

TEMPERATURE CONVERSIONS

Oven Types

CONVENTIONAL

Heats food through a stationary heat source on the top and/or bottom of oven. The air is static. Most recipes are written for conventional ovens.

CONVECTION

Also known as a fan oven. Heats food by circulating hot air all over the oven with a fan in the back. Food heats more evenly, but needs more attention.

MIX

Some conventional ovens have convection (fan assist) settings. Check your oven manual to see if your oven can do both.

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

Most recipes are written with conventional ovens in mind. 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.

Additionally you need to multiply the cook time usually by 0.75. If the original recipe bakes for 20 minutes multiply 20 x .75 = 15. Bake for 15 minutes.