

12" DUTCH OVEN

COAL PLACEMENT INSTRUCTION

THE 325° THREE COAL RULE



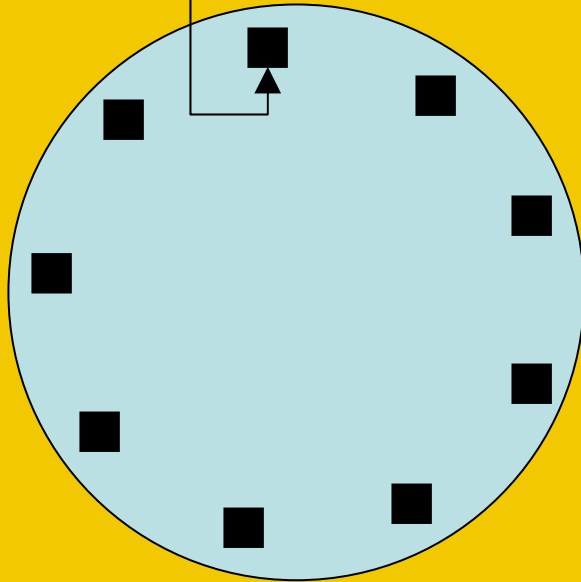
**Starting with the diameter of the Dutch oven
Subtract 3 from the diameter and add that number of coals to the bottom
Then add 3 to the diameter and add that number of coals to the top
This will produce a 325 degree temperature in your oven**

**Then for every 2 coals added or subtracted, the temperature raises or
lowers 25 degrees. Remember 3, 2, and 25 degrees, but remember this
is not an exact science!**

