

ROMMELSBACHER DA 950

ROMMELSBACHER Automatic Dehydrator DA 950 User Manual

Model: DA 950

INTRODUCTION

This manual provides detailed instructions for the safe and efficient operation of your ROMMELSBACHER Automatic Dehydrator DA 950. Please read all instructions carefully before first use and retain this manual for future reference. The DA 950 is designed for gentle food dehydration, preserving vitamins, minerals, and fibers, resulting in 100% natural dried foods without additives or preservatives.

IMPORTANT SAFETY INSTRUCTIONS

- Always place the dehydrator on a stable, heat-resistant, and level surface.
- Ensure the power supply voltage matches the rating label on the appliance.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Keep the appliance out of reach of children.
- Unplug the dehydrator from the outlet when not in use and before cleaning.
- Do not operate the appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Ensure adequate ventilation around the dehydrator during operation.
- Do not block the air vents.
- Avoid touching hot surfaces. Use handles or knobs.

PRODUCT OVERVIEW

The ROMMELSBACHER DA 950 Automatic Dehydrator features a robust double-walled stainless steel housing and an intuitive electronic control panel.

Main Components:

- **Control Panel:** Electronic touch sensors with LCD display for time and temperature settings.
- **Drying Chamber:** Interior space for trays.
- **Drying Trays:** Six robust stainless steel trays (30.5 x 33.0 cm) providing a total drying surface of 0.6 m².
- **Drying Grid:** One additional grid for specific drying needs.
- **Drying Mat:** One BPA-free drying mat, suitable for fruit leathers or smaller items.
- **Rear Fan:** Ensures uniform temperature distribution across all levels.
- **Power Cord:** Extra-long 1.9m cable with integrated winder.
- **Side Handles:** For easy transport.



Image: Front view of the ROMMELSBACHER DA 950 Automatic Dehydrator, showcasing the control panel and the transparent door with loaded trays.



Image: The dehydrator with its door open, revealing multiple stainless steel trays filled with various fruits and vegetables ready for dehydration.

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, wipe the exterior of the appliance with a damp cloth. Wash the stainless steel trays, drying grid, and drying mat with warm soapy water, rinse thoroughly, and dry completely.
3. **Placement:** Place the dehydrator on a clean, dry, stable, and heat-resistant surface. Ensure there is sufficient space around the appliance for proper air circulation (at least 10-15 cm on all sides). Do not place it near heat sources or flammable materials.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet. Ensure the voltage matches the appliance's specifications.



Image: The dehydrator with its door open, showing the empty stainless steel trays ready for food placement after cleaning.

OPERATING INSTRUCTIONS

1. Preparing Food for Dehydration:

- Wash and thoroughly dry all fruits, vegetables, or other foods.
- Cut food into uniform slices or pieces to ensure even drying. Thinner slices dry faster.
- Arrange food in a single layer on the drying trays, ensuring no pieces overlap. This allows for optimal airflow.
- For sticky foods or fruit leathers, use the provided drying mat.

2. Basic Operation:

1. Load the prepared trays into the dehydrator. Close the door securely.
2. Plug the appliance into a power outlet. The LCD display will illuminate.
3. **Setting Temperature:** Use the temperature control buttons (usually '+' and '-') to set the desired drying temperature between 35°C and 75°C.
4. **Setting Timer:** Use the timer control buttons (usually '+' and '-') to set the desired drying time, up to 99 hours.
5. **Start/Stop:** Press the 'Start' button to begin the dehydration process. The fan will activate, and the heating element will begin to warm the chamber.

6. **Monitoring:** Periodically check the food's dryness. Drying times vary based on food type, thickness, and moisture content.
7. **Automatic Shut-off:** The dehydrator will automatically turn off and emit an audible signal once the set timer expires.

3. Favorite Program:

The DA 950 allows you to save a frequently used temperature and time setting as a 'Favorite Program'. Consult the specific button on the control panel (often marked with a star or 'F') to save and recall your preferred settings.

4. Warm-keeping Function:

After the drying cycle completes, the appliance may offer a warm-keeping function to maintain the food's temperature for a short period. Refer to the control panel for activation (often marked with a 'W').

