HOORVIA — AIR FRYER PORK COOKING TIMES & TEMPERATURE CHART

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Quick Reference Cheat Sheet • Chops, Tenderloin, Belly, Ribs, Sausage & Bacon • US Letter (8.5" × 11")

■ PORK CHOPS & TENDERLOIN (PULL AT 145°F / 63°C)

Pork Cut & Thickness	Temp (°F / °C)	Cooking Time	Flip & Juiciness Note
Boneless Pork Chops (Thin, 1/2-inch)	380°F / 195°C	7–9 min	Flip at 4 min; watch closely to avoid drying
Boneless Pork Chops (Thick, 1-inch)	380°F / 195°C	11–13 min	Flip at 6 min; rest 3 min at 145°F / 63°C
Bone-In Rib / Loin Chops (1-inch)	380°F / 195°C	12–15 min	Bone adds flavor; flip halfway
Breaded / Shake-and-Bake Chops	390°F / 200°C	12–14 min	Spritz coating with oil; flip gently halfway
Pork Tenderloin (1 to 1.25 lb whole)	380°F / 195°C	18–22 min	Turn halfway; pull at 145°F & rest 5 min
Pork Loin Roast (2 lbs)	360°F / 180°C	35–42 min	Fat cap up; pull at 145°F & rest 10 min

■ BACON, SAUSAGES & BREAKFAST PORK

Pork Item	Temp (°F / °C)	Cooking Time	Grease & Cooking Note
Regular-Cut Bacon Strips	350°F / 175°C	7–9 min	350°F prevents smoke; 7 min chewy, 9 min crispy
Thick-Cut Bacon Strips	350°F / 175°C	9–12 min	Single layer; put 1 tbsp water in bottom drawer
Breakfast Sausage Links (Raw)	380°F / 195°C	8–10 min	Shake every 4 min • Safe: 160°F / 71°C
Breakfast Sausage Patties (Raw)	380°F / 195°C	8–10 min	Flip at 5 min • Safe: 160°F / 71°C
Bratwurst / Italian Sausage Links	375°F / 190°C	11–14 min	Turn halfway • Safe: 160°F / 71°C
Smoked Kielbasa / Pre-Cooked Coins	390°F / 200°C	7–9 min	Shake halfway until edges caramelize

■ PORK BELLY, RIBS & HAM (SLOW-RENDER CUTS)

Pork Cut	Temp (°F / °C)	Cooking Time	Crisping & Rendering Method
Pork Belly Bites (1-inch cubes)	390°F / 200°C	16–20 min	Shake every 5 min; glaze last 3 min
Crispy Skin Pork Belly Slab (1 lb)	380°F / 195°C	30–35 min	Dry skin & crust with salt; cook to 195°F internal
Baby Back Ribs (Half Rack, Cut)	375°F / 190°C	25–30 min	Meat-side down 18 min, flip & brush BBQ sauce 8 min
Country-Style Boneless Ribs	380°F / 195°C	18–22 min	Flip halfway; cook to 185°F–190°F for tenderness
Spiral Glazed Ham (2–3 lb portion)	325°F / 160°C	22–28 min	Wrap tightly in foil with 2 tbsp glaze to keep moist

PRO TIP: Why cook bacon at 350°F instead of 400°F? Pork fat renders smoothly between 325°F and 350°F. At 400°F, the thin edges burn black before the white fat band melts, filling your kitchen with smoke.
USDA SAFE MINIMUM INTERNAL TEMPS: Poultry: 165°F (74°C) • Ground Beef/Pork: 160°F (71°C) • Whole Steaks, Chops & Seafood: 145°F (63°C)