

# CHARCOAL-BRIQUETTE DISTRIBUTION &

## Dutch Oven Temperature

### TEMPERATURE CHART

325° F | 350° F | 375° F | 400° F | 425° F | 450° F

Dutch Oven Diameter

Dutch Oven Diameter		325° F	350° F	375° F	400° F	425° F	450° F
8"	Total Charcoal	15	16	17	18	19	20
	On the Lid	10	11	11	12	13	14
	Under the Oven	5	5	6	6	6	6
10"	Total Charcoal	19	21	23	25	27	29
	On the Lid	13	14	16	17	18	19
	Under the Oven	6	7	7	8	9	10
12"	Total Charcoal	23	25	27	29	31	33
	On the Lid	16	17	18	19	21	22
	Under the Oven	7	8	9	10	10	11
14"	Total Charcoal	30	32	34	36	38	40
	On the Lid	20	21	22	24	25	26
	Under the Oven	10	11	12	12	13	14
16"	Total Charcoal	37	39	41	43	45	47
	On the Lid	25	26	27	28	29	30
	Under the Oven	12	13	14	15	16	17

