



American Made.  Amazing Flavor.

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.

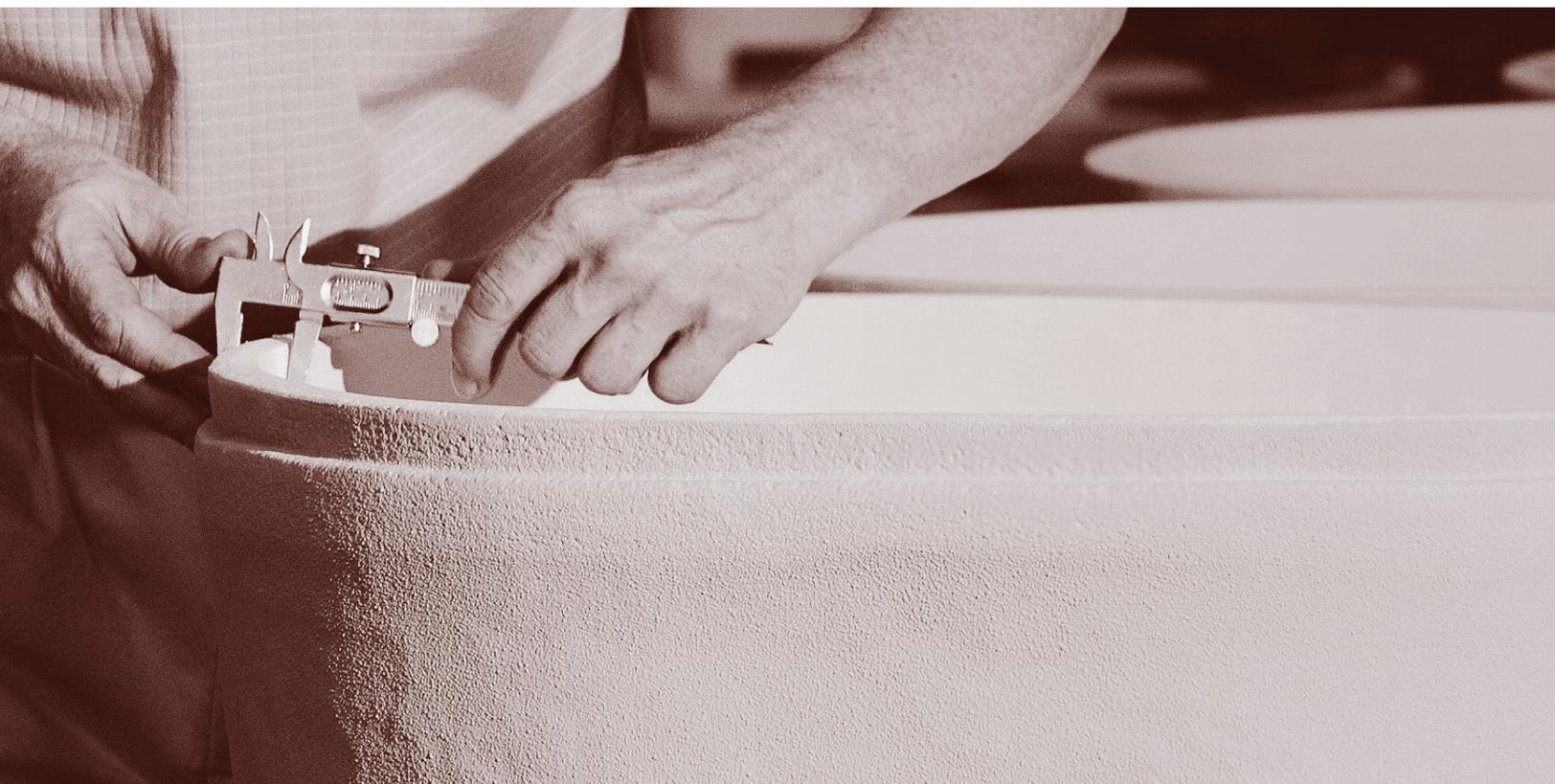
His idea was to use the superior heat and moisture retention characteristics of a ceramic grill and the convenience of gas as a heat source that so many outdoor cookers prefer.

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.



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.



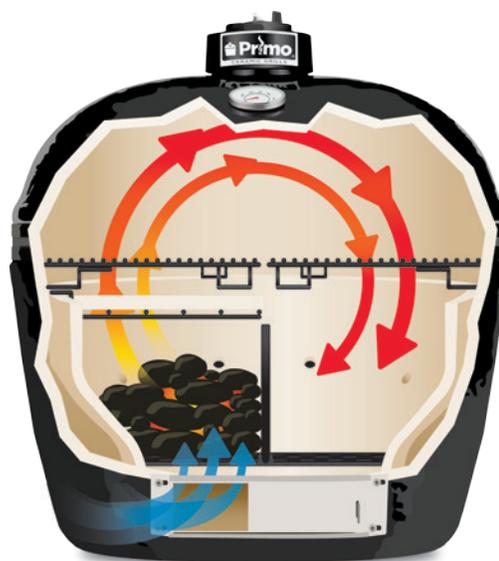
Unmatched Cooking Versatility

Primo Ceramic Grills offer true two-zone direct and indirect simultaneous cooking. Round grills may promise it, but Primo delivers the highest versatility and performance.

