

Halal Airfryer Deluxe: The Ultimate Cookbook for Healthy & Aromatic Recipes | Low in Fat, Full of Flavour – Suitable for All Models

Table of Contents

Introduction	8
CHAPTER 1: BREAKFAST & BRUNCH	17
Date Cinnamon Muffins – Sweet Start with an Oriental Touch	17
Airfryer-French Toast Rolls – Crispy & Stuffed.....	17
Sucuk egg in a basket – hearty & spicy	18
Fluffy buttermilk pancakes – Perfectly baked in an airfryer	18
Filled Breakfast Wraps – With Halloumi & Herbs	18
Zucchini Cheese Omelettes – Light & High in Protein.....	19
Mini Gözleme with Spinach – Crispy & Savory	19
Chickpea Brunch Balls – Vegan & Satisfying	19
Banana Oat Scones – No Sugar, Full of Flavor	20
Quick Börek Sticks – With Feta and Parsley.....	20
Crispy Breakfast Tortillas – With Eggs & Vegetables	20
Airfryer Croissants with Date Filling – Sweet & Fragrant.....	21
Sesame Bagels with Cream Cheese – Fluffy & Golden Brown	21
Shakshuka tartlets in puff pastry – Oriental flavour	21
Spelt Muesli Muffins – Wholesome & Satisfying	22
Mini pide with egg and spinach – breakfast in Turkish	22
Eggplant rolls with yoghurt dip – hearty and light.....	22
Lentil Waffles with Herbs – Hearty and Gluten-Free	23
Airfryer Quesadillas – Oriental Stuffed.....	23
Halloumi Rolls – Crispy on the outside, tender on the inside	23
Mini Lahmacun for Breakfast – Quick & Spicy	24
Stuffed pepper breakfast boats – low carb.....	24
Toasted Date Bread with Honey Butter – Sweet Energy	24
Protein-rich breakfast balls – power to go.....	25
CHAPTER 2: SNACKS & APPETIZERS	27
Falafel Balls – Crispy on the outside, soft on the inside	27
Mini Sambousek with Minced Meat – Spicy Stuffed Dumplings	27
Dates wrapped in bacon (beef) – sweet and salty taste explosion	28
Mini Kofta Skewers – With Herbs & Oriental Spices	28
Stuffed mushrooms with feta – Aromatic & vegetarian.....	28
Zucchini Fritters – Light & Gluten-Free	29
Eggplant Chips with Tahini Dip – Crispy & Nutty.....	29
Halloumi sticks in sesame coating – golden brown & spicy.....	29
Buffalo Cauliflower Wings – Vegan & Spicy.....	30
Mozzarella Sticks with Tomato Dip – Classic Snack Reinterpreted	30
Mini Calzone with Vegetable Filling – Hearty & Handy.....	30
Vegetable Spring Rolls – Crispy & Light	31
Patatas Bravas with Aioli – Spanish Classic in Airfryer	31
Chicken breast biscuits with cheese (suitable for airfryer).....	31
Mini Quesadillas with Beans and Cheese – Quick & Satisfying	32
Stuffed Jalapeños with Cream Cheese – Spicy & Creamy.....	32
Polenta Sticks with Herb Dip – Gluten-Free & Crispy	32
Samosas with minced meat (Airfryer version).....	33

