

## Pastry Sampler's Temperature Conversion and Chart

°F to °C =  $(°F - 32) / 9$

take °F temp minus 32 then multiply (5/9)

°C to °F =  $((9/5) \cdot °C) + 32$

take °C multiply (9/5) then add 32

Boiling Point of Water: 100°C, 212°F

Freezing Point of Water: 0°C, 32°F

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### Aprox. Temp Conversion Chart

°C	°F
0	32
5	41
10	50
15	59
20	68
25	77
30	86
35	95
40	104
45	113
50	122
55	131
60	140
65	149
70	158
75	167
80	176
85	185
90	194
95	203
100	212

°C	°F
105	221
110	230
112	234
115	239
116	240.8
117	242.6
118	244
119	246.2
120	248
121	250
122	251.6
123	253.4
124	255.2
125	257
126	258.8
127	260.6
128	262.4
129	264.2
130	266
131	267.8
132	270

°C	°F
133	271.4
134	273.2
135	275
140	284
145	293
149	300
150	302
155	311
160	320
165	329
170	338
175	347
180	356
185	365
190	374
195	383
200	392
205	401
210	410
211	411.8
212	413.6