HOORVIA — AIR FRYER LEFTOVER REHEATING TIME & TEMPERATURE CHART

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Quick Reference Cheat Sheet • Revive Soggy Pizza, Fries, Fried Chicken & Steak • US Letter (8.5" × 11")

■ FAST FOOD, PIZZA & FRIED LEFTOVERS (RESTORE CRUNCH)

Leftover Food Item	Reheat Temp (°F / °C)	Reheat Time	Crisp Revival Technique
Pizza Slices (Thin or Regular Crust)	350°F / 175°C	3–4 min	Single layer; cheese melts & bottom crust crisps
Deep-Dish / Sicilian Thick Pizza	330°F / 165°C	5–7 min	Lower temp lets thick center warm before cheese browns
Leftover French Fries / Tater Tots	380°F / 195°C	3–5 min	Spritz w/ tiny mist of oil; shake at 2 min
Fried Chicken (Bone-In Breast/Thigh)	360°F / 180°C	6–8 min	No oil needed; skin re-crisps to day-one crunch
Chicken Wings (Sauced or Dry Rub)	360°F / 180°C	5–6 min	350°F if heavily glazed with sweet BBQ sauce
Chicken Nuggets / Tenders	375°F / 190°C	4–5 min	Flip halfway; crisp and piping hot inside
Egg Rolls / Spring Rolls / Samosas	360°F / 180°C	4–6 min	Turn once at 3 min; wrapper turns flaky again
Onion Rings / Mozzarella Sticks	375°F / 190°C	3–4 min	Watch closely so cheese doesn't melt out

■ COOKED MEATS, STEAK & SEAFOOD (PREVENT DRYING OUT)

Leftover Protein	Reheat Temp (°F / °C)	Reheat Time	Moisture Lock Technique
Cooked Steak (Ribeye / Sirloin)	325°F / 160°C	3–5 min	Top w/ ½ tsp butter; pull as soon as warm (115°F)
Rotisserie / Roast Chicken Pieces	350°F / 175°C	4–6 min	Add 1 tbsp water in drawer to keep breast juicy
Pork Chops (Cooked)	340°F / 170°C	4–5 min	Wrap loosely in foil w/ 1 tsp broth, open last 1 min
Cooked Salmon / Fish Fillet	320°F / 160°C	4–5 min	Low heat prevents dry flakes and fishy odor
Burgers (Patty Only)	350°F / 175°C	3–4 min	Warm bun separately for last 45 seconds
BBQ Ribs (Leftover)	340°F / 170°C	5–7 min	Wrap in foil w/ splash of apple juice or BBQ sauce

■ BAKED GOODS, PASTA & MEXICAN ENTREES

Leftover Item	Reheat Temp (°F / °C)	Reheat Time	Container & Foil Instruction
Burrito / Chimichanga (Whole)	340°F / 170°C	7–9 min	Wrap in foil for 5 min, unwrap last 3 min to crisp
Quesadilla / Grilled Cheese	350°F / 175°C	3–4 min	Flip at 2 min; tortilla gets golden and crunchy
Mac & Cheese / Lasagna / Pasta	340°F / 170°C	6–8 min	In oven-safe dish; stir in 1 tbsp milk & cover w/ foil
Croissants / Biscuits / Dinner Rolls	320°F / 160°C	2–3 min	Revives flaky bakery texture in 120 seconds
Cinnamon Rolls / Muffins / Donuts	300°F / 150°C	2–3 min	Gentle heat melts icing slightly without burning

PRO TIP: How to reheat a thick burrito without a cold center: Wrap it in aluminum foil and air fry at 340°F for 6 minutes, then remove the foil for the final 2 minutes to crisp the shell!
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)

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