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Aigostar 30IBT

Aigostar Cube 30IBT 7L Air Fryer User Manual

Model: 30IBT

1. PRODUCT OVERVIEW

The Aigostar Cube 30IBT is a 7-liter air fryer designed for efficient and healthier cooking. It features a powerful 1900W heating element, an intuitive LED touch panel, and a spacious non-stick basket suitable for preparing meals for 6-10 people.



The Aigostar Cube 30IBT air fryer, showcasing its sleek black design, digital display, and large 7-liter capacity basket. An oil sprayer and a recipe book are also visible.

Key Features:

- **Extra-Large 7L Capacity:** Accommodates large quantities of food, ideal for families.
- **1900W Power:** Ensures rapid heating and efficient cooking.
- **One-Touch LED Panel:** Easy-to-use digital interface with pre-set functions.
- **7 Pre-set Cooking Options:** Includes settings for cake, potatoes, shrimp, chicken, steak, meat, and fish.
- **Adjustable Temperature & Time:** Temperature range of 80-200°C and a timer up to 60 minutes.
- **Keep Warm Function:** Maintains food at an optimal serving temperature.
- **Removable Non-Stick Basket:** Easy to clean and allows the outer pot to be used independently.
- **BPA-Free Construction:** Ensures food safety.
- **Non-Slip Feet & Cool-Touch Handle:** Enhances stability and safety during use.

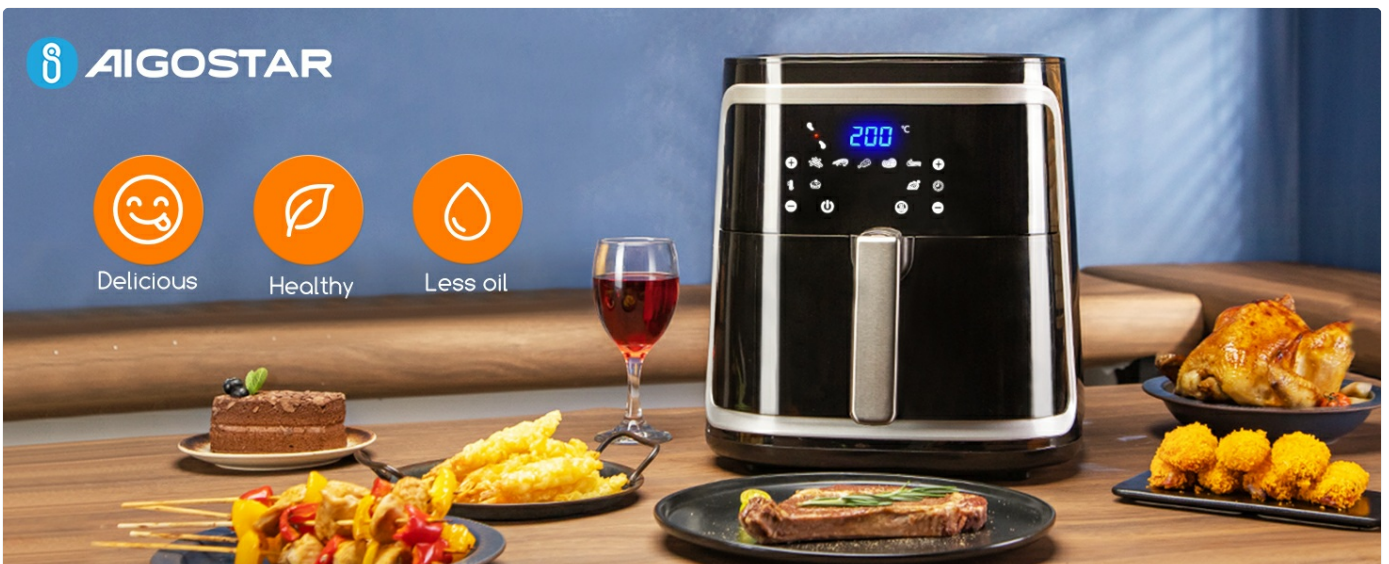
- **20 Recipes Included:** A recipe book is provided for cooking inspiration.



A visual comparison demonstrating the difference between air frying and traditional deep frying, emphasizing the air fryer's ability to cook with significantly less oil.



This image contrasts the smoky output of traditional grilling with the non-smoking operation of the Aigostar air fryer, indicating a cleaner cooking experience.



This image highlights the core benefits of using the Aigostar air fryer: achieving delicious results, promoting healthier eating, and requiring significantly less oil.

2. IMPORTANT SAFETY INSTRUCTIONS

Please read all instructions carefully before using the appliance and retain them for future reference. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always place the air fryer on a stable, heat-resistant surface, away from walls or other appliances to allow for proper ventilation.
- Do not immerse the appliance, cord, or plug in water or any other liquid.
- Ensure the voltage indicated on the appliance corresponds to your local mains voltage before connecting.
- Keep the appliance and its cord out of reach of children.
- Do not operate the appliance if the plug, main cord, or the appliance itself is damaged.
- Avoid filling the basket beyond the MAX indicator to prevent food from contacting the heating element.
- Do not cover the air inlet or air outlet openings while the appliance is operating.
- The surfaces may become hot during use. Use oven mitts when handling hot components.
- Unplug the appliance from the outlet when not in use and before cleaning. Allow it to cool down completely before handling.
- Do not use accessories or parts not recommended by the manufacturer.
- This appliance is for household use only. Do not use it outdoors.

