



**6 SLICE FRENCH DOOR TOASTER OVEN  
WITH AIR FRY TECHNOLOGY**  
Instruction Manual



Thank You for your purchase

Register & sign up for special  
announcements and trendy recipes!

Tell us what you think!  
Rate, review or ask us a question.

@bellahousewares.com  
#getinspired



**BellaLife**



**BellaLifestyle**

## Table of Contents

Important Safeguards.....	2-4
Additional Important Safeguards.....	4-5
Notes on the Plug.....	5
Notes on the Cord.....	6
Plasticizer Warning.....	6
Electric Power.....	6
Getting to Know Your 6 Slice Toaster Oven.....	7
Getting to Know your Backlit Display.....	8
Operating Instruction (Except Rotisserie).....	9
Using The Rotisserie Spit.....	9-10
Function Chart.....	11
Shelf Positions.....	12
Adjusting Fan Speed.....	12
Before Using For The First Time.....	12-13
Care & Cleaning Instructions.....	14
Storing Instructions.....	15
Air Fry Cooking Chart.....	15-18
Warranty.....	19-20

# 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.
3. To protect against electrical 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. 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 Toaster Oven to cool before putting on or taking off parts.
7. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions, or has been damaged in any manner.

**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.
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 liquids.
13. To disconnect, press STOP to turn the Toaster Oven OFF.
14. Remove the plug from the wall outlet.
15. Do not use appliance for other than intended use.
16. Oversize foods or metal utensils must not be inserted in the Toaster Oven as they may create a fire or risk of electric shock.
17. A fire may occur if the Toaster Oven 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.
18. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts involving a risk of electrical shock.
19. Extreme caution should be exercised when using containers constructed of other than metal or glass.
20. Do not store any materials, other than manufacturer's recommended accessories, in this Toaster Oven when not in use.
21. Do not place any of the following materials in the Toaster Oven: paper, cardboard, plastic, and the like.
22. Do not cover crumb tray or any part of the Toaster Oven with metal foil. This will cause overheating of the Toaster Oven.

23. Use extreme caution when removing the crumb tray or disposing of hot grease.
24. Do not cover the Toaster Oven with anything that would prevent steam from escaping. This may cause warping, discoloration, malfunction or even fire.

# **FOR HOUSEHOLD USE ONLY**

# **SAVE THESE INSTRUCTIONS**

## **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.**

1. A person who has not read and understood all operating and safety instructions is not qualified to operate this appliance. All users of this appliance must read and understand this instruction manual before operating or cleaning this appliance.
2. If this appliance falls or accidentally becomes immersed in water, unplug it from the wall outlet immediately.  
Do not reach into the water!
3. When using this appliance, provide adequate air space above and on all sides for air circulation. Do not operate this appliance while it is touching or near curtains, wall coverings, clothing, dishtowels or other flammable materials.

4. To reduce the risk of fire, do not leave this appliance unattended during use.
5. If this appliance begins to malfunction during use, press <STOP>. Remove the plug from the wall outlet. Do not use or attempt to repair a malfunctioning appliance!
6. The cord to this appliance should only be plugged into a 120V AC electrical wall outlet.
7. Do not use this appliance in an unstable position.
8. To reduce the risk of burns or other injuries, do not touch hot surfaces. Use of protective oven mitts or gloves as well as long-handled utensils is recommended.
9. To reduce the risk of injury to persons or property, unplug this appliance before inserting food. Always keep the appliance unplugged from the wall outlet when not in use.

**CAUTION:** Never leave the Toaster Oven unattended while in use.

## **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 risks 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 detachable power-supply 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- type 3-wire cord; and
  - 3) The longer cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over.

