

Rommelsbacher DA 1000

Rommelsbacher DA 1000 Food Dehydrator Instruction Manual

Model: DA 1000 | Brand: Rommelsbacher

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation, maintenance, and care of your Rommelsbacher DA 1000 Food Dehydrator. Please read these instructions thoroughly before first use and keep them for future reference. The Rommelsbacher DA 1000 is designed for gentle preservation of various foods, including fruits, vegetables, herbs, mushrooms, meats, and fish, allowing for the creation of healthy snacks and ingredients.

2. SAFETY INSTRUCTIONS

Always observe the following safety precautions to prevent injury or damage to the appliance:

- Ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the appliance, power cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug the appliance from the power outlet when not in use, before cleaning, or if a malfunction occurs.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure proper ventilation around the appliance during operation.
- Do not block the air vents.
- Use only original accessories and parts.
- The appliance is intended for household use only.

3. PRODUCT OVERVIEW

The Rommelsbacher DA 1000 is a high-capacity food dehydrator featuring a robust stainless steel construction and precise electronic controls.



Image 3.1: Front view of the Rommelsbacher DA 1000 Food Dehydrator, showcasing its stainless steel exterior and transparent door with multiple trays filled with various foods undergoing dehydration.

Key Features:

- **Construction:** Solid double-walled stainless steel housing for durability and efficient insulation.
- **Control:** Comfortable touch control panel with an LED display for easy operation.
- **Operation:** Very quiet during operation, ensuring minimal disturbance.
- **Heat Distribution:** Uniform heat distribution for consistent drying results.
- **Timer:** Integrated 24-hour timer for precise control over drying cycles.
- **Temperature Control:** Adjustable temperature range from 35 °C to 75 °C.
- **Power Cable:** Extra-long 1.9 m power cable with integrated cable winder.
- **Portability:** Practical side handles for easier movement.
- **Capacity:** Designed for large quantities and semi-professional use.
- **Trays:** Includes 10 robust stainless steel dehydrator trays, each measuring 39.5 x 39.5 cm.
- **Drying Area:** Total drying area of approximately 1.56 m² (XXL size).
- **Accessories:** Comes with 2 BPA-free dehydrator mats and 2 dehydrator grids.



Image 3.2: The Rommelsbacher DA 1000 with its door open, revealing the ten stainless steel trays filled with various fruits and vegetables, demonstrating its large capacity.



Image 3.3: An interior view of the Rommelsbacher DA 1000, with the door open and trays removed, highlighting the rear-mounted fan and heating element for efficient air circulation.

