

Top Off Your Culinary Experience with Genuine Primo® Accessories

From pizza stones to spice rubs, we offer a full line of accessories designed to work perfectly with your Primo® cooker.

Primo®
Pizza Stone



Primo® Spice Rubs and hanging rack



Primo®.
*Simply the
Best Cookers
Available for
Outdoor
Grilling and
Smoking.*

CUSTOMERS AGREE - FOOD COOKED ON A PRIMO

JUST TASTES BETTER. Primo® Ceramic Grill and Smoker is a remarkable product that makes outdoor cooking easier and better than ever. Whether it's meat, seafood, vegetables or baked goods, Primo's® unique design provides the ultimate cooking environment and ensures that food is always moist and tender.

PRIMO'S® QUALITY AND CONSISTENCY COME FROM ITS ADVANCED DESIGN. Proudly made in the USA from a hi-tech ceramic material, Primo® heats quickly and evenly giving you a versatile grill, an easy to maintain smoker, or a moisture-rich oven. It seals in heat and moisture ensuring that food never dries out.

PRIMO IS TRULY AN ALL-SEASON COOKER! Since ceramic does not lose heat like a metal smoker, you can maintain temperatures from 180°F to over 700°F...even in the cold and windy winter months. With Primo®, you determine the cooking temperature any time of year. And without excessive heat loss, the Primo® is extremely efficient with fuel. When you finish cooking, close the vents, and the unburned charcoal can be used for your next cook.

The possibilities are endless. Smoke a brisket or pork shoulder overnight, roast a bird, grill steaks like you have never experienced. Even cook brick-oven style breads and pizzas. And get ready to hear your guests say "that's the best I have ever had".



"The most exciting grills and smokers I've ever cooked with."
Master Chef Helmut Holzer (CMC)



Primo Ceramics

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Your Primo® Dealer is:

The Primo® Kamado

Designed to please the purist, and anyone who enjoys the flavor of foods cooked over a charcoal fire, the Primo® Kamado is your path to enjoying the finest in outdoor cooking. Unlike other charcoal grills, your Primo® Kamado can be up and cooking within minutes, without the hassles of using nasty lighter fluid. With natural lump charcoal, and one of many simple non-toxic methods of lighting, you can be ready to cook in as little as 10 minutes. Add your favorite wood chips or chunks for a genuine wood smoke flavor. Set your vents to maintain your desired temperature...from low/slow to red-hot for searing...from roasting to baking...and relax while you get ready for the best eating yet.



The Primo® Kamado
270 square inches cooking area
150 pounds

The New Primo® Oval

For the avid outdoor cook, we are proud to introduce the generously-sized Primo® Oval—a must for those who like to entertain. Same principal as the Primo® Kamado—fueled by natural lump charcoal—but with 680 square inches of cooking space when using both levels. In addition to the added cooking space, the Primo® Oval sports a divided firebox that allows you a wide range of possible cooking setups. And surprisingly, it weighs the same as the Primo® Kamado, without sacrificing thickness.

Control your cooking temps from 180 to over 700, add smoking woods to your taste, and enjoy the largest and most versatile cooker Primo® offers.

The Primo® Oval
680 square inches cooking area
150 pounds



The Primo® Series 2000

Enjoy all of the benefits and flexibility of ceramic cooking, *and* the ease and convenience of gas grilling, with the Primo® Series 2000. As with the original Primo® Kamado, the sky is the limit for the variety of cooks you can accomplish. The Series 2000 is a functional and attractive design that looks great on any patio.

From slow cooked barbecue to high temperature searing, the Primo® Series 2000 can have you up and cooking 2.5 minutes after simply turning the knob to start. For genuine wood smoke flavor, add your favorite wood chips. With the Primo® Series 2000 you truly get the best of both worlds.



The Primo® Series 2000

Why Primo®?

Whatever model you choose, you can find comfort that you have the most advanced cooker on the market today. Primo® cookers are based on a design that is over 3,000 years old, but using the best available new materials...combining centuries of proven cooking techniques with modern technology. Primo® cookers are produced in our factory in Norcross, Georgia where we oversee the quality of each and every cooker. They will not crack or break at temperatures approaching 2200°F.

Features

Ceramics are coated with a durable glaze for a finish that will never burn, peel or discolor.

Porcelain coated grill, with narrow spacing between bars to keep food from sticking or falling through, and makes for easy cleanup.

Primo's® easy slide top allows you to raise or lower the temperature so you can slow roast chicken or sear fish and steaks.

New Primo Dome hinge allows easy use with one hand. Simply raise the dome and it locks in the open position. To close just give a gentle tug and close with one hand.