



American Made.  **Amazing Flavor.**

Product Catalog

Ceramic Grills & Accessories



Made in USA

To the backyard barbecuer who sees outdoor cooking as a uniquely satisfying experience. Who regards their backyard as their domain; a place to relax and escape the availability and fast pace the culture demands. To the outdoor chef who finds cooking over a wood fire to be curiously instinctive. To the weekend griller who considers cooking and sharing a delicious meal with family and friends as time well spent. To those who admire American ingenuity, craftsmanship, and the independent spirit. To the achiever who works hard and has earned the right to reward themselves.

We understand.



When George Samaras completed his tour of duty as a pharmacist in the Greek military in 1986, he needed to find a career so he turned to his love of the sea. He began racing sailboats and captaining a yacht for tourist excursions throughout the Greek islands.

In 1988, he met his future wife Kelley, an American who was vacationing with her family and had chartered Samaras' boat. George was taken with Kelley and they stayed in touch after she returned home. She eventually moved to Greece and later the two were married. Seven years later, the couple decided to move to the United States.

George's father-in-law had a Kamado cooker and on Thanksgiving Day, George had roasted turkey for the first time. He was amazed at the juiciness and delicious flavor of the bird that was cooked on the kamado. It looked and performed unlike any grill he had ever used.

He bought a kamado for himself and cooked on it regularly. He told his friends and family about it and began shipping them back to Greece for them to use. Eventually George had over 80 people in his homeland that wanted a kamado, so he asked the manufacturer if he could start a distributorship in Greece, but they declined.

Not to be deterred, George saw a niche in the market and decided that he would make his own kamado cookers. He was told by many people, including ceramic engineers, that it couldn't be done, but he pressed on and spent the next several years developing and testing his own formula for the refractory material to get the right blend.

In 1996, he was ready to sell his ceramic grills. Samaras chose the name, "Primo" which means "the best" in Italian. His first manufacturing facility was a 700 sq. ft. space he rented. Due to the limited space he could only make two grills at a time and he had to drive across town to a kiln to have them fired.

Over the next several years, Primo's kamado style grill grew in popularity as word spread about their quality and as the only ceramic grill made in the United States.



Samaras has a love for improving his ceramic grills and innovative products and in 2000 he introduced the Primo 2000, a combination gas and ceramic grill.

His idea was to use the superior heat and moisture retention characteristics of a ceramic grill and the convenience of gas as a heat source that so many outdoor cookers prefer.

It was an unrivaled product never before seen in the industry, and over 700 were sold. Production was discontinued a few years later due to the shipping and assembly requirements.

George was also looking beyond the round shape of the traditional kamado and discovered that an oval-shape offered a much higher cooking versatility and efficiency. It forever changed the direction of Primo.

The introduction of the patented oval-shaped grill in 2002 established Primo as a major manufacturer in the ceramic grill market.

Today, Primo is headquartered in a 92,000 sq. ft. facility in Tucker, Georgia where their ceramic grills are produced. Primo is available in more than 27 countries around the world.



Proudly Made in the USA 4 out of 5 Americans prefer products made in the USA.*

Primo is the only ceramic grill made in America. We use domestic raw materials, and the firing and assembly all take place at our headquarters in Tucker, Georgia. We are extremely proud of the American ingenuity and quality craftsmanship in each of our ceramic grills. Surprisingly, virtually all major ceramic grill companies source their grills from foreign companies. They have little or no quality control of the manufacturing process.



Patented Oval Design

The unique patented oval shape delivers the highest cooking flexibility and efficiency of any other ceramic grill. Get true two-zone direct and indirect simultaneous cooking on each side of your grill. Grill steaks on the direct side and roast vegetables on the indirect side.

The oval shape also creates an extremely efficient cooking area with easier accessibility to your food. It accommodates more food like steaks, sausages, large roasts, ribs and whole chickens. Grill, bake, roast or smoke more food at one time.

Best-In-Category Limited Lifetime Warranty Backed by a 20-Year Guarantee

Primo is the only ceramic grill company to offer a Limited Lifetime Warranty backed by a 20-Year Guarantee. Surprisingly, a “lifetime warranty” is defined by each state, not the company offering it. Some states determine that a lifetime warranty can be as little as a few years. Our limited lifetime warranty with a 20-year guarantee assures you that your new grill is covered for many years of use and enjoyment.

