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> BELLA Electric Griddle with Crumb Tray - Smokeless Indoor Grill, Nonstick Surface, Adjustable Temperature Control Dial & Cool-touch Handles, 10" x 16", Black User Manual

BELLA 17172C

BELLA Electric Griddle with Crumb Tray

Model: 17172C

INTRODUCTION

Thank you for purchasing the BELLA Electric Griddle. This appliance is designed for convenient and efficient indoor cooking, featuring a nonstick surface, adjustable temperature control, and a removable crumb tray for easy cleaning. Please read this manual thoroughly before first use to ensure safe operation and optimal performance.

This manual provides essential information on product setup, operation, maintenance, and troubleshooting. Keep this manual for future reference.



Image: The BELLA Electric Griddle, showcasing its sleek black design and large cooking surface.

IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the griddle.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or the temperature probe 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, and before cleaning the appliance.
- 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.
- The griddle surface is nonstick. Avoid using metal utensils that may scratch the coating.
- Ensure the drip tray is properly inserted before use.

PARTS AND FEATURES

Familiarize yourself with the components of your BELLA Electric Griddle:

- **Non-stick Cooking Surface:** Large 10" x 16" area for cooking multiple items simultaneously.
- **Temperature Dial:** Adjustable control for precise cooking temperatures.
- **Removable Probe:** Connects to the temperature dial and controls the heating element.
- **Cool-touch Handles:** Designed to remain cool during operation for safe handling.
- **Drip Tray:** Collects excess fat and juices, promoting healthier cooking and easier cleanup.
- **Non-Marking Feet:** Provides stability and protects countertops.

Perfect for Breakfast, Lunch, and Dinner



BELLA 10 X 16" GRIDDLE

Image: A detailed diagram illustrating the key components and dimensions of the BELLA Electric Griddle.

SETUP

1. **Unpack:** Carefully remove the griddle and all accessories from the packaging. Dispose of packaging materials responsibly.
2. **Initial Cleaning:** Before first use, wipe the cooking surface with a damp cloth and mild detergent. Rinse thoroughly and dry completely. Ensure the drip tray is clean and properly inserted.
3. **Placement:** Place the griddle on a stable, heat-resistant, and dry surface, away from the edge of the counter. Ensure there is adequate ventilation around the appliance.
4. **Insert Drip Tray:** Slide the drip tray into its designated slot beneath the cooking surface.
5. **Connect Probe:** Insert the removable temperature probe firmly into the receptacle on the side of the griddle.

OPERATING INSTRUCTIONS

The BELLA Electric Griddle is designed for easy and efficient cooking of various foods.

1. **Preheating:** Plug the temperature probe into a standard 120V AC electrical outlet. Turn the temperature dial to your desired cooking temperature. The indicator light on the probe will illuminate, indicating that the griddle is heating.
2. **Cooking:** Once the griddle reaches the set temperature, the indicator light will turn off. You may now place food directly onto the nonstick cooking surface. For best results, use heat-resistant plastic, nylon, or wooden utensils to protect the nonstick coating.
3. **Temperature Adjustment:** Adjust the temperature dial as needed during cooking to maintain optimal heat for your food. The light will cycle on and off to indicate when the heating element is active.
4. **Warming Tray (if applicable):** Some models feature a warming tray. If present, this area can be used to keep cooked food warm before serving.
5. **Completion:** When cooking is complete, turn the temperature dial to the "OFF" position and unplug the griddle from the wall outlet.

Easy to Use

**Removable probe with temperature dial
allows for precise control**



Image: A user adjusting the temperature dial, demonstrating the ease of use for precise cooking control.



Powerful Cooking

**1200-watt heating system cooks
all your favorites quickly and evenly**

Image: The griddle in use, cooking multiple burger patties, highlighting its powerful 1200-watt heating system.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your griddle.

1. **Cool Down:** Always allow the griddle to cool completely before cleaning.
2. **Remove Probe:** Disconnect the temperature probe from the griddle. The probe should never be immersed in water or other liquids.
3. **Empty Drip Tray:** Remove the drip tray and discard any collected grease or food particles. The drip tray is dishwasher safe.
4. **Clean Cooking Surface:** The 10" x 16" scratch-resistant cooking surface is fully submersible. It can be washed by hand with warm, soapy water and a soft sponge or placed in the dishwasher. For stubborn food residue, soak the griddle surface in warm water before cleaning.
5. **Clean Base:** Wipe the exterior base of the griddle with a damp cloth. Do not immerse the base in water.

6. **Dry Thoroughly:** Ensure all parts are completely dry before storing or next use.



Image: The griddle with cooked food, illustrating the easy removal of the drip tray for mess-free cleanup.

TROUBLESHOOTING

Problem	Possible Cause	Solution
Griddle does not heat up.	Not plugged in; temperature probe not fully inserted; power outlet issue.	Ensure the griddle is properly plugged into a working outlet. Verify the temperature probe is fully inserted into the griddle's receptacle.
Food cooks unevenly.	Temperature setting too low/high; food distribution.	Adjust the temperature dial to a suitable setting. Ensure food is spread evenly across the surface. Allow griddle to fully preheat.

Problem	Possible Cause	Solution
Indicator light does not turn on.	Griddle not plugged in; probe not inserted; griddle already at set temperature.	Check power connection and probe insertion. The light turns off once the set temperature is reached, indicating it's ready for cooking.
Smoke or odor during first use.	Normal manufacturing residue burning off.	This is normal for new appliances. Ensure good ventilation. It should dissipate after a few uses.

SPECIFICATIONS

Feature	Detail
Model Number	17172C
Dimensions	10"D x 16"W x 2.63"H
Wattage	1200 watts
Voltage	120 Volts
Material	Aluminum, Plastic (BPA Free, PFOA Free, PTFE Free)
Color	Black
Weight	3.52 Pounds
Special Features	Cool Touch, Non Stick Coating, Temperature Control
Included Components	Drip Tray, Griddle, Non-Marking Feet, Probe

WARRANTY AND SUPPORT

The BELLA Electric Griddle comes with a limited warranty. Please refer to the warranty card included with your product for specific terms and conditions. This warranty typically covers defects in material and workmanship under normal household use.

For technical support, replacement parts, or warranty claims, please contact BELLA customer service. Contact information can usually be found on the manufacturer's website or on the product packaging.

Online Resources: For additional information, recipes, and product registration, visit the official BELLA website.

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