

# bella<sup>PRO</sup><sup>TM</sup>

## 4QT TriZone<sup>®</sup> 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.
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. 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.
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 POWER button.

## ADDITIONAL IMPORTANT SAFEGUARDS

### FOR HOUSEHOLD USE ONLY

### SAVE THESE INSTRUCTIONS

**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.

11. Never move a hot Air Fryer or an Air Fryer containing hot food. Allow to cool before moving.

12. Do not clean with metal scouring pads. Pieces can break off the pad and touch electrical parts, creating a risk of electric shock.

**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 detached power-supply cord) is provided to reduce the risk resulting from becoming entangled in or tripping over a long 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 set, 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.
  3. The longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over.

### **PLASTICIZER WARNING**

**CAUTION:** To prevent plasticizers from migrating to the finish of the countertop or tabletop or other furniture, place **NON-PLASTIC** coasters or place mats between the appliance and the finish of the countertop or tabletop. 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 4 QT TRIZONE® AIR FRYER

Product may vary slightly from illustration.

1. Touchscreen Control Panel
2. 4 QT Removable Air Fryer Basket
3. Non-Skid Feet
4. Power Cord with Polarized Plug (not shown)



## TOUCHSCREEN CONTROL



### 1. ON/OFF

- When the Air Fryer is plugged in, a tone will sound, the digital display will illuminate, then darken.
- When the POWER button is pressed, a tone will sound, the digital display will illuminate and remain active for 5 minutes.
- When in operation, press the POWER button to turn the whole unit off.

### 2. LEFT/RIGHT zone Basket Control

- When the POWER button is pressed, a tone will sound, the 6 preset function and Dual Mode buttons will illuminate. Press any MENU button to continue.
- Press one of the 6 preset function buttons for flex mode cooking or press DUAL MODE to program Left and right zone.
- Press the LEFT or RIGHT button to program the Left or Right zone. When LEFT or RIGHT is illuminated, press any MENU button to continue.

**NOTE:** LEFT or RIGHT zones may be programmed independently, at any time before or during operation.

- The LEFT or RIGHT button will illuminate steadily on the screen when active. To adjust or add programming at any time, press the appropriate LEFT or RIGHT zone control button. When the light begins to flash, TEMP/TIME can be adjusted

### 3. TEMP (+ or -) / TIME (+ or -)

- Press TEMP + or - to increase or reduce TEMP in 5 degree increments.
- Press TIME + or - to increase or decrease TIME in 1 minute increments.

**NOTE:** When using DEHYDRATE, TIME will increase or decrease in 1 hour increments.

**NOTE:** LEFT or RIGHT zone TIME and/or TEMP may be programmed independently, at any time before or during operation. Press the LEFT or RIGHT button. When LEFT or RIGHT is illuminated, programming can be adjusted.

### 4. DUAL MODE

- With the basket divider in place, program each zone independently with its own times and temperatures.

**TIP:** Do not set two extreme opposing temperatures in each zone. Even with the basket divider in place, the temperature from the hotter zone can affect the cooking temperature in the other zone.

### 5. SYNC

- Both LEFT and RIGHT zones must first be programmed.
- Press SYNC TIME to ensure both baskets will complete cooking together.
- HOLD will appear on the display as the Dual Air Fryer synchronizes the final cook times.

**NOTE:** Once cooking has started SYNC function will not be operable.

### 6. START/STOP

- Press the START/STOP button to START the cooking process or to STOP any operation.

## BEFORE USING FOR THE FIRST TIME

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

1. Your TriZone® Air Fryer is shipped with the 2 crisping trays and the basket divider into the fryer basket inside the Air Fryer body.
2. Firmly grasp the fryer basket handle, to pull fryer baskets out of the main body.
3. Grasp the basket divider and crisping tray handle and lift to remove from the basket. (Figure 1)
4. Wash the fryer basket, crisping trays and basket divider in hot, soapy water.
5. **DO NOT IMMERSER THE AIR FRYER BODY IN WATER.** Wipe Air Fryer body with a damp cloth. Dry all parts thoroughly.
6. Replace crisping trays into the fryer basket. With the handle facing up, insert each tray so that the rubber corners fit and lock comfortably into each basket.

**NOTE:** If you plan on using only one zone or dual mode, please also place divider firmly in the middle of the air fryer

basket.

