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› Sweetcrispy 4-Quart Digital Air Fryer with Window (Model AH-KZG27BS-4RC) Instruction Manual

Sweetcrispy AH-KZG27BS-4RC

Sweetcrispy 4-Quart Digital Air Fryer with Window

Model: AH-KZG27BS-4RC

User Instruction Manual

1. INTRODUCTION

Thank you for choosing the Sweetcrispy 4-Quart Digital Air Fryer with Window. This appliance is designed to provide a healthier way to cook your favorite foods, using rapid air circulation technology to achieve crispy results with less oil. Please read this manual thoroughly before use to ensure safe and optimal operation.



A front-facing view of the Sweetcrispy 4-Quart Digital Air Fryer in grey, featuring a transparent viewing window and a digital control panel.

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 air fryer.
- Do not touch hot surfaces. Use handles or knobs.
- To protect against electrical 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 the appliance is placed on a stable, heat-resistant surface.
- Do not block any ventilation openings.

3. PRODUCT COMPONENTS

Familiarize yourself with the parts of your Sweetcrispy Air Fryer:

- **Main Unit:** Houses the heating element and fan.
- **Digital Control Panel:** Touch-sensitive interface for settings and presets.
- **Air Frying Basket:** Removable basket for holding food.
- **Crisper Plate:** Nonstick plate inserted into the basket for optimal air circulation.
- **Viewing Window:** Transparent window to monitor cooking progress.
- **Internal Light:** Illuminates the interior for clear viewing.
- **Handle:** For safely pulling out and inserting the air frying basket.



4 QT AIR FRYER WITH VIEWING WINDOW & LIGHT

Check on your food anytime and get smart reminders



The Sweetcrispy Air Fryer with its basket pulled out slightly, showcasing crispy french fries and ribs cooking inside, visible through the clear window.

4. SETUP AND FIRST USE

Unpacking

1. Remove all packaging materials, stickers, and labels from the appliance.
2. Check that all components are present and undamaged.

Cleaning Before First Use

1. Wash the air frying basket and crisper plate with hot water, dish soap, and a non-abrasive sponge.
2. Wipe the inside and outside of the main unit with a damp cloth.
3. Ensure all parts are thoroughly dry before use.

Placement

Place the air fryer on a stable, level, and heat-resistant surface. Ensure there is at least 6 inches (15 cm) of clear space

around the back and sides of the appliance to allow for proper air circulation.



The compact Sweetcrispy Air Fryer is shown on a kitchen counter, with its dimensions (10.24"D x 13.31"W x 12.99"H) clearly marked, demonstrating its space-saving design.

5. OPERATING INSTRUCTIONS

Control Panel Overview



Chips



Wings



Steak



Fish



Shrimp



Pizza



Bake



DIY

8 IN 1 DIGITAL CONTROL PANEL

8 presets make cooking easy and convenient



A detailed view of the air fryer's digital touch control panel, displaying temperature, time, and icons for 8 preset cooking functions including chips, wings, steak, fish, shrimp, pizza, bake, and DIY.

Basic Operation

1. **Prepare Food:** Place ingredients into the air frying basket, ensuring the crisper plate is inserted. Do not overfill.
2. **Insert Basket:** Slide the air frying basket back into the main unit until it clicks into place.
3. **Power On:** Plug the power cord into a grounded wall outlet. The display will illuminate. Press the Power button (⏻) to turn on the appliance.
4. **Set Temperature and Time:** Use the temperature (+ / -) and time (TIMER/TEMP) buttons to adjust settings. The maximum temperature is 400°F and the maximum timer is 60 minutes.
5. **Use Presets:** Alternatively, press the **MENU** button to cycle through the 8 preset cooking functions: Chips, Wings, Steak, Fish, Shrimp, Pizza, Bake, DIY. Each preset has a default time and temperature.
6. **Start Cooking:** Press the Start/Pause button (▶/||) to begin cooking.
7. **Shake Reminder:** For certain presets or longer cooking times, the air fryer will beep and display a "Shake" icon

halfway through the cooking cycle to remind you to shake or flip food for even cooking.

8. **Viewing Window & Light:** Use the viewing window and press the Light button (**LIGHT**) to check food progress without opening the basket.
9. **Finish Cooking:** The air fryer will beep when the cooking cycle is complete and automatically shut off. Carefully pull out the basket and remove food.

