bella PRO™

SmartCrisp 8QT Digital Air Fryer

Instruction Manual



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IMPORTANT SAFEGUARDS

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

1. **READ ALL INSTRUCTIONS.**
2. Do not touch hot surfaces. Use handles or knobs. Use oven mitts or potholders.
3. To protect against electric shock do not immerse cord, plugs, or appliance in water or other liquid.
4. This appliance is not intended for use by persons (including children) with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Close supervision is necessary when any appliance is used by or near children.
6. 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.
7. Do not operate any appliance with a damaged cord or plug or after the appliance malfunctions, or has been damaged in any manner. Bring it to a qualified technician for examination, repair or electrical or mechanical adjustment.
8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.
10. Do not let cord hang over edge of table or counter, or touch hot surfaces.
11. Do not place on or near a hot gas or electric burner, or in a heated oven.
12. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
13. 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.
14. Do not use appliance for other than intended use.
15. Make sure the crisping tray is in place before adding food to be air fried.
16. Make sure the frying basket is locked securely into the front of the Air Fryer, while the Air Fryer is in operation.

    WARNING: The Air Fryer will not operate unless frying basket is fully closed.

    CAUTION: After hot air frying, extreme caution must be used when handling the hot frying basket, crisping tray, and cooked foods.
17. Oversize foods or metal utensils must not be inserted in appliance as they may create a fire or risk of electric shock.
18. A fire may occur if the appliance is covered or touching flammable material, including curtains, draperies, walls, and the like, when in operation. Do not store any item on top of the appliance when in operation.
19. Extreme caution should be exercised when using containers constructed of other than metal or glass.
20. Do not store any materials, other than manufacturers recommended accessories, in this appliance when not in use.

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21. Do not place any of the following materials in the appliance: paper, cardboard, plastic, and the like.
22. Do not cover crumb tray or any part of the oven with metal foil. This will cause overheating of the oven.
23. Preheating of the appliance is not necessary.
24. To turn off the appliance, press the ⏻ button.

FOR HOUSEHOLD USE ONLY

ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and escaping steam during use. Proper precautions must be taken to prevent the risk of burns, fires, or other injury to persons or damage to property.

CAUTION: This appliance is hot during operation and retains heat for some time after turning OFF. Always use oven mitts when handling hot materials and allow metal parts to cool before cleaning. Do not place anything on top of the appliance while it is operating or while it is hot.

1. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. The cord to this appliance should be plugged into a 120V AC electrical outlet only.
3. If this appliance begins to malfunction during use, pull the frying basket drawer out of the body. Then remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance.
4. Do not leave this appliance unattended during use.
5. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced by contacting Consumer Service.
6. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
7. Place the Air Fryer on a flat, heat-resistant work area.
8. Do not obstruct the air outlet or air inlets on the back and sides of the Air Fryer, with any objects. Avoid escaping steam from the air outlet during air frying.
9. Keep appliance at least 4 inches away from walls or other objects during operation.
10. Always use the frying basket handle to open frying basket drawer.

    WARNING: After air frying, make sure to place the frying basket drawer on a flat, heat-resistant surface.

    WARNING: Over-filling the frying basket may damage the Air Fryer and could result in serious personal injury.
12. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.
13. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

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WARNING! This air fryer should not be used to boil water.
WARNING! This air fryer should not be used to deep fry foods.

NOTES ON THE PLUG

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully into the outlet, reverse the plug. If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

NOTES ON THE CORD

A. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce the risk resulting from becoming entangled in or tripping over a longer cord.
B. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.
C. If a long detachable power-supply cord or extension cord is used :
    1. The marked electrical rating of the cord or extension cord should be at least as great as the electrical rating of the appliance;
    2. If the appliance is of the grounded type, the extension cord should be a grounding-type3-wire cord.
    3. The longer cord should be arranged so that it does not drape over the countertop or table top where it can be pulled on by children or tripped over unintentionally.

PLASTICIZER WARNING

CAUTION: To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may occur or stains can appear.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, your appliance may not operate properly. It should be operated on a separate electrical circuit from other appliances.

SAVE THESE INSTRUCTIONS

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GETTING TO KNOW YOUR 8 QT TOUCHSCREEN AIR FRYER

Product may vary slightly from illustration.

1. Touchscreen Control
2. Air Fryer Body
3. Frying Basket with Cool Touch Handle
4. Air Inlets
5. Air Outlet (not shown)
6. Power Cord with Polarized Plug (not shown)
7. Non-skid Feet
8. Crisping Tray
9. Frying Basket with Cool Touch Handle



TOUCHSCREEN CONTROL

1. When the air fryer is plugged in, a tone will sound, the control panel will illuminate then disappear. The power button will lightly pulse on and off.
2. When the POWER ⏻ button is pressed a tone will sound and the 10 menu functions will illuminate.
3. Press one of the 10 preset functions, the default temp and time will be displayed.
4. Press the START/STOP button to begin cooking.
5. When in operation, press the POWER ⏻ button to turn the Air Fryer OFF.



