

Oven to Air Fryer Conversion Chart

General starting guide for converting conventional oven instructions to a countertop air fryer.

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

Conventional Oven	Air Fryer	Example Oven Time	Example Air Fryer Time
250°F	225°F	20 min	16 min
275°F	250°F	25 min	20 min
300°F	275°F	30 min	24 min
325°F	300°F	35 min	28 min
350°F	325°F	20 min	16 min
375°F	350°F	25 min	20 min
400°F	375°F	30 min	24 min
425°F	400°F	40 min	32 min
450°F	425°F	45 min	36 min

How to use

1. Find the original oven temperature.
2. Lower it by 25°F.
3. Reduce cooking time by about 20%.
4. Check food early and adjust as needed.

Guide only. Air fryers vary. Check food for doneness and safe internal temperature.