7. Due to base unit's gracious front curve, the air fryer basket must be properly inserted. (Figure 1)

**NOTE:** During first use, the TriZone® Air Fryer may emit a slight odor. This is normal and will not affect flavor.

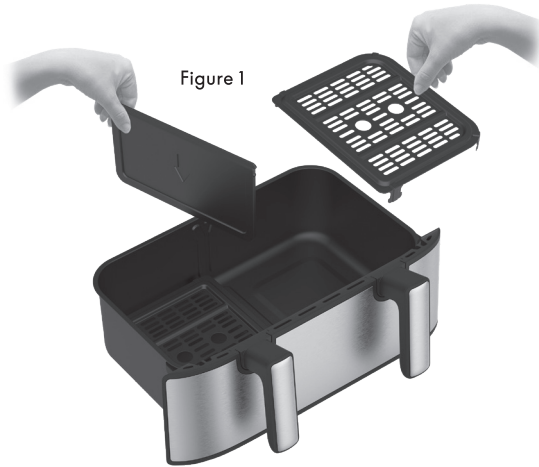


Figure 1

## OPERATING INSTRUCTIONS

**IMPORTANT!** The maximum food capacity recommended for the Air Fryer basket is 4 quarts or 3.3 lbs. of food. Using the full basket will enable you to feed up to 5 people.

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

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

1. Place the TriZone® Air Fryer on a flat, stable, heat-resistant work area, close to an electrical outlet.
2. If needed, add crisping tray(s). See "Before Using for the First Time" for a detailed description.
3. Place food into the fryer basket. Do not overfill. To ensure proper cooking and air circulation, NEVER fill any fryer basket more than 2/3 full.

**NOTE:** Place a single layer of ingredients into the empty air fryer basket. Create a second layer by placing the crisping tray into the basket over the ingredients. Add food on top of the crisping tray.

4. Insert the assembled fryer basket into the front of the TriZone® Air Fryer. Always make sure the fryer basket is fully inserted and fully closed before operating.

**NOTE:** By default, the air fryer uses its full capacity. Please remove the basket divider. If you plan on using Dual Mode or only a Single Zone, please insert the basket divider to control the temperature in the left or right zone.

## 6 MENU SELECTIONS

**AIR FRY, ROAST, BROIL, BAKE, REHEAT, DEHYDRATE Pre-Programmed TEMPS & TIMES Chart Manual Operation**

Menu	Default TEMP	Default TIME	TEMP Range	TIME Range	SHAKE Food
AIR FRY	400°F	15 mins	170 °F – 450°F	1 – 60 mins	2/3 time / 1x
ROAST	400°F	20 mins	350 °F – 450°F	1 – 60 mins	2/3 time / 1x
BROIL	450°F	10 mins	450°F	1 – 30 mins	Not recommended
BAKE	350°F	16 mins	170 °F – 400°F	1 – 60 mins	2/3 time / 1x
REHEAT	250°F	6 mins	170 °F – 400°F	1 – 60 mins	Not recommended
DEHYDRATE	130°F	8 hours	90 °F – 170°F	1 hour – 24 hours	Not recommended



## TRIZONE® MODE

### Using both Zones and the Full Basket without Basket Divider

1. Plug cord in the wall outlet. An audible tone will sound and the digital display will light up.
2. Press the POWER button. The 6 presets (AIR FRY), (ROAST), (BROIL), (BAKE), (REHEAT), (DEHYDRATE) and DUAL MODE will light up as default for TriZone® Mode (using both zones and entire basket simultaneously).
3. Select one of the 6 presets buttons on top - the other function buttons and DUAL MODE will now turn off. If you wish to select another preset, you can go back by pressing POWER.
4. You can now adjust the temperature by pressing the (+) and (-) on the left side of the screen and adjust the time by pressing the (+) and (-) on the right side of the screen.
5. Place your food in the air fryer basket. Press START/STOP, the unit will begin working. The timer will begin to count down. The left side of the display will indicate the temperature and the right side will display the remaining time.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) and (-) buttons.

6. Pressing START/STOP will pause the cooking. Pressing it again will resume the cooking process.

7. Pressing the POWER button, will stop the unit and return to standby mode.

## DUAL MODE

### Using both Zones and the Full Basket with Basket Divider

1. Plug cord in the wall outlet. An audible tone will sound and the digital display will light up.

**NOTE:** Please insert the basket divider into the middle of the air fryer basket as well as the crisping trays (optional).

