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› Bella 1.6-Qt. Air Fryer User Manual

BELLA BELLA-1.6-Qt-AirFryer

Bella 1.6-Qt. Air Fryer User Manual

Model: BELLA-1.6-Qt-AirFryer

INTRODUCTION

Welcome to the world of healthier cooking with your new Bella 1.6-Qt. Air Fryer. This appliance utilizes High Performance Circular Heat Technology to deliver fast, crispy, and evenly cooked food with little to no oil. Enjoy your favorite fried foods with significantly less fat and calories. This manual provides essential information for safe and efficient operation, maintenance, and troubleshooting.



Figure 1: Bella 1.6-Qt. Air Fryer in a kitchen setting, showcasing its compact design and the type of food it can prepare.

IMPORTANT SAFETY INSTRUCTIONS

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 electric 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.
- To disconnect, turn any control to "OFF", then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, level, heat-resistant surface.
- Do not block any ventilation openings.

PRODUCT OVERVIEW

The Bella 1.6-Qt. Air Fryer is designed for compact and efficient air frying. It features intuitive controls for temperature and time, along with a removable nonstick pan and crisping tray for easy use and cleaning.



Figure 2: Detailed view of the Bella 1.6-Qt. Air Fryer's control panel, highlighting the temperature and timer dials.

Key Components:

- **Temperature Control Dial:** Adjusts cooking temperature up to 400°F.

- **Timer Dial:** Sets cooking time up to 30 minutes with an auto shutoff feature and audible tone.
- **Power Indicator Light:** Illuminates when the unit is powered on.
- **Heat On Indicator Light:** Illuminates when the heating element is active.
- **Removable Nonstick Pan:** The main cooking chamber.
- **Crisping Tray:** Sits inside the nonstick pan to allow for optimal air circulation.
- **Cool Touch Handles:** For safe handling of the pan.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and any promotional labels or stickers from your air fryer.
2. **Cleaning:** Before first use, wash the removable nonstick pan and crisping tray with warm, soapy water. Wipe the exterior of the main unit with a damp cloth. Ensure all parts are completely dry before use.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, away from walls and other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space on all sides.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The Bella 1.6-Qt. Air Fryer is designed for simple operation. Follow these steps for optimal cooking results:

1. **Prepare Food:** Place your desired food items onto the crisping tray inside the nonstick pan. Do not overfill the basket to ensure even cooking.
2. **Insert Pan:** Slide the pan back into the main unit until it clicks securely into place.
3. **Set Temperature:** Turn the Temperature Control Dial to your desired cooking temperature (up to 400°F).
4. **Set Timer:** Turn the Timer Dial to your desired cooking time (up to 30 minutes). The air fryer will begin heating immediately. The Power and Heat On indicator lights will illuminate.
5. **Monitor Cooking:** For best results, shake or flip food halfway through the cooking process. Carefully pull out the pan using the cool-touch handle, shake, and then reinsert. The air fryer will resume cooking once the pan is reinserted.
6. **Completion:** When the timer reaches zero, an audible tone will sound, and the air fryer will automatically shut off. Carefully remove the pan and transfer the cooked food to a serving dish.

Cooking Functions:

- **Air Fry:** Achieve crispy results with little to no oil.
- **Bake:** Suitable for small baked goods.
- **Sauté:** For quick cooking of vegetables or small meat pieces.
- **Steam:** Can be used for steaming with appropriate accessories (not included).
- **Grill:** For grilling small items.
- **Roast:** Ideal for roasting small portions of meat or vegetables.

CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and optimal performance of your air fryer.

1. **Unplug and Cool:** Always unplug the air fryer from the power outlet and allow it to cool completely before cleaning.
2. **Dishwasher Safe Parts:** The nonstick pan and crisping tray are PFOA-free and dishwasher safe for convenient cleaning.

3. **Hand Washing:** For best results and to prolong the life of the nonstick coating, hand wash the pan and crisping tray with warm, soapy water and a non-abrasive sponge. Rinse thoroughly and dry completely.
4. **Exterior Cleaning:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Interior Cleaning:** Use a damp cloth to wipe the interior of the air fryer. For stubborn residue, a soft brush may be used.
6. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Bella 1.6-Qt. Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Timer not set; Pan not fully inserted.	Ensure the unit is plugged into a working outlet. Set the timer. Push the pan firmly into the unit until it clicks.
Food is not cooked evenly.	Basket is overfilled; Temperature too low; Not shaken/flipped.	Do not overfill the basket. Increase temperature if needed. Shake or flip food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; Fatty food cooking.	Clean the pan and crisping tray thoroughly after each use. For fatty foods, add a small amount of water to the bottom of the pan to prevent smoke.
Food is not crispy.	Not enough oil (if applicable); Temperature too low; Cooking time too short.	Lightly coat food with oil for extra crispiness. Increase temperature or cooking time.

SPECIFICATIONS

- **Brand:** BELLA
- **Model Name:** Bella 1.6-Qt. Air Fryer
- **Item Model Number:** BELLA-1.6-Qt-AirFryer
- **Capacity:** 1.6 Quarts (1.6 Liters)
- **Color:** Red
- **Material:** Stainless Steel
- **Output Wattage:** 1000 Watts
- **Voltage:** 110 Volts
- **Control Method:** Touch (Dial)
- **Max Temperature Setting:** 400 Degrees Fahrenheit
- **Special Feature:** Temperature Control, 30-minute auto shutoff timer with audible tone
- **Nonstick Coating:** Yes (PFOA free)
- **Dishwasher Safe Parts:** Pan and crisping tray
- **Product Dimensions:** 10.62 x 10.62 x 26.77 inches
- **Item Weight:** 6.89 pounds
- **Air Frying Technology:** Circular Heat Technology
- **UPC:** 829486148101

WARRANTY AND SUPPORT

For detailed warranty information, please refer to the warranty card included with your product packaging or visit the official BELLA website. If you require technical support or have questions regarding your Bella 1.6-Qt. Air Fryer, please contact BELLA customer service through their official channels.

Please retain your proof of purchase for warranty claims.

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