Roasted Chickpeas with Spices – Crunchy Protein Snack.....	33
Mini Vegetable Pakoras – Indian Snack, Low Fat.....	34
Sweet Potato Fries with Curry Dip – Sweet & Spicy	34
Onion rings in a crispy coating – classics without frying fat.....	34
Tofu Nuggets with BBQ Sauce – Vegan & Savory	35
Plantain Chips with Lime Salt – Exotic & Crunchy	35
Mini dumplings with lentil filling – filling & spicy.....	35
Eggplants-Pizza Bites – Low-Carb & mediterranean	36
CHAPTER 3: MEAT & POULTRY	38
Curry Chicken Wings – Crispy & Exotic.....	38
Classic Chicken Wings – Spicy & Golden Brown.....	38
Juicy chicken breast fillets – with paprika and herb marinade.....	38
Crispy Chicken Thighs – Oriental Seasoned	39
Chicken skewers with yoghurt marinade	39
Chicken nuggets – homemade & halal	39
Sucuk Chicken Rolls – Hearty Stuffed	40
Buttermilk Crispy Chicken	40
Chicken Inner Fillets in Sesame Coating.....	40
Honey Mustard Wings.....	41
Chicken Tikka Bites.....	41
Beef specialties	42
Köfte skewers – with parsley & spices.....	42
Beef Balls – Juicy & Spicy.....	42
Halal Burger Patties – Classic & Creative.....	42
Minced meat rolls with bell pepper	43
Beef fillet strips – with oriental marinade	43
BBQ-Rippchen (Rind) – Zart & rauchig.....	43
Beef patties.....	44
Stuffed meatballs with dates.....	44
Beef kebabs with herb dip	45
Lamb skewers with mint yoghurt	45
Mini lamb kofta with cumin	45
Lamb chops – tender & aromatic.....	46
Minced lamb rolls with harissa.....	46
Saddle of lamb in herb coat.....	46
Lamb satay skewers	47
Minced Meat Falafel.....	47
Stuffed peppers with minced meat	47
Dumplings with minced meat filling.....	48
Mini minced quiches with cheese	48
Zucchini with minced filling.....	48
Turkey medallions with rosemary	49
BBQ turkey strips	49
Turkeys-Cordon Bleu (halal).....	49
Stuffed chicken rolls with spinach.....	50
. Turkey burger with herb dip.....	50
Chicken Pan Bread Filling (Wrap-Filling Style)	50
Lamb ribs oriental seasoned (airfryer & oven)	51

Italian Turkey Schnitzel – Mediterranean Seasoned & Crispy Baked	51
CHAPTER 4: FISH & SEAFOOD	53
Salmon fillet with Mediterranean vegetables & pesto	53
Honey-Garlic Salmon Bites	53
Salmon in Teriyaki-Marinade	54
Salmon meatballs with herb dip	54
Salmon skewers with lemon & dill	54
Cod fillet with lemon herb crust	55
Cod-Sticks (Low Carb „Fish Fingers“).....	55
Cod curry from the airfryer.....	55
Fish casserole with vegetables & coconut milk	56
Breaded fish with cornflakes.....	56
Prawns with garlic & chili	57
Prawns in coconut breadcrumbs	57
Shrimp Tacos Filling – Light & Spicy.....	57
Mediterranean shrimp skewers with peppers.....	58
Calamari rings with lemon and pepper breading	58
Seafood mix with lemon oil & herbs.....	58
Shrimp Rice Balls (Arancini Style)	59
Squid with Harissa & Honey	59
Scampi in crispy breading	59
Crab croquettes.....	60
Oriental fish papillote (in baking paper)	60
Caribbean fish fillet with pineapple salsa	60
North African Fish Balls with Harissa	61
Thai-Fish cake (halal).....	61
Fish fingers with yoghurt dip.....	62
Mini fish burger with lime mayonnaise	62
Salmon cubes with sesame crust	62
Seafood Spring Rolls.....	63
Shrimp Toasties – Crispy & Light.....	63
Shrimp in spring roll dough – Crispy shrimp rolls with dip	63
Baked fennel garlic sea bass (also possible with salmon).....	64
CHAPTER 5: VEGETARIAN & VEGAN SPECIALTIES	66
Chickpea and Vegetable Patties – Crunchy & High in Protein	66
Eggplant rolls with tomato filling	66
Broccoli Nuggets – Vegan & Crispy.....	66
Sweet Potato Chickpea Balls	67
Halloumi vegetable skewers.....	67
Vegans Lentil Kofta	67
Tofu Teriyaki Cubes – Asian Seasoned.....	68
. Pumpkin rösti with herb dip	68
Stuffed mushrooms with walnuts.....	68
Quinoa pepper rolls	69
Potato and cheese patties	69
Zucchini boats with couscous	69
Greek Feta Zucchini Balls	70
Beetroot chips with sea salt.....	70

