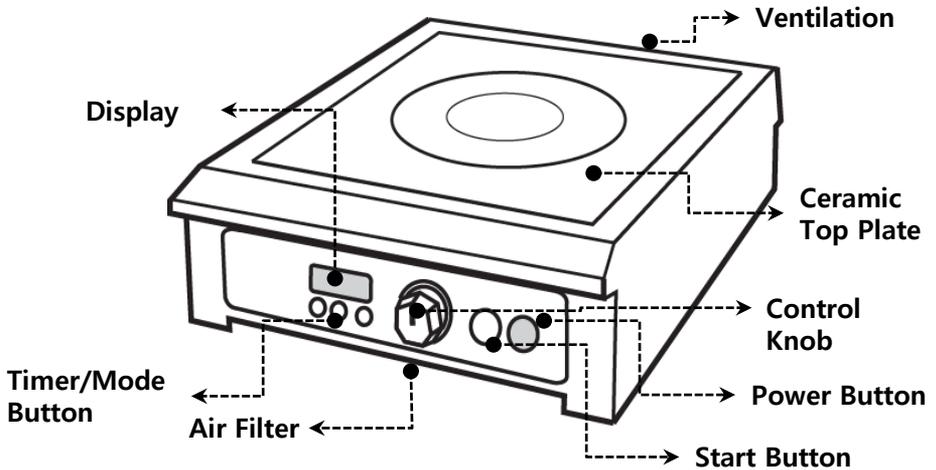
MODEL: CK218-A/CK226-A/CK235-A/2CK235-A



Model	CK218-A	CK226-A	CK235-A	2CK235-A
Voltage	AC 100-120V 60Hz	AC 208-240V 60Hz		
Watt	3600W	5200W	7000W	6100W
Weight	29 lbs	29 lbs	29 lbs	29 lbs
Size	27.5" x 17 3/4" x 4 1/2"			
Heat Level	10 Steps(Warm : 7 Steps)			

Specifications

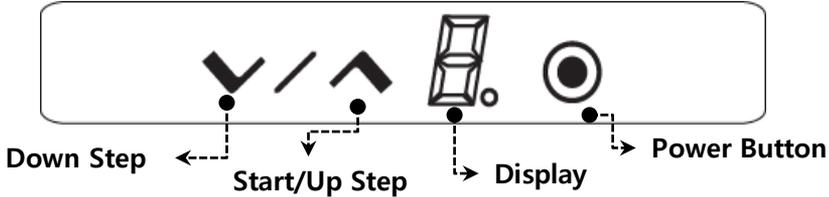
MODEL: TCK26-A / TCK35-A



Model	TCK26-A	TCK35-A
Voltage	AC 208-240V 60Hz	
Watt	2600W	3500W
Weight	19 lbs	19 lbs
Size	18" x 14 ½" x 4 ½"	
Heat Level	10 Steps (Warm : 7 Steps)	

How To Use

BKP-A Series



1. Insert power plug.

One lighted dot on the display indicates that the unit is plugged in.

2. Place a vessel on the Ceramic Top Plate.

◆ It must be placed in center of the 'target' on the Ceramic Top Plate.

3. Operation

- ◆ If you press the power button, "0" is displayed.
- ◆ If you want to start operation, press the Up Button. At first, "5" is displayed.
- ◆ If you want to control Heat Level, press the Up or Down button. You can control levels from 1 to 9 steps.

