

Air Fryer Conversion Chart With Celsius



Fahrenheit-first guide with Celsius equivalents.

Oven °F (°C)	Air Fryer °F (°C)	Typical Use	Notes
250°F (120°C)	225°F (110°C)	gentle heating	start checking early
275°F (135°C)	250°F (120°C)	low baking	air fryers vary
300°F (150°C)	275°F (135°C)	light baking	use closest setting
325°F (165°C)	300°F (150°C)	casseroles	avoid overcrowding
350°F (175°C)	325°F (165°C)	standard baking	good starting point
375°F (190°C)	350°F (175°C)	roasting	shake or turn food
400°F (200°C)	375°F (190°C)	crisping	check early
425°F (220°C)	400°F (205°C)	fast roasting	may require extra time
450°F (230°C)	425°F (220°C)	high heat	only if your air fryer allows it



• Time Reminder •

Reduce oven cooking time by approximately 20%.

Example: 30 oven minutes becomes about 24 air fryer minutes.