

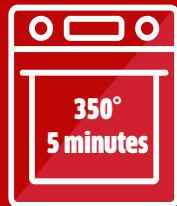
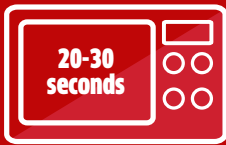
Microwave and Oven Warming Recommendations



Air Fryer Warming Recommendations

BURGERS & SANDWICHES

1. Remove the packaging and the produce
 - To **MICROWAVE**: place in a microwave-safe container
 - To **BAKE**: place open-faced on a sheet pan
2. Reheat using temp/time examples
3. Replace produce on the sandwich & enjoy!



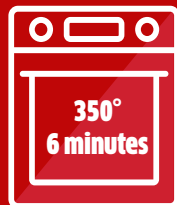
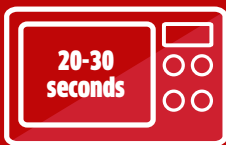
CHICKEN SANDWICHES

1. Remove the packaging and produce from the sandwich and set aside
2. Remove the chicken and reheat using temp/time example
3. Place the bun on a microwave-safe plate and microwave for 15 seconds



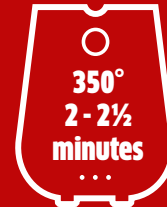
NUGGETS & STRIPS

1. Remove the packaging and the produce
 - To **MICROWAVE**: place in a microwave-safe container
 - To **BAKE**: place on a sheet pan
2. Reheat using temp/time examples



NUGGETS & STRIPS

1. Remove from the packaging and place in the air fryer
2. Heat at 350° for 2 - 2:30 minutes



TACOS, FRIES & FINGER FOODS

1. Remove the packaging and the produce
 - To **MICROWAVE**: place in a microwave-safe container
 - To **BAKE**: place on a sheet pan
2. Reheat using temp/time examples



TACOS, FRIES & FINGER FOODS

1. Remove from the packaging and place in the air fryer (for tacos, remove the lettuce and keep to use as a topping after reheating)
2. Heat at 400° for 1:30 - 3 minutes



*Remove lettuce before reheating and save to add as a topping
 **Heat to your liking

Times and temperatures may vary. Caution: May be hot. For best results, always pre-heat your oven.