

TEMPERATURE CONTROL USING BRIQUETTES
 (from <http://www.ida.net/users/cm2/dutch.htm>)

(briquette #s are for baking; to stew, reverse the # of briquettes)

Temp.	10 inch (4 quart)		12 inch (6 quart)		14 inch (8 quart)	
	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
500	20	9	23	11	26	14

Rule of thumb: Each briquette adds between 10 & 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.

To prevent (minimize) hot spots during cooking, rotate the entire oven 1/4 turn and then rotate just the lid 1/4 turn in the opposite direction every 10-15 minutes.

NOTE: When the weather is cold and windy or rainy you will need more briquettes to maintain the proper temperature. Double or more is not unreasonable in cold foul weather.