

AIR FRYER COOKING TIMES

MEATS

Chicken breast	12min	390F 195C
Chicken tenders	10-12min	400F 205C
Chicken thighs	20-22min	380F 190C
Burgers	10-14min	370F 190C
Bacon (thick-cut)	9-12min	350F 175C
Bacon (regular-cut)	7-9min	350F 175C
Meatballs	10min	350F 175C
Steak	12min	400F 205C

FROZEN FOODS

Mozarella Sticks	5-7min	390F 200C
Chicken Nuggets	7-8min	360F 180C
Chicken Tenders	10-12min	360F 180C
Onions Rings	4-6min	350F 175C
Shoestring Fries	6-10min	400F 205C
Waffle Fries	10-12min	400F 205C
Crinkle Cut Fries	10-12min	400F 205C
Shrimp (frozen/raw)	5/10min	400F 205C
Tater Tots	7-9min	400F 205C

VEGETABLES

Sweet Potato Wedges	20-25min	390F 200C
Potato Wedges	15min	400F 205C
Corn-on-the-Cob	12-15min	370F 190C
Brussel Sprouts	10-12min	360F 180C
Green Beans	8-10min	380F 190C
Asparagus	7-9min	375F 190C
Carrots	10-12min	360F 180C
Zucchini Fries	9min	400F 205C

FISH & SANDWICHES

Salmon Fillet	7-9min	400F 205C
White Fish Fillet	6-12min	360F 180C
Grilled Cheese	8min	370F 190C
Crab Cakes	10min	370F 190C