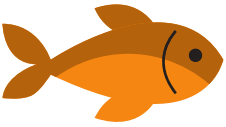





AIR FRYER

Meat Cooking Times

✓ Flip Halfway Through ✓ Times For Raw Meat ✓ Adjust Time Based On Size



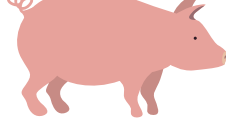
FISH FILET
400F
10 MINUTES



CHICKEN WHOLE
360F
75 MINUTES



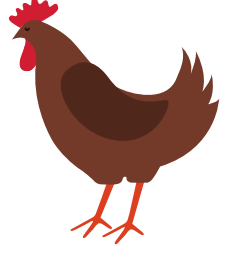
LEAN BEEF BURGERS
370F
16-20 MINUTES



PORK CHOPS
400F
12 MINUTES



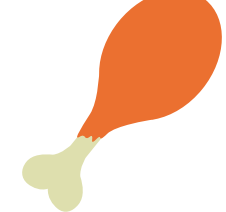
SHRIMP
400F
5 MINUTES



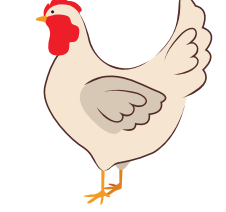
CHICKEN BREASTS
380F
12 MINUTES



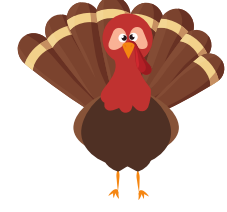
THIGHS
380F
22 MINUTES



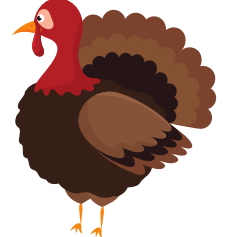
CHICKEN DRUMSTICKS
370F
20 MINUTES



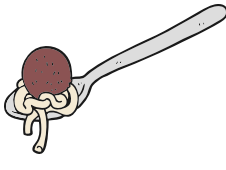
WINGS
400F
12 MINUTES



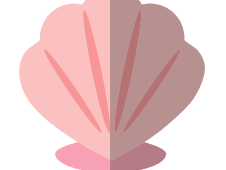
TURKEY BACON
400F
6-10 MINUTES




TURKEY BREAST
380F
12 MINUTES



MEATBALLS
380F
10 MINUTES



SCALLOPS
400F
5-7 MINUTES



PORK LOIN
360F
22 MINUTES



BEEF ROAST
390F
45-55 MINUTES