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Oven temperatures

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Common **oven temperatures** (such as terms: **cool oven**, **very slow oven**, **slow oven**, **moderate oven**, **hot oven**, **fast oven**, etc.) are set to control the effects of baking in an [oven](#), for various lengths of time.

Standard phrases

Table of equivalent oven temperatures

Description	°F	°C
Cool oven	200 °F	90 °C
Very Slow oven	250 °F	120 °C
Slow oven	300–325 °F	150–160 °C
Moderately Slow	325–350 °F	160–180 °C
Moderate oven	350–375 °F	180–190 °C
Moderately Hot	375–400 °F	190–200 °C
Hot oven	400–450 °F	200–230 °C
Very Hot oven	450–500 °F	230–260 °C
Fast oven	450–500 °F	230–260 °C

The various standard phrases, [l](#) [1](#) [l](#) to describe oven temperatures, include words such as “cool”; to “hot”; or “very slow”; to “fast”;. For example, a *cool oven* has temperature set to 200 °F (90 °C), and a *slow oven* has a temperature range from 300–325 °F (150–160 °C). A *moderate oven* has a range of 350–375 °F (180–190 °C), and a *hot oven* has temperature set to 400–450 °F (200–230 °C). A *fast oven* has a range of 450–500 °F (230–260 °C) for the typical temperature.

See also

## Oven Temperature Range

Written by W.J.Pais

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- [Conversion of units](#)
- [Gas Mark \(Regulo\)](#)
- [SI Units](#)

[Source](#)