

## Dinwiddie ring method of temperature control

Oven size	Slow oven 300 F	Medium oven 350 F	Hot oven 400 F	Very hot oven 450 F
8 inch	1/2 ring	3/4 ring	1 & 1/4 rings	1 & 1/2 rings
10 inch	3/4 ring	1 ring	1 & 1/2 rings	2 rings
12 inch	1 ring	1 & 1/2 rings	2 rings	2 & 1/2 rings
14 inch	1 & 1/2 rings	2 rings	2 & 1/2 rings	3 rings
16 inch	2 rings	2 & 1/2 rings	3 rings	3 & 1/2 rings

**Note 1.** For all oven sizes, place 1 ring under the oven. The chart lists only the number of top rings only. As the charcoal burns, add more coals to maintain a constant ring size.

**Note 2.** The first bottom and top rings are placed at the outer perimeter of the oven. Additional rings are placed concentrically against the previous ring towards the center of the oven.

**Note 3.** Fractional rings are constructed by evenly spacing coals.

**Note 4.** Because briquettes become smaller as they burn, heat output decreases as they burn. To maintain a constant temperature, you must also maintain a constant surface area covered with burning charcoal.