OVEN TO AIR FRYER CONVERSION CHEAT SHEET

Print it. Stick it on the fridge. Never guess a setting again.

THE RULE: Temperature -25°F (15°C) · Time -20% · Shake or flip halfway

TEMPERATURE — WHAT TO SET

Oven °F	Oven °C	Gas Mark	Air Fryer °F	Air Fryer °C
300°F	150°C	2	275°F	135°C
325°F	165°C	3	300°F	150°C
350°F	175°C	4	325°F	160°C
375°F	190°C	5	350°F	175°C
400°F	200°C	6	375°F	190°C
425°F	220°C	7	400°F	205°C
450°F	230°C	8	400°F*	205°C*
475°F	245°C	9	400°F*	205°C*

*Most air fryers stop at 400°F (205°C) — use 400°F and add a few minutes.

TIME — HOW LONG

Oven	Air Fryer	Oven	Air Fryer
10 min	8 min	35 min	28 min
15 min	12 min	40 min	32 min
20 min	16 min	45 min	36 min
25 min	20 min	50 min	40 min
30 min	24 min	60 min	48 min

3 RULES THAT SAVE EVERY RECIPE

1. Single layer, always. A packed basket steams instead of crisps — if the basket is more than two-thirds full, add 15–20% of the time back.
2. Check early. Start checking at 80% of the time; every air fryer runs a little different.
3. Baking is different. Cakes and cookies drop 50°F (30°C), not 25°F — and cut the time by only about 10%.