

Camp Oven Temperture Chart

22" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	27	28	30	31	34	35	36	37	39
	BOTTOM	9	9	10	10	11	11	12	12	13
ROASTING	TOP	20	21	22	23	24	25	26	27	28
	BOTTOM	27	28	30	31	33	34	36	37	39
STEWING	TOP	9	9	10	10	11	11	12	12	13
	BOTTOM	27	18	30	31	34	35	36	37	39
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	36	38	40	42	44	46	48	50	52
20" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	24	25	27	28	30	31	33	34	36
	BOTTOM	8	8	9	9	10	10	11	11	12
ROASTING	TOP	18	19	20	21	22	23	24	25	26
	BOTTOM	14	15	16	17	18	19	20	21	22
STEWING	TOP	8	8	9	9	10	10	11	11	12
	BOTTOM	24	25	27	28	30	31	33	34	36
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	32	34	36	38	40	42	44	46	48
18" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	21	22	24	25	27	28	30	31	33
	BOTTOM	7	7	8	8	9	9	10	10	11
ROASTING	TOP	16	17	18	19	20	21	22	23	24
	BOTTOM	12	13	14	15	16	17	18	19	20
STEWING	TOP	7	7	8	8	9	9	10	10	11
	BOTTOM	21	22	24	25	27	28	30	31	33
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	28	30	32	34	36	38	40	42	44
16" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	18	19	21	22	24	25	27	28	30
	BOTTOM	6	6	7	7	8	8	9	9	10
ROASTING	TOP	14	15	16	17	18	19	20	21	22
	BOTTOM	10	11	12	13	14	15	16	17	18
STEWING	TOP	6	6	7	7	8	8	9	9	10
	BOTTOM	18	19	21	22	24	25	27	28	30
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	24	26	28	30	32	34	36	38	40
14D" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	13	15	17	19	20	21	23	25	27
	BOTTOM	7	8	8	9	10	11	12	12	13
ROASTING	TOP	10	12	13	14	15	16	18	19	20
	BOTTOM	10	11	12	14	15	16	17	18	20
STEWING	TOP	7	8	8	9	10	11	12	12	13
	BOTTOM	13	15	17	19	20	21	23	25	27
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	20	23	25	28	30	32	35	37	40

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14" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	15	16	18	19	21	22	24	25	27
	BOTTOM	5	5	6	6	7	7	8	8	9
ROASTING	TOP	12	13	14	15	16	17	18	19	20
	BOTTOM	8	9	10	11	12	13	14	15	16
STEWING	TOP	5	5	6	6	7	7	8	8	9
	BOTTOM	15	16	18	19	21	22	24	25	27
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	20	22	24	26	28	30	32	34	36
12D" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	12	14	15	17	19	20	22	23	25
	BOTTOM	6	7	8	9	9	10	11	12	13
ROASTING	TOP	9	11	12	13	14	15	17	18	19
	BOTTOM	9	10	11	13	14	15	16	17	19
STEWING	TOP	6	7	8	9	9	10	11	12	13
	BOTTOM	12	14	15	17	19	20	22	23	25
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	18	21	23	26	28	30	33	35	38
12" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	12	13	15	16	18	19	21	22	24
	BOTTOM	4	4	5	5	6	6	7	7	8
ROASTING	TOP	10	11	12	13	14	15	16	17	18
	BOTTOM	6	7	8	9	10	11	12	13	14
STEWING	TOP	4	4	5	5	6	6	7	7	8
	BOTTOM	12	13	15	16	18	19	21	22	24
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	16	18	20	22	24	26	28	30	32
10" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	9	10	12	13	15	16	18	19	21
	BOTTOM	3	3	4	4	5	5	6	6	7
ROASTING	TOP	8	9	10	11	12	13	14	15	16
	BOTTOM	4	5	6	7	8	9	10	11	12
STEWING	TOP	3	3	4	4	5	5	6	6	7
	BOTTOM	9	10	12	13	15	16	18	19	21
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	12	14	16	18	20	22	24	26	28
8" Oven		DUTCH OVEN TEMPERTURE (*Fahrenheit)								
		250	275	300	325	350	375	400	425	450
BAKING	TOP	6	7	9	10	12	13	15	16	18
	BOTTOM	2	2	3	3	4	4	5	5	6
ROASTING	TOP	8	9	10	11	12	13	14	15	16
	BOTTOM	4	5	6	7	8	9	10	11	12
STEWING	TOP	2	2	3	3	4	4	5	5	6
	BOTTOM	6	7	9	10	12	13	15	16	18
FRYING	TOP	0	0	0	0	0	0	0	0	0
	BOTTOM	8	10	12	14	16	18	20	22	24