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Sensio Bella 13587

Sensio Bella Meatball Maker Instruction Manual

Model: 13587

INTRODUCTION

The Sensio Bella 13587 Meatball Maker is designed for convenient and efficient preparation of meatballs. This appliance allows you to make up to 8 meatballs simultaneously, featuring a non-stick coating for easy food release and a drip tray to collect excess juices. Its compact design ensures quick operation and simple storage.



Image: The Sensio Bella Meatball Maker, shown open with eight cooked meatballs in its molds. Two prepared meatball sandwiches are visible in the background, demonstrating the product's output.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Do not immerse the appliance, cord, or plug in water or other liquids.
- Always unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool completely before handling or cleaning.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- Close supervision is necessary when any appliance is used by or near children.
- Do not use the appliance for anything other than its intended use.
- Avoid contact with hot surfaces. Use handles or knobs.
- Ensure the appliance is placed on a stable, heat-resistant surface during operation.
- This appliance is not designed for deep frying.

SETUP

1. **Unpacking:** Carefully remove the meatball maker from its packaging. Retain packaging for future storage or disposal.
2. **First Use Cleaning:** Before first use, wipe the non-stick cooking plates with a damp cloth and mild detergent. Rinse

with a clean damp cloth and dry thoroughly. Do not immerse the unit in water.

3. **Placement:** Place the appliance on a flat, stable, heat-resistant surface, away from walls or cabinets, to ensure proper ventilation.

OPERATING INSTRUCTIONS

The Sensio Bella Meatball Maker is designed to cook 8 meatballs at a time, baking them faster than a conventional oven.

1. **Preheating:** Close the lid and plug the appliance into a standard electrical outlet. The indicator light will illuminate, signaling that the unit is preheating. Allow approximately 6 to 8 minutes for the appliance to reach its optimal cooking temperature. The indicator light may turn off once preheated, or it may cycle on and off during operation to maintain temperature.
2. **Preparing Meatballs:** Prepare your meatball mixture. Approximately 1.5 pounds of ground meat is typically sufficient for a batch of eight meatballs. Form the mixture into 8 uniform balls.
3. **Cooking:** Carefully open the lid and place one meatball into each of the eight cooking molds. Close the lid.
4. **Monitoring and Turning:** Cooking time can vary, but meatballs are typically done in 12 to 15 minutes. It is recommended to turn the meatballs at least once during cooking to ensure even browning and prevent them from becoming too dark on the bottom.
5. **Removing Meatballs:** Once cooked to your desired doneness, carefully open the lid. Use a heat-resistant, non-metallic utensil (such as a wooden or silicone spatula) to remove the meatballs from the non-stick molds.
6. **Repeat:** If cooking additional batches, close the lid and allow the appliance to reheat for a few minutes before adding more meatballs.

CLEANING AND MAINTENANCE

Proper cleaning ensures the longevity and performance of your meatball maker. The unit is not immersible in water.

1. **Cool Down:** Always unplug the appliance and allow it to cool completely before cleaning.
2. **Drip Tray:** The integrated drip tray collects run-off juices. Empty and clean the drip tray after each use.
3. **Cleaning Cooking Plates:** Use a damp cloth or sponge with mild dish soap to wipe down the non-stick cooking plates. For stubborn residue, a soft brush (like a round wand type brush) can be used. Gently spray with water, avoiding excessive moisture near electrical components.
4. **Cleaning Drain Holes:** To clean the drain holes in each cup, a toothpick or small brush can be used to dislodge any accumulated grease or food particles.
5. **Exterior:** Wipe the exterior of the appliance with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
6. **Storage:** Once clean and dry, store the meatball maker in a cool, dry place.

Tip for easier cleanup: Consider placing a section of aluminum foil underneath the meatball maker during use to catch any sizzle-over or drips, making countertop cleanup simpler.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Meatballs are unevenly cooked or too dark on the bottom.	Meatballs were not turned during cooking.	Turn meatballs at least once during the cooking cycle to ensure even browning.
Appliance seems to cook too hot.	The appliance operates at a fixed temperature without external controls.	Monitor cooking closely. Adjust cooking time as needed. Ensure meatballs are not left unattended.
Difficult to clean thoroughly.	Grease and food particles accumulate in crevices and drain holes.	Use a soft brush and toothpick for detailed cleaning of molds and drain holes. Refer to "Cleaning and Maintenance" section. Consider using aluminum foil underneath during operation.
Appliance does not heat up.	Not plugged in, or power outlet issue.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker if necessary.

SPECIFICATIONS

Model Number: 13587

Brand: Sensio Bella

Product Dimensions: 12.75 x 6 x 9.75 inches

Item Weight: 5.6 pounds

Capacity: Makes 8 meatballs

Features: Non-stick coating, Drip tray, Quick and easy to use, Bakes faster than an oven

Manufacturer: MBlock & Sons, Inc.

WARRANTY AND SUPPORT

For information regarding warranty coverage or product support, please refer to the warranty card included with your purchase or contact the manufacturer directly. Contact details for MBlock & Sons, Inc. can typically be found on their official website or on the product packaging.

Please have your model number (13587) and purchase date available when contacting support.

