



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



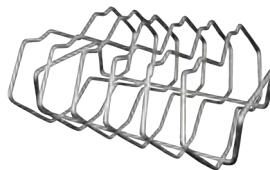
X-Large Gas Primo

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

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