

Oven to Air Fryer Conversion Chart

Lower the temperature 25°F (15°C).
Multiply the time by 0.8. Check at 75%.

Temperature

Oven °F	Air fryer °F	Oven °C	Air fryer °C
300°F	275°F	150°C	135°C
325°F	300°F	160°C	145°C
350°F	325°F	180°C	165°C
375°F	350°F	190°C	175°C
400°F	375°F	200°C	185°C
425°F	400°F	220°C	205°C*
450°F	425°F*	230°C	215°C*

*Above many basket models' 400°F (200°C) max: set to max and check early.

Time

Oven	Air fryer
10 min	8 min
15 min	12 min
20 min	16 min
25 min	20 min
30 min	24 min
40 min	32 min
45 min	36 min
60 min	48 min

By food type

Food	Time
Most recipes	× 0.8
Thin, crispy	× 0.75
Vegetables	× 0.75
Thick meat	× 0.85
Cakes, bakes	× 0.85
Frozen food	× 0.8

Convection or fan oven: keep the temperature, time × 0.9.
Check poultry reaches 165°F (74°C).

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