

## User's Manual

TCK60-E/TCK070-E/TCK113-E  
 DIH602-E/DIH070-E/DIH113-E  
 BK60-E/BK70-E/BK602-E  
 BK60S-E/BK70S-E/BK602S-E  
 DIBK226-E/DIBK235-E/DIBK261-E/DIBK218-E  
 DIBK226S-E/DIBK235S-E/DIBK261S-E/DIBK218S-E  
 DIHG900-E/DIHG450-E

Read this manual,  
 before using the Range.

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## INSTRUCTIONS and SAFEGUARDS

1. Use an individual ELB having rated ampacity according to electric wiring regulation before connecting to a distribution panel.  
 See page 22~23 for electrical wiring installation.
2. DO NOT block the air-intake or air-outflow panels as blocking may overheat the unit.
3. Use pans 17cm or larger in diameter.  
 Please refer to 11 page 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 surface of the ceramic 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 dangerously hot, resulting in fire or personal injury.
6. Place the induction range on a horizontal surface and at least 10cm(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 power cable in 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, heated ovens 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, power off at the circuit breaker of unplug the 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 intended use.

18. Power off at the circuit breaker or unplug when not in use.

19. When storing, DO NOT place any objects on top of the induction range.

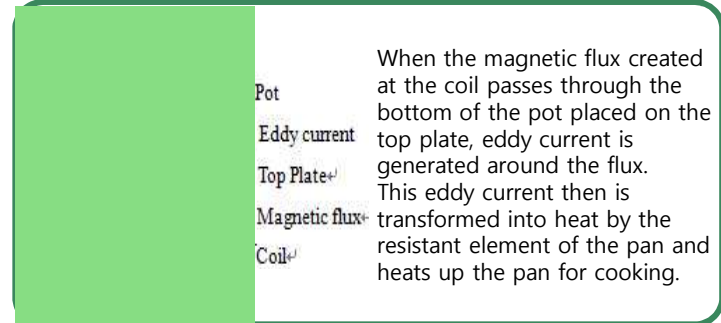
20. When using an induction range (smooth top range) for cooking, keep your face 60cm from the heating areas.

**SAVE THESE INSTRUCTIONS!!!**

## THEORY

# Theory of DIPO Induction

## Induction Range



## 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

## Warning / Cautions


Contents

	Indicates the possibility of severe injury or death .
	Indicates the possibility of injury or damage to the equipment.


### SYMBOL




**Don't touch!**




**General prohibition**




**Important!**




**Be careful of Electric shock!**



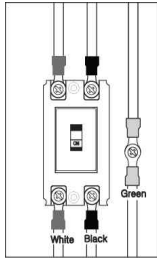
**Use of fire strictly prohibited!**


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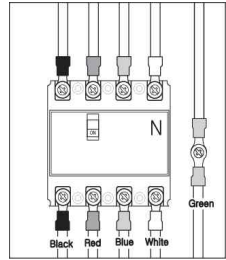
## Warnings / Cautions


**Warning**

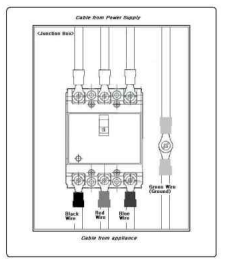
**1. Use a proper circuit breaker to standard.**



<1 Phase>




<3PH+N>




<3PH>


**Don't use a damaged power cable.**

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



**Don't bent or put strain on the power cable.**



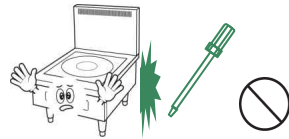

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## Warnings / Cautions

Warnings / Cautions

### ! Warning

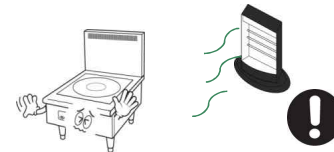
This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.



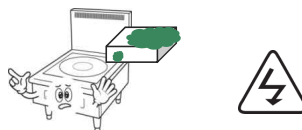
Children should be supervised to ensure that they do not play with the appliance.



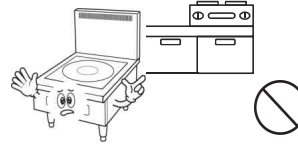
Don't install or use near an electric heater or a gas range.



