


Oven Temperature Conversion Table

"	Fahrenheit (°F)	Celsius (°C) Conventional Oven*	Celsius (°C) Fan Oven*	How Hot?
1	275	140	120	Cool
2	300	150	130	Cool
3	325	160	140	Moderate
4	350	180	160	Moderate
5	375	190	170	Moderately hot
6	400	200	180	Moderately hot
7	425	220	200	Hot
8	450	230	210	Hot
9	475	240	220	Very hot

*Reduce by 20°C for fan-forced ovens.


Oven to air fryer conversion

When converting temperatures from oven to air fryer, the general rule of thumb is to reduce the temperature by 20°C - 30°C and reduce the cooking time by 20%.

For example, if cooking a simple recipe for spicy wedges, if your oven recipe tells you to cook at 200°C for 25 minutes, you would cook them at 180°C for just 20 minutes in an air fryer.



Slow cooker to oven conversion



Slow cooker	Oven
4-6 hours low/2-3 hours high	20-30 mins
6-8 hours low/3-4 hours high	30-45 mins
8-12 hours low/4-6 hours high	1-3 hours