## PLASTICIZER WARNING

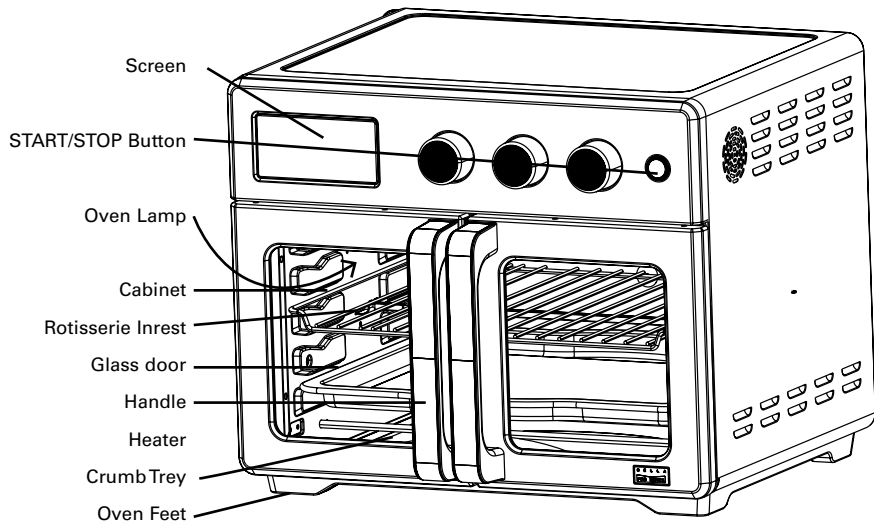
**CAUTION:** To prevent Plasticizers from migrating to the finish of the counter top or table top or other furniture, place NON-PLASTIC coasters or place mats between the appliance and the finish of the counter top or table top. Failure to do so may cause the finish to darken; permanent blemishes may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

## Getting to Know Your 6 Slice Toaster Oven

Product may vary slightly from illustration



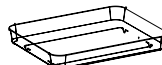
rotisserie set



tray handle



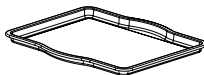
pizza stone



air fry basket



wire rack



bake/broil pan



crumb tray

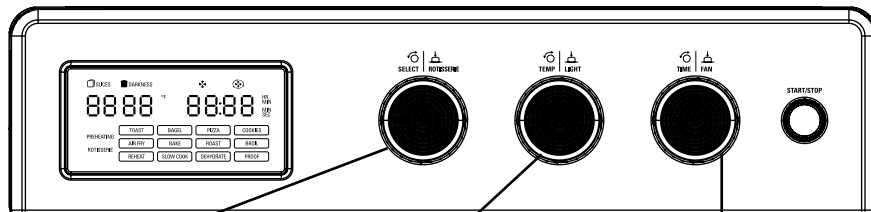
## Getting to Know your Backlit Display

Available Functions:

TOAST BAGEL PIZZA COOKIES

AIR FRY BAKE ROAST BROIL

REHEAT SLOW COOK DEHYDRATE PROOF



### First Knob/Button

Rotate to select recipes  
Press for rotisserie function

### Second Knob/Button

Rotate to adjust temperature  
Press for inner light

### Third Knob/Button

Rotate to adjust time  
Press for fan speed

## Operating Instruction (Except Rotisserie)

1. Plug unit in to power on unit
2. First, rotate the left knob to the desired preset recipe. This will pre-program the unit with time and temperature.
3. Using the middle knob, rotate left or right to adjust the temperature if needed
4. Using the right knob, rotate left or right to adjust cooking time
5. Once TIME and TEMP are adjusted, press START/STOP button to begin cooking  
**NOTE:** To turn on the internal light during the cooking process, you can press the middle knob to turn on
6. Once TIME is expired, the unit will automatically stop cooking and beep

## Using The Rotisserie Spit

1. With the Forks removed, force the Rotisserie Spit through the center of the food length wise
2. Slide the Forks onto each side of the Spit and secure them in place by tightening the two Set Screws.  
**NOTE:** To support the food on the Rotisserie Spit, insert the Rotisserie Forks into the food at different angles
3. Using the Spit holder, hold the assembled Rotisserie Spit at a slight angle with the left side higher than the right side and insert the right side of the Spit into the Rotisserie connection inside the unit
4. Plug unit in to power on unit
5. Press the left knob to select Rotisserie function

6. Using the middle knob, rotate left or right to adjust the TEMP if needed
7. Using the right knob, rotate left or right to adjust cooking TIME
8. Once TIME and TEMP are adjusted, press START/STOP button to begin Cooking  
**NOTE:** To turn on the internal light during the cooking process, you can press the middle knob to turn on
9. Once cooking is complete, press START/STOP to stop cooking process.
10. To remove cooked food, insert the Spit fork under the spit and twist right. At the same time, raise to remove the Spit from the right slot and then remove the food from the unit with slight lifting motion. Transfer the food to a carving board or serving plate.

