

BELLA BLA14467

BELLA 6-Quart Multi-Use Programmable Pressure Cooker

INSTRUCTION MANUAL

Introduction

Thank you for choosing the BELLA 6-Quart Multi-Use Programmable Pressure Cooker. This appliance is designed to simplify your cooking process, allowing you to prepare a wide variety of meals up to 70% faster than traditional methods. Its versatile functions include pressure cooking, slow cooking, sautéing, and more, making it an essential tool for any kitchen. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

Important Safeguards

When using electrical appliances, basic safety precautions should always be followed, including:

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the main unit 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.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- This appliance cooks under pressure. Improper use may result in scalding injury. Make certain unit is properly closed before operating.
- Never force open the pressure cooker. Do not open until unit has cooled and internal pressure has been released.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking, such as rice or dried vegetables, do not fill the unit over 1/2 full.

- This product is for household use only.

Product Overview

Familiarize yourself with the components of your BELLA Multi-Use Programmable Pressure Cooker:



The BELLA 6-Quart Multi-Use Programmable Pressure Cooker features a brushed stainless steel exterior, a black handle and lid, and an intuitive digital control panel. The control panel includes a digital display and buttons for various cooking functions such as Delay Timer, Sauté/Browning, Pressure Cook/Slow Cook, Soup/Stew, Meat/Chicken, Rice/Risotto/Steam, and Warm/Cancel.

Key Components:

- **Main Unit:** Houses the heating element and control panel.
- **Removable Cooking Pot:** Non-stick inner pot for cooking.

- **Lid:** Features a safety locking mechanism and pressure release valve.
- **Control Panel:** Digital display and function buttons for operation.
- **Moisture Collector:** Small clear container on the side to collect condensation.

Setup and First Use

Before using your pressure cooker for the first time, follow these steps:

1. **Unpack:** Remove all packaging materials and accessories.
2. **Clean:** Wash the removable cooking pot, lid, and sealing gasket with warm, soapy water. Rinse thoroughly and dry all parts completely. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Assemble:** Ensure the sealing gasket is properly seated inside the lid. Place the removable cooking pot inside the main unit.
4. **Initial Test Run (Optional but Recommended):** To familiarize yourself with the unit and remove any manufacturing odors, add 3 cups of water to the cooking pot. Close the lid and set the pressure release valve to the 'Sealing' position. Select the 'Steam' function and set the time for 5 minutes. Once complete, carefully release the pressure.

Operating Instructions

The BELLA Multi-Use Programmable Pressure Cooker offers 10 pre-set functions for various cooking needs.

General Operation:

1. Add ingredients to the removable cooking pot. Ensure liquid is added as required for pressure cooking.
2. Place the lid on the unit, aligning the arrow on the lid with the arrow on the base. Rotate the lid clockwise until it locks into place.
3. For pressure cooking, ensure the pressure release valve is set to the 'Sealing' position.
4. Plug the power cord into a grounded electrical outlet. The display will show '00:00'.
5. Select your desired cooking function by pressing the corresponding button.
6. Adjust the cooking time using the '+' and '-' buttons if needed.
7. The cooker will begin preheating. Once the desired pressure/temperature is reached, the cooking timer will begin counting down.
8. Upon completion, the unit will beep and automatically switch to the 'Warm' setting (unless cancelled).

Specific Functions:

- **Sauté/Browning:** Use this function to brown meats or sauté vegetables before pressure cooking. The lid should be off during this process.
- **Pressure Cook/Slow Cook:** Select for high-pressure cooking or traditional slow cooking. Adjust time as per recipe.
- **Soup/Stew, Meat/Chicken, Rice/Risotto/Steam:** These are pre-programmed settings optimized for specific food types. Simply select the function.
- **Delay Timer:** Allows you to set a delayed start time for cooking. Press 'Delay Timer', then use '+' and '-' to set the delay in hours.
- **Warm/Cancel:** Press 'Warm/Cancel' to stop any cooking program or to activate the keep warm function.

Pressure Release:

After pressure cooking, pressure must be released before opening the lid. There are two methods:

1. **Natural Release:** Allow the pressure to dissipate naturally. This is recommended for foamy foods or large cuts of meat. The float valve will drop when pressure is released.

2. **Quick Release:** Carefully turn the pressure release valve to the 'Venting' position. Steam will rapidly escape. Keep hands and face away from the steam. The float valve will drop when pressure is released.



The pressure release valve is located on the lid. Rotate it to the 'Sealing' position for pressure cooking and to the 'Venting' position for quick pressure release.

Maintenance and Cleaning

Proper cleaning and maintenance will extend the life of your pressure cooker.

1. **Always Unplug:** Ensure the unit is unplugged and completely cooled before cleaning.
2. **Removable Cooking Pot:** The non-stick cooking pot is dishwasher safe for easy cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge.
3. **Lid:** Wash the lid, including the sealing gasket and pressure release valve, with warm, soapy water. Ensure no food particles are lodged in the valve mechanisms. The sealing gasket can be removed for thorough cleaning.
4. **Moisture Collector:** Remove and empty the moisture collector after each use. Wash it with warm, soapy water and reattach.





The clear moisture collector easily detaches from the side of the main unit for emptying and cleaning.

- **Main Unit:** Wipe the exterior of the main unit with a damp cloth. Never immerse the main unit in water or any other liquid.
- **Storage:** Store the pressure cooker in a dry place. You may place the lid upside down on the pot to save space.

Troubleshooting

If you encounter issues with your pressure cooker, refer to the table below for common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet issue.	Ensure power cord is securely plugged into a working outlet.
Lid cannot be closed.	Sealing gasket not properly seated; food obstruction.	Check that the sealing gasket is correctly installed. Remove any food debris.
Steam leaks from lid during cooking.	Lid not properly sealed; sealing gasket damaged or dirty; pressure release valve not in 'Sealing' position.	Ensure lid is locked correctly. Clean or replace sealing gasket. Turn pressure release valve to 'Sealing'.
Food is undercooked.	Insufficient cooking time; not enough liquid for pressure.	Increase cooking time. Ensure minimum liquid requirements are met for pressure cooking.
Float valve does not rise.	Not enough liquid; lid not sealed; pressure release valve open.	Add more liquid. Ensure lid is locked and pressure release valve is in 'Sealing' position.

Specifications

Feature	Specification
Model Number	BLA14467
Capacity	6 Quarts
Power	1000 Watts
Material	Stainless Steel
Color	Silver
Dimensions (L x W x H)	27.99 x 27.2 x 34.29 cm (approx. 11 x 10.7 x 13.5 inches)
Weight	5.22 kg (approx. 11.5 lbs)

Warranty and Support

This BELLA appliance is designed for household use only. For information regarding warranty coverage, product support, or service, please refer to the warranty card included with your purchase or visit the official BELLA website. Do not attempt to repair the appliance yourself.



ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question and use this page's manual context to help answer it.

Name

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Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question