Vegan dumplings with spinach lentils	70
Fried okra with lemon dip	71
Low Carb Vegetable Medallions	71
Rice croquettes with pea filling	71
Spinach and onion fritters.....	72
Crispy hummus cakes	72
Au gratin zucchini tomato bowl	72
Mini vegetable casserole with oat crunch	73
Curry tofu vegetables in casserole dish	73
Lentil moussaka (vegan)	73
Vegan ratatouille from the Airfryer	74
Mini samosas with potato and pea filling	74
Airfryer-Feta-Würfel in Sesamkruste	74
Vegan "Mozzarella" Sticks with Cashew Dip.....	75
CHAPTER 6: HEARTY MAIN COURSES	77
BBQ turkey breast with sweet potato wedges.....	77
Beef Meatball with Tomato Sauce	77
Minced lamb and vegetable stir-fry	78
Chicken-Fajita-Bowl	78
Sucuk Potato Pan	78
Minced turkey rolls with zucchini	79
Beef strips with sesame seeds	79
Snails with minced turkey (airfryer or oven)	79
Robber's roll with minced turkey (airfryer or oven)	80
Airfryer Roast Chicken & Vegetables.....	80
Quinoa nuggets with cooked quinoa (suitable for airfryer)	81
Stuffed peppers with couscous & vegetables (vegan).....	81
Vegan vegetable casserole with tofu	82
Lentil patties with herb quark.....	82
Vegetable Korma with Coconut Milk	82
Mushroom cream gnocchi (vegetarian)	83
Spinach and goat cheese Crespelle	83
Lasagna with minced beef (halal)	83
Pasta casserole with broccoli & vegan béchamel	84
Asian Tofu Bowl with Peanut Ginger Sauce	84
Burrito filling (chicken or vegan) with beans.....	85
Mediterranean oven vegetables with hummus.....	85
Thai curry with vegetables & rice.....	85
Kalb in Kirschsaff-Marinade (Airfryer/Ofen/Grill)	86
Airfryer Lemon Chicken with Potatoes & Carrots	86
Fennel and fig lamb with sunflower seeds (airfryer version).....	87
CHAPTER 7: BREAD & PASTRIES	89
St. Galler Brot (Airfryer-Version).....	89
Ticino bread – airy & ideal for sandwiches.....	89
Potato bread – extra moist	90
Meal Bread with Nuts – Hearty & High in Fiber.....	91
French baguette – classic & crispy (also for airfryers).....	92
Spelt Butter Braid – Soft Braid with Scald.....	93

Cornbread with Cooking Piece – Slightly Sweet & Golden Yellow.....	93
Weggli – Classic Swiss milk rolls (suitable for airfryers).....	94
Bagels – Classic water buns with a shiny crust.....	95
Spelt fruit rolls – with dried fruits & nuts (suitable for airfryers).....	95
Crispbread with sunflower seeds – Crispy & high in fiber	96
Stuffed whole wheat roll – With ham or vegetarian filling (suitable for airfryer).....	96
Tarte flambée – Thin dough with savoury toppings (airfryer & oven).....	97
Epiphany Cake – With hidden king & sweet dough.....	97
Vanilleweggli – Filled with vanilla cream (suitable for airfryer).....	98
Gâteau du Vully – With cream, sugar & flakes of butter (suitable for airfryer).....	99
Crumble cake – With crispy almond crumbles (suitable for airfryer).....	99
Blackcurrant Cream Cake – Fruity & Creamy (Airfryer & Oven).....	100
Pear Doughnuts – With dried pears & spices (airfryer or oven).....	101
Scones – British tea biscuits (airfryer or oven).....	102
CHAPTER 8: SWEET DESSERTS & SWEETS	104
Apple crumble – warm and cinnamon-scented	104
Chocolate cookies – crispy on the outside, soft on the inside	104
Curd casserole with blueberries	105
Fruity casserole with cherries	105
Mini cinnamon rolls	106
Baklava rolls with nuts	106
Chocolate Banana Muffins	107
Apple roses made of puff pastry	107
Banana bread with dates.....	108
Brownie cubes with walnuts	108
Mini bundt cake with pistachios	108
Yeast dough knots with vanilla sugar	109
Halal-Tiramisu-Muffins.....	109
Airfryer Sweets for Kids – 10 Kid-Friendly Recipes	110
Apple rings with cinnamon sugar.....	110
Banana and chocolate pockets	110
Mini crêpes rolls	111
Quarkbällchen light (Airfryer-Version).....	111
Cinnamon tortilla chips	111
Chocolate muffins on a stick (lollipop muffins)	112
Children's Berliner with fruit filling.....	112
Fruity Pop Tarts	112
Mini Date Cocoa Balls	113
Marshmallow-Bananen-Sandwiches.....	113
Crème brûlée – Crunchy caramel crust meets vanilla cream	114
Moist chocolate muffins with glaze & colorful decoration (suitable for airfryers)	115
CHAPTER 9: SAUCES, DIPS & SPICE MIXES	117
Pistachio cream – sweet and nutty & noble	117
Yoghurt Herb Dip – Fresh & Versatile	117
Harissa Yogurt – Spicy & Creamy.....	118
Date dip with cream cheese – sweet and savoury	118
Avocado Dip with Lime – Quick & Green	118
Paprika Feta Cream – Spicy & Spreadable	119

