

1. Overview

The Tastee Air Fryer Lite is a compact 5.5-quart capacity appliance designed for multiple cooking functions. It uses hot air circulation to cook food with reduced oil.



Key components include the main housing with a digital control panel, a removable cooking basket with a non-stick coating, and a built-in temperature probe.

2. Features and Specifications

2.1 Physical Specifications

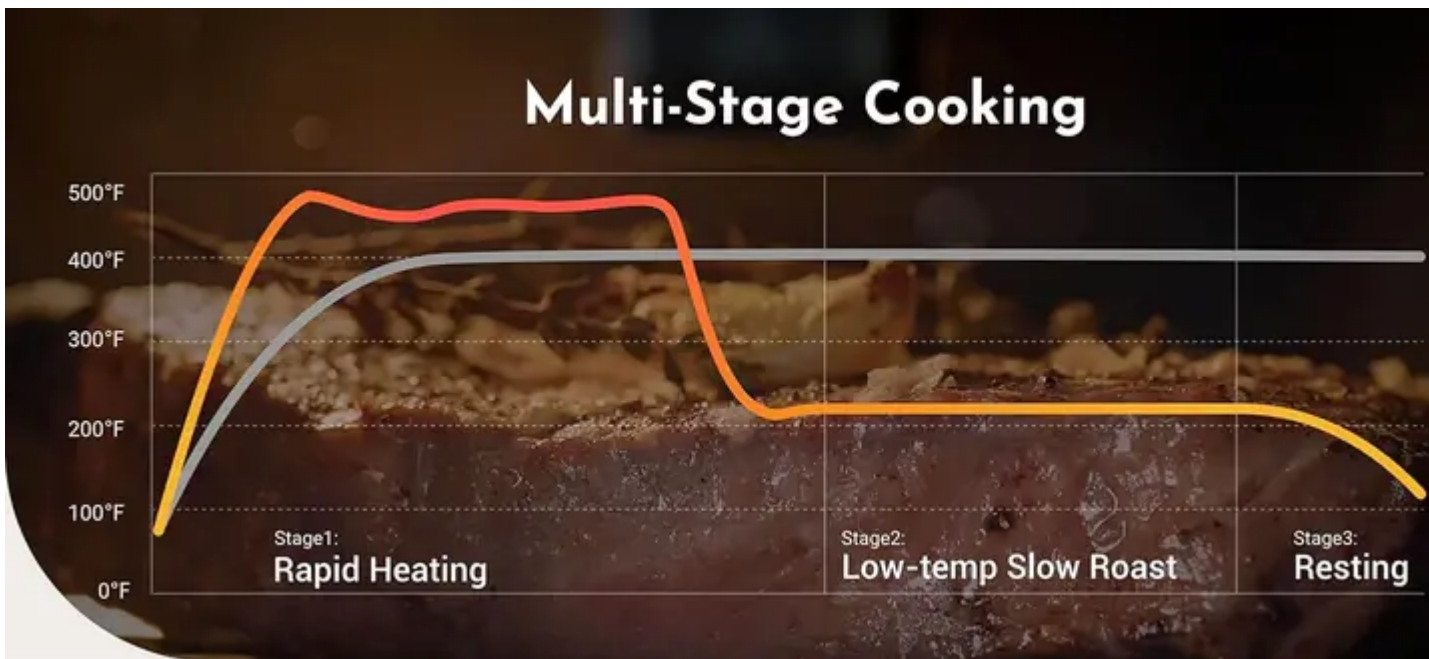
- **Model:** TSTE001AC
- **Capacity:** 5.5 Quarts (5.2 Liters)
- **External Dimensions:** 1"D x 1"W x 1"H (Note: Dimensions in source are placeholders. Refer to product packaging for actual size.)
- **Color:** Black
- **Material:** Lite (housing), Ceramic non-stick coating (basket)