Don't use in a wet environment.



Don't use in an unsafe place.



Use only on a flat surface.



Be careful not to drop this appliance.



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## Warnings / Cautions

Warnings / Cautions

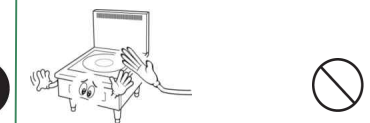
### ! Warning

Don't spray water on the range.

\*It can cause a fire or an 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.



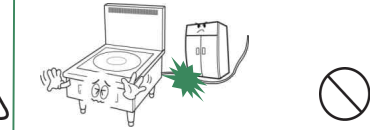
Don't use the sharp tools, when you clean this appliance.



WARNING : If the surface is cracked, switch off the appliance and turn off the circuit breaker 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.



Don't move or lift up product when in use.



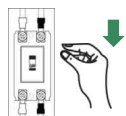
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## Warnings / Cautions

### Warning

Unplug or turn of the circuit breaker when not in use.

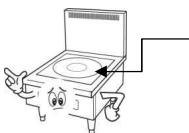


Do not block the exhaust vents.

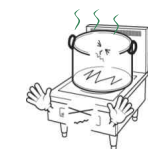


Use vessels of the proper size.

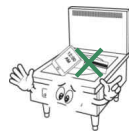
\*Use vessels with flat bottoms and a diameter of is 17cm~48cm. (6 ¾" – 19")



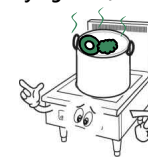
Do not heat an empty pan or cook dry ingredients.



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 using this appliance.



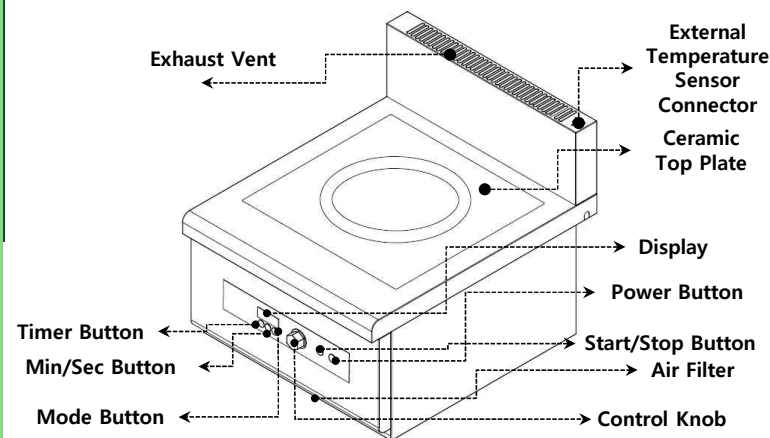
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Warnings / Cautions

## Specifications

MODEL: TCK60-E/TCK070-E/TCK113-E



Model	TCK60-E	TCK070-E	TCK113-E
Voltage	AC 220~240V 3PH 50/60Hz	AC 340~420V 3PH+N 50/60Hz	
Watt	5500W	7000W	11000W
Weight	24 Kg		
Size	450 X 600 X 280 (mm) Back Plate : 150 mm		
Heat Level	10 Steps Warm(7 Steps)	8 Steps Warm(7 Steps)	10 Steps Warm(7 Steps)

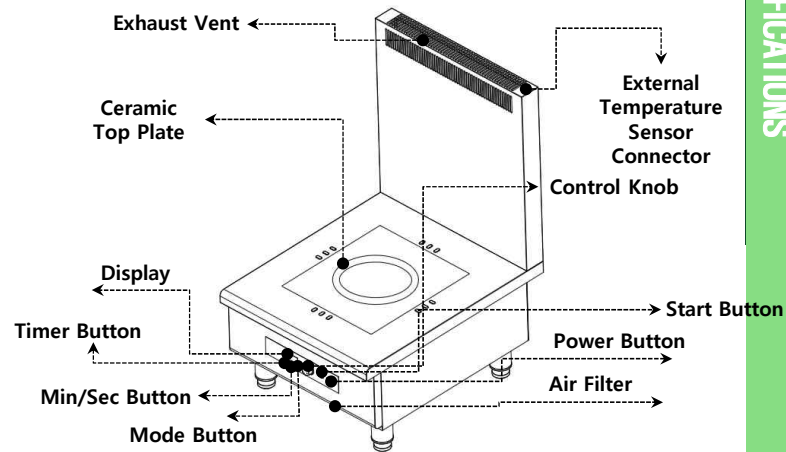
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SPECIFICATIONS

