

REHEAT PIZZA IN THE AIR FRYER

Crispy crust. Hot cheese. No soggy slices.

START HERE: 350°F • 3-5 MINUTES • CHECK EARLY

Pizza Time Guide

Thin crust	2-3 min
Regular crust	3-5 min
Thick crust	4-6 min
Deep-dish style	5-7 min

Times are starting points; air fryers and slices vary.

5-Step Crisp Method

- 1 Preheat to 350°F if your model benefits from it.
- 2 Place slices flat in a single layer - no overlap.
- 3 Air fry and start checking around 3 minutes.
- 4 Look for hot cheese and a crisp bottom crust.
- 5 Add short bursts only if the center needs more heat.

How to Keep Pizza Crispy, Not Dry

- Use 350°F as the forgiving default.
- Check thin slices first - they finish fast.
- Keep every slice in one layer.
- Do not wait for a timer if the pizza is already hot.
- Use slightly lower heat for very thick slices.
- At 400°F, check much earlier to avoid over-browning.

Quick Troubleshooting

Crust still soft?

Give slices more space and add 30-60 seconds.

Top browning too fast?

Lower the temperature and heat a little longer.

Center still cool?

Use moderate heat and add time gradually.

Cheese getting dry?

Stop sooner next time - the slice was already hot.

Air Fryer vs. Microwave

AIR FRYER

Crispier crust

MICROWAVE

Fastest, softer crust

OVEN

Best for more slices

THE QUICK RULE

350°F + SINGLE LAYER + CHECK AT 3 MINUTES

Then add 30-60 seconds only if the slice still needs more heat.