Air-fryer adaptation

Checklist and cooking notes

No universal temperature, time or finished-food guarantee. This checklist does not replace the full article, food instructions or your actual manual.

- [ ] **1. Read the whole source recipe**

  Record prepared weight, cut size, original oven mode, setting, time and centre checks. Fan and conventional figures are alternatives; do not reduce twice.

- [ ] **2. Use your exact appliance manual**

  Confirm a suitable food/mode and applicable conversion guidance. No supported conversion? Choose a complete first-use or original oven method instead.

- [ ] **3. Prepare safe handling and airflow**

  Use correctly fitted approved parts and a shallow layer with gaps. Rehearse the cold loaded drawer. Prepare two dry gloves, tongs, a broad trivet and checking plate.

- [ ] **4. Check early; restart deliberately**

  Choose an early inspection for that food, not a universal percentage. Follow the model's opening procedure, turn safely and check a thick centre. Confirm each further timed cook starts.

- [ ] **5. Finish, serve and record**

  Carrots need a tender thick centre; raw meat needs its appropriate temperature AND hold time. Stop/off, serve safely, start leftover cooling and clean only after cooling.

YOUR ACTUAL METHOD - FILL BEFORE HEATING, THEN RECORD THE RESULT

Model / mode: _____

Original recipe / oven setting: _____

Prepared weight / cut / oil: _____

Chosen setting / first inspection: _____

Later checks / actual finish / result: _____

Full lesson: KINALO Kitchen
Model example: Ninja AF180UK manual
Food-centre and reheating guidance: Food Standards Agency