

BELLA 35259

BELLA Make & Take Electric Skillet Instruction Manual

Model: 35259

INTRODUCTION

The BELLA Make & Take Electric Skillet is designed for versatile cooking and convenient portability. Its 12-inch square surface and 3-inch depth accommodate family-sized meals, while the EverGood™ Ceramic Nonstick Coating ensures healthier cooking and easy cleanup. The unique Fits-anywhere™ system allows for compact storage with an inverted lid design. This manual provides essential information for safe and efficient use of your electric skillet.

Key Features:

- **Space-Saving Design:** Inverted lid locks in place for vertical storage, saving up to 50% more cabinet space.
- **Large Capacity:** 12-inch square surface with 3-inch depth, ideal for family meals and entertaining.
- **EverGood™ Ceramic Nonstick Coating:** PFAS, PFOA, and PTFE-free for healthier cooking and effortless food release.
- **Adjustable Temperature Control:** Up to 400°F for frying, simmering, sautéing, and searing.
- **Portable:** Sturdy lid clamps secure contents for mess-free transport.
- **Easy to Clean:** Dishwasher-safe tempered glass lid and nonstick skillet surface.
- **1200 Watt Heating System:** Ensures fast and even heating.



Image: The BELLA Make & Take Electric Skillet, showcasing its design and capacity.

SETUP

1. **Unpack and Inspect:** Carefully remove all packaging materials. Inspect the skillet, lid, and temperature control probe for any damage. Do not operate if any part is damaged.
2. **Initial Cleaning:** Before first use, wash the skillet and lid in warm, soapy water. Rinse thoroughly and dry completely. The temperature control probe should never be immersed in water.
3. **Pre-use Conditioning:** For optimal nonstick performance, heat the dry skillet at its highest temperature (400°F) for 5 minutes. Allow it to cool for 15 minutes before proceeding with cooking. This process helps to cure the ceramic coating.
4. **Placement:** Always place the electric skillet on a heat-resistant, stable, and dry surface. The base of the skillet can become hot during operation and may discolor certain countertops.
5. **Attach Temperature Control:** Ensure the temperature control probe is fully inserted into the receptacle on the side of the skillet before plugging into an electrical outlet.



Our kitchenware

- ✓ Slim & stylish
- ✓ Cooks evenly
- ✓ Easy to clean
- ✓ Long-lasting



Their kitchenware

- ✗ Bulky & boring
- ✗ Uneven cooking
- ✗ Hard to clean
- ✗ Poor quality

Image: Included components: skillet, lid, and removable temperature control.

Video: A demonstration of the electric skillet's portability and ease of use, including how to attach the temperature control.

OPERATING INSTRUCTIONS

- Temperature Control:** After attaching the temperature control probe, plug the unit into a 120V AC electrical outlet. Turn the dial to your desired temperature setting, ranging from 'Warm' to 400°F. The indicator light will illuminate when heating and turn off once the set temperature is reached. It will cycle on and off during cooking to maintain the temperature.
- Preheating:** Allow the skillet to preheat for 5-10 minutes before adding food for best results.
- Cooking:** The skillet is suitable for frying, simmering, sautéing, and searing. Use non-metal utensils to protect the EverGood™ Ceramic Nonstick Coating.
- Lid Usage:** Use the tempered glass lid to retain heat and moisture, and to prevent splattering. The lid features sturdy clamps for secure transport once cooking is complete and the unit has cooled.
- Cool-Touch Handles:** The handles are designed to remain cool during operation, allowing for safe handling.

6. **Finishing:** Once cooking is complete, turn the temperature control dial to 'OFF' and unplug the unit from the wall outlet. Allow the skillet to cool completely before cleaning or storing.



Customized cooking experience
Adjustable temperature control
from warm to 400°F

Image: The skillet cooking French toast and demonstrating easy cleaning.

Video: A user cooking various meals, showcasing the nonstick surface and large capacity for everyday use.

MAINTENANCE AND CLEANING

1. **Always Unplug and Cool:** Before cleaning, always ensure the skillet is unplugged from the electrical outlet and has cooled completely.
2. **Remove Temperature Control:** Detach the temperature control probe from the skillet. This part is electrical and must never be immersed in water or placed in a dishwasher. Wipe it clean with a damp cloth if necessary.
3. **Skillet Cleaning:** The skillet body can be washed by hand with warm, soapy water. The EverGood™ Ceramic Nonstick Coating allows for easy wiping. Avoid abrasive cleaners, scouring pads, or metal utensils, as these can damage the nonstick surface. For stubborn food residue, soak the skillet in warm, soapy water for a few minutes before cleaning.

4. **Lid Cleaning:** The tempered glass lid is dishwasher-safe for convenience. Alternatively, wash by hand with warm, soapy water.
5. **Drying and Storage:** Ensure all parts are thoroughly dry before reassembling or storing. The skillet features a built-in cord wrap for tidy storage of the temperature control probe. The inverted lid design allows the skillet to be stored on its side, saving space.



**Family sized
Large 12" squared skillet is 3" deep
for all your favorite meals**

Image: The skillet demonstrating its space-saving storage with the inverted lid.

Video: A close-up view of the skillet's ceramic coating and features, emphasizing its easy cleaning properties.

TROUBLESHOOTING

- **Skillet not heating:** Ensure the temperature control probe is fully inserted into the skillet's receptacle and the unit is securely plugged into a working 120V AC outlet. Check if the temperature dial is set to an active heating temperature (not 'OFF').
- **Uneven heating:** While the cast aluminum base promotes even heating, slight variations can occur. Ensure the skillet is placed on a flat, level surface. Preheating thoroughly can also help.

- **Food sticking to the surface:** Although the skillet features a nonstick coating, always use a small amount of cooking oil or butter for best results, especially when cooking foods prone to sticking. Ensure the skillet is preheated to the correct temperature before adding food. Avoid using metal utensils that can scratch and compromise the nonstick surface.
- **Lid clamps not securing:** Verify that the lid is correctly positioned and inverted before attempting to secure the clamps for storage or transport. If a clamp appears damaged, contact customer support.
- **Skillet base gets hot:** This is normal. Always place the skillet on a heat-resistant surface to protect countertops.
- **Electrical issues (e.g., shocking, unit stops working):** Immediately unplug the unit. Do not attempt to repair it yourself. Contact customer support for assistance. Such issues indicate a potential safety hazard.

SPECIFICATIONS

Feature	Specification
Model Number	35259
Power	1200 Watts
Voltage	120 Volts (AC)
Product Dimensions (D x W x H)	12.4" x 16.22" x 6.89"
Cooking Surface Dimensions	12" x 12" (square)
Skillet Depth	3"
Material	Aluminium, Ceramic, Stainless Steel
Special Features	Non Stick Coating, Removable Surface, Temperature Control
Included Components	Lid
Item Weight	7.05 Pounds



Image: Product dimensions for the electric skillet.

WARRANTY AND SUPPORT

Warranty Information:

The BELLA Make & Take Electric Skillet comes with a **2-year limited warranty** from the date of purchase. This warranty covers manufacturing defects in materials and workmanship under normal household use. It does not cover damage resulting from misuse, accident, commercial use, or unauthorized modifications. Please retain your proof of purchase for warranty claims.

Customer Support:

For technical assistance, warranty claims, or general inquiries, please contact BELLA customer support. Contact details can typically be found on the official BELLA website or on the product packaging. When contacting support, please have your model number (35259) and proof of purchase readily available.

ASK A QUESTION ABOUT THIS MANUAL

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