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MULTI



bella®

10-in-1
8.5qt Multicooker

Instruction Manual

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IMPORTANT SAFEGUARDS

IMPORTANT. RETAIN FOR FUTURE REFERENCE. READ CAREFULLY.

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 potholders when removing the lid or handling hot base handles or containers.
3. To protect against electrical shock, do not immerse the 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. Children should be supervised to ensure they do not play with the appliance.
6. This electric Multicooker is intended for countertop use only.
7. Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
8. Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner. Contact Consumer Service.

   NOTE: DO NOT ATTEMPT TO REPAIR THE UNIT YOURSELF. DOING SO WILL VOID THE WARRANTY.
9. The use of accessory attachments not recommended by the appliance manufacturer may cause injury.
10. Do not use outdoors.
11. Do not let the cord hang over the edge of a table or counter, or touch hot surfaces.
12. Do not place on or near a hot gas or electric burner, or in a heated oven.
13. Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.

    CAUTION: To protect against damage or electric shock, do not cook in the Electric Multicooker base unit. Cook only in the cooking pot provided.
14. To disconnect, press the POWER button, then remove the plug from the wall outlet.
15. Do not use the appliance for other than its intended use.
16. Do not use for deep-frying foods.
17. It is recommended to use a heat-resistant trivet or cutting board underneath this appliance to avoid possible heat damage to the countertop.

    WARNING: Spilled food can cause serious burns. Keep the appliance and cord away from children. Never drape the cord over the edge of the counter, never use an outlet below the counter, and never use with an extension cord.

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FOR HOUSEHOLD USE ONLY
SAVE THESE INSTRUCTIONS
ADDITIONAL IMPORTANT SAFEGUARDS

CAUTION – HOT SURFACES: This appliance generates heat and escaping steam during use. Avoid placing bare hands or face over the lid's steam hole. Take proper precautions to prevent the risk of burns, fires, or other injury to persons, as well as damage to property.

LID CAUTION: To prevent personal injury or steam burns from hot water condensation inside the lid, when replacing the lid, always turn the steam hole to the back. Always wear protective oven mitts when lifting the hot lid.

ESCAPING STEAM IS HOT! Be careful when removing or lifting the lid.

1. All users of this appliance must read and understand this Instruction Manual before operating or cleaning the 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 the appliance while it is touching or near curtains, wall coverings, clothing, dishtowels, or other flammable materials.
4. Do not leave the appliance unattended during use.
5. If the appliance begins to malfunction during use, press the POWER button, then immediately unplug the cord.
   DO NOT USE OR ATTEMPT TO REPAIR A MALFUNCTIONING APPLIANCE!
6. The cord of this appliance should be plugged into a 120V AC electrical wall outlet only.
7. Do not use this appliance in an unstable position.
8. Sear and sauté foods in the provided cooking pot. The cooking pot is oven safe up to 500°F for a maximum of 1 hour.
9. Do not use any other parts of the appliance in the oven.

NOTES ON THE PLUG

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

NOTES ON THE CORD

The provided short power-supply cord should be used to reduce the risk of entanglement or tripping. Do not use an extension cord with this appliance.

ELECTRIC POWER

If the electrical circuit is overloaded with other appliances, this appliance may not operate properly. Operate it on a separate electrical circuit from other appliances.

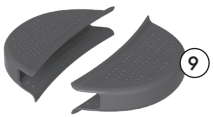
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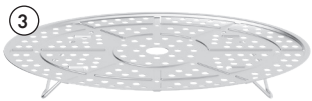
GETTING TO KNOW YOUR 10-IN-1 8.5QT ELECTRIC MULTICOOKER

Product may vary slightly from illustration

1. Lid Handle
2. Tempered Glass Lid with Silicone Rim and Steam Hole
3. Steam tray
4. Cooking Pot Handle
5. Oven-Safe, Non-Stick Cooking Pot
6. Base Unit
7. Control Panel
8. Non-Skid Feet
9. 2 Silicone Pot Holders
10. Polarized Plug (not shown)







CONTROL PANEL



1. Time Display
2. Temperature Display
3. Braise Preset Function
4. Rice Preset Function
5. Steam Preset Function
6. Simmer Preset Function
7. Sear Preset Function
8. Sauté Preset Function
9. Slow Cook Preset Function
10. Keep Warm Preset Function
11. Minus button (to adjust Time/ Temp)
12. Time/ Temp button
13. Plus Button (to adjust Time/ Temp)
14. Power Button

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BEFORE USING FOR THE FIRST TIME

Carefully unpack your Multicooker and remove all packaging materials.