3. GETTING STARTED (SETUP)

Unpacking:

1. Carefully remove the air fryer and all packaging materials from the box.
2. Remove any stickers or labels from the appliance.
3. Check that all components are present and undamaged.

Initial Cleaning:

1. Wipe the exterior of the appliance with a damp cloth.
2. Clean the basket and crisper plate with hot water, dish soap, and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. Do not use abrasive cleaning materials as they can damage the non-stick coating.

Placement:

1. Place the air fryer on a stable, level, and heat-resistant surface.
2. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance for adequate air circulation.
3. Do not place the appliance near flammable materials or heat sources.

4. OPERATING INSTRUCTIONS

Basic Operation:

1. Plug the power cord into a grounded wall outlet. The display will illuminate briefly.
2. Pull out the basket from the air fryer. Place the crisper plate inside the basket, then add your ingredients. Do not overfill.
3. Slide the basket back into the air fryer until it clicks into place.
4. Press the power button (U) to turn on the appliance.

Using Pre-set Functions:

The air fryer comes with 7 pre-set cooking programs for common dishes.



Close-up of the air fryer's LED touch panel, highlighting the seven pre-programmed cooking functions for items like cake, potatoes, shrimp, chicken, steak, meat, and fish.

1. After turning on the appliance, select one of the 7 pre-set icons (cake, potatoes, shrimp, chicken, steak, meat, fish) by tapping it on the touch panel. The display will show the default temperature and time for that program.

2. The cooking process will start automatically after a few seconds, or you can press the power button to start immediately.

Manual Temperature and Time Setting:

For custom cooking, you can manually adjust the temperature and time.

1. After turning on the appliance, use the temperature control buttons (+ / -) to set the desired temperature (80-200°C).
2. Use the time control buttons (+ / -) to set the desired cooking time (0-60 minutes).
3. The cooking process will start automatically after a few seconds, or you can press the power button to start immediately.

Keep Warm Function:

To keep your food warm after cooking, activate the 'Keep Warm' function.



The air fryer's control panel indicating the 'Keep Warm' function is active, maintaining food at an optimal serving temperature after cooking.

- After a cooking cycle is complete, or at any point during cooking, press the 'Keep Warm' icon on the touch panel.
- The appliance will maintain a warm temperature for a set period, typically 30 minutes, or until manually turned off.

Checking Food During Cooking:

The air fryer features a memory function that allows you to check your food without interrupting the cooking cycle.

- You can pull out the basket at any time during cooking to check or shake the ingredients.
- When the basket is reinserted, the appliance will automatically resume cooking from where it left off.



The Aigostar Cube 30IBT air fryer displayed with a selection of meals prepared using the appliance, demonstrating its versatility.



An example of a whole chicken cooked in the air fryer, illustrating its ability to produce tender and juicy results.



This comparison illustrates how the Aigostar air fryer ensures food is cooked evenly, resulting in a crispy exterior and tender interior, unlike traditional methods that can lead to burnt or dried-out results.



A graphic explaining the 360-degree rapid air circulation technology, which contributes to faster cooking times and efficient heat distribution within the Aigostar air fryer.

Recipe Book and Community:

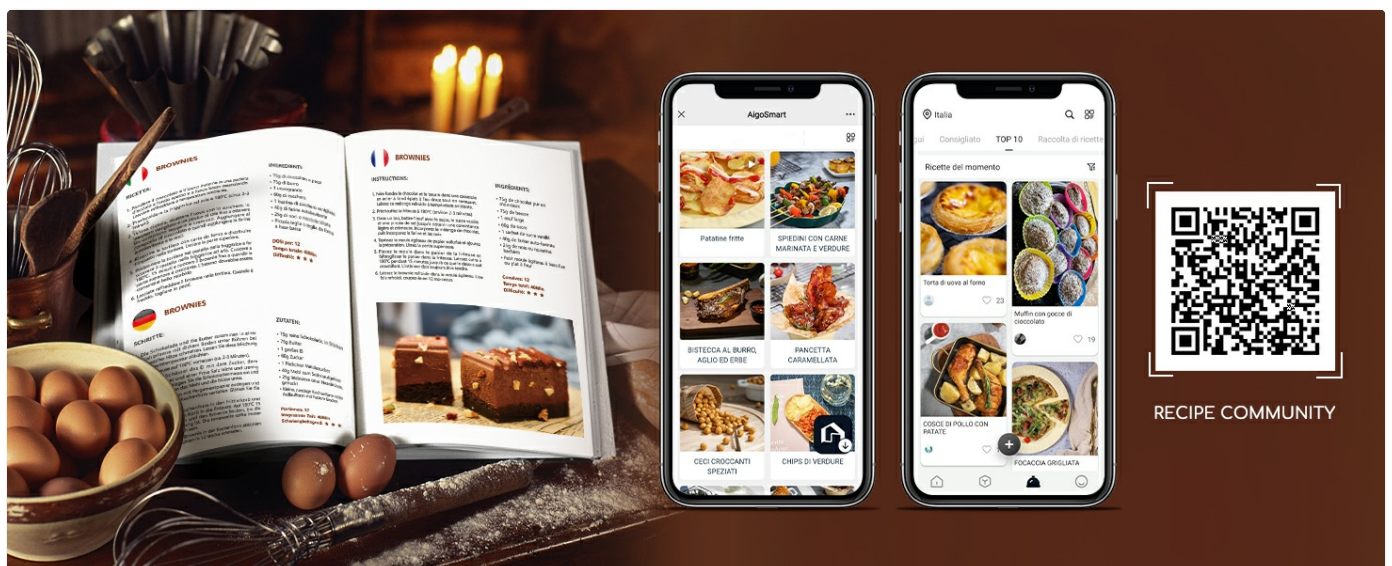
The air fryer includes a recipe book with 20 recipes to help you get started. For more cooking ideas and support, you can explore the Aigostar recipe community online.

