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Bella Pro Series 829486901140

Bella Pro Series 2-Quart Analog Air Fryer Instruction Manual

Model: 829486901140

INTRODUCTION

This instruction manual provides important information for the safe and efficient operation of your Bella Pro Series 2-Quart Analog Air Fryer. Please read this manual thoroughly before first use and retain it for future reference. This appliance is designed to cook food using rapid hot air circulation, offering a healthier alternative to traditional frying methods.

IMPORTANT SAFETY INFORMATION

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- 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.
- 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.

PRODUCT OVERVIEW

Familiarize yourself with the components of your Bella Pro Series Air Fryer.

Main Unit and Controls



Figure 1: Front view of the Bella Pro Series Air Fryer, showing the main body, handle, and control dials.

- **Temperature Control Dial:** Located on the top, this dial allows you to set the desired cooking temperature.
- **Timer Control Dial:** Located on the front, this dial sets the cooking time.
- **Power Indicator Light:** Illuminates when the unit is powered on.

- **Heat On Indicator Light:** Illuminates when the heating element is active.

Removable Basket and Crisping Tray



Figure 2: A hand demonstrating the removal of the crisping tray from the air fryer basket.

- **Frying Basket:** The main container for food, designed for easy insertion and removal.
- **Crisping Tray:** Sits at the bottom of the frying basket, allowing air to circulate around food for even cooking and crisping. It is removable for easy cleaning.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from your air fryer.
2. **Initial Cleaning:** Before first use, wash the frying basket and crisping tray with hot, soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water.
3. **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to ensure 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

Follow these steps to operate your air fryer:

1. **Prepare Food:** Place your desired food items into the frying basket. Do not overfill the basket to allow for proper air circulation.
2. **Insert Basket:** Slide the frying basket firmly back into the air fryer until it clicks into place.
3. **Set Temperature:** Turn the Temperature Control Dial to your desired cooking temperature (e.g., 375°F for most items).
4. **Set Time:** Turn the Timer Control Dial to the recommended cooking time. The Power and Heat On indicator lights will illuminate, indicating the air fryer is operating.
5. **Cooking Process:** The air fryer will begin cooking. For best results, shake the basket halfway through the cooking time for even browning. To do this, carefully pull out the basket, shake the contents, and reinsert it. The air fryer will resume cooking automatically.
6. **Completion:** When the timer reaches zero, a bell will sound, and the air fryer will automatically shut off. The indicator lights will turn off.
7. **Remove Food:** Carefully pull out the frying basket. Use heat-resistant tongs to remove the cooked food. Avoid touching the basket or crisping tray immediately after cooking as they will be hot.
8. **Cool Down:** Allow the appliance to cool completely before cleaning or storing.



Figure 3: The air fryer basket containing cooked food, ready for serving.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and 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. **Cleaning Basket and Tray:** The frying basket and crisping tray are dishwasher safe. Alternatively, they can be washed by hand with hot, soapy water and a non-abrasive sponge. Ensure all food residue is removed.
3. **Cleaning Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they may damage the finish.
4. **Cleaning Interior:** If necessary, wipe the interior of the air fryer with a damp cloth. For stubborn residue, a small amount of mild dish soap can be used, followed by wiping with a clean, damp cloth.
5. **Storage:** Ensure all parts are clean and dry before storing the air fryer in a cool, dry place.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance not plugged in; Timer not set; Basket not fully inserted.	Ensure the power cord is securely plugged into a grounded outlet. Set the timer dial. Push the frying basket firmly until it clicks into place.
Food is not cooked evenly.	Basket is overfilled; Food not shaken during cooking.	Do not overfill the basket. Cook food in smaller batches if necessary. Shake the basket halfway through cooking.
Food is not crispy.	Not enough oil (for some foods); Temperature too low; Cooking time too short.	Lightly spray or brush food with oil. Increase temperature or cooking time as needed.
White smoke coming from the appliance.	Grease residue from previous use; Excess oil on food.	Clean the basket and crisping tray thoroughly after each use. Remove excess oil from food before air frying.

SPECIFICATIONS

- **Model Name:** Bella Pro Series
- **Model Number:** 829486901140
- **Capacity:** 2 Quarts
- **Color:** Black Matte
- **Material:** Plastic (Inner & Outer)
- **Output Wattage:** 1200 Watts
- **Control Method:** Analog Dials (Temperature & Timer)
- **Max Temperature Setting:** 400 Degrees Fahrenheit
- **Air Frying Technology:** Circular Heat Technology
- **Nonstick Coating:** Yes
- **Dishwasher Safe Parts:** Frying Basket, Crisping Tray

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the warranty card included with your purchase or visit the official Bella Pro Series website. Keep your proof of purchase for warranty claims.