

# GrillMax grilling system

## BBQ AND HOT SMOKING

Deflectors are placed in the lowest position and the grates in the highest or middle position. This setup is used for smoking or indirect cooking, typically done over a long period at low temperatures ( $>150^{\circ}\text{C}$ ).

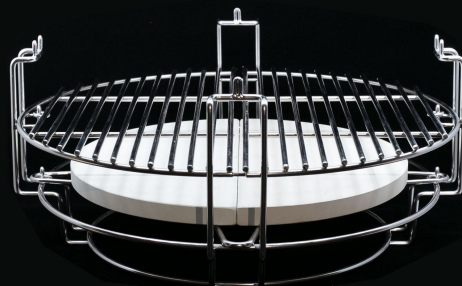
Dishes: ribs, pulled pork, pork knuckle, brisket, ham, and duck.



## INDIRECT HEAT

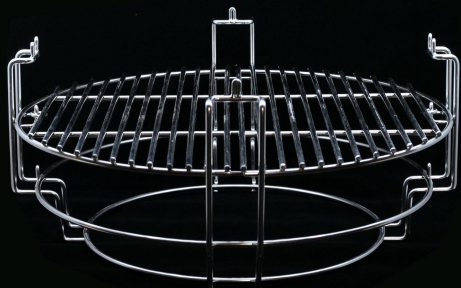
The deflectors are placed in a higher position, on the crossbar, and the grill grate is in the middle position. This barbecue setup is used for indirect heat cooking where food is cooked at a higher temperature ( $150^{\circ}\text{C}$  to  $400^{\circ}\text{C}$ ).

Dishes: whole chicken, turkey, roasts, whole fish, porchetta, and meat rolls.



## DIRECT HEAT

The deflectors are removed, and the grill grate is in the highest or middle position. This setup is used for direct grilling over charcoal when food is grilled at a high temperature for a short time.



## PIZZA BAKING

The deflectors are placed in the highest position on the crossbar. The grill grate is at the top, with a pizza stone on it.

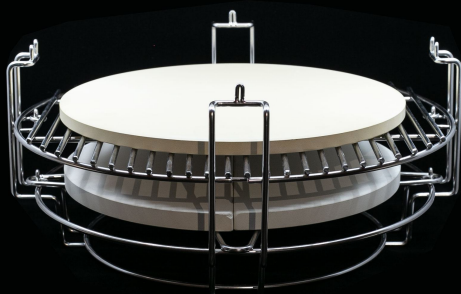
This grill setup is used for indirect heat baking, similar to an oven, at very high temperatures ( $230^{\circ}\text{C}$  to  $400^{\circ}\text{C}$ ).



## OVEN

The deflectors are placed in a higher position on the crossbar, and the grill grate is in the middle position with a baking stone on it. This setup is used for indirect heat grilling, like in an oven, at higher temperatures ( $150^{\circ}\text{C}$  to  $400^{\circ}\text{C}$ ).

Dishes: baked potato pie, lasagna, casseroles, pies, biscuits, and bread.



## DUAL-ZONE COOKING

One deflector is removed, and the other is left in place; the grill grate is positioned at the highest or middle level. This grill setup is used for simultaneous direct and indirect cooking, ideal when preparing dishes that require different temperatures.

