

TOP 6 hot air fryer list 2021 in test: Reviews and prices

A brief introduction (110 words)

The hot air fryer is an obvious necessity in any modern kitchen, seeing that they provide a much more healthy alternative to the fat-filled cooking process on the conventional deep fryers. Most modern designs cover a wide range of versatility where you can achieve cooking, baking, frying, grilling, and roasting in a single device and achieve exceptional results at record time compared to the regular deep fryers.

Experts explored the preparation of different dishes using the all-rounder devices, noting the cooking status, degree of browning, juiciness, crispness, and evenness of the individual dishes. This article will explore the Reviews and price of the top 6 **hot air fryers in 2021**.

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2. Buying advice - what do I need to consider when buying a hot air fryer? (602 words)

There are a few things to remember to find a hot air fryer that is optimally suited to your very needs. But don't worry, we have done the work for you, and we've taken time to compile the most important guidelines you should consider to make your buying decision worth it in the following section.

● Size:

The available space in your kitchen to accommodate a new appliance is a major point of reference. Fat-free deep fryers are available in the size of a regular kettle and a large, fully automatic coffee machine. Small deep fryers have a cooking basket with a volume of fewer than 1.5 liters. Small fryers are suitable for singles and couples, while families should use larger fryers. To put things in perspective, A capacity of 500 to 600 milliliters will serve a person. A hot air fryer with a volume of 3 liters is therefore suitable for catering for 4 to 5 people.

● Temperature:

Most models heat up to a temperature range of 80 to 200 degrees Celsius. Air deep-fryers operate at lower temperatures than regular deep fryers. The

higher the temperature range, the more versatile the cooking options are with a hot air fryer.

- **The price-performance ratio:**

Two factors influence the hot air fryer's efficiency when deciding what to buy; the maximum operating temperature is closely related and shows how high the system's energy consumption. The power rates are from 1,200 to 2,500 watts. The larger the output, the higher the unit maximum heat and, therefore, the higher the electricity consumption. The good news is that rising energy use is offset. Due to the higher temperatures, the preparation times are shortened.

- **Many levels:**

If you love hot air fryers, you'll probably want a multi-level design. Here, you can cook various foods at the same time on several levels.

- **Mixing arm:**

Many prototypes have a mixing arm. And when deep-frying, fries need to be turned regularly so that they become nice and crispy. A paddle achieves this on some design of fryers. However, such an arm is not a must because by shaking them, pleasure cooks can get crispy fries even with a hot air fryer without a mixer arm.

- **The build:**

A high-quality material - ideally stainless steel - should be used for both the frying basket and a hot air fryer's interior. It is advantageous to have a non-stick coating in the inner material that prevents food from being burnt. A heat-resistant handle that is not heated in operation shall be installed in the basket. This will prevent skin burns.

- **The viewing window :**

High-quality hot air fryers have a viewing window that lets you look inside the device. Some models are fitted with see-through lids. This offers a clear view of what is being cooked without opening the Fryer. There is no heat loss, which gives a long-term positive effect on the deep Fryer's energy efficiency. For multi-level versions, this is especially recommended.

- **The Operation:**

There are two major variants on the market; deep fryers with LCD or manual operating elements, such as a rotary control system. It is best to select a model with manual controls if you want an easy-to-use hot air fryer. It is necessary to have an LC display to make it easy to pick functions if you purchase one equipped with automatic features.

- **Cleaning:**

It would help if you cleaned the interior and all aspects of it, even though hot air fryers hardly need any grease. It is best if individual parts can be removed for cleaning purposes. It's an added plus if the parts are dishwasher safe.

3.TOP 6 hot air fryer list 2021in test: Reviews and prices (726 words)

This article contains some of our top picks from experts on the **hot air fryer 2021** test. The devices recommended are some of the most durable and versatile in the market.

3.1 Proscenic T21



Proscenic T21 aims to cook better, up to 85% less fat. 1700W system is much bigger than most on-the-market air fryers. It features a 5.5 liter (5.5 kg) perforated aluminum basket and a larger fan diameter. The T21 WiFi feature allows you to connect to your modem/router (2.4G-5G not supported); this allows you to access all of its functions via your smartphone. Eight cooking presets can be programmed, and the remaining program time can be monitored via the Proscenic home app.

You can purchase this at €119,35 from [Proscenic](#) | [Amazon](#) | [Idealo](#) | [Real](#)

3.2 Princess 182055 XXL

The Princess 182055 XXL **hot air fryer 2021** operates at 1,700 watts at a temperature range of 80 to 200 degrees Celsius. The pull-out container, made of BPA-free ABS plastic, has a capacity of up to 5.2 liters. In this way, food can be prepared for the whole family or group of friends. There is a removable fry basket and a drawer inside the deep Fryer. It has a non-stick coating to prevent food from sticking while it is being prepared. Both items are safe for easy cleaning of the dishwasher.



