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› Aigostar Hayden Alpha 4L Air Fryer Instruction Manual

Aigostar 300000

Aigostar Hayden Alpha 4L Air Fryer Instruction Manual

Model: 300000

1. INTRODUCTION

Thank you for choosing the Aigostar Hayden Alpha 4L Air Fryer. This appliance uses rapid air circulation technology to cook your favorite foods with little to no oil, offering a healthier alternative to traditional frying. Please read this manual thoroughly before use to ensure safe and optimal operation. Keep this manual for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before operating the appliance.
- Do not immerse the cord, plugs, or the appliance housing in water or other liquid to protect against electrical shock.
- 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.
- Do not use attachments not recommended by the appliance manufacturer, as this may cause injuries.
- Do not use outdoors.
- Do not let the cord hang over the edge of a 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 the appliance for other than intended use.
- Ensure the appliance is placed on a stable, heat-resistant surface, away from walls and other appliances, to allow for proper air circulation.

- The appliance is equipped with overheat protection. If the internal temperature exceeds a certain limit, the appliance will automatically shut off.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the parts of your Aigostar Air Fryer for proper operation.



Image: The Aigostar Hayden Alpha 4L Air Fryer, showcasing its compact design and the removable cooking basket filled with food.

Producto Incluido

Capacidad de 4 litros adecuada para 1-3 miembros



1 Freidora de
aire de 4L

2 Manual de
usuario

3 Bandeja para
freír extraíble

Image: A diagram illustrating the dimensions of the air fryer (300mm x 230mm x 300mm) and its included components: the 4L air fryer unit, user manual, and the removable frying tray.

Components:

- **Temperature Control Dial:** Located at the top, for setting cooking temperature (80-200°C).
- **Timer Dial:** Located at the front, for setting cooking time (0-30 minutes).
- **Air Inlet:** Located on the top of the unit.
- **Air Outlet:** Located at the back of the unit.
- **Removable Frying Basket:** With non-stick coating and handle.
- **Removable Frying Tray:** Sits inside the basket for optimal air circulation.
- **Power Cord:** For connecting to an electrical outlet.

4. SETUP AND FIRST USE

Unpacking:

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Remove the frying basket and tray from the air fryer.
3. Wash the frying basket and tray thoroughly with hot water, dish soap, and a non-abrasive sponge.
4. Wipe the inside and outside of the appliance with a damp cloth.

Placement:

- Place the air fryer on a stable, horizontal, and heat-resistant surface.
- Ensure there is at least 10 cm (4 inches) of free space on the back and sides, and above the appliance, to allow for proper air circulation.
- Do not place anything on top of the air fryer.

Pre-heating (First Use):

It is recommended to run the air fryer empty for about 10 minutes during the first use to eliminate any manufacturing odors. A slight smoke or odor may be present, which is normal and will dissipate quickly.

1. Plug the power cord into a grounded wall outlet.
2. Set the temperature dial to 200°C.
3. Set the timer dial to 10 minutes. The appliance will start heating.
4. After 10 minutes, the timer will ring, and the appliance will turn off. Unplug the air fryer and let it cool down completely.

5. OPERATING INSTRUCTIONS

The Aigostar Hayden Alpha Air Fryer features simple dual-dial controls for easy operation.

Cocinar hecho simple

Ajuste fácilmente el tiempo y la temperatura con el giro del dial



Image: A hand demonstrating the adjustment of the timer dial on the front of the air fryer, highlighting its user-friendly manual controls.

General Operation:

1. **Prepare Food:** Place the food you wish to cook into the frying basket. Do not overfill the basket to ensure even cooking.
2. **Insert Basket:** Slide the frying basket back into the air fryer until it clicks into place.
3. **Set Temperature:** Turn the temperature control dial to your desired cooking temperature (80-200°C).
4. **Set Timer:** Turn the timer dial to your desired cooking time (0-30 minutes). The air fryer will automatically start cooking once the timer is set.
5. **Monitor Cooking:** During cooking, you can pull out the basket to shake or flip food for even browning. The air fryer will pause when the basket is removed and resume when it's reinserted.
6. **Completion:** When the timer reaches zero, a bell will ring, and the air fryer will automatically turn off.
7. **Remove Food:** Carefully pull out the basket and place it on a heat-resistant surface. Use tongs to remove the cooked food.

8. **Unplug:** Always unplug the air fryer after use.