The patented oval shape creates two distinct cooking zones. Grill steaks on the direct side and roast tender foods like seafood or vegetables on the indirect side.

The combination of our reversible Cooking Grid, Heat Deflector Plates, Extension Racks and other accessories allow you to create over 69 different cooking configurations. No other ceramic grill offers so much versatility.

Let's face it, most food is not round. The Primo Oval shape let's you grill, bake, roast or smoke more food at one time than round grills.



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 Offers Multiple Cooking Methods

Grill mouthwatering steaks, bake authentic wood-fired pizza, roast a turkey, or smoke a beef brisket to tender perfection. Virtually 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
(Direct Cooking)
One-Zone



Grilling & Roasting
(Direct & Indirect Cooking)
Two-Zone



Baking, Roasting & Smoking
(Indirect Cooking)
One-Zone



Jack Daniel's Edition **Primo Oval XL 400**



Specifications

Grill Weight	200 lbs.....	90.72kg
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



Made in USA

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 Side Tables for a Primo Cart (shown) or any of our XL grill table models and carts.



Primo Oval XL 400



Specifications

Grill Weight	200 lbs.....	90.72kg
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



Made in USA

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 & 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	145 lbs.	65.77kg
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



Made in USA

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 & One Piece Island Top with two cup holders (shown right) or any of our other Oval Large grill table models and carts.



Primo Oval JR 200



Specifications

Grill Weight	110 lbs.	49.90kg
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



Made in USA

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 & Poly Side Shelves (shown right), Teak Grill Table, Compact Cypress Grill Table or Cradle.



Primo Kamado All-In-One



Specifications

Grill Weight	150 lbs.	68kg
Cooking Area	280 sq in.	1,739cm ²
Cooking Grid	18.5" dia.	47cm
Temperature Range	150°–850°F+	66°C–454°C+



Made in USA

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, reversible cooking grates, 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 Side Shelves

Our strongest and most durable grill table. The base serves as the universal cart for our custom Island Tops and Side Shelves. *Compatible with XL 400, LG 300, JR 200 (shown with XL 400).*

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 1-Piece Island Table Top
Top with two cup holders. *Compatible with XL 400.*



Jack Daniel's Edition 2-Piece Island Table Top
Compatible with any XL 400.



1-Piece Island Table Top
Two cup holders. *Compatible with XL 400, LG 300.*



2-Piece Island Table 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. *Compatible with XL 400, LG 300, JR 200 (shown with JR 200).*



Teak and Cypress Grill Tables

Hand-made tables are designed for durability and beauty. Comes unfinished. *Compatible with XL 400, JR 200 (shown with XL 400 in Teak Table).*



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

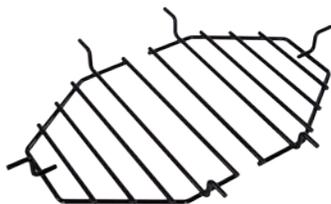
- **Cypress All Event Table**
At over 90" long, our dual grill table holds one XL 400 and one JR 200. Comes unfinished.
- **Cypress Prep Table**
At 39" long, our preparation table is the perfect addition when more working space is required. Comes unfinished.

*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.



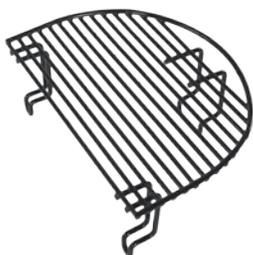
Heat Deflector/Drip Pan Racks

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

Bake bread, hot appetizers and true wood-fired pizza. Available in glazed and unglazed. Available in two sizes: 16" for XL 400, LG 300, Kamado. 13" for JR 200.



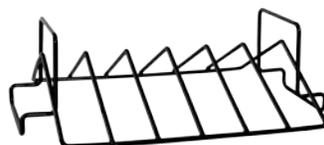
100% Natural Lump Charcoal

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.



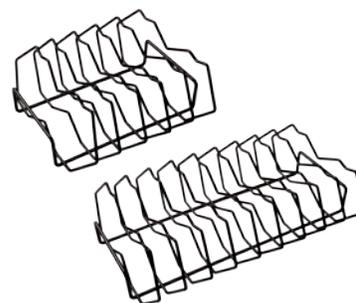
Quick Lights Fire Starters

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 infuse added flavor and moisture into whole poultry. Add herbs and spices to water or make "beer can" chicken. *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 true two-zone cooking for direct and indirect cooking simultaneously. *Comes in specific models for XL 400, LG 300, JR 200.*



Ash Tool

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



Grate Lifter

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



Sauce & Rubs

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



Primo Ceramic Grills are Proudly Made in the USA
and Available Around the World.



Australia



Austria



Belarus



Belgium



Bulgaria



Canada



Columbia



Denmark



France



Germany



Greece



Jordan



Mexico



Netherlands



New Zealand



Norway



Peru



Poland



Portugal



Romania



Russia



South Africa



Sweden



Switzerland



Ukraine



United Kingdom



United States



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