

## Manuals+

[Q & A](#) | [Deep Search](#) | [Upload](#)

manuals.plus /

> [Aigostar](#) /

> [Aigostar Air Fryer 3.5L Instruction Manual](#)

## Aigostar AIG-8433325212209

# Aigostar Air Fryer 3.5L Instruction Manual

Model: **AIG-8433325212209** | Brand: **Aigostar**

## 1. INTRODUCTION

---

Thank you for choosing the Aigostar Air Fryer. This appliance uses rapid hot air circulation technology to cook your favorite foods with little to no added oil, resulting in healthier and delicious meals. Please read this manual thoroughly before use to ensure safe and optimal performance.



Image 1.1: The Aigostar Air Fryer, showcasing its compact design and the removable basket filled with cooked food.

The Aigostar Air Fryer is designed for ease of use, featuring a digital LED touch screen and 7 preset cooking programs, along with manual temperature and time adjustments. Its 3.5-liter capacity is suitable for preparing meals for 3-5 people.

## Aigostar Air Fryer



- ✓ No or less oil, less calorie
- ✓ Anti-hot handle
- ✓ High speed air circulation heating

## Other Deep Fryer



VS

- ✗ Too much oil, bad to health
- ✗ Easy to scald hands
- ✗ Easy to splash hot oil

Image 1.2: A visual comparison highlighting the health benefits of the Aigostar Air Fryer over traditional deep frying, emphasizing less oil and calories.

## 2. IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed, including the following:

- Do not immerse the main unit, which contains electrical components and heating elements, in water or rinse under the tap.
- Do not let any water or other liquid enter the appliance to prevent electric shock.
- Always put the ingredients to be fried in the basket to prevent them from coming into contact with the heating elements.
- Do not cover the air inlet and the air outlet openings while the appliance is operating.
- Do not fill the pan with oil or other liquid, as this may cause a fire hazard.
- Always check if the voltage indicated on the appliance corresponds to the local mains voltage before you connect

the appliance.

- Do not use the appliance if the plug, the main cord, or the appliance itself is damaged.
- Keep the main cord away from hot surfaces.
- Do not plug in the appliance or operate the control panel with wet hands.
- This appliance is not intended to be operated by means of an external timer or a separate remote-control system.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved.
- Cleaning and user maintenance shall not be made by children unless they are older than 8 and supervised.
- Keep the appliance and its cord out of reach of children less than 8 years.

### 3. PRODUCT COMPONENTS

---

Familiarize yourself with the different parts of your Aigostar Air Fryer:

**A. Main Unit:** The primary housing containing the heating element and fan.

**B. Control Panel:** Digital LED touch screen for setting time, temperature, and selecting presets.

**C. Air Inlet:** Located on the top, where air enters the unit.

**D. Air Outlet:** Located at the back, where hot air exits.

**E. Pan/Outer Pot:** The main container that holds the food basket.

**F. Food Basket:** The removable basket where food is placed for cooking. Features a non-stick coating.

**G. Handle:** Cool-touch handle for safely removing the pan and basket.



Image 3.1: The Aigostar Air Fryer positioned in a kitchen, surrounded by a variety of dishes that can be prepared using the appliance, such as chicken, fries, and baked goods.

## 4. BEFORE FIRST USE

---

Before using your air fryer for the first time, please follow these steps:

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Clean the pan and the food basket thoroughly with hot water, some dishwashing liquid, and a non-abrasive sponge.
3. Wipe the inside and outside of the appliance with a moist cloth.
4. Place the air fryer on a stable, horizontal, and level surface. Do not place the appliance on non-heat-resistant surfaces.
5. Do not place anything on top of the appliance, as this will disturb the airflow and affect the hot air frying result.

## 5. OPERATING YOUR AIR FRYER

---

## 5.1 Control Panel Overview

The digital LED touch screen allows for intuitive control of your air fryer.



Image 5.1: Detailed view of the air fryer's digital control panel, showing the display for time and temperature, and the touch buttons for adjustment and mode selection.

- **Power Button:** Turns the appliance on/off and starts/pauses cooking.
- **Temperature Control (+/-):** Adjusts temperature from 80°C to 200°C.
- **Time Control (+/-):** Adjusts cooking time from 1 to 60 minutes.
- **Mode Button (M):** Cycles through the 7 preset cooking programs.
- **LED Display:** Shows current temperature and remaining cooking time.