20 Recipes Included

Guide you to use the air fryer to make a variety of foods you like



The air fryer comes with a recipe book containing 20 recipes to guide users in preparing a variety of dishes.



An image showcasing the included recipe book and a QR code linking to the Aigostar recipe community, offering additional cooking ideas and support. Access the community here: [Aigostar Recipe Community](#)

5. CLEANING AND MAINTENANCE

Regular cleaning ensures optimal performance and extends the lifespan of your air fryer.

Cleaning Steps:

1. Always unplug the air fryer and allow it to cool completely before cleaning.
2. Wipe the exterior of the appliance with a damp cloth. Do not use harsh chemicals or abrasive cleaners.
3. Remove the basket and crisper plate. Wash them with hot water, dish soap, and a non-abrasive sponge.
4. For stubborn food residue, soak the basket and crisper plate in warm, soapy water for about 10 minutes before cleaning.
5. The basket and crisper plate are generally not recommended for dishwasher cleaning, as this may damage the non-stick coating. Hand washing is preferred.
6. Clean the interior of the appliance with a damp cloth. If necessary, use a soft brush to remove any food residue from the heating element.
7. Ensure all parts are thoroughly dry before reassembling and storing the appliance.



A visual guide demonstrating the ease of cleaning the air fryer’s non-stick basket by hand, emphasizing the importance of avoiding abrasive materials.

6. TROUBLESHOOTING

If you encounter any issues with your Aigostar Cube 30IBT air fryer, please refer to the following common problems and solutions:

Problem	Possible Cause	Solution
The air fryer does not turn on.	The appliance is not plugged in. The power outlet is not working.	Ensure the power cord is securely plugged into a working electrical outlet. Check the circuit breaker.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Basket is overloaded. Food pieces are too large. Temperature or time settings are incorrect.	Do not overload the basket; cook in smaller batches if necessary. Cut food into smaller, uniform pieces. Adjust temperature and time settings as per recipe or food type. Shake the basket halfway through cooking.
Food is not crispy.	Not enough oil (for certain foods). Temperature is too low. Food is too moist.	Lightly brush or spray food with oil. Increase the cooking temperature. Pat moist foods dry before air frying.
White smoke comes from the appliance.	Fat residue from previous use. High-fat ingredients being cooked.	Clean the basket and crisper plate thoroughly after each use. For high-fat foods, drain excess fat from the basket during cooking.
The air fryer smells like plastic.	New appliance odor.	This is normal for new appliances and will dissipate after a few uses. Ensure good ventilation during initial uses.

7. TECHNICAL SPECIFICATIONS

Specification	Detail
Brand	Aigostar
Model	205089 (30IBT)
Color	Black
Product Dimensions	31.8 x 41.61 x 34.59 cm
Weight	5.9 Kilograms
Capacity	7 Liters
Wattage	1900 Watts
Voltage	230 Volts
Material	Plastic
Special Feature	Temperature Control



Diagram showing the physical dimensions of the air fryer (31.8cm x 41.6cm x 34.6cm) and a visual representation of its 7-liter capacity, indicating it can accommodate larger items like a 7L pizza compared to a 5L model.



This image combines the air fryer's dimensions with visual examples of different foods, such as pizza, chicken, and pastries, that fit within its cooking basket.

8. WARRANTY AND SUPPORT

Aigostar products are manufactured to high-quality standards. For information regarding warranty coverage, terms, and conditions, please refer to the warranty card included with your purchase or visit the official Aigostar website.

For technical support, spare parts, or any other inquiries, please contact Aigostar customer service through their official channels. Keep your purchase receipt and model number (30IBT) handy when contacting support.

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