## Specifications

MODEL: DIH602-E/DIH070-E/DIH113-E



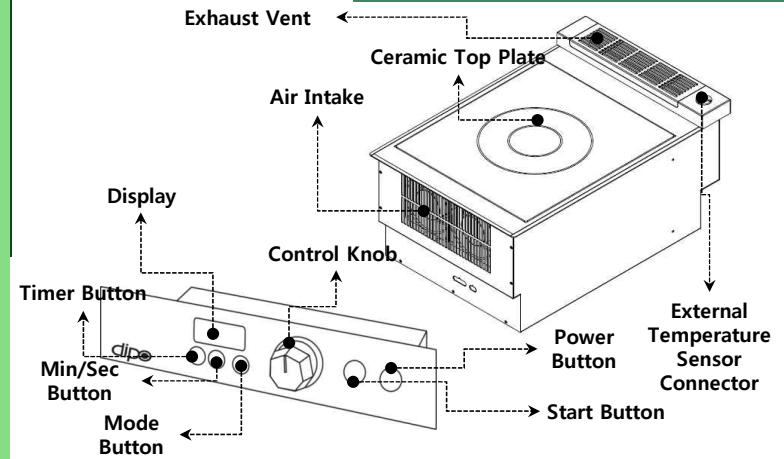
Model	DIH602-E	DIH070-E	DIH113-E
<b>Voltage</b>	AC 220~240V 3PH 50/60Hz	AC 340~420V 3PH+N 50/60Hz	
<b>Watt</b>	5500W	7000W	11000W
<b>Weight</b>	44 Kg		
<b>Size</b>	600 X 750 X 370 (mm) Back Plate : 630 mm		
<b>Heat Level</b>	10 Steps Warm(7 Steps)	8 Steps Warm(7 Steps)	10 Steps Warm(7 Steps)

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## Specifications

MODEL: BK602-E/BK60-E/BK70-E



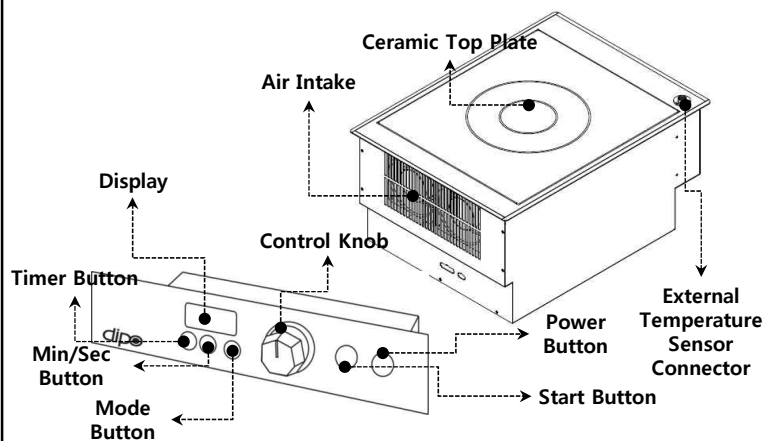
Model	BK602-E	BK60-E	BK70-E
<b>Voltage</b>	AC 220~240V 3PH 50/60Hz	AC 340~420V 3PH+N 50/60Hz	
<b>Watt</b>	5500W	6000W	7000W
<b>Weight</b>	26 Kg		
<b>Size</b>	400 X 600 X 250 (mm) Exhaust Vent Plate : 30 mm		
<b>Heat Level</b>	10 Steps Warm(7 Steps)	8 Steps Warm(7 Steps)	8 Steps Warm(7 Steps)

