The air fryer you should buy for your kitchen

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[00:00:09] **James Rowe:** Is your TV on the blink? Has your fridge freezer suddenly packed in? Have you just moved house and need to buy something quickly? Well, that's where our just buy list recommendations come in. Welcome to this podcast from Witch. Hello, it's James Ro here in the Witch Studio for this episode of Just Buy This, a podcast featuring our experts and their buying advice.

[00:00:30] **James Rowe:** I'm sure you'll have seen our Best Buy great value, and. Eco buy endorsements before, but with over 650 of them on our website, we know that it can sometimes feel overwhelming searching for the product that best suits your needs. That's where the Just Buy This endorsement comes in. Handpicked recommendations that our product testing experts think take the most important boxes and will work well for most people most of the time.

[00:00:54] **James Rowe:** On today's episode, we're in the kitchen again this time with Adam Spade from our product testing team. Adam. Hello. How are you? Yeah, good. Thank you. Thanks for having us. Hey, thanks for coming down to the studio. I said we were in the kitchen, but it's just the studio. Um, you are gonna give us the, just by this recommendation for dual air fryers.

[00:01:15] **Adam Speight:** Yes. So it's the Tower T 1 71 0 2, vortex Vision. Lovely stuff. What we've learned on these

[00:01:22] **James Rowe:** podcasts so far, by the way, is that they've all, and none of them have glamorous names, do they?

[00:01:25] **Adam Speight:** No, definitely not. I feel like I'm a bit luckier in that air fryers aren't quite as bad as some like washing machines and things like that,

[00:01:32] **James Rowe:** washing machines, dishwashers, TVs, they've all just got letters and numbers, but this one is a little bit more, uh, easier to, to, to get your tongue around.

[00:01:40] **James Rowe:** Yeah. Um, first of all, I introduced it as a dual air fryer. How does that differ to just the phrase air fryer?

[00:01:46] **Adam Speight:** Yeah, so the reason we're sort of chose to go with Juul Air fryer for this recommendation is because standard air fryers come in like all shapes and sizes essentially. And we, with this recommendation, wanna sort of narrow it down to something that works for a sort of a, a standard group of people, I would say.

[00:02:06] **Adam Speight:** So like dual air fryers sort of differ a bit less in terms of how they. Vary. Whereas single ones, you can get really small ones, really big ones. So with the dual air fryers, it's where they've got two drawers essentially with still a comfort. You get the stacked air fryers, you get ones where they have. S one small drawer, one large drawer.

[00:02:26] **Adam Speight:** Uh, and then you get the ones where they're exactly the same. So yeah, the dual air fryers Yeah. Are the ones that have two drawers essentially. Yeah.

[00:02:34] **James Rowe:** Which is always great news, especially for me, and I dunno if I'm the only lazy one, but I'd, I'd love it if you could admit this as well, but if you only need one of the drawers.

[00:02:42] **James Rowe:** Mm. You cook something in it and then you just sort of leave it and you don't wash it. And then next time you come to use it, you just use the other side. Am I the only one or do you do as well? Yeah, like

[00:02:48] **Adam Speight:** cycle through. It's uh. Yeah, I can sort of understand. Yeah. I don't, I don't do it to be honest, so I can't like appease you there.

[00:02:55] **Adam Speight:** Oh, okay. But I, I, I understand it, it saves time.

[00:02:59] **James Rowe:** I, I hope some other people listening do it as well, and I'm not just the only lazy one. Um, let's get into it then. So we've got, uh, 30 reviews of dual air fry on the website. Mm-hmm. Uh, how do we narrow it down to this one for the, uh, for the endorsement?

[00:03:11] **Adam Speight:** Yeah, so, uh, so this model scored 71%, which is a great score.

[00:03:16] **Adam Speight:** Uh, it's a best Buy and it's a great value as well, which also takes into account the price. Uh, but yeah, the reason it is the specific just buy this recommendation is because it balances, uh, it's excellent quality of cooking with the price. So we do have best buys that score better, but they have 150 pounds in some instances, whereas this, you can currently pick it up for less than a hundred pounds.

[00:03:40] **Adam Speight:** So that. Makes it that easy recommendation. And despite, I think sometimes when you consider like the value model, you think you're making some big compromises and there are some smaller compromises here with this one. But the main thing is that it. It's excellent at cooking, essentially.