1. Wash and rinse the cooking pot, lid, and steam tray in warm, soapy water. Dry thoroughly and place them back inside the base unit. Wipe the base unit with a clean, dry cloth.
2. Place the base unit on a sturdy, clean, flat working surface.
3. It is necessary to operate the Multicooker once before adding food to the cooking pot. Pour 4 cups of water into the cooking pot and place it inside the base unit. Cover with the lid.
4. Plug the cord into a 120V AC outlet. A tone will sound, and the preset buttons will illuminate for one second, then turn off.
5. Press the (▶II) button.
6. Press the **steam** button, then **time/temp**. Press **"-"** to decrease the time to 10 minutes.
7. Press (▶II) button. The Multicooker will display **PrE** (preheat) until the temperature is reached.
8. When the temperature is reached, a tone will sound and the time display will begin to count down
   NOTE: During initial use of this appliance, some slight vapor and/or odor may be detected. This is normal with many heating appliances and will not recur after a few use.
9. When the **time** expires, three tones will sound. The Multicooker will turn off automatically.
10. Wearing the provided silicone pot holders, carefully grasp the lid handle and remove the lid. Then, grasp the cooking pot handles to lift and remove the cooking pot from the base unit. Pour out the hot water from the cooking pot.

IMPORTANT: The silicone pot holders are NOT oven-safe.

11. Rinse the cooking pot, dry thoroughly, and place it back inside the base unit.

OPERATION

IMPORTANT: To preserve the cooking pot's non-stick coating, use nylon, plastic, wooden, or rubber utensils only. Never cut food on the cooking pot's surface.

NOTE: After cleaning, always wipe the outer surface of the cooking pot dry. If the cooking pot is wet when placed into the base unit of the Multicooker, a crackling noise may occur while the unit heats. Keep the outer surface dry to prevent damage to the internal components of the appliance. Always store the clean cooking pot inside the base unit for future use.

NOTE: The cooking pot is not suitable for induction.

NOTE: Browning on the bottom of the cooking pot is normal, depending on usage.

1. Prepare the recipe according to the instructions.
2. Place the food into the cooking pot and cover with the lid. For best results, the cooking pot should be no more than half-filled. When cooking soups or stews, leave approximately 2 inches of space between the food and the top of the cooking pot to allow ingredients to simmer.
3. When cooking a meat and vegetable combination, place the vegetables in the cooking pot first, then add the meat and other ingredients.
4. Plug the cord into a 120V AC outlet. A tone will sound, and the preset buttons will illuminate for one second, then turn off.
5. Press the (▶II) button. A tone will sound. Then press the button of the desired preset function — **braise, simmer, steam, rice, sear, sauté, slow cook**, or **keep warm** — to activate it.
   NOTE: To switch between Fahrenheit and Celsius (°F/°C), press and hold the time/temp buttons for 3 seconds.
6. Press **time/temp** once, then press **+** or **-** to adjust the default time. Press **time/temp** twice, then press **+** or **-** to adjust the default temperature.
7. Press the (▶II) button to begin cooking.
   NOTE: See the Multicooker Cycle **time/temp** Chart for default and variable times and temperatures.
8. When time expires, 3 tones will sound. The Multicooker advances to **keep warm** which is adjustable from 30 minutes to 12 hours.
9. When **keep warm** time expires the Multicooker will turn off automatically.
10. Using the provided silicone pot holders, carefully remove the cooking pot from the Multicooker. Do not touch the base unit or cooking pot until completely cooled.

IMPORTANT: The silicone pot holders are NOT oven-safe.

11. Allow the Multicooker to cool completely before cleaning.
12. Unplug the Multicooker when not in use.
    NOTE: To change functions while the appliance is on, press the (▶II) button to stop the cycle. All functions will illuminate. Press on the desired function, then press the (▶II) button again to start cooking.
    NOTE: You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter Sleep Mode.

