



AIRFRY TRAY

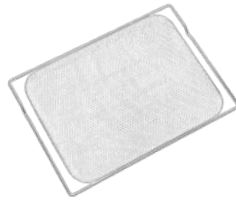
AIRFRY TRAY

Enhance your oven's capabilities effortlessly by combining the fan heat function with the AIRFRY or AIRFRY2 tray. As the mesh tray enables the circulation of hot air, watch your food transform into a crispy and crunchy delight. Discover a hassle-free and health-conscious alternative to traditional deep-frying.



AIRFRY

- › 45cm
- › Mesh stainless steel air fry tray designed to suit 45cm ovens



AIRFRY2

- › 60cm
- › Mesh stainless steel air fry tray designed to suit all 60cm single ovens



HEALTHY + CONVENIENT

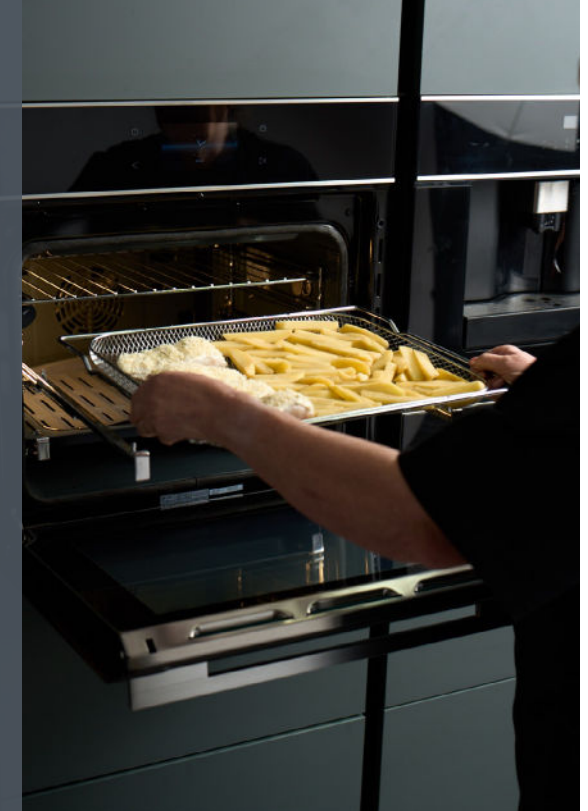
Say goodbye to the guilt of traditional frying! Our air fry trays offer a convenient and healthy alternative, letting you savour that delightful crunch without the excess oil. Enjoy guilt-free, golden-brown deliciousness right at home.

ENDLESS POSSIBILITIES

From crispy fries and mouth-watering chicken wings to flavourful vegetable medleys, the possibilities are endless with our air fry trays. Let your creativity soar as you explore new horizons in cooking, all with the magic of hot air circulation!

TIME-SAVING SOLUTION

Embrace the efficiency of our air fry trays! With their quick and even cooking, you'll spend less time in the kitchen and more time enjoying your culinary creations. It's a win-win situation!



The convenience of transforming your oven into an air fryer cannot be overstated. With this method, you no longer need to invest in a separate appliance or clutter up your kitchen with another gadget. Instead, you can utilise the existing functions of your oven to achieve the same results. This not only saves you money but also saves valuable worktop space. Using your oven as an air fryer is much cleaner and easier to maintain than traditional deep frying. There is no hot oil to deal with and no greasy mess to clean up afterwards.

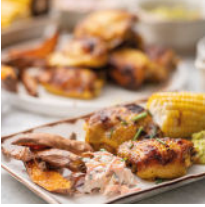
One notable benefit of utilising your oven as an air fryer is the capacity to air fry several trays of food. Traditional worktop air fryers often have limited capacity, but as Caple ovens have multiple shelves, you can prepare larger quantities of food simultaneously, making it ideal for hosting gatherings, cooking for a family, or meal prepping for the week ahead. Whether you're crisping up a batch of sweet potato wedges, roasting vegetables, or air frying deep chicken wings, the versatility of using multiple trays in your oven allows you to enjoy the benefits of air frying on a larger scale without the need for additional equipment.



INSTAGRAM

CHICKEN WINGS

If you're making the ultimate wing experience, you can't do it any other way than air frying them. Enjoy all the juicy, crispy goodness without the added calories.



INSTAGRAM

CHICKEN THIGHS

Prepare to be amazed as our step-by-step reel reveals just how unbelievably simple it is to whip up this recipe using our air fry trays in our award-winning Sense Premium ovens.



INSTAGRAM

PAKORAS

Our quick and easy Pakoras recipe is cooked to perfection in our AIRFRY1 tray, which we used in our CMS260 SMART Combi Oven.



INSTAGRAM

HASSLE BACK POTATOES

Looking for a treat on the weekend, what about indulging in a delicious Air-fried Hasselback Potatoes recipe?



BLOG

KITCHEN GADGETS + ACCESSORIES FOR SUMMER HOSTING

Assistant Product Manager Ashley discusses the benefits of kitchen gadgets and accessories to make summer hosting all the more successful



BLOG

HOW TO AIR-FRY YOUR FOOD FOR HEALTHIER LIVING

Product Manager Luke Shipway separates fact from fiction so you can find out what it really means to air fry your food & why you should try it