* Consumer Reports magazine February 2013

Amazing Flavor

The combination of our premium-grade ceramics and Primo Natural Lump Charcoal creates amazingly juicy food with true charcoal flavor. The ceramic shell helps food retain its natural moisture, unlike metal grills that pull the moisture out. Our charcoal is made from American hardwoods and infuses your food with a distinctively mild smoky flavor.

Exceptional Temperature Control

Cook as low as 150°F to smoke a salmon or to well over 850°F for sizzling ribeyes. Or cook “low and slow” for multiple hours to enjoy a succulent leg of lamb or tender pulled pork.

Lights Easily & Heats Quickly

You can be ready to cook in as little as 15 minutes; the same time it takes to preheat a gas grill. Another great feature of our Natural Lump Charcoal is that it can be relit for multiple cookings.

Low Maintenance & Self Cleaning

Primo ceramic grills practically take care of themselves. Periodic inspections ensure that your grill will perform and look great for years. Our grills also work like a self-cleaning oven.

Weather Resistant

Primo ceramic grills are made to live outdoors. Our premium-grade ceramics, glazes and hardware are made to withstand extreme climates. Depend on Primo Ceramic Grills wherever you live.

Premium-Grade Ceramics

Primo ceramic grills are composed of a proprietary blend of natural materials to make the highest grade of ceramics available for superior heat and moisture retention. Combined with quality-controlled production processes and an unmatched firing temperature, our ceramics are significantly more efficient than other ceramic grills. Use less fuel, reach your desired temperature faster and reduce your cooking time with Primo.



The Primo Patented Oval Design

The One. The Only. True Oval.

The Primo Oval offers true two-zone simultaneous direct and indirect cooking. That's a fancy way of saying that you get two very distinct cooking zones. Almost like using a grill and an oven at the same time. Grill steaks on the direct side and roast seafood or vegetables on the indirect side. No round grill offers so much cooking versatility.

The Reversible Cooking Grid, Heat Deflector Plates, Extension Racks, and other accessories allow you to create more than 69 different cooking configurations. No other grill offers so much versatility.

Grill, bake, roast or smoke any food with Primo.



Cool air is drawn into the bottom vent, then heated by the charcoal. The heated air convects around the food before exiting the top vent. The ceramic shell retains more heat than metal grills, and helps food retain more of its moisture than conventional grills.

Popular Cooking Configurations

Grill mouthwatering steaks, bake authentic wood-fired pizza, roast a turkey, or smoke a beef brisket to tender perfection. Any food and recipe can be cooked on a Primo. The possibilities are endless.

A Primo Grill allows you to grill, bake, roast, smoke, sear, braise, sauté, barbecue, caramelize, flambé, broil, fricassee, pan-fry, baste, parboil, boil, poach, scallop, simmer, stew, stir-fry, and more.



Grilling & Searing



Grilling & Roasting



Baking & Roasting



Grilling & Roasting



Baking, Roasting & Smoking



Oval XL 400 All-In-One

Oval LG 300 All-In-One

Oval JR 200 All-In-One

The **Primo Oval All-In-One (AIO)** grill models are a first-ever offering of our Oval grills. Enjoy the exceptional cooking versatility of the Patented Oval Design without the need for a grill table or grill cart. Every AIO includes a fully-assembled grill, cradle, side shelves, ash tool and grate lifter.

Specifications

Temperature Range 150°–850°F+ 66°C–454°C+

Oval XL 400 All-In-One

Grill Weight 327 lbs. 148.33kg
 Cooking Area 400 sq in. 2,580cm²
 Optional Rack System ... 280 sq in. 1,806cm²
 Total Cooking Area 680 sq in. 4,386cm²
 Cooking Grid 18.5" x 25" 47cm x 64cm

Oval LG 300 All-In-One

Grill Weight 185 lbs. 83.91kg
 Cooking Area 300 sq in. 1,935cm²
 Optional Rack System ... 195 sq in. 1,258cm²
 Total Cooking Area 495 sq in. 3,193cm²
 Cooking Grid 15" x 22" 38cm x 56cm

Oval JR 200 All-In-One

Grill Weight 167 lbs. 75.75kg
 Cooking Area 210 sq in. 1,355cm²
 Optional Rack System ... 150 sq in. 968cm²
 Total Cooking Area 360 sq in. 2,323cm²
 Cooking Grid 13.5" x 18.5" 34cm x 47cm

Features

- < Patented Oval Shape
- < Premium-Grade Ceramics
- < Reversible Cooking Grates
- < Optional Rack System & Accessories

Primo Oval G 420



NEW FOR
2017



Ready to Grill in Less
Than 5 Minutes.