Mint Yogurt Dip – Perfect with Lamb & Oriental Vegetables	119
Tahini Lemon Sauce – Nutty & Vegan	119
BBQ Dip with Honey & Mustard – For Wings & Grilled Food	120
Oriental Eggplant Cream (Baba Ganoush)	120
Garlic Lemon Sauce – For Chicken & Fish	121
Curry Coconut Sauce – Mild & Exotic	121
Tomato Chili Sauce – Fruity & Fiery	122
Buttermilk marinade for crispy chicken	122
Ras el Hanout – Moroccan all-round spice	123
Shawarma Seasoning – For Meat & Vegetables	123
French fries seasoning – homemade & without additives	123
Herb spice mix for bread & dough	124
Sweet spice mix for pastries and fruits	124
CHAPTER 10: LOW CARB & FITNESS RECIPES	125
Chicken breast in a herb coat – juicy & low in calories	125
Baked Avocado with Egg & (Halal) Cube Ham Alternative	125
Salmon fillet on a bed of zucchini – Omega-3-Power	126
Cauliflower Rice with Vegetables & Tofu – Low Carb & Vegan	126
Minced Meat Zucchini Boats – Spicy & Satisfying	126
Turkey medallions with herb crust	127
Tuna Slices with Cream Cheese	127
Lentil and Vegetable Pancakes – High Protein vegan	128
Beef Strips with Broccoli & Soy Sauce	128
Cornflakes cauliflower bites (airfryer or oven)	128
Low-carb pizza sticks made from almond flour	129
Protein-rich quark balls	129
Airfryer-Coconut bar (sugar-free)	129
Mediterranean-style beef steak & zucchini (airfryer or grill pan)	130
Crispy peanut tofu with cauliflower fried rice	130
CHAPTER 11: TIPS FOR MEAL PREP & KITCHEN ORGANIZATION	131

Introduction

Welcome to the world of halal airfrying

Welcome to *Halal Airfryer Deluxe* – your reliable companion on the way to healthy, delicious and halal-certified dishes from the air fryer!

In this book, 250 creative recipes await you that prove: Less fat does not mean less taste - on the contrary! Thanks to modern Airfryer technology, you can enjoy traditional and new dishes in a healthy way, without sacrificing crispy textures or aromatic spice.

Whether breakfast, snack, main course or sweet temptation - here you will find something suitable for every occasion and every time of day, according to halal guidelines.

Air Fryer Benefits: Healthy, Quick & Delicious

The hot air fryer has revolutionized the kitchen world. Here are a few reasons why it should not be missing in your halal-run kitchen:

- ****Less fat****: With up to 90% less oil than traditional frying methods.
- ****Time-saving****: Many dishes are ready in less than 20 minutes.
- ****Versatile****: From breakfast to snacks to desserts - everything is possible.
- ****Low odor & clean****: No annoying frying smell, no grease splashes.
- ****Crispy results****: Crispy on the outside, juicy on the inside – perfect for meat, vegetables and the like.

Important tips for perfect results

To ensure that your airfryer dishes are always a success, here are a few proven tips:

- ****Preheating is worthwhile****: Even if not always necessary, it ensures a better result for some recipes.
- ****Don't overload****: Leave enough space for the hot air to circulate.
- ****Turn or shake ingredients regularly****: This will make everything evenly crispy.
- ****Oil spray instead of oil bath****: A light spray is often enough.
- ****Use baking paper with holes****: This will maintain air circulation.