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Timer Control Buttons

Selecting the timer control (min), add or decrease cooking time using the + and – symbols. This enables you to add or decrease cooking time, one minute at a time. Keeping the button held down will rapidly change the time.

Temperature Control Buttons

Selecting the temperature control (°F), add or decrease temperature using the + and – symbols. This enables you to add or decrease cooking temperature 5°F at a time. Keeping the button held down will rapidly change the temperature. Temperature control range: 150°F – 400°F.

MENU Preset Choices

10 presets to choose from: Bake, Roast, French Fries, Chicken, Veggies, Steak, Fish, Bacon, Keep Warm & Reheat.

Digital Display

This display will keep track of the temperature and remaining cook time.

Adjustable Control (Temperature and Timer)

The + and – symbols enable you to add or decrease cooking temperature and time.

PRESETS	TIME (MIN)		TEMP (°F)		READY FUNCTION	SHAKE FUNCTION
	DEFAULT	RANGE	DEFAULT	RANGE		
Bake	25mins	1-60mins	350°F	170-400°F	Y	Y
Roast	35mins	1-60mins	400°F	170-400°F	Y	Y
French Fries	22mins	1-60mins	400°F	170-400°F	Y	Y
Chicken	25mins	1-60mins	360°F	170-400°F	Y	Y
Veggies	15mins	1-60mins	360°F	170-400°F	Y	Y
Steak	15mins	1-30mins	400°F	170-400°F	Y	Y
Fish	20mins	1-60mins	330°F	170-400°F	Y	Y
Bacon	10mins	1-30mins	360°F	170-400°F	Y	Y
Keep Warm	60mins	1-60mins	170°F	150-200°F	N	N
Reheat	6mins	1-60mins	250°F	170-400°F	N	N

IMPORTANT! Depending on the thickness and/or density of foods, it may be necessary to use a meat thermometer to check cooking progress after preset TIME has expired. If more time is needed, cook at short time intervals until food tests done.

BEFORE USING FOR THE FIRST TIME

1. Remove all packing material and labels from the inside and outside of the air fryer. Check that there is no packaging underneath and around the frying basket.
2. Your air fryer is shipped with the frying basket locked inside the air fryer body. Firmly grasp the frying basket handle to open frying basket and place on a flat, clean work area.
3. Wash frying basket and crisping tray in hot, soapy water.
4. DO NOT IMMERSE THE AIR FRYER BODY IN WATER. Wipe the air fryer body with a damp cloth. Dry all parts thoroughly.
5. To ensure the crisping tray fits snugly into the frying basket drawer, there are 4 rubber tips attached to the sides of the tray. Before using, check to make sure all 4 rubber tips are in place. If they become separated from the tray, simply slide onto the tabs as shown. (See fig 2.)

   NOTE: During first use, the Air Convection Fryer may emit a slight odor. This is normal and will not affect the flavor or air convection frying.

Figure 2



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OPERATING INSTRUCTIONS

IMPORTANT! The maximum food capacity recommended for this air frying basket is 6.6lbs

WARNING! This Air Fryer should not be used to boil water.

WARNING! This Air Fryer should never be used to deep fry foods.

1. Place the Air Fryer on a flat, heat-resistant work area, close to an electrical outlet.
2. Firmly grasp the frying basket handle to open frying basket; then remove from the machine and place on a flat, clean surface.
3. Place the crisping tray into the base of the frying basket.
4. Insert the assembled frying basket drawer into the front of the Air Fryer. Always make sure frying basket drawer is fully closed.
5. Plug cord in the wall outlet. An audible beep will sound and the POWER ⏻ button will appear on a black background.
6. To begin, press the POWER ⏻ button.
7. The touchscreen control panel will appear. The 10 preset functions will be displayed.

   IMPORTANT: If no buttons are pressed, the Air Fryer will remain in standby mode.

MANUAL OPERATION

1. To adjust the default air frying TIME, press the (+) or (–) on the right side of the control panel to advance or decrease TIME in 1 minute increments, from 1 to 60 minutes.

   NOTE: Timer can also be adjusted when time reflects on the digital display
2. To adjust the default air frying Temperature, press the (+) or (–) on the left side of the control panel to adjust the TEMP from 150°F to 400°F in 5 degree increments.

   NOTE: Temperature can also be adjusted when temperature reflects on the digital display using
3. When the desired TIME and TEMP appear on the digital display, press the START/STOP button button to turn the Air Fryer ON. The preset TIME will begin to count down after the unit is done preheating. TEMP and remaining TIME will both be displayed.

