## BELLA PRO SERIES 6-qt. Digital Air Fryer

# BELLA PRO SERIES 6-qt. Digital Air Fryer Instruction Manual

Model: 6-qt. Digital Air Fryer

Safety Information | Product Overview | Setup | Operation | Cooking Guide | Maintenance | Troubleshooting | Specifications | Warranty & Support

## Important Safety Information

Please read all instructions carefully before using this appliance to ensure safe operation and prevent damage. Keep this manual for future reference.

- **Electrical Safety:** Ensure the voltage indicated on the appliance matches your local power supply. Do not immerse the cord, plug, or appliance in water or other liquids.
- **Hot Surfaces:** The air fryer generates heat and steam during operation. Do not touch hot surfaces directly. Use oven mitts or handles.
- **Ventilation:** Do not block any ventilation openings. Allow at least 6 inches of space around the appliance for proper air circulation.
- **Placement:** Place the air fryer on a stable, heat-resistant surface, away from walls or other appliances. Do not place near flammable materials.
- **Children:** This appliance is not intended for use by children. Close supervision is necessary when any appliance is used near children.
- **Maintenance:** Do not attempt to repair the appliance yourself. Contact qualified service personnel for repairs.
- **Food Safety:** Do not overfill the basket. Ensure food is cooked thoroughly to safe temperatures.

## Product Overview

Familiarize yourself with the components of your BELLA PRO SERIES 6-qt. Digital Air Fryer.




**Figure 1:** Front view of the BELLA PRO SERIES 6-qt. Digital Air Fryer, showing the digital control panel with various cooking presets, temperature, and time adjustments. The matte black finish with gold accents is visible.

## Components:

- **Main Unit:** Houses the heating element and fan.
- **Digital Control Panel:** Touch-sensitive display for setting temperature, time, and selecting presets.
- **Air Fryer Basket:** Removable basket for holding food.
- **Crisper Tray:** Inserted into the basket to allow air circulation around food and drain excess oil.
- **Handle:** Ergonomic handle for safely removing the basket.
- **Air Inlet/Outlet Vents:** Located on the top and back for proper airflow.



**Figure 2:** A hand demonstrating the placement of the crisper tray into the air fryer basket. The tray sits elevated at the bottom of the basket.

## Setup and First Use

1. **Unpacking:** Carefully remove all packaging materials, stickers, and labels from the air fryer.
2. **Cleaning:** Wash the air fryer basket and crisper tray with hot, soapy water. 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. Ensure there is at least 6 inches of clear space around the back and sides, and above the appliance for proper ventilation.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.
5. **Initial Run (Burn-in):** For the first use, it is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) to eliminate any manufacturing odors. A slight odor or smoke may be present; this is normal. Ensure the area is well-ventilated.
6. **Cool Down:** Allow the appliance to cool completely before storing or using for cooking.

# Operating Instructions

## General Operation:

1. **Prepare Food:** Place food into 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 air fryer basket firmly into the main unit until it clicks into place.
3. **Power On:** Press the **POWER/START** button to turn on the appliance. The digital display will illuminate.
4. **Select Preset (Optional):** Use the **MENU** button to cycle through various cooking presets (e.g., Air Fry, Roast, Bake, Reheat, Pizza, Dehydrate). Each preset has a default temperature and time.
5. **Adjust Temperature and Time:**
    - To adjust temperature, press the **TEMP** button, then use the **UP/DOWN arrows** to set the desired temperature (up to 400°F / 200°C).
    - To adjust time, press the **TIME** button, then use the **UP/DOWN arrows** to set the desired cooking duration.
6. **Start Cooking:** Once settings are confirmed, press the **POWER/START** button again to begin the cooking cycle.
7. **Shaking/Flipping Food:** For even cooking, especially with smaller items, pull out the basket halfway through the cooking time and gently shake or flip the food. Reinsert the basket to resume cooking.
8. **Cooking Completion:** The air fryer will beep when the cooking cycle is complete. Carefully remove the basket using the handle.
9. **Serve:** Transfer cooked food to a serving plate. Allow the appliance to cool before cleaning.




**Figure 3:** French fries being air-fried inside the basket, illustrating the hot air circulation process. The digital display shows a temperature of 400 degrees.

## Preheating:

For optimal results, especially with items that require crispiness, preheating the air fryer for 3-5 minutes at the desired cooking temperature is recommended. Simply set the temperature and time for 5 minutes, start the cycle, and then add your food once the preheat cycle is complete.

## Removing Food:



**Figure 4:** A hand holding the air fryer basket and pouring cooked french fries into a white bowl, demonstrating how to safely remove food after cooking.