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MULTICOOKER CYCLE TEMP/TIME CHART

Function	Default Temp	Default Time	Adjustable Temp Range	Adjustable Time Range
Sauté	350 F	5 min	150 °F - 400 °F	1 min - 30 min
Sear	350 F	10 min	150 °F - 400 °F	1 min - 60 min
Slow Cook	LO	6 hours	-	30 min - 12 hours
	HI	4 hours	-	30 min - 12 hours
Braise	2	3 hours	1 - 2 - 3	30 min - 8 hours
Simmer	2	15 min	1 - 2 - 3	5 min - 1 hour
Steam	Non-adjustable	20 min	Non-adjustable	10 min - 1 hour
Rice	1	Non-adjustable	1 - 2	Non-adjustable
KEEP WARM	Non-adjustable	4 hours	Non-adjustable	30 min - 12 hours

USDA COOKING GUIDELINES

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.

8 BELLA MULTICOOKER FUNCTIONS

SEAR & SAUTÉ

NOTE: Sear time is adjustable from 1 minute to 30 min. **sauté** time is adjustable from 1 minute to 60 minutes. **sear & sauté** temperature is adjustable from 150°F to 400°F.

CAUTION: Do not use cooking sprays. Cooking sprays can cause build-up and may reduce the non-stick performance of the Multicooker cooking pot.

NOTE: Butter and olive oil have lower smoke points. To avoid burning, lower the temperature as needed.

- When heating oil, always remove the lid. Add 1 to 3 tablespoons of butter, oil, or shortening to the cooking pot. The amount of fat used will vary depending on the recipe and the type or amount of food being prepared.
- Pot-searing food creates a layer of flavor and texture. Brown foods quickly at the default temperature setting using a minimal amount of oil.
- Sauté or pot-sear food rapidly in the uncovered cooking pot using a small quantity of fat. If the oil begins to smoke, immediately press and hold the (▶II) button for 2 seconds to the unit off, and allow the Multicooker to cool down.
- To shallow fry, use 1 to 2 cups of vegetable or peanut oil. Start cooking using default temperature heat. Adjust as needed.

1. Press the **sear** or **sauté** button.
2. Adjust the time and temperature as needed by pressing the **time/temp** button, then press **+** or **-** to increase or decrease the time and/or temperature.
3. Press the (▶II) button to start cooking.
4. The unit will begin to pre heat to reach the preferred temperature.
5. Once preheat is complete, the timer will begin counting down. You can then add your ingredients.
6. When the time expires, three tones will sound. The Multicooker will automatically enter sleep mode.

CAUTION: To prevent personal injury, always wear protective oven mitts when lifting food from hot oil.

NOTE: You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter sleep mode.

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BELLA TIPS TO SHALLOW FRY IN YOUR MULTICOOKER

1. Avoid oil splatter. Make sure food is dry before frying.
2. Coat food with flour, breadcrumbs, or crushed nuts for best results.
3. For crispier results, allow breaded foods to rest on a wire rack at room temperature for 20–30 minutes before frying so the coating can set and dry.
4. When frying breaded cheese or certain breaded foods, refrigerate before frying.
5. Never crowd the cooking pot. Overcrowding lowers the oil temperature, causing food to steam instead of fry.
6. Food is ready to turn when the bubbles around it dissipate.
7. Use tongs or a spatula to turn fried food. Continue frying until cooked to your satisfaction.
8. Always use an instant-read thermometer to check the food's internal temperature. See USDA Guidelines in this Instruction Manual.
9. Drain fried food on paper towels immediately after removing it from the oil.

SLOW COOK

NOTE: The **slow cook** time can be adjusted from 30 minutes to 12 hours. The **slow cook**

Temperature can be adjusted from **low** to **hi**.

NOTE: Slow Cook is a long, low-temperature cooking method that allows flavors to develop and is ideal for stews, chili, beans, soups, sauces, or tougher cuts of meat. Using your favorite Slow Cook recipes, cook on the **lo** or **hi** setting. Check the food periodically for the desired doneness.

1. Add your desired ingredients to the cooking pot according to your recipe.
2. Press the **slow cook** button.
3. Adjust the time and temperature as needed by pressing the **time/temp** button, then press **+** or **-** to increase or decrease the time and/or temperature. The temperature can be set to **lo** (Low) or **hi** (High).
4. Press the (▶II) button. The timer will begin counting down, and cooking will start.
5. At the end of the cycle, when the time expires, three beeps will sound. The Multicooker will automatically advance to **keep warm** for 2 hours.

