

Oven Temperature Conversion Chart

Traditional Oven (°C)	Fan Oven (°C)	Temperature Level	Common Uses
140	120	Very Low	Meringues, Slow-cooked Dishes
150	130	Low	Rich Fruit Cakes, Slow-roasted Meats
160	140	Low	Cookies, Shortbread
170	150	Moderate-Low	Victoria Sponge, Cupcakes
180	160	Moderate	Light Cakes, Muffins, Scones
190	170	Moderate	Pastries, Pie Crusts
200	180	Moderately Hot	Bread, Pizza, Roasted Vegetables
210	190	Hot	Crusty Bread, Puff Pastry
220	200	Hot	Quick Breads, Yorkshire Pudding
230	210	Very Hot	Pizza Crust, Quick Roasting

Temperature Conversion Guide:

Fan ovens (convection ovens) typically require temperatures approximately 20°C lower than traditional ovens. When following recipes, adjust the temperature according to your oven type. For more information, please visit ctofconverter.com

Essential Baking Tips

- **Preheating:** Always preheat your oven for at least 10-15 minutes before baking to ensure accurate temperature.
- **Oven Position:** For even baking, place items in the middle rack unless recipe specifies otherwise.
- **Temperature Check:** Consider using an oven thermometer to verify your oven's actual temperature.
- **Multiple Items:** When baking multiple items, leave space between them for proper air circulation.
- **Door Opening:** Avoid opening the oven door frequently as it can cause temperature fluctuations.

Common Baking Problems and Solutions

- **Uneven Browning:** Rotate baking trays halfway through cooking time.
- **Burning on Bottom:** Use a lighter colored baking sheet or double-layer the trays.
- **Drying Out:** Place a small oven-safe dish of water in the oven to add moisture.
- **Over-browning:** Cover with foil if the top is browning too quickly.

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