2. Press the POWER button. The 6 presets (AIR FRY), (ROAST), (BROIL), (BAKE), (REHEAT), (DEHYDRATE) and DUAL MODE will light up as default for TriZone® Mode (using both zones and entire basket simultaneously).
3. Select DUAL MODE. DUAL MODE will begin to blink, you can then press either LEFT or RIGHT to program the left or right side.

4. You are now ready to program the left zone. Select one of the 6 presets on top - the other function buttons will turn off. LEFT and SYNC TIME buttons will illuminate. SYNC TIME will also flash. Once cooking cycle is started, SYNC TIME will stop flashing. If you wish to select another preset, you can go back by pressing the POWER button.

5. You can now adjust the temperature of the left zone by pressing the (+) and (-) on the left side of the screen and adjust the time by pressing the (+) and (-) on the right side of the screen.

**TIP:** You have the option of pressing on SYNC TIME to sync the finish time of the other basket if both your foods follow different recipes.

6. Place your food in the left side of the air fryer basket. Press START/STOP.

7. Press RIGHT and follow the same steps as points 3 through 5: select a preset and adjust the time and temperature for the right zone.

8. Press START/STOP to begin the cooking. Pressing it again will pause the cooking.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) and (-) buttons. You will need to select the LEFT or RIGHT zone first.

9. Pressing the POWER button, will stop the unit and return to standby mode.

## SINGLE ZONE MODE

### Using One Zone with Basket Divider

1. Plug cord in the wall outlet. An audible tone will sound and the digital display will light up.

**NOTE:** Please insert the basket divider into the middle of the air fryer basket as well as the crisping trays (optional).

2. Press the POWER button. The 6 presets (AIR FRY), (ROAST), (BROIL), (BAKE), (REHEAT), (DEHYDRATE) and DUAL MODE will light up as default for TriZone® Mode (using both zones and entire basket simultaneously).
3. Select DUAL MODE.

4. You are now ready to program the left zone. Select one of the 6 presets on top - the other function buttons will turn off. The LEFT button will illuminate. If you wish to select another preset, you can go back by pressing the POWER button.

5. You can now adjust the temperature of the left zone by pressing the (+) and (-) on the left side of the screen and adjust the time by pressing the (+) and (-) on the right side of the screen.

6. Press START/STOP to begin the cooking. Pressing it again will pause the cooking.

**NOTE:** At any time during operation, you can adjust the time or temperature by pressing their respective (+) and (-) buttons.

7. Pressing the POWER button, will stop the unit and return to standby mode.

## AIR FRY TECHNIQUE

Please consult the Air Fry / Roast Cooking Chart and/or follow package directions for suggested TIME and TEMP.



1. Always pat food dry before cooking to encourage browning and avoid excess smoke.
2. To assure even cooking/browning, ALWAYS open the active basket halfway through the cook time and check, turn or shake foods in the fryer basket. Some recipes may call to brush or spray oil halfway through cooking. Adjust TEMP or TIME if needed.

**WARNING:** Extreme caution must be used when handling any hot fryer basket or crisping tray. Avoid escaping steam from the fryer basket and the food.

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

**CAUTION:** Hot oil can collect at the base of the basket. Use caution when removing cooking foods.

3. 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 fryer basket between batches.
4. To ensure crispiness, make sure the skin or exterior surface of your food is dry! 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.
5. To improve crispiness, dust poultry skin or exterior surface lightly with corn starch. Spray with oil.
6. Arrange breaded food in fryer basket so that food is not touching to allow air flow on all surfaces.
7. Spray oils work best. Oil is distributed evenly and less oil is needed. Canola, olive, avocado, coconut, grapeseed, peanut, or vegetable oil work well.
8. Shake air fried foods out onto serving area. Promptly insert any fryer basket into Air Fryer body and lock into place. Continue air frying subsequent batches, if any.
9. Press REHEAT to air fry food for 6 minutes at 250 °F. Simply pull out the active basket to interrupt air frying at any time to check on food serving temperature. Repeat to extend cook time until food is heated to your liking.
10. Unplug the TriZone® Air Fryer when not in use.

### AIR FRYING PRE-PACKAGED FROZEN FOODS

- As a rule, depending on the food and amount to be cooked, suggested cook posted cook TIMES may have to be reduced slightly. Always check food halfway through cooking time to determine final cook TIME and TEMP.
- Always check cooking progress after TIME has expired.