6. COOKING GUIDE

The following table provides general guidelines for cooking various types of food. Cooking times and temperatures may vary based on food quantity, size, and personal preference. Always ensure food is cooked thoroughly to safe internal temperatures.

Varias opciones de cocción

Temperatures and Times from Guide:

Food Item	Temperature	Time
Pescado	180°C	13-15min
Steak	180°C	6-10min
Papas fritas	200°C	10-20min
Pollo	200°C	25-30min
Pastel	170°C	15-18min
Camarones	160°C	5-9min
Muslitos	180°C	20-25min

Image: A visual cooking guide on the top of the air fryer, showing recommended temperatures and times for items like fish, steak, fries, chicken, cake, shrimp, and drumsticks.

Recommended Cooking Settings

Food Item	Temperature	Time	Notes
French Fries (frozen)	200°C	10-20 min	Shake basket halfway

Food Item	Temperature	Time	Notes
Chicken Nuggets (frozen)	180°C	10-13 min	Shake basket halfway
Chicken Drumsticks	180°C	20-25 min	Flip halfway
Shrimp	160°C	5-9 min	Shake basket halfway
Whole Chicken	200°C	20-35 min	Depends on size
Pork Chop	180°C	8-12 min	Flip halfway
Croissant	160°C	13-16 min	
Steak	180°C	6-10 min	Depends on desired doneness
Fish	180°C	13-15 min	
Vegetables	200°C	7-9 min	Toss with a little oil
Cake	170°C	15-18 min	Use a suitable baking pan

7. MAINTENANCE AND CLEANING

Clean the air fryer after every use to prevent food residue buildup and maintain performance.

Recubrimiento Antiadherente

Bandeja para freír extraíble, fácil de limpiar



Image: A visual guide demonstrating how to clean the removable non-stick frying basket and tray using a soft sponge, explicitly advising against abrasive materials.

Cleaning Steps:

1. **Unplug and Cool:** Always unplug the air fryer and allow it to cool down completely before cleaning.
2. **Clean Basket and Tray:** The removable frying basket and tray have a non-stick coating. Wash them with hot water, dish soap, and a non-abrasive sponge. Do not use metal scouring pads or abrasive cleaning materials, as these can damage the non-stick coating.
3. **Clean Interior:** Wipe the interior of the air fryer with a damp cloth. For stubborn food residue, use a mild detergent and a soft sponge.
4. **Clean Exterior:** Wipe the exterior of the air fryer with a damp cloth.
5. **Dry Thoroughly:** Ensure all parts are completely dry before reassembling and storing the appliance.

Storage:

Store the cleaned and dried air fryer in a cool, dry place. Do not wrap the power cord tightly around the appliance.

8. TROUBLESHOOTING

If you encounter any issues with your Aigostar Air Fryer, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on	Appliance not plugged in; Timer not set; Basket not fully inserted.	Ensure the power cord is securely plugged into a grounded outlet; Set the timer dial; Push the basket firmly until it clicks into place.
Food is not cooked evenly	Basket is overfilled; Food not shaken/flipped.	Cook smaller batches; Shake or flip food halfway through cooking.
Food is not crispy	Temperature too low; Cooking time too short; Too much moisture in food.	Increase temperature or cooking time; Pat food dry before cooking; Lightly brush with oil for extra crispiness.
White smoke comes from the appliance	Greasy residue from previous use; Excess oil on food; Heating element dirty.	Clean the basket and tray thoroughly; Remove excess oil from food; Clean the interior of the appliance.
Appliance smells during first use	Normal manufacturing odors.	This is normal and will disappear after a few uses. Ensure good ventilation.

9. SPECIFICATIONS

- **Brand:** Aigostar
- **Model:** 300000 (Hayden Alpha)
- **Capacity:** 4 Liters
- **Power:** 1500 Watts
- **Voltage:** 2.3E+2 Volts (AC)
- **Temperature Range:** 80-200°C
- **Timer:** 0-30 minutes
- **Dimensions (L x W x H):** 30 x 23 x 30 cm
- **Weight:** 3.98 kg
- **Material:** Plastic (BPA-free)
- **Special Features:** Rapid Air Circulation, Overheat Protection, Non-stick Coating

10. WARRANTY AND SUPPORT

Aigostar products are manufactured to the highest quality standards. For warranty information, please refer to the warranty card included with your purchase or visit the official Aigostar website. If you have any questions or require technical support, please contact Aigostar customer service through their official channels.

For further assistance, you may visit the [Aigostar Brand Store on Amazon](#).

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