4. Heat Levels

Model	Cook	Warm
BKP26-A BKP118-A	3 ~ 9 Steps	Step 1 (95°F) Step 2 (140°F)
BKP18-A	3 ~ 8 Steps	Step 1(95°F) Step 2 (140°F)
BKPW-A BKPW11-A	X	1 (95°F) 2 (104°F) 3 (122°F) 4 (140°F) 5 (158°F) 6 (176°F) 7 (194°F)

5. To Turn the Unit Off

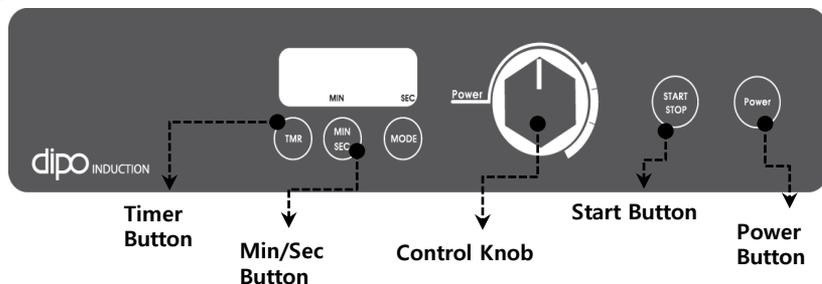
- ◆ Press the Power Button to turn the unit off and reset.
- ◆ Maximum run time is 12 hours. After 12 hours, press the Start/Up Button to continue the cook cycle.



DIPO is not responsible for damage to the equipment or injuries caused by mis-use or negligence.

How To Use

BK-A Series



1. Insert power plug.

- ◆ Four lighted dots on the display indicates that the unit is plugged in.

2. Place a vessel on the Ceramic Top Plate.

- ◆ It must be placed in the center of the 'target' on the Ceramic Top Plate.

3. Operation

- ◆ If you press the power button, "00" is displayed.
- ◆ If you want to start heating, press the START Button and turn the knob to right. At first, "01" is displayed.
- ◆ If you want to control Heat Level, spin knob to right(Max.10 Step) or to left(Min.H1 step).

4. How to use Timer Function

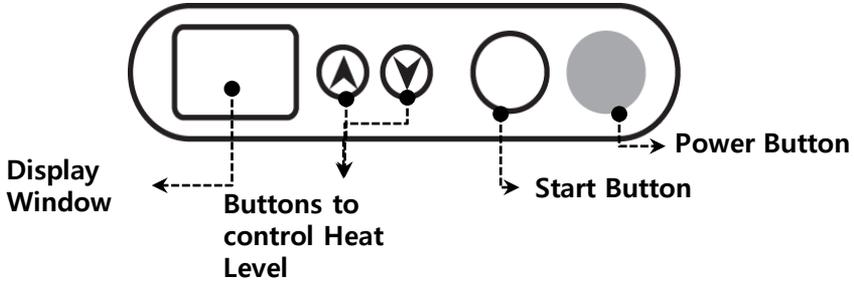
- ◆ Press the power button. "00" is displayed.
- ◆ Press the Timer Button. At first, "720" is displayed.
- ◆ Press the Min/Sec Button. "720" will blink. And then, if you spin the knob, you can control cooking times.(From 59 Seconds to 720 Minutes)
- ◆ If you want to adjust the seconds, (for times less than 100 minutes) Press the Min/Sec Button one more time and the Seconds will blink. Use the knob to select the desired time.
- ◆ If you press the Start Button, the unit will start. If you want to control the heat level, press the Timer Button, then spin the knob.
- ◆ At the end of the set time , the operation will stop. Then if you press the start button one more time, the product will start again with the same set time and heat level. But if you press the power button, the set values are reset to Power Level 1 and 720 minutes.



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How To Use

CK-A / 2CK-A Series



1. Insert the power plug.

- ◆ Two lighted dots on the display indicates that the unit is plugged in.

2. Place a vessel on the Ceramic Top Plate.

- ◆ It must be placed in the center of the Target on the Ceramic Top Plate.

3. Operation

- ◆ Press the power button. "00" is displayed.
- ◆ If you want to start operation, press the START/STOP Button. At first, "01" is displayed.
- ◆ If you want to control Heat Level, press the Up or Down button. You can control levels from 1 to 10 steps.
Also, you can control warm levels below level 1 from H1 to H7 steps.