2.2 Technical Specifications

- **Power:** 1500 Watts
- **Max Temperature:** 450°F (232°C)
- **Motor Speed:** 2800 RPM
- **Control Method:** Digital Touch Controls
- **Air Frying Technology:** Turbo Air Flow

2.3 Key Features

- **8-in-1 Cooking Functions:** Includes air frying, slow cooking, and dehydrating.
- **Single-Sensor Smart Probe:** Monitors internal food temperature for meats.
- **24 One-Touch Presets:** Pre-programmed settings for various foods.
- **Digital Dehydrator:** Operates at temperatures suitable for dehydrating.
- **Automatic Shut-Off & Temperature Control:** Safety features for controlled cooking.
- **Dishwasher-Safe Basket:** The non-stick basket is safe for top-rack dishwasher cleaning.



3. Use Guide

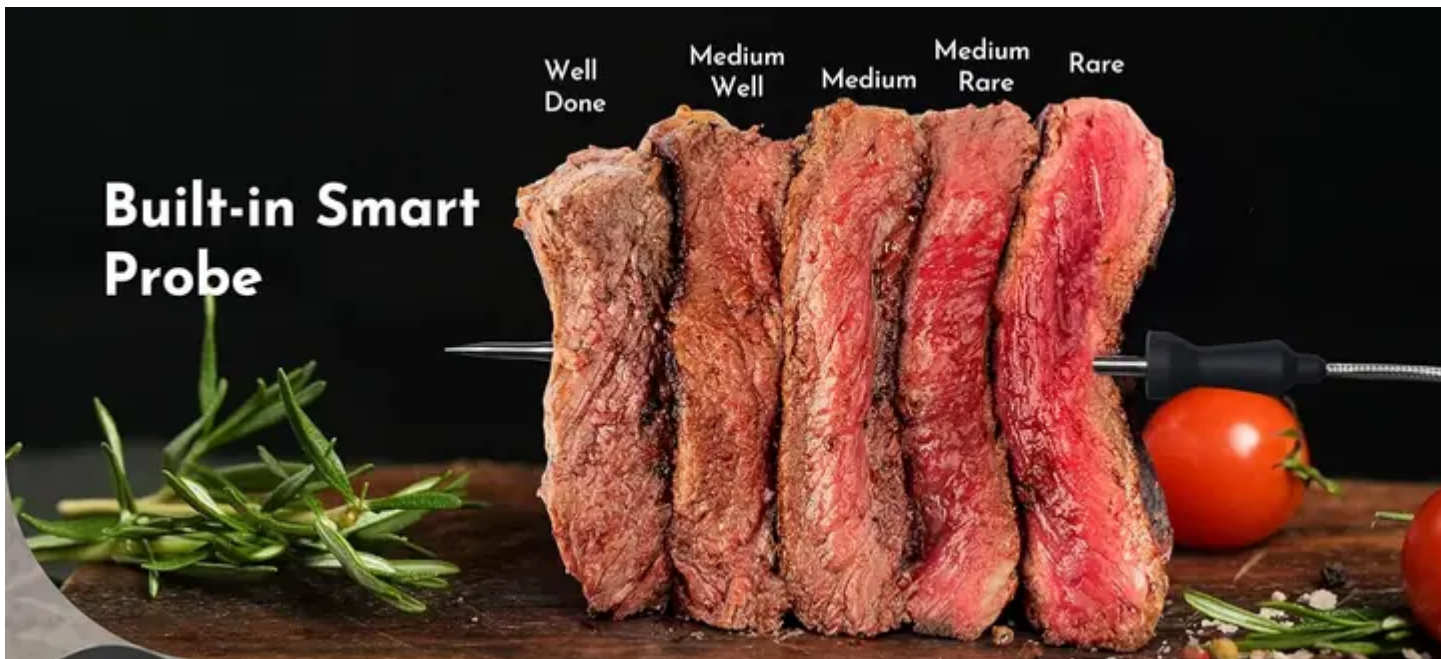
3.1 Before First Use

1. Remove all packaging materials and stickers.
2. Wash the cooking basket and any removable parts with warm, soapy water. Rinse and dry thoroughly.
3. Wipe the exterior and interior of the main unit with a damp cloth. Do not immerse the main unit in water.
4. Place the air fryer on a stable, level, heat-resistant surface. Ensure at least 5 inches of clearance on all sides, especially the back where hot air is exhausted.

