

Temperature Control Using Briquettes with your Dutch Oven

Temperature	10"	10"	12"	12"	14"	14"
F	Top	Bottom	Top	Bottom	Top	Bottom
300	12	5	14	7	15	9
325	13	6	15	7	17	9
350	14	6	16	8	18	10
375	15	6	17	9	19	11
400	16	7	18	9	21	11
425	17	7	19	10	22	12
450	18	8	21	10	23	12
475	19	8	22	11	24	14
500	20	9	23	11	26	14

The above numbers are approximate.
Each briquette adds about 20 degrees.

Place the required # of briquettes under the oven bottom in a circular pattern so they are at least 1/2" inside ovens edge. Arrange briquettes on top in a checkerboard pattern. Do not bunch briquettes as they can cause hot spots.