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## Specifications

MODEL: BK602S-E/BK60S-E/BK70S-E



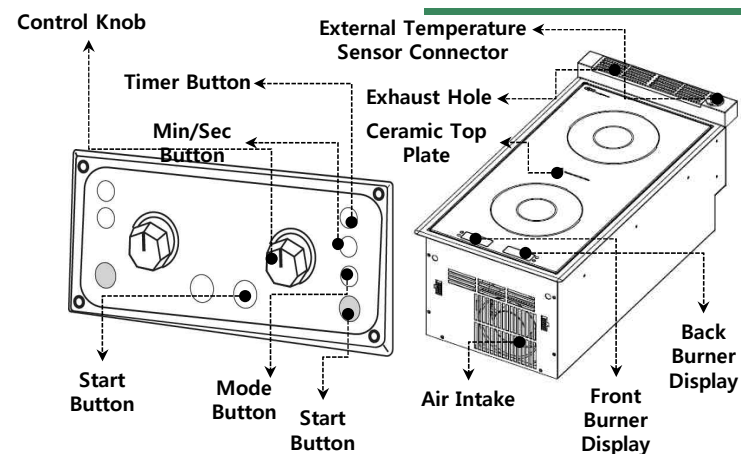
Model	BK602S-E	BK60S-E	BK70S-E
Voltage	AC 220~240V 3PH 50/60Hz	AC 340~420V 3PH+N 50/60Hz	
Watt	5500W	6000W	7000W
Weight	26 Kg		
Size	400 X 530 X 250 (mm)		
Heat Level	10 Steps Warm(7 Steps)	8 Steps Warm(7 Steps)	8 Steps Warm(7 Steps)

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## Specifications

MODEL: DIBK-E Series



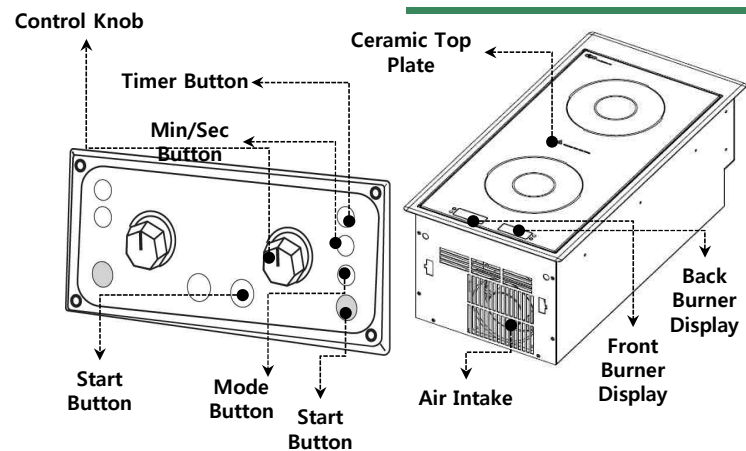
Model	DIBK218-E	DIBK226-E	DIBK261-E	DIBK235-E
Voltage	AC 220~240V 50/60Hz			
Watt	4000W (2000W+2000W)	5200W (2600W+2600W)	5900W (2600W+3300W)	6600W (3300W+3300W)
Weight	23 Kg	23.5 Kg	23.5 Kg	23.5 Kg
Size	300 X 600 X 220 (mm) Exhaust Vent Plate : 30 mm			
Heat Level	8 Steps Warm (7 Steps)	10 Steps Warm (7 Steps)	10 Steps Warm (7 Steps)	10 Steps Warm (7 Steps)