The **Primo Oval G 420** transcends standard gas grills by integrating a premium grade ceramic shell. Unlike metal gas grills that radiate high amounts of heat and pull the moisture out of food, the ceramic shell of the Primo Oval G 420 acts as an insulator to retain more heat and preserve the natural moisture and oils of the food.

The assembled grill features premium grade ceramics, 304 stainless steel cooking grates, burners, flavor grids, exterior and components. The cart features brushed aluminum handles with a powder coated steel exterior and locking casters. Every Primo is built for years of use and enjoyment.

With two low burners and two high burners you have the flexibility to smoke at 220°F or reach grilling temperatures in less than five minutes. Available as “grill head only” or with a Primo Cart (shown).

Specifications

Grill Head Weight	172 lbs.	78.01kg
Grill & Cart Weight.....		291 lbs.	131.99kg
Cooking Area	420 sq in.	2,710cm ²
Optional Rack System...		195 sq in.....		1,258cm ²
Total Cooking Area	615 sq in.....		3,968cm ²
Cooking Grid	19.5" x 28"	47cm x 64cm
Temperature Range	220°—650°F+		104°C—343°C+
BTU-per-hour Input (Main) (4) Burners)				21,000

Features

- < Patented Oval Design
- < Premium-Grade Ceramics
- < 304 Stainless Steel Components
- < Optional Rack System & Accessories
- < Comes Fully Assembled
- < Grill Head Sold Separately for Built-in Applications
- < (2) High Temp. Tube Burners
- < (2) Low Temp. Tube Burners
- < (2) Sliding Storage Drawers
- < Dedicated Smoker Box
- < Gas Conversion Orifices are Included with each model





Specifications

Grill Weight	250 lbs.	113.40kg
Cooking Area	400 sq in.	2,580cm ²
Optional Rack System ...	280 sq in.	1,806cm ²
Total Cooking Area	680 sq in.	4,386cm ²
Cooking Grid	18.5" x 25"	47cm x 64cm
Temperature Range	150°–850°F+	66°C–454°C+

Features

- < Patented Oval Shape
- < Premium-Grade Ceramics
- < Reversible Cooking Grates
- < Optional Jack Daniel's Grill Table
- < Optional Rack System & Accessories



The **Jack Daniel's Edition Oval XL 400** is our exclusive ceramic grill that celebrates American ingenuity, quality craftsmanship and the independent spirit of grillers and barbecuers who share our passion for great food and extraordinary whiskey.

Available as "grill only" or with Jack Daniel's Edition One-Piece Island Top, Jack Daniel's Edition Two-Piece Island Top (shown) or any of our XL grill table models and carts.




JACK DANIEL'S
LYNCHBURG, TENNESSEE



Primo Oval XL 400



Specifications

Grill Weight	250 lbs.	113.40kg
Cooking Area	400 sq in.	2,580cm ²
Optional Rack System ...	280 sq in.	1,806cm ²
Total Cooking Area	680 sq in.	4,386cm ²
Cooking Grid	18.5" x 25"	47cm x 64cm
Temperature Range	150°–850°F+	66°C–454°C+

Features

- < Patented Oval Shape
- < Premium-Grade Ceramics
- < Reversible Cooking Grates
- < Optional Rack System & Accessories



The **Primo Oval XL 400** is one of our most popular ceramic grills, and no wonder. It offers the largest cooking area and the patented oval shape creates extremely high cooking efficiency and accessibility. Grill, bake, roast or smoke any food. Made for grillers and barbecuers who share our passion for great food.

Available as “grill only” and our optional Primo Cart with Basket and One-Piece Island Top with two cup holders (shown right) or any of our other Oval XL grill table models and carts.





