



# Starter Guide





## WHY GO PRIMO?

# The Science Behind Primo's Patented Oval Design



### 1. TOP AIR CONTROL

The new 6-position aluminum damper top allows for more precise temperature control.

### 2. CERAMIC RETAINER CLIPS

Our new handle design integrates retaining clips to help keep the ceramic top firmly in place.

### 3. EASY LIFT HINGE

The new hinge design reduces the force necessary to open the lid by 70%.

### 4. LOWER AIR CONTROL

The new 5-position lower air control slider allows you to adjust the airflow into the bed of charcoal.

## Multiple Cooking Methods



### GRILLING & SEARING

Direct Cooking  
*one zone*

Use this configuration for grilling meat such as steaks, chicken breasts, or any foods that benefit from cooking directly over the charcoal fire.



### GRILLING & ROASTING

Direct & Indirect Cooking  
*two zones*

Use direct and indirect cooking zones to grill meat on the direct side, while roasting tender foods like seafood & vegetables on the indirect side.



### BAKING, ROASTING & SMOKING

Indirect Cooking  
*one zone*

Use this configuration for indirect cooking such as an oven or smoker. Cook at low to medium temps for baking pizza or smoking meat.

*(Heat deflectors/racks required)*

# Primo Grills



X-Large Charcoal Primo



X-Large Charcoal Jack Daniel's



Large Charcoal Primo



Junior Charcoal Primo



Round Charcoal Primo



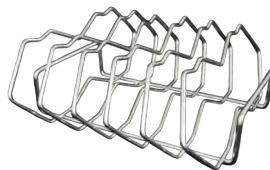
X-Large Gas Primo

## Primo Accessories & Rubs

*ask your dealer about the full line-up of Primo accessories and sauces*



Rotisserie



5-Slot Rib Rack



12" & 15" Baking Stones



Chicken Tickler Rub



Pecan Rub



Honey BBQ Sauce



Join the conversation



[primogrill.com](http://primogrill.com)