



Oven Temperature Conversion Chart

Fahrenheit, Celsius, fan oven, UK gas marks and the French thermostat, side by side.

°F	°C conventional	°C fan	Gas mark	Thermostat (FR)	Typical use
225	110	90	1/4	3-4	Meringues, drying
250	120	100	1/2	4	Slow roasting
275	140	120	1	4-5	Low and slow
300	150	130	2	5	Rich fruit cakes
325	160	140	3	5-6	Gentle baking
350	180	160	4	6	Cakes, cookies, most baking
375	190	170	5	6-7	Biscuits, pies
400	200	180	6	7	Roasting, bread
425	220	200	7	7-8	Pizza, puff pastry
450	230	210	8	8	Very hot roasting
475	240	220	9	8	Hottest gas setting
500	260	240	–	9	Max heat, pizza stone

Fan oven rule

Lower the conventional temperature by about 20°C (or 25°F).

°F to °C

$^{\circ}\text{C} = (^{\circ}\text{F} - 32) \times 5/9$. So 350°F = 177°C, rounded to 180°C.

French thermostat

Thermostat = $^{\circ}\text{C} \div 30$. Thermostat 6 = 180°C.



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