   IMPORTANT: If no buttons are pressed, the Air Fryer will remain in standby mode.

   NOTE: To halt air frying immediately, pull the frying basket drawer out of the body at any time. When the drawer is replaced, air frying will resume.
4. When the remaining TIME reaches 00:00, 3 audible beeps will sound and the Air Fryer will automatically turn off.

10 FOOD MENU PRESETS (BAKE | ROAST | FRENCH FRIES | CHICKEN | VEGGIES | STEAK | FISH | BACON | KEEP WARM | REHEAT)

1. Press the desired preset function
2. When the desired preset is illuminated, press the START/STOP button to turn the Air Fryer ON.

   NOTE: The quantity, density, weight of food will alter the total cooking time necessary. Remember, frying smaller batches will result in shorter cooking times and higher food quality.

   IMPORTANT: Always check food halfway through cooking time to determine final cook TIME and TEMP.
3. To adjust the air frying TIME during operation, press (+) or (–) on the right side of the control panel to advance or decrease time in 1 minute increments to 60 minutes. Press the (+) or (–) on the left side of the control panel to adjust TEMP in 5 degree increments.

AIR FRYING TECHNIQUE

1. Please consult the Air Frying Chart and/or follow package directions for suggested TIME and TEMP.
2. Always pat food dry before cooking to encourage browning and avoid excess smoke.
3. To assure even cooking/browning, ALWAYS open the basket drawer halfway through the cook time and check, turn or shake foods in the frying basket. Some recipes may call for brush or spray oil halfway through cooking. Adjust TIME or TEMP if needed.

   CAUTION: Always use oven mitts when handling the hot air fryer basket.

   CAUTION: Make sure the clear basket lock is in the locked position when shaking foods for the Air Convection Fryer.

   CAUTION: Hot oil can collect at the base of the drawer. To avoid risk of burns or personal injury, or to avoid oil from contaminating air fried foods, always unlock and remove the frying basket from the drawer before emptying. NEVER turn the drawer upside down with the frying basket attached.
4. Allow cooked foods to rest for 5 to 10 minutes. Remove the drawer from the machine and place on a flat, heat resistant surface. Then remove frying basket from the drawer.
5. Shake air fried foods out onto serving area. Promptly return the frying basket to the drawer and lock into place. Continue air frying subsequent batches, if any.

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6. To avoid excess smoke, when cooking naturally high fat foods, such as bacon, chicken wings or sausages, it may be necessary to empty fat from the frying basket drawer between batches.
7. For crispier results, air fry small batches of freshly breaded foods. Create more surface area by cutting food into smaller pieces. Press breading onto food to help it adhere. Refrigerate breaded foods for at least 30 minutes before frying.
8. Arrange breaded food in frying basket so that food is not touching to allow air flow on all surfaces.
9. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
10. Unplug the Air Convection Fryer when not in use.

A NOTE ON AIR FRYING PRE-PACKAGED FROZEN FOODS

1. Where microwave ovens often produce hot, mushy results and toaster ovens take forever, air convection frying assures reasonably fast, crispy, delicious results!
2. As a rule, depending on the food and amount to be cooked, suggested cook TIMES may have to be reduced slightly. Always check food halfway through cooking time to determine final cook TIME and TEMP.
3. Always check cooking progress after TIME has expired.

AIR FRYING CHART (INCLUDES PRESET FOOD MENU ITEMS)

WARNING! Times are estimated and based on average sizes and weights.

ALWAYS USE A MEAT THERMOMETER TO ENSURE THAT MEAT, POULTRY AND FISH ARE COOKED THOROUGHLY BEFORE SERVING.

NOTE: Frying smaller batches will result in shorter cooking times and higher food quality. Adjust air frying temperatures and times as necessary to suit your taste.

NOTE: Unless food is pre-packaged and pre-oiled, for browned and crispy results, all foods should be lightly oiled before air frying.