4. To Turn the Unit OFF

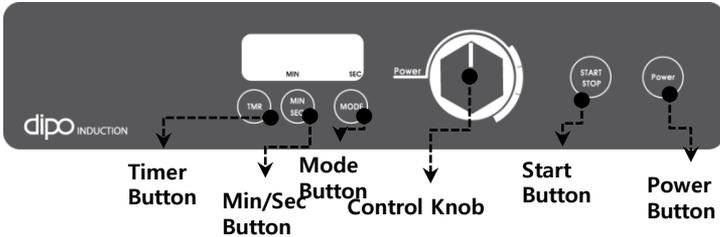
- ◆ Press the Power Button to stop operation and reset the power level to 01
- ◆ Press the Start/Stop Button to halt the current operation and retain the power level setting.
- ◆ This unit will run for a maximum of 12 hours. After 12 hours, press the Start/Stop button to resume heating at the previously set power level.



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How To Use

TCK-A Series



1. Insert the power plug.

- ◆ Four lighted dots on the display indicates that the unit is plugged in.

2. Place a vessel on the Ceramic Top Plate.

- ◆ It must be placed in center of the Target on the Ceramic Top Plate.

3. Operation

- ◆ If you press the power button, "00" is displayed.
- ◆ If you want to start operation, Press the Start/Stop button and turn the knob to the right. At first, "01" is displayed.
- ◆ If you want to control Heat Level, spin knob to right(Max.10 Step) or to left(Min.H1 step).

4. How to use Timer Function

- ◆ Press the power button. "00" is displayed.
- ◆ Press the Timer Button. At first, "720" is displayed.
- ◆ Press the Min/Sec Button. "720" will blink. And then, if you spin the knob, you can control the cooking times.(From 59 Seconds to 720 Minutes)
- ◆ If you want to adjust the seconds, (for times less than 100 minutes) Press the Min/Sec Button one more time and the Seconds will blink. Use the knob to select the desired time.
- ◆ If you press the Start Button, the unit will start. If you want to control the heat level, press the Timer Button, then spin the knob.
- ◆ At the end of the set time, the operation will stop. Then if you press the start button one more time, the unit will operate again with the same set time and heat level. But if you press the power button, the set values are reset to Power Level 1 and 720 minutes.

5. Temperature Mode

- ◆ Press the power button. "00" is displayed.
- ◆ And then, press the Mode Button. "000F" is displayed.
- ◆ Press the Start button. The display will show 100F Then, set the cooking temperature by turning the knob.. The display will alternate between showing the actual temperature and the set point.
- ◆ When the set point is reached, the display will stop changing.
 - ★ The temperature sensor is optional and purchased separately.
 - ★ If you press the Mode button and no temperature sensor is attached, the display will flash E5



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Cleaning & Troubleshooting

Cleaning

1. Cleaning ceramic top plate and control panel

- ◆ Light stains : Clean the top plate with a soft damp cloth.
- ◆ Severe stains : Use a soft cloth with a mild cleaning agent or detergent.
- ◆ Don't clean the surface by use the hard and sharp tools.

2. Clean the stainless steel case with a soft, dry cloth or dampen with a commercial stainless steel cleaner.

3. Clean the products that have a removable air filter at least once per week, more if necessary..

- ◆ The products that have an air filter : CK Series, TCK Series
- ◆ Filter is located underneath the unit. Clean with a mild detergent and allow to air dry.

★ **Caution** : Unplug the unit and allow to cool before cleaning.