## Function Chart

Recipe	Description	Temperature range	Time range	Fan level	Rotisserie
TOAST	Default with 6 slices and darkness level 4	450°F	various	LOW Not Adjustable	X
BAGEL	Default with 6 slices and darkness level 4	450°F	various	OFF Not Adjust	X
BROIL	Default temperature 450F. Default time 10 minutes.	450°F	1-30mins	Default LOW HI	X
BAKE	Default temperature 350F. Default time 25 minutes.	170-450°F	1-99mins	Default LOW HI/ OFF	OFF/ON
ROAST	Default temperature 400F. Default time 35 minutes.	350-450°F	1min-1H	Default HI LOW/OFF	OFF/ON
PIZZA	Default temperature 360F. Default time 16 minutes.	350-450°F	1min-1H	Default LOW HI/ OFF	X
PROOF	Default temperature 85F. Default time 2 hours.	80-100°F	1min-2H	OFF	X
AIRFRY	Default temperature 400F. Default time 20 minutes.	170-450°F	1min-1H	Default HI LOW	X
REHEAT	Default temperature 250F. Default time 6 minutes.	170-450°F	1min-1H	Default LOW HI/ OFF	X
COOKIES	Default temperature 350F. Default time 11 minutes.	170-450°F	1min-1H	Default LOW HI/ OFF	X
SLOW COOK	Default temperature HIGH. Default time 4 hours.	HI 275°F LO 265°F	HI 2-12H LO 4-24H	Default LOW HI/ OFF	X
DEHYDRATE	Default temperature 130F. Default time 8 hours.	100-180°F	Up to 72H	LOW Not Adjustable	X

## Shelf Positions

**NOTE:** Certain foods may require different shelf positions depending on the recipe, size, amount of food to be cooked and personal taste. Use the following information as a guide only.

1. There are 3 height positions that the air fryer/dehydrator basket, wire rack or the bake/ broil pan may be inserted.
2. Use the upper shelf position for the BROIL function.
3. The center shelf position is commonly used for TOAST, BAGEL, PIZZA, COOKIES, AIR FRY, and DEHYDRATE functions.
4. Use the lower shelf position for BAKE, SLOW COOK, ROAST, REHEAT and WARM functions.

**WARNING:** Never set the bake/broil pan directly onto the lower heating elements.

## Adjusting Fan Speed

1. Press the Right knob button to adjust the fan. A twirling fan appears on the digital display indicating the fan is turned on. Multi press the knob to adjust the speed of the fan.
2. The fan maximizes convection airflow, shortens cook time and increases cooking efficiency and is available when using any function except, TOAST, BAGEL, DEHYDRATE, and PROOF.

## Before Using For The First Time

**CAUTION:** To protect against electric shock, do not immerse the Toaster Oven or allow cord to come into contact with water or other liquids.

1. Read all operating instructions carefully.
2. Carefully unpack the Toaster Oven and accessories, removing all packaging materials. Remove any labels from the outer surfaces.
3. Place your Toaster Oven on a level surface such as a countertop or table. Be sure the sides, back, and top of the Toaster Oven are at least 4 inches away from any walls, cabinets, or objects on the counter or table.
4. To avoid scratching, marring, or discoloration, do not store anything on top of the Toaster Oven during operation.

5. Wash the air fryer/dehydrator basket, bake/broil pan, wire rack, and crumb tray in warm, soapy water. Rinse and dry thoroughly before placing in the Toaster Oven.
6. Do not use abrasive cleaners.
7. To ensure that the Toaster Oven is free from oils used in manufacturing, it is necessary to operate the unit once, empty.
8. Make sure the crumb tray is in place in the bottom of the Toaster Oven.
9. Plug into a 120V AC electrical wall outlet. A long audible beep will sound.
10. Press the START button; the button will illuminate indicating the Toaster Oven is ON.
11. **CAUTION:** Appliance surfaces are hot during and after use. Always wear protective, insulated oven mitts on hands when touching a hot Toaster Oven.