Suitable foods for the Airfryer

The selection of ingredients that can be prepared in the Airfryer is huge - especially in halal cuisine. Here are a few examples:

- ****Meat & poultry****: chicken wings, lamb chops, marinated skewers, kofta
- ****Fish & Seafood****: Salmon fillets, fish fingers, prawns
- ****Vegetables****: sweet potatoes, eggplant, broccoli, cauliflower
- ****Pasta****: Börek, Pide, Mini Pizzas
- ****Sweets****: Date balls, apple turnovers, churros

Frozen products, bread, casseroles and even whole meals can also be prepared wonderfully in the Airfryer - provided you know the right settings, which you will find in the respective recipes in this book.

Get ready for a culinary journey full of flavors that will do justice to your health and faith. Have fun cooking!

Basics of Halal Cuisine

What does "Halal" mean in nutrition?

The word "Halal" comes from Arabic and literally means "allowed" or "permissible". In terms of food, it describes everything that is allowed to eat and drink in Islam. This is not only about the end product, but also about its origin, production and preparation.

The most important principles of the halal diet include:

- **No pork** or products made from it
- **No alcohol** or alcohol-containing ingredients
- **Only meat from animals slaughtered according to Islamic rites**
- **No contamination from non-halal products** (e.g. from joint processing or kitchen appliances)
- **Cleanliness and purity** throughout the preparation process

Halal is therefore not only a way of eating, but also an expression of mindfulness, ethics and spiritual awareness in everyday life.

Halal certification: What you should pay attention to

Especially in supermarkets and processed products, it is often not easy to tell whether a product is really halal. That's why **Halal certificates** are helpful – they guarantee that all regulations have been complied with. When shopping, pay attention to:

- **Recognized Halal Seals** (e.g. Halal Control, HMC, Halal Quality Control)
- **Ingredient List**: No E numbers such as E471, gelatin or emulsifiers of animal origin
- **No traces of alcohol** (e.g. in flavourings, vinegar products or raising agents)
- **Transparent indications of origin** for meat and poultry

Especially with frozen products, ready-made seasonings or snacks, it is worth taking a closer look. And if you're unsure: It's better to be fresh and homemade - that's exactly what this book offers you!

Halal vs. conventional ingredients

Many conventional ingredients seem "neutral" at first glance, but contain hidden non-halal components. Here is a comparison:

Conventional	Halal-Alternative
Pork gelatin	Beef gelatin (halal-certified) or agar-agar
Alcoholic Vanilla Flavors	Non-alcoholic vanilla extracts or vanilla powder
Cheese with animal rennet	Cheese with microbial or plant-derived rennet
Ready meals with e-additives	Homemade dishes with natural ingredients
Undeclared meat product	Halal Certified Meat with Proof of Origin

What's particularly nice is that the Airfryer makes it easy to make many conventional snacks and dishes halal and healthier yourself - and that's exactly what this book will help you do.

With these basics, you'll be well prepared to make your kitchen halal, creative and modern – without compromising on taste.

Using the air fryer correctly

What models are available? (Dual Zone, Single Basket & Co.)

The selection of Airfryers is now large – and each model has its own advantages. Here is a brief overview:

1. Single Basket (single-chamber devices)

- ****Ideal for beginners or small households****
- Compact design
- A cooking basket for a portion or dish
- Easy to clean & space-saving
- ♦ ****Tip****: Perfect for snacks, side dishes or simple dishes

2. Dual Zone (two-chamber devices)

- ****Two separate cooking zones**** with different programs
- Allows simultaneous preparation of e.g. meat & side dish
- Often with a "sync finish" function so that everything is ready at the same time
- ♦ ****Tip****: Great for families or if you want to cook in a variety of ways

3. Multifunctional airfryer with additional functions

- Integrated ****Baking, grilling or dehydration options****
- Digital control with presets (preset programs)
- Sometimes with a viewing window or stirring arm

Tip**: Perfect for home cooks who experiment a lot

Which model you use does not matter for the recipes in this book - all are ****compatible with the common Airfryers and provided with instructions for dual-zone devices if required.**

Temperature settings & cooking times

The right combination of ****temperature and time**** is the key to success in the Airfryer. Here is an overview of typical guideline values:

Court	**Temperature**	**Cooking time**
----- ----- -----		
Apples (frisch)	180–200 °C	15–20 min
Chicken thighs	180 °C	20–25 min
Lamb skewers	200 °C	10–12 min
Falafel	180 °C	12–15 Min
Fish fillet	160–180 °C	10–14 min
Vegetables (e.g. broccoli)	160 °C	10–12 min
Muffins & Pastries	160–170 °C	12–18 min
Frozen Products	180–200 °C	10–15 min

Important** Every Airfryer is slightly different. You'll get a feel for how your device works best over time. It's worth taking a look at new recipes in between.