## 5.2 Using Preset Programs

The air fryer comes with 7 convenient preset programs for common dishes:

# 7 Preset Menus



Image 5.2: The air fryer alongside a graphic illustrating its 7 preset cooking options, including fries, chicken nuggets, chicken wings, meat, fish, bread, and cake.

1. Place ingredients in the food basket.
2. Insert the pan and basket assembly into the main unit.
3. Press the Power button to turn on the display.
4. Press the Mode (M) button repeatedly to cycle through the preset icons until you reach your desired program (e.g., fries, chicken, meat, cake).
5. The display will show the default time and temperature for the selected preset.
6. Press the Power button again to start cooking.

## 5.3 Manual Temperature and Time Adjustment

For custom cooking, you can manually set the temperature and time:

1. Place ingredients in the food basket and insert the pan.

2. Press the Power button to turn on the display.
3. Use the Temperature (+/-) buttons to set the desired temperature (80°C - 200°C).
4. Use the Time (+/-) buttons to set the desired cooking time (1 - 60 minutes).
5. Press the Power button again to start cooking.

## 5.4 Cooking Tips

- For best results, shake the basket halfway through the cooking time for ingredients like fries or nuggets to ensure even crisping.
- Do not overfill the basket. For optimal air circulation, avoid stacking food too high.
- Some foods may benefit from a light spray of oil for extra crispiness, though it is not required.
- The air fryer features 360° fast cycle heating for efficient cooking.



Image 5.3: A diagram showing the internal airflow and 360-degree fast cycle heating technology, which ensures even cooking and crispy results.

## 6. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your air fryer.



Image 6.1: An illustration demonstrating the removable non-stick basket design, highlighting its ease of disassembly and quick cleaning under running water.

1. Unplug the appliance and allow it to cool down completely before cleaning.
2. Clean the pan and the food basket with hot water, dishwashing liquid, and a non-abrasive sponge. The basket is removable and easy to clean.
3. For stubborn food residue, soak the pan and basket in hot water with some dishwashing liquid for about 10 minutes.
4. Wipe the outside of the appliance with a moist cloth. Do not use harsh abrasive cleaners.
5. Clean the heating element with a cleaning brush to remove any food residue.
6. Ensure all parts are completely dry before storing or next use.

## 7. TROUBLESHOOTING GUIDE

---

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

Problem	Possible Cause	Solution
The air fryer does not work.	The appliance is not plugged in.	Plug the main plug into an earthed wall socket.
The food is not cooked evenly.	Too much food in the basket; food not shaken.	Reduce the amount of food; shake the basket halfway through cooking.
White smoke comes out of the appliance.	Greasy residue from previous use; oil in the pan.	Clean the pan and basket thoroughly; ensure no oil is in the pan.
Fresh fries are not crispy.	Incorrect potato type; not rinsed properly; too much oil.	Use starchy potatoes; rinse potato sticks thoroughly; add only a light spray of oil.
Appliance turns off unexpectedly.	Overheating protection activated.	Unplug, let cool for 30 minutes, then plug in again. Ensure proper ventilation.

## 8. TECHNICAL SPECIFICATIONS

---

Detailed specifications for your Aigostar Air Fryer:



Image 8.1: A visual representation of the air fryer's dimensions, indicating its height (30 cm), length (27 cm), and width (32.2 cm).

Feature	Specification
Brand	Aigostar
Model Number	AIG-8433325212209
Color	Multicolor
Product Dimensions (L x W x H)	27 x 32.2 x 30 cm
Product Weight	4.35 kg
Capacity	3.5 Liters
Power	1500 Watts

Feature	Specification
Voltage	150 Volts
Material	Plastic and Metal components
Automatic Shut-off	Yes
Special Features	Temperature Control
Recommended Uses	Roasting, Grilling, Dehydrating, Baking



Image 8.2: An illustration detailing the capacity of the air fryer's inner basket (3.5L) and outer pot (4.2L), indicating its suitability for serving 3-5 individuals.

## 9. WARRANTY AND CUSTOMER SUPPORT

Specific warranty information and customer support contact details are not provided within this manual. Please refer to the product packaging, the retailer's website, or your purchase documentation for warranty terms and conditions, and for information on how to contact customer support for service or inquiries.

© 2024 Aigostar. All rights reserved.