The Princess 182055 XXL is operated via a digital touch-button display. This air-fryer has 8 automatic programs preinstalled. This Aerofryer model is fitted with anti-slip feet and overheating protection for safe use in the household. Thanks to the timer function, the time of preparation can be set individually.

You can purchase this for about 345 EUR from [Princess](#) | [Amazon](#) | [Idealo](#) | [Real](#)

3.3 Tefal ActiFry FZ7100

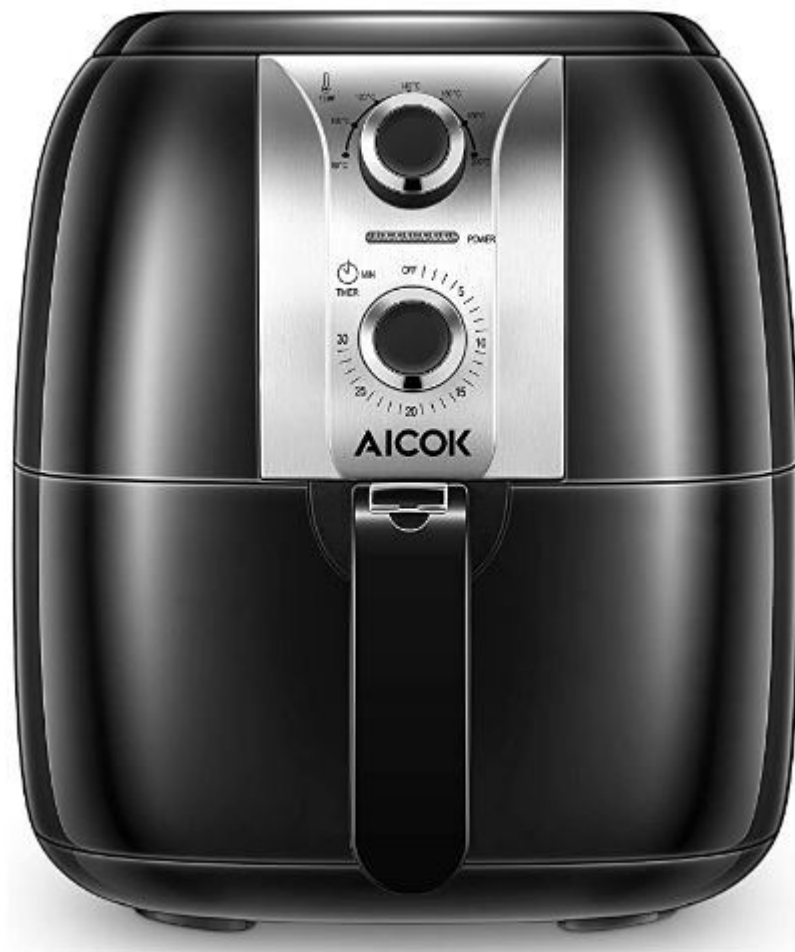
Tefal FZ7100 ActiFry has a capacity of up to 1,5 kg. Four automatic programs are available: meat, poultry, fish, and dessert. The timer function allows you to set your cooking time individually. The gentle circulation of hot air enables deep-frying and barbecuing without drying at 150 degrees Celsius. It's completely white and has a nearly round design. It can be used to prepare French fries, fried potatoes, potato wedges, or vegetables. The auto-stop function ensures that the deep Fryer stops working automatically when the lid is opened. The Fryer has an output of 1,400 watts.



You can purchase this for 341.98 EUR from [Tefal](#) | [Amazon](#) | [Idealo](#) | [Real](#)

3.4 Aicok hot air fryer

The Aicok **hot air fryer 2021** has an outstanding price-performance ratio with a capacity of 3.5 liters. It is one of the cheapest models in our **hot air fryer 2021** test. The deep fryer temperature range is between 80 and 200 degrees Celsius. It has anti-slip legs, overheating protection, and a basket with a heat-resistant handle. The tank and the basket can be cleaned in the dishwasher, or you can just wash them under running water. The timer can be set to up to 30 minutes automatically.



You can purchase this 200 EUR from [Aicok](#) | [Amazon](#) | [Idealo](#) | [Real](#)

3.5 Tristar FR-6990

The Tristar FR 6990 can be operated using an analogue control panel. The output is 1500watts, and the temperature is adjustable between 80 and 200°C. The device is equipped with overheating protection for increased safety during operation. The device will be switched off automatically as soon as the set temperature is exceeded. The capacity of the pull-out Fryer shown is 3.2 litres. Alternatively, this model is available with a capacity of 2, 3,5, 4,5, or 5,2 liters.



