



# prime 6®

Igniting environmental change

**"You never change things by fighting the existing reality. To change something, build a new model that makes the existing model obsolete."** - R. Buckminster Fuller

Our products are crafted through the innovative process of upcycling wood waste, effectively cleaning up waste and significantly reducing the need for tree-cutting for the hospitality industry. Our proprietary manufacturing methods ensure emissions-free production, and all our products are USDA certified.

As a US Woman-owned business, we're building a US facility to support the local wood industry and mills. Partnering with the USDA, we developed a program for forest health and management.

To top it all we plant one tree per case sold via One Tree Planted, one of the largest reforestation organizations in the world.



By collecting sawdust and wood chips from the initial processing cycle, which consists of raw and untreated "green" wood, we ensure a responsible use of resources. While predominantly using Oak, we continuously explore new species to expand our product range.

We take the collected sawdust and compress it into wood logs using only the natural oils found in the wood itself. No binders, chemicals, or glues are involved in the process. In fact, our logs contain only one ingredient, which aligns with Mother Nature's approach: pure wood.

What sets our logs apart is their density, exceeding even Mother Nature's designs. We have more material per sq inch which means more material to work with, regardless of the application.

Our carbonization process is controlled, carried out in state-of-the-art computerized furnaces, guaranteeing an emissions-free operation. Instead of releasing pyrolysis gases into the atmosphere, we capture and convert them into energy, powering other furnaces — a closed cycle system that ensures an environmental process.



## CHARCOAL- 22LB

**Burning longevity 6-8 hours** –One box will last through service

**Reduce costs** - 1lb of Prime 6 = 3lb of lump charcoal

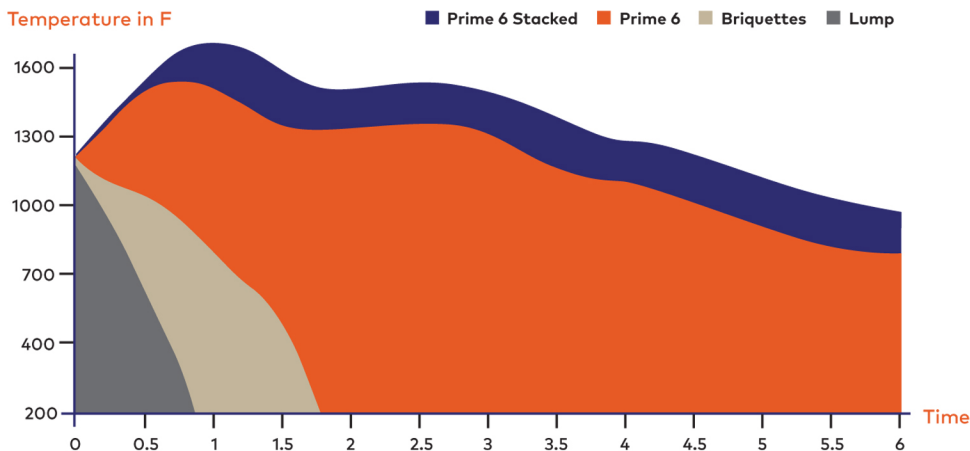
**High Heat** consistent and steady heat for hours of cooking

**100% natural** - No fuels or binders


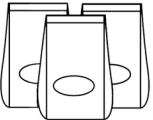
**Self-consuming** – Low ash, little clean up time!

**Chemical free** - for clean cooking

**100% Sustainable** – made of upcycled hardwood sawdust



## BURN. SAVE. RELIGHT.

 22lb of prime 6 =  3 x 20lb of lump charcoal

## Applied and tested with:

Josper, Grillworks, Mi Brasa, Hearths, Santa Maria, Wood Burning Ovens. Robata, Yakitori and any vessel that uses open flame cooking.