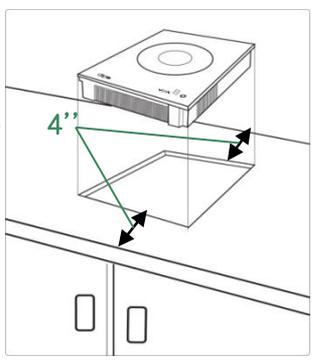
Troubleshooting

Symptoms		Action
Display is Blank		<ul style="list-style-type: none"> ◆ Check that the unit is plugged in. ◆ Check that voltage is present at the outlet. ◆ Contact the Factory.
Power on, but pan not heating		<ul style="list-style-type: none"> ◆ Check that the pan is proper for Induction Range and that it is placed in center of the top plate. ◆ Contact the Factory
Unit stops heating, Or output is weakened.		<ul style="list-style-type: none"> ◆ Check the surrounding temperature. ◆ Check the product's ventilation. ◆ Check that the temperature of the ceramic top plate is above 500 F. ◆ Check that the pan is properly placed. ◆ Check the set timer value. ◆ Check if the 12 hour run time has been exceeded.
Display Error Codes	<u>U</u> , 00	<ul style="list-style-type: none"> ◆ Make sure you have a valid pan. ◆ Check that the pan has a flat bottom.
	E4, E6	◆ Turn off and unplug the unit. Allow the unit to cool off. Plug back in and try again.
	E5	<ul style="list-style-type: none"> ◆ Check that the temperature sensor is connected to the product correctly. ◆ "E5" error means that the sensor isn't connected to the product.
	E2,E3,E7	◆ Turn off and unplug the unit for 1 minute, plug back in and try again.
	E1,E8,E9	◆ Contact the Factory.

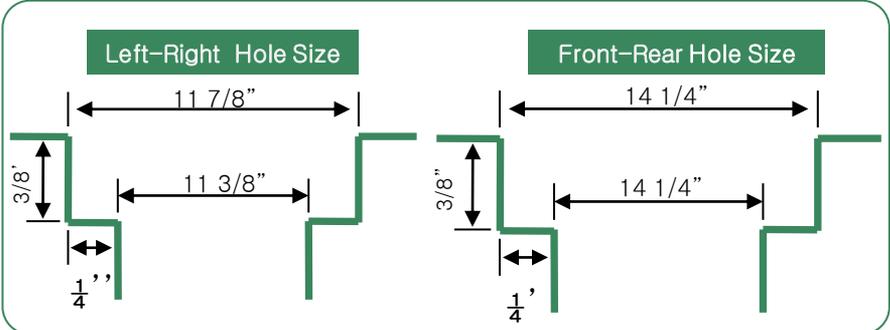
Installation

BKP-A/BK-A Model Series

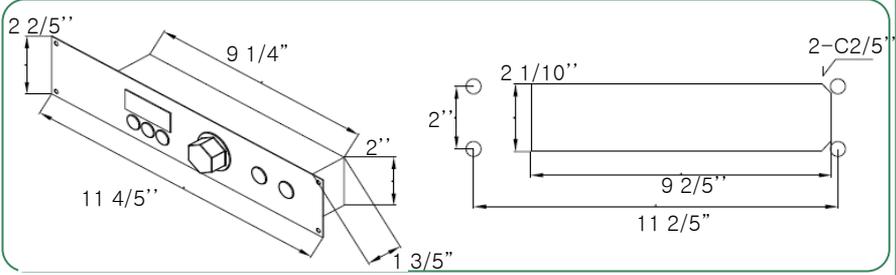
1. Cut an opening as shown below.
2. For fan ventilation, 4" space is required in the front and back side of product.



3. Hole Size



4. Controller Hole Size

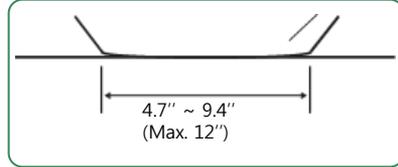


If you don't want to cut a hole as shown, you can use our stainless Trim Ring accessory. (Hole size with Trim Ring: 12" X 14 7/8")

A pot for Induction

Pots and Pans for Induction

1. Bottom of Pan should be flat.
Size of Bottom : from 4 $\frac{3}{4}$ " to 9 $\frac{1}{2}$ " in diameter
(CK-A Series & TCK-A Series : Max 12" in diameter)



2. Bottom Materials of Pots : Iron, Cast Iron, Enameled Iron, Stainless Steel(Magnetic), Triple Bond Steel and Magnetic Pots

★ Please use pots that have IH exclusive marks.

