

Aigostar AIG-8433325214425

Aigostar Owen 12-Liter Air Fryer Oven Instruction Manual

Model: Owen AIG-8433325214425

INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Aigostar Owen 12-Liter Air Fryer Oven. Please read all instructions carefully before first use and retain this manual for future reference.

The Aigostar Owen is a versatile 12-liter air fryer oven designed for healthy cooking with reduced fat. It features a 1700W heating element, a touch-sensitive LED display, and 8 preset cooking modes. Its large capacity accommodates whole chickens or substantial quantities of food, making it suitable for family meals and gatherings. The appliance utilizes 360° hot air circulation for rapid and even cooking, offering functions such as frying, roasting, dehydrating, sautéing, baking, heating, and preheating.

FREIDORA DE AIRE CALIENTE TODO EN UNO DE GRAN CAPACIDAD



Image: The Aigostar Owen air fryer oven with a visual representation of its 12-liter capacity, showing it can hold 900g of fries, 18 chicken wings, or an 8-inch pizza.

IMPORTANT SAFETY INSTRUCTIONS

When using electrical appliances, basic safety precautions should always be followed to reduce the risk of fire, electric shock, and injury to persons, including the following:

- Read all instructions before using the appliance.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electric shock, do not immerse cord, plugs, or the main unit in water or other liquid.
- Close supervision is necessary when any appliance is used by or near children.
- Unplug from outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been damaged in any manner.
- The use of accessory attachments not recommended by the appliance manufacturer may cause injuries.
- Do not use outdoors.
- Do not let cord hang over edge of table or counter, or touch hot surfaces.

- Do not place on or near a hot gas or electric burner, or in a heated oven.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- 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.
- Do not use appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls or other appliances to allow adequate air circulation.

PRODUCT OVERVIEW AND ACCESSORIES

The Aigostar Owen air fryer oven comes with several accessories to enhance your cooking experience. Familiarize yourself with each component before use.



Image: The Aigostar Owen air fryer oven shown with its door open, revealing food cooking inside, and various accessories like a rotisserie spit, mesh basket, and trays arranged around it.

Main Components:

- **Main Unit:** Houses the heating element, fan, and control panel.
- **Control Panel:** LED touch screen for setting time, temperature, and selecting preset functions.
- **Viewing Window:** Transparent door to monitor cooking progress.
- **Internal Light:** Illuminates the interior for better visibility.

IL CONTROLLO TOUCH E I DESIGN SEMPLICI OFFRONO UNA VITA CONFORTEVOLE

Vedi come viene cucinato il tuo cibo



1700w



80°-200°



0.8kg



12L



Timer 90 minutes



Image: A visual representation of the Aigostar Owen air fryer oven, highlighting its dimensions, internal light, and transparent viewing window.

Included Accessories:

