

Blank Air Fryer Conversion Chart

Write in the settings that work best for your air fryer and favorite foods.

Air Fryer Model: _____

Basket Size / Capacity: _____

Maximum Temperature: _____

Notes: _____

Food / Recipe	Oven Temp	Oven Time	Air Fryer Temp	Air Fryer Time	Preheat?	Shake / Turn?	Best Result Notes
1.							
2.							
3.							
4.							
5.							
6.							
7.							
8.							
9.							
10.							
11.							
12.							

Quick Starting Rule

Reduce oven temperature by 25°F
and reduce cooking time by about 20%.

Common Examples

400°F -> 375°F
425°F -> 400°F
25 min -> 20 min
30 min -> 24 min

Use this sheet to build your own tested air fryer reference.