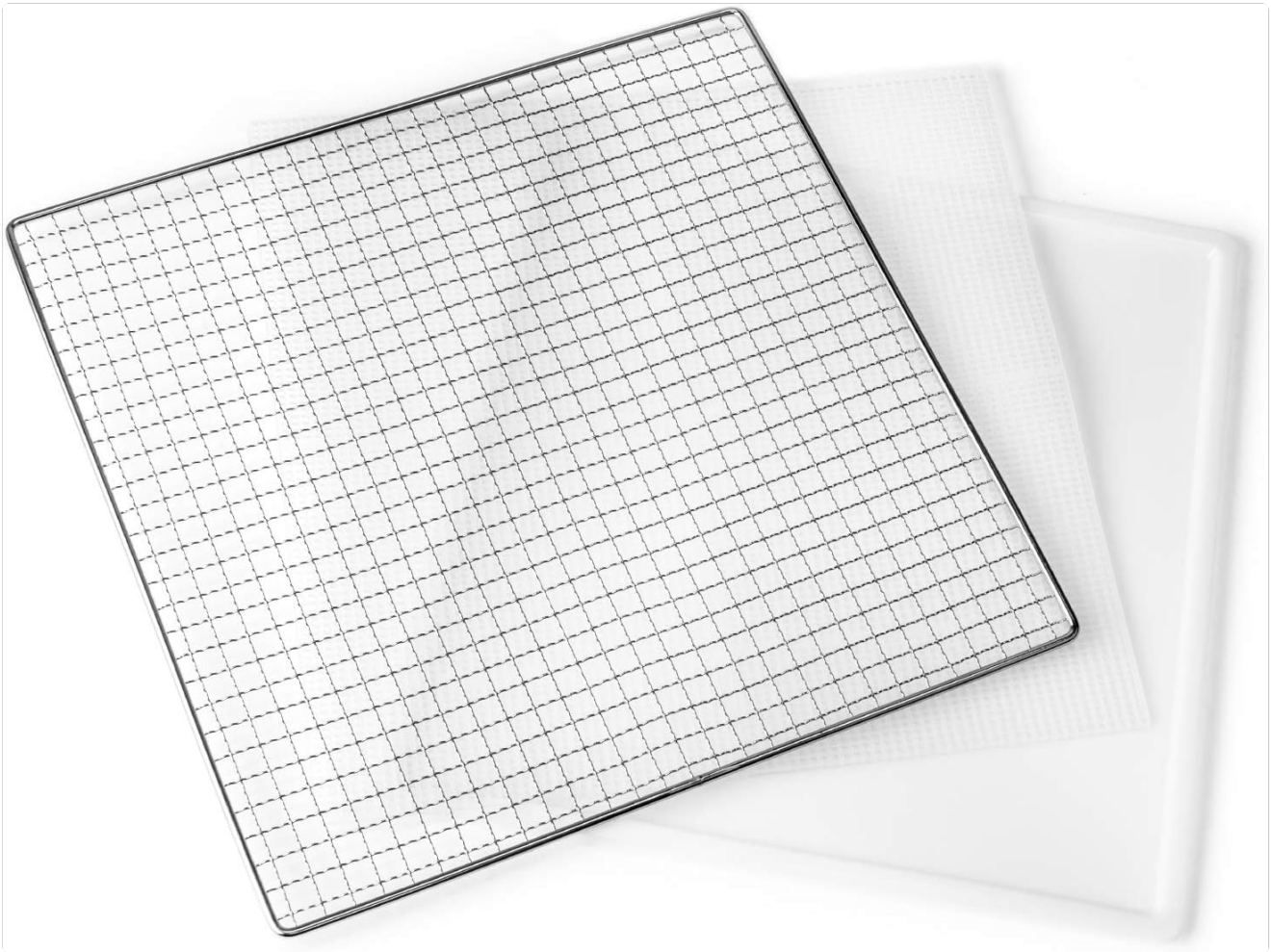


Image 3.4: A close-up view of the included accessories: a stainless steel dehydrator tray, a BPA-free dehydrator mat, and a dehydrator grid, designed for various food types.

4. SETUP

1. **Unpacking:** Carefully remove the dehydrator and all accessories from the packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, clean all removable parts (trays, mats, grids) with warm soapy water. Wipe the interior and exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the dehydrator on a flat, stable, and heat-resistant surface. Ensure there is adequate space (at least 10-15 cm) around all sides of the appliance for proper ventilation. Do not place it near heat sources or flammable materials.
4. **Tray Installation:** Insert the stainless steel trays into the designated slots inside the dehydrator. If using, place dehydrator mats or grids on top of the trays as needed for smaller or stickier items.
5. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the specifications of your appliance (230V).

5. OPERATING INSTRUCTIONS

5.1 Preparing Food for Dehydration

- Wash and thoroughly clean all food items.
- Cut food into uniform slices or pieces to ensure even drying. Thinner slices dry faster.
- For fruits, consider pre-treating with lemon juice or a commercial anti-darkening solution to preserve color.
- Arrange food in a single layer on the dehydrator trays, ensuring air can circulate freely around each piece. Do not

overlap.

5.2 Using the Control Panel

The control panel features touch buttons and an LED display.

1. **Power On/Off:** Press the **START/STOP** button to turn the appliance on or off.
2. **Set Temperature:** Press the **TEMP** button, then use the **+** and **-** buttons to adjust the desired drying temperature (35 °C to 75 °C).
3. **Set Timer:** Press the **TIME** button, then use the **+** and **-** buttons to set the desired drying time (up to 24 hours).
4. **Start Dehydration:** After setting temperature and time, press the **START/STOP** button to begin the dehydration process. The LED display will show the remaining time and current temperature.
5. **Automatic Shut-off:** The dehydrator will automatically turn off once the set timer expires.

5.3 General Dehydration Guidelines

- Drying times vary significantly based on food type, thickness, moisture content, and ambient humidity.
- Periodically check the food for desired dryness. Foods are typically dry when they are pliable but no longer sticky, or brittle.
- Rotate trays or rearrange food if you notice uneven drying, although the DA 1000 is designed for uniform heat distribution.
- Allow dehydrated food to cool completely before storing.
- Store dried foods in airtight containers in a cool, dark place.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures optimal performance and extends the lifespan of your dehydrator.

1. **Before Cleaning:** Always unplug the appliance from the power outlet and allow it to cool completely.
2. **Trays, Mats, and Grids:** Wash these removable parts in warm soapy water. For stubborn residues, soak them before scrubbing. Rinse thoroughly and dry completely before reassembling or storing. These parts are generally dishwasher safe, but hand washing is recommended for longevity.
3. **Main Unit:** Wipe the exterior and interior surfaces with a damp cloth. For sticky residues, use a mild detergent on the cloth. Do not use abrasive cleaners, scouring pads, or harsh chemicals. Ensure no water enters the control panel or fan area.
4. **Fan Area:** Periodically check the fan area for any food particles. Use a soft brush or vacuum cleaner with a narrow attachment to gently remove any debris.
5. **Storage:** Store the clean and dry dehydrator in a cool, dry place. Utilize the cable winder for neat storage of the power cord.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	No power supply; appliance not plugged in correctly.	Check if the power cord is securely plugged into a working outlet. Check circuit breaker.
Food is not drying evenly.	Food slices are uneven; trays overloaded; poor air circulation.	Ensure food is cut uniformly. Do not overload trays; arrange food in a single layer. Rotate trays periodically.

