First Air Fryer Buying Checklist

Compare actual models, not just presets or advertised capacity. Use this sheet before you order.

01 Define your everyday needs

People I usually cook for: _____ **Budget including tax: $** _____

Usual meal or portion: _____

Counter space (W × D × H): _____ inches

02 Check the essentials before buying

- ☐ I can read the controls and set the timer and temperature confidently.
- ☐ The usable basket fits my usual portion and acceptable number of batches.
- ☐ I know how to check food during cooking and stop a cycle early.
- ☐ I can comfortably lift, remove and clean the cooled basket and rack.
- ☐ My counter fits the unit, open drawer and manual-required ventilation.
- ☐ I found the exact model's manual and know if a first-use test run is needed.
- ☐ I checked the price, warranty, return policy and replacement-part availability.
- ☐ I am not paying for extra functions I do not expect to use.

03 Compare two or three exact models

Write the actual measurements, price and notes. Mark any failed essential with an X.

WHAT TO CHECK	MODEL A	MODEL B	MODEL C
Exact model / variant			
Total price			
Usable basket / portions			
Counter fit + clearance			
Controls / stop button			
Cleaning / parts			
Warranty / returns			
Any failed essential?			

Shortlist rule: Eliminate any model that fails a must-have. Compare optional features only after the essentials pass.

Choose it. Set it up. Learn it.

Use this page once you have narrowed your options or brought your new appliance home.

04 Make the final choice

Chosen model / variant: _____

Why it fits my needs: _____

Tradeoff I accept: _____

05 Before the first cooking cycle

- [ ] Read the exact model's manual and check the appliance and accessories for damage.
- [ ] Remove packaging; wash and dry removable parts as directed. Never immerse the powered unit.
- [ ] Use a stable, heat-resistant counter, the required ventilation space and a suitable wall outlet.
- [ ] Locate the stop control. Prepare a heat-safe spot for the basket, plus mitts or tongs.
- [ ] Complete any required initial test run. Never place loose parchment inside an empty running unit.
- [ ] Choose a modest first portion, follow its recipe, stay nearby and check progress early.

06 First-week cooking log

Try fries, frozen broccoli or toast if suitable for your model. Follow its instructions for lightweight foods. Change only one setting next time.

Food / amount	Temp (°F)	Preheat?	First check	Total time	Result / next change

One setting I will change next time: _____

Safety reminder

Follow your model manual and recipe. A viewing window shows browning, not internal doneness. Use a food thermometer when a safe internal temperature is required.

Reference: federal safe minimum internal temperature chart