



OWNER'S MANUAL

BONUS: PRIMO RECIPES INCLUDED

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Primo® Grills and Smokers Owner's Manual

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Published by:

Primo® Grills and Smokers

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Norcross, GA 30071
USA

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For information please contact us at sales@primogrill.com.

MANUFACTURED IN THE USA

CONGRATULATIONS

We appreciate your choice of a Primo Grill and Smoker. Properly setup and maintained, your Primo should provide years of worry-free outdoor cooking pleasure. It's important that you follow each step in this guide carefully to insure proper use and maintenance.

SPECIFICATIONS	OVAL XL	OVAL JR	KAMADO
Weight	192 lbs	95 lbs	140 lbs
Cooking Surface	400 sq/in	210 sq/in	280 sq/in
Rack Extensions	up to 680 sq/in	up to 360 sq/in	N/A



Primo Grills and Smokers Warranty

Creative Ceramic Technologies, Inc. (CCT) warrants to the original purchaser of this Primo grill and smoker that it is free of defects in material and workmanship at the date of purchase for the following periods:

- **Twenty (20) years for all ceramic parts**
- **Five (5) years for all metal parts (excluding cast-iron parts)**
- **One (1) year for all cast-iron parts**
- **Thirty (30) days on thermometers and felt gaskets**

This warranty shall be limited to the repair or replacement of any part(s) which, under normal use, Primo determines, after reasonable examination, to be defective. In order to invoke this Warranty, Purchaser shall ship all defective parts at his/her expense to:

ATTN: WARRANTY REGISTRATION
Primo Grills and Smokers
5999 Goshen Springs Road, Norcross, GA 30071
Phone: 770.729.1110 | Fax: 770.729.1111

Primo shall replace parts found defective as provided above with equivalent parts and shall ship such parts at the Purchaser's expense to the Purchaser's designated shipping address.

THIS LIMITED WARRANTY SHALL NOT COVER THE FOLLOWING:

Any damage, failure, or operating difficulties caused by accident, abuse, misuse, alteration, misapplication, vandalism, improper installation or improper maintenance; cracks or chips in the exterior glazing after delivery to an authorized Primo dealer or distributor; damage or failure caused by tampering with or altering the original Primo design, except when directed or authorized by CCT; damage or failure caused by Purchaser's failure to follow federal, national, state, city or county building and fire codes.

TO THE MAXIMUM EXTENT PROVIDED BY STATE AND FEDERAL LAW, THIS LIMITED LIFETIME WARRANTY IS IN LIEU OF ALL OTHER WARRANTIES, EXPRESS OR IMPLIED, AND SPECIFICALLY EXCLUDES THE FOLLOWING:

- **WARRANTY TO ANYONE OTHER THAN THE ORIGINAL PURCHASER;**
- **WARRANTIES OF MERCHANTABILITY AND FITNESS FOR A PARTICULAR PURPOSE;**
- **ANY AND ALL LIABILITY FOR INCIDENTAL, SPECIAL OR CONSEQUENTIAL DAMAGES, EXCEPT WHERE SUCH EXCLUSION IS EXPRESSLY PROHIBITED BY LAWS OF THE STATE OR THE ORIGINAL PURCHASER'S RESIDENCE.**

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Greetings

From Maria Nation, Massachusetts
Primo Owner!

If you're at all like me or the many Primo-istas I've met in the last year, your new grill is going to change your life; or at least the hours of your life that you spend at the grill!

Let me tell you right off the bat that I'm an odd choice to be writing this introduction. I'm not associated with the company, I don't know the difference between North Carolina and Kansas City barbecue, and until very recently I thought of grilling as strictly a "guy thing," like understanding fantasy football or not asking for directions.

Primo® changed all that. It isn't just the look and feel of the thing, although the simple lines and the heavy ceramic heft have grown on me, like a piece of art that is both prosaic and exotic. I love introducing my friends to the Primo® by having them just lift the dome – all that weight in your hand, yet balanced and manageable because of the clever engineering of the hinge – then let it close, and the dome stops with a satisfying thump, decisive and secure, on the felt gasket. Right away the serious heft of the Primo® lets you know you've left the land of "Webers" far behind.

