

Fan Oven Temperature Chart

Meat	Pre-heat	Temp °C (fan)	Approx time
Beef	No	160	20-25 mins per lb + 20 mins
Lamb	No	160	20-30 mins per lb + 25 mins
Pork	No	160	25-30 mins per lb + 25 mins
Veal	No	160	25-30 mins per lb + 25 mins
Poultry			
Chicken	No	160	18-20 mins per lb + 20 mins
Turkey (<i>up to 8lb</i>)	No	160	18-20 mins per lb + 20 mins
Turkey (<i>8-12lb</i>)	No	150	13-15 mins per lb + 20 mins
Turkey (<i>over 12lb</i>)	No	150	12 mins per lb
Casseroles	No	140	25-30 mins per lb + 25 mins
Baking			
Scones	Yes	210	8
Swiss roll	Yes	180	12
Meringues	No	80	3 hrs
Small cakes	No	170	15
Milk pudding	No	130	1hr 45
Baked custard	No	140	40
Rich fruit cakes	No	130	<i>varies</i>
Victoria sandwich	No	160	20
Semi-rich fruit cakes	No	140	1hr 15
Savoury			
Bread	Yes	200	45
Puff pastry	No	190	<i>varies</i>
Shortcrust pastry	No	190	45
Yorkshire pudding	Yes	180	40
Individual yorkshire puds	Yes	190	20