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Oven temperature chart

QUICK ANSWER

350 °F is about 180 °C, gas mark 4. For a fan oven, go about 20 °C (25 °F) lower.

CHECK WITH A THERMOMETER

Converted times are a starting point. Check doneness with a food thermometer: USDA safe minimums are 165 °F for poultry and leftovers, 160 °F for ground meat and 145 °F for whole cuts of pork, beef and fish. Follow your air fryer or oven manual too.

Gas mark	°C	°F	Fan °C (Smeg)	Beko °C
¼	120	248	100	not listed
½	130	266	110	not listed
1	140	284	120	140
2	150	302	130	150
3	160	320	140	165
4	180	356	160	177
5	190	374	170	190
6	200	392	180	200
7	220	428	200	220
8	230	446	210	230
9	240	464	220	245

Fahrenheit to Celsius

°F	°C (rounded)	Nearest gas mark
250 °F	121	0.25
275 °F	135	0.5
300 °F	149	2
325 °F	163	3
350 °F	177	4
375 °F	191	5
400 °F	204	6
425 °F	218	7
450 °F	232	8
475 °F	246	9
500 °F	260	9

Fan ovens: Smeg says about 20 °C lower; GE says 25 °F lower. Check your oven's own manual.

Last checked 2026-11-20. Sources: Smeg UK conversion table; Beko UK conversion table; GE Appliances, Auto Recipe Conversion.

From MunchCooking, https://munchcooking.com/downloads/oven-temperature-chart/