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› [BELLA](#) /

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BELLA 17275

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Model: 17275

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 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 is for household use only.
- Ensure the air fryer is placed on a stable, heat-resistant surface.
- Do not block any air vents during operation.

PRODUCT OVERVIEW

The BELLA 3 Qt Manual Air Fryer Oven is a versatile 5-in-1 multicooker designed for air frying, broiling, baking, roasting, and reheating. It features simple manual controls for ease of use.



Image: Front view of the BELLA 3 Qt Manual Air Fryer Oven, showing the main unit, handle, and control knobs.

Components:

- **Main Unit:** Houses the heating element and fan.
- **Control Knobs:** Manual controls for temperature and timer.
- **Removable Basket:** The primary cooking container.
- **Crisping Tray:** Inserted into the basket for optimal air circulation and crisping.
- **Handle:** For safely pulling out the basket.

Removable and Dishwasher-safe Crisping Tray and Cooking Pan



Image: A hand removing the nonstick crisping tray from the cooking pan, highlighting the removable and dishwasher-safe components.

SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Clean Components:** Wash the removable basket and crisping tray with warm, soapy water. Rinse thoroughly and dry completely. The main unit can be wiped 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 around the unit.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The BELLA Air Fryer uses Circular Heat Technology for efficient cooking without preheating.

Air Fry, Grill, Roast, Broil, and Reheat

5 in 1 MULTI COOKER



Image: A close-up view of the air fryer's top and front control knobs, indicating temperature and timer settings.

1. **Prepare Food:** Place your food in the air fryer basket, ensuring not to overfill. For best results, food should be in a single layer or shaken periodically.
2. **Insert Basket:** Slide the basket firmly into the main unit until it clicks into place.
3. **Set Temperature:** Use the temperature control knob (typically on the front) to select the desired cooking temperature. The maximum temperature is 400°F.
4. **Set Timer:** Use the timer knob (typically on top) to set the desired cooking time. The air fryer will automatically turn off when the timer reaches zero.
5. **Cooking Process:** The air fryer will begin heating. For even cooking, especially with larger quantities, pull out the basket halfway through the cooking time and shake or flip the food. Reinsert the basket to resume cooking.

6. **Completion:** Once the timer sounds, carefully pull out the basket. Use heat-resistant tongs to remove the cooked food.

Cooking Functions (5-in-1 Multicooker):

- **Air Fry:** Ideal for crispy foods like fries, chicken wings, and vegetables.
- **Broil:** For browning and crisping the top layer of food.
- **Bake:** Suitable for small cakes, muffins, or other baked goods.
- **Roast:** For cooking meats and larger vegetables.
- **Reheat:** Quickly warms up leftovers while maintaining texture.



Image: The air fryer basket containing golden-brown, crispy french fries, demonstrating the air frying capability.

MAINTENANCE AND CLEANING

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

- 1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool completely before cleaning.
- 2. **Clean Basket and Tray:** The removable nonstick basket and crisping tray are dishwasher safe. Alternatively, wash them with warm, soapy water and a non-abrasive sponge.
- 3. **Clean Main Unit:** Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.
- 4. **Clean Heating Element:** If necessary, gently clean the heating element with a soft brush to remove any food residue.
- 5. **Storage:** Ensure all parts are dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; timer not set.	Ensure the power cord is securely plugged into a working outlet. Set the timer knob to the desired cooking time.
Food is not cooked evenly.	Basket is overfilled; food not shaken/flipped.	Do not overfill the basket. Shake or flip food halfway through cooking for even results.
Food is not crispy.	Too much moisture; not enough cooking time/temperature.	Pat food dry before air frying. Increase cooking time or temperature slightly. Ensure crisping tray is used.
White smoke coming from the appliance.	Grease residue from previous use; fatty food.	Clean the basket and crisping tray thoroughly after each use. For fatty foods, drain excess fat during cooking.

SPECIFICATIONS

Feature	Detail
Model Name	BELLA 3.0 QT Manual Air Fryer
Model Number	17275
Capacity	3 Quarts (approx. 2.5 lbs food)
Wattage	1400 Watts
Voltage	2.3E+2 Volts (AC)
Control Method	Manual Knobs
Max Temperature	400°F (204°C)
Material	Plastic (Outer), Nonstick (Basket/Tray)
Product Dimensions (DxWxH)	15.11"D x 15.11"W x 14.68"H
Item Weight	6.94 Pounds
Dishwasher Safe Parts	Basket, Crisping Tray
UPC	829486172755



Image: A diagram illustrating the product dimensions (depth, width, height) of the BELLA 3 Qt Manual Air Fryer.

WARRANTY AND SUPPORT

This BELLA product comes with a **2-year warranty** from the date of purchase. This warranty covers defects in materials and workmanship under normal household use.

For warranty claims, technical support, or general inquiries, please contact BELLA customer service. Keep your proof of purchase for warranty validation.

For further assistance, please visit the official BELLA website or refer to the contact information provided in your product packaging.

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.

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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