

BELLA 3 Qt Touchscreen Air Fryer Oven

BELLA 3 Qt Touchscreen Air Fryer Oven User Manual

Model: BELLA 3 Qt Touchscreen Air Fryer Oven (ASIN: B08P27RFLB)

1. INTRODUCTION

Thank you for choosing the BELLA 3 Qt Touchscreen Air Fryer Oven. This appliance is designed to provide a healthier way to cook your favorite foods by circulating hot air, resulting in crispy, delicious meals with significantly less oil. This manual provides essential information for safe operation, maintenance, and troubleshooting to ensure optimal performance and longevity of your appliance.

This 5-in-1 multicooker offers versatile cooking options including Air Fry, Broil, Bake, Roast, and Reheat, all controlled via an intuitive digital touchscreen.



Figure 1.1: Front view of the BELLA 3 Qt Touchscreen Air Fryer Oven. This image shows the sleek matte black exterior and the digital touchscreen display at the top.

2. 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 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 the crisping tray and basket are properly inserted before operating.

3. PRODUCT COMPONENTS

Your BELLA Air Fryer Oven consists of the following main components:

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Digital Touchscreen Display:** For setting time, temperature, and cooking modes.
- **Cooking Basket:** The primary container for food.
- **Crisping Tray:** Sits inside the cooking basket to allow air circulation around food and drain excess fat.
- **Handle:** For safely removing and inserting the cooking basket.

Removable and Dishwasher-safe Crisping Tray and Cooking Pan



Figure 3.1: The removable crisping tray and cooking basket. These components are designed for easy cleaning and are dishwasher safe.

4. SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean Components:** Wash the cooking basket and crisping tray with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely. Wipe the interior and exterior of the main unit with a damp cloth.
3. **Placement:** Place the air fryer on a stable, level, heat-resistant surface, away from walls or other appliances to allow for proper air circulation. Ensure there is at least 6 inches of space on all sides and above the appliance.
4. **Power Connection:** Plug the power cord into a grounded wall outlet. The appliance is now ready for use.

5. OPERATING INSTRUCTIONS

5.1. Digital Touchscreen Controls

The BELLA Air Fryer Oven features an intuitive digital touchscreen. When plugged in, the display will illuminate. Use the touch icons to select cooking modes, adjust temperature, and set time.

Air Fry, Grill, Roast, Broil, and Reheat

5 in 1 MULTI COOKER



Figure 5.1: Close-up of the digital touchscreen display, highlighting the 5-in-1 cooking functions: Air Fry, Grill, Roast, Broil, and Reheat.

5.2. Preheating

For best results, preheating the air fryer is recommended. This appliance preheats up to 50% faster than traditional ovens.

1. Place the empty cooking basket with the crisping tray inside the main unit.
2. Select your desired cooking mode and set the temperature.
3. Allow the air fryer to run for 3-5 minutes to reach the set temperature.

Preheats 50% Faster

than regular ovens



Figure 5.2: The air fryer in a kitchen setting, emphasizing its rapid preheating capability and the efficient Circular Heat Technology for even cooking.

5.3. Cooking Process

1. **Prepare Food:** Place your ingredients into the cooking basket, ensuring not to overfill. For optimal crispiness, a single layer is often best.
2. **Insert Basket:** Slide the cooking basket firmly into the main unit.
3. **Select Mode:** Choose the desired cooking function (Air Fry, Broil, Bake, Roast, Reheat) from the touchscreen.
4. **Set Temperature and Time:** Adjust the temperature and cooking time using the dedicated controls. Refer to a recipe or cooking guide for recommended settings.
5. **Start Cooking:** Press the Start/Pause button to begin the cooking cycle.
6. **Shake/Toss (Optional):** For even cooking and browning, some foods may require shaking or tossing halfway through the cooking process. Carefully remove the basket, shake, and reinsert. The appliance will resume cooking automatically.

7. **Completion:** The air fryer will beep when the cooking time is complete. Carefully remove the basket and transfer food to a serving dish.



Figure 5.3: A close-up of air-fried french fries in the basket, illustrating the healthier cooking method with significantly reduced fat compared to traditional frying.

6. CLEANING AND MAINTENANCE

Regular cleaning ensures the longevity and hygienic operation of your air fryer.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Tray:** The nonstick cooking basket and crisping tray are removable and dishwasher safe. For hand washing, use hot water, dish soap, and a non-abrasive sponge. Avoid metal utensils or abrasive cleaning materials that can damage the nonstick coating.
3. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasive cleaners.

- 4. **Clean Interior:** Wipe the interior of the appliance with a damp cloth. If necessary, a small amount of mild dish soap can be used. Ensure the interior is completely dry before storage.
- 5. **Storage:** Store the cleaned and dried air fryer in a cool, dry place.

7. TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; cooking basket not fully inserted.	Ensure the power cord is securely plugged into a grounded outlet. Push the cooking basket firmly into the main unit until it clicks into place.
Food is not cooked evenly.	Basket is overcrowded; food not shaken/tossed.	Cook food in smaller batches. Shake or toss ingredients halfway through the cooking time.
Food is not crispy.	Too much moisture; insufficient cooking time/temperature.	Pat food dry before air frying. Increase cooking time or temperature slightly. Ensure crisping tray is used.
White smoke coming from appliance.	Grease residue from previous use; fatty foods cooking.	Clean the basket and crisping tray thoroughly after each use. For very fatty foods, you may place a small piece of aluminum foil under the crisping tray to catch excess grease.