NOTE: You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter sleep mode.

BELLA TIPS TO SLOW COOK IN YOUR MULTICOOKER

- Less tender, economical cuts of meat are better suited for slow cooking than more expensive varieties.
- Before slow cooking, pot-sear fatty meats to add flavor and color to your meals.
- Whole herbs and spices impart more flavor in slow cooking than crushed or ground versions.
- Foods cut into uniform pieces will cook faster and more evenly than whole foods, such as roasts or poultry.
- Root vegetables (carrots, potatoes, turnips, and beets) require longer cooking times than most meats. Place them on the bottom of the cooking pot and cover with liquid.
- Add fresh dairy products (milk, sour cream, or yogurt) only prior to serving.

BRAISE

NOTE: braise time can be adjusted from 30 minutes up to 8 hours. **Braise** temperature can be adjusted from **1** (Low), **2** (Medium), to **3** (High).

1. Add your desired ingredients into the pot following your recipe.
2. Press the **braise** button.
3. Adjust the time as needed by pressing the **time/temp** button, then press **+** or **-** to increase or decrease the time. Adjust the temperature by pressing the **time/temp** button, then press **+** or **-** to select your preferred cooking mode: **1**, **2**, or **3**.
4. Press the (▶II) button to start cooking.
5. The unit will begin to preheat until it reaches the selected temperature.
6. Once preheat is complete, the timer will begin counting down. Cover the cooking pot with the lid.
7. At the end of the cycle, when the time expires, three beeps will sound. The Multicooker will automatically advance to **keep warm** for 2 hours.

IMPORTANT: Add enough liquid to cover half of the meat. Do not fully submerge the meat. Add more liquid as needed during cooking.

IMPORTANT: Do not allow the cooking pot to boil dry.

HINT! The cooking pot is oven-safe up to 500°F for a maximum of 1 hour. To achieve top browning, remove the cooking pot from the base unit and place it in the oven or broiler.

NOTE : You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter sleep mode.

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SIMMER

NOTE: The **simmer** time can be adjusted from 5 minutes to 1 hour. The **simmer** temperature can be set to **1** (Low), **2** (Medium), or **3** (High).

NOTE: Searing food before simmering enhances flavor and texture.

CAUTION: The **simmer** function must be used without the lid.

1. Add your desired ingredients to the cooking pot according to your recipe.
2. Press the **simmer** button.
3. Adjust the time by pressing the **time/temp** button, then press **+** or **-** to increase or decrease the time. Select your preferred cooking mode (1, 2, or 3) by pressing the **time/temp** button and then **+** or **-.**
4. Press the (▶II) button to start cooking.
5. The unit will begin to preheat until it reaches the selected temperature.
6. Once preheat is complete, the timer will begin counting down.
7. At the end of the cycle, when the time expires, three beeps will sound. The Multicooker will automatically advance to **keep warm** for 2 hours.

HINT! The cooking pot is oven-safe up to 500°F for a maximum of 1 hour. To achieve top browning, remove the cooking pot from the base unit and place it in the oven or broiler.

NOTE: You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter sleep mode.

STEAM

NOTE: The **steam** time can be adjusted from 10 minutes to 1 hour. The **steam** temperature is fixed and cannot be adjusted.

1. Unfold the feet of the steaming tray and place it into the cooking pot (Figure 1). Add 3 cups of water.
2. Arrange the food in a single layer on the steaming tray. Cover with the lid (figure 2).

Figure 1



Figure 2



3. Press the **steam** button.
4. Adjust the desired cooking time by pressing the **time/temp** button, then press **+** or **-** to increase or decrease the time.
5. Press the (▶II) button to start cooking.
6. The unit will begin to preheat until it reaches the set temperature.
7. Once preheat is complete, the timer will begin counting down and cooking will start.
8. When the time expires, three tones will sound, and the Multicooker will turn off automatically.

LID CAUTION: Avoid contact with the steam vent in the lid. To prevent personal injury or steam burns from hot water condensation, always wear protective oven mitts when lifting the hot lid (Figure 2).

