

Aigostar 300010YVM

Aigostar 12L Air Fryer Oven (Model 300010YVM) - Instruction Manual

Your guide to safe and efficient operation

1. INTRODUCTION

Thank you for purchasing the Aigostar 12L Air Fryer Oven, Model 300010YVM. This manual provides important information for the safe and efficient use of your appliance. Please read it thoroughly before first use and keep it 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 to persons, including the following:

- Read all instructions before operating 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 adequate ventilation around the appliance during use.

3. PRODUCT OVERVIEW

The Aigostar 12L Air Fryer Oven is a versatile kitchen appliance designed for air frying, roasting, baking, and dehydrating with minimal oil. It features a large capacity and intuitive controls.

Key Features:

- **12L Capacity:** Ideal for cooking for 8-9 people or a whole chicken.
- **1700W Power:** Ensures fast and efficient cooking.
- **LED Touch Screen:** Easy-to-use digital control panel.
- **8 Preset Modes:** Optimized settings for various food types.
- **360° High-Speed Air Circulation:** For crispy and evenly cooked results.
- **XL Viewing Window & Interior Light:** Monitor cooking progress without opening the door.

Included Accessories:

- 1 x Rotating Basket
- 2 x Racks (for dehydrating or crispy food)
- 1 x Traditional Tray
- 1 x U-shaped Handle
- 1 x Rotisserie Spit (for whole chicken)
- 2 x Oil Sprayers



Figure 3.1: Aigostar 12L Air Fryer Oven with its LED touch screen and a view of the cooking chamber.

CONTROL TÁCTIL
diseño simple vida cómoda

8 programas
preestablecidos
de alimentos

Papas fritas Pollo a la parrilla
Bistec Pescado Camarones
Pastel Pizza Frutas secas



Figure 3.2: Close-up of the LED touch control panel displaying 8 preset cooking programs.

ACCESORIOS APTOS PARA LAVAVAJILLAS

7 ACCESORIOS
INCLUIDOS



Figure 3.3: All 7 included accessories for the Aigostar 12L Air Fryer Oven, showing their various uses.



Figure 3.4: The two oil sprayers provided for even oil distribution.

4. SETUP

Unpacking:

1. Remove all packaging materials from the appliance and its accessories.
2. Check that all parts are present and in good condition.
3. Remove any stickers or labels from the appliance.

Before First Use:

1. Wipe the exterior of the appliance with a damp cloth.
2. Clean the interior cavity and all accessories with hot water, a mild detergent, and a non-abrasive sponge. Rinse thoroughly and dry completely.
3. Place the appliance on a stable, level, heat-resistant surface, away from water sources and other heat-generating appliances. Ensure there is at least 10 cm of free space on all sides for proper ventilation.

5. OPERATING INSTRUCTIONS

Basic Operation:

1. Plug the appliance into a grounded electrical outlet. The control panel will illuminate.
2. Place food inside the appliance using the appropriate accessory (e.g., rotating basket, racks, or tray).
3. Close the appliance door securely.
4. Press the Power button to turn on the appliance.
5. Select a preset mode or manually adjust the temperature (65-205°C) and time (up to 90 minutes) using the touch controls.
6. Press the Start/Pause button to begin cooking.
7. The interior light can be turned on/off to monitor cooking.
8. Once cooking is complete, the appliance will beep. Carefully remove food using heat-resistant gloves or the U-shaped handle for accessories.

Using Preset Modes:

The appliance features 8 preset modes for common dishes. Simply select the desired mode, and the appliance will automatically set the optimal temperature and time. You can adjust these settings manually if needed.

Using Accessories:

- **Rotating Basket:** Ideal for small items like fries, popcorn, or nuts that require constant tumbling for even cooking. Insert the basket into the rotisserie slots and ensure it is securely locked.
- **Rotisserie Spit:** Use for roasting a whole chicken or larger cuts of meat. Secure the food onto the spit and insert it into the rotisserie slots.
- **Racks:** Use the two racks for cooking multiple layers of food, dehydrating fruits/vegetables, or achieving extra crispiness.
- **Traditional Tray:** Suitable for baking, roasting, or catching drips from other accessories.
- **U-shaped Handle:** Use this tool to safely insert and remove the rotating basket and rotisserie spit from the hot oven.

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Video 5.1: Demonstration of the LLIVEKIT 12L Air Fryer Oven, showcasing various cooking functions and accessory usage. Note: This video is for a similar product and brand, but illustrates general air fryer oven operation.

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Video 5.2: Product demonstration video, showing the air fryer oven in use with different foods and accessories.

6. CLEANING AND MAINTENANCE

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

1. Always unplug the air fryer oven and allow it to cool completely before cleaning.
2. Wipe the exterior with a damp cloth. Do not use abrasive cleaners.
3. Clean the interior cavity with a soft, damp cloth and mild detergent. For stubborn stains, use a non-abrasive sponge.
4. All removable accessories (rotating basket, racks, tray, rotisserie spit) are dishwasher safe for easy cleaning. Alternatively, wash them in hot soapy water, rinse, and dry thoroughly.
5. Ensure all parts are completely dry before storing or reusing the appliance.

7. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Appliance does not turn on.	Not plugged in; power outlet malfunction; main unit not properly closed.	Ensure the power cord is securely plugged into a working outlet. Check the circuit breaker. Ensure the door is fully closed.
Food is not cooked evenly.	Overcrowding the basket/racks; incorrect temperature/time settings.	Do not overcrowd the cooking area; cook in batches if necessary. Adjust temperature and time according to recipe or food type. Shake or turn food halfway through cooking.
White smoke coming from the appliance.	Grease residue from previous use; fatty food cooking.	Clean the appliance and accessories thoroughly after each use. For fatty foods, place a small amount of water in the drip tray to reduce smoke.
Food is not crispy.	Too much moisture in food; insufficient oil; incorrect temperature.	Pat food dry before cooking. Lightly spray or brush food with oil. Increase temperature or cooking time slightly.

8. SPECIFICATIONS

Specification	Value
Model	300010YVM
Power	1700 W
Voltage	220-240 V
Frequency	50/60 Hz
Capacity	12 L
Dimensions (L x W x H)	336.7 x 336.8 x 368 mm
Timer	Up to 90 minutes
Temperature Range	65-205 °C
Materials	Aluminum and PP

9. WARRANTY AND SUPPORT

This Aigostar appliance comes with a standard manufacturer's warranty. For detailed warranty information, please refer to the warranty card included with your product or visit the official Aigostar website.

If you have any questions, require technical assistance, or need to report a fault, please contact Aigostar customer support. Contact details can typically be found on the product packaging or the official brand website.