Cleaning & care for a long service life

Regular cleaning is not only hygienic, but also extends the life of your device. Here are a few practical tips:

- **Clean the cooking basket and the drip tray after each use** - preferably with warm water, a little washing-up liquid and a soft sponge
- **Do not use aggressive abrasives or steel wool**
- **Remove grease and food residues** regularly from the heating area
- **Protect non-stick coating** – do not use metal utensils
- **Descale the appliance regularly** (if steam function is available)

Many parts are **dishwasher safe** – see your model's owner's manual.

Tips & Tricks for Perfect Results

Even though the hot air fryer simplifies many things, there are a few little tricks that will make your dishes **even better** - crispy on the outside, juicy on the inside and always full of flavor:

- ◆ **1. Do not overfill**

Always leave enough space for the hot air to circulate. This way everything is cooked evenly and nice and crispy.

- ◆ **2. Turn or shake ingredients**

Especially with fries, vegetables or pieces of meat, it helps to stir or turn 1-2 times during cooking. This ensures even tanning.

- ◆ **3. Oil spray instead of oil bath**

A touch of oil (e.g. with a spray) is often enough to achieve perfect results – crispy, but low in fat!

- ◆ **4. Preheat only when needed**

Not every airfryer needs to be preheated. However, it can be useful for delicate dishes such as muffins or thin dough.

- ◆ **5. Marinate for more flavor**

Especially with meat and vegetables: A spicy marinade makes all the difference – and the Airfryer really brings out the aromas.

- ◆ **6. Timing is everything**

It is better to cook for a shorter time and readjust if necessary. One too long – and the dish becomes dry. Better to check more often.

- ◆ **7. Aluminum foil or baking paper with holes**

So that nothing sticks, but the air can circulate. Never cover the entire basket!

Must-have ingredients for delicious dishes

If you cook regularly with the Airfryer, it's worth having a well-stocked supply. These ingredients are not only suitable for halal, but also versatile:

Spices & basics- Cumin

- Paprika powder (noble sweet & smoked)
- Turmeric
- Coriander (ground & fresh)
- Cinnamon
- Chili or harissa powder
- Garlic & onion powder
- Black Cumin (Nigella)
- Sumac
- Sea salt & black pepper

****Proteins (halal-certified)**

- Chicken breast & thighs
- Minced beef or lamb
- Halal sausages (e.g. sucuk)
- Fish fillets (e.g. salmon, cod)
- Chickpeas, lentils & beans

****Vegetables & Side Dishes**

- Yams
- Zucchini, Aubergine, Paprika
- Broccoli & Cauliflower
- Dates & dried apricots
- Couscous, Bulgur, Reis
- Fresh herbs: parsley, coriander, mint

Cheese & Dairy Products

- Halloumi (ideal for the Airfryer!)
- Feta
- Joghurt (for Marinades & Dips)
- Processed cheese (for stuffed dishes)

Teige & Backzutaten

- Filoteig, Yufkateig
- Yeast & baking powder
- Spelt flour, whole wheat
- Sesame, black cumin
- Honey, date syrup, brown sugar

With these ingredients in-house, you'll always be ready for creative, healthy and halal-compliant Airfryer dishes – from quick snacks to family feasts.

