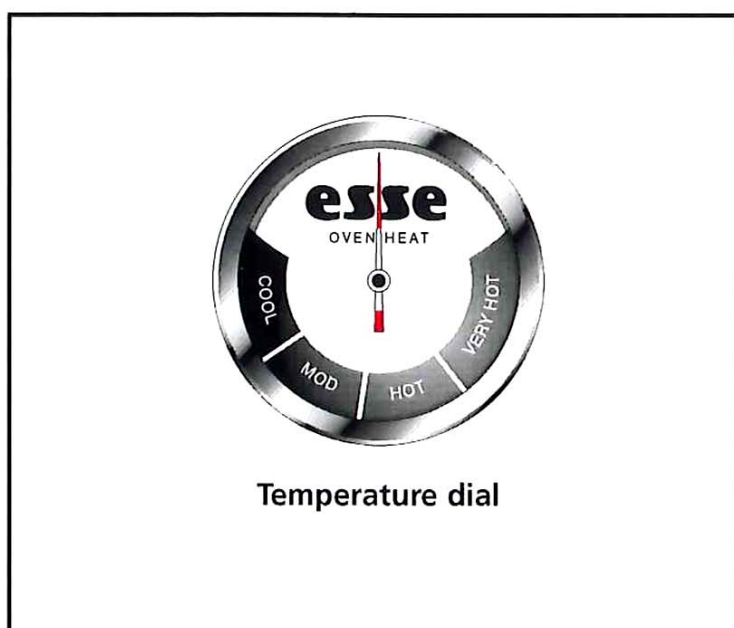
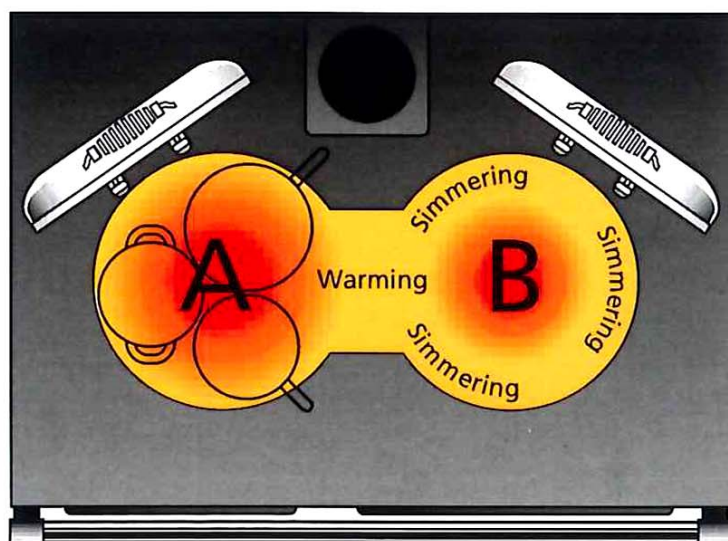


OVEN & HOB TEMPERATURE GUIDE

Oven	Dial reading	Temp °F	Gas mark	Temp °C	Cooking activity
Top	Cool	212 - 266	1/4 - 1/2	100 - 130	Simmering & braising
Bottom	Cool	150 - 188	-	66 - 87	Warming & drying
Top	Mod > Hot	302 - 392	2 - 6	150 - 200	Versatile cooking
Bottom	Mod > Hot	212 - 273	1	100 - 134	Simmering
Top	Very Hot	455 - 518	8 - 9+	235 - 270	Roasting
Bottom	Very Hot	314 - 356	3 - 4	157 - 180	Baking



Ovens: The chart above is a useful guide to oven temperatures. However the indirect heat of an ESSE is very forgiving, which means it is not usually essential to cook at the exact temperatures required in a recipe.



Hob: Temperature at the centre of A is 270°C+ and at the centre of B is 190°C+ when the oven thermometer indicates 'HOT' with the bolster lids down. If the lids are left up when the hob is not in use these temperatures will be reduced.