Oven and Hob Temperature Guide

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

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.