

BELLA M-80B30AG

Bella Pro Series 10-in-1 8 QT Multi Cooker User Manual

Model: M-80B30AG

IMPORTANT SAFEGUARDS

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

- 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 Multi Cooker. If the unit is under pressure, it will not open.
- Do not fill the unit over 2/3 full. When cooking foods that expand during cooking such as rice or dehydrated vegetables, do not fill the unit over 1/2 full.

- Always check the pressure release valve for clogging before use.
- Do not use this Multi Cooker for deep frying with oil.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.

PRODUCT OVERVIEW

The Bella Pro Series 10-in-1 8 QT Multi Cooker is a versatile kitchen appliance designed to simplify your cooking process. It combines the functions of a pressure cooker, slow cooker, rice cooker, steamer, and more, all in one compact unit.



Figure 1: Front view of the Bella Pro Series 10-in-1 8 QT Multi Cooker, showcasing its stainless steel exterior and central control panel.



Figure 2: Angled view of the multi-cooker, highlighting the power cord input at the rear base of the unit.

Control Panel

The intuitive control panel allows for easy selection of various cooking functions and adjustments.

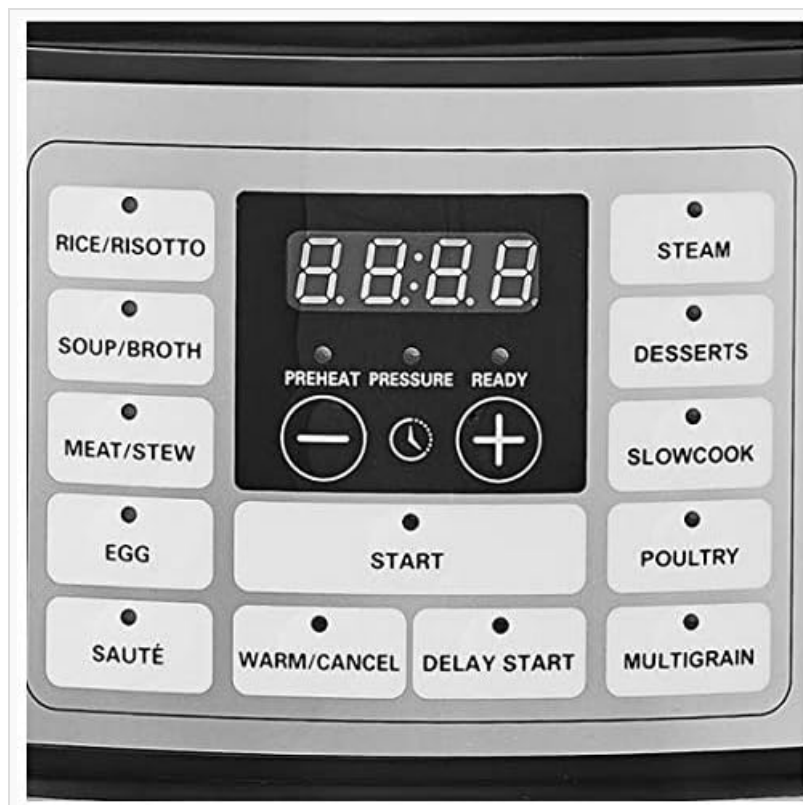


Figure 3: Detailed view of the control panel, showing buttons for Rice/Risotto, Soup/Broth, Meat/Stew, Egg, Sauté, Steam, Desserts, Slow Cook, Poultry, Multigrain, Start, Warm/Cancel, Delay Start, and time adjustment buttons.

Lid and Pressure Release Valve

The lid features a secure locking mechanism and a pressure release valve for safe operation.



Figure 4: Top-down view of the multi-cooker lid, showing the handle and the pressure release mechanism.



Figure 5: Close-up of the pressure release valve, indicating the 'Pressure' and 'Release' positions for safe steam venting.

Inner Pot and Accessories

The removable inner pot is designed for easy cleaning and features measurement markings. Included accessories enhance cooking versatility.



Figure 6: View inside the multi-cooker's inner pot, showing a metal rack holding eggs, demonstrating its steaming capability.



Figure 7: The removable non-stick inner pot, designed for easy cleaning and efficient heat distribution.



Figure 8: Overhead view of the inner pot, visually segmented to represent different food types that can be cooked, such as rice, meat, vegetables, and soups.



Figure 9: Included accessories: a clear plastic measuring cup, a white rice spoon, and a metal steam rack, essential for various cooking methods.

SETUP

Unpacking and Initial Cleaning

1. Carefully remove all packaging materials and labels from the Multi Cooker.
2. Wash the inner pot, lid, and all accessories (measuring cup, rice spoon, steam rack) with warm, soapy water. Rinse thoroughly and dry completely.
3. Wipe the exterior of the Multi Cooker base with a damp cloth. Do not immerse the base in water or any other liquid.

