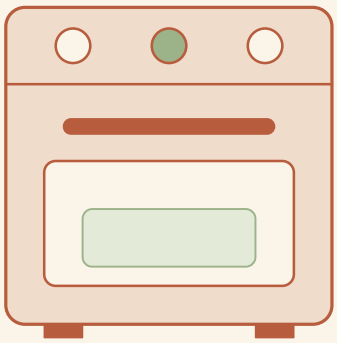
Oven Temperature Conversion Guide

Fahrenheit, Celsius, fan and gas mark at a glance



°F	Conventional °C	Fan °C	Gas mark
225	110	90	¼
250	120	100	½
275	140	120	1
300	150	130	2
325	160	140	3
350	**180**	**160**	**4**
375	190	170	5
400	200	180	6
425	220	200	7
450	230	210	8
475	240	220	9

Good to know

- These are rounded cooking equivalents, not exact mathematical conversions.
- Fan settings are typically 20°C lower than conventional settings.
- Ovens vary. Follow your oven manual and check food is cooked through.