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› Aigostar Balloon 6.5L Air Fryer Instruction Manual

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Aigostar Balloon 6.5L Air Fryer Instruction Manual

Model: Balloon 6.5L

1. INTRODUCTION

This manual provides essential information for the safe and efficient operation of your Aigostar Balloon 6.5L Air Fryer. Please read these instructions carefully before first use and retain them for future reference.

2. IMPORTANT SAFETY INSTRUCTIONS

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

- Read all instructions before use.
- 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.

3. PRODUCT OVERVIEW

3.1 Components

The Aigostar Balloon 6.5L Air Fryer consists of the main unit, a removable frying basket, and a non-stick cooking pan. It

features a digital touch screen and a visible cooking window.



Image 3.1: The Aigostar Balloon 6.5L Air Fryer, showcasing its design with the cooking basket partially removed, revealing food inside. A smartphone is also visible, illustrating app connectivity.

3.2 Control Panel

The digital touch screen control panel allows for easy selection of cooking programs, temperature, and time adjustments. It includes dedicated buttons for various functions and presets.

Diseño de precalentamiento único



Agregar comida



Frozen french fries



Drumsticks



Pizza



Fish



Shrimp



Steak



Vegetable



Cake



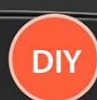
Barbecue



Bacon



Defrost
80°C 5 Min



DIY
Infinite Possibilities



Image 3.2: Detailed view of the air fryer's control panel, highlighting the 10 preset cooking programs and 3 special functions (Defrost, DIY, Preheating). The digital display shows temperature and time settings.

4. SETUP

4.1 Unpacking

Carefully remove all packaging materials from the air fryer. Ensure all components are present and undamaged.

4.2 Initial Cleaning

Before first use, clean the frying basket and cooking pan with warm soapy water. Wipe the exterior of the appliance with a damp cloth. Ensure all parts are completely dry before assembly.

4.3 Placement

Place the air fryer on a stable, heat-resistant surface, away from walls and other appliances to allow for proper air circulation. Ensure there is sufficient space around the unit.

5. OPERATING INSTRUCTIONS

5.1 Basic Operation

1. Plug the air fryer into a grounded electrical outlet.
2. Pull out the frying basket and place food inside. Do not overfill.
3. Slide the frying basket back into the air fryer until it clicks into place.
4. Press the power button to turn on the appliance.
5. Select a preset program or manually set the temperature and time using the touch controls.
6. Press the start button to begin cooking.

5.2 Using Preset Programs

The air fryer features 10 preset menus for common foods and 3 special functions. Simply select the desired icon on the control panel, and the appliance will automatically set the optimal temperature and time.

- **10 Preset Menus:** Frozen French Fries, Chicken Drumsticks, Pizza, Fish, Shrimp, Steak, Vegetables, Cake, Barbecue, Bacon.
- **3 Special Functions:** DIY, Preheating, Defrost.

5.3 Smart Preheating Function

The exclusive smart preheating function automatically adjusts the preheating time based on the actual internal temperature of the air fryer, optimizing energy and cooking time.

5.4 Defrost Function

Utilize the dedicated defrost function to prepare frozen foods for cooking. This function typically operates at 80°C for 5 minutes, but can be adjusted.

5.5 DIY Mode

For custom cooking, select the DIY mode to manually set your preferred temperature and cooking time. This offers flexibility for a wide range of recipes.

5.6 Using the Visible Window and Light

The air fryer is equipped with a visible cooking window and an independent internal light. This allows you to monitor the cooking progress without opening the basket, preserving heat and ensuring consistent results.

Ventana visual

6,5
litros



Image 5.6: The visible cooking window of the Aigostar Air Fryer, allowing users to observe food during the cooking process without opening the basket.

5.7 Aigostar App Integration

Scan the QR code to download the Aigostar application. The app provides access to a community of recipes and additional cooking inspirations.

**Escanee para descargar la
aplicación *Aigostar***
Puede encontrar cualquier receta que desee



Image 5.7: QR code for downloading the Aigostar app, which offers a variety of recipes and cooking ideas.

6. MAINTENANCE

6.1 Cleaning the Frying Basket and Pan

The non-stick frying basket and cooking pan are easy to clean. After each use, allow the appliance to cool down. Remove the basket and pan, and wash them with warm soapy water using a soft sponge. Avoid abrasive cleaning materials that could damage the non-stick coating.

Recubrimiento antiadherente, **Fácil de limpiar**



Image 6.1: Cleaning the non-stick frying basket and pan under running water with a sponge.

6.2 Exterior Cleaning

Wipe the exterior of the air fryer with a damp cloth. Do not immerse the main unit in water or any other liquid.

6.3 Storage

Ensure the appliance is clean and dry before storing. Store it in a cool, dry place.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction.	Ensure the power cord is securely plugged into a working outlet.
Food is not cooked evenly.	Overfilled basket; food not shaken/turned.	Do not overfill the basket. Shake or turn food halfway through cooking for even results.
White smoke coming from the appliance.	Grease residue from previous use; fatty ingredients.	Clean the basket and pan thoroughly after each use. For fatty foods, ensure excess oil is drained.
Appliance emits an unusual smell during first use.	New appliance odor.	This is normal for new appliances. Run the air fryer empty for 10-15 minutes before first use to dissipate the smell.

8. SPECIFICATIONS

Technical details for the Aigostar Balloon 6.5L Air Fryer:

Feature	Detail
Brand	Aigostar
Model	Balloon 6.5L
Capacity	6.5 Liters
Power	1600 Watts
Voltage	229 Volts
Material	Aluminum, Steel, Plastic/Polypropylene (PP)
Color	Stainless Steel/Silver
Control Method	Touch
Product Weight	5.75 kg
Dimensions (L*W*H)	383mm * 287mm * 331mm (Approximate)
Special Features	Programmable, Smart Preheating, Visible Window, Defrost, DIY Mode



Voltage: 220-240V ~

Power: 1600W

Capacity: 6.5L

Weights: 4.6kg

Size: L383*W287*
H331mm

Control: Touch-sensitive

Image 8.1: Dimensional diagram and key specifications of the Aigostar Balloon 6.5L Air Fryer.

9. WARRANTY AND SUPPORT

For warranty information and customer support, please refer to the documentation provided with your purchase or visit the official Aigostar website. Keep your proof of purchase for any warranty claims.

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