Press release

Maximum flavour in minimal space — The DA 450 turns drying into a lifestyle

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Dinkelsbühl, 2 October 2025 – The DA 450 from ROMMELSBACHER opens up new possibilities for sustainable food preservation. With finely tuned technology and smart accessories, it creates snacks, ingredients, and DIY products that bring long lasting enjoyment. Whether fruity granola bars, savory vegetable chips, or dried herbs – this energy-efficient appliance supports a balanced diet and helps make meaningful use of food.

With the new DA 450 mini dehydrator from ROMMELSBACHER, a true all-rounder enters the kitchen. Stylish, smart, and surprisingly versatile — this appliance impresses with clever technology and a design that perfectly combines function and aesthetics. Thanks to its compact size, the DA 450 quickly becomes a staple in everyday life. Ideal for fragrant apple chips, quick snacks, natural fruit bars for on the go, hearty treats as an alternative to traditional nibbles, or dried spices for your own tea blends. The DA 450 is always ready to use and fits seamlessly into any environment — even the smallest kitchen. It offers daily opportunities for mindful enjoyment, sustainable food storage, and creative applications.

Equipped with five removable stainless steel drying trays, the DA 450 provides ample space for individual creations despite its mini format. Precise temperature control from 35 °C to 80 °C, optimal air circulation, and even heat distribution ensure perfect results — whether drying fruit, vegetables, herbs, or meat.

The sleek LCD display with Touch Control sensors, optional LED switchable lighting, 99-hour timer, keep-warm function, and unheated mode for cooling or defrosting offer maximum convenience. Operation is especially quiet and energy-efficient, making it ideal for everyday use in small households. Included in the package are two granola molds for a total of 8 bars, a drying mat, a drying grid, and a replaceable filter fleece that purifies the intake air and ensures a hygienic drying experience — all dishwasher-safe and ready to use.

This mini dehydrator DA 450 stands for healthy eating, diverse variety, and sustainable kitchen technology, and is available at a retail price of € 99.99.

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About ROMMELSBACHER ElektroHausgeräte GmbH:

Our roots are in Stuttgart, where Dipl.-Ing. Gustav Rommelsbacher started his business in the year 1928 with the design and production of loudspeaker systems. He was an inventive genius with innovative ideas and the good instinct for the trends and needs of his time. After World War II, Dinkelsbühl/Germany became his new home. He started his production in a garage, with all materials he could get hold of, and made electric appliances which were urgently needed at that time. Radiators, electric irons and mobile cooking plates were manufactured under the brand robusta and soon delivered to many countries. The first brick-built factory was designed and expanded in the years that followed. His son, his daughter and his son-in-law joined the team and robusta became ROMMELSBACHER. In a spirit of great commitment, with high quality appliances and the strengths of a family-owned company, they developed a brand which is well-known for its first-class products.

In 1991, the third generation entered the business and in 1995, ROMMELSBACHER moved premises to a larger block of buildings which formed the perfect basis for further growth.

Modernization and expansion started in 2014, making the Dinkelsbühl/Germany premises fit for the future, since the fourth generation is already waiting in the wings.

Please find further information on our website <u>www.rommelsbacher.de</u> as well as on our social media channels:

Facebook: @ROMMELSBACHER.de · Instagram: @rommelsbacher · Pinterest: rommelsbacher · YouTube: c/ROMMELSBACHER1928 ·

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