

## Bella 1.2 Qt

# Bella 1.2 Qt Air Fryer User Manual

Model: 1.2 Qt

## INTRODUCTION

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The Bella 1.2 Qt Air Fryer utilizes high-performance Circular Heat Technology to prepare a variety of foods with little to no added oil. This appliance is designed for frying, grilling, and roasting, offering a healthier alternative to traditional frying methods. Its compact size makes it ideal for smaller kitchens or individual use, providing fast, crispy, and evenly cooked results.

## IMPORTANT SAFEGUARDS

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

- Read all instructions thoroughly 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.
- Ensure proper ventilation around the appliance during operation.

## PARTS AND FEATURES

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This image displays the Bella 1.2 Qt Air Fryer. The appliance features a compact, red exterior. On the front, a control panel includes a large silver dial for setting the timer (up to 30 minutes) and a smaller dial for temperature control (ranging from 250°F to 400°F). Indicator lights for 'POWER' and 'HEAT ON' are visible above the timer dial. A prominent handle for the removable frying basket extends from the lower front section.

- **Main Unit:** The primary housing for the heating element and fan.
- **Control Panel:** Features a timer dial and a temperature dial for precise cooking control.
- **Power Indicator Light:** Illuminates when the appliance is powered on.
- **Heat On Indicator Light:** Illuminates when the heating element is active.
- **Frying Basket:** Removable, non-stick coated basket for holding food.

- **Basket Handle:** Ergonomic handle for safe removal and insertion of the frying basket.
- **Perforated Rack:** Sits inside the frying basket to allow air circulation around food.

## SETUP AND FIRST USE

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1. **Unpack:** Carefully remove the air fryer and all packaging materials.
2. **Clean:** Before first use, wash the frying basket and perforated rack with hot, soapy water. Rinse and dry thoroughly. Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface. Ensure there is at least 6 inches of clear space around the back and sides of the unit for proper air circulation.
4. **Pre-heat (Optional):** For optimal results, it is recommended to pre-heat the air fryer for 3-5 minutes before adding food.

## OPERATING INSTRUCTIONS

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1. **Prepare Food:** Place your desired food items into the frying basket. Do not overfill the basket to ensure even cooking. For best results, food should be in a single layer or lightly stacked.
2. **Insert Basket:** Slide the frying basket firmly into the main unit until it clicks into place.
3. **Set Temperature:** Turn the temperature dial to your desired cooking temperature (ranging from 250°F to 400°F).
4. **Set Timer:** Turn the timer dial to the recommended cooking time. The air fryer will begin heating immediately. The Power and Heat On indicator lights will illuminate.
5. **Shake/Flip (Optional):** For some foods, such as fries or chicken nuggets, it is beneficial to shake or flip the food halfway through the cooking process to ensure even browning. Carefully pull out the basket, shake, and reinsert. The air fryer will resume cooking.
6. **Completion:** When the timer reaches zero, the air fryer will automatically shut off and a bell will sound.
7. **Remove Food:** Carefully pull out the frying basket using the handle. Place the basket on a heat-resistant surface. Use tongs to remove cooked food from the basket.
8. **Cool Down:** Allow the appliance to cool completely before cleaning or storing.

## MAINTENANCE AND CLEANING

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Proper maintenance ensures the longevity and performance of your Bella Air Fryer.

- **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool down completely before cleaning.
- **Clean Basket and Rack:** The frying basket and perforated rack are non-stick coated. Wash them with hot, soapy water and a non-abrasive sponge. For stubborn residue, soak them in warm water for a few minutes before cleaning. They are generally dishwasher safe, but hand washing is recommended to prolong the non-stick coating.
- **Handle Rubber Sleeves:** The perforated rack has small rubber sleeves/tips on its legs. Be careful not to lose these during cleaning as they can detach easily.
- **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasive cleaners or scouring pads, as they can damage the surface.

- **Clean Heating Element:** If necessary, gently wipe the heating element inside the air fryer with a damp cloth after the unit has cooled. Do not use excessive water.
- **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

## TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in. Basket not fully inserted.	Ensure the power cord is securely plugged into a wall outlet. Push the frying basket firmly into the main unit until it clicks.
Food is not cooked evenly.	Basket is overfilled. Food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking time.
White smoke coming from appliance.	Grease residue from previous use. High fat content food.	Clean the frying basket and inside of the appliance thoroughly after each use. For high-fat foods, place a piece of aluminum foil under the rack to catch drippings.
Food is not crispy.	Not enough oil (if applicable). Temperature too low or time too short.	Lightly mist or toss food with a small amount of oil. Increase temperature or cooking time slightly.

## SPECIFICATIONS

<b>Brand</b>	Bella
<b>Model</b>	1.2 Qt
<b>Capacity</b>	1.14 Liters (1.2 QT)
<b>Wattage</b>	1200 watts
<b>Control Method</b>	Touch (Dial Control)
<b>Special Feature</b>	Temperature Control
<b>Material</b>	Plastic (Polypropylene)
<b>Nonstick Coating</b>	Yes
<b>Color</b>	White (Product image shows Red)
<b>Product Dimensions</b>	9.13 x 11.25 x 10.43 inches
<b>Item Weight</b>	6.84 pounds

<b>UPC</b>	829486147241
<b>ASIN</b>	B07QJZ8ZCF
<b>Date First Available</b>	April 25, 2019

## **WARRANTY AND SUPPORT**

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For warranty information or technical support, please refer to the warranty card included with your purchase or visit the official Bella website. Keep your proof of purchase for any warranty claims. For further assistance, you may contact Bella customer service through their official channels, typically found on their website or product packaging.