Placement

- Place the Multi Cooker on a stable, flat, heat-resistant surface, away from walls and cabinets to allow for proper ventilation.
- Ensure there is sufficient space above the unit for steam release.

Lid Assembly

1. Ensure the sealing gasket is properly seated around the lid's inner rim.
2. Align the arrow on the lid with the arrow on the Multi Cooker base.
3. Lower the lid onto the base, then twist clockwise until the lid handle aligns with the front of the unit and the lid locks into place.

OPERATING INSTRUCTIONS

Basic Operation

1. Place the inner pot into the Multi Cooker base.
2. Add ingredients and liquid to the inner pot, ensuring not to exceed the MAX fill line.
3. Securely close the lid and ensure the pressure release valve is in the 'Sealing' position (if pressure cooking).
4. Plug the power cord into a grounded electrical outlet. The display will show 'OFF'.
5. Select your desired cooking function by pressing the corresponding button (e.g., RICE/RISOTTO, MEAT/STEW, STEAM).

6. Use the '+' and '-' buttons to adjust the cooking time if necessary.
7. Press the 'START' button to begin cooking. The display will show 'PREHEAT' during the preheating phase for pressure cooking functions.
8. Once cooking is complete, the unit will beep and automatically switch to 'WARM' mode (unless cancelled).

Pressure Release Methods

- **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 fully released.
- **Quick Release:** Carefully turn the pressure release valve to the 'Venting' position. Steam will rapidly escape. Use caution to avoid contact with hot steam. This method is suitable for vegetables and delicate foods to prevent overcooking.

Specific Functions

- **Sauté:** Press 'SAUTÉ'. Use the '+' and '-' buttons to adjust time. This function allows browning or sautéing ingredients before pressure cooking.
- **Slow Cook:** Press 'SLOWCOOK'. Adjust time and temperature (if applicable) using the '+' and '-' buttons. Ensure the pressure release valve is in the 'Venting' position for slow cooking.
- **Delay Start:** After selecting a cooking function and adjusting time, press 'DELAY START'. Use '+' and '-' to set the delay time before cooking begins.

MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and optimal performance of your Multi Cooker.

1. Always unplug the Multi Cooker from the power outlet and allow it to cool completely before cleaning.
2. **Inner Pot:** The non-stick inner pot is dishwasher safe. For hand washing, use warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry.
3. **Lid:** Remove the sealing gasket and float valve for thorough cleaning. Wash the lid, gasket, and valve with warm, soapy water. Ensure all parts are dry before reassembling. The gasket should be inspected regularly for cracks or damage and replaced if necessary.
4. **Exterior Base:** Wipe the exterior of the Multi Cooker base with a damp cloth. Do not immerse the base in water or any other liquid.
5. **Accessories:** Wash the measuring cup, rice spoon, and steam rack with warm, soapy water. They are typically dishwasher safe.
6. **Storage:** Store the Multi Cooker in a dry place. You may place the lid upside down on the inner pot to save space.

TROUBLESHOOTING

If you encounter issues with your Multi Cooker, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Unit does not turn on.	Not plugged in; power outlet malfunction; damaged cord.	Ensure unit is securely plugged into a working outlet. Check power cord for damage.

Problem	Possible Cause	Solution
Pressure not building.	Lid not properly closed; sealing gasket not seated correctly; pressure release valve in 'Venting' position; insufficient liquid.	Ensure lid is locked and sealed. Check sealing gasket for proper placement and damage. Turn pressure release valve to 'Sealing'. Add required minimum liquid.
Steam leaking from lid.	Sealing gasket dirty or damaged; lid not closed properly.	Clean or replace sealing gasket. Ensure lid is correctly aligned and locked.
Food is undercooked.	Insufficient cooking time; not enough liquid for pressure.	Increase cooking time. Ensure adequate liquid is used for pressure cooking.
Display shows error code.	Specific internal malfunction.	Unplug the unit, wait a few minutes, then plug back in. If error persists, contact customer support.

SPECIFICATIONS

Feature	Detail
Brand	BELLA
Model Number	M-80B30AG
Capacity	8 Quarts
Material	Stainless steel
Color	Stainless Steel
Wattage	1000 watts
Item Weight	15.66 pounds (7.12 Kilograms)
Control Method	Touch
Controller Type	Hand Control
Operation Mode	Automatic
Dishwasher Safe Parts	Inner Pot (Yes)
Closure Type	Outer Lid
UPC	829486900730
Package Dimensions	14.96 x 13.46 x 13.46 inches
Date First Available	October 9, 2019

WARRANTY AND SUPPORT

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

Website: www.bellahousewares.com

Customer Service: Refer to the contact information provided on the manufacturer's website or in the product packaging for the most current support details.