Ropoana Commercial Food Dehydrator Machine

Ropoana 1350W Commercial Food Dehydrator User Manual

Model: Commercial Food Dehydrator Machine
Brand: Ropoana

1. Introduction

Thank you for choosing the Ropoana 1350W Commercial Food Dehydrator. This appliance is designed for efficient and uniform drying of various foods, including fruits, vegetables, meats, and herbs, preserving their nutrients and extending their shelf life. Please read this manual thoroughly before operation to ensure safe and optimal performance.

2. Important Safety Instructions

To reduce the risk of fire, electric shock, or injury, always follow these basic safety precautions:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical hazards, do not immerse cord, plugs, or the appliance in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.

- Do not let cord hang over edge of table or counter, or touch hot surfaces.
- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Always attach plug to appliance first, then plug cord into the wall outlet. To disconnect, turn any control to "off", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure proper ventilation around the unit during operation.
- The latch is used to lock the door panel to prevent it from being opened by children and promote safety.

3. Product Overview

The Ropoana Commercial Food Dehydrator features a robust stainless steel construction with 16 spacious trays, designed for efficient and uniform drying. Its intelligent control panel allows for precise temperature and time adjustments.

Figure 3.1: Front view of the Ropoana 16-Tray Commercial Food Dehydrator with the door open, revealing the spacious stainless steel interior and multiple mesh drying trays.

Figure 3.2: The dehydrator with its door open, showcasing various sliced fruits and vegetables neatly arranged on the 16 drying trays, ready for dehydration.

Figure 3.3: Diagram illustrating the dimensions of the dehydrator: 40.5cm (15.94in) depth, 46cm (18.11in) width, and 57.5cm (22.64in) height.

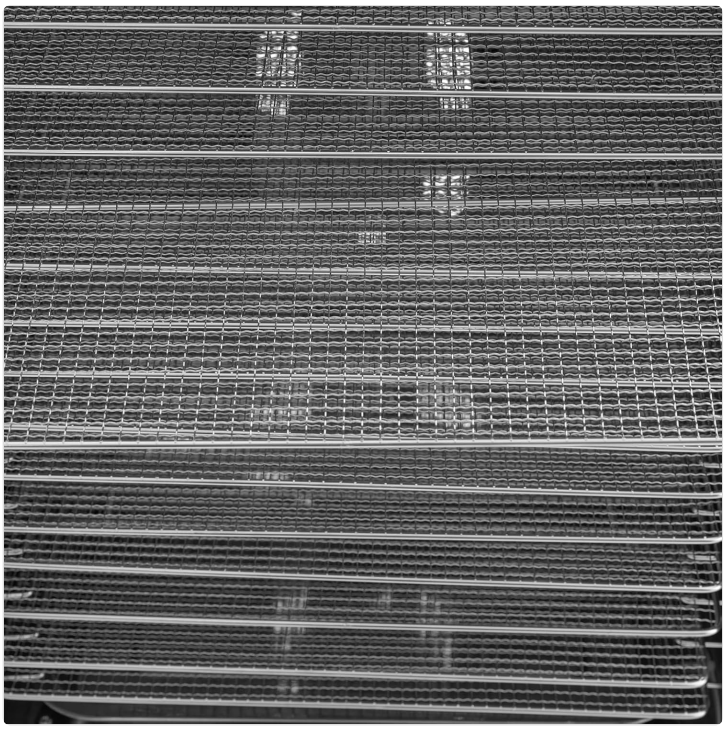

Figure 3.4: A close-up view of the durable stainless steel mesh drying trays, designed for optimal airflow and easy cleaning. Each tray measures 38x28cm (15x11in).

Figure 3.5: Detail of the sturdy door handle and secure latches, ensuring the door remains closed during operation and preventing accidental opening.

Figure 3.6: The rear of the dehydrator, highlighting the efficient heat dissipation system with multiple cooling holes and fans, along with the power cord connection.

Key Features:

- **Large Capacity:** 16 stainless steel trays, each measuring 15x11 inches, providing ample space for large batches.
- **Stereoscopic Drying:** A circular heat dissipation fan ensures uniform heat distribution for consistent drying results.
- **Intelligent Control Panel:** Touch screen LED display for easy adjustment of temperature (30-90°C / 86-194°F) and timing (0.5-24h).
- **Durable Construction:** Made from high-quality stainless steel for longevity and easy cleaning.
- **Safety Features:** Lock latch on the door to prevent accidental opening, and smooth, rounded tray edges for safety.
- **Portability:** Lightweight body (50.7 lbs) and recessed handles for easy movement.

4. Setup

1. **Unpacking:** Carefully remove the dehydrator from its packaging. Retain packaging for future storage or transport.
2. **Initial Cleaning:** Before first use, wipe down the exterior of the unit with a damp cloth. Remove all trays and wash them thoroughly with warm, soapy water. Rinse and dry completely. The trays are **not** dishwasher safe.
3. **Placement:** Place the dehydrator on a stable, flat, heat-resistant surface. Ensure there is adequate space (at least 6 inches) around all sides of the unit for proper ventilation, especially at the back where the cooling holes are located.
4. **Power Connection:** Ensure the voltage of your power outlet matches the appliance's requirements

(110V 60Hz). Plug the power cord into a grounded electrical outlet.

5. **Tray Installation:** Insert the clean, dry trays back into the dehydrator. Ensure they are properly seated.

