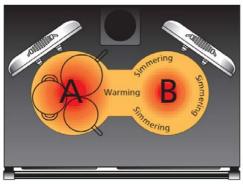
## **Oven and Hob Temperature Guide**

Oven	Temp °C	Temp °F	Gas mark	Dial reading	Cooking activity
Тор	100 - 130	212 - 266	1/4 - 1/2	Cool	Simmering & braising
Bottom	66 - 87	150 - 188	-	Cool	Warming & drying
Тор	150 - 200	302 - 392	2 - 6	Mod > Hot	Versatile cooking
Bottom	100 - 134	212 - 273	1	Mod > Hot	Simmering
Тор	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.