**NOTE:** The Toaster Oven will not operate until the START/CANCEL button is pressed.

**NOTE:** Press the red START/CANCEL button at any time to turn the Toaster Oven OFF.

If no buttons are pressed within 1 minute, the backlit digital display will turn OFF as the Toaster Oven rests in standby mode.

## Care & Cleaning Instructions

1. Unplug the Toaster Oven and allow the Toaster Oven and all accessories to cool completely before cleaning.
2. Clean the outside of the Toaster Oven with a damp cloth and dry thoroughly. A non-abrasive liquid cleaner may be used for stubborn stains. Rinse and dry thoroughly. Do not use metal scouring pads or abrasive cleaners that will scratch the surface.
3. Clean the interior with a mild or non-abrasive cleaner and plastic scouring pad after each use to avoid build-up. Do not rub too hard as surface can be scratched.
4. To remove baked-on food, pour a small amount of cooking oil onto the food and allow to stand for 5 to 10 minutes. Remove the softened food with a soft cloth. Do not use steel wool, scouring pads or abrasive cleaners.
5. Rinse and dry thoroughly before closing the glass door. Clean the glass door with a cloth or sponge dampened with warm, sudsy water. Dry thoroughly.
6. Wash the air fryer/dehydrator basket, bake/broil pan, wire rack, and crumb tray in soapy water and dry thoroughly. Toaster Oven accessories may be washed in the dishwasher.
7. If crumbs and spills have accumulated on the crumb tray, wipe with a damp cloth. Always dry the crumb tray thoroughly before replacing.
8. DO NOT use abrasive cleaners or metal scouring pads to clean bake/broil pan, wire rack, wire rack, or crumb tray. For stubborn stains, clean with a nylon or polyester mesh pad and a mild, non-abrasive cleaner. Rinse and dry thoroughly.

**CAUTION:** DO NOT use spray-on or other oven cleaners. Using these types of cleaners may cause cosmetic and/or electrical damage to the Toaster Oven.

## Storing Instructions

1. Unplug unit, allow to cool, and clean before storing.
2. Slide the bake/broil assembly (wire rack and bake/broil pan) into the lower shelf position.
3. Store Toaster Oven in its box in a clean, dry place.
4. Never store appliance while it is hot or still plugged in.
5. Never wrap cord tightly around the appliance. Do not put any stress on the cord where it enters the unit, as it could cause the cord to fray and break.

## Air Fry Cooking Chart

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Vegetables</b>			
Asparagus	400°F	5 - 7 minutes	Turn & rotate air fryer basket halfway through air frying.
Broccoli Florets (roasted)	400°F	6 - 10 minutes	Turn & rotate air fryer basket halfway through air frying.
Brussels Sprouts	380°F	12 - 15 minutes	Turn & rotate air fryer basket halfway through air frying.
Cauliflower Florets (roasted)	400°F	6 - 10 minutes	Turn & rotate air fryer basket halfway through air frying.
Corn on the Cob	390°F	6 - 8 minutes	Turn & rotate air fryer basket halfway through air frying.
Eggplant, 1-1/2-inch cubes (roasted)	400°F	15 minutes	Turn & rotate air fryer basket halfway through air frying.
Fennel, fresh, chopped	380°F	10 - 13 minutes	Turn & rotate air fryer basket halfway through air frying.
French Fries, (fresh, soaked, 1/4 to 1/3-in. thick)	400°F	16 - 20 minutes	Turn & rotate air fryer basket halfway through air frying.

FOOD	TEMP	AIR FRY TIME*	ACTION
Mushrooms, sliced	400°F	5 minutes	Turn & rotate air fryer basket halfway through air frying.
Peppers, bell, 1-inch chunks	380°F	10 minutes	Turn & rotate air fryer basket halfway through air frying.
Peppers, jalapeno, poblano (roasted)	380°F	10 minutes	Turn & rotate air fryer basket halfway through air frying.
Potatoes, 1-inch cubes	400°F	12 - 14 minutes	Turn & rotate air fryer basket halfway through air frying.
Potatoes, whole	400°F	40 minutes	Turn & rotate air fryer basket halfway through air frying.
Root Vegetables, 1/2-in. chunks (roasted)	400°F	15 - 20 minutes	Turn & rotate air fryer basket halfway through air frying.
Sweet Potatoes, whole	380°F	30 - 35 minutes	Turn & rotate air fryer basket halfway through air frying.
Zucchini, 1/4-inch discs	400°F	12 - 17 minutes	Turn & rotate air fryer basket halfway through air frying.

