Air Fryer Conversion Chart

Oven → air fryer · the two-number rule, worked out for you

–25°F
Take the oven temperature down 25°F

–20% time
Cook for 80% of the oven time

TEMPERATURE

OVEN	AIR FRYER
250°F	225°F
275°F	250°F
300°F	275°F
325°F	300°F
350°F	325°F
375°F	350°F
400°F	375°F
425°F	400°F
450°F	425°F
475°F	450°F
500°F	475°F

TIME

OVEN	AIR FRYER
10 min	8 min
15 min	12 min
20 min	16 min
25 min	20 min
30 min	24 min
35 min	28 min
40 min	32 min
45 min	36 min
50 min	40 min
55 min	44 min
60 min	48 min

CELSIUS OVENS (FAN OVENS: TAKE ANOTHER 20°C OFF THE OVEN NUMBER FIRST)

OVEN	AIR FRYER	OVEN	AIR FRYER
140°C	120°C	200°C	180°C
150°C	130°C	210°C	190°C
160°C	140°C	220°C	200°C
170°C	150°C	230°C	210°C
180°C	160°C	240°C	220°C
190°C	170°C	250°C	230°C

Crisp food: stay at 350°F or above. If the rule drops you lower, keep the heat and cut more time instead.

Deep fryer → air fryer: same two numbers. 350°F deep-frying becomes 325°F, and food needs a light spray of oil.

Check early. Open the basket at about two-thirds of the time, shake or flip, and judge by the food, not the clock.