

FEATURES AND BENEFITS

STANDARD FEATURES

- Premium Grade Ceramic
- Stainless Steel Bottom Vent
- Cast Iron Chimney Vent
- Black, Porcelain-Glaze Finish
- Precision Oval Thermometer
- Cool Touch Handle
- Exclusive, Patented Oval Shape
- Easy Lift Hinge System
- Soft Close Felt Gasket
- Quick Clean Porcelain Cooking Grids
- User Manual/Recipe Guide
- Instructional DVD
- 20-Year Warranty on ceramic components

THE PRIMO ADVANTAGE

Versatility

Grill, smoke, roast, or bake.

Functionality

Cook direct and indirect (grill and smoke) at the same time. Increase the total cooking surface to accommodate more food. Partition the grill to conserve on fuel.

Efficiency

With 60% more efficiency than competing cookers, Primo offers superior heat and moisture retention.

Durability

Primo's high quality ceramic frame stands up against even the most extreme cooking temperatures and weather conditions.

Quality

Each Primo is hand-made, carefully inspected for quality at our Atlanta, GA based factory, and guaranteed with a 20 year warranty on ceramic parts.

Capacity

With up to 680 sq/in of available space, the Primo Oval XL boasts the largest, multi-tiered cooking surface on the ceramic cooker market today.



The extended cooking racks not only expand the overall capacity they also allow for four independent cooking zones. Another Primo exclusive.

Use the exclusive firebox divider for simultaneous direct and indirect cooking or as a partition to divide the grill for smaller meals.

XL Oval Featured With Teak Cooking Station



Primo Oval XL



Primo Oval Junior



Primo Kamado

Dimensions (H x W x D)	30" x 27.5" x 21"	24" x 20.5" x 16"	30" x 20.5" x 20.5"
Grilling Surface	400 sq/inches	210 sq/inches	280 sq/inches
w/Extended Racks	up to 680 sq/inches	up to 360 sq/inches	up to 393 sq/inches
Net Weight	200 lbs	95 lbs	140 lbs