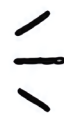




# FAHRENHEIT



## AIR FRYER CONVERSION CHART

— US temperature guide for recipes, packaging, and appliances in °F. —

| Oven °F | Air Fryer °F | Notes                              |
|---------|--------------|------------------------------------|
| 250°F   | 225°F        | low-temp warming and gentle baking |
| 275°F   | 250°F        | slow cooking and reheating         |
| 300°F   | 275°F        | light baking                       |
| 325°F   | 300°F        | casseroles and baked dishes        |
| 350°F   | 325°F        | common baking temperature          |
| 375°F   | 350°F        | roasting and many snacks           |
| 400°F   | 375°F        | crisping and browning              |
| 425°F   | 400°F        | high-heat roasting                 |
| 450°F   | 425°F        | fast browning                      |

### • COMMON TIME REDUCTIONS •

|        |   |        |
|--------|---|--------|
| 20 min | → | 16 min |
| 25 min | → | 20 min |
| 30 min | → | 24 min |
| 45 min | → | 36 min |



If your air fryer only offers preset intervals or temperatures, choose the nearest setting and monitor the food carefully.