My Go-2-Guy Handyman Services

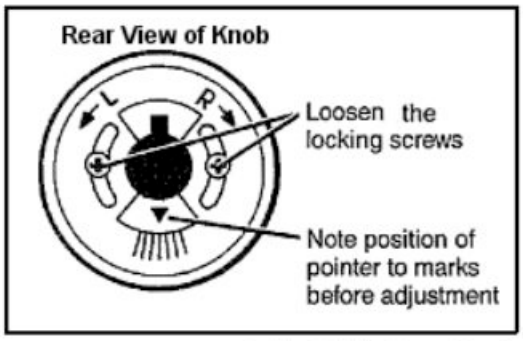
Phone: (416) 524-9177
E-mail: handyman@mygo2guy.ca
Website: mygo2guy.ca

Oven Heat Calibration

Recently a customer was commenting on her oven burning food. She had to set temperature 20-degress lower than recipe stats so they wouldn't burn. Now we are not appliance repair folks but have a few trick - My Go-2-Guy to the rescue!

Ovens with a control knob can be calibrated somewhat. All you need is a good quality oven thermometer.

- Set the temperature to 350-degrees and when oven shows it is heated use thermometer to check temperature.
- Pull the OVEN TEMP knob off the shaft, look at the back of the knob and note the current setting before making any adjustments.
- Loosen both screws on the back of the knob. Each notch changes the temperature by 10 degrees F.
    - To increase the oven temperature, move the pointer 1 notch toward the words "Make Hotter." (typically clock-wise)
    - To decrease the oven temperature,(typically counter-clock-wise) turn the pointer 1 notch toward the words "Make Cooler." Tighten the screws. Replace the knob, matching the flat area of the knob to the shaft.



Adjustable Type Knob

- Re-install the knob and test again – easy-pezzy and another happy chef