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Beef</b>			
Hamburgers, 1/4 lb. (up to 4)	360°F	12 – 16 minutes	Turn & rotate air fryer basket halfway through air frying.
Hot Dogs/Sausages	360°F	10 – 15 minutes	Turn & rotate air fryer basket halfway through air frying.
Meatloaf, 1 lb.	360°F	35 – 40 minutes	Rotate loaf pan halfway through air frying.
Steak	360°F	8 – 12 minutes	Turn and rotate halfway through air frying.
Beef Tenderloin, 1 lb., rare	360°F	16 minutes	Turn and rotate halfway through air frying.
Beef Tenderloin, 1 lb., medium	360°F	18 minutes	Turn and rotate halfway through air frying.

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Chicken</b>			
Chicken Breast, boneless, skinless	360°F	10 – 15 minutes	Turn and rotate halfway through air frying.
Chicken Pieces	360°F	20 - 30 minutes	Turn & rotate air fryer basket halfway through air frying.
Chicken Tenders/Fingers, battered	360°F	13 - 15 minutes	Turn & rotate air fryer basket halfway through air frying.
Chicken Wings	360°F	20 minutes	Turn & rotate air fryer basket halfway through air frying.
<b>Pork and Lamb</b>			
Bacon, thick cut	400°F	8 – 10 minutes	Turn and rotate halfway through air frying.
Ham, precooked, boneless, 3 lb.	300°F	1 hour	Turn and rotate halfway through air frying.
Lamb Loin Chops, 1-inch thick	400°F	8 – 12 minutes	Turn and rotate halfway through air frying.
Pork Chops, 1-inch thick	380°F	10 – 14 minutes	Turn and rotate halfway through air frying.
<b>Fish and Seafood</b>			
Catfish Fingers (thawed, battered)	400°F	10 - 15 minutes	Turn & rotate air fryer basket halfway through air frying.
Shrimp (thawed, battered)	320°F	12 minutes	Turn & rotate air fryer basket halfway through air frying.
Shrimp (thawed, sauced)	320°F	5 - 8 minutes	Turn & rotate air fryer basket halfway through air frying.

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Fish and Seafood</b>			
Catfish Fingers (thawed, battered)	400°F	10 - 15 minutes	Turn & rotate air fryer basket halfway through air frying.
Shrimp (thawed, battered)	320°F	12 minutes	Turn & rotate air fryer basket halfway through air frying.
Shrimp (thawed, sauced)	320°F	5 - 8 minutes	Turn & rotate air fryer basket halfway through air frying.
<b>Frozen Foods</b>			
Cheese Sticks (frozen)	350°F	6 – 9 minutes	Turn & rotate air fryer basket halfway through air frying.
Chicken Nuggets (frozen)	360°F	10 - 15 minutes	Turn & rotate air fryer basket halfway through air frying.
Fish Sticks (frozen)	400°F	12 – 18 minutes	Turn & rotate air fryer basket halfway through air frying.
French Fries, thick (frozen) 4 cups	400°F	17 – 21 minutes	Turn & rotate air fryer basket halfway through air frying.
French Fries, thin (frozen) 4 cups	400°F	15 – 17 minutes	Turn & rotate air fryer basket halfway through air frying.

FOOD	TEMP	AIR FRY TIME*	ACTION
<b>Desserts</b>			
Apple Turnovers	400°F	10 minutes	Rotate air fryer basket halfway through air frying.
Cake	350°F	25 minutes	Rotate cake halfway through air frying.
Donuts	350°F	8 minutes	Turn & rotate air fryer basket halfway through air frying.

## 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 or implied warranty. Apart from the extent prohibited by applicable law, any implied warranty of merchantability or

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.

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  
[bellahousewares.com](http://bellahousewares.com)

Sensio Inc.  
New York, NY 10016/USA

90134 R2