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## Specifications

MODEL: DIBKS-E Series



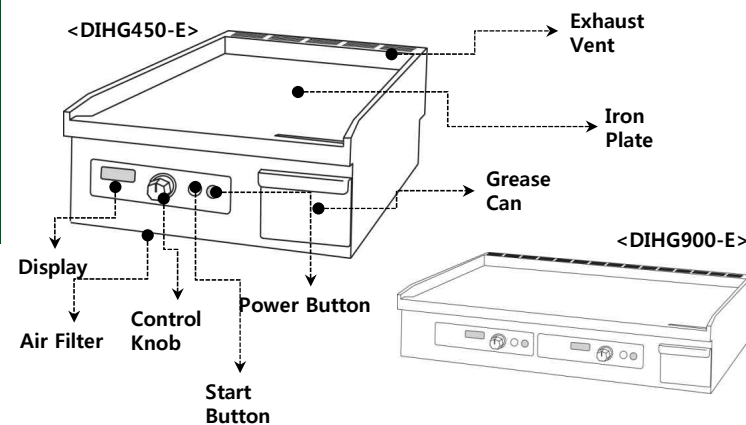
Model	DIBK218S-E	DIBK226S-E	DIBK261S-E	DIBK235S-E
Voltage	AC 220~240V 50/60Hz			
Watt	4000W (2000W+2000W)	5200W (2600W+2600W)	5900W (2600W+3300W)	6600W (3300W+3300W)
Weight	23 Kg	23.5 Kg	23.5 Kg	23.5 Kg
Size	300 X 600 X 220 (mm)			
Heat Level	8 Steps Warm (7 Steps)	10 Steps Warm (7 Steps)	10 Steps Warm (7 Steps)	10 Steps Warm (7 Steps)

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## Specifications

MODEL: DIHG900-E/DIHG450-E



Model	DIHG900-E	DIHG450-E
Voltage	AC 220~240V 50/60Hz	
Watt	6600W	3300W
Weight	75 Kg	45 Kg
Size	900X600X280(mm)	450X600X280(mm)
Heat Level	40~200°C	40~200°C

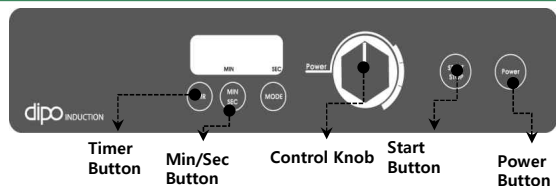
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# How To Use

## BK(S)-E/TCK-E/DIH-E Series



### 1. Connect the power cable.

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

### 2. Place a pot 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 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 1 Second 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 heat level, after press the Timer Button, 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.

### 5. Temperature Mode

- ◆ Press the power button. "00" is displayed.
- ◆ And then, press the Mode Button. "000C" is displayed.
- ◆ Press the start button. The display will show 40C, 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.



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

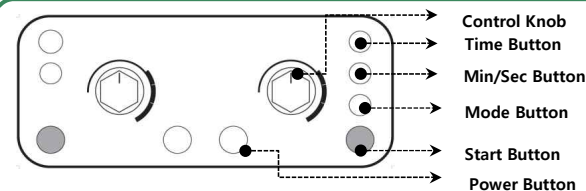
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HOW TO USE

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# How To Use

## DIBK(S)-E Series



### 1. Connect the power cable.

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

### 2. Place a pot 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 operation, press the Start/Stop 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 the cooking times.( From 1 Second 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, after 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. "000C" is displayed.
- ◆ Press the start button. The display will show 40C. 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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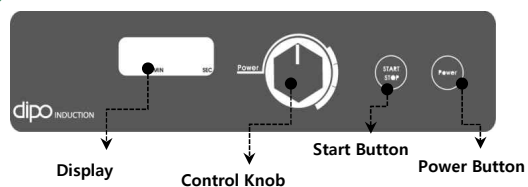
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HOW TO USE

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## How To Use

DIHG900-E/DIHG450-E



### 1. Insert the power plug.

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

### 2. Operation

- ◆ If you press the power button, "000C" is displayed.
- ◆ If you press the Start button, "40C" is displayed, and the unit will begin heating.
- ◆ Turn the control knob to adjust the set point from 40°C to 200°C.
- ◆ The display will alternate between the set point and the actual temperature. When the set point is reached, the display will stop changing.

### 3. To Turn the Unit OFF

- ◆ Press the Power Button to stop operation and reset the temperature to 40C . Press the Start/Stop button to halt the current operation and retain the temperature 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 temperature.



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HOW TO USE

## Cleanings

Cleanings

### 1. Cleaning ceramic top plate and control panel

- ◆ Light stains : Clean the top plate with the soft and wet cloth.
- ◆ Severe stains : Use a soft cloth with a mild cleaning agent or detergent.
- ◆ Do not use hard or sharp tools to clean the glass.