Specifications

Grill Weight	152 lbs.	68.95kg
Cooking Area	300 sq in.	1,935cm ²
Optional Rack System ...	195 sq in.	1,258cm ²
Total Cooking Area	495 sq in.	3,193cm ²
Cooking Grid	15" x 22"	38cm x 56cm
Temperature Range	150°–850°F+	66°C–454°C+

Features

- < Patented Oval Shape
- < Premium-Grade Ceramics
- < Reversible Cooking Grates
- < Optional Rack System & Accessories



The **Primo Oval LG 300** is perfect for cooking “large” amounts of food. Grill, bake, roast or smoke any food and increase your cooking area with our extended rack system. Features include a cast iron top vent, easy-to-read thermometer, reversible cooking grates, and a stainless steel draft door.

Available as “grill only” and our optional Primo Cart with Basket and One-Piece Island Top with two cup holders (shown) or any of our other Oval Large grill table and cart models.



Primo Oval JR 200



Specifications

Grill Weight	100 lbs.	45.36kg
Cooking Area	210 sq in.	1,355cm ²
Optional Rack System ...	150 sq in.	968cm ²
Total Cooking Area	360 sq in.	2,323cm ²
Cooking Grid	13.5" x 18.5"	34cm x 47cm
Temperature Range	150°–850°F+	66°C–454°C+

Features

- < Patented Oval Shape
- < Premium-Grade Ceramics
- < Reversible Cooking Grates
- < Optional Rack System & Accessories



The **Primo Oval JR 200** is deceptively large when it comes to cooking ability. In fact, two 14 lb. turkeys can be roasted simultaneously. Perfect as a primary grill or to complement your current gas grill. Features include a cast iron top vent, easy-to-read thermometer, reversible cooking grates, and a stainless steel draft door.

Available as “grill only” or with our Primo Cart with Basket and Two-Piece Poly Table Top (shown), Compact Cypress Grill Table or Metal Cart with Stainless Steel Table Top.





The Primo Oval JR 200 Inserted



Primo GO Cradle



Primo GO Base

The **Primo GO Cradle & Base** with the Oval JR 200 surpasses all other portable ceramic grills with 210 square inches of cooking area. Add the Optional Rack System and the cooking area soars to 360 square inches. That's more than twice the cooking area of the second largest portable ceramic grill. Grill, bake, roast or smoke for 10 or more people wherever you want to GO. The Primo GO Cradle, GO Base and the Oval JR 200 grill are sold separately.

Specifications

GO Cradle Weight	13 lbs.	5.89kg
GO Base Weight	24 lbs.	10.88 kg
Grill Weight	100 lbs.	45.36kg
Total Weight.....	137 lbs.	62.13kg
Cooking Area	210 sq in.	1,355cm ²
Optional Rack System ...	150 sq in.	968cm ²
Total Cooking Area	360 sq in.	2,323cm ²
Cooking Grid	13.5" x 18.5"	34cm x 47cm
Temperature Range	150°–850°F+.....	66°C–454°C+

Features

- < Patented Oval Shape
- < Premium-Grade Ceramics
- < Reversible Cooking Grates
- < Optional Rack System & Accessories



GO Anywhere or Cook at Home Without the Need for a Grill Cart or Table.

Primo GO Versus the Competition

Grill Model	Cooking Area
Primo Oval JR 200 with GO	210 sq in
<i>*360 sq in with Optional Rack System</i>	
KamadoJoe JR	149 sq in
Big Green Egg Small	133 sq in
Big Green Egg MiniMaxEGG™	133 sq in
Grill Dome with Kamagater	123 sq in
Louisiana Grills K13	95 sq in
Vision P Series	87 sq in
Big Green Egg Mini	79 sq in

Primo Kamado All-In-One



Specifications

Grill Weight	240 lbs.....	108.86kg
Cooking Area	280 sq in.	1,739cm ²
Cooking Grid	18.5" dia.	47cm
Temperature Range	150°–850°F+.....	66°C–454°C+

Features

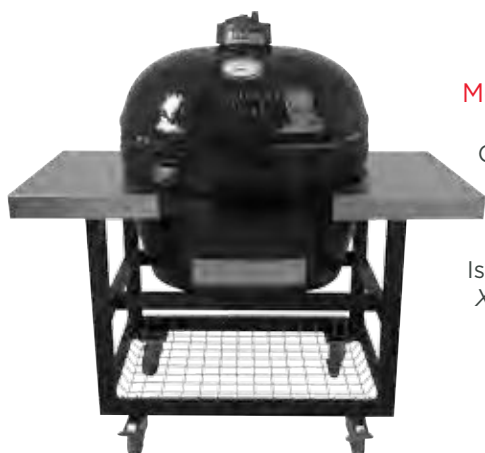
- < All-In-One Grill Bundle
- < Premium-Grade Ceramics
- < Optional Rack System & Accessories



The **Primo Kamado All-In-One** is our traditional 18.5" round Kamado style ceramic grill. Features a new ergonomic handle, Cradle Stand, FDA approved food safe Side Tables, Ash Tool, and Grate Lifter. Features also include a cast iron top vent, easy-to-read thermometer, porcelain coated cooking grate, and a stainless steel lower draft door.