But I'm not a Primo fan because it looks good. I'm a fan because Primo makes me look good. Even for a grill novice like me, the Primo method of grilling/smoking makes it easy to cook everything from perfectly flash-seared tuna to 20-hour low & slow genuine barbecue, succulent, smoky and falling-off-the-bone tender. I've always been a serious chef inside my kitchen; Primo lets me take my culinary adventures outdoors and it has become my partner-in-creation, inspiring me to try everything from grilled pizza to cold-smoked cheese; from sour dough bread to (I kid you not) fried eggs for breakfast. Why stop with burgers when the Primo beckons me to ever new possibilities? It is a cooking phenom!

And then there's the big secret that Primo has let me in on after all those years: Grilling and smoking isn't hard (so much for the "mystery on the deck!"); in fact, it's really fun. Perhaps this is why I've become such a Primo fan. It's just fun to use.

In this over-hyped world, where gizmos and gadgets are hawked 24/7, it's rare to come across a product, and a company, that is actually better than it claims to be. The guys at Primo have made an amazing product. They stand behind it with integrity, and with pride. Get to know your Primo, and you'll understand why.

Happy Grilling!

Maria Nation - Massachusetts (aka Grill Girl on the Primo Forum)

Kamado History



The modern kamado-style grill is based on ancient Japanese technology used over 2000 years ago. Originally composed of clay, the kamado was typically built into the earth floor of pit homes—small houses built into the ground.

By the early 1600's advancements in the kamado design and function included high-end, portable kamados which attracted the attention of those in the elite and urban communities, and soon became common-place in their households.

By literal translation, the word "kamado" in Japanese means "oven", "stove", or "kitchen". But it represents more than just perfection in functional design and exquisite, flavorful food. Historically, the kamado was and still is a symbol of family and home.

The Primo Advantage

Primo combines the concept of traditional kamado-style (round) cookers, and charcoal grills with an innovative design, premium quality ceramic materials, and a sophisticated, modern look, creating a best in class, all-in -one cooking machine. What makes a Primo better than other ceramic grills and smokers on the market today? The key is in the composition and patented oval shape.

Ceramic Composition. Primo uses only the highest quality ceramic for increased efficiency and durability. Meals prepare faster while moisture and flavor remain locked inside, leaving food juicy and tender, not dry. And the outer surface stays at a safe, warm-to-the-touch temperature.

Oval Shape. But it's the versatility of our patented Primo Oval™ shape that really sets us apart. Enjoy more features and options such as reversible cooking grids, rack extensions* to increase total cooking surface, or a drip pan rack* to catch meat juices. Add a firebox divider* and cook directly over the heat on one side and smoke on the other.

We hope you enjoy your new Primo. Bon appétit!

**optional accessory*

Introduction

Safety and Maintenance

- When transporting your grill, never lift it by the hinge. Have at least two individuals hold the bottom and back of the grill. Lower it into your table or cradle with one hand on the inside of the grill grasping the bottom vent.
- Primos should only be used outdoors in an area where there is adequate clearance for ventilation. Keep the space around your grill clear of hanging tree limbs or other flammable objects.
- Lighter fluid should never be used in a Primo. For best results, use Primo natural lump charcoal, which is free of tars and other harmful chemicals, so it won't compromise the taste of your food.
- For safe use on wooden tables or any surfaces other than a cradle, always set your Primo on the ceramic feet provided with the grill.
- The constant opening and closing of the grill may cause tension in the hinge over time. Apply a very thin layer of lubrication to the moving parts inside the hinge once or twice a year to keep the mechanism operating smoothly.
- To ensure your lid stays securely held by the hinge bands, tighten the band bolts once or twice a year using an open end wrench.
- It's important to always take caution when opening the grill after the top and bottom vents have been completely closed to extinguish the fire. In this state the hot coals are suffocated of oxygen and a rush of air could cause a flashback. Lift the lid only slightly at first to allow built up heat and steam to escape. Then proceed.
- When fueled with natural lump charcoal, Primos produce very little ASH. However, allowing your Primo to accumulate too much excess ash in the ash trap will suffocate the charcoal and impede air flow. Occasionally check the ash trap and remove excess ash with the recommended Primo ash tool by simply raking the cooled remains out of the bottom vent door and into a receptacle for disposal.
- Unlike metal grills, a Primo's ceramic body won't scald the skin if briefly touched when hot. However, as with any HOT item, be sure to use caution when cooking and keep children away.
- Primos are self CLEANING. Simply heat your grill to around 500 °F to incinerate food and other debris within the grill. When necessary, use a non-abrasive tool to clean the grids. Never use overly abrasive instruments to clean the grids as this will remove the porcelain finish that helps keep food from sticking. For the grills outer surface, use a damp cloth to wipe away dust as needed.

