

LACANCHE

CE Stove
Celsius to Fahrenheit
Conversion Chart
1/2002

50 C = 122 F

60 C = 140 F

70 C = 158 F

80 C = 176 F

90 C = 194 F

100 C = 212 F

110 C = 230 F

120 C = 248 F

135 C = 275 F

150 C = 302 F

160 C = 320 F

170 C = 338 F

180 C = 356 F

190 C = 374 F

200 C = 392 F

210 C = 410 F

220 C = 428 F

230 C = 446 F

240 C = 464 F

250 C = 482 F

260 C = 500F

270 C = 518 F

280 C = 536F

290 C = 554F

*CE-Gas Oven Dial

(1) – approx 160 C

(2) – approx 165 C

(3) – approx 185 C

(4) – approx 195 C

(5) – approx 210 C

(6) – approx 225 C

(7) – approx 240 C

(8) – approx 255 C

(9) – approx 270 C

(10) – approx 285 C

Temperature indicators on appliances are only approximate!

Due to parts/manufacturing tolerances, user may find temperature variances from dial markings in using appliances - this is normal. Use calibrated glass-vial mercury type thermometer for most accurate oven temperature testing. Pre-Heat oven. Test oven with foodstuffs in middle of oven. Place thermometer close to foodstuffs, away from oven walls. Readings must be taken at each oven ON/OFF burner cycle (3-4 complete ON/OFF cycles should be adequate). These high and low temperatures must then be "averaged". Measuring an empty oven will give larger +/- variations, as oven does not have any "absorptive load".

*The Gas Roasting Oven must be adjusted after gas connection in order to bring temperatures into the range above. Please refer to installation manual under "Oven reduced flow-rate".