All-In-One Includes: Grill, Cradle Stand, Side Tables, Ash Tool, and Grate Lifter. Available as "grill only".





Metal Cart with Basket & Stainless Steel Top

Our strongest and most durable grill table. The base serves as a universal cart for our Island Tops. Available for XL 400, LG 300, JR 200 (XL 400 shown).

Custom Table Tops

Constructed of the highest marine grade materials and UV Inhibitors for the ultimate in weather resistance. FDA approved food safe and stain, mold and mildew resistant.



Jack Daniel's Edition One-Piece Island Top
Top with two cup holders. Compatible with XL 400.



Jack Daniel's Edition Two-Piece Island Top
Compatible with XL 400.



One-Piece Island Top
Two cup holders. Compatible with XL 400, LG 300.



Two-Piece Island Top
Compatible with XL 400, LG 300, JR 200.



Primo GO & GO Base

The Primo GO is a two-piece cradle and base for the Oval JR 200, making it the largest portable ceramic grill available. It's also great for at-home use on your deck or patio without the need for a grill table or cart.



Cypress Counter Top Table

Built for additional working space and a handy storage area. Unfinished. Available for XL 400, LG 300, JR 200 (JR 200 shown).



Hand-Made Cypress Grill Table

Durable and beautiful. Comes unfinished. Available for XL 400, JR 200, Kamado (XL 400 shown).



Compact Cypress Grill Table

Designed for limited space on a deck or patio while still offering the beauty of a wood table. Comes unfinished. Compatible with XL 400.

Additional Table Options

- **Cypress All Event Table**
Holds one XL 400 and one JR 200. Comes unfinished.
- **Cypress Prep Table**
Perfect for more working space. Comes unfinished.



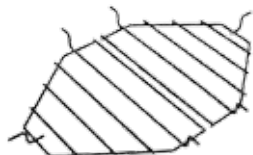
*Wood tables include four ceramic shoes for air flow under the grill base.

Primo Accessories



Heat Deflector Plates

Converts your grill into an oven, roaster and smoker. *Heat Deflector Racks Required. Comes in specific models for G 420, XL 400, LG 300, JR 200.*



Heat Deflector Racks

Holds the Heat Deflector Plates for indirect cooking and may be used to hold a drip pan. *Comes in specific models for XL 400, LG 300, JR 200.*



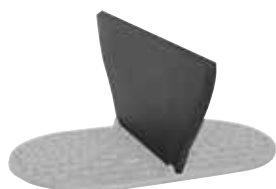
Heat Deflector Racks (Oval G 420)

Holds the Heat Deflector Plates for indirect cooking and may be used to hold a drip pan. *For Oval G 420 only.*



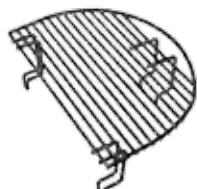
Heat Deflector Kit (Kamado)

Turn your Kamado into an oven, roaster and smoker. Includes one ceramic plate and frame. Frame also sold separately. *For Kamado only.*



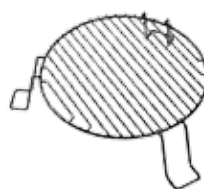
Fire Box Divider

The cast-iron divider creates simultaneous direct and indirect cooking and conserves charcoal. *Available for XL 400, LG 300, JR 200.*



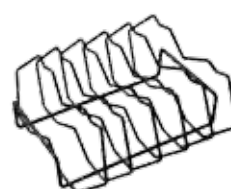
Extension Rack

Two extension racks will add almost 50% more cooking capacity. One rack per box. *Comes in specific models for G 420, XL 400, LG 300, JR 200.*



