

# AIR-FRYER CHART

TYPE	SIZE	TEMP[F]	TEMP[C]	TIME[M]
<b>STILL FROZEN FOODS</b>				
Since Air Fryers cook at a much faster rate than a conventional oven, general rules for cooking frozen foods are:				
#1: Reduce the Package Temperature by 50 degrees F (10 degrees C).				
#2: Reduce the overall cook time by 20%.				
BAGEL BITES	1 Lb	360	182	5-6
BREAD DOUGH	1 Loaf	380	193	12-14
BREADED SHRIMP	1 Lb	400	205	9
BREAKFAST PASTRY	2 Pkgs	350	177	8
CHICKEN NUGGETS (Breaded)	12 Oz	360	182	5-6
CHICKEN TENDERS (Breaded)	12 OZ	380	193	6-8
CHICKEN WINGS (Plain)	1 Lb	380	193	6-8
CORN DOGS	6	400	205	15
DUMPLINGS	10 Oz	400	205	8-10
EGG ROLLS	1 Lb	400	205	8-10
FISH STICKS	10 Oz	400	205	8-10
FRENCH FRIES (Thick Cut)	1 Lb	400	205	12-20
FRENCH FRIES (Thin Cut)	1 Lb	400	205	10-14
HASH BROWNS (Shredded)	1/2 Lb	360	182	15-18
HASH BROWNS (Patties)	1/2 Lb	360	182	18-20
HOT POCKETS	1 Lb	370	188	11-13
MEATBALLS (1")	1 Lb	380	193	6-8
MOZZARELLA STICKS (Breaded)	11 Oz	350	177	4-5
ONION RINGS (Breaded)	12 Oz	400	205	8
PIZZA ROLLS	1 Lb	390	200	6-8
POTATO SKINS	1 Lb	370	188	5-6
POTATO WEDGES	1 Lb	350	177	25-30
POT STICKERS	10 Oz	400	205	8-10
PUFF PASTRY BITES (Fruit Filled)	1 Lb	390	200	10
SALMON FILLETS	1 Lb	360	182	8-10
SAUSAGE ROLLS	1 Lb	400	205	15
SHOESTRING FRIES	1 Lb	400	205	10-15
SPRING ROLLS	1 Lb	400	205	8-10
STEAK HOUSE FRIES	1 Lb	380	193	22-25
SWEET POTATO	2 Small	380	193	25-30
SWEET POTATO FRIES (Thin Cut)	1 Lb	400	205	12-16
TATER TOTS	1 Lb	400	205	18-20
TEXAS TOAST	6 Slices	350	177	3-4
VEGGIE BURGER	4 Patties	350	177	10