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› [Rommelsbacher](#) /

› [ROMMELSBACHER DA 650 Dehydrator User Manual](#)

Rommelsbacher DA 650

ROMMELSBACHER DA 650 Dehydrator User Manual

Model: DA 650

INTRODUCTION

Thank you for choosing the ROMMELSBACHER DA 650 Dehydrator. This manual provides essential information for the safe and efficient operation, maintenance, and care of your appliance. Please read these instructions thoroughly before first use and keep them for future reference.

Important Safety Instructions

- Always ensure the appliance is placed on a stable, heat-resistant surface.
- Do not immerse the main unit in water or other liquids.
- Keep out of reach of children.
- Unplug the appliance from the power outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug.
- Ensure proper ventilation around the dehydrator during operation.

PRODUCT OVERVIEW

The ROMMELSBACHER DA 650 is a high-quality food dehydrator designed for efficient and gentle drying of various foods. It features a double-walled stainless steel housing and precise temperature control.

Components:

- Main Unit with Control Panel and LCD Display
- 7 Stainless Steel Drying Trays
- 1 Dehydrating Grid
- 1 Drying Mat (BPA free)
- Power Cord (XL 1.9 m)



ETM TESTMAGAZIN

Rommelsbacher
DA 650

SEHR GUT

93,0 %

Vergleichstest

8 Dörrautomaten

3 x sehr gut, 5 x gut

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www.etm-testmagazin.de

Image 1: Front view of the ROMMELSBACHER DA 650 Dehydrator, showcasing its stainless steel design and digital control panel. Various foods are visible on the drying trays inside.



Image 2: The ROMMELSBACHER DA 650 Dehydrator in a kitchen setting, surrounded by fresh fruits and vegetables, illustrating its use for food preservation.

SETUP

- 1. Unpacking:** Carefully remove all packaging materials. Inspect the dehydrator for any damage.
- 2. Initial Cleaning:** Before first use, clean the drying trays, grid, and mat 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 around the unit for proper air circulation (at least 10-15 cm on all sides). Do not place it near heat sources or flammable materials.
- 4. Tray Installation:** Insert the stainless steel drying trays into the designated slots inside the dehydrator. The dehydrating grid and drying mat can be placed on top of the trays as needed for smaller items or fruit leathers.
- 5. Power Connection:** Plug the power cord into a grounded electrical outlet.



Image 3: The ROMMELSBACHER DA 650 Dehydrator with its glass door open, revealing multiple trays loaded with various items like fruit slices, herbs, and bread. This illustrates the internal capacity and tray arrangement.

OPERATING INSTRUCTIONS

Food Preparation:

- Wash and prepare food items (e.g., slice fruits/vegetables evenly, trim meat).
- Arrange food in a single layer on the drying trays, ensuring adequate space for air circulation. Do not overlap items.

Using the Control Panel:



Image 4: Close-up view of the ROMMELSBACHER DA 650 Dehydrator's digital control panel, showing the LCD display with time and temperature settings, along with touch control sensors for operation.

1. **Power On:** Press the power button to turn on the dehydrator. The LCD display will illuminate.
2. **Set Temperature:** Use the temperature adjustment buttons (usually '+' and '-') to set the desired drying temperature. The temperature range is 35°C to 75°C.
3. **Set Timer:** Use the timer adjustment buttons to set the desired drying time. The timer can be set up to 99 hours.
4. **Start Drying:** Press the start button to begin the dehydration process. The fan will activate, and the heating element will begin to warm the unit.
5. **Monitoring:** Periodically check the food's progress. The transparent door allows for easy viewing without opening.
6. **Warming Function:** The dehydrator may include a warming function to keep food warm after drying is complete. Refer to the display for this option.
7. **Favorite Program:** The unit allows for individually programmable favorite settings for frequently dried items. Consult the display for programming instructions.

Drying Guidelines (General):

- **Fruits:** Typically 50-60°C for 6-20 hours.
- **Vegetables:** Typically 50-55°C for 4-12 hours.
- **Herbs:** Typically 35-40°C for 2-6 hours.
- **Meat Jerky:** Typically 65-70°C for 4-15 hours (ensure meat is properly prepared and cured for safety).

Note: Drying times are approximate and can vary based on food thickness, moisture content, and ambient humidity.

MAINTENANCE AND CLEANING

- 1. Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- 2. Drying Trays, Grid, and Mat:** These components are dishwasher safe. Alternatively, wash them by hand with warm soapy water and a soft brush or sponge. Rinse thoroughly and dry completely.
- 3. Main Unit:** Wipe the exterior and interior of the dehydrator with a damp cloth. For stubborn stains, use a mild detergent. Do not use abrasive cleaners or scourers, as they can damage the stainless steel finish. Ensure no water enters the control panel or electrical components.
- 4. Storage:** Store the clean and dry dehydrator in a cool, dry place. The extra-long cable can be neatly stored using the integrated cable reel.



Image 5: The ROMMELSBACHER DA 650 Dehydrator with its door slightly ajar, showing multiple trays filled with sliced mushrooms undergoing the drying process. Fresh mushrooms are visible nearby.

TROUBLESHOOTING

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.
Food is not drying evenly.	Overloaded trays; uneven food thickness; poor air circulation.	Do not overload trays. Ensure food is sliced evenly. Rotate trays periodically for more uniform drying.
Drying takes too long.	Temperature set too low; high humidity; food too thick.	Increase temperature within recommended range. Ensure food is sliced thinly. Consider drying in a less humid environment.
Unusual noise during operation.	Fan obstruction; loose component.	Unplug and inspect for any obstructions around the fan. If the noise persists, contact customer support.

If you encounter a problem not listed here, or if the suggested solutions do not resolve the issue, please contact Rommelsbacher customer support.

SPECIFICATIONS

- Model:** DA 650
- Brand:** Rommelsbacher
- Material:** Stainless Steel, Plastic
- Drying Area:** 0.5 m² (5000 cm²)
- Number of Trays:** 7 (Stainless Steel)
- Power:** 600 Watts
- Voltage:** 230 Volts
- Temperature Range:** 35°C - 75°C
- Timer:** Up to 99 hours
- Product Dimensions:** 42 x 29 x 27.5 cm (L x W x H)
- Item Weight:** 7.26 kg
- Cable Length:** 1.9 m
- Included Components:** 7 drying trays, 1 drying grid, 1 drying mat (BPA free)

WARRANTY AND SUPPORT

For warranty information, please refer to the warranty card included with your product or visit the official Rommelsbacher website. For technical support, spare parts, or service inquiries, please contact Rommelsbacher customer service.

Manufacturer: ROMMELSBACHER

Please retain your proof of purchase for warranty claims.

