Air Fryer Cooking Times

FIX SLOW OR UNEVEN COOKING — QUICK REFERENCE

If food is taking longer than a recipe says, check airflow, food size and preheating before increasing the temperature.

THE 60-SECOND CHECKLIST

- ☐ **Correct cooking mode + °F setting**
  Follow the recipe and appliance instructions
- ☐ **Preheat step accounted for**
  A cold start may take longer
- ☐ **Shake / turn when needed**
  Check early, then add short intervals
- ☐ **Enough room around the food**
  Spread food out; cook in smaller batches
- ☐ **Fresh or frozen? Thick or thin?**
  Starting condition changes the time
- ☐ **Measure the center**
  Use a thermometer for meat and poultry

STARTING-TIME EXAMPLES

Check the full recipe for preparation details

FOOD + STARTING CONDITION	SETTING	TIME	DONE WHEN
Thin fresh asparagus	400°F	4–6 min	**Tender**
Fresh, husked corn on cob	390°F	12–14 min	**Tender kernels**
Fully cooked refrigerated hot dogs	400°F	5–7 min	**Heated through**
Separated frozen corn dogs	380°F	8–10 min	**Hot center**
1-in. raw bone-in pork chops	400°F	12–16 min	**145°F + 3-min rest**
Raw frozen boneless chicken breast	360–375°F	20–30 min	**165°F center**
Raw frozen chicken wings	360°F → 400°F	22–30 min	**165°F center**

Times are approximate and depend on portion size, basket load, brand and appliance. Preheating, when required, takes additional time.

SAFE INTERNAL TEMPERATURES (USDA)

165°F	**160°F**	**145°F**	**145°F**
POULTRY + LEFTOVERS	GROUND MEAT	FISH	WHOLE-CUT BEEF / PORK*

*Whole cuts of beef, pork, lamb and veal: rest at least 3 minutes after reaching 145°F. Always place the thermometer in the thickest part, away from bone.

Your Air Fryer Timing Log

ONE SIMPLE WAY TO MAKE RECIPE TIMES WORK FOR YOU

Use the log below to note your actual cooking conditions. Next time, you can repeat the basket load and time that worked in your kitchen.

YOUR AIR FRYER SETUP

Brand / model: _____ Basket size: _____

Preheat used: [ ] Yes [ ] No Notes: _____

WRITE DOWN WHAT ACTUALLY WORKED

FOOD + SIZE / AMOUNT	SETTING	RECIPE TIME	MY TIME	RESULT / INTERNAL TEMP.

WHEN SOMETHING GOES WRONG

- **Brown outside, cold center** — Lower heat slightly next time; verify internal temperature.
- **Soggy or uneven** — Reduce crowding and dry food surfaces when appropriate.
- **Dry or burnt** — Start checking sooner; stop at proper doneness.
- **Appliance stays cool or shuts off** — Stop cooking, unplug and follow manufacturer support guidance.

COOKING TIME IS NOT A SAFETY TEST

Use a food thermometer for meat, poultry and fish. Follow product and appliance directions. Time ranges on page 1 come from Fryer Bites recipe guidance; they are not guarantees or controlled test results.

Safety reference: USDA FSIS — Air Fryers and Food Safety

Find the full guide: fryerbites.com