Primo®
CERAMIC GRILLS

American Made. Amazing Flavor.

PRODUCT CATALOG

CERAMIC GRILLS & ACCESSORIES



THE PRIMO **STORY**

In 1995, George Samaras made the move from his homeland of Greece to the United States. On Thanksgiving Day, George experienced a kamado roasted turkey for the first time and was amazed by the delicious flavor. He was so impressed, he bought a kamado for himself and cooked on it regularly. He told his friends and family about it and began shipping kamados back to Greece. Soon after, George had over 80 people in Greece requesting a kamado. George asked the manufacturer if he could begin distribution in Greece, but they declined his request.

Not to be deterred, George began making his own kamado cookers. He was told by many, including ceramic engineers, that it could not be done. He persevered and spent a great deal of time developing and testing his own formula for the refractory material to achieve the right blend.

In 1996, he was ready to sell his first ceramic grills. His manufacturing facility was a rented 700 sq. ft. space. Due to size restraints, he could only make two grills at a time and had to drive across town to fire them in a kiln.

Over the next several years, Primo grills grew in popularity as word spread about their quality and the fact they were the only ceramic grill made in the U.S. In 2000, Samaras' love for improvement and innovation led to the introduction of the Primo 2000 - a combination gas/ceramic grill. His idea was to use the superior heat and moisture retention characteristics of a ceramic grill mixed with the convenience of gas. It was an unrivaled product never before seen in the industry and over 700 were sold.

George soon discovered that an oval-shaped grill offered greater 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 and is available in more than 38 countries around the world.

Primo®
CERAMIC GRILLS



WHAT MAKES US PRIMO?

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.

Made in USA

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.



GET IN THE ZONE





THE PRIMO PATENTED OVAL DESIGN

THE ONE AND ONLY 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.

POPULAR COOKING CONFIGURATIONS

HOW A CERAMIC GRILL WORKS

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.

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.





GRILLING & ROASTING:

Insert the cast iron firebox divider. Fill one side of the firebox with natural lump charcoal. Create two distinct cooking zones using a heat deflector rack and heat deflector plate. This allows you to sear a steak over direct heat while roasting tender vegetables or seafood over indirect heat.

GRILLING:

Fill the firebox with natural lump charcoal. Use the vents to control airflow for perfect grilling temperatures. The shape of the ceramics create convection and an even grilling experience that locks moisture into the food.



BAKING, ROASTING & SMOKING:

Fill the firebox with natural lump charcoal. Using two deflector racks and heat deflector plates, forms a central zone for full indirect cooking. Bake breads and cakes at 350°F, roast chicken to tender perfection at 425°F, or smoke your favorite BBQ low and slow at 225°F. You can raise the temperature even higher to 550°-650°F creating a wood fired pizza oven.

FUELING YOUR TASTE BUDS



PRIMO OVAL XL 400





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 or any of our other Oval XL grill table models and carts.



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 or any of our XL grill table models and carts.

SPECIFICATIONS

Grill Weight.....250 lbs (113.40 kg)

Cooking Area.....400 sq in (2,580 cm^2)

Optional Rack System.....280 sq in (1,806 cm^2)

Total Cooking Area.....680 sq in (4,386 cm^2)

Cooking Grid.....18.5" x 25" (47 cm x 64 cm)

Temperature Range.....150°—850°F+ (66°C—454°C+)

FEATURES

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

PRIMO OVAL XL 400



PRIMO OVAL LG 300



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 or any of our other Oval Large grill tables and cart models.

