

Dutch Oven – Temperature Chart and Guidelines

Temperatures:

Oven Top / Bottom	325	350	375	400	425	450
8	15	16	17	18	19	20
	10/5	11/5	11/6	12/6	13/6	14/6
10	19	21	23	25	27	29
	13/6	14/7	16/7	17/8	18/9	19/10
12	23	25	27	29	31	33
	16/7	17/8	18/9	19/10	21/10	22/11
14	30	32	34	36	38	40
	20/10	21/11	22/12	24/12	25/13	26/14

Servings Per Dutch Oven- approximate:

Oven Size	Persons Served
8"	1-2
10"	4-7
12"	12-14
12"deep	16-20
14"	16-20
14"deep	22-28

Baking temperatures:

Slow-250° to 350°	Moderate-350° to 400°	Hot-400° to 450°	Very Hot-450° to 500°
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Guidelines (Top / Bottom Briquettes)

Simmering -soups, stews, and chili's:

- Place 1/3 of the total briquettes on the lid and 2/3 under the oven.

Baking - breads and rolls, biscuits, cakes, pies and cobblers (rising)

- Place 2/3 of the total briquettes on the lid and 1/3 underneath the oven.

Roasting - meats, poultry, casseroles, quiche, vegetables, and cobblers (non-rising)

- Use an even (1/2) distribution of briquettes on the lid and (1/2) underneath the oven.