

 **Primo**
CERAMIC GRILLS

American Made.  Amazing Flavor.



The Only Ceramic Grill That's "Made in America" ...



Proudly Made in the USA

Four out of five Americans prefer to buy products made in the USA.*

Our proprietary blend of domestic raw materials, firing, and hand assembly all take place at our factory in Tucker, Georgia. We are extremely proud of the American ingenuity and craftsmanship we put into each of our ceramic grills.

Other major ceramic grill companies purchase their grills from foreign companies, so they have no day-to-day quality control of the manufacturing process of their grills.

* Consumer Reports magazine February 2013



The Primo Patented Oval Design Outperforms Round Grills...

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; it's just 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 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



Grilling & Searing
(One Zone/Full Charcoal)



Grilling & Roasting
(Two Zone/Half Charcoal)



Grilling & Roasting
(Two Zone/Deflector/Full Charcoal)



Baking & Roasting
(Two Zone/Deflector/Half Charcoal)



Baking, Roasting & Smoking
(One Zone/Both Deflectors/Full Charcoal)



How a Primo Works

Cool air is drawn into the bottom draft door and heated by the lit charcoal. The heated air circulates around the food before exiting out the top vent. The ceramic shell acts like an insulator so food retains it's natural moisture. Metal grills radiate large amount of heat, which pulls the moisture out of food. You can use a Primo grill for direct and indirect cooking to grill, bake, roast or smoke. Virtually any recipe can be made on a Primo.

Designed to Satisfy Appetites Extra Large to Small...

The Perfect Grill For Couples to Caterers

Any Primo Ceramic Grill can be used to easily cook a single meal, and it only takes 15 minutes to get up to grilling temperature. Use the Firebox Divider in one of our Oval models to cook on one half of the grill, and conserve your charcoal usage. Use the full cooking area to cook for 25 or more people on our Oval XL grill. There's a Primo to fit your cooking needs whether it's large or small.

Oval XL 400



Jack Daniel's Edition
Oval XL 400



Kamado All-In-One

Oval Large 300



Oval Junior 200



The Perfect Marriage of Flavor and Convenience...

NEW FOR
2017

The Only Ceramic Grill Powered by Gas

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 dedicated smoker box infuses a wood fire flavor into food. The optional Heat Deflector Racks and Plates converts the Primo Oval G 420 into an oven, roaster and smoker.

Primo Oval G 420 Features

- Grill Head Only Available for Built-ins
- (2) High Temperature Tube Burners
- (2) Low Temperature Tube Burners
- 304 Stainless Cooking Grates
- 304 Stainless Tube Burners
- 304 Stainless Flavor Grids
- (2) Sliding Storage Drawers
- LP Tank Compartment
- Fold-Down Side Shelves
- Full-size Drip Tray
- Gas Conversion Orifices are Included with each model



Ready to Grill in Less
Than 5 Minutes.

Everything You Need to Get Grilling “All in One” Box...

The New Oval All-In-One Grill Models

The Primo Oval All-In-One (AIO) is 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.



*Out of the Box and
Ready to Grill in Less
Than 30 Minutes.*



Oval XL 400 All-In-One

Oval LG 300 All-In-One

Oval JR 200 All-In-One

GO Tailgating, GO on Vacation or Just Stay at Home...



Now the Largest Portable Ceramic Grill

The new Primo GO and GO Base for the Primo Oval JR 200 grill makes it the largest portable ceramic grill available. It's also great for cooking on your deck or patio without the need for a grill table or cart. Grill, bake, roast or smoke for 10 or more people at home or wherever you want to GO.



Primo Oval JR 200

+



Primo GO

+



Primo GO Base

Primo GO Versus the Competition

Grill Model	Cooking Area
Primo Oval JR 200 with GO+Rack System	360 sq in
Primo Oval JR 200 with GO.....	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

Primo GO, GO Base and Oval JR 200 grill sold separately.

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



PrimoGrill.com



American Made. Amazing Flavor.



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