5. General Drying Guidelines:

- **Fruits:** Typically dried between 50-60°C for 6-12 hours.
- **Vegetables:** Often dried between 50-55°C for 4-10 hours.
- **Herbs:** Low temperatures (35-40°C) for 2-6 hours are recommended to preserve aroma.
- **Meat/Fish:** Requires higher temperatures (65-70°C) and specific pre-treatment for safety. Always follow tested recipes for meat and fish.



Image: Interior view of the dehydrator, highlighting the rear-mounted fan responsible for circulating warm air evenly across all drying trays.

MAINTENANCE AND CLEANING

- 1. Before Cleaning:** Always unplug the dehydrator from the power outlet and allow it to cool completely before cleaning.
- 2. Trays and Mats:** Remove the stainless steel trays, drying grid, and drying mat. Wash them in warm, soapy water. For stubborn residues, soak them before cleaning. Rinse thoroughly and dry completely before reassembling or storing. These components are generally dishwasher-safe, but hand washing is recommended for longevity.
- 3. Interior and Exterior:** Wipe the interior and exterior surfaces of the dehydrator with a damp cloth. For more stubborn stains, use a mild detergent. Do not use abrasive cleaners, scouring pads, or harsh chemicals, as these can damage the surfaces.
- 4. Fan Area:** Ensure the fan area at the back of the unit is free from food debris. Use a soft brush or cloth to gently clean if necessary. Do not spray water directly into the fan or heating element.
- 5. Storage:** Store the clean and dry dehydrator in a cool, dry place. Utilize the integrated cable winder for neat storage of the power cord.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Dehydrator does not turn on.	Not plugged in; power outage; faulty outlet; appliance malfunction.	Check power cord connection. Test outlet with another appliance. Check circuit breaker. If problem persists, contact customer support.
Food is not drying evenly.	Food slices are uneven; trays overloaded; insufficient airflow.	Ensure food is cut uniformly. Do not overlap food on trays. Ensure proper spacing around the unit for airflow. Rotate trays during drying if necessary.
Dehydrator is too loud.	Normal fan operation; obstruction in fan.	A low hum from the fan is normal. If noise is excessive, unplug and check for any obstructions in the fan area.
Temperature not reaching set level.	Ambient room temperature too low; door not closed properly.	Ensure the dehydrator is in a room with a reasonable ambient temperature. Check that the door is fully closed.

SPECIFICATIONS

Model Number:	DA 950
Brand:	ROMMELSBACHER
Power:	600 Watts
Voltage:	230.0 V


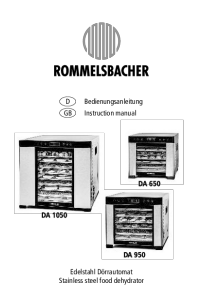
Dimensions (L x W x H):	45.6 x 34 x 31.5 cm
Weight:	9.7 Kilograms
Material:	Stainless Steel, Plastic
Drying Surface:	0.6 m²
Number of Trays:	6 (Stainless Steel, 30.5 x 33.0 cm each)
Temperature Range:	35°C to 75°C
Timer:	Up to 99 hours
Auto-off Function:	Yes
Cable Length:	1.9 m









WARRANTY AND CUSTOMER SUPPORT

For warranty information, technical support, or service inquiries, please refer to the warranty card included with your product or visit the official ROMMELSBACHER website. Please have your model number (DA 950) and purchase date available when contacting support.

Manufacturer: ROMMELSBACHER

Related Documents - DA 950

	<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>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>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>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>VAC 485 Vakuumierer Vacuum sealer</p></div>	<p>Rommelsbacher VAC 485 Vacuum Sealer User Manual</p> <p>Comprehensive instruction manual for the Rommelsbacher VAC 485 vacuum sealer, covering product description, operation, safety, maintenance, and troubleshooting.</p>
<div><p>Bedienungsanleitung Instruction manual</p><p>VAC 25 Hand Vakuumierer Handheld vacuum sealer</p></div>	<p>Rommelsbacher VAC 25 Handheld Vacuum Sealer: User Manual and Operation Guide</p> <p>Explore the Rommelsbacher VAC 25 handheld vacuum sealer. This guide covers setup, operation, maintenance, and safety for effective food preservation at home. Learn how to use your appliance for optimal results.</p>