

which air fryer  
is right for you?

Pros



Cons



**Single basket**

- Large variety to choose from
- Lots of different sizes available
- Good for smaller spaces
- Usually very cost effective

- Can only use one temperature at a time
- Smaller sizes can be limiting

**Two drawer**

- Usually much larger cooking space
- Can use two temperatures at once
- Often have match/sync settings

- Large overall machine size
- Two smaller drawers can't cook larger food items
- Can be expensive to buy

**Rotating blade**

- No need to shake/rotate food
- More 'hands off'
- Newer models often have 2 layers

- Blade can limit what you are able to cook
- Usually don't have many settings

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**Air fryer oven**

- Larger overall cooking space
- Shelves rather than baskets
- More like a traditional oven
- Usually has a glass viewing door

- Much larger than a typical air fryer
- Cleaning is more difficult

**Double stack**

- Space saving design
- Good for smaller kitchens
- Can use two temperatures at once
- Usually has match/sync settings

- The drawers have holes in the back
- Overall machine is quite tall
- Two smaller drawers can't cook larger food items

**Flex drawer**

- Option to have one or two drawers
- Can cook larger food items
- Can use two temperatures at once

- Large overall machine size
- Can be expensive
- Drawer won't fit in a typical sink

**Multi cooker**

- Ideal for smaller kitchens/houses
- Can save you money on multiple machines
- Lots of options available

- Can waste money if you already have a machine that performs one (or more) of it's functions