### HINTS FOR ROAST

**IMPORTANT!** Consult the USDA Cooking Guidelines section of this instruction manual before cooking begins. Always test meat using an accurate cooking thermometer.

- A meat thermometer inserted into the center of the meat should always be used to ensure desired doneness.
- Cook meats to 5 to 10 degrees below desired doneness (internal temperature). Allow meat to stand 15 to 20 minutes before serving. The temperature will continue to rise while standing.
- ROAST large, tender cuts of meat and poultry. Seasoning prior to cooking adds to the flavor and the aroma during cooking.
- A layer of fat on the top of the roast promotes better browning and provides natural basting.
- To speed up browning, brush lean cuts of meat, chicken and fish with oil, margarine or melted butter.
- Place meat (fat side up) and turn over half-way through ROAST time.

**IMPORTANT:** Turn and check food halfway through ROAST time.

### HINTS FOR BROIL

- Use BROIL to melt cheese or to brown crumb toppings.
- Typically, BROIL is used for thinner, tender cuts of meats, or marinated meats, chops, poultry or fish, fruits and vegetables
- Dry marinated meats and fish before broiling. ALWAYS pat meat dry to reduce smoke and promote brownness during broiling.
- To speed up browning and add lusciousness, brush lean cuts of meat, chicken and fish with oil or melted butter.
- Trim excess fat from meat and score edges to prevent curling.
- Thaw frozen meats and fish before broiling.
- BROIL TIME is determined by the desired doneness Always use a meat thermometer.

### HINTS FOR BAKE

- When using BAKE, you may need to lower the bake recipe temperature by 50 °F to a minimum of 300 °F.
- Check package directions to determine if the container is suitable for use in an Air Fryer.

### HINTS FOR DEHYDRATE

**NOTE:** When manually programming DEHYDRATE menu selection, TIME will increase or decrease in 1 hour increments.

- Dehydrate fresh, ripe foods to preserve nutrients and enhance flavor.
- Your TriZone® Air Fryer's automated drying makes home dehydration both simple and rewarding and ensures healthy, safe, preservative-free results.

- DEHYDRATE combines low, steady heat with steady convection fan power.
- Precise low temperatures dry out foods evenly without cooking or overheating.

**NOTE:** Turn food several times during DEHYDRATE .

### AIR FRY / ROAST COOKING CHART

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 TEMP and TIME 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.

		Single Zone	TriZone®
Vegetables	Temp	Time	Time
Asparagus, 1 bunch thin spears	400°F	5-7 min	10-14 min
Asparagus, 1 bunch thick spears	400°F	7-9 min	12-15 min
Cauliflower Florets, 3-4 cups	400°F	13-18 min	18-25 min
Egg Plant, 1 1/2 inch cubes (roasted)	400°F	15 min	24 min
Kale, 3 cups, stems removed	375°F	9 min	15-18 min
Peppers, Bell, 1 inch chunks	375°F	10 min	15-20 min
Pickles, breaded	400°F	5-7 min	9-13 min
Potatoes, white, French Fries, (fresh soaked, 1/4 to 1/3 inch thick)	400°F	16-20 min	30-40 min
Potatoes, white, 1 inch cubed	400°F	12-14 min	24-35 min
Potatoes, white, wedges	390°F	20-25 min	35-40 min
Broccoli Florets, 3-4 cups	400°F	15-20 min	22-28 min
Brussels Sprouts, 1lb	375°F	12-15 min	20-25 min
Corn on the Cob, 4 ears	390°F	12-15 min	18-20 min
Carrots, 2 1/2 cups, 1/2 inch pieces	400°F	10-12 min	20-24 min
Mushrooms, 3 cups sliced	400°F	10-12 min	18-22 min
Peppers, Jalapeno, poblano (roasted)	375°F	10 min	12-15 min
Zucchini, 1/4 inch discs	400°F	14-17 min	22-24 min
Root Vegetables, 1/2 inch chunks (roasted)	400°F	15-20 min	25-40 min

		Single Zone	TriZone®
Beef	Temp	Time	Time
Hamburger, 1/4lb (up to 4)	360 °F	12-16 min	16-18 min
Hot Dogs/Sausages	360 °F	10-15 min	20-25 min
Meat Loaf, 1lb	360 °F	33-40 min	45-50 min
Steak, 2 (8 oz) Steaks	360 °F	8-21 min	10-24 min
Beef Tenderloin, 1lb, rare	360 °F	16 min	18-20 min
Beef Tenderloin, 1lb, medium	360 °F	18 min	20-24 min





