



Manuals.plus /

- › ROVRAK /
- › ROVRAK Commercial 16-Tray Food Dehydrator User Manual

ROVRAK YY-FD16TRAY

ROVRAK Commercial 16-Tray Food Dehydrator

Model: YY-FD16TRAY

Brand: ROVRAK

INTRODUCTION

The ROVRAK Commercial 16-Tray Food Dehydrator is designed for efficient and large-scale food preservation. This appliance allows you to dehydrate a variety of foods, including fruits, vegetables, meats, and herbs, by removing moisture to extend their shelf life and concentrate their flavors. Featuring a robust stainless steel construction, precise digital controls for temperature and time, and an innovative design for easy cleaning, this dehydrator is suitable for both commercial and extensive home use.



Image: The ROVRAK 16-Tray Food Dehydrator, showcasing its large capacity filled with different types of food being dehydrated.

SETUP AND ASSEMBLY

1. Unpacking

Carefully remove the dehydrator and all its components from the packaging. Retain the packaging materials for future storage or transport, if needed. Inspect the unit for any signs of damage during transit. If any damage is observed, do not operate the unit and contact customer support immediately.

2. Component Identification

Familiarize yourself with the various parts of your dehydrator:

- **Main Unit:** The primary dehydrator body with the heating element and fans.
- **Stainless Steel Trays (16):** Food-grade trays for holding items to be dehydrated.
- **Drip Tray (1):** Placed at the bottom to collect any drips from food.
- **Silicone Mats (4):** Non-stick mats for delicate or sticky foods.
- **Silicone Glove (1):** For safe handling of hot trays.
- **Screwdriver (1):** For minor assembly or maintenance.
- **Recipe Book (1):** Contains 67 recipes and drying guides.
- **User Manual (1):** This instruction manual.

Extra Large Capacity



Manual*1



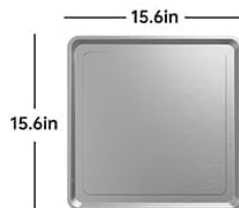
Recipe*1



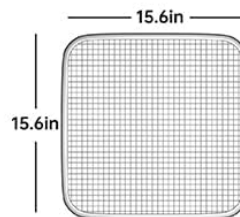
Silicone Glove*1



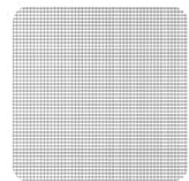
Screwdriver*1



Drip Tray*1



Drying Tray*16



Silicone Mat*16

Image: Overview of the dehydrator's dimensions and all included accessories, such as trays, mats, and tools.

3. Placement

Place the dehydrator on a stable, flat, heat-resistant surface. Ensure there is adequate clearance around the unit for proper ventilation, at least 6 inches (15 cm) from walls or other appliances. Do not place the unit near water sources or heat-sensitive materials. Ensure the power outlet is easily accessible.

4. Initial Cleaning

Before first use, clean all removable parts (trays, drip tray, silicone mats) with warm, soapy water. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth. Ensure all parts are dry before plugging in the unit.

OPERATING INSTRUCTIONS

1. Control Panel Overview

The dehydrator features a digital control panel for precise operation.



Image: The digital control panel, highlighting temperature and timer settings.

- **Power Button:** Turns the unit on/off.
- **Temperature Control:** Adjusts temperature from 70°F to 190°F (21°C to 88°C).
- **Timer Control:** Sets drying time from 30 minutes to 24 hours.
- **°C/°F Switch:** Press the power button first, then long press the temperature button for 3 seconds to switch between Celsius and Fahrenheit.

2. Food Preparation

Prepare your food by washing, peeling (if necessary), and slicing it evenly. Uniform thickness ensures consistent drying. Refer to the included recipe book for specific preparation guidelines for various food types.



Image: A visual guide demonstrating the three basic steps of food dehydration: preparing the food, arranging it on trays, and setting the dehydrator controls.

3. Loading Trays

Arrange the prepared food in a single layer on the stainless steel trays. Do not overlap food items, as this can hinder air circulation and lead to uneven drying. For smaller or stickier items, use the provided silicone mats. Slide the loaded trays into the dehydrator slots.