Airfryer Models Compared: Overview & Differences

| **Model Type** | **Features** | **Pros** | **Best For** |

-----|-----|-----|-----|

| **Single Basket** (Single Basket Model) | - 1 cooking chamber
- Manually or digitally controllable
- Usually 3–6 litres volume | - Easy to use
- Space saving
- Cheap price | Singles, couples, small kitchens |

| **Dual Zone** (Two-Cooking Zone Model) | - 2 separate baskets
- Individual temperature settings
- Often with "sync finish" function | - Two dishes at the same time
- Time saving
- Versatile use | Families, Meal Prep, Frequent Users |

| **Multifunctional Airfryer** (e.g. with baking & grill function) | - Multiple modes (e.g. baking, roasting, dehydrating)
- Preset programs
- Often with viewing window & accessories | - Extremely versatile
- space saving (one device = multiple functions) | Hobby chefs, all-round users |

| **Mini Airfryer / Compact Model** | - Small volume (1-2.5 liters)
- Fast heat-up time
- Ideal for snacks or single servings | - Fast & energy-efficient
- Perfect for small kitchens | Students, Singles, Airfryer Beginners |

| **Oven-Style Airfryer** (with trays like an oven) | - Horizontal slide-in compartments
- Plenty of space on several levels
- Often with rotisserie & grid inserts | - Large quantities
- Simultaneous cooking of several components | Large households, baking & grill fans |

 Additional differences at a glance

| **Feature** | **What to consider?** |

-----|-----|

| **Volume (litres)** | Choose 3–4 litres for 1–2 people, 5–6 litres for families |

| **Manual vs. Digital** | Digital devices often offer more convenience & presets |

| **Power (watts)** | The higher the wattage, the faster & crispier – 1400-2000 watts is ideal |

| **Accessories** | Grids, baking tins, rotisserie skewers or dividers increase versatility |

     Here is an overview of the most popular airfryer brands that have performed particularly well in recent tests and comparisons:

 **Top Airfryer Brands at a Glance**

1. Ninja (SharkNinja)

- **Strengths**:  Test winner at Stiftung Warentest and SWR, particularly crispy results for breaded dishes 

- **Popular Models**:  Foodi MAX Dual Zone, Double Stack XL 

- **Special features**:  Two-cooking zone systems, high performance, innovative features 

- **Ideal for**:  Families and heavy users who want to prepare different dishes at the same time 

- **Price Level**:  Medium to Upscale 

2. Philips

- **Strengths**:  High build quality, easy to use, app connection 

- **Popular Models**:  Airfryer 5000 Series XXL, 3000 Series L 

- **Special features**:  Smart sensing technology, uniform cooking results 

- **Ideal for**:  Quality-conscious users who value reliability 

- **Price Level**: 🏠Upscale🔌

3. Cosori

- **Strengths**: 🏠Good value for money, versatile features🔌

- **Popular Models**: 🏠TurboBlaze 6L, Smart WiFi 5.5L🔌

- **Special features**: 🏠App control, extensive recipe database🔌

- **Ideal for**: 🏠Tech-savvy users and families🔌

- **Price Level**: 🏠Medium🔌

4. Tefal

- **Strengths**: 🏠Innovative stirrer arm technology on some models🔌

- **Popular Models**: 🏠ActiFry Extra, EY701D🔌

- **Special features**: 🏠Automatic stirring for even cooking🔌

- **Ideal for**: 🏠Users who frequently prepare stir-fries🔌

- **Price Level**: 🏠Medium🔌

5. Medion

- **Strengths**: 🏠Cheap prices, solid performance🔌

- **Popular Models**: 🏠Life X10 XL🔌

- **Special features**: 🏠Compact design, easy operation🔌

- **Ideal for**: 🏠Beginners and budget-conscious buyers🔌

- **Price Level**: 🏠Affordable🔌

6. Xiaomi

- **Strengths**: 🏠Modern design, app controls🔌

- **Popular Models**: 🏠Smart Air Fryer 6.5L🔌

- **Special features**: 🏠Integration into the smart home system🔌

- **Ideal for**: 🏠Technology lovers and smart home users🔌

- **Price Level**: 🏠Medium🔌

7. Princess

- **Strengths**: 🏠Easy to use, good value for money🔌

- **Popular Models**: 🏠XXL Air Fryer 3.2L🔌

- **Special features**: 🏠Compact size, ideal for smaller households🔌

- **Ideal for**: 🏠Singles and couples🔌

- **Price Level**: 🏠Cheap to Medium🔌

🏠These brands offer a wide range of air fryers for different needs and budgets🔌🏠Whether for the single household or the extended family, for technology enthusiasts or beginners - everyone will find the right model here🔌