8. SPECIFICATIONS

- **Model:** BELLA 3 Qt Touchscreen Air Fryer Oven
- **Capacity:** 2.9 Quarts (approximately 2.5 lbs of food)
- **Power:** 1400 Watts
- **Voltage:** Standard household voltage (e.g., 120V, 60Hz - typical for US products, assuming based on Amazon.com domain)
- **Dimensions (Approximate):** 15.11"D x 15.11"W x 14.68"H
- **Color:** Matte Black
- **Material:** Plastic (exterior), Nonstick coating (basket/tray)
- **Special Feature:** Programmable, 5-in-1 Multicooker

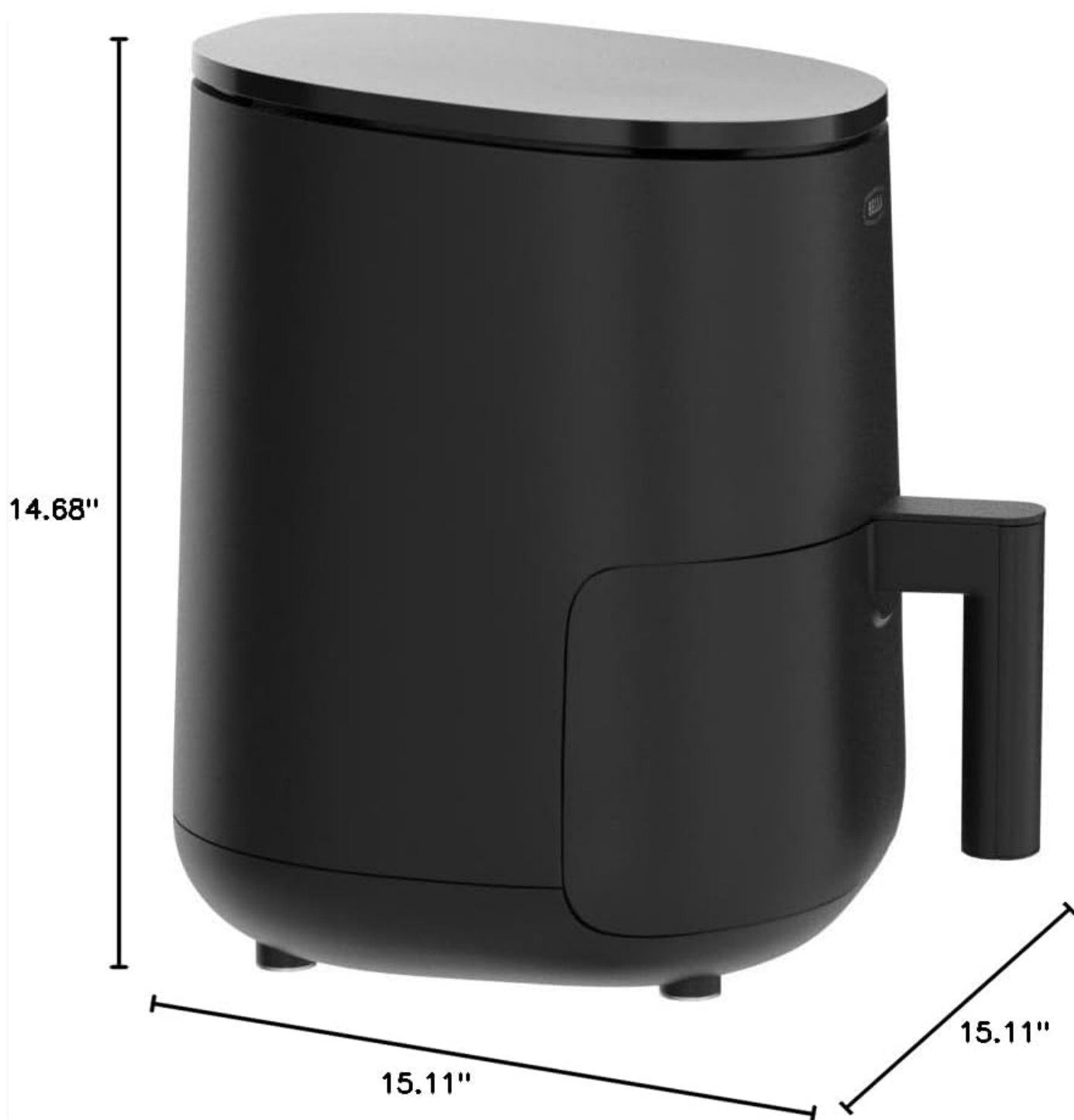


Figure 8.1: Diagram showing the approximate dimensions of the BELLA 3 Qt Touchscreen Air Fryer Oven.

9. WARRANTY AND SUPPORT

BELLA products are manufactured to the highest quality standards. For information regarding warranty coverage, product registration, or customer support, please refer to the warranty card included with your purchase or visit the official BELLA website. Please have your product model and purchase date available when contacting support.

For further assistance, you may visit the [BELLA Store on Amazon](#).

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