

# VORTEX AIR FRYER COOKING TIMES

<u>MEAT / SEAFOOD</u>	<u>TEMP</u>	<u>COOK TIME</u>	<u>POSITION</u>
BACON	390	4-7	MIDDLE/HIGH
STEAK	400	8-13	MIDDLE
BURGER	400	8-15	MIDDLE
HOT DOGS	400	3-5	LOW
4 LB CHICKEN	350	45-60	BASKET/LOW
CHICKEN BREAST	350	6-12	LOW
CHICKEN TENDERS	350	5-10	MIDDLE
MEATBALLS	400	6-10	MIDDLE
CHICKEN THIGHS	375	12-15	MIDDLE
WINGS/DRUMSTICKS	375	5-10	BASKET/MIDDLE
PORK CHOPS	350	8-12	LOW/MIDDLE
SAUSAGES	375	8-12	MIDDLE
SHRIMP	400	4-6	MIDDLE
SALMON/FISH	400	6-12	MIDDLE

<u>FROZEN FOODS</u>	<u>TEMP</u>	<u>COOK TIME</u>	<u>POSITION</u>
CHICKEN NUGGETS/TENDERS	390	6-10	MIDDLE
FISH STICKS	390	5-9	MIDDLE
FRENCH FRIES	400	5-10	MIDDLE
MOZARELLA STICKS	400	6-8	MIDDLE
MINI PIZZAS	400	8-12	MIDDLE
SPRING ROLLS	400	8-12	MIDDLE

<u>VEGETABLES</u>	<u>TEMP</u>	<u>COOK TIME</u>	<u>POSITION</u>
POTATOES - FRIES/DICED	400	6-8	MIDDLE
POTATOES - THICK	400	8-10	MIDDLE
POTATOES - WHOLE	400	35-45	LOW
CORN ON COB	375	8-10	LOW
CAULIFLOWER	375	6-10	MIDDLE
BROCCOLI	375	4-6	LOW
CARROTS - SLICED/DICED	400	8-10	LOW/MIDDLE

\*\* USE THE AIR FRYER SETTING

\*\* TIMES DO NOT INCLUDE PREHEATING

\*\* COOK TIMES WILL VARY ON ALTITUDE/WEATHER/FRYER/THICKNESS

\*\* FLIP HALFWAY THROUGH

