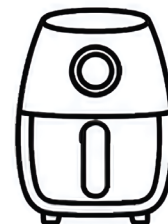




OVEN TO AIR FRYER

≧ CONVERSION ≦



Air fryers cook efficiently with circulating hot air.
Use this guide to easily convert your favorite oven recipes.

OVEN TEMPERATURE	AIR FRYER TEMPERATURE	TIME ADJUSTMENT
200°F	175°F	 COOK TIMES ARE OFTEN ABOUT 20% SHORTER. CHECK FOOD EARLY.
250°F	225°F	 COOK TIMES ARE OFTEN ABOUT 20% SHORTER. CHECK FOOD EARLY.
300°F	275°F	 COOK TIMES ARE OFTEN ABOUT 20% SHORTER. CHECK FOOD EARLY.
350°F	325°F	 COOK TIMES ARE OFTEN ABOUT 20% SHORTER. CHECK FOOD EARLY.
400°F	375°F	 COOK TIMES ARE OFTEN ABOUT 20% SHORTER. CHECK FOOD EARLY.
450°F	425°F	 COOK TIMES ARE OFTEN ABOUT 20% SHORTER. CHECK FOOD EARLY.



GENERAL RULE:

Reduce the oven temperature by 25°F and cook for about 20% less time.
Check your food a few minutes early and adjust as needed.
Times may vary based on recipe, quantity, and air fryer model.

NOTES

- Do not overcrowd the air fryer basket. Cook in batches if needed.
- Shake or flip food halfway through cooking for even results.
- Frozen foods may need a few extra minutes.
- Use an instant-read thermometer to ensure food is cooked to a safe internal temperature.
- Always refer to your air fryer manufacturer's instructions.

*Great cooking
starts with great
adjustments!*



LOWER TEMP.



SHORTER TIME.



DELICIOUS RESULTS.

