

Ninja Crispi Cooking Times Chart

MAX CRISP 425–450°F frozen & wings | **AIR FRY** 400–425°F fresh food | **BAKE** 375–400°F gentle | **RECRISP** 380–400°F leftovers · Times are minutes, listed **6-cup / 4-quart**. Preheat 3–5 min for Air Fry & Max Crisp. Always use the crisper plate. Single layer. Shake or flip halfway. Check at the low end.

FROZEN no thaw · Max Crisp unless noted			
Food	Amt 6c / 4qt	Mode	6-cup / 4-qt
French fries	1c / 3c	Max	8–10 / 12–14
Crinkle or steak fries	1c / 3c	Max	10–12 / 14–16
Sweet potato fries	1c / 2½c	Max	8–10 / 12–14
Tater tots	1c / 3c	Max	8–10 / 12–14
Chicken nuggets	8 / 20	Max	6–8 / 9–11
Chicken tenders	3 / 8	Max	9–11 / 12–14
Wings	6 / 14	Max	16–18 / 22–25
Mozzarella sticks	4 / 10	Max	5–6 / 6–8
Onion rings	6 / 15	Max	6–8 / 9–11
Pizza rolls	8 / 20	Max	5–6 / 7–8
Egg rolls	2 / 5	Max	8–10 / 11–13
Fish sticks	5 / 12	Max	7–9 / 10–12
Breaded fish fillet	1 / 3	Max	9–11 / 12–14
Burger patty	1 / 3	Max	10–12 / 13–15
Salmon fillet	1 / 3	Air Fry	12–14 / 14–16
Shrimp, raw	½lb / 1lb	Air Fry	7–9 / 9–11

CHICKEN to 165°F · flip halfway			
Food	Amt 6c / 4qt	Mode	6-cup / 4-qt
Boneless breast, 6–8 oz	1 / 3	Air Fry	14–16 / 18–20
Boneless thighs	2 / 5	Air Fry	12–14 / 15–17
Bone-in thighs	2 / 4	Air Fry	20–22 / 24–26
Drumsticks	3 / 6	Air Fry	20–22 / 24–26
Wings, fresh	6 / 14	Max	18–20 / 22–24
Tenders, unbreaded	3 / 7	Air Fry	8–10 / 10–12
Chicken bites, 1"	½lb / 1lb	Air Fry	9–11 / 11–13
Whole chicken, 3–4 lb	— / 1	Air Fry	— / 50–60
Cornish hen	— / 1	Air Fry	— / 35–40
Chicken sausage	2 / 5	Air Fry	10–12 / 12–14

BEEF & PORK pat dry · pull early, rest			
Food	Amt 6c / 4qt	Mode	6-cup / 4-qt
Steak, 1" (125°F MR)	1 / 2	Max	9–11 / 10–12
Steak, 1½"	1 / 2	Max	12–14 / 13–15
Steak bites, 1"	½lb / 1lb	Max	7–8 / 8–10
Burger, ¾" (160°F)	2 / 4	Air Fry	9–11 / 11–13
Meatballs, 1½"	6 / 14	Air Fry	10–12 / 12–14
Pork chop, boneless 1"	1 / 3	Air Fry	10–12 / 12–14
Pork chop, bone-in 1"	1 / 2	Air Fry	12–14 / 14–16
Pork tenderloin, 1 lb	— / 1	Air Fry	— / 20–22
Bacon, regular (half strips)	4 / 8	Air Fry	7–9 / 8–10
Bacon, thick	3 / 6	Air Fry	9–11 / 10–12
Hot dogs	2 / 5	Air Fry	4–6 / 5–7
Sausage links, fresh	3 / 6	Air Fry	10–12 / 12–14
Kielbasa, sliced	½lb / 1lb	Air Fry	8–10 / 10–12
Baby back ribs, 3-rib pieces	— / ½ rack	Air Fry	— / 25–30