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

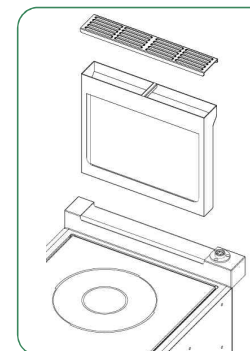
### 3. For products that have a removable air filter, remove and clean the filter at least once per week, more if necessary..

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

- ◆ The filter is located underneath the unit. Clean with a mild detergent and allow to air dry.

### 4. To clean the grease can, see the illustration to the right. ( BK(S)-E & DIBK(S)-E Model Only )

- ◆ Remove the air vent cover and lift the grease can out of the unit.
- ◆ Clean using a mild detergent.
- ◆ Do not use sharp objects.
- ◆ Do not operate the unit without the grease can and cover in place.



### 5. For DIHG-E Model Griddles, clean the cooking surface with mild detergents only.

- ◆ Do not use acid based detergents as this will damage the surface.
- ◆ Immediately after cleaning the griddle surface, season with cooking oil.

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CLEANINGS

# Troubleshooting

## Troubleshooting

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

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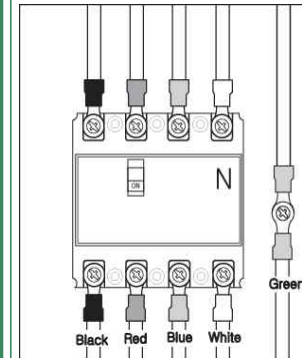
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TROUBLESHOOTING

# Installation

## Installing Electricity

### 1. 380V 3 Phase circuit breaker



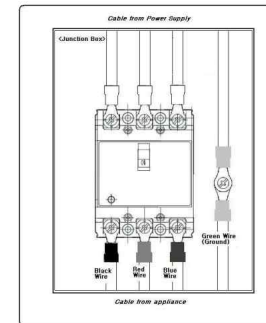
#### • Electrical specification

- 340~420V 3PH+N (Plus GND)
- Use circuit breaker with proper ratings
- cable : Above 600V, 5 Wires
- : Below 7kw(Wire Diameter : Above 4 #)
- : Below 11kw(Wire Diameter : Above 6 #)

#### • Electrical specs according to Models

Model	Output	Ampere	Voltage
TCK070-E	7kw	11.5A	340~420V 3PH+N
TCK113-E	11kw	16A	340~420V 3PH+N
DIH070-E	7kw	11.5A	340~420V 3PH+N
DIH113-E	11kw	16A	340~420V 3PH+N
BK60(S)-E	5.5kw	8.5A	340~420V 3PH+N
BK70(S)-E	7kw	11.5A	340~420V 3PH+N

### 2. 220V 3 Phase circuit breaker



#### • Electrical specification

- 220~240V 3PH (Plus GND)
- Use circuit breaker with proper ratings
- cable : Above 400V , 4 Wires

#### • Electrical specs according to Models

Model	Output	Ampere	Voltage
TCK60-E	6kw	15A	220~240V 3PH
DIH602-E	6kw	16A	220~240V 3PH
BK602(S)-E	6kw	15A	220~240V 3PH

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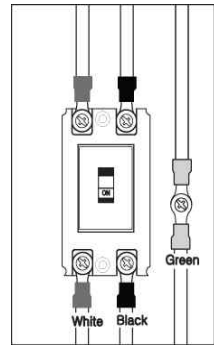
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INSTALLATION

# Installation

## Installing Electricity

### 3. 220V 1 Phase Circuit Breaker



#### • Electrical specification

- 220~240V 1PH (Plus GND)
- Use circuit breaker with proper ratings
- cable : Above 400V, 3 Wires
- : Below 7kw (Wire Diameter : Above 4 t)

Model	Output	Ampere	Voltage
DIBK226(S)-E	5.2kw	24A	220~240V 1PH
DIBK235(S)-E	6.6kw	30A	220~240V 1PH
DIBK261(S)-E	5.9kw	27A	220~240V 1PH
DIBK218(S)-E	4kw	18A	220~240V 1PH
DIHG900-E	6.6kw	30A	220~240V 1PH
DIHG450-E	3.3kw	16A	220~240V 1PH

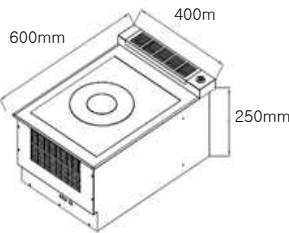
★ Caution : When you install DIHG450-E Models, each unit must have be installed on a dedicated circuit.

