

TEMPERATURE CONVERSIONS

Oven Temperature

F°	C°	Gas	Fan (C°)	Heat Type
200	90	-	-	very cool
250	120	1/2	-	very slow
275	140	1	120	very slow
300	150	2	130	slow
325	165	3	140	slow
350	180	4	160	moderate
375	190	5	170	moderate
400	200	6	180	moderately hot
425	220	7	200	hot
450	230	8	210	hot
475	245	9	220	very hot
500	260	10	240	extremely hot
550	280	10	-	broil

You Should Know

HOW TO CONVERT CONVENTION TO CONVECTION

A good rule of thumb to convert conventional oven settings to convection oven settings (fan oven) is to subtract 25°.

For example: if a recipe asks you to preheat to 350°F in a conventional oven you should preheat to 325°F instead.

You should also multiply the cook time by 0.75.

If the original recipe bakes for 20 minutes then multiply $20 \times .75 = 15$
Bake for 15 minutes.