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Aigostar 300100I0T-211127

Aigostar 8L Air Fryer Instruction Manual

Model: 300100I0T-211127

1. INTRODUCTION

Thank you for choosing the Aigostar 8L Air Fryer. This appliance utilizes advanced 360° hot air circulation technology to cook your favorite foods with significantly less oil, promoting healthier eating habits. Please read this manual thoroughly before use to ensure safe and optimal operation.



Image: The Aigostar 8L Air Fryer, featuring a sleek black design, a digital control panel, a transparent viewing window, and an accompanying recipe book.

2. IMPORTANT SAFETY INSTRUCTIONS

Always follow basic safety precautions when using electrical appliances to reduce the risk of fire, electric shock, and injury.

- Read all instructions before operating the air fryer.
- Do not immerse the appliance, cord, or plug in water or other liquids.
- Supervise children closely when the appliance is in use.
- Do not operate any appliance with a damaged cord or plug.
- Keep the appliance and its cord out of reach of children.
- Ensure proper ventilation around the air fryer during operation.
- Do not block any ventilation openings.

- Avoid touching hot surfaces. Use handles or knobs.
- Unplug from outlet when not in use and before cleaning.

3. PRODUCT OVERVIEW AND COMPONENTS

Familiarize yourself with the main parts of your Aigostar Air Fryer.



Image: Diagram showing the dimensions of the Aigostar Air Fryer (31.6cm depth, 38.2cm width, 36.5cm height) and its internal basket (27cm x 23cm x 14cm).



Image: Illustration of the detachable basket mechanism and the air outlet gasket located at the rear of the appliance.

Key Features:

- **Control Panel:** Intuitive touch panel with digital display for temperature and time.
- **Viewing Window:** Transparent window to monitor cooking progress without opening the basket.
- **Cooking Basket:** 8-liter capacity, non-stick, and removable for easy cleaning.
- **Basket Release Button:** Designed for safe and easy removal of the inner basket from the outer drawer.
- **Air Outlet Gasket:** Located at the rear to ensure proper airflow and heat dissipation.
- **Silicone Feet:** Non-slip feet for stability on various surfaces.

4. SETUP

1. **Unpacking:** Carefully remove all packaging materials and promotional labels from the air fryer.
2. **Cleaning:** Before first use, wash the cooking basket and inner tray with warm soapy water. Rinse thoroughly and dry completely. Wipe the exterior of the air fryer with a damp cloth.
3. **Placement:** Place the air fryer on a stable, heat-resistant, and level surface. Ensure there is at least 10 cm (4 inches) of clear space around the back and sides of the appliance for proper ventilation.
4. **Power Connection:** Plug the power cord into a grounded electrical outlet.

5. OPERATING INSTRUCTIONS

Basic Operation:

1. Place food into the cooking basket. Ensure the basket is properly inserted into the air fryer.
2. Press the power button to turn on the appliance.
3. Use the temperature control knob to set the desired cooking temperature (50°C - 200°C).
4. Use the time control knob to set the desired cooking time (1 - 90 minutes).
5. Press the start button to begin cooking.
6. The viewing window allows you to monitor food without interrupting the cooking cycle.
7. The air fryer features an auto-pause function when the basket is pulled out and resumes automatically when reinserted.



Auto Pause Cooking

Pause at any time and resume automatically



Basket Release Button

The release button helps you remove the basket safely and easily



Air Outlet Gasket

Play it safe by putting distance between air fryers. Storage of wires is also possible



Detachable Fry Basket

Drains excess fat from food to the bottom of the fry basket while reducing fat



Silicone pad

Silicone feet can be safely placed on the table

Image: Visual representation of the Auto Pause Cooking feature, the Basket Release Button, the Air Outlet Gasket, and the Silicone pad for stability.

Preset Programs:

The Aigostar Air Fryer comes with 12 preset cooking programs for convenience. Select the desired program from the touch panel, and the appliance will automatically set the optimal temperature and time.



Image: The control panel displaying 12 preset menu options, including fries, steak, drumstick, roast chicken, vegetables, and pizza.

Cooking Tips:

- For crispier results, lightly brush or spray food with oil.
- Shake the basket halfway through cooking for even browning, especially for smaller items like fries.
- Do not overfill the basket to ensure proper air circulation.

6. CLEANING AND MAINTENANCE

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

1. **Unplug:** Always unplug the air fryer and allow it to cool completely before cleaning.
2. **Basket and Tray:** The cooking basket and inner tray are removable and dishwasher safe. For manual cleaning, wash with warm soapy water and a non-abrasive sponge. The non-stick coating prevents food from sticking.

3. **Exterior:** Wipe the exterior of the air fryer with a damp cloth. Do not use harsh abrasives or scouring pads.
4. **Interior:** Clean the interior with a damp cloth. For stubborn residue, use a mild detergent.
5. **Storage:** Ensure all parts are dry before storing the air fryer in a cool, dry place.



Image: A hand demonstrating the removal of the cooking basket, showing how excess oil residue is filtered to the bottom, and how easily food can be removed.

7. TROUBLESHOOTING

If you encounter any issues, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
Air fryer does not turn on	Not plugged in; power outlet malfunction; basket not fully inserted.	Ensure the power cord is securely plugged in. Check the power outlet. Push the cooking basket firmly until it clicks into place.
Food is not cooked evenly	Basket is overcrowded; food not shaken or flipped.	Cook food in smaller batches. Shake or flip food halfway through cooking.
White smoke coming from appliance	Grease residue from previous use; high-fat food cooking.	Clean the basket and interior thoroughly. For high-fat foods, drain excess fat during cooking.
Food is not crispy	Not enough oil; temperature too low; cooking time too short.	Lightly spray or brush food with oil. Increase temperature or cooking time as needed.

If the problem persists, please contact Aigostar customer support.

8. SPECIFICATIONS

Specification	Detail
Brand	Aigostar
Model Number	300100I0T-211127
Capacity	8 Liters
Power	1700 Watts
Voltage	240 Volts
Temperature Range	50°C - 200°C
Timer Range	1 - 90 minutes
Dimensions (L x W x H)	31.6 x 38.2 x 36.5 cm
Weight	6.5 kg
Special Features	12-in-1 cooking programs, viewing window, 360° hot air circulation, automatic shut-off.

9. RECIPE COMMUNITY AND SUPPORT

Explore a wide range of recipes and connect with other users through the Aigostar recipe community.



Image: A woman interacting with the Aigostar recipe community on her smartphone, with the air fryer visible in the background. A QR code is present for easy access.

[Visit the Aigostar Recipe Community \(Spanish\)](#)

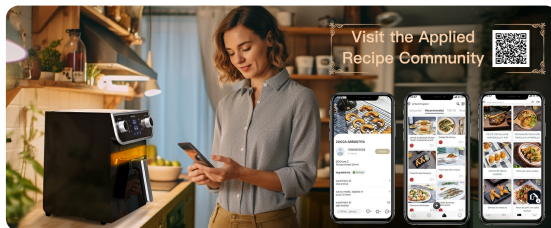


Image: A woman browsing recipes on her smartphone, with the Aigostar air fryer on a kitchen counter. This image highlights the digital recipe resources available.

[Visit the Aigostar Recipe Community \(Italian\)](#)

Warranty and Customer Support:

For warranty information, please refer to the documentation provided with your purchase or visit the official Aigostar website. For technical support or service inquiries, please contact Aigostar customer service through their official channels.