Always use the handle to pull out the basket. Place the hot basket on a heat-resistant surface. Use tongs or a spatula to remove food. Avoid tipping the basket directly onto a plate if there is excess oil or liquid at the bottom.

## Cooking Guide

The following table provides general guidelines for cooking various foods. Cooking times and temperatures may vary based on food quantity, density, and desired crispiness. Always use a food thermometer to ensure food is cooked to safe internal temperatures.

| Food Item | Quantity | Temperature | Time (Minutes) | Notes |
|---|---|---|---|---|
| Frozen Fries (thin) | 1-1.5 lbs | 380°F (195°C) | 15-20 | Shake halfway |
| Chicken Wings | 1-1.5 lbs | 400°F (200°C) | 20-25 | Flip halfway |
| Fish Fillets | 2-3 pieces | 350°F (175°C) | 12-18 | Lightly oil |
| Vegetables (broccoli, bell peppers) | 1 lb | 375°F (190°C) | 10-15 | Toss with oil, shake halfway |

## Tips for Best Results:

- **Oil Usage:** A small amount of oil (1-2 teaspoons) can enhance crispiness, especially for fresh foods. Use oil sprays for even coating.
- **Do Not Overfill:** Overfilling the basket prevents proper air circulation and results in uneven cooking. Cook in batches if necessary.
- **Shake/Flip:** For most foods, shaking or flipping halfway through cooking ensures even browning and crispiness.
- **Check Doneness:** Always check food for doneness, especially meats and poultry, using a food thermometer.
- **Adjustments:** Air fryers cook faster than conventional ovens. Start with shorter cooking times and adjust as needed.




**Figure 5:** A hand using tongs to carefully remove cooked sweet potato fries and other vegetables from the air fryer basket, demonstrating safe food handling.

## 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 from the power outlet and allow it to cool completely before cleaning.
2. **Clean Basket and Tray:**
    - Remove the air fryer basket and crisper tray.
    - Wash them in hot, soapy water using a non-abrasive sponge. For stubborn residue, soak them in warm water for 10-15 minutes.
    - Rinse thoroughly and dry completely before reassembling or storing.
    - *Note:* The basket and crisper tray are generally dishwasher safe, but hand washing is recommended to prolong the non-stick coating.

3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth or non-abrasive sponge. For baked-on food, a small amount of mild dish soap can be used. Ensure no water enters the heating element area.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads, as they can damage the finish.
5. **Heating Element:** If necessary, gently clean the heating element with a soft brush to remove any food particles. Ensure the appliance is unplugged and completely cool.
6. **Storage:** Store the clean and dry air fryer in a cool, dry place.

## Troubleshooting

Refer to this section for common issues and their solutions.

| Problem | Possible Cause | Solution |
|---|---|---|
| Air fryer does not turn on. | Not plugged in; power outlet issue; basket not fully inserted. | Ensure power cord is securely plugged in. Check if the outlet is working. Push the air fryer basket firmly until it clicks into place. |
| Food is not cooked evenly. | Basket overfilled; food not shaken/flipped; incorrect temperature/time. | Cook in smaller batches. Shake or flip food halfway through cooking. Adjust temperature and time as needed. |
| Food is not crispy. | Too much moisture; not enough oil; basket overfilled; temperature too low. | Pat food dry before cooking. Lightly spray with oil. Do not overfill. Increase temperature slightly. |
| White smoke coming from appliance. | Grease/oil residue from previous use; high-fat food cooking. | Clean the basket and interior thoroughly. For high-fat foods, drain excess fat from the basket during cooking. |
| Appliance smells during first use. | Manufacturing residue burning off. | This is normal. Ensure good ventilation. The smell will dissipate after a few uses. |

If the problem persists after trying these solutions, please contact customer support.

## Specifications

- **Model:** 6-qt. Digital Air Fryer
- **Capacity:** 6 Quarts
- **Control Method:** Touch Digital
- **Max Temperature:** 400°F (200°C)
- **Material:** Plastic (exterior), Non-stick coated metal (basket/tray)
- **Special Features:** Temperature Control, Multiple Cooking Presets
- **UPC:** 679625758742
- **ASIN:** B0BNWY7QC9

## Warranty and Customer Support

This BELLA PRO SERIES appliance is covered by a limited warranty. Please refer to the warranty card included with your

purchase for specific terms and conditions, including coverage duration and limitations.
For technical assistance, troubleshooting not covered in this manual, or warranty claims, please contact BELLA PRO SERIES Customer Support.

- **Website:** Visit the official BELLA PRO SERIES website for support resources and contact information.
- **Phone:** Refer to your warranty card or product packaging for customer service phone numbers.
- **Email:** Contact support via email for non-urgent inquiries.

Please have your model number (6-qt. Digital Air Fryer) and proof of purchase ready when contacting support.

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