# Installation

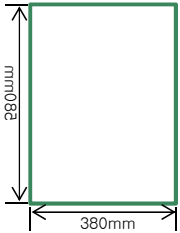
## BK-E Series

1. Match cut-out size to the product.
2. Space of 10cm (4") and open louvers in front of the unit is required for ventilation.
3. For Drop-in units, be sure the counter top is adequately reinforced to bear the weight of the unit in operation. Additional support under the unit may be required.
4. Cut-out size for Products

### Size of Product

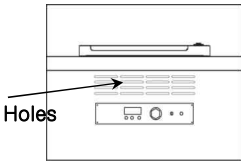


### Hole Size

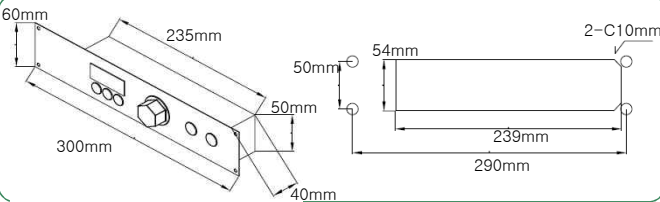


### Front Part Holes of case for built-in

For sufficient ventilation the holes as right picture are required.



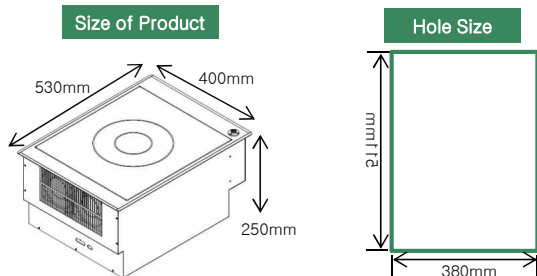
### 5. Hole Size of Control Panel



## Installation

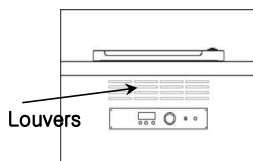
### BKS-E Series

1. Match cut-out size to the product.
2. Space of 10cm and open louvers in front of the unit is required for ventilation.
3. For Drop-in units, be sure the counter top is adequately reinforced to bear the weight of the unit in operation. Additional support under the unit may be required.
4. Cut out size for Products

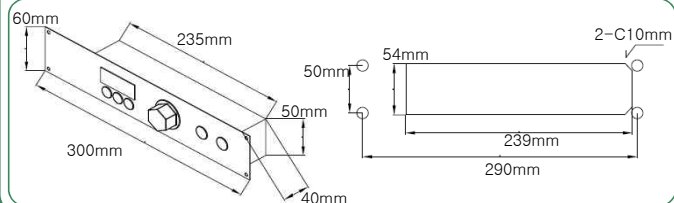


#### Mounting of controls and louvers

For sufficient ventilation the holes as right picture are required.



#### 5. Hole Size of Control Panel

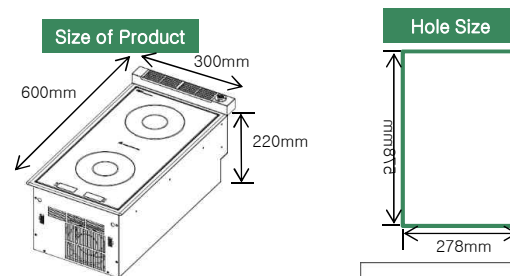


dipo INDUCTION

## INSTALLATION

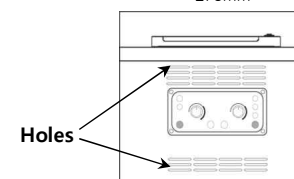
### DIBK-E Series

1. Match size of hole with size of product as possible.
2. Space of 10cm and holes to front of product is needed for ventilation.
3. When products have been built-in, reinforcement stand is required in order to bear weight of products.
4. Hole Size of Products

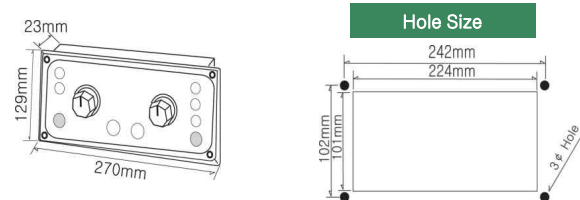


#### Front Part Holes of case for built-in

For sufficient ventilation the holes as right picture are required.



