

Rommelsbacher DA350

Rommelsbacher DA 350 Food Dehydrator Instruction Manual

Model: DA 350

[Safety
Instructions](#)

[Product
Overview
Troubleshooting](#)

[Setup
Specifications](#)

[Operating
Instructions](#)

[Maintenance](#)

1. SAFETY INSTRUCTIONS

Please read these safety instructions carefully before using the Rommelsbacher DA 350 Food Dehydrator. Keep this manual for future reference.

- **Electrical Safety:** Ensure the appliance is connected to a grounded power outlet with the correct voltage (230V). Do not immerse the motor unit, cord, or plug in water or other liquids. Unplug the dehydrator when not in use and before cleaning.
- **Children and Vulnerable Persons:** This appliance can be used by children aged 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.
- **Proper Use:** Use the dehydrator only for its intended purpose of drying food. Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- **Heat and Ventilation:** Place the dehydrator on a stable, heat-resistant surface, away from walls or other appliances to ensure proper air circulation. Do not cover the ventilation openings during operation. The appliance generates heat; avoid touching hot surfaces.
- **Automatic Shut-off:** The appliance features an automatic shut-off function and an acoustic signal for safety. Do not override these features.

2. PRODUCT OVERVIEW

The Rommelsbacher DA 350 is a versatile food dehydrator designed for efficient and uniform drying of various foods. It features a robust design with multiple trays and precise temperature control.



Image 2.1: The Rommelsbacher DA 350 Food Dehydrator, showcasing its five transparent drying trays filled with a variety of foods, including orange slices, mushrooms, kiwi, rosemary, and apple slices. The appliance features a sleek silver and black base with an intuitive LCD control panel.

Key Components:

- **Motor Unit/Base:** Contains the heating element, fan, and control panel.
- **Drying Trays:** Five height-adjustable trays with stainless steel grids for food placement.
- **Lid:** Transparent lid to cover the top tray.
- **Control Panel:** LCD display with buttons for power, timer, temperature, and start/pause.
- **Cereal Bar Molds:** Two molds included for preparing cereal bars.

3. SETUP

3.1 Unpacking

1. Carefully remove all components from the packaging.
2. Remove any protective films or packaging materials.
3. Check for any damage during transit. If damaged, do not operate the appliance and contact customer service.

3.2 Placement

- Place the dehydrator on a flat, stable, and heat-resistant surface.
- Ensure there is adequate space around the appliance for proper air circulation (at least 10-15 cm from walls or

other objects).

- Keep the dehydrator away from water sources, direct sunlight, and heat-emitting appliances.

3.3 Initial Cleaning

Before first use, clean all removable parts to remove any manufacturing residues.

1. Wash the drying trays and lid in warm, soapy water. Rinse thoroughly and dry completely.
2. Wipe the motor unit/base with a damp cloth. Do not immerse the base in water.
3. Ensure all parts are completely dry before assembling and plugging in the appliance.

4. OPERATING INSTRUCTIONS

4.1 Preparing Food for Dehydration

Proper food preparation is crucial for successful dehydration.

- **Fruits:** Wash, peel (if desired), and slice uniformly (e.g., 3-6 mm thick). Pre-treating with lemon juice can prevent browning for some fruits like apples.
- **Vegetables:** Wash, trim, and slice uniformly. Blanching some vegetables (e.g., carrots, broccoli) before drying can help preserve color and nutrients.
- **Herbs:** Wash gently, pat dry, and remove thick stems.
- **Meat/Fish:** Slice thinly and uniformly. Marinate if desired. Ensure proper hygiene and food safety practices.

4.2 Loading Trays

The dehydrator comes with 5 height-adjustable drying trays, offering a total drying surface of 0.42 m².



Image 4.1: Illustration of the Rommelsbacher DA 350's adjustable tray height feature, showing how the trays can be stacked closer or further apart to accommodate different food thicknesses.

1. Place prepared food in a single layer on the drying trays, ensuring no pieces overlap. This allows for optimal air circulation.
2. Stack the trays onto the motor unit. The trays can be adjusted to two different heights (20 mm or 40 mm) by rotating them. Use the higher setting for thicker items.
3. Place the lid on the top tray.

4.3 Control Panel Functions

The dehydrator features an intuitive LCD display and clear controls.



Image 4.2: A detailed view of the Rommelsbacher DA 350's control panel, highlighting the LCD screen which shows the set time (11 hours) and temperature (65°C). The panel includes clearly labeled buttons for power, timer settings, and start/pause, alongside a rotary knob for adjustments.

- **Power Button (⏻):** Turns the appliance on/off.
- **Timer Button (⏱):** Press to set the dehydration time (up to 36 hours). Use the rotary knob to adjust.
- **Temperature Button (🌡):** Press to set the drying temperature (35°C to 75°C). Use the rotary knob to adjust.
- **Start/Pause Button (▶||):** Starts or pauses the dehydration process.
- **Rotary Knob (+/-):** Used to increase or decrease time and temperature settings.
- **LCD Display:** Shows current settings for time and temperature.

