Primo
CERAMIC GRILLS
American Made. Amazing Flavor.

Primo Quick Start Guide

Grill Components

Cooking Configurations

Primo Ceramic Grills can be used as a grill, an oven, a roaster, or a smoker.

Grilling & Searing

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

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

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).*

Cooking Instructions

Lighting

1. Build a mound of natural lump charcoal. Use a full fire box of charcoal for smoking and searing temperatures (Figure 1), or half a fire box of charcoal for two-zone cooking (Figure 2).
2. Light the charcoal with a fire starter cube or two. You can also use a chimney starter or electric starter. Leave the dome open.
3. Wait 5-10 minutes for the charcoal to build a small bed of embers.
4. Close the dome, then fully open the draft door (Figure 3) and the top vent (Figure 4) by sliding the top disk all the way to the right.

   Adjust the air flow as needed as the temperature rises to reach your target temperature. For grilling, you can set the draft door to fully open and regulate the temperature with the top vent. For roasting set the draft to one-third open.

Tip: Charcoal can be relit 2-3 times for multiple cookings. Use the ash tool to stir the used charcoal, so the ashes will drop through the fire grate. Add 30% new charcoal to the existing charcoal and build a new mound. This works well for roasting and grilling temperatures.

Tip: You can't have too much charcoal, but you can have too little.

***NEVER** use lighter fluid or any other combustible liquid to light the charcoal. It will be absorbed by the ceramics and impart a "fuel" taste to your food.*

Controlling the Temperature

1. Follow the "Lighting" section above.
2. When you are 25°F (4°C) from your target temperature, close the top vent down to one-third open.
3. Wait 1-2 minutes then increase or decrease the air flow of the top vent in 1/4" increments to regulate the temperature. A 1/4" can change the temperature up or down by as much as 25°F (4°C).

Low Temperature Cooking (Smoking)

1. For low" temperature cooking like 225°F (107°C), start with a very small fire in one area of the charcoal (Figure 5).
2. Close the dome after 5 minutes with the draft door and top vent fully open. Allow the temperature to come up slowly and when it reaches 200°F (93°C), set the draft door to a 1" opening (Figure 6). Set the top vent with just the daisy wheel holes fully open. Adjust the top vent disk and daisy wheel as needed to maintain the target temperature.

Tip: It is easy to raise the temperature, but very difficult to lower it.

Figure 1

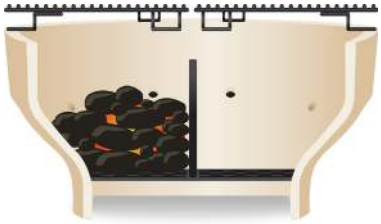

Figure 2

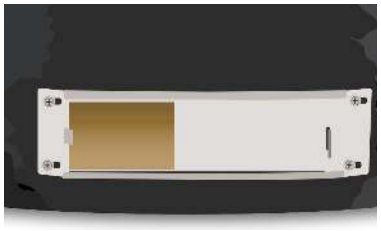

Figure 3

Figure 4

Figure 5

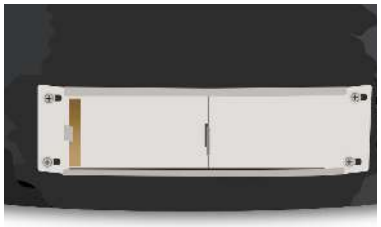

Figure 6

Internal Temperature Guide

Beef, Veal, Lamb (Roasts/Steaks)

Doneness	Temp. Range °F	Temp. Range °C
Extra-rare	115–120°F	46–49°C
Rare	125–130°F	52–55°C
Medium Rare	130–140°F	55–60°C
Medium	140–150°F	60–65°C
Medium well	150–155°F	65–69°C
Well Done	160°F+	71°C+

Beef, Veal, Lamb (Ground)

Med.-Well Done	140–160°F	60–71°C+

Chicken, Duck, Goose, Turkey (Whole/Pieces)

Well Done	160°F+	71°C+

Pork (Chops/ Ground/Roasts/Steaks)

Med.-Well Done	140–160°F	60–71°C+

Seafood (Fish/Crab/Lobster/Shrimp)
- Cook until the meat is opaque and firm.

*** The USDA recommended internal temperature for chops, roasts, and steaks is 145°F (63°C). 160°F (71°C) for ground meat.**

The Importance of Resting Meat After Cooking

During the cooking process, the natural juices in the meat are forced to the center. Resting meat after it is removed from the grill gives the juices time to redistribute more evenly throughout the meat, and reduces the amount of “bleeding” when it is cut. Allow beef, lamb, poultry, and pork to rest on a plate and cover loosely with aluminum foil. The larger the cut the longer the rest. For example, a steak should be rested 3-5 minutes, while a whole turkey should rest for 20-30 minutes.