



SPECIFICATIONS

Grill Weight	152 lbs.	68.95kg
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	151°–850°F+	66°C–454°C+

FEATURES

- Patented Oval Shape
- Premium-Grade Ceramics
- Reversible Cooking Grates
- Optional Rack System & Accessories



ALL-IN-ONE SHOWN

280²
COOKING AREA

GRILLING CAPACITY
Sized for family
cookouts

6
WHOLE CHICKENS

1
WHOLE TURKEY

8
STEAKS

12
BURGERS

8
RACKS OF RIBS

8
EARS OF CORN

The Primo **Large** is perfect for cooking large amounts of food for gatherings or feeding the whole family. It offers 300 square inches of cooking area — 495 with the optional rack system — in the same patented oval shape as our X-Large, with all the cooking efficiency and accessibility only a Primo delivers. There is room for 6 whole chickens, 8 racks of ribs or a whole turkey at once.

Available as “grill only”, as an All-In-One with cradle and fold-down side tables (shown above), or with the Primo Cart with Basket, Island Tops, Cypress Grill Tables or any of our other Large carts and tables.



Why families choose Primo



Made in the USA

The only ceramic grill made in America — built in Poplar Bluff, Missouri. 4 out of 5 Americans prefer USA-made.



Grill, bake, roast or smoke

Works like a grill, an oven, a roaster and a smoker — from steaks to bread to brisket.



Patented oval design

Two true cooking zones — sear on one side while you roast low and slow on the other.



Amazing flavor

Ceramic plus 100% natural lump charcoal means juicier food and true wood-fired flavor.



GRILL DIMENSIONS · GRILL ONLY

Width, widest (at lid)	24"	60.96cm
Width at base	19"	48.26cm
Depth	18.5"	46.99cm
Lid height	10.5"	26.67cm
Base height	14.75"	37.47cm
Overall height, lid closed	25.25"	64.14cm

CLEARANCES

- 12" (30.48cm) of clearance is required behind the grill to open properly.
- A minimum of 2" (5.08cm) of clearance is required around the exterior surface of the grill.

BUILT-IN CUT-OUT

For island and outdoor-kitchen installations · grill head only · rear of grill at top

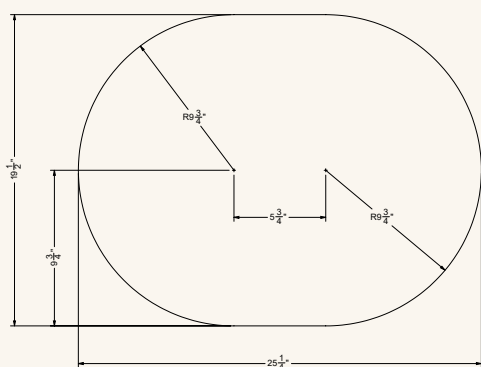


FIG. A Standard cut-out — plan view

Shelf depth 10 1/4" (26.04cm) below top surface

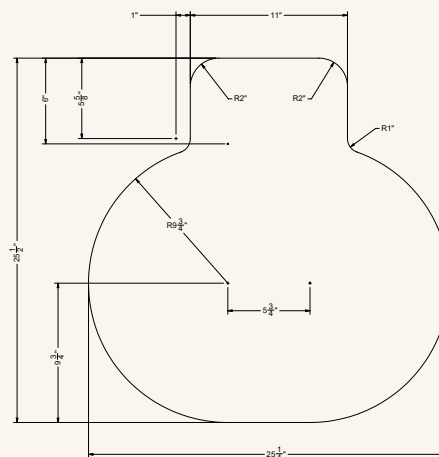


FIG. B Hinge-notch cut-out — plan view

Shelf depth 13" (33.02cm) below top surface

Two templates are available. To have the lip of the grill sit lower to the countertop surface, use the hinge-notch template — it needs a deeper supporting shelf. Shelf depth is measured from the top surface of the countertop down to the supporting shelf. Do not scale these drawings — confirm against the current cut-out templates and the grill on site before cutting.