[00:03:59] **James Rowe:** And that's one of the great things, isn't it?

[00:04:00] **James Rowe:** About which reviews is when you look for a product, if it's got the best buy, uh, endorsement and the great value. Yeah. You kind of know you're getting something of, of real quality. Yeah. Uh, what is the criteria for, for that best buy and great value? What are we looking for to be really give it that stamp of approval?

[00:04:17] **Adam Speight:** So when it comes to testing. Air fryers will have our own series of criteria. Of course. And we always consider changing these, and it's all about how consumers actually use the product. And that's how we, yeah, weight, weight, the scores and things like that. So as you'd expect with an air fryer, a big part of it, half of the score essentially is the quality of cooking.

[00:04:39] **Adam Speight:** Thank goodness. Yeah. And that's where, that's why this is. This particular tower Air fryer is such a big recommendation for its prices because that is where it excels essentially. And then down from that air, it will come to ease of use because obviously you want it to be simple to use, if it's gonna be hassle to use that sort of.

[00:04:59] **Adam Speight:** Negates a lot of other positives. Yeah. If it's, if it's a bit of a tough one to live with, essentially. Uh, and then we'll look at machine performance, which Yeah. Is sort of how quick is it? Uh, is it reliable? Uh, and the last one is whether it's built a last, so the materials and things like that.

[00:05:15] **James Rowe:** Yeah. And this particular model, it's not necessarily a new model, is it?

[00:05:19] **James Rowe:** It certainly wasn't released, you know, this year. Um, it released. A few years ago. I mean, what does that tell us? Clearly it shows that it's really good quality, right? Yeah, exactly. I

[00:05:28] **Adam Speight:** think it sort of shows the power of our testing, if anything, because I feel like you see a lot of products out there and you're sort of bombarded with the latest and greatest thing, but our.

[00:05:39] **Adam Speight:** Our testing. Yeah. So this model in particular is from 2022. But yeah, our testing shows that it's still great essentially and it has a great price currently.

[00:05:49] **James Rowe:** And can you take us inside the testing room, inside the lab and, and tell us what we actually do? How do we put it through its paces?

[00:05:56] **Adam Speight:** Yep. So the, that quality of cooking score I mentioned, there's three key components to that.

[00:06:02] **Adam Speight:** So the main one is a chips test. So. Yeah, as, as the listen might expect, we are looking for, uh, fluffy chips. We're looking for that nice golden brown exterior. And we're going to penalize ones that are burnt, soggy, uh, yeah. Everything you don't want from chips, just not up

[00:06:21] **James Rowe:** to scratch basically. Right? Yes.

[00:06:22] **Adam Speight:** Yeah, exactly. So, and then we'll have, we test, uh, chicken drumsticks. So yeah, we're looking for how moist they are. We're looking for that, even cook. And again, obviously don't want 'em to be better. Uh, yeah. And then we. Recently, and I think this is an interesting example of. How our tests evolve. So we're looking for the test to be more versatile.

[00:06:43] **Adam Speight:** So I added a baking test, uh, where we cook small baguettes. So that test was intended to sort of represent, uh, dough based products. So obviously I feel like a lot of people cook, uh, if it, if you get the right size that fits, you cook a pizza, little garlic bread, things like that. So we test, uh, small baguettes and yeah, as.

[00:07:05] **Adam Speight:** You might expect. Yeah, we're looking for an even cook. That sort of, yeah. Like golden exterior. So yeah, that's the key points of the cooking. And then we're looking at ease of cleaning. So that's just before you tell me. Yeah, of

[00:07:18] **James Rowe:** course. This is the worst part of air fryers, right? Isn't it? I remember when people were telling me, James, you must get an air fryer.

[00:07:23] **James Rowe:** And I thought, okay. And I finally bit the body. Yeah. And nobody told me about the cleaning part of it. Oh, it's a disaster, isn't it?

[00:07:29] **Adam Speight:** Yeah. Yeah. It's not ideal. Uh, so. Yeah, so like one of the key things you might notice, depending on the air fry you get is that's something can pick up quite a lot of fingerprints.