Official Product Video

Your browser does not support the video tag.

This video demonstrates the key features of the Sweetcrispy 4-Quart Digital Air Fryer, including its viewing window, digital control panel, and ease of use for various cooking tasks.

6. COOKING GUIDE

Air frying is a versatile cooking method. Here are some general tips:

- **Preheating:** For best results, preheat the air fryer for 3-5 minutes at the desired temperature before adding food.
- **Oil Usage:** While air frying requires little to no oil, a light spray or toss with oil can enhance crispiness and flavor for some foods.
- **Shake/Flip:** Shake the basket or flip food halfway through cooking to ensure even browning and crispiness. The Shake Reminder feature will assist you.
- **Don't Overcrowd:** Cook food in batches if necessary to avoid overcrowding the basket, which can prevent even cooking.
- **Check Doneness:** Always ensure food is cooked to a safe internal temperature.

Refer to the preset functions for common food items:

- **Chips:** Ideal for french fries and potato wedges.
- **Wings:** Perfect for chicken wings and drumettes.
- **Steak:** Suitable for various cuts of steak.
- **Fish:** For cooking fish fillets or other seafood.
- **Shrimp:** Great for quick and crispy shrimp.
- **Pizza:** Reheat or cook small pizzas.
- **Bake:** For small baked goods like muffins or cakes.
- **DIY:** Manual setting for custom cooking.

7. CLEANING AND MAINTENANCE

Proper cleaning and maintenance will extend the life of your air fryer.

Cleaning After Each Use

1. Unplug the air fryer and allow it to cool completely before cleaning.
2. Remove the air frying basket and crisper plate.
3. The air frying basket and crisper plate are **dishwasher safe**. Alternatively, wash them with hot water, dish soap, and a non-abrasive sponge. For stubborn food residue, soak them in hot water for about 10 minutes.
4. Wipe the exterior of the air fryer with a damp cloth. Do not use abrasive cleaners or scouring pads.

- 5. Clean the interior of the appliance with a damp cloth and mild detergent, if necessary.
- 6. Ensure all parts are completely dry before storing or using again.



The nonstick air frying basket and its removable crisper plate are shown inside a dishwasher rack, illustrating their dishwasher-safe design for easy cleaning.

8. TROUBLESHOOTING

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

Problem	Possible Cause	Solution
Air fryer does not turn on.	Appliance is not plugged in.	Ensure the power cord is securely plugged into a grounded electrical outlet.

Problem	Possible Cause	Solution
Food is not cooked evenly.	Basket is overcrowded; food was not shaken/flipped.	Cook in smaller batches. Shake or flip food halfway through cooking.
Food is not crispy.	Not enough oil (for some foods); temperature too low; cooking time too short.	Lightly spray or toss food with oil. Increase temperature or cooking time.
White smoke comes from the appliance.	Grease residue from previous use; fatty food cooking.	Clean the basket and crisper plate thoroughly. Remove excess fat from food.
Shake Reminder does not activate.	Cooking time is too short; not all presets use the reminder.	The reminder typically activates for longer cooking cycles. Manually shake food if desired.

9. SPECIFICATIONS

Feature	Specification
Model Name	AH-KZG27BS-4RC
Capacity	4.23 Quarts
Wattage	1500 Watts
Max Temperature	400 Degrees Fahrenheit
Timer	Up to 60 Minutes
Control Method	Touch Digital Display
Special Features	Viewing Window, Internal Light, 8 Presets, Shake Reminder, Auto Shut Off, Overheat Protection
Material	Polypropylene (PP), Nonstick Inner Material
Product Dimensions (D x W x H)	10.24"D x 13.31"W x 12.99"H
Item Weight	6.8 Pounds
Dishwasher Safe Parts	Basket, Crisper Plate

10. WARRANTY AND SUPPORT

Sweetcrispy products are manufactured to the highest quality standards. For information regarding warranty coverage, product support, or to report any issues, please refer to the contact information provided with your purchase or visit the official Sweetcrispy website.

Please retain your proof of purchase for warranty claims.

ASK A QUESTION ABOUT THIS MANUAL

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Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question