4.4 Dehydration Process

1. Plug the dehydrator into a suitable power outlet.
2. Press the Power button to turn on the appliance.
3. Use the Temperature button and rotary knob to select the desired drying temperature (e.g., 50°C for fruits, 70°C for meat).
4. Use the Timer button and rotary knob to set the desired drying time (up to 36 hours).
5. Press the Start/Pause button to begin the dehydration process. The display will show the remaining time and current temperature.
6. The dehydrator will automatically shut off once the timer expires, accompanied by an acoustic signal. It also features a gentle cooling function at the end of the cycle.
7. Periodically check the food for desired dryness. Drying times can vary based on food type, thickness, and moisture content.

4.5 Using Cereal Bar Molds

The Rommelsbacher DA 350 includes two molds for preparing up to 8 cereal bars.



Image 4.3: The two included black silicone molds, each filled with four ready-to-eat cereal bars, demonstrating their capacity and the final product.

1. Prepare your cereal bar mixture according to your recipe.
2. Press the mixture firmly into the molds.
3. Place the molds on one of the drying trays.
4. Set the dehydrator to the appropriate temperature and time as per your recipe for cereal bars.
5. Once dried, remove the molds and allow the bars to cool before removing them from the molds.



Image 4.4: Finished cereal bars, individually wrapped and presented on a wooden tray, illustrating the potential outcome of using the dehydrator's molds.

5. MAINTENANCE AND CLEANING

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

5.1 Before Cleaning

- Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.

5.2 Cleaning Removable Parts

The drying trays and lid are removable and BPA-free, making them easy to clean.

1. Wash the drying trays, lid, and cereal bar molds in warm, soapy water. A soft brush can be used to remove stubborn food residues from the stainless steel grids.
2. Rinse all parts thoroughly under running water.
3. Dry all parts completely before reassembling or storing.

5.3 Cleaning the Motor Unit/Base

1. Wipe the exterior of the motor unit/base with a soft, damp cloth.
2. For stubborn stains, use a mild detergent on the cloth, then wipe with a clean, damp cloth.
3. Never immerse the motor unit/base in water or any other liquid.
4. Ensure the base is completely dry before plugging it back in.

5.4 Storage

- Store the clean and dry dehydrator in a cool, dry place, away from direct sunlight.
- Keep the appliance assembled or neatly stacked to protect the trays.

6. TROUBLESHOOTING

If you encounter issues with your Rommelsbacher DA 350, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outlet malfunction; power button not pressed.	Ensure the power cord is securely plugged into a working outlet. Press the power button. Check the circuit breaker.
Uneven drying of food.	Food pieces are too thick or overlapping; trays are overloaded; insufficient air circulation.	Slice food uniformly and thinly. Arrange food in a single layer without overlapping. Do not overload trays. Rotate trays periodically for more even drying.
Dehydrator is too noisy.	Normal fan operation; appliance not on a stable surface.	A low hum from the fan is normal. Ensure the dehydrator is placed on a flat, stable surface to minimize vibrations.
Food is not drying.	Temperature too low; time too short; food too moist or thick.	Increase temperature or drying time. Ensure food is properly prepared (sliced thinly, excess moisture removed).

If the problem persists after trying these solutions, please contact Rommelsbacher customer support.

7. SPECIFICATIONS

Technical details for the Rommelsbacher DA 350 Food Dehydrator:

Feature	Detail
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Feature	Detail
Brand	Rommelsbacher
Model	DA350
Wattage	380 watts
Voltage	230.0 V
Product Dimensions (L x W x H)	31 x 29 x 6 cm
Item Weight	2.9 Kilograms
Material	Stainless Steel, Plastic
Number of Drying Trays	5 (height-adjustable)
Total Drying Surface	0.42 m²
Temperature Range	35 °C to 75 °C
Timer	Up to 36 hours
Automatic Shut-off	Yes
Special Features	LCD display, clear controls, gentle cooling function, BPA-free removable parts, quiet operation, includes 2 cereal bar molds.

8. WARRANTY AND SUPPORT

Rommelsbacher products are manufactured to high-quality standards and come with a manufacturer's warranty. Please refer to the warranty card included with your purchase for specific terms and conditions, including the warranty period and coverage.

For technical assistance, spare parts, or any questions regarding your Rommelsbacher DA 350 Food Dehydrator, please contact Rommelsbacher customer support. Contact information can typically be found on the manufacturer's official website or on the product packaging.

When contacting support, please have your model number (DA 350) and proof of purchase readily available.

 <p>Bedienungsanleitung Instruction manual</p>  <p>DA 650 Edelstahl Dörrautomat Stainless steel food dehydrator</p>	<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>
 <p>Bedienungsanleitung Instruction manual</p>  <p>DA 350 Dörrautomat Food dehydrator</p>	<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>
 <p>Bedienungsanleitung Instruction manual</p>  <p>DA 350 Dörrautomat Food dehydrator</p>	<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>
 <p>Bedienungsanleitung Instruction manual</p>  <p>Edelstahl Dörrautomat Stainless steel food dehydrator</p>	<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 Dörreergebnisse.</p>
 <p>Bruksanvisning Svenska</p>  <p>MD 1000 Elektrisk, multitryckkokare</p>	<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>
 <p>Bedienungsanleitung Instruction manual</p>  <p>MZ 600 MZ 800 Multi Zerkleinerer Multi food chopper</p>	<p>Rommelsbacher MZ 600 / MZ 800 Multi Food Chopper User Manual</p> <p>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.</p>