



## SPECIFICATIONS

|                   |             |                      |
|-------------------|-------------|----------------------|
| Grill Weight      | 200 lbs.    | 90.72kg              |
| Cooking Area      | 280 sq in.  | 1,806cm <sup>2</sup> |
| Cooking Grid      | 18.5" dia.  | 47cm dia.            |
| Temperature Range | 151°–850°F+ | 66°C–454°C+          |

## FEATURES

- Traditional Kamado Shape
- Premium-Grade Ceramics
- Reversible Cooking Grates
- Optional Rack System & Primo GO

**280<sup>2</sup>**  
COOKING AREA



ALL-IN-ONE SHOWN

**GRILLING CAPACITY**  
The classic, the  
Primo way

**4**  
WHOLE CHICKENS

**1**  
WHOLE TURKEY

**6**  
STEAKS

**10**  
BURGERS

**4**  
RACKS OF RIBS

**8**  
EARS OF CORN

This is where kamado grills got their start. The Primo **Round** delivers the benefits of cooking in premium ceramic in the traditional 18.5" (47cm) round size — perfect for replacing your current round setup or building a brand-new outdoor grilling area. There is room for 4 whole chickens, 4 racks of ribs or a whole turkey at once.

Available as “grill only”, or as an All-In-One (shown above) with cradle stand, fold-down side tables, ash tool and grate lifter — ready to cook in 30 minutes or less.



**PULL UP A CHAIR —  
THE FIRE'S ALREADY GOING.**

## 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.



### Premium ceramics

Top-grade ceramics and glazes hold steady heat for hours, low and slow or hot and fast.



### Amazing flavor

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



### GRILL DIMENSIONS · GRILL ONLY

|                            |        |         |
|----------------------------|--------|---------|
| Width, widest (at lid)     | 21.5"  | 54.61cm |
| Width at base              | 13.75" | 34.93cm |
| Depth                      | 21.5"  | 54.61cm |
| Lid height                 | 11"    | 27.94cm |
| Base height                | 18.5"  | 46.99cm |
| Overall height, lid closed | 29.75" | 75.57cm |

### CLEARANCES

- 10" (25.40cm) 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

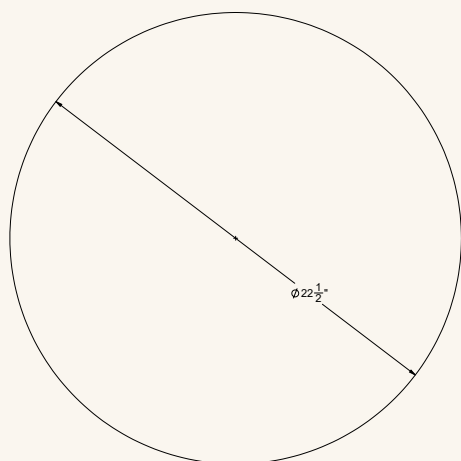


**FIG. A** Standard cut-out — plan view  
Shelf depth 14" (35.56cm) below top surface

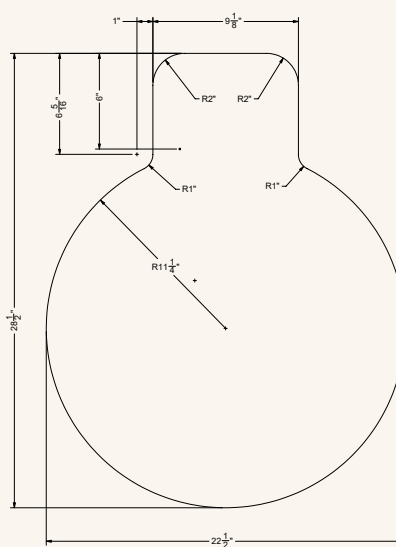


**FIG. B** Hinge-notch cut-out — plan view  
Shelf depth 17" (43.18cm) below top surface

The hinge-notch cut-out is the only cut-out recommended for the Junior due to its reduced height. 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.