## FIRELOGS - 22LB

**Use with** - Pizza ovens, smokers, open fire vessels

**Highly dense logs.** 3x more wood per sq inch. No air pockets. 100% hardwood

**Low moisture.** Always dry, less than 5% moisture.

**Consistent** – same BTUs with each log.

**Identical**- uniformed shape, weight and density

**Sustainable and clean**- upcycled hardwood sawdust. No binders, fillers or chemicals.

**Transparency in cost** - sold by case measured by LB (not volume)

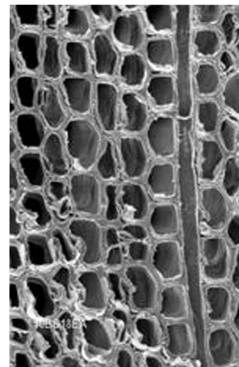
### See the difference



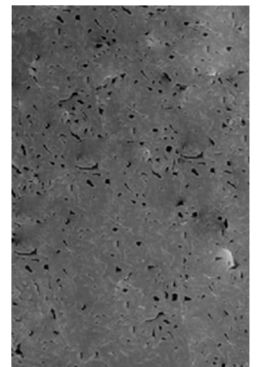
- ✗ Random size
- ✗ Moisture varies
- ✗ Cost by volume
- ✗ Messy storage
- ✗ Only Bulk
- ✗ Mold and insects
- ✗ Uneven heat (BTU)

- ✓ Same size
- ✓ 3%-5% moisture
- ✓ Measurable food cost
- ✓ Stackable
- ✓ Sold per case - 22LB
- ✓ Same BTU per log
- ✓ Easy to train staff

Regular Wood density

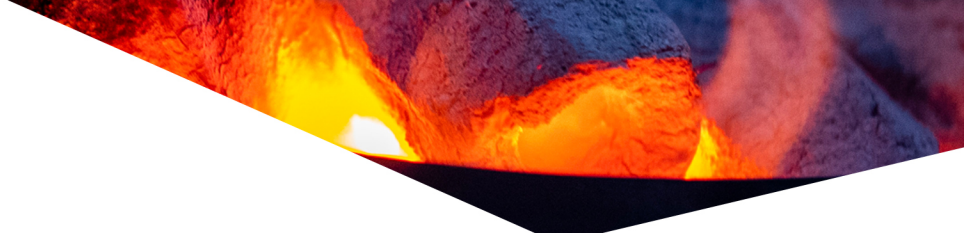


Prime 6 Firelog density



### Applied and tested with:

Josper, Fiero, Forno Bravo, Grillworks, Mi Brasa, Hearths, Santa Maria, Wood Burning Ovens and any vessel that uses open flame cooking.



For anywhere live fire is used

Prime 6 can be applied in any vessel that uses charcoal or wood. Grills, Hearths, Pizza ovens, Jospers ovens, Robata Grills, Fire Pits and many others.

We proudly power the kitchens of prestigious Michelin-rated restaurants, luxurious hotels, beloved local eateries, and authentic pizzerias.



Lets make a better future together

At Prime 6, we firmly believe in letting our chefs take center stage as the best advocates for our product. Through various partnership programs and collaborative initiatives, we aim to showcase the exceptional chefs who rely on Prime 6 to power their kitchens. We look forward to working with you.

For sales inquiries:  
sales@prime-six.com  
4157454582

For general inquires and partnerships:  
info@prime-six.com

Follow us in IG @prime6charcoal

SUGARCANE®  
-RAW BAR GRILL-

CHARLIE  
PALMER  
GROUP

JOSÉ  
ANDRÉS  
THINKFOOD  
GROUP



morimoto

james kent  
GROUP

35  
RICHARD SANDOVAL  
HOSPITALITY

RAZZA

Vetri  
CUCINA

M  
MICHAEL MINA

TAO  
DOWNTOWN

BAGATELLE

JG  
JEAN-GEORGES



UNION SQUARE  
HOSPITALITY GROUP

WP  
WOLFGANG PUCK

- STARR -  
RESTAURANTS

THE ALINEA GROUP

CUT  
TWOFOOD PUCK