

Key principle

The general conversion rule is to **reduce the temperature by 25°F** and the **time by 20%**.



Oven-to-air-fryer conversion chart

Oven temperature	Oven time (minutes)	Air fryer temperature	Air fryer time (minutes)
425°F	20	400°F	15–16
400°F	30	375°F	22–24
375°F	25	350°F	18–20
350°F	30	325°F	20–25