SPECIFICATIONS

Grill Weight.....152 lbs (68.95 kg)

Cooking Area.....300 sq in (1,935 cm^2)

Optional Rack System.....195 sq in (1,258 cm^2)

Total Cooking Area.....495 sq in (3,193 cm^2)

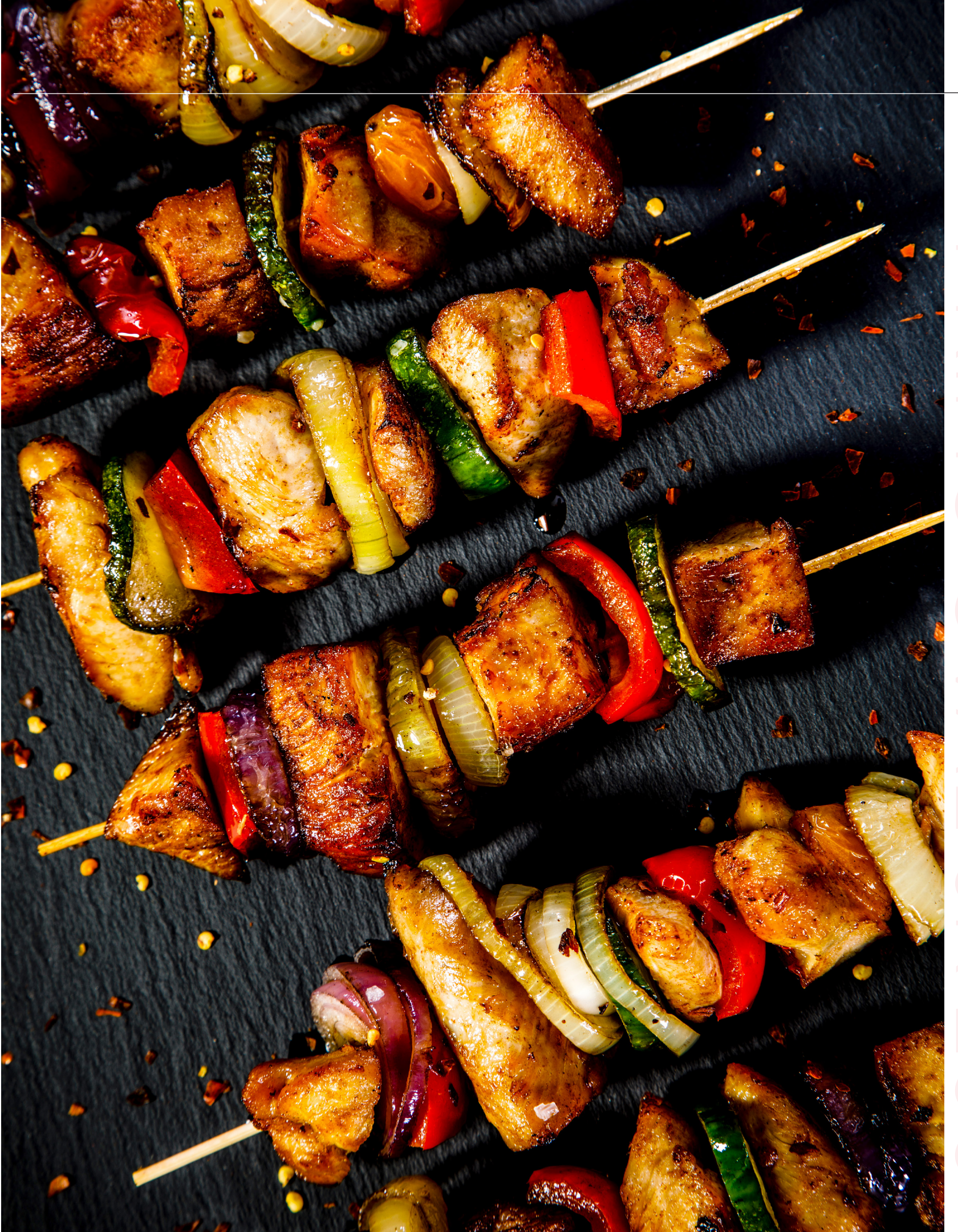
Cooking Grid.....15" x 22" 38 cm x 56 cm)

Temperature Range.....150°—850°F+ 66°C—454°C+)

FEATURES

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

PRIMO OVAL LG 300



PRIMO OVAL JR 200



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, Compact Cypress Grill Table or Metal Cart with Stainless Steel Table Top.