5. Operating Instructions

This section guides you through the process of dehydrating food using your Ropoana Commercial Food Dehydrator.

5.1 Preparing Food for Dehydration

- Wash and clean all food items thoroughly.
- Slice food into uniform thickness for even drying. A thickness of 0.2 to 0.5 inches is generally recommended.
- Pre-treatment (blanching, soaking in lemon juice) may be necessary for some fruits and vegetables to prevent discoloration or improve texture. Refer to a dehydrating cookbook for specific recommendations.
- Arrange food in a single layer on the drying trays, ensuring there is space between pieces for air circulation. Do not overload trays.

5.2 Using the Control Panel

The dehydrator features an intuitive touch screen control panel with an LED display.

- **Power Button ( ):** Press to turn the unit ON or OFF.
- **Temperature Setting (°C/°F):** Press the temperature button to adjust the drying temperature. Use the '+' and '-' buttons to increase or decrease the temperature. Press and hold the temperature key to switch between Celsius (°C) and Fahrenheit (°F).
- **Timer Setting (◷):** Press the timer button to set the drying duration. Use the '+' and '-' buttons to adjust the time from 0.5 to 24 hours.
- **Light Button ( ):** Press to turn the internal LED light ON or OFF for viewing progress.

5.3 Recommended Temperature Settings

The optimal drying temperature varies depending on the type of food. Below are general guidelines:

- **35-40 °C / 95-104 °F:** Scented Tea, Pasta, Herbs
- **55-60 °C / 131-140 °F:** Fruits, Vegetables
- **65-70 °C / 149-158 °F:** Meat and Seafood (e.g., jerky)
- **80-90 °C / 176-194 °F:** Soluble Beans, Nuts

5.4 Dehydration Process

1. Prepare and load food onto the trays as described in Section 5.1.
2. Close and secure the dehydrator door using the latches.
3. Press the Power button to turn on the unit.
4. Set the desired temperature using the temperature button and '+' / '-' controls.
5. Set the desired drying time using the timer button and '+' / '-' controls.
6. The dehydrator will begin operating. Monitor the drying process periodically.
7. Once drying is complete, the unit will automatically shut off.
8. Unplug the dehydrator from the power outlet and allow the food and unit to cool completely before removing the food.

6. Maintenance and Cleaning

Regular cleaning and maintenance will ensure the longevity and optimal performance of your dehydrator.

- **Always unplug the unit** from the power outlet before cleaning and allow it to cool down completely.
- **Trays:** Remove the stainless steel trays. Wash them by hand with warm, soapy water and a soft brush or sponge. Rinse thoroughly and dry completely before storing or re-inserting. *Note: The trays are NOT dishwasher safe.* The arc angle edging on the trays is designed for easier cleaning.
- **Interior:** Wipe the interior of the dehydrator with a damp cloth. For stubborn food residue, use a mild detergent solution, then wipe clean with a damp cloth and dry thoroughly.
- **Exterior:** Clean the exterior surface with a soft, damp cloth. Do not use abrasive cleaners or scouring pads, as they may scratch the stainless steel finish.
- **Do not immerse the main unit, cord, or plug in water or any other liquid.**
- **Storage:** When not in use, store the dehydrator in a clean, dry place.

7. Troubleshooting

If you encounter any issues with your dehydrator, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Dehydrator does not turn on.	No power supply; Power cord not properly plugged in; Unit malfunction.	Check if the power cord is securely plugged into a working outlet. Ensure the power button is pressed. If problem persists, contact customer support.
Food is not drying evenly.	Food slices are uneven; Trays overloaded; Insufficient air circulation.	Ensure food is sliced uniformly. Do not overload trays; leave space between food pieces. Rotate trays periodically for very large batches, though the stereoscopic drying system minimizes this need.
Dehydrator is too noisy.	Normal fan operation; Obstruction in fan.	The unit operates at around 50dB, which is normal. If the noise is excessive or unusual, unplug the unit and check for any obstructions near the fan vents at the back.
Temperature display is incorrect.	Incorrect temperature unit selected.	Press and hold the temperature button to switch between Celsius (°C) and Fahrenheit (°F).

If the issue persists after attempting these solutions, please contact Ropoana Customer Support for further assistance.

8. Specifications

Feature	Detail
Brand	Ropoana
Model	SS-16H (Commercial Food Dehydrator Machine)
Material	Stainless Steel
Color	Silver
Voltage	110V 60Hz
Power	1350W
Control Panel	Touch Screen with LED Display
Built-in Light Type	LED
Number of Trays	16
Tray Size	38 x 28 cm (15 x 11 inches)
Tray Spacing	3.5 cm (1.4 inches)
Temperature Range	30-90°C / 86-194°F
Timing Range	0.5-24 hours
Noise Level	Around 50dB
Product Dimensions (D x W x H)	40.5 x 46 x 57.5 cm (15.96 x 18.11 x 22.64 inches)
Net Weight	23 kg (50.7 lbs)
Dishwasher Safe Trays	No

9. Warranty and Support

For any questions, technical support, or warranty inquiries regarding your Ropoana Commercial Food Dehydrator, please contact the seller or manufacturer directly. Refer to your purchase documentation for specific warranty terms and contact information.

You may also find helpful information and support by visiting the Ropoana brand's official website or contacting their customer service department.

Note: This product includes an English User Manual and an English Cook Book in its package.