TODAS LAS PIEZAS SON APTAS PARA EL LAVAVAJILLAS

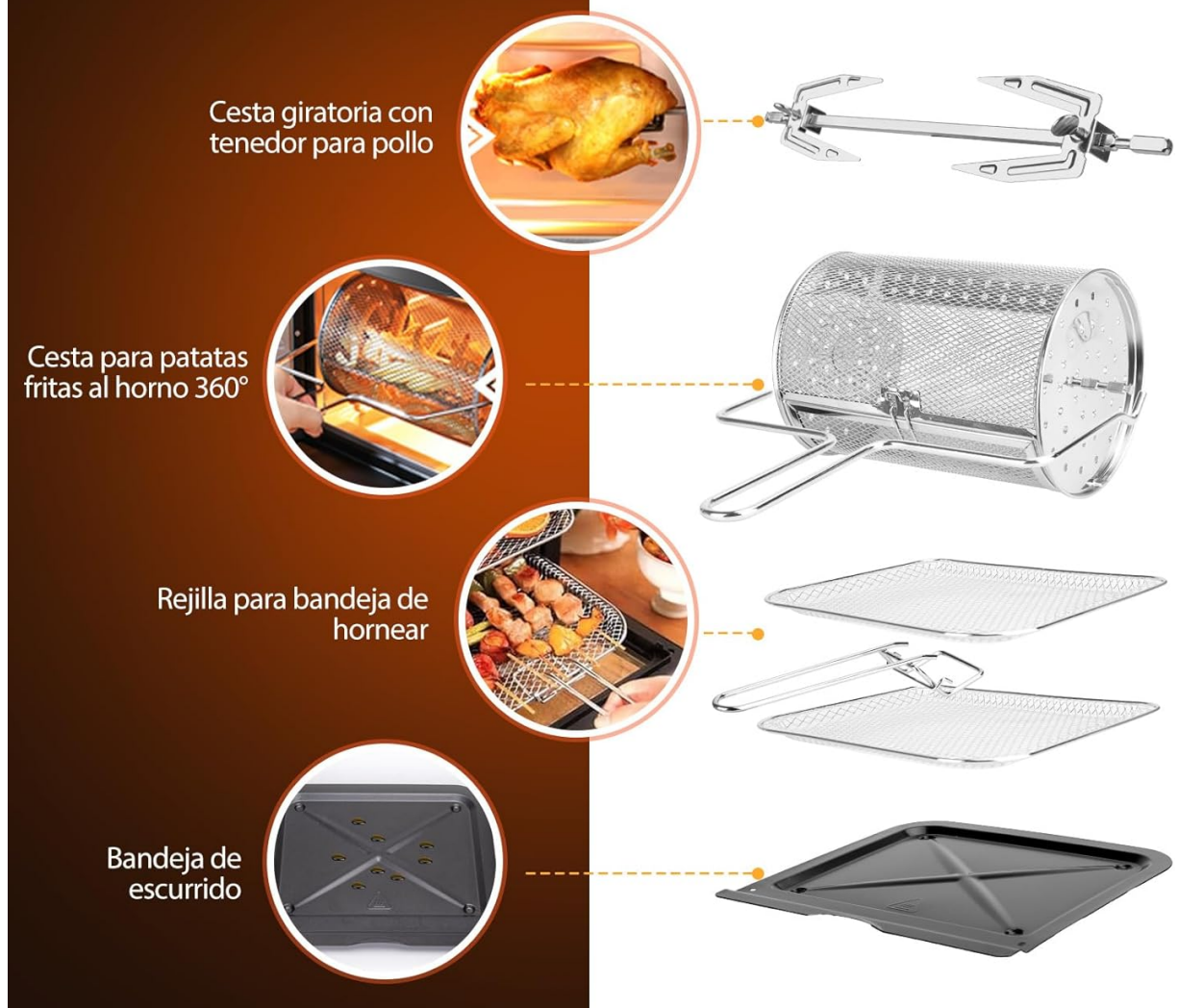


Image: A diagram illustrating the various accessories included with the air fryer, such as a rotisserie basket, rotisserie spit, mesh racks, and a drip tray, highlighting their dishwasher-safe nature.

- **Rotisserie Basket:** Ideal for items like popcorn or French fries, allowing for 360° rotation.
- **Rotisserie Spit with Forks:** For roasting whole chickens or larger cuts of meat.
- **Mesh Racks (2):** Used for dehydrating, crisping, or cooking multiple layers of food.
- **Drip Tray:** Collects excess oil and food particles, placed at the bottom of the oven.
- **U-shaped Handle:** For safely removing hot accessories.
- **Fetch Tool:** Assists in handling the rotisserie spit and basket.

All accessories are designed for easy disassembly and cleaning, with most being dishwasher-safe.

SETUP

1. **Unpacking:** Carefully remove all packaging materials and accessories from the box.
2. **Initial Cleaning:** Before first use, wash all removable parts (accessories) in warm, soapy water. Wipe the interior and exterior of the main unit with a damp cloth. Ensure all parts are completely dry before assembly.
3. **Placement:** Place the air fryer oven on a stable, level, and heat-resistant surface. Ensure there is

adequate space (at least 10 cm) around the appliance for proper ventilation. Do not place it near flammable materials or heat sources.

4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

OPERATING INSTRUCTIONS

The Aigostar Owen features an intuitive LED touch screen for easy operation.

CONTROL TÁCTIL

8 Funciones preestablecidas

| | | | | | | | |
|---|---|---|---|---|--|---|---|
|  |  |  |  |  |  |  |  |
|  |  |  |  |  |  |  |  |
| Patatas fritas 200°C 20 min | Pollo 200°C 30 min | Carne 180°C 12min | Pescado 200°C 15 min | Gambas 160°C 12 min | Pastel 175°C 30 min | Pizza 180°C 15 min | Secado de frutas y verduras 60°C 8 horas |



 Se recomienda comprobar regularmente el punto de cocción de los alimentos durante el proceso de cocción para obtener los mejores resultados.

Image: Close-up of the air fryer's LED touch control panel, displaying various icons for preset cooking functions such as fries, chicken, meat, fish, shrimp, cake, pizza, and dehydration.

Control Panel Functions:

- **Power Button:** Turns the appliance on/off.
- **Temperature Control (+/-):** Adjusts cooking temperature.
- **Time Control (+/-):** Adjusts cooking time.
- **Preset Modes:** Icons for specific food types (e.g., Fries, Chicken, Meat, Fish, Shrimp, Cake, Pizza, Dehydrate). Selecting a preset automatically sets recommended time and temperature.
- **Start/Pause Button:** Initiates or pauses the cooking cycle. The program automatically resumes when the door is closed after being opened.
- **Internal Light Button:** Toggles the interior light on/off.

