Product Catalogue

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 24 countries around the world.
The Primo Advantage

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 Shape
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.
Primo’s 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.

Popular Cooking Configurations

Grilling & Searing
Grilling & Roasting
Baking, Roasting & Smoking
Baking & Roasting
Grilling & Roasting
Grilling & Roasting

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.
Primo Ceramic Grills

Jack Daniel’s Edition Primo Oval XL 400

Specifications
Grill Weight .......................... 200 lbs............... 90.72kg
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
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”, 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.

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## Primo Oval XL 400

<table>
<thead>
<tr>
<th>Specifications</th>
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<tr>
<td>Grill Weight</td>
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<td>Cooking Area</td>
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<td>Optional Rack System</td>
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<td>Total Cooking Area</td>
<td>680 sq in.</td>
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<tr>
<td>Cooking Grid</td>
<td>18.5” x 25”</td>
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<tr>
<td>Temperature Range</td>
<td>150°—850°F+</td>
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## 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”, 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.
Primo Oval LG 300

Specifications
- Grill Weight: 145 lbs. (65.77kg)
- 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)
- 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”, optional Primo Cart with Basket and One-Piece Island Top with two cup holders (shown right) or any of our other Oval Large grill table models and carts.
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”, Primo Cart with Basket and Two-Piece Poly Table Top (shown), Teak Grill Table, Compact Cypress Grill Table or Metal Cart with Stainless Steel Table Top.
Primo Kamado All-In-One

Specifications
Grill Weight ........................ 150 lbs. .......... 68kg
Cooking Area ....................... 280 sq in. ......... 1,739cm²
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”.

Made in USA
Primo Accessories

Metal Cart with Basket & Stainless Steel Top
Our strongest and most durable grill table. The base serves as the universal cart for our custom Island Tops and Table 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.

Hand-Made Teak Grill Table
Durable and beautiful. Comes unfinished. Available for XL 400, LG 300, JR 200 (XL 400 shown).

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

Hand-Made Cypress Grill Table
Durable and beautiful. Comes unfinished. Available for XL 400, JR 200, Kamado (XL 400 shown).

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.

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.

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

Cypress Counter Top Table
Built for those who prefer additional working space when cooking and a handy storage area. Comes unfinished. Available for XL 400, LG 300, JR 200 (JR 200 shown).

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.

*All wood tables include four ceramic shoes to provide air flow between the grill and table base.
Heat Deflector Plates
Converts your grill into an oven, for roasting and smoking. Heat Deflector Racks Required. Comes in specific models for XL 400, LG 300, JR 200.

Heat Deflector/Drip Pan 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 (Kamado)
Turn your Kamado grill into an oven, roaster and smoker. Includes one ceramic plate and frame per box. Frame also sold separately. For Kamado only.

Extension Rack(s)
Two extension racks will almost double your cooking capacity on any grill. One rack per box. Comes in specific models for XL 400, LG 300, JR 200.

Baking/Pizza Stones

100% Natural Lump Charcoal
Made from American hardwoods for true wood-fired charcoal flavor. Burns hotter and longer than other lump brands or briquette charcoal. Available in 20lb (9kg) bags.

Quick Lights Fire Starters
Light our 100% Natural Lump Charcoal quickly and easily with our match-tipped fire starters. Strike them like a match and insert into the charcoal.

“V” Rack
Roast or smoke large cuts of meat simultaneously. Invert it to hold multiple racks of ribs. Compatible with XL 400, LG 300, Kamado.

Rib Rack (5 Slot*/9 Slot**)
Porcelain coated for easy cleaning. One rack per box. *Compatible with XL 400, LG 300, JR 200, Kamado. **Compatible with XL 400. Both racks can be stacked in the XL 400 to cook 14 racks of ribs.
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.

Chicken & Turkey Sitters
Designed to 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.

Fire Box Divider
Heavy cast-iron divider creates two-zone cooking for simultaneous direct and indirect cooking. Available for XL 400, LG 300, JR 200.

Sauce & Rubs
Specially developed for Primo by John Henry: Sweet Honey BBQ Sauce, Chicken Tickler, Summer Peach, Garlic Pepper and Pecan Rub.

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
The cleaning fork easily removes food residue from cooking grate rods and it will not damage porcelain coated grates.

Gasket Replacement
These high heat-resistant replacement kits are designed to last for years. Available for all Primo grill models.
Made in the USA. Enjoyed Around the World.

Australia  Austria  Belarus  Belgium  Bulgaria
Canada  Czech Republic  Denmark  France
Germany  Greece  Jordan  Mexico  Netherlands
New Zealand  Norway  Peru  Poland
Portugal  Romania  Russia  South Africa  Sweden
Switzerland  Ukraine  United Kingdom  United States

American Made. Amazing Flavor.

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