



Frequently Asked Question

How do I clean my Air Fryer's heating element?



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How to Clean the Heating Element in Your Air Fryer (And Why It Matters)

Air fryers have become a staple in Australian kitchens, offering a healthier alternative to deep frying by creating crisp, delicious meals using minimal oil. But like any well-loved kitchen appliance, they need a bit of regular care to keep performing at their best. One part that often gets overlooked? The heating element. Keeping this key component clean not only extends the life of your air fryer but also ensures your food cooks evenly and tastes great.

In this helpful guide, we'll walk you through everything you need to know about cleaning your air fryer's heating element, including what it does, why it matters, and step-by-step instructions to keep it in top shape.

What Is the Heating Element and Why Should You Clean It?

The heating element is the heart of your air fryer. Usually located at the top of the unit, it generates the hot air needed to cook your food. Over time, this element can collect grease and food particles, which can reduce cooking efficiency, introduce unpleasant flavours, or even pose a fire risk.

Regular cleaning not only helps maintain optimal performance, but also keeps your meals tasting fresh and prevents unwanted smoke during use. It's a simple step that makes a big difference in everyday cooking.

How Often Should You Clean It?

How often you clean the element depends on how frequently you use your air fryer. If it's part of your weekly meal routine, a light clean every couple of weeks is a smart habit. For occasional use, monthly is generally fine. After particularly greasy or messy cooks—think marinated chicken wings or battered fish—it's a good idea to inspect and clean the element straight away.

What You'll Need

You don't need fancy tools—just a few household basics:

- Soft sponge or cloth.
- Warm, soapy water.
- Soft-bristle brush.
- Microfibre cloth.
- Baking soda (optional).
- Mild dishwashing liquid.

Avoid abrasive materials like steel wool or harsh chemicals, which can damage the non-stick coating or internal parts.

Step-by-Step: Cleaning the Air Fryer Element

1. Unplug and Cool Down

Always unplug your air fryer and let it cool completely before cleaning to avoid burns or electrical hazards.

2. Remove the Basket and Tray

Take out the cooking basket and tray to get clear access to the heating element. Give them a quick clean too while you're at it.

3. Inspect the Element

Check for visible grease, burnt food bits or residue. This will help you decide how thorough your cleaning needs to be.

4. Wipe Gently

Use a damp sponge or soft cloth with warm soapy water to gently wipe the element. Don't scrub hard—gentle pressure is key.

5. Tackle Tough Spots with Baking Soda

For stubborn grime, make a paste using baking soda and water. Apply it to the area, let it sit for 10-15 minutes, then wipe clean with a damp cloth.

6. Clean the Inner Walls

Wipe down the surrounding interior of the air fryer. Residue on the walls can fall onto the heating element during cooking.

7. Rinse and Dry Thoroughly

Use a clean cloth to remove any leftover soap or residue, then dry everything completely with a microfibre cloth.

8. Reassemble Carefully

Once dry, pop the basket and tray back in, making sure everything is secure and ready for your next cook-up.

9. Keep It Regular

Incorporate heating element cleaning into your usual maintenance routine—especially after oily or saucy meals.

Air Fryer Care Tips

Use Baking Paper or Liners

Placing baking paper in the cooking basket helps reduce food splatter and makes cleaning quicker.

Avoid Overcrowding

Don't cram too much into the basket—air needs to circulate for proper cooking and to prevent excess splatter on the element.

Schedule Deep Cleans

Every so often, give your air fryer a full clean by removing and washing all detachable parts. It'll help maintain performance and prevent hidden buildup.

Common Cleaning Mistakes to Avoid

- **Forgetting to Unplug:** Always unplug before cleaning—safety first!
- **Using Abrasive Tools:** Steel wool and scouring pads can scratch the element and damage the coating.
- **Ignoring the Manual:** Different models may have specific care instructions—always check your user guide.

Final Thoughts

A clean heating element means better performance, safer cooking, and tastier results. It only takes a few minutes to do, but the impact is long-lasting. By following these tips and adding regular maintenance to your kitchen routine, your air fryer will continue to serve up golden, crispy meals for years to come.

The information provided here is for general information use only. Ensure to assess your specific situation and apply what is correct for your given circumstances.