



5 IN 1 INDOOR GRILL AND AIR FRYER

Instruction Manual



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BellaLifestyle

Table of Contents

Important Safeguards	2-4
Additional Important Safeguards	5-6
Notes on the Plug	6
Notes on the Cord	6-7
Plasticizer Warning	7
Electric Power	7
Getting To Know Your 10.5QT Air Grill	8
Touchscreen Control	9-10
Before Using for the First Time.	10
Operating Instructions	11
8 Menu Selections:	
PIZZA, FISH, BREAD, SHRIMP, CHICKEN, STEAK, FRIES, DEHYDRATE	
Pre-Programmed TEMPS & TIMES Chart	
Manual Operation	12-14
User Maintenance Instructions	14
Care & Cleaning Instructions	14
Storing Instructions	14
Warranty	15-16

IMPORTANT SAFEGUARDS



When using electrical appliances, basic 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 may be used and cleaned by children age 8 and older or by persons with reduced physical, sensory or mental capabilities, or lack of experience and knowledge, **ONLY IF** they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
5. Children should be supervised to ensure that they do not play with the appliance.
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.

NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF.

THIS WILL VOID THE WARRANTY.

8. The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
9. Do not use outdoors.

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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. To disconnect, pull the active basket out of the Indoor Grill body. Remove plug from wall outlet.
 14. Do not use appliance for other than intended use.
 15. When using the crisping tray, make sure it is properly inserted into the Air Grill basket before cooking.
 16. Make sure the crisping tray is in place before adding food to be air fried.
 17. Always make sure any active fryer basket is fully inserted and locked into the front of the Air Grill before operation.
 18. Oversize foods or metal utensils must not be inserted in the Indoor Grill as they may create a fire or risk of electric shock.
 19. A fire may occur if the Indoor Grill 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.
 20. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electric shock.
 21. Extreme caution should be exercised when using containers constructed of other than metal or glass.
 22. Do not store any materials, other than manufacturers recommended accessories, in this Indoor Grill when not in use.
 23. Do not place any of the following materials in the Indoor Grill: paper, cardboard, plastic, and the like.

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24. Do not cover crumb tray or any part of the Indoor Grill with metal foil. This will cause overheating of the oven.
 25. Pressing the power button for 3 seconds at any time during the cooking process will shut down the unit causing the display to go dark immediately and running light to go dark within 20 seconds. The fan will continue running for 20 seconds to cool down the unit.

WARNING: Indoor Grill will not operate unless the basket is fully closed.

CAUTION: After hot air frying, roasting, broiling, baking, grilling or reheating, the basket, accessories (if used) and the cooked foods are hot. Extreme caution must be used when handling the hot basket and accessories.



SAVE THESE INSTRUCTIONS FOR HOUSEHOLD USE ONLY




ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION HOT SURFACES: This appliance generates heat and may release 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.

CAUTION: Please ensure the pot and grill/pizza/crisping tray is empty and clean every time before preheating starts, otherwise the high temperature of over 400F will produce a lot of smoke.


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, press and pull any active fryer basket(s) out of the body. Remove plug from wall outlet. Do not use or attempt to repair the malfunctioning appliance. Contact Consumer Service.
4. Do not immerse power cord in any liquid. If the power cord to this appliance is damaged, it must be replaced.
5. Keep the cord out of reach from children and infants to avoid the risk of electric shock and choking.
6. Place the Indoor Grill on a flat, stable, heat-resistant work area.

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7. Do not obstruct the air outlet or air inlets on the back and sides of the Indoor Grill, with any objects. Avoid escaping steam from the air outlet during cooking.
 8. Keep appliance at least 4 inches away from walls or other objects during operation.
 9. Always use the fryer basket handles to remove the fryer basket.
WARNING: Under- or over-filling the Indoor Grill basket may damage the Indoor Grill and could result in serious personal injury.
 10. Never move the hot Indoor Grill or an Indoor Grill containing hot food. Allow to cool before moving.


WARNING! This Indoor Grill should not be used to boil water.

WARNING! This Indoor Grill should never 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;

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2. If the appliance is of the grounded type, the extension cord should be a grounding-type 3-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 from 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.



