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Aigostar Dot

Aigostar Dot 2L 1200W Air Fryer Instruction Manual

Model: Dot

1. INTRODUCTION

Thank you for choosing the Aigostar Dot 2L 1200W Air Fryer. This manual provides essential information for the safe and efficient operation, maintenance, and troubleshooting of your new appliance. Please read it thoroughly before first use and keep it for future reference.

Important Safety Instructions

- Always place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air circulation.
- Do not immerse the main unit, cord, or plug in water or other liquids.
- Ensure the voltage indicated on the appliance matches your local power supply before connecting.
- Keep children and pets away from the appliance during operation.
- Do not block any air vents during operation.
- Unplug the appliance when not in use and before cleaning. Allow it to cool completely before handling.
- The air fryer is equipped with overheat protection for safer cooking.

2. PRODUCT OVERVIEW

The Aigostar Dot Air Fryer is designed for healthy cooking with its 360° high-speed air circulation technology, reducing the need for oil by up to 85% compared to traditional frying. Its compact 2-liter capacity is ideal for 2-3 people.



Figure 2.1: The Aigostar Dot 2L Air Fryer, shown with its cooking basket filled with crispy fries, demonstrating its compact size and capacity.

Components

- **Main Unit:** Houses the heating element and fan.
- **Control Panel:** LED touch screen for program selection and manual adjustments.
- **Cooking Basket:** Removable, non-stick basket for food.
- **Non-stick Grill Plate:** Detachable grill plate inside the basket.
- **Handle:** For safely pulling out the cooking basket.

Simple Touch

to Start Cooking Immediately



Figure 2.2: A detailed view of the air fryer's LED touch screen, highlighting the intuitive icons for various cooking programs and manual settings.

Key Features

- **Compact Size:** 2-liter capacity, ideal for small households or occasional use.
- **8 Automatic Programs:** Pre-set menus for common dishes.
- **LED Touch Screen:** Intuitive interface for easy operation.
- **Adjustable Time & Temperature:** Manual control from 1-60 minutes and 80°C-200°C.
- **360° Air Circulation:** Ensures even cooking and faster results.
- **1200W Power:** Rapid heating for efficient cooking.
- **Non-stick Detachable Grill:** Easy to clean and BPA-free.
- **Overheat Protection:** Enhances user safety.

3. SETUP AND FIRST USE

Unpacking

1. Carefully remove the air fryer and all packaging materials.
2. Check that all components are present and undamaged.

Initial Cleaning

1. Wipe the exterior of the appliance with a damp cloth.
2. Wash the cooking basket and non-stick grill plate with warm, soapy water. Rinse thoroughly and dry completely.
3. Ensure all parts are dry before assembly.

Placement

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

First Use (Burn-in)

It is recommended to perform a short test run before cooking food for the first time to eliminate any manufacturing odors.

1. Insert the non-stick grill plate into the cooking basket, then slide the basket into the main unit.
2. Plug the power cord into a grounded electrical outlet.
3. Set the temperature to 200°C (390°F) and the timer to 10 minutes.
4. Allow the air fryer to run for the set time. A slight odor may be present, which is normal.
5. Once complete, unplug the appliance and let it cool down for at least 30 minutes.

4. OPERATING INSTRUCTIONS

Basic Operation

1. Place the non-stick grill plate into the cooking basket.
2. Place your ingredients onto the grill plate in the basket. Do not overfill.
3. Slide the cooking basket back into the main unit until it clicks into place.
4. Plug in the air fryer. The LED display will illuminate.
5. Press the power button to turn on the appliance.
6. **Using Pre-set Programs:** Select one of the 8 pre-set icons (e.g., French Fries, Steak, Vegetables, Fish, Shrimp, Dessert, Defrost, Grilled Chicken). The appliance will automatically set the optimal time and temperature.
7. **Manual Settings:** Alternatively, use the temperature (80°C-200°C) and time (1-60 minutes) adjustment buttons to set your desired cooking parameters.
8. Press the Start button to begin cooking.
9. During cooking, you can pull out the basket to check or shake the food. The air fryer will pause and resume automatically when the basket is reinserted.
10. Once the timer reaches zero, the air fryer will beep, indicating cooking is complete.
11. Carefully pull out the basket and transfer the cooked food to a plate. Use heat-resistant tongs.