You can purchase this for 167 EUR from [Tristar](#) | [Amazon](#) | [Idealo](#) | [Real](#)

3.6 COSORI CP137 AF

The COSORI CP137 AF operates at an output of 1,500 watts and has a capacity of 3.5 liters. It heats food at a temperature of between 75 and 205°C, meaning it is gently cooked. For its high-quality nature, the device won the Red Dot Design Award for its product design in 2018. It has a recipe book with many delicious recipes for fried foods with the right browning function. During testing, the large one-touch LED monitor reassured us. The preheating feature provides 2 to 5 minutes for the deep Fryer to reach temperature. This provides the prepared food with a visibly better texture.



You can purchase this for 137 EUR from [COSORI](#) | [Amazon](#) | [Idealo](#) | [Real](#)

6. Hot air fryer recipes (344 words)

Not only French fries or baked chicken can be prepared in hot air fryers, but they also allow you to prepare various fine recipes. We wish to present our readers with two interesting ideas for a recipe in the following section. Including:

1. Casserole made from zucchini and feta

You should prepare a hearty, vegetarian casserole made from zucchini and feta cheese. The **hot air fryer 2021** gives a perfect result.

Ingredients for 2 servings:

- 250 grams of zucchini
- 50 grams of feta cheese
- One egg
- half tablespoon of milk
- Salt
- Pepper
- One tablespoon of olive oil

The preparation:

1. Wash and roughly grate the zucchini
2. Squeeze out the zucchini mixture to get as much liquid as possible.
3. Whisk the milk with the eggs and mix with the feta cheese.
4. Grease a suitable baking pan with olive oil and add the egg-milk mixture.
5. Cook the ingredients at 175 degrees Celsius for 30 to 35 minutes, depending on how browned you desire it to be.
6. Take out the baking pan and enjoy the casserole.

You need a baking pot or a casserole bowl that fits into the deep fryer basket if you want to make casseroles in the air fryer. Several models are shipped with matching inserts.

2.Ratatouille

Ratatouille is a French speciality that is traditionally cooked in a saucepan. This dish may also be made in an air fryer.

Ingredients for 2 servings:

- 4 tomatoes
- 2 cloves of garlic
- An onion
- An eggplant
- 1 zucchini
- 2 tablespoons of olive oil
- thyme
- salt
- pepper

The preparation:

1. Cut tomatoes into pieces in small bites and put them in the frying basket, heat resistant.
2. Cut the onions and garlic thoroughly and add them to the tomatoes.
3. Combine the mixture with two olive oil tablespoons and add salt and pepper to the seasoning.
4. Chop the eggplant and the courgettes and add to the mixture.
5. Add the remaining olive oil and two pinches of thyme to the ratatouille.
6. Cook the ratatouille at 160 degrees Celsius for 17 minutes.
7. Remove the mould from the air fryer carefully and enjoy the dish.

7. Hot air fryer proper cleaning - tips for cleaning after use (131 words)

The cleaning effort itself is relatively small, considering that many models have a self-cleaning feature. The appliances with hot air usually prove to be a clean option to the classic deep fryers. Fat residues and splashes are unusual, the cooking area or drawer can be simply washed clean, and several dishwashers-safe accessories.

The device can be cleaned in and out accordingly from time to time. The preparation remains easy, fast, and odorless. Using a little washing-up liquid and a damp cloth is enough for regular cleaning after use. However, the air fryer should be removed from the power supply before cleaning and must

have already cooled down. Be careful not to make scratches when using harsh cleaning agents as this affects the end results of the Fryer in the long run.

Conclusion (78 words)

It is very important to maintain good health in your diet, and **hot air fryers in 2021** have proved to be a better way to do so than conventional deep fryers. You are guaranteed higher performance, versatility, shorter preparation time, and easy maintenance that you can't get with traditional deep fryers. Regardless of the brand you buy, you must periodically clean it and comply with all the manufacturers' maintenance regulations to enjoy the system as much as possible.

Resources

<https://www.rtl.de/vergleiche/haushalt/heissluftfritteuse-test/>

<https://www.stern.de/vergleich/heissluftfritteuse/>

https://www.chip.de/artikel/Heissluftfritteuse-im-Test-Sieger-der-Stiftung-Warentest_172086996.html

<https://www.test.de/Heissluftfritteusen-im-Test-5115675-0/>

<https://primecritics.com/best-air-fryer/>

<https://www.nikktech.com/main/articles/gadgets/home-appliances/11208-proscenic-t21-smart-air-fryer-review>

Word Count

2144 Words

Keyword Count

hot air fryer 2021 (6 times)