3. These pans will not work with induction: Non-ferrous metal, Glass, Aluminum, Copper, Mesh for Grill, concave bottom pans.

Warranty

Limited Warranty Statement

All commercial cooking equipment manufactured by DIPO is warranted against defects in materials and workmanship for a period of one year from the date of invoice. Accessories, cookware and other incidental non-range items sold by DIPO are warranted against defects in materials and workmanship for a period of 90 days.

IMPORTANT! A valid proof of purchase (s) showing date of purchase and Serial Number is required to obtain Warranty Service.

This warranty is for the benefit of the original purchaser and is non-transferable. Any defects in materials or workmanship, which are brought to the attention of DIPO by written notification within the stated warranty period will be repaired or replaced at DIPO's discretion, with new or recertified products or parts.

THIS IS THE SOLE REMEDY FOR ANY BREACH OF THIS WARRANTY. IN NO EVENT WILL DIPO BE LIABLE FOR DAMAGES OF ANY KIND, WHETHER DIRECT OR INDIRECT, SPECIAL OR CONSEQUENTIAL. THIS WARRANTY IS THE COMPLETE AND ONLY WARRANTY, EXPRESS OR IMPLIED IN LAW OR FACT, INCLUDING BUT NOT LIMITED TO, WARRANTIES OF MERCHANTABILITY, SUITABILITY, QUALITY, OR FITNESS FOR ANY PARTICULAR PURPOSE. THIS WARRANTY **DOES NOT INCLUDE ANY THIRD PARTY INSTALLATION, REMOVAL OR DAMAGE COSTS** including (but not limited to) LABOR, MATERIALS AND TRAVEL FOR CAULKING IN DROP-IN ("BUILT-IN") UNITS, OR REPAIRS / REPLACEMENT OF FUSES, BREAKERS, MILLWORK AND / OR COUNTER-TOPS).

Warranty

This warranty is void if it is determined upon inspection by DIPO or one of its Authorized agents that the equipment has been modified, misused, misapplied, improperly installed, or damaged in transit or by fire, flood or act of God. Broken Glass-Ceramic tops are considered abuse and are NOT covered. Warranty will be considered void if the serial nameplate has been removed or defaced or if the unit has been opened or modified in any way or service has been attempted by unauthorized personnel.

This warranty is valid only for equipment purchased through an authorized DIPO Representative or Dealer.

To receive Warranty Service, please call DIPO Customer Service at **937.552.7138**. A Return Merchandise Authorization (RMA) number will be issued along with instructions for returning goods for service (or their replacement). The RMA number must be written clearly or printed on the outside of the return shipping container, or on the address label when returning units for service. Units received without an RMA number will be refused at our shipping dock and may encounter a delay in service. Units must be taken or shipped to DIPO USA for service with transportation charges prepaid.

DIPO will provide return freight. DIPO assumes no liabilities whatsoever for any damages incurred in transit. PLEASE BE SURE TO USE ADEQUATE PACKAGING AND A RELIABLE SHIPPING METHOD. IF THE UNIT IS BEING REPLACED, USE THE SAME BOX THE REPLACEMENT UNIT ARRIVED IN FOR THE RETURN.

MEMO

A large, empty rectangular box with rounded corners and a double green border, intended for writing a memo. The box is centered on the page and occupies most of the lower two-thirds of the document.

MEMO

A large, empty rectangular box with rounded corners and a double green border, intended for writing a memo. The box is centered on the page and occupies most of the vertical space below the title.

TEL : 82-31-793-5895
FAX : 82-31-793-5862
E-MAIL : dipoelec@naver.com

www.dipoelec.com

INDUCTION

INDUCTION

DIPO Induction USA
TEL : 937-552-7138
FAX : 866-497-8351
E-MAIL : info@dipousa.com

www.dipousa.com