- **Rotisserie Button:** Activates the rotisserie function for rotating accessories.

Basic Operation:

1. **Prepare Food:** Place your food inside the appropriate accessory (e.g., mesh rack, rotisserie basket).
2. **Insert Accessory:** Carefully slide the accessory into the oven. Ensure the drip tray is at the bottom.
3. **Power On:** Press the power button.
4. **Select Mode:** Choose a preset cooking mode or manually set the desired temperature and time using the +/- buttons.
5. **Start Cooking:** Press the Start/Pause button to begin.
6. **Monitor Progress:** Use the viewing window and internal light to check on your food. You can open the door to check or flip food; the cooking cycle will pause and resume when closed.
7. **Completion:** The oven will beep when cooking is complete. Carefully remove the food using heat-resistant gloves and the U-shaped handle or fetch tool.

Special Functions:



Image: A collage illustrating four special functions of the air fryer: drying (with dried fruit and jerky), preheating (with a pizza), keep warm (with a roasted chicken), and rotisserie (with a rotating mesh basket of fries).

- **Dehydrate Function:** Use the mesh racks for drying fruits, vegetables, or making jerky.
- **Preheat Function:** Allows the oven to reach the desired temperature before adding food, ensuring

more precise cooking.

- **Keep Warm Function:** Maintains food at a serving temperature after cooking.
- **Rotisserie Function:** Engages the motor to rotate the rotisserie spit or basket for even cooking and browning.



CADA COMIDA SE COCINA DE MANERA UNIFORME Y CRUJIENTE

1700W

600° Se utiliza una placa de aluminio resistente a altas temperaturas de 600°C en el interior

1700W DE POTENCIA

Image: A roasted chicken inside the air fryer, emphasizing the 1700W power and uniform, crispy cooking achieved by the appliance, along with the 600°C high-temperature resistant aluminum plate.

Note: Regularly check the cooking progress of food, especially when using preset modes, as cooking times may vary based on food quantity and desired doneness.

MAINTENANCE AND CLEANING

Proper maintenance ensures the longevity and optimal performance of your air fryer oven.

1. **Unplug and Cool:** Always unplug the appliance from the power outlet and allow it to cool completely before cleaning.
2. **Clean Accessories:** All removable accessories (rotisserie basket, spit, mesh racks, drip tray) are dishwasher-safe. For stubborn food residue, soak them in warm, soapy water before washing.
3. **Clean Interior:** Wipe the interior of the oven with a damp cloth and mild detergent. For baked-on food, a non-abrasive sponge can be used. Avoid abrasive cleaners or metal scouring pads.

4. **Clean Exterior:** Wipe the exterior with a soft, damp cloth. Do not immerse the main unit in water or any other liquid.
5. **Storage:** Ensure all parts are clean and dry before storing the appliance in a cool, dry place.

TROUBLESHOOTING

If you encounter issues with your Aigostar Owen air fryer oven, refer to the following common problems and solutions:

| Problem | Possible Cause | Solution |
|--|--|--|
| Appliance does not turn on. | Not plugged in; power outlet malfunction; appliance malfunction. | Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. If the issue persists, contact customer support. |
| Food is not cooked evenly. | Overcrowding; incorrect temperature/time; food not rotated. | Do not overcrowd the oven; cook in smaller batches if necessary. Adjust temperature and time. For best results, flip or rotate food halfway through cooking. Use the rotisserie function for applicable foods. |
| White smoke coming from the appliance. | Grease/oil residue from previous use; high-fat food. | Clean the drip tray and interior thoroughly after each use. For high-fat foods, ensure the drip tray is clean and consider using parchment paper. |
| Door does not close properly. | Obstruction; door mechanism issue. | Check for any food debris or accessories obstructing the door. Ensure the door is aligned correctly. If the mechanism is damaged, contact customer support. |

SPECIFICATIONS

Technical details for the Aigostar Owen 12-Liter Air Fryer Oven:

- **Brand:** Aigostar
- **Model Number:** AIG-8433325214425
- **Capacity:** 12 Liters
- **Power:** 1700 Watts
- **Voltage:** 240 Volts
- **Material:** Aluminum Metal
- **Product Dimensions:** 43.7 x 38.2 x 38 cm
- **Product Weight:** 8 kg
- **Special Features:** Touch screen, Timer, Internal Light, Transparent Viewing Window
- **Recommended Uses:** Defrosting, Dehydrating, Grilling, Roasting

WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation included with your

purchase or visit the official Aigostar website. Keep your proof of purchase for any warranty claims. For further assistance, you may contact Aigostar customer service through their official channels.