

[Manuals.plus](#) /

› [BELLA](#) /

› BELLA (14679) 5.3 Quart Air Convection Fryer, Black Black 5.3QT User Manual

BELLA 14679

BELLA 5.3 Quart Air Convection Fryer

Model: 14679

INTRODUCTION

The BELLA 5.3 Quart Touchscreen Air Convection Fryer is designed to provide a healthier alternative to traditional frying methods. Utilizing advanced Circular Heat Technology, this appliance cooks food quickly and evenly with little to no oil, resulting in crispy and delicious meals. Its intuitive touchscreen interface and pre-set functions make cooking a variety of dishes simple and convenient.



Figure 1: Front view of the BELLA 5.3 Quart Air Convection Fryer, showcasing its sleek black design and digital touchscreen.

IMPORTANT SAFEGUARDS

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

- Read all instructions before use.

- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or 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 has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug is intended to fit into a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not attempt to modify the plug in any way.
- A short power-supply cord is provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
- Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
- If a long detachable power-supply cord or extension cord is used:
 - a. The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.
 - b. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.
 - c. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

PRODUCT OVERVIEW

The BELLA Air Convection Fryer features a compact design with powerful air frying capabilities. Key components include:

- **Main Unit:** Houses the heating element and control panel.
- **Removable Crisping Basket:** Designed for optimal air circulation and easy cleaning.
- **Digital Touchscreen Interface:** For setting time, temperature, and selecting pre-set cooking functions.



BELLA

5.3QT TOUCHSCREEN AIR FRYER

AIR FRY • GRILL • ROAST • BAKE

RECIPES AVAILABLE AT BELLAHOUSEWARES.COM

Figure 2: The BELLA 5.3QT Touchscreen Air Fryer with its removable basket, highlighting its capacity for air fry, grill, roast, and bake functions.



CIRCULAR HEAT TECHNOLOGY FOR FAST AND CRISPY RESULTS

Figure 3: Illustration of the Circular Heat Technology, demonstrating how hot air circulates within the fryer for fast and crispy results.

SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean:** Wash the removable crisping basket and drawer with warm, soapy water. Wipe the interior and exterior of the main unit with a damp cloth. Dry all parts thoroughly.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space around the unit.
4. **Initial Run:** Before first use, it is recommended to run the air fryer empty for about 10-15 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor may be present, which is normal.

OPERATING INSTRUCTIONS

General Operation

1. **Prepare Food:** Place your ingredients into the crisping basket. Do not overfill the basket to ensure even cooking. The fryer can cook up to 4.4 pounds of food.

2. **Insert Basket:** Slide the crisping basket and drawer firmly into the main unit.
3. **Power On:** Plug the air fryer into a grounded electrical outlet. The digital touchscreen will illuminate.
4. **Set Temperature:** Use the temperature controls (plus/minus buttons) to adjust the cooking temperature from 175°F to 400°F.
5. **Set Time:** Use the timer controls (plus/minus buttons) to set the cooking time, up to 60 minutes. The fryer features an automatic shut-off with an audible tone.
6. **Start Cooking:** Press the power button to begin the cooking cycle.
7. **Easy Check Function:** You can pull out the drawer at any time during operation to check on your food without interrupting the cooking cycle. The fryer will pause and resume once the drawer is reinserted.
8. **Shake/Flip Food:** For best results, especially with smaller items like fries or chicken wings, shake or flip the food halfway through the cooking time.
9. **Completion:** Once the timer reaches zero, the fryer will automatically shut off and emit an audible tone. Carefully remove the drawer and basket.

