

# Baking Temperature Chart

## Oven Temperature

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

Oven Size

- **Softwoods for quick boiling and for baking.**
- **Hardwoods for broiling, frying, and stewing.**
- **Hand over coals:**
  - 5 - 7 seconds slow cook
  - 3 - 5 seconds grill
  - 1 - 3 seconds sear

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