[00:07:38] **Adam Speight:** Mm. And that's like one of the key parts of our test. Does it pick up a lot of fingerprints when it does? Are they easy to get off? Another thing we'll look at and yeah. Sort of interesting you mentioned, uh, is whether the parts are able to be washing a dishwasher 'cause that is. Again, talking about the little compromises with this tower air fryer, its removable parts aren't dishwasher safe, so that is one thing that is a little bit of awkwardness with this, but we obviously think the price and all the other pros, especially the quality of cooking, sort of outweigh that really and that accessories.

[00:08:12] **Adam Speight:** Are really useful too.

[00:08:13] **James Rowe:** A few other things. I was reading the review just to sort of, you know, familiarize myself with it and there's a couple of things that jumped out for me, which were the preset buttons on it. Mm-hmm. And this might seem like a little thing, but you know, if you do just have maybe a chicken breast or maybe some chips or something, sometimes it, you just want to chuck them in, press a button and press go.

[00:08:33] **James Rowe:** And this kind of ticks those boxes, doesn't it?

[00:08:35] **Adam Speight:** Yeah, absolutely. So that was another huge positive that we've got here. It's got like this. Large sort of intuitive panel on the top, which has all those presets you talk about and yeah, it almost, it just has a huge range of them to be honest. So yeah, uh, you can, like you say, like just get on with it quickly, press the button and you're away.

[00:08:54] **Adam Speight:** Another sort of interesting aspect of convenience that some dual air fryers offer and this one offers, which are really. Plays into that ease of use thing is when you have two drawers. This air fryer lets you sort of cook different settings on each drawer and it also lets you sort of sync up the times if you, you, if you want to sort of have your meal.

[00:09:16] **Adam Speight:** The, uh, end of the cooking lineup. So yeah, it's just really handy, essentially. Yeah.

[00:09:22] **James Rowe:** And also, uh, the viewing window. Mm, yes. Because we're so used to just cooking stuff in an oven, which does naturally have a window, but there's so many air frys on the market that you can't see what's going on at all. This one you can though.

[00:09:35] **Adam Speight:** Yeah. It's again, yeah. Just another really handy feature I have. So this one has those two windows and Yeah, right at the front. Similar one oven. You get that. Little windows you can see. And, and this air fryer also has a light which covers both as well. So not only 'cause I think maybe, obviously some microwaves have good, bad, decent, uh, viewing windows, but sometimes it's a bit dark.

[00:09:57] **Adam Speight:** Mm. When you've got the door shut, this air fryer has the viewing windows and it has like a little light as well, so you can see what's going on, essentially without having to let all the air up.

[00:10:06] **James Rowe:** I was gonna say, it's not just about sitting there and watching things cook it, it's also about not letting the air out when you, you know, wanna just check it's done.

[00:10:13] **James Rowe:** Yeah. You can just watch it and, and it will then cook, I guess more evenly and, and more thoroughly. Yeah,

[00:10:17] **Adam Speight:** exactly. You can check, make sure nothing's, nothing's gone awry essentially. Yeah.

[00:10:22] **James Rowe:** Well, Adam, thanks for that. Before you go, I think you can tell us about some other products for the kitchen counter that have also got, uh, just buy this recommendation.

[00:10:30] **James Rowe:** Do you wanna give us a bit of a tease?

[00:10:31] **Adam Speight:** Yeah, absolutely. So we've got a coffee machine that achieved five stars in our test for speed, and it knocked out tasty espressos that were just the right temperature. Uh, also on coffee machines. We had a Best Buy and espresso machine that whips up top-notch foam milk and makes a mean espresso.

[00:10:48] **Adam Speight:** Uh, we also have a toaster that. Just a really decent, all rounder, it's versatile, easy to use, and produces great toast. All importantly, uh, yeah. And that we also have a kettle, which was a best buy and great value. It offers that brilliant combination of fast boiling and it's efficient operation as well.

[00:11:07] **James Rowe:** Excellent stuff. And if you're listening, you wanna find out what those products are, uh, and to read more about the more than. 50 other products that I've got are just by this recommendation. Just head to wich co uk slash just buy this, and if you're not already a member, you can get 50% off an annual subscription right now.

[00:11:24] **James Rowe:** Just head to wich co uk slash podcast offer to get started. But for now, Adam, thanks very much. Thanks so much.

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