Problem	Possible Cause	Solution
Dehydrator is too loud.	Fan obstruction; appliance not on a stable surface.	Check for any obstructions in the fan area. Ensure the appliance is on a flat, stable surface. The DA 1000 is designed to be very quiet, so unusual noise may indicate an issue.
Temperature or timer settings are not responding.	Control panel malfunction; temporary electronic glitch.	Unplug the appliance for a few minutes, then plug it back in and try again. If the issue persists, contact customer support.

8. SPECIFICATIONS

Feature	Detail
Brand	Rommelsbacher
Model Number	DA 1000
Color	Stainless steel
Power	1000 Watts
Voltage	230V
Material	Stainless steel
Automatic Shut-off	Yes
Item Weight	12.6 Kilograms
Number of Trays	10
Tray Dimensions	39.5 x 39.5 cm (each)
Total Drying Area	Approx. 1.56 m ²
Temperature Range	35 °C to 75 °C
Timer	Up to 24 hours
Power Cable Length	1.9 meters
Included Accessories	2 BPA-free dehydrator mats, 2 dehydrator grids
Country of Origin	China











Note: The product dimensions listed in some specifications (e.g., 45 x 12 x 9 cm) appear to be incorrect or refer to packaging. The actual appliance is significantly larger, as indicated by the tray size and total drying area.

9. WARRANTY AND SUPPORT

Rommelsbacher products are manufactured with high-quality materials and undergo strict quality control. For warranty information, please refer to the warranty card included with your product or visit the official Rommelsbacher website. In case

of technical issues or questions regarding your appliance, please contact Rommelsbacher customer support or your authorized dealer. Please have your model number (DA 1000) and purchase details ready when contacting support. For further assistance, you may visit the [Rommelsbacher official website](#).

Related Documents - DA 1000

<div><p>Bedienungsanleitung Instruction manual</p><p>DA 650 Edelstahl Dörrautomat Stainless steel food dehydrator</p></div>	<p>Rommelsbacher DA 650 Stainless Steel Food Dehydrator: User Manual</p> <p>Comprehensive instruction manual for the Rommelsbacher DA 650 stainless steel food dehydrator, covering operation, safety, cleaning, maintenance, and drying guidelines for various foods.</p>
<div><p>Bedienungsanleitung Instruction manual</p><p>DA 350 Dörrautomat Food dehydrator</p></div>	<p>Rommelsbacher DA 350 Food Dehydrator User Manual</p> <p>Comprehensive user manual for the Rommelsbacher DA 350 food dehydrator, covering operation, safety instructions, food preparation, drying times, cleaning, maintenance, and warranty information.</p>
<div><p>Bedienungsanleitung Instruction manual</p><p>DA 350 Dörrautomat Food dehydrator</p></div>	<p>Rommelsbacher DA 350 Food Dehydrator: User Manual and Guide</p> <p>Comprehensive user manual for the Rommelsbacher DA 350 food dehydrator, covering operation, safety guidelines, drying tips, preparation methods, recipes for muesli bars, cleaning, and disposal information.</p>
<div><p>Bedienungsanleitung Instruction manual</p><p>Edelstahl Dörrautomat Stainless steel food dehydrator</p></div>	<p>ROMMELSBACHER Edelstahl Dörrautomat Bedienungsanleitung: DA 650, DA 950, DA 1050</p> <p>Umfassende Bedienungsanleitung für ROMMELSBACHER Edelstahl Dörrautomaten, Modelle DA 650, DA 950 und DA 1050. Enthält detaillierte Informationen zur sicheren Bedienung, Reinigung, Wartung und Tipps zur Lebensmittelvorbereitung für optimale Dörrergebnisse.</p>
<div><p>Bruksanvisning Svenska</p><p>MD 1000 Elektrisk multitryckkokare</p></div>	<p>Rommelsbacher MD 1000 Elektrisk Multitryckkokare Bruksanvisning</p> <p>Denna bruksanvisning ger detaljerad information om Rommelsbacher MD 1000, en mångsidig elektrisk multitryckkokare designad för enkel och effektiv matlagning i hemmet, inklusive funktioner, säkerhet, program och recept.</p>



Bedienungsanleitung
Instruction manual



Multi Zerkleinerer
Multi food chopper

[Rommelsbacher MZ 600 / MZ 800 Multi Food Chopper User Manual](#)

Comprehensive user manual for the Rommelsbacher MZ 600 and MZ 800 Multi Food Choppers, covering product description, intended use, technical data, safety instructions, operation, cleaning, maintenance, and disposal.