

Air Fryer **Beef Cooking Times**

By Allgunderrecipes.info

Meat	Cooking Temperature	Cooking Time
Beef ribs	380° F 190° C	23-25 minutes
Flank steak	360° F 180° C	8-12 minutes
Hamburger	360° F 180° C	12-15 minutes
Meatballs	400° F 205° C	10-12 minutes
Meatloaf	360° F 180° C	25-35 minutes
Short ribs	380° F 190° C	8-12 minutes
Skirt steak	380° F 190° C	6-8 minutes
Sirloin steak	400° F 205° C	7-12 minutes
Sirloin tips	400° F 205° C	7-10 minutes

CONVERTING RECIPES

If you want to use standard oven recipes for the air fryer, the general rule of thumb to convert recipes is to take the oven temperature and reduce it by 25° to 50°F (5° to 10°C) and reduce the cooking time by 20 to 25%.