SPECIFICATIONS

Grill Weight	100 lbs (45.36 kg)
Cooking Area	210 sq in (1,355 cm²)
Optional Rack System	150 sq in (968 cm²)
Total Cooking Area	360 sq in (2,323 cm²)
Cooking Grid	13.5” x 18.5” (34 cm x 47 cm)
Temperature Range	150°—850°F+ (66°C—454°C+)

FEATURES

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

PRIMO OVAL JR 200



NEW! PRIMO OVAL G 420



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" for use in an outdoor island or with a Primo Cart (shown).

SPECIFICATIONS

Grill Head Weight..... 172 lbs (78.01 kg)

Grill & Cart Weight..... 291 lbs (131.99 kg)

Cooking Area..... 420 sq in (2,710 cm^2)

Optional Rack System..... 195 sq in (1,258 cm^2)

Total Cooking Area..... 615 sq in (3,968 cm^2)

Cooking Grid..... 19.5" x 28" (47 cm x 64 cm)

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



PRIMO KAMADO ALL-IN-ONE

KAMADO ALL-IN-ONE



The **Primo Kamado All-In-One** is our traditional 18.5" round Kamado style ceramic grill. Features a new ergonomic handle, Cradle Stand, Folding 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.

SPECIFICATIONS

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

FEATURES

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

ALL-IN-ONE GRILL MODELS

Primo Oval XL 400 (AIO)



Cooking Area.....400 sq in (2,580 cm²)
Optional Rack System.....280 sq in (1,806 cm²)
Total Cooking Area.....680 sq in (4,386 cm²)
Grill Weight.....285 lbs (129.27 kg)
Cooking Grid.....18.5" x 25" (47 cm x 64 cm)
Temperature Range.....200°—750°F+ (93°C—399°C+)

Primo Oval LG 300 (AIO)



Cooking Area.....300 sq in (1,935 cm²)
Optional Rack System.....195 sq in (1,258 cm²)
Total Cooking Area.....495 sq in (3,193 cm²)
Grill Weight.....185 lbs (83.91 kg)
Cooking Grid.....15" x 22" (38 cm x 56 cm)
Temperature Range.....200°—750°F+ (93°C—399°C+)

Primo Oval JR 200 (AIO)



Cooking Area.....210 sq in (1,355 cm²)
Optional Rack System.....150 sq in (968 cm²)
Total Cooking Area.....360 sq in (2,323 cm²)
Grill Weight.....135 lbs (63.23 kg)
Cooking Grid.....13.5" x 18.5" (34 cm x 47 cm)
Temperature Range.....200°—750°F+ (93°C—399°C+)

Primo Kamado (AIO)



Cooking Area.....280 sq in (1,739 cm²)
Grill Weight.....220 lbs (99.79 kg)
Cooking Grid.....18.5" dia (47 cm)
Temperature Range.....200°—750°F+ (93°C—399°C+)

The Primo All-In-One (AIO) grill models include a fully-assembled grill, cradle, side shelves, ash tool and grate lifter. Enjoy the exceptional cooking versatility of the patented Oval Design or our traditional Kamado without the need for a grill table or grill cart.

ALL PRIMO GRILLS:

MADE IN THE U.S.A.



ON THE **GO?**

GO ANYWHERE or cook at home without the need for a grill cart or table.

PRIMO GO FOR THE PRIMO OVAL JR 200

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.



The Primo Oval JR 200 Inserted



Primo GO Cradle



Primo GO Base

SPECIFICATIONS

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

FEATURES

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

PRIMO GO VERSUS THE COMPETITION

PRIMO OVAL JR 200 WITH GO **360 sq in with Optional Rack System*	**210 SQ IN**
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

