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

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 its 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.
The Perfect Marriage of Flavor and Convenience...

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.

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 GO Versus the Competition

<table>
<thead>
<tr>
<th>Grill Model</th>
<th>Cooking Area</th>
</tr>
</thead>
<tbody>
<tr>
<td>Primo Oval JR 200 with GO+Rack System</td>
<td>360 sq in</td>
</tr>
<tr>
<td>Primo Oval JR 200 with GO</td>
<td>210 sq in</td>
</tr>
<tr>
<td>KamadoJoe JR</td>
<td>149 sq in</td>
</tr>
<tr>
<td>Big Green Egg Small</td>
<td>133 sq in</td>
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<tr>
<td>Big Green Egg MiniMaxEGG™</td>
<td>133 sq in</td>
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<tr>
<td>Grill Dome with Kamagater</td>
<td>123 sq in</td>
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<tr>
<td>Louisiana Grills K13</td>
<td>95 sq in</td>
</tr>
<tr>
<td>Vision P Series</td>
<td>87 sq in</td>
</tr>
<tr>
<td>Big Green Egg Mini</td>
<td>79 sq in</td>
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</tbody>
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Primo GO, GO Base and Oval JR 200 grill sold separately.
Made in the USA. Enjoyed Around the World.