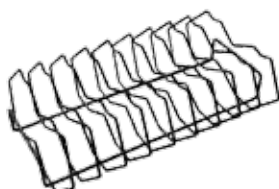
Extension Rack (Kamado)

Add 50% more cooking area, or invert with 13" baking stone for indirect cooking. One rack per box. *For Kamado only.*



5-Slot Rib Rack

The rack allows you to smoke up to five racks of ribs or other food. Porcelain coated for easy cleaning. *Compatible with G 420, XL 400, LG 300, JR 200, Kamado.*



9-Slot Rib Rack

The rib rack allows you to easily smoke up to nine racks of ribs or other food. One rack per box. *Compatible with G 420, XL 400*



"V" Rack

Roast or smoke large cuts of meat. Invert it (shown) to hold multiple racks of ribs or other cuts of meat. *Compatible with G 420, XL 400, LG 300, Kamado.*



13" & 16" Baking Stones

Bake bread, casseroles, and wood-fired pizza. Available in glazed and natural finish. *16" model compatible with G 420, XL 400, LG 300.*



Sauce, Seasonings & Rubs

Specially developed for use as a seasoning or a rub to enhance the flavor of beef, pork, poultry, fish and seafood. Great on vegetables and salads.



Grill Covers

Protect your grill from the elements with our durable grill cover. Custom fitted for every grill configuration whether it's in a table, cart or cradle.



Remote Thermometer

Measures grill and food temperatures. Alarm sounds when your target temperature is reached or if the grill falls outside programmed range.



Instant Read Thermometer

The pen thermometer accurately measures the internal temperature of your food. Large easy-to-read display with readings in 2 seconds.



Chicken/Turkey Sitters

Add flavor and moisture into whole poultry. Add herbs and spices to water or make "beer can" chicken. *Chicken Sitter compatible with all grills.*



Cast Iron Grate

Our half-moon grate is perfect for searing meats and locking in the juices at high temperatures. Comes in specific models for XL 400, LG 300, JR 200.



Cast Iron Griddle

Our dual purpose griddle with a smooth and a grooved side allows you to fry, sear and sauté. Comes in specific models for XL 400, LG 300, JR 200.



Natural Lump Charcoal

Made from American hardwoods for wood-fire flavor. Burns hotter and longer than other brands or briquette charcoal. 20lb (9kg) bags.



Quick Lights Fire Starters

Light our Natural Lump Charcoal quickly and easily with our match-tipped fire starters. Strike them like a match and insert into the charcoal.



Ash Tool

A "must have" tool to easily clean out the ash from your grill, or to stir the natural lump charcoal when lit.



Grate Lifter

Easily remove your cooking grate or any of our racks from the grill. Chrome plated steel for years of use.



Grate Cleaning Bar

Easily remove food residue from cooking grate rods. Will not damage porcelain coated or stainless grates.



Gasket Replacement

These high heat-resistant replacement kits are designed to last for years. *Specific kits for all Primo grill models.*

Made in the USA. Enjoyed Around the World.



Australia



Austria



Belarus



Belgium



Bulgaria



Canada



Cyprus



Czech Republic



Denmark



Estonia



Finland



France



Germany



Greece



Hungary



Ireland



Israel



Latvia



Lithuania



Mexico



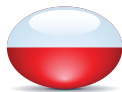
Netherlands



New Zealand



Norway



Poland



Portugal



Romania



Russia



Saudi Arabia



Serbia



Slovakia



Slovenia



Spain



Sweden



Switzerland



Ukraine



UAE

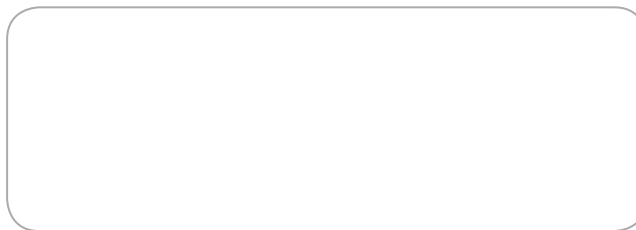


United Kingdom



United States

Primo Authorized Dealer



PrimoGrill.com



American Made.  Amazing Flavor.



Primo University

3289 Montreal Industrial Way, Tucker, GA 30084 • 770 492.3920 • PrimoGrill.com

©2017 Creative Ceramic Technologies, Inc. All rights reserved. Subject to change without notice.

04/17 USA H8