		Single Zone	TriZone®
Chicken	Temp	Time	Time
Chicken Breast, boneless, skinless	360 °F	18-20 min	22-25 min
Chicken Thighs, 6 - 8oz ea, boneless	360 °F	20-25 min	28-30 min
Chicken Tenders/Fingers: battered	360 °F	13-15 min	16-19 min
Chicken Wings, 2lbs	400 °F	22-27 min	40-45 min

		Single Zone	TriZone®
Pork	Temp	Time	Time
Lamb Loin Chops, 1 inch thick	400 °F	8-12 min	14-18 min
Pork Chops, 1 inch thick	375 °F	10 -14 min	20-25 min
Pork Chops, 2 inch thick	375 °F	15-19 min	22-28 min

		Single Zone	TriZone®
Fish and Sea Food	Temp	Time	Time
Shrimp, thawed and battered	325 °F	12 min	14-15 min
Catfish Fingers, thawed and battered	400 °F	10-15 min	18-25 min
Shrimp, thawed and sauced	325 °F	5-8min	10-12 min
Salmon Filets, thawed	400 °F	9-12 min	17-24 min

		Single Zone	TriZone®
Frozen Foods*	Temp	Time	Time
Cheese Sticks	350 °F	6-9 min	10-12 min
French Fries, Thick, 2 cups	400 °F	17-21 min	24-30 min
French Fries	400 °F	15-17 min	20-24 min
Onion Rings	360 °F	12-16 min	18-22 min
Chicken nuggets, 12 oz box	360 °F	10-15 min	17-22 min
Fish Sticks	400 °F	12-18 min	18-22 min
Meatballs, 1 inch, pre-cooked	390 °F	7-9 min	11-14 min
Pizza 7 inch x 8 inch	360 °F	12-15 min	15-17 min

\* All items are to be air fried from frozen (do not thaw).

		Single Zone	TriZone®
Desserts	Temp	Time	Time
Apple Turnovers	400 °F	10 min	14 min
Donuts	350 °F	8 min	9-11 min



## 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.

## DEHYDRATE CHART

- Turn food several times during DEHYDRATE for even drying.

Herb	Temp	Time	Herb	Temp	Time
Oregano	135°F	2-3 hrs	Parsley	135°F	2-3 hrs
Thyme	135°F	3-4 hrs	Rosemary	135°F	2-3 hrs
Tarragon	135°F	3-4 hrs	Sage	135°F	3-4 hrs
Kale Chips Stems Removed	135°F	2-3 hrs			

## FRUIT / VEGETABLES

Wash all fruit skins well. Slice fruit into 1/4 inch thick slices and arrange with space between each slice to ensure even drying. Rotate foods halfway through DEHYDRATE time for even drying.

Dehydrate	Temp	Time	Dehydrate	Temp	Time
Apple Rounds Core Slice into 1/4 inch slices	135°F	8-9 hrs	Orange Slices Fully dried Citrus is crisp when fully dried	135°F	2-3 hrs
Mango/Papaya Pieces Peel slice into 1/4 inch slices	135°F	8-10 hrs	Tomatoes Roma skin side down	150°F	2-3 hrs
Kiwi 14 inch rounds	135°F	6 hrs	Tomatoes, Cherry/Grape Skin side down	150°F	3-4 hrs

## 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 TriZone® Air Fryer to cool fully before cleaning.

1. Unplug the air fryer. Remove the fryer basket from the Air Fryer body. Make sure both fryer baskets and crisping trays have cooled completely before cleaning.
2. Wash air fryer basket, basket divider and crisping trays in hot soapy water. Do not use metal kitchen utensils or abrasive cleansers or cleaning products as this may damage the ceramic coating.
3. Wipe the TriZone® Air Fryer body with a soft, non-abrasive damp cloth to clean.

## STORING INSTRUCTIONS

1. Make sure the TriZone® Air Fryer is unplugged and all parts are clean and dry before storing.
2. Never store the TriZone® Air Fryer while it is hot or wet.
3. Insert each clean crisping tray and basket divider into the fryer basket and store inside the air fryer body.
4. Store TriZone® Air Fryer 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.

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.



For customer service questions or comments  
1-866-832-4843 / [help@bellahousewares.com](mailto:help@bellahousewares.com)



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