

Oven and Hob Temperature Guide

| Oven | Temp °C | Temp °F | Gas mark | Dial reading | Cooking activity |
|---------------|-----------|-----------|----------|--------------|----------------------|
| Top | 100 - 130 | 212 - 266 | ¼ - ½ | Cool | Simmering & braising |
| Bottom | 66 - 87 | 150 - 188 | - | Cool | Warming & drying |
| Top | 150 - 200 | 302 - 392 | 2 - 6 | Mod > Hot | Versatile cooking |
| Bottom | 100 - 134 | 212 - 273 | 1 | Mod > Hot | Simmering |
| Top | 235 - 270 | 455 - 518 | 8 - 9+ | Very Hot | Roasting |
| Bottom | 157 - 180 | 314 - 356 | 3 - 4 | Very Hot | 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.