SEAFOOD to 145°F · check early			
Food	Amt 6c / 4qt	Mode	6-cup / 4-qt
Salmon, 6 oz (skin down, no flip)	1 / 3	Air Fry	8–10 / 10–12
Cod or haddock, 6 oz	1 / 3	Air Fry	8–10 / 10–12
Tilapia	1 / 3	Air Fry	6–8 / 8–10
Mahi mahi, 6 oz	1 / 3	Air Fry	9–11 / 11–13
Shrimp, raw peeled	½lb / 1lb	Air Fry	5–7 / 7–9
Shrimp, breaded	8 / 16	Max	7–8 / 8–10
Scallops, large	6 / 12	Max	6–8 / 8–10
Crab cakes	2 / 4	Air Fry	9–11 / 11–13
Tuna steak, 1" (rare)	1 / 2	Max	5–6 / 6–7
Lobster tail, split	1 / 3	Air Fry	6–8 / 8–10

EGGS & BAKE Bake mode (FN100: use Recrisp +1–2 min)			
Food	Amt 6c / 4qt	Mode	6-cup / 4-qt
Hard-boiled eggs, in shell	4 / 8	Bake	14–16 / 15–17
Soft-boiled eggs	4 / 8	Bake	9–10 / 10–11
Baked eggs, ramekin	2 / 4	Bake	6–8 / 8–10
Egg bites, silicone	4 / 7	Bake	12–14 / 14–16
Breakfast casserole	— / 1	Bake	— / 30–35
Canned biscuits	3 / 7	Bake	8–10 / 10–12
Cookies, 2 tbsp	3 / 6	Bake	7–9 / 8–10
Cinnamon rolls, canned	3 / 6	Bake	9–11 / 11–13
Stuffed peppers, halved	2 / 6	Bake	18–20 / 22–25
Mini meatloaf, 8 oz	1 / 3	Bake	22–25 / 25–28

VEGETABLES & POTATOES Air Fry · 1 tsp oil per cup · dry first			
Food	Amt 6c / 4qt	Mode	6-cup / 4-qt
Asparagus	½ / 1 bunch	Air Fry	6–8 / 8–10
Broccoli florets	1½c / 4c	Air Fry	7–9 / 9–11
Brussels sprouts, halved	1½c / 4c	Air Fry	10–12 / 13–15
Cauliflower florets	1½c / 4c	Air Fry	9–11 / 12–14
Green beans	1½c / 4c	Air Fry	6–8 / 8–10
Carrot coins, ½"	1½c / 4c	Air Fry	12–14 / 15–17
Bell pepper strips	1 / 3 pep.	Air Fry	7–9 / 9–11
Zucchini rounds, ½"	1 / 3	Air Fry	8–10 / 10–12
Mushrooms, whole	1½c / 4c	Air Fry	8–10 / 10–12
Corn on the cob, halved	2 / 4 halves	Air Fry	12–14 / 13–15
Butternut cubes, ¾"	1½c / 4c	Air Fry	14–16 / 16–18
Baked potato, 8 oz (no foil)	1 / 4	Air Fry	35–40 / 40–45
Sweet potato, whole	1 / 3	Air Fry	35–40 / 40–45
Fresh-cut fries, ¼"	1 / 3 pot.	Air Fry	14–16 / 18–20
Potato wedges	1 / 3 pot.	Air Fry	16–18 / 20–22
Diced potatoes, ¾"	1½c / 4c	Air Fry	14–16 / 18–20
Smashed potatoes (par-boiled)	4 / 10	Max	10–12 / 12–14
Baby potatoes, halved	1½c / 4c	Air Fry	15–17 / 18–20

RECRISP · leftovers no preheat · on the plate	
Leftover	Minutes
Pizza (on glass, no plate)	3–4
French fries	3–4
Fried chicken	6–8
Chicken wings	5–6
Bacon	2–3
Egg rolls	4–5
Burger patty	3–4
Roasted vegetables	3–4
Steak, sliced	2–3
Mozzarella sticks	3–4
Garlic bread	2–3
Rotisserie chicken	5–7
Breaded fish	4–5
Casserole (in its glass)	8–12

Safe internal temps: chicken 165°F · ground beef/pork 160°F · pork chops & fish 145°F · steak pull at 125°F for medium-rare, then rest. Every unit runs a little differently — treat these as starting points and verify with a thermometer. © Fork To Spoon.