4. Setting Temperature and Time

1. Plug the dehydrator into a 120V 60Hz power outlet.
2. Press the Power button to turn on the unit.
3. Use the Temperature control buttons to set the desired drying temperature (e.g., 135°F for fruits, 160°F for jerky).
4. Use the Timer control buttons to set the desired drying duration.
5. The dehydrator will begin operating once settings are confirmed.

5. Dehydration Process and Safety Features

The integrated hot air circulation system ensures even drying across all 16 trays, eliminating the need to rotate trays during the process. The unit operates quietly. For safety, the dehydrator includes:

- **Automatic Shutdown:** One minute before the set timer expires, the unit will automatically switch to a cold air blowing mode to cool down the machine before shutting off completely.
- **Overheat Protection:** If the internal temperature exceeds safe limits, the overheat protection function will activate, automatically shutting down the unit to prevent damage.

MAINTENANCE AND CLEANING

1. Cleaning the Dehydrator

The ROVRAK dehydrator features an innovative connection design that allows for thorough cleaning of the drying area while protecting the motor components.

Innovative Connection Design



Image: The dehydrator's innovative design, allowing separation of the drying area from the motor area for cleaning.

1. Ensure the dehydrator is unplugged and completely cooled before cleaning.
2. Disassemble the motor area from the drying area. This design allows the drying area to be completely cleaned.
3. **Drying Area:** Wipe the interior surfaces of the drying area with a damp cloth and mild detergent. Rinse with a clean damp cloth and dry thoroughly.
4. **Motor Area:** **DO NOT wash the motor area with water.** Wipe the exterior of the motor area with a dry or slightly damp cloth.
5. **Trays and Mats:** The stainless steel trays and silicone mats are dishwasher safe. Alternatively, wash them by hand with warm, soapy water, rinse, and dry completely.
6. Clean the drip tray after each use.

2. Storage

Store the clean and dry dehydrator in a cool, dry place. Ensure all trays and components are properly placed inside the unit before storage.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	<ul style="list-style-type: none">• Not plugged in securely.• Power outlet malfunction.• Timer button or control panel issue.• Overheat protection activated.	<ul style="list-style-type: none">• Ensure the power cord is firmly plugged into a working 120V 60Hz outlet.• Test the outlet with another appliance.• If the timer button is unresponsive, unplug the unit for 5 minutes and try again. If the issue persists, contact customer support.• Allow the unit to cool down completely.
Uneven drying of food.	<ul style="list-style-type: none">• Food slices are not uniform in thickness.• Trays are overloaded.• Insufficient air circulation.	<ul style="list-style-type: none">• Ensure all food items are sliced to a consistent thickness.• Do not overload trays; arrange food in a single layer with space between items.• Ensure the dehydrator is placed with adequate clearance for ventilation.
Fan is not operating.	<ul style="list-style-type: none">• Motor malfunction.• Unit is in cool-down phase.	<ul style="list-style-type: none">• If the fan stops during operation and the unit is not in its automatic cool-down phase (last minute of timer), unplug the unit and contact customer support.• The fan will blow cold air during the last minute of the cycle; this is normal operation.
Unusual noise during operation.	<ul style="list-style-type: none">• Loose component.• Fan obstruction.	<ul style="list-style-type: none">• Unplug the unit and check for any loose trays or foreign objects inside.• If the noise persists, discontinue use and contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	ROVRAk
Model Number	YY-FD16TRAY
Material	Stainless Steel (Food Safe)
Color	Silver
Wattage	1500 watts
Voltage	120 Volts (60Hz, USA and Canada only)
Product Dimensions (D x W x H)	16.5"D x 21.4"W x 24.8"H
Item Weight	49 Pounds
Number of Trays	16
Tray Dimensions	15.6" x 15.6"
Temperature Range	70°F - 190°F (21°C - 88°C)
Dishwasher Safe Parts	Trays and Silicone Mats

WARRANTY AND SUPPORT

For any questions, concerns, or technical assistance regarding your ROVRAk Commercial Food Dehydrator, please contact our customer service team. We are committed to providing support and ensuring your satisfaction.

- **Returns:** This product is eligible for 30-day easy returns. Please refer to your purchase platform's return policy for detailed instructions.
- **Customer Service:** For direct support, please visit the ROVRAk Store on Amazon or contact the seller through your order details.
- **User Manual (PDF):** A digital version of the user manual is available for [download here](#).