12. Unplug the air fryer after use.



Figure 4.1: The Aigostar Dot Air Fryer with its pull-out basket containing food, ready for cooking or shaking during the process.

Pre-set Programs

The air fryer features 8 convenient pre-set programs:

- French Fries
- Steak
- Vegetables
- Fish
- Shrimp
- Dessert
- Defrost
- Grilled Chicken

Shaking Reminder

For certain foods, the air fryer may prompt you to shake the basket halfway through the cooking cycle to ensure even crisping. Follow the on-screen indicator if it appears.

5. COOKING GUIDE

Achieve optimal results with your Aigostar Dot Air Fryer by following these general tips:

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired temperature before adding food.
- **Oil Usage:** While not strictly necessary, a small amount of oil (1 tablespoon or less) can enhance crispiness and flavor for some foods. Lightly coat food with oil before placing it in the basket.
- **Do Not Overfill:** Avoid overcrowding the basket. Cook in smaller batches if necessary to ensure even air circulation and crisping.
- **Shake or Flip:** For foods like fries, chicken nuggets, or vegetables, shake the basket or flip the food halfway through cooking to ensure all sides are evenly cooked and browned.
- **Check Doneness:** Always ensure food is cooked to a safe internal temperature. Cooking times may vary based on food type, quantity, and desired crispiness.



Figure 5.1: A selection of dishes, including chicken, shrimp skewers, and pastries, showcasing the diverse culinary results

6. MAINTENANCE AND CLEANING

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

Before Cleaning

1. Always unplug the air fryer from the power outlet.
2. Allow the appliance to cool down completely before cleaning.

Cleaning the Cooking Basket and Grill Plate

The cooking basket and non-stick grill plate are designed for easy cleaning.

1. Remove the cooking basket from the main unit.
2. Detach the non-stick grill plate from the basket.
3. Wash both parts with warm water and a mild dishwashing detergent. Use a non-abrasive sponge to protect the non-stick coating.
4. For stubborn food residue, soak the basket and grill plate in warm, soapy water for about 10-15 minutes before cleaning.
5. Rinse thoroughly and dry completely before reassembling or storing.

Cleaning the Exterior

- Wipe the exterior of the air fryer with a damp cloth.
- Do not use abrasive cleaners or scouring pads, as they can damage the surface.
- Ensure no water enters the appliance's interior or electrical components.

Storage

When not in use, store the air fryer in a cool, dry place, away from direct sunlight and moisture. Ensure it is clean and dry before storage.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Not plugged in; power outlet malfunction; appliance fault.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker.
Food is not cooked evenly.	Basket overcrowded; food not shaken/flipped; incorrect temperature/time.	Cook in smaller batches. Shake or flip food halfway through. Adjust temperature and time as needed.

Problem	Possible Cause	Solution
White smoke coming from the appliance.	Grease residue from previous use; high-fat food cooking.	Clean the basket and grill plate thoroughly. For high-fat foods, drain excess fat during cooking.
Appliance emits an unusual odor during first use.	Manufacturing residue burn-off.	This is normal for first use. The odor will dissipate after a few uses. Ensure good ventilation.

If the problem persists after trying these solutions, please contact Aigostar customer support.

8. SPECIFICATIONS

Feature	Specification
Brand	Aigostar
Model	Dot
Color	Black
Capacity	2 Liters
Power	1200 Watts
Voltage	240 Volts
Material	Plastic
Product Dimensions (L x W x H)	33.6 x 25.2 x 31.9 cm
Product Weight	3.51 kg
Special Features	Temperature Control, LED Touch Screen, 8 Pre-set Programs, Non-stick Basket, BPA-free
Temperature Range	80°C - 200°C
Timer Range	1 - 60 minutes

9. WARRANTY AND SUPPORT

The Aigostar Dot Air Fryer comes with a standard manufacturer's warranty. Please refer to the warranty card included in your product packaging for specific terms and conditions, including the warranty period and coverage details.

Customer Support

For technical assistance, troubleshooting beyond this manual, or warranty claims, please contact Aigostar customer support. Contact information can typically be found on the Aigostar official website or on the product

packaging.

Please have your model number (Dot) and purchase information ready when contacting support.

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