CAUTION: ESCAPING STEAM IS HOT! Use care when removing or lifting the lid. Hot water condensation may form on the underside of the lid. Always handle with care. Tilt the lid away from your hands and face, and hold it over the pot when rotating so that hot water drips back into the pot.

NOTE: You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter sleep mode.

BELLA TIPS TO STEAM IN YOUR MULTICOOKER

- Check the liquid level periodically to ensure the cooking pot does not run dry.
- Liquids such as broth, wine, beer, water, or seasoning liquids may be added during cooking as needed.

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RICE

NOTE: The **rice** time is fixed and cannot be adjusted.

The **rice** function has two programs available: Program 1 for white rice and Program 2 for brown rice.

1. Press the **rice** button.
   NOTE: Depending on the type of rice, 1 cup of raw rice yields approximately 2 cups of cooked rice. This Multicooker can accommodate up to 8 cups of raw rice (about 16 cups cooked).
   NOTE: 1 cup equals 8 Oz/ 236ml.
   NOTE: For estimated cooking times and rice-to-liquid ratios, please refer to the RICE COOKING CHARTS that follow.
2. Place the washed rice into the cooking pot, then add the corresponding amount of cooking liquid. Cover with the lid.
3. Select Program 1 or Program 2 using the **time/temp** button, depending on your choice of white rice or brown rice.
4. Press (▶II) .When the rice is done, the Multicooker will beep three times and automatically advance to **keep warm** mode for 1 hour.
5. For fluffier rice, allow the cooked rice to sit for 10 minutes before stirring or serving so the steam can finish the cooking process.
6. Carefully open the lid. Use a non-metal, long-handled utensil to scoop and mix the rice thoroughly, allowing all steam to escape.
   NOTE: When cooking rice, water may spill over.
   NOTE: You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter sleep mode.

WHITE RICE COOKING CHART

NOTE: Raw rice and water/liquid volume may be adjusted to taste on subsequent rice cookings. 1 cup equals 8 Oz/ 236ml.

Raw White Rice	**Water Cups**	**Time Minutes**	**Approx. Cooked Yield (Cups)**
1 Cup	1 1/2	28-38	2
2 Cup	3	30-40	4
3 Cup	4	36-46	6
4 Cup	5	42-52	8
5 Cup	6	46-56	10
6 Cup	7	48-58	12
7 Cup	8-1/2	55-65	14
8 Cup	9-1/2	55-65	16

BROWN RICE COOKING CHART

Raw Brown Rice	Water Cups	**Time Minutes**	**Approx. Cooked Yield (Cups)**
1 Cup	2-1/4	60-75	2
2 Cup	3-1/4	63-78	4
3 Cup	4-3/4	65-85	6
4 Cup	6-1/4	73-88	8
5 Cup	7-3/4	75-90	10
6 Cup	9-1/4	78-93	12
7 Cup	10-3/4	83-95	14
8 Cup	12-1/4	85-98	16

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BELLA TIPS TO COOK RICE IN YOUR MULTICOOKER

1. When cooking wild rice, add 25% to 50% more water to ensure it cooks thoroughly. Follow the package instructions.
2. If the rice is dry or hard/chewy when the Multicooker switches to **keep warm**, add ½ to 1 cup of water and stir. The additional water and cooking time will soften the rice.
3. When the Multicooker switches to **keep warm**, open the lid and stir the rice to check consistency. If the rice is soggy, close the lid and continue on **keep warm** for 10 to 30 minutes as needed, stirring periodically to release excess moisture.
4. When a recipe calls for salt, use kosher salt. It has no impurities or additives and dissolves easily. Increase the quantity to 1½ times that of table salt.
5. Stocks, broths, or bouillon can be used in place of water to add flavor and improve texture when cooking rice.
6. Do not leave cooked rice in the Multicooker on **keep warm** for more than 2 hours.

KEEP WARM (BUFFET SERVICE)

At the end of any cycle except the **steam**, **sear** and **sauté** functions, when the time expires, three beeps will sound. The Multicooker will automatically advance to the **keep warm** function for a default period of 1 or 2 hours (depending on the cooking function).

1. To change the **keep warm** default time, press the **time/temp** button, then press **+** or **-** to increase or decrease the time in 30-minute increments, up to 12 hours.
2. When the time expires, three beeps will sound, and the Multicooker will turn off automatically.