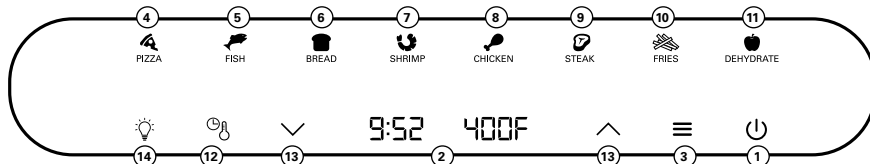
GETTING TO KNOW YOUR 5 IN 1 INDOOR GRILL AND AIR FRYER

Product may vary slightly from illustration

- 1) Touchscreen Control
- 2) Removable Basket with Handles
- 3) Non-Skid Feet
- 4) Power Cord with Polarized Plug (not shown)
- 5) Pizza Pan
- 6) Grill Pan
- 7) Crisping Tray
- 8) Pizza Pan
- 9) Grill Pan








TOUCHSCREEN CONTROL





- | | | |
|------------------|------------|--------------------------|
| 1) ON/OFF, PAUSE | 6) BREAD | 11) DEHYDRATE |
| 2) TIME/TEMP | 7) SHRIMP | 12) TIME/TEMP Adjustment |
| 3) MENU | 8) CHICKEN | 13) TIME/TEMP Control |
| 4) PIZZA | 9) STEAK | 14) Interior LIGHT |
| 5) FISH | 10) FRIES | |







ON/OFF

- When the Indoor Grill is plugged in, the control panel will illuminate for 1 second, then darken and a tone will sound. The  button will illuminate and then pulse slowly on and off.
- When  is pressed, a tone will sound, the control panel will illuminate and will display the default 15:00/ 370F.
- When in operation, press  for 3 seconds to turn OFF the unit, if the  button is pressed once, cooking will pause. Press  again to re-start .


MENU

- When  is pressed, the PIZZA icon will pulse slowly on and off. The TIME/TEMP display will pulse on and off showing the default preset corresponding with the selected function.
- Keep pressing  until you reach the desired function. PIZZA > FISH > BREAD > SHRIMP > CHICKEN > STEAK > FRIES > DEHYDRATE

TIME/TEMP ADJUSTMENT

- When  is pressed, you will be able to adjust the TIME displayed by pressing  to increase the TIME and  to decrease the TIME.
- If you would like to adjust the TEMP displayed, press  a second time then  to increase the TEMP and  to reduce the TEMP.

INTERIOR LIGHT

- When  is pressed, the head lamp in the chamber will illuminate for 60 seconds.

BEFORE USING FOR THE FIRST TIME

Remove all packing material and labels from the inside and outside of the Indoor Grill. Check that there is no packaging underneath and around each of the fryer baskets and crisping trays.

1. Your Indoor Grill is shipped with accessories locked into the protective foam inside of the gift box.
2. Firmly grasp each basket handle, to pull fryer basket out of the main body.
4. Wash the Indoor Grill Basket and accessories in hot, soapy water.
5. **DO NOT IMMERSE THE INDOOR GRILL BODY IN WATER.** Wipe the Indoor Grill body with a damp cloth. Dry all parts thoroughly.
6. Replace wire rack into the Indoor Grill basket.

NOTE: During first use, the Indoor Grill may emit a slight odor. This is normal and will not affect flavor.

OPERATING INSTRUCTIONS

IMPORTANT! The maximum food capacity recommended for the Indoor Grill basket is 10.5 quarts or 9.2 lbs of food.

WARNING! This Indoor Grill should not be used to boil water.

WARNING! This Indoor Grill should never be used to deep fry foods.

WARNING! Please ensure the pot and grill/pizza/crisping tray is empty and clean every time before preheating starts, otherwise the high temperature of over 400F will produce a lot of smoke.

1. Place the Indoor Grill on a flat, stable, heat-resistant work area, close to an electrical outlet.
2. If needed, add Pizza Pan or Grill Pan to the Indoor Grill Basket.
3. Place food into the basket after display shows “Add Food” beside Dehydrate function. Do not overfill. To ensure proper cooking and air circulation, NEVER fill the basket more than 2/3 full. When air frying fresh vegetables, we do not recommend adding more than 2 to 3 cups of food to the fryer basket.

NOTE: Up to 6 cups of ingredients may be dehydrated as food will shrink to a fraction of its original volume. Place a single layer of ingredients into the empty Indoor Grill basket.