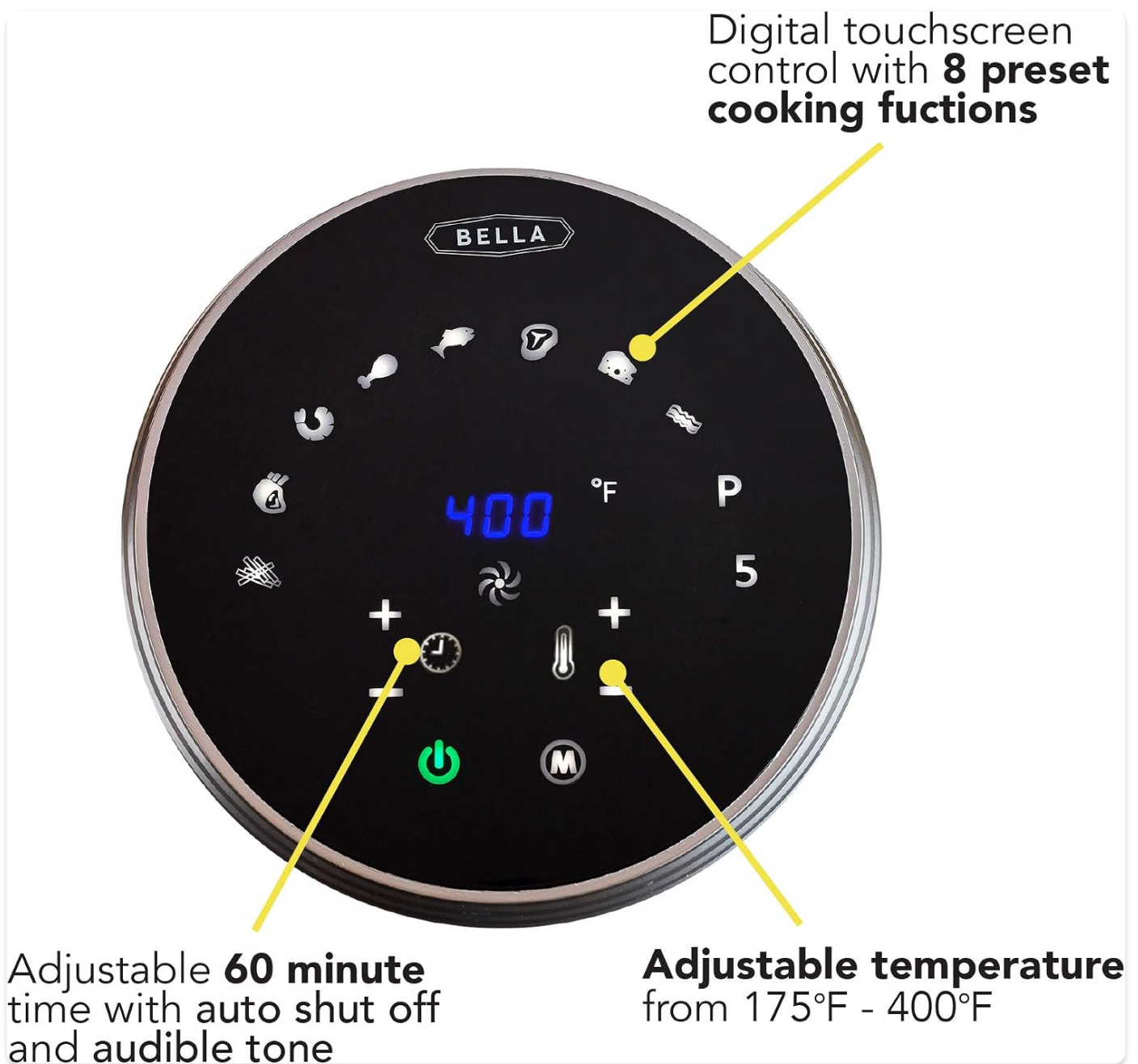


Figure 4: Detailed view of the digital touchscreen control panel, showing temperature and time adjustments, along with pre-set cooking icons.

Using Pre-set Functions

The BELLA Air Convection Fryer includes 8 touchscreen pre-set controls for common dishes:

- Fries
- Roast
- Shrimp
- Chicken
- Fish
- Steak
- Cake
- Bacon

To use a pre-set function:

1. Prepare and load food into the basket.
2. Plug in the unit.
3. Select the desired pre-set icon on the touchscreen. The fryer will automatically set the optimal temperature and time for that food type.
4. Press the power button to start. You can manually adjust the time and temperature even after selecting a pre-set if needed.



HEALTHIER FRYING

CRISPY RESULTS IN MINUTES WITH NO PREHEAT TIME

Figure 5: The air fryer basket containing chicken wings, illustrating the healthier frying process that yields crispy results without preheating.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and performance of your air fryer.

- **Always unplug** the appliance and allow it to cool completely before cleaning.
- **Crisping Basket and Drawer:** These parts are dishwasher safe for convenient cleaning. For hand washing, use warm, soapy water and a non-abrasive sponge.
- **Interior:** Wipe the interior of the air fryer with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
- **Exterior:** Clean the exterior with a soft, damp cloth.
- **Heating Element:** Gently clean the heating element with a soft brush to remove any food residue.
- **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.



LARGE 4.4 LB FOOD CAPACITY WITH REMOVABLE CRISPING BASKET

Figure 6: The large 4.4 lb food capacity basket, which is removable for easy cleaning.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet issue; drawer not fully inserted.	Ensure the unit is properly plugged into a working outlet. Push the drawer firmly until it clicks into place.
Food is not crispy.	Basket is overcrowded; insufficient cooking time/temperature.	Cook food in smaller batches. Increase cooking time or temperature. Shake the basket more frequently.

Problem	Possible Cause	Solution
White smoke coming from unit.	Grease residue from previous use; high-fat food.	Clean the basket and drawer thoroughly after each use. For high-fat foods, drain excess fat from the drawer during cooking.
Unpleasant odor during initial use.	Manufacturing residues.	This is normal for first use. Run the fryer empty for 10-15 minutes at 400°F (200°C) in a well-ventilated area.

SPECIFICATIONS

- Model:** 14679
- Capacity:** 5.3 Quart (5.02 Liters)
- Food Capacity:** Up to 4.4 pounds
- Wattage:** 1750 Watts
- Voltage:** 120 Volts (AC)
- Control Method:** Touchscreen Digital Control
- Temperature Range:** 175°F - 400°F
- Timer:** Up to 60 minutes with auto shut-off
- Material:** Stainless Steel (Inner & Outer), Plastic
- Dimensions (LxWxH):** 14.56 x 14.56 x 15.35 inches
- Weight:** 14.07 pounds
- Dishwasher Safe Parts:** Crisping Basket and Drawer



Figure 7: Product dimensions for the BELLA 5.3 Quart Air Convection Fryer.

WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official BELLA website or contact customer service directly. Keep your purchase receipt as proof of purchase for warranty claims.

BELLA Customer Service: Visit bellahousewares.com/pages/contact-us

Proposition 65 Warning: This product can expose you to chemicals including Styrene, which is known to the State of California to cause cancer, and Bisphenol-A, which is known to the State of California to cause birth defects or other reproductive harm. For more information go to www.P65Warnings.ca.gov.

© 2024 BELLA. All rights reserved.

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

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

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