3.2 Basic Operation

1. **Preheat (if required):** Select your desired function and temperature. The unit will heat to the set temperature. A preheat indicator or timer will typically show progress.
2. **Prepare Food:** Place food in the basket. Do not overfill. For even cooking, food should be in a single layer.
3. **Insert Basket:** Slide the basket into the main unit until it clicks into place.
4. **Set Cooking Parameters:**
 - Use the touch controls to select a cooking preset (e.g., Fries, Chicken, Fish) or manually set the temperature and time.
 - For meats, insert the smart probe into the thickest part of the food before cooking.

5. **Start Cooking:** Press the start button. The timer will begin counting down.
6. **During Cooking:** You may pull the basket out to check or shake food. The heating will pause automatically when the basket is removed and resume when reinserted.
7. **End of Cycle:** The unit will beep and may shut off automatically. The food is ready.



3.3 Using the Smart Temperature Probe

1. Insert the metal probe tip into the center of the thickest part of the meat, avoiding bones and fat.
2. Connect the probe wire to the port inside the cooking chamber.
3. Select a meat preset or manually set a target internal temperature.
4. The display will show the current internal food temperature. Cooking will stop automatically when the target temperature is reached.

3.4 Dehydrating Function

1. Select the "Dehydrate" function or preset.
2. Set the temperature (typically between 95°F and 165°F / 35°C and 74°C) and time (several hours may be required).
3. Arrange food in a single layer on the basket. For best results, slice food uniformly.
4. Start the cycle. Check food periodically for desired dryness.

4. Cleaning and Maintenance

- **After Each Use:** Unplug the unit and allow it to cool completely.

- **Cooking Basket:** The non-stick basket is dishwasher safe (top rack recommended). It can also be washed by hand with warm soapy water and a non-abrasive sponge.
- **Main Unit:** Wipe the exterior and the interior walls with a soft, damp cloth. Do not use abrasive cleaners or scouring pads.
- **Temperature Probe:** Wipe clean with a damp cloth. Do not immerse in water.
- **Never immerse the main housing, cord, or plug in water or any other liquid.**



5. Safety Information

- This appliance is for household use only.
- Always operate the appliance on a stable, level, heat-resistant surface.
- Provide adequate air space around the appliance. Do not place it against a wall or under cabinets.
- The exterior surfaces become hot during use. Use handles only. Keep hands and face away from hot air vents.
- Do not use the appliance if the cord or plug is damaged, or if the appliance malfunctions.
- Do not use accessories or parts not recommended by the manufacturer.
- Unplug the appliance when not in use and before cleaning.
- Extreme caution must be used when moving an appliance containing hot oil or other hot liquids.
- This appliance is not intended for use by persons (including children) with reduced physical, sensory, or mental capabilities.

6. Troubleshooting

Problem: Appliance does not turn on.

Solution: Ensure the plug is firmly inserted into a working outlet. Check your home's circuit breaker.

Problem: Food is not cooked evenly.

Solution: Avoid overfilling the basket. Shake or turn food halfway through the cooking time. Ensure food pieces are of similar size.

Problem: Smoke is coming from the appliance.

Solution: Unplug immediately. Excess oil or food debris may be burning. Clean the basket and interior thoroughly after cooling.

Problem: Error code appears on display.

Solution: Unplug the appliance for 60 seconds, then plug it back in. If the error persists, contact customer support.

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.