4. Insert the assembled fryer basket into the front of the Indoor Grill. Always make sure the basket is fully closed.


8 MENU SELECTIONS: PIZZA, FISH, BREAD, SHRIMP, CHICKEN, STEAK, FRIES, DEHYDRATE























Pre-Programmed TEMPS & TIMES Chart


MANUAL OPERATION

Menu	Default TEMP	Default TIME	TEMP Range	TIME Range	TURNOVER Food	Recommended Pan
PIZZA	400 °F	11:00	180-450 °F	01:00-60:00	/	Pizza Pan
FISH	390 °F	15:00	180-450 °F	01:00-60:00	2/3Times	Crisping Tray
BREAD	P-3	02:30	/	/	/	Crisping Tray
Remark: BREAD design for 7 settings: 1:00/P-1; 2:00/P-2; 2:30/P-3; 3:00/P-4; 5:00/P-5; 5:00/P-6; 7:00/P-7						
SHRIMP	400 °F	10:00	180-450 °F	01:00-60:00	2/3Times	Crisping Tray
CHICKEN	400 °F	20:00	180-450 °F	01:00-60:00	2/3Times	Crisping Tray
STEAK	Hi	10:00	/	01:00-60:00	2/3Times	Grill Pan
Remark: STEAK design for 4 settings: 10:00/TOP for Veggie or Sea food; 10:00/Hi for steak or Chicken; 10:00/Lo for burger or meat; 10:00/Bo for bacon or Sausages.						
FRIES	400 °F	18:00	180-450 °F	01:00-60:00	2/3Times	Crisping Tray
DEHYDRATE	180 °F	4hrs	90-180 °F	1-24hrs	/	Crisping Tray
DEFAULT	370 °F	15:00	180-500 °F	01:00-60:00	2/3Times	Crisping Tray

WARNING! Please ensure the pot and grill/pizza/crisping tray is empty and clean every time before preheating starts, otherwise the high temperature of over 400 °F will produce a lot of smoke.

- 1) Plug cord in the wall outlet. The control panel will illuminate for 1 second, then darken and a tone will sound. The  button will illuminate and then pulse slowly on and off.

- 2) When the pulsing  is pressed, a tone will sound, the control panel will illuminate and will display the default 15:00/ 370F.
- 3) Press  until you reach the desired function. The default TIME/TEMP will appear on the display.
- NOTE:** BREAD design for 7 settings: 1:00/P-1; 2:00/P-2; 2:30/P-3; 3:00/P-4; 5:00/P-5; 5:00/P-6; 7:00/P-7. You can press  then  and  to choose the preferred bread color.
- NOTE:** STEAK design for 4 settings: 10:00/TOP for Veggie or Sea food; 10:00/Hi for Steak or Chicken; 10:00/Lo for Burger or Meat; 10:00/Bo for Bacon or Sausages. You can press  then  and  to choose the preferred food setting.
- 4) To adjust the default TIME press  followed by  to increase the TIME and  to decrease the TIME in 1 minute increments.
- NOTE:** When using the DEHYDRATE function the time will be displayed in HRS
- NOTE:** Press and hold   buttons to fast advance.
- 5) To adjust the default TEMP press  a second time followed by  to increase the TEMP and  to reduce the TEMP in 10 degree increments.
- NOTE:** Press and hold   buttons to fast advance.
- 6) When the desired TIME and TEMP appear on the digital display, press  to START cooking.
- NOTE:** All functions require the unit to preheat beside Dehydrate, after  is pressed "PrE" will appear on the digital display. Once the unit is done preheating "Add Food" will appear on the digital display and a tone will sound.
- Remark:** When "PrE" appears on the digital display but the user does not open the basket to add food, the unit will keep the preheat condition for 5 mins, after 5 mins, the unit will return to standby mode.
- 7) The target TIME will begin to count down when basket is replaced. Remaining TIME and TEMP will appear on the digital display.
- NOTE:** To halt cooking immediately, pull the basket out of the body at anytime, "no Pot" will appear on the digital display. When the basket is replaced, cooking will resume.
- NOTE:** Press  to PAUSE cooking process at any time. When  is pressed again, cooking will resume.
- NOTE:** A tone will sound and "Turn Food" will appear on the digital display reminding you to flip or shake the food inside of the basket. This can happen 2-3 times depending on the function selected.

- 
- 8) When the remaining TIME reaches 00:00, "End" will appear on the display and 5 tones will sound as the Indoor Grill automatically turns OFF.

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.

USDA COOKING GUIDELINES

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 Indoor Grill to cool fully before cleaning.

1. Unplug the Indoor Grill. Remove the basket from the Indoor Grill body. Make sure the basket and any accessories used while cooking have cooled completely before cleaning.
2. Wash the basket and accessories in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the non-stick coating.
3. The basket and accessories are dishwasher-safe. For best results, place in the top rack of your dishwasher to clean.
4. Wipe the Indoor Grill body with a soft, non-abrasive damp cloth to clean.

STORING INSTRUCTIONS

1. Make sure the Indoor Grill is unplugged and all parts are clean and dry before storing.
2. Never store the Indoor Grill while it is hot or wet.
3. Insert the clean basket inside the Indoor Grill body.
4. Store the Indoor Grill in its box or in a clean, dry place.

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.

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

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.

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.





For customer service questions or comments
1-866-832-4843
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