12" DUTCH OVEN

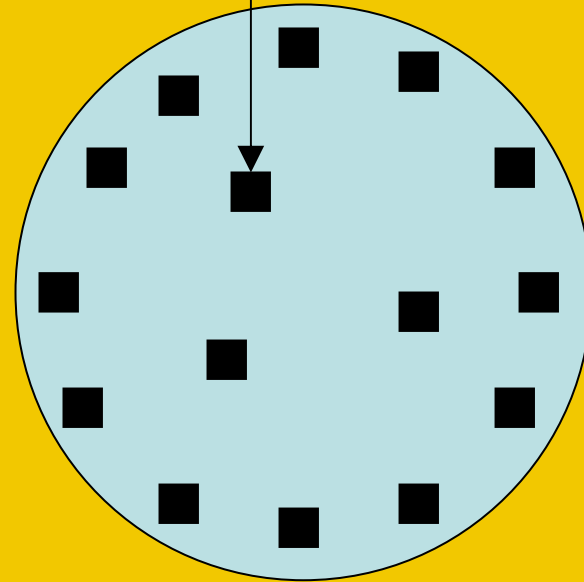
325° ALL PURPOSE COOKING

9 COALS



BOTTOM

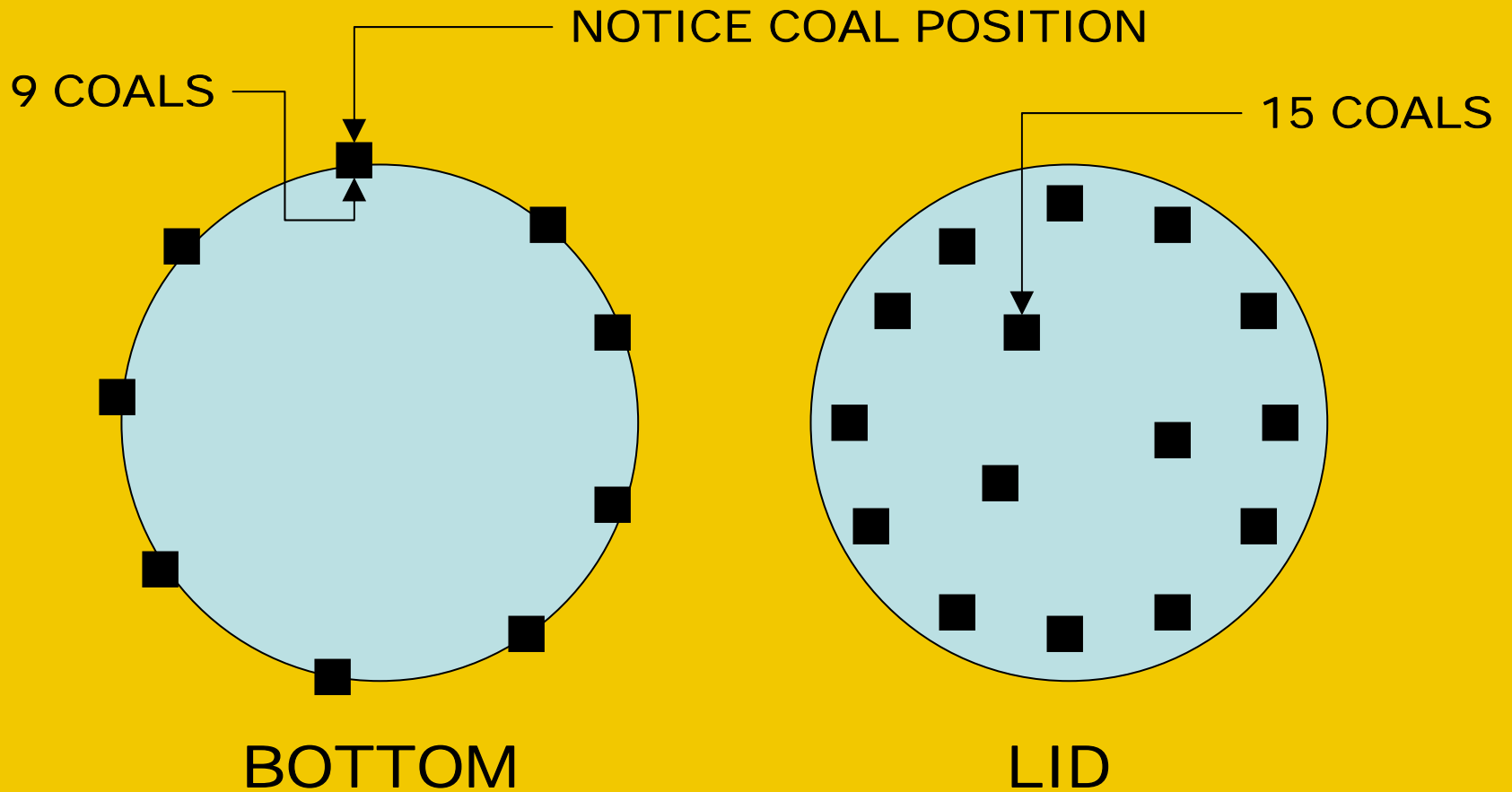
15 COALS



LID

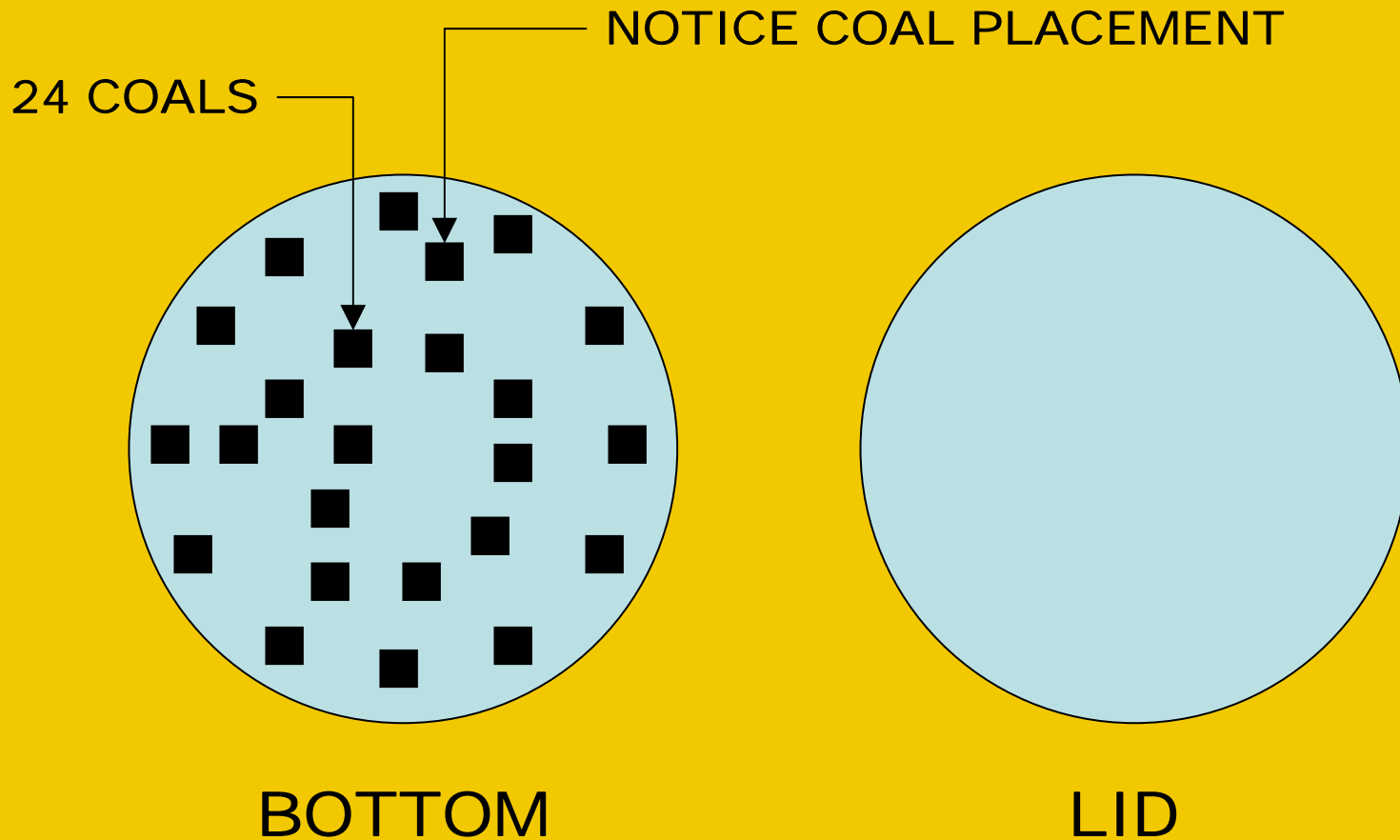
12" DUTCH OVEN

325° BAKING



12" DUTCH OVEN

