

BELLA 90116

BELLA Pro Series 90116 Convection Toaster Oven + Air Fryer User Manual

Model: 90116

IMPORTANT SAFEGUARDS

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

- Read all instructions before operating.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the appliance 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.
- Oversized foods or metal utensils must not be inserted in a toaster oven as they may create a fire or risk of electric shock.
- A fire may occur if the toaster oven is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation.
- Do not place any materials other than manufacturer's recommended accessories in this oven when not in use.
- Do not place any of the following materials in the oven: paper, cardboard, plastic, and similar products.
- Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
- Extreme caution must be exercised when removing tray or disposing of hot grease.
- Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of

electric shock.

- Do not store any materials, other than manufacturer's recommended accessories, in this oven when not in use.
- Do not operate by means of an external timer or separate remote-control system.

PRODUCT OVERVIEW

Components

Familiarize yourself with the parts of your BELLA Pro Series Convection Toaster Oven + Air Fryer.



Image 1: Front view of the BELLA Pro Series Convection Toaster Oven + Air Fryer, showing the digital control panel, viewing window, and stainless steel finish.

- **Digital Control Panel:** For selecting cooking functions, temperature, and time.
- **Viewing Window:** Allows monitoring of food during cooking.
- **Door Handle:** For opening and closing the oven door.
- **Wire Rack:** For baking, roasting, and toasting.
- **Air Fry Basket:** For air frying foods, allowing hot air to circulate evenly.
- **Baking Pan/Drip Tray:** Collects drips and can be used for baking.
- **Rotisserie Spit and Forks:** For rotisserie cooking.
- **Rotisserie Handle:** For safely inserting and removing the rotisserie spit.



Image 2: The BELLA Pro Series oven with a pizza cooking inside, demonstrating its capacity and baking function.



Image 3: Angled view of the BELLA Pro Series oven, highlighting its compact design and internal racks.

BEFORE FIRST USE

1. Unpack the appliance and all accessories from the box. Remove any packaging materials, stickers, or labels.
2. Wash all accessories (wire rack, air fry basket, baking pan, rotisserie spit, rotisserie handle) in warm, soapy water. Rinse and dry thoroughly.
3. Wipe the interior and exterior of the oven with a damp cloth. Ensure all surfaces are completely dry before use.
4. Place the oven on a stable, heat-resistant surface, ensuring adequate ventilation around the unit.
5. It is recommended to run the oven empty for about 15 minutes at 400°F (200°C) to burn off any manufacturing residues. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.

SETUP

- Ensure the appliance is placed on a flat, stable, heat-resistant surface.
- Maintain at least 4 inches (10 cm) of clearance on all sides of the oven for proper ventilation.
- Insert the crumb tray at the bottom of the oven.
- Plug the power cord into a grounded 120V AC electrical outlet. The display will illuminate.

Control Panel Overview

The digital control panel allows you to select cooking functions, adjust temperature, and set cooking time.

- **Power Button:** Turns the oven on/off.
- **Function Buttons:** Select desired cooking mode (e.g., Air Fry, Bake, Roast, Broil, Toast, Dehydrate, Rotisserie).
- **Temperature Control (TEMP):** Adjusts cooking temperature.
- **Time Control (TIME):** Adjusts cooking duration.
- **Light Button:** Turns the interior oven light on/off.
- **Start/Pause Button:** Initiates or pauses the cooking cycle.

General Operation Steps

1. Place food on the appropriate accessory (wire rack, air fry basket, baking pan).
2. Insert the accessory into the desired rack position inside the oven.
3. Close the oven door.
4. Press the Power Button to turn on the oven.
5. Select the desired cooking function.
6. Adjust the temperature and time using the TEMP and TIME controls.
7. Press the Start/Pause Button to begin cooking.
8. The oven will beep when the cooking cycle is complete. Carefully remove food using oven mitts.

Specific Cooking Functions

- **Air Fry:**

Use the air fry basket for best results. This function uses high-speed hot air circulation for crispy results with little to no oil. Ideal for fries, chicken wings, and other fried foods.
- **Bake:**

Use the wire rack with a baking pan underneath for cakes, cookies, and casseroles. The convection fan can be used for more even baking.
- **Roast:**

Suitable for meats and vegetables. Place food on the wire rack with the baking pan below to catch drippings.
- **Broil:**

For browning the top of dishes or cooking thin cuts of meat. Place food on the wire rack in the highest position, with the baking pan below.
- **Toast:**

Use the wire rack for bread, bagels, and waffles. Adjust toast shade settings if available on the control panel.
- **Dehydrate:**

Low temperature, long duration cooking for drying fruits, vegetables, and making jerky. Use the air fry basket or wire racks.
- **Rotisserie:**

For roasting whole chickens or other large cuts of meat. Secure food onto the rotisserie spit, insert into the oven, and select the rotisserie function. Ensure the drip tray is in place.

CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the life of your appliance.

1. Always unplug the oven and allow it to cool completely before cleaning.
2. **Exterior:** Wipe the exterior with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
3. **Interior:** Wipe the interior walls with a damp cloth. For stubborn stains, use a non-abrasive cleaner. Avoid spraying cleaners directly into the oven.
4. **Accessories:** The wire rack, air fry basket, baking pan, rotisserie spit, and rotisserie handle are dishwasher safe. Alternatively, wash them in warm, soapy water and dry thoroughly.
5. **Crumb Tray:** Remove the crumb tray and discard accumulated crumbs. Wash the tray in warm, soapy water or place it in the dishwasher.
6. Do not immerse the main unit, cord, or plug in water or any other liquid.

TROUBLESHOOTING

If you encounter issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet. Check circuit breaker.
Food is not cooking evenly.	Overcrowding; incorrect rack position; temperature/time settings.	Do not overcrowd the basket/rack. Use recommended rack positions. Adjust temperature and time as needed. Flip or rotate food halfway through cooking.
White smoke coming from the oven.	Grease/food residue on heating elements or crumb tray.	Unplug and allow to cool. Clean the interior, heating elements, and crumb tray thoroughly. Ensure drip tray is always in place.
Oven light not working.	Bulb burnt out; electrical issue.	Contact customer support for bulb replacement or service.

SPECIFICATIONS

- **Model:** 90116
- **Brand:** BELLA
- **Capacity:** 12.6 Quarts
- **Wattage:** 1500 Watts
- **Voltage:** 120 Volts (AC)
- **Material:** Stainless Steel
- **Control Method:** Touchscreen
- **Special Features:** Temperature Control, High Performance Circular Heat Technology (Air Frying)
- **Dimensions:** 17.25 x 16.7 x 16.17 inches (Package)
- **Item Weight:** 21.3 pounds
- **UPC:** 829486901164

WARRANTY AND SUPPORT

For warranty information or product support, please refer to the warranty card included with your purchase or visit the official BELLA website. Do not attempt to repair the appliance yourself.

Contact Information: Please refer to your product registration or the BELLA website for the most current customer service contact details.

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