USING KEEP WARM AS A STANDALONE FUNCTION

1. Press the **keep warm** button.
2. The default time of 4 hours will display. Adjust the time as desired from 30 minutes to 12 hours in 30-minute increments.
3. Press the (▶II) button once your desired time is set. The **keep warm** function will begin, and the timer will start counting down.
4. When the time expires, the unit will beep three times and enter sleep mode.

NOTE: You can stop the cooking process at any time by pressing and holding the (▶II) button for 2 seconds. The unit will beep once and then enter Sleep Mode.

USER MAINTENANCE INSTRUCTIONS

This appliance requires minimal maintenance. It contains no user-serviceable parts. Do not attempt to repair it yourself. Any servicing that requires disassembly, other than cleaning, must be performed by a qualified appliance repair technician.

1. The cooking pot is oven-safe up to 500°F for a maximum of 1 hour. To achieve top browning, remove the cooking pot from the base unit and place it in the oven or broiler.

NOTE: The glass lid is **NOT** oven-safe.

NON-STICK ALUMINUM COOKING POT CARE

WARNING: ALWAYS USE POTHOLDERS OR OVEN MITTS WHEN HANDLING THE HOT COOKING POT AND LID.

- **DO NOT** place a hot cooking pot directly on the countertop. Use a protective trivet.
- **DO NOT** use the cooking pot to pop popcorn, caramelize sugar, or make candy.
- **DO NOT** use abrasive cleaners, scouring pads, or any objects that may scratch the cooking pot or base unit.
- **DO NOT** use or attempt to repair any base unit, cooking pot, or lid that is chipped, cracked, or broken.
- **NEVER** heat the cooking pot when it is empty, as this may damage the non-stick coating.
- The non-stick cooking pot may darken on the exterior bottom if washed in a dishwasher. For best results, wash the non-stick cooking pot by hand.

CLEANING INSTRUCTIONS

CAUTION: Never immerse the base unit or cord in water or any other liquid.

1. Always unplug the Electric Multicooker and allow it to cool completely before cleaning.
2. The lid and steam tray may be washed in a dishwasher. To clean by hand, wash in warm, soapy water, then rinse and dry thoroughly.
   NOTE: It is recommended to wash the cooking pot by hand, as the exterior bottom may darken if washed in a dishwasher. Wash the cooking pot in warm, soapy water, then rinse and dry thoroughly.
3. If food sticks to the cooking pot, fill it with warm, soapy water and allow it to soak before cleaning. A paste of baking soda can be used with a plastic scouring pad for stubborn residue.
4. To remove water spots or mineral deposits, wipe the cooking pot with distilled white vinegar. For difficult stains, pour a small amount into the cooking pot and allow it to soak.
5. Wipe the interior and exterior of the base unit with a soft, slightly damp cloth or sponge. Never use abrasive cleansers or scouring pads on the base unit, as they may damage the surfaces.

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STORAGE INSTRUCTIONS

1. Never store the Electric Multicooker while it is hot or wet. Ensure all parts are clean and completely dry before storing.
2. Store the appliance in its original box or in a clean, dry location.
3. When storing, assemble the appliance with the cooking pot and steam tray inside the base unit, then place the lid on top.
4. Never wrap the cord tightly around the appliance; keep it loosely coiled.

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bella®

LIMITED TWO-YEAR WARRANTY

SENSIO Inc. dba Made by Gather™ hereby warrants that for a period of **TWO YEARS** from the date of delivery, 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. dba Made by Gather™ 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 the initial delivery and is not transferable. Keep the original sales receipt, as proof of purchase is required to obtain warranty validation, which commences on the date of delivery. 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. dba Made by Gather™ personnel. Also, the warranty does not cover Acts of God such as fire, floods, hurricanes, or tornadoes.

SENSIO Inc. dba Made by Gather™ 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. dba Made by Gather™. 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. dba Made by Gather™'s address. SENSIO Inc. dba Made by Gather™ shall bear no responsibility or liability for the returned product while in transit to SENSIO Inc. dba Made by Gather™ Customer Service Center.

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For customer service questions or comments, contact
1-866-832-4843 / help@bellahousewares.com
Languages: English, French and Spanish
Hours: Monday - Friday 9 am to 5 pm ET

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Issaquah, WA 98027
USA
www.costco.com

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