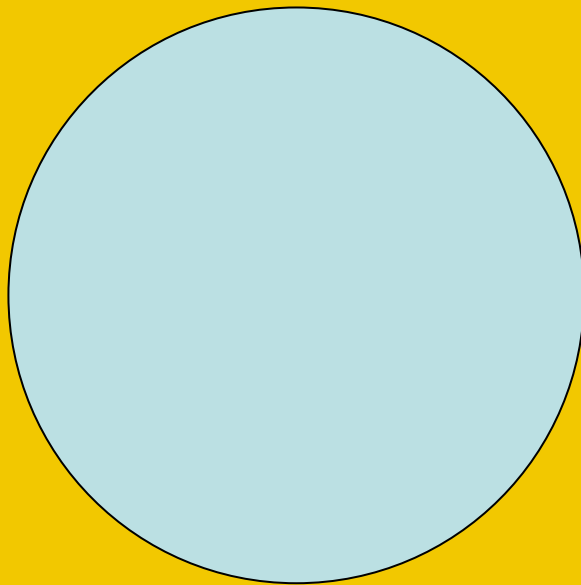
325° FRYING OR SIMMERING



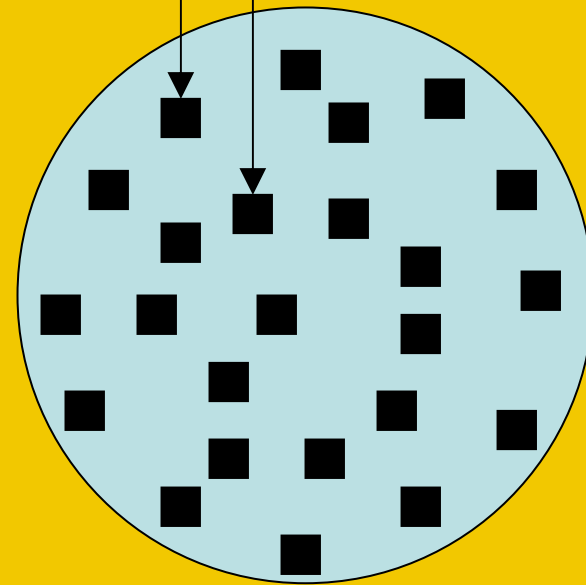
12" DUTCH OVEN

325° BROILING

NOTICE COAL PLACEMENT



BOTTOM



24 COALS

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