

## WHY GO PRIMO?

# The Science Behind Primo's Patented Oval Design

### 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 and 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 temperatures for baking pizza or smoking meat. *(Heat deflectors/racks required)*

