

Time	Upper Grate Temperature	Lower Grate Temperature	Notes
9:15	72	79	50 unlit coals and 15 lit coals
9:45	221	158	
10:15	248	198	
10:45	244	198	
11:15	239	201	
11:45	250	203	Sun now hitting 1/2 of cooker
12:15	241	198	
12:45	230	230	(12:40) Heat dropped during this measurement interval to about 221 on top grate and 187ish on lower. Used included "stir" rod to move coals/knock off ash. Also swept ash from bottom of kettle using one touch cleaner. Note ash sweep should be done as slowly as possible to minimize ash that might float onto food.
13:15	178	174	(13:10) Heat dropped during this measurement interval to about 221 on top grate and 187ish on lower. Used included "stir" rod to move coals/knock off ash. Also swept ash from bottom of kettle using one touch cleaner. Note ash sweep should be done as slowly as possible to minimize ash that might float onto food. 13:15 - Huge temp swing certainly due to having lid off for fuel additions.
13:45	230	199	
14:15	252	217	Cooker in full sun. Closed Vent Slightly
14:45	226	196	Test Concluded.
Water Additions	10:50	2 cups	
	12:20	2 cups	
	14:10	1.5 cups	