How To Properly Cure a PG Oven

The following steps should be followed to properly cure the oven in order for it to work properly and to rid all moisture:

1. Set your temperature to 200 degrees Celsius
2. Ignite the oven and allow it to reach the desired temperature (depending on amount of moisture, the amount of time that it will take to reach this temperature will vary)
3. Allow the oven to run at 200 degrees for 6 to 8 hours
4. The following day adjust the temperature to 250 degrees Celsius
5. Ignite the oven and allow it reach the desired temperature (depending on amount of moisture, the amount of time that it will take to reach this temperature will vary)
6. Allow the oven to run at 250 degrees celsius for 6 to 8 hours
7. The following day adjust the temperature to 300 degrees Celsius
8. Ignite the oven and allow it to reach the desired temperature (depending on amount of moisture, the amount of time that it will take to reach this temperature will vary)
9. Allow the oven to run at 300 degrees Celsius for 6 to 8 hours

Important Note: If you will be cooking at a higher temperature than 300 degrees Celsius, simply follow the steps by increasing the temperature by 50 degrees and running the oven at that temperature for 6 to 8 hours. Depending on the amount of humidity and moisture the oven has, the time it will take to reach desired temperature will vary during the curing process. Once that temperature is reached, it is important to let it run at a minimum 6 to 8 hours before increasing the temperature by 50 degrees.