

## Temperature Scale in a Wood-Fired Oven

Centigrade	Fahrenheit	Mississippis	Description	Type of Cooking
70C	160F	Many	Very cool	Keep food warm without drying out
90-120C	200-250F	Many	Cool	Slow roast meats, beans and stews
150-175C	300-350F	6 to 7	Warm	Desserts, scones
200-230C	400-450F	4 to 5	Moderately hot	General baking, some bread
260-290C	500-550F	2 to 3	Hot	Roasting, focaccia, bread
320-350C	600-650F	1	Very hot	Fast cooking vegetables, baguettes, tapas
370C+	700F+	0	Pizza hot	Pizza, fast cooking tapas