

BELLA 35428-016A

BELLA 6.0 QT Multi-Cooker Instruction Manual

Model: 35428-016A

1. IMPORTANT SAFEGUARDS

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

- Read all instructions before operating the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse the 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.

2. PRODUCT OVERVIEW

Components

The BELLA 6.0 QT Multi-Cooker includes the following main components:

- Main Unit with Control Panel
- 6-Quart Ceramic Nonstick Cooking Pot
- Tempered Glass Lid
- Steam Tray



All-in-one setup

Includes ceramic nonstick pot, glass lid
and steamer rack

Image: Exploded view showing the main unit, ceramic nonstick pot, steam tray, and tempered glass lid.

Control Panel

The digital control panel allows for precise temperature and time adjustments for various cooking functions.



Simple digital controls

Sear, sauté, steam, slow cook, and more— with adjustable time and temp

Image: Close-up of the digital control panel with buttons for time/temp, sauté, sear, slow cook, steam, keep warm, and start/stop.

- **Time/Temp Button:** Toggles between time and temperature settings.
- **+/- Buttons:** Adjusts time or temperature values.
- **Sauté Function:** For browning and sautéing ingredients.
- **Sear Function:** For high-heat searing.
- **Slow Cook Function:** For low and slow cooking.
- **Steam Function:** For steaming foods with the included tray.
- **Keep Warm Function:** Maintains food at a serving temperature.
- **Start/Stop Button:** Initiates or cancels a cooking program.
- **Power Button:** Turns the appliance on or off.

3. SETUP

Before First Use

- Remove all packaging materials, stickers, and labels from the appliance.
- Wash the ceramic nonstick cooking pot, tempered glass lid, and steam tray in warm, soapy water. Rinse thoroughly and dry completely.
- Wipe the exterior of the main unit with a damp cloth. Do not immerse the main unit in water.

Assembly

- Place the main unit on a stable, heat-resistant surface.
- Insert the ceramic nonstick cooking pot into the main unit. Ensure it is seated properly.
- If steaming, place the steam tray inside the cooking pot.
- Place the tempered glass lid on top of the cooking pot.

4. OPERATING INSTRUCTIONS

General Operation

- Plug the appliance into a standard electrical outlet. The display will illuminate.
- Press the Power button to turn the unit on.
- Select your desired cooking function (Sauté, Sear, Slow Cook, Steam, Keep Warm).
- Use the Time/Temp button to toggle between setting the cooking time and temperature.
- Use the +/- buttons to adjust the time (from 10 minutes to 12 hours) and temperature (up to 450°F).
- Press the Start/Stop button to begin cooking. The indicator light for the selected function will illuminate.
- To stop cooking at any time, press the Start/Stop button.
- When cooking is complete, the unit may automatically switch to Keep Warm mode or turn off, depending on the function.

Cooking Functions

Refer to the following for specific function usage:

- **Sauté:** Ideal for browning vegetables or meats before slow cooking. Set desired temperature and time.
- **Sear:** Use for high-heat searing of meats to lock in juices. Set desired temperature and time.
- **Slow Cook:** For recipes requiring extended cooking times at lower temperatures. Set desired time and temperature.
- **Steam:** Add water to the cooking pot, place food on the steam tray, and cover with the lid. Select Steam function and set time.
- **Keep Warm:** Automatically activates after some cooking cycles or can be selected manually to maintain food temperature.



Fast, family-sized meals

Feeds a crowd, fits your routine

Peace of Mind

EverGood™ Ceramic Nonstick is made without PFAS, PFOA, PTFE, lead or cadmium

Image: The multi-cooker in use, showing food being cooked in the ceramic nonstick pot.

5. CLEANING AND MAINTENANCE

Cleaning

- Always unplug the multi-cooker and allow it to cool completely before cleaning.
- The ceramic nonstick cooking pot, tempered glass lid, and steam tray are dishwasher safe or can be washed by hand with warm, soapy water. Avoid abrasive cleaners or scouring pads.
- Wipe the exterior of the main unit with a soft, damp cloth. Do not use harsh chemicals or immerse the main unit in water.
- Ensure all parts are thoroughly dry before storing.

Storage

Store the multi-cooker in a dry place. The power cord can be wrapped underneath the main unit for tidy storage.



Tidy and compact

Cord wraps underneath to reduce clutter

Image: View of the multi-cooker's underside, illustrating the integrated cord wrap feature for compact storage.

6. TROUBLESHOOTING

If you encounter issues with your multi-cooker, refer to the table below for common problems and solutions.

Problem	Possible Solution
Unit does not power on.	Ensure the power cord is securely plugged into a working electrical outlet. Check the power button.
Food not cooking evenly.	Ensure the cooking pot is properly seated. Stir food periodically if applicable. Verify correct temperature and time settings for the recipe.
Controls are unresponsive.	Unplug the unit from the power outlet, wait a few minutes, then plug it back in to reset the system.

Problem	Possible Solution
Lid does not fit properly.	Ensure the cooking pot is correctly placed in the main unit and that no food debris is obstructing the lid's seating.

7. SPECIFICATIONS

Technical details for the BELLA 6.0 QT Multi-Cooker:

Feature	Detail
Model Number	35428-016A
Capacity	6 Quarts
Dimensions (D x W x H)	27.4D x 42.5W x 22.2H centimetres (10.79" D x 16.73" W x 8.74" H)
Weight	4.5 kg
Wattage	1200 watts
Voltage	1200 volts (Note: This value seems unusually high for voltage, typically 120V for North America. Please verify with product label.)
Material	Metal, Plastic (Ceramic Nonstick Pot)
Color	Oatmilk
Programmable Time	10 minutes to 12 hours
Adjustable Temperature	Up to 450 degrees Fahrenheit



Image: Diagram showing the dimensions of the multi-cooker: 16.73 inches wide, 10.79 inches deep, and 8.74 inches high.

8. WARRANTY AND SUPPORT

Warranty Information

This product is covered by a manufacturer's warranty. Please refer to the warranty card included with your purchase or contact BELLA customer support for detailed information regarding warranty terms and conditions.

Customer Support

For technical assistance, troubleshooting not covered in this manual, or parts replacement, please contact BELLA customer support. Contact information can typically be found on the product packaging or 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