FOOD	TEMP	AIR FRY TIME	ACTION
Root Vegetables, 3 - 4 cups fresh (roasted)	370°F	15-20 minutes	toss with oil shake 3x
Asparagus, 3 - 4 cups, fresh thin stems	370°F	7-9 minutes	spray with oil, shake 2x
Green Beans, Sugar Snap Peas, 3 - 4 cups fresh	370°F	7-9 minutes	spray with oil, shake 1x
Broccoli, 3 - 4 cups fresh (roasted)	370°F	5-7 minutes	spray with oil, shake 3x
Brussels Sprouts, halved, 3 - 4 cups fresh	370°F	8-10 minutes	spray with oil, shake 2x
Butternut Squash, seeded, 1/2 inch chunks, 3 - 4 cups fresh	370°F	15 minutes	spray with oil, shake 3x
Fennel, fresh, chopped, 3 - 4 cups	370°F	7-9 minutes	spray with oil, shake 2x
Fried Sweet Potato Fries (fresh, hand cut, 1/8 to 1/4-inch thick)	400°F	13-15 minutes	spray with oil, shake 3x
French Fries, Idaho Potatoes, 2 – 3 (fresh, hand cut, 1/4 to 1/3 inch thick)(frozen, 1/4 to 1/3 inch thick)	400°F 400°F	12 minutes 12 minutes	spray with oil, shake 3x
Meat, Roast, Chops	360°F	25 minutes	rub or spray with oil, add seasoning, turn over test for doneness
Ribeye Steaks, (2) 1.25 lb., 1-1/2-in. thick, room temp. medium rare medium well done	 400°F 400°F 400°F	 6 minutes 10 minutes 14 minutes	rub or spray with oil, add seasoning, turn over test for doneness, rest 15 minutes - check at 12 minutes, rest 15 minutes
Hamburgers, 1/3 lb. (up to 4), rare-well	350°F	3-6 minutes	spray with oil, add seasoning, turn over test for doneness
Chicken Wings, 2-3 lb. (fresh/thawed)	360°F	20 minutes	spray with oil, shake 2x, test for doneness
Chicken Tenders/Fingers, boneless	360°F	18-20 minutes	spray with oil, shake 1x
Chicken Pieces, bone in	360°F	20-30 minutes	spray with oil, turn over, test for doneness
Fish Filet (fresh, thawed, battered)	400°F	10 minutes	spray with oil, turn over, test for doneness
Shrimp (thawed, battered), 1- 2 lb.	320°F	8 minutes	spray with oil, turn over, shake

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PLEASE NOTE: The USDA recommends that meats such as beef and lamb, etc. should be cooked to an internal temperature of 145°F/63°C. Pork should be cooked to an internal temperature of 160°F/71°C and poultry products should be cooked to an internal temperature of 170°F/77°C - 180°F/82°C to be sure any harmful bacteria has been killed. When reheating meat/poultry products, they should also be cooked to an internal temperature of 165°F/74°C.

USER MAINTENANCE INSTRUCTIONS

This appliance requires little maintenance. It contains no user-serviceable parts. Any servicing requiring disassembly other than cleaning must be performed by a qualified appliance repair technician.

CARE & CLEANING INSTRUCTIONS

WARNING! Allow the Air fryer to cool fully before cleaning.

1. Unplug the Air Fryer. Remove frying basket. Make sure the frying basket and crisping tray have cooled completely before cleaning. Use the center hole of the crisping tray to lift crisping tray up and out of the frying basket.
2. Wash the frying basket and crisping tray in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the ceramic nonstick coating.
3. Wipe the air fryer body with a soft, non-abrasive damp cloth to clean.

STORING INSTRUCTIONS

1. Make sure the Air Convection Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the Air Convection Fryer while it is hot or wet.
3. Lock the frying basket into the drawer, and store inside the Air Convection Fryer body.
4. Store Air Convection Fryer in its box or in a clean, dry place.

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LIMITED TWO-YEAR WARRANTY

SENSIO Inc. hereby warrants that for a period of **TWO YEARS** from the date of purchase, this product will be free from mechanical defects in material and workmanship, and for 90 days in respect to non-mechanical parts. At its sole discretion, SENSIO Inc. will either repair or replace the product found to be defective, or issue a refund on the product during the warranty period.

The warranty is only valid for the original retail purchaser from the date of initial retail purchase and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation. Retail stores selling this product do not have the right to alter, modify, or in any way revise the terms and conditions of the warranty.

EXCLUSIONS:

The warranty does not cover normal wear of parts or damage resulting from any of the following: negligent use of the product, use of improper voltage or current, improper routine maintenance, use contrary to the operating instructions, disassembly, repair, or alteration by anyone other than qualified SENSIO Inc. personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. shall not be liable for any incidental or consequential damages caused by the breach of any express or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or fitness for a particular purpose is limited in time to the duration of the warranty. Some states, provinces or jurisdictions do not allow the exclusion or limitation of incidental or consequential damages, or limitations on how long an implied warranty lasts, and therefore, the above exclusions or limitations may not apply to you. The warranty covers specific legal rights which may vary by state, province and/or jurisdiction.

HOW TO OBTAIN WARRANTY SERVICE:

You must contact Customer Service at our toll-free number: 1-866-832-4843.
A Customer Service Representative will attempt to resolve warranty issues over the phone. If the Customer Service Representative is unable to resolve the problem, you will be provided with a case number and asked to return the product to SENSIO Inc. Attach a tag to the product that includes: your name, address, daytime contact telephone number, case number, and description of the problem. Also, include a copy of the original sales receipt. Carefully package the tagged product with the sales receipt, and send it (with shipping and insurance prepaid) to SENSIO Inc.'s address. SENSIO Inc. shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc.'s Customer Service Center.

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