

BELLA 2 Quart Air Fryer

BELLA 2 Quart Air Fryer User Manual

Model: 2 Quart Air Fryer

INTRODUCTION

The BELLA 2 Quart Air Fryer is designed to provide a healthier alternative to traditional frying methods, allowing you to cook a variety of meals, appetizers, and sides with significantly less fat. Its 1200-watt heating system ensures fast, evenly cooked, and crispy results. With a compact 2-quart capacity, it is ideal for preparing meals for 2-3 people. The adjustable temperature dial and 60-minute timer offer precise control for your cooking needs. Enjoy your favorite foods, from fried chicken to French fries, with ease and convenience.

IMPORTANT SAFEGUARDS

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

- **Read all instructions carefully before use.**
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical shock, do not immerse cord, plugs, or air fryer 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 air fryer is placed on a stable, heat-resistant surface.
- Allow adequate space around the air fryer for proper ventilation.

PARTS AND FEATURES



Figure 1: Front view of the BELLA 2 Quart Air Fryer, showcasing the main body, handle, and front control panel with temperature and timer dials.



Figure 2: Top view of the BELLA 2 Quart Air Fryer, highlighting the temperature and timer control dials located on the top surface for easy access.



Figure 3: The removable air fryer basket, shown here filled with French fries, demonstrating its capacity and design for holding food during cooking.



Figure 4: An inside view of the air fryer's crisping tray, featuring a perforated design to allow hot air to circulate evenly around food for optimal crisping.

- **Main Unit:** The primary housing containing the heating element and fan.
- **Removable Basket:** Non-stick coated basket for holding food.
- **Crisping Tray:** Perforated tray inserted into the basket for air circulation.
- **Temperature Control Dial:** Adjustable temperature settings from 175°F to 400°F.
- **Timer Dial:** Up to 60-minute timer with automatic shut-off.
- **Power/Heat Indicator Lights:** Lights indicating when the unit is powered on and heating.
- **Cool-Touch Handle:** For safe handling of the basket.

BEFORE FIRST USE & SETUP

1. **Unpack:** Carefully remove all packaging materials and promotional labels from your air fryer.
2. **Clean Components:** Wash the removable basket and crisping tray in warm, soapy water. Rinse thoroughly and dry completely. The basket and crisping tray are also dishwasher safe. Wipe the 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.
4. **First Use (Burn-in):** It is recommended to run the air fryer empty for about 10-15 minutes at 350°F (175°C) before cooking food for the first time. This helps to burn off any manufacturing residues and odors. A slight odor may be present during this initial use; this is normal.

OPERATING INSTRUCTIONS

Follow these steps for optimal performance:

1. **Prepare Food:** Prepare your ingredients as desired. For best results, lightly toss food with a small amount of oil (e.g., 1 tablespoon for 1 lb of food).
2. **Load Basket:** Place the crisping tray into the removable basket. Arrange food in a single layer on the crisping tray. Do not overfill the basket; ensure there is space for air to circulate.
3. **Insert Basket:** Slide the loaded basket back into the main unit until it clicks securely into place.
4. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (e.g., 375°F for most foods).
5. **Set Timer:** Turn the timer dial to the recommended cooking time. The air fryer will begin heating immediately. The power and heat indicator lights will illuminate.
6. **Shake/Flip (Optional):** For even cooking and browning, especially with smaller items like fries or nuggets, pull out the basket halfway through the cooking time and gently shake or flip the food. Then, reinsert the basket. The air fryer will resume cooking.
7. **Completion:** When the timer reaches zero, the air fryer will automatically shut off and a bell will sound. Carefully pull out the basket.
8. **Serve:** Using tongs or a spatula, remove the cooked food from the basket. Be cautious of hot steam.
9. **Cool Down:** Allow the air fryer to cool completely before cleaning.

Cooking Tips:

- Smaller items usually require slightly shorter cooking times than larger items.
- A larger amount of food only requires a slightly longer cooking time.
- Preheating the air fryer for 3-5 minutes before adding food can improve cooking results.
- For extra crispy results, spray or brush a thin layer of oil on the food before air frying.
- You can reheat food in the air fryer. Set the temperature to 300°F (150°C) for approximately 10 minutes or until heated through.

CLEANING AND MAINTENANCE

Proper cleaning 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. **Clean Basket and Tray:** The removable basket and crisping tray are dishwasher safe. Alternatively, wash them in hot, soapy water using a non-abrasive sponge. For stubborn residue, soak them in warm water for 10-15 minutes before cleaning.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth and mild detergent. Do not use abrasive cleaners or scouring pads.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.

5. **Storage:** Ensure all parts are thoroughly dry before storing the air fryer. Store it in a cool, dry place.

TROUBLESHOOTING

If you encounter issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; Timer not set; Basket not fully inserted.	Ensure the power cord is securely plugged into a working outlet. Turn the timer dial to the desired cooking time. Push the basket firmly into the unit until it clicks.
Food is not cooked evenly.	Basket is overfilled; Food not shaken/flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking time.
White smoke coming from the appliance.	Grease residue from previous use; Fatty ingredients.	Clean the basket and crisping tray thoroughly after each use. For fatty foods, drain excess oil from the basket during cooking.
Food is not crispy.	Not enough oil; Temperature too low; Cooking time too short.	Lightly toss food with a small amount of oil. Increase temperature or cooking time as needed.

PRODUCT SPECIFICATIONS

Brand	BELLA
Model	2 Quart Air Fryer
Capacity	2 Quarts
Output Wattage	1200 Watts
Voltage	120 Volts
Product Dimensions (D x W x H)	9.84"D x 9.84"W x 11.41"H
Item Weight	6.65 Pounds
Material	Plastic (Outer), Non-Stick Coated (Inner)
Control Method	Touch (Dials)
Dishwasher Safe Parts	Yes (Basket and Crisping Tray)
Air Frying Technology	Circular Heat Technology
UPC	829486174407

CUSTOMER SUPPORT

For further assistance, product registration, or warranty information, please visit the official BELLA website or contact their customer service department. Keep your purchase receipt for any warranty claims.

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

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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