TOOLS OF THE TASTE



PRIMO ACCESSORIES

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 TABLES



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*

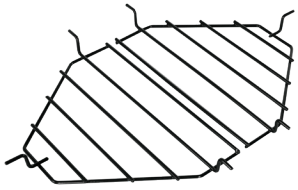


**Wood tables include four ceramic shoes for air flow under the grill base.*

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.*



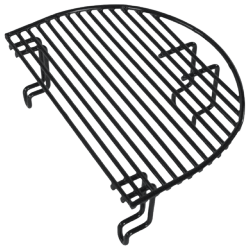
Heat Deflector Racks *(Oval G 420 Gas Grill)*
Holds the Heat Deflector Plates for indirect cooking and may be used to hold a drip pan. *For Oval G 420 Gas Grill only.*



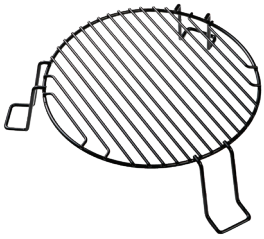
Heat Deflector Kit *(Kamado)*
Turn your Kamado into an oven, roaster and smoker. Includes one ceramic plate and frame. Frame also sold separately. *For Kamado only.*



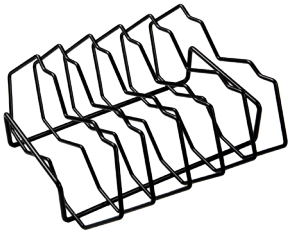
Fire Box Divider
The cast-iron divider creates simultaneous direct and indirect cooking and conserves charcoal. *Available for XL 400, LG 300, JR 200.*



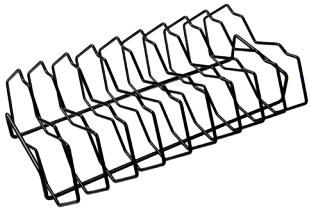
Extension Rack
Two extension racks will add almost 50% more cooking capacity. One rack per box. *Comes in specific models for G 420, XL 400, LG 300, JR 200.*



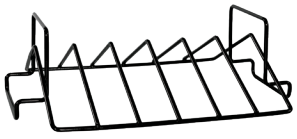
Extension Rack *(Kamado)*
Add 50% more cooking area, or invert with 13" baking stone for indirect cooking. One rack per box. *For Kamado only.*



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, cassoroles, 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.

PRIMO ACCESSORIES



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. ENJOYI

AUSTRALIA

AUSTRIA

BULGARIA

CANADA

DENMARK

ESTONIA

GERMANY

GREECE

ISRAEL

LATVIA

NETHERLANDS

NEW ZEALAND

PORTUGAL

ROMANIA

SERBIA

SLOVAKIA

SWEDEN

SWITZERLAND

UKRAINE



YED AROUND THE WORLD.



BELARUS

BELGIUM

CYPRUS

CZECH REPUBLIC

FINLAND

FRANCE

HUNGARY

IRELAND

LITHUANIA

MEXICO

NORWAY

POLAND

RUSSIA

SAUDI ARABIA

SLOVENIA

SPAIN

U.A.E.

UNITED KINGDOM

UNITED STATES

Primo
CERAMIC GRILLS

American Made. Amazing Flavor.

CONTACT US TODAY!

3289 Montreal Industrial Way
Tucker, Georgia 30084
770 492 3920 • PrimoGrill.com

FOLLOW US ON SOCIAL MEDIA

YouTube

PrimoGrill.com

YouTube
Primo University

PRIMO AUTHORIZED DEALER

WARRANTY

Creative Ceramic Technologies, Inc. (CCT) warrants to the original purchaser of this Primo Ceramic Grill that it is free of defects in material and workmanship at the date of purchase for the following periods:

PRIMO CERAMIC CHARCOAL GRILLS

- Limited lifetime warranty backed by a 20 year guarantee on all ceramic parts
- Five years on all metal parts (excluding cast-iron parts)
- One year on all cast-iron parts
- 30 days on thermometers and felt gaskets

PRIMO OVAL G 420 GAS GRILL

- Limited lifetime warranty backed by a 20 year guarantee on all ceramic parts
- Limited lifetime warranty on burners and gas valves
- Five years on all metal parts
- One year on the igniter
- 30 days on thermometers and felt gaskets

©2018 Creative Ceramic Technologies, Inc.
All rights reserved. Subject to change without notice.