#### 5. Hole Size of Control Panel

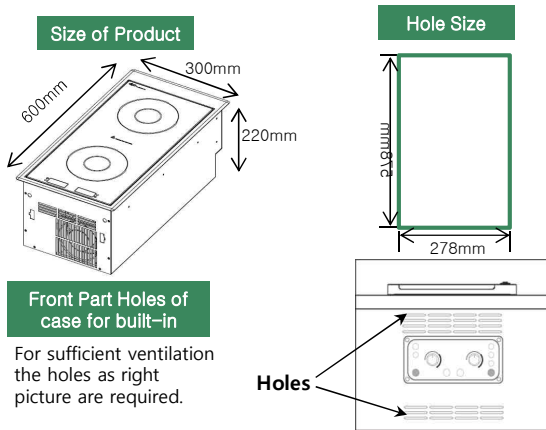


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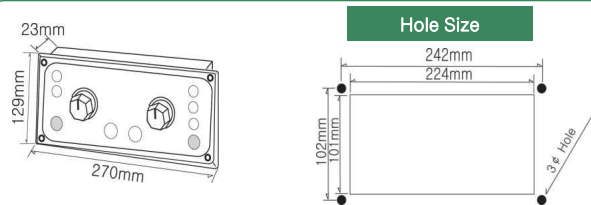
# Installation

## DIBKS-E Series

1. Match size of hole with size of product as possible.
2. Space of 10cm and holes to front of product is needed for ventilation.
3. When products have been built-in, reinforcement stand is required in order to bear weight of products.
4. Hole Size of Products



5. Hole Size of Control Panel



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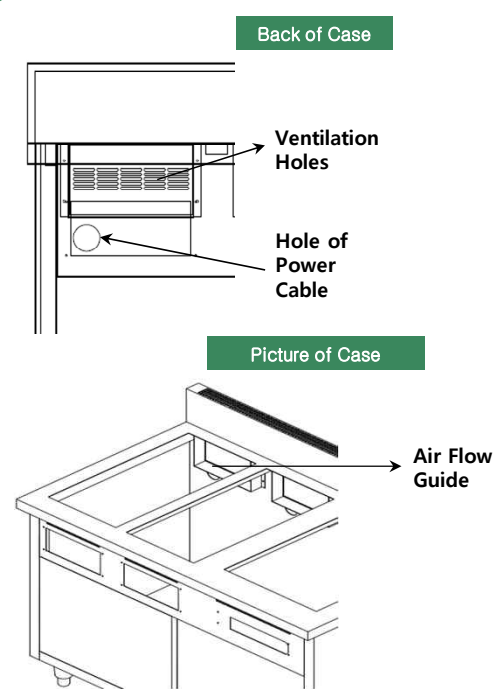
INSTALLATION

# Installation

## DIBKS-E Series

6. In case of DIBKS-E Model, the ventilation and the air flow guide of product's back is needed.

7. Ventilation Holes and Air Flow Guide



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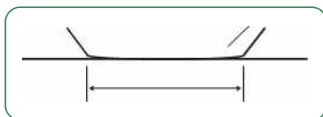
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INSTALLATION

# Induction Cookware

## Selecting proper pots

1. Bottom of pots must be flat.



Model	Pan Bottom Diameter
TCK-E Series	17~36cm
BK(S)-E Series	17~48cm
DIH-E Series	11~24cm
DIBK218(S)-E	12~24cm
DIBK(S)-E Series (Except DIBK218(S)-E)	

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. Don't use!! : Non-ferrous metal, Glass, Aluminum, Copper, Mesh for Grill, or pots with concave bottoms

## 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 **+82-31-793-5895**. 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.