

Air Fry Paper Quick Reference (Cosori) エアフライペーパー クイックリファレンス (コスリ)

Purpose

- Cleanup + moisture control tool (NOT default cooking surface)

Use It When

- Saucy foods (orange chicken, teriyaki, glazed items)
- Delicate foods (fish, tofu, egg dishes)
- Reheating foods (pizza, leftovers with sauce)

Avoid When

- Crispy foods (fries, cutlets, roasted potatoes)
- Two-level rack cooking (blocks airflow)
- Any recipe requiring strong browning underneath

How To Use

- **Never preheat with paper alone** (it will burn)
- Place food on paper immediately or add after preheat
- Keep paper flat; do not block airflow holes
- Light oil spray improves release and browning

Best Use Cases

- Orange chicken or sticky sauces
- Glazed salmon
- Messy marinades that drip

Pro Tip

- ✓ For crisp + sauce: cook first without paper, then add paper after sauce stage

Decision Rule

- ✓ Need crisping → NO paper
- ✓ Need cleanup or sauce control → USE paper