Standard Features and Components

All Primo Grills and Smokers are composed of a premium grade ceramic blend and coated with a protective, lead-free, scratch resistant porcelain glaze. Additional standard features include:

- Stainless-Steel Bottom Vent Door
- Cast-Iron Chimney Top Vent
- True Precision Temperature Gauge
- Heat Safe Ceramic Feet
- Hands-Free, Auto Locking Hinge System
- Cool-Touch, Ergonomic Handle
- Insulating Felt Gasket
- Quick-Clean, Porcelain Coated Cooking Grids
- 20-Year Warranty

Introduction

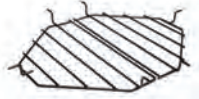
Accessories



Upper Racks



Firebox Divider



Lower Racks



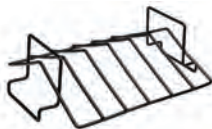
Pizza Baking Stone



Grill Lifter



Ash Tool



Upper Rack



Cypress Table
(featured w/Oval Jr.)



Cradle w/stainless steel sides
table (featured with Oval Jr.)



Chicken/Turkey Sitter



QuickLights



Grill Cover



Cradle w/wood side tables
(featured with Kamado)



Heat Deflector Plates



Remote Thermometer



Lump Charcoal

Accessories (continued)

Cypress Curve Table: The elegant Primo curve and compact table is made from unfinished cypress wood and make the perfect addition to your grill and smoker.

Cypress Compact Table: The Primo compact table, made from unfinished cypress wood, is ideal for smaller decks and backyards.

Cradle: Need to conserve on space? Then place your Primo in a cradle with locking casters. Accessorize the cradle with the optional stainless-steel or wood side tables for convenience during cooking. When not in use, the side tables easily fold down and out of the way.

Firebox Divider: Use the cast iron firebox divider in a Primo Oval XL or Oval Junior as the perfect solution for cooking direct and indirect at the same time. Prepare food directly above the hot coal on one side of the grill, then move it to the other side of the grill to finish cooking using the indirect heat of the coal.

Upper Racks: The Upper rack accessory allows you to expand the total cooking surface in a Primo grill and smoker. Use two in your Primo Oval Junior to increase the total cooking surface from 210 sq/in to 360 sq/in or use two in your Primo Oval XL to increase the total cooking surface from 400 sq/in to 680 sq/in. You can use one in the Primo Kamado to extend its total cooking surface by 145 sq/in. The upper racks are also great for creating a multi-tiered cooking environment. Prepare more food in less time or cook different items at the same time.

Lower Racks: The lower racks are designed to accommodate most drip pans to prevent drippings from falling into the coal. Simply place any foil pan on the racks and collect the drippings. Use just one lower rack with your Primo firebox divider for simultaneous direct/indirect cooking or use both lower racks with the Primos ceramic heat deflector plates for baking, smoking and indirect cooking.

Heat Deflector Plates: Whether you're slow-roasting a turkey, baking chocolate chip cookies or smoking salmon, the Primo® ceramic Heat Deflector Plates will truly enrich your indirect cooking experience on a Primo grill and smoker. Set both d-shaped plates side-by-side on your Lower/Drip Pan Racks to quickly and easily transform the entire grill into an oven or low temperature smoker. The d-plates are available in two sizes to fit the Primo Oval XL and Oval Junior grills.

Grill Lifter: Use the Primo Grill Lifter to safely and easily lift hot cooking grids, Lower/Drip-Pan Racks and Upper Extended Cooking Racks to and from the grill.

Introduction

Accessories (continued)

Pizza/Baking Stone: Try your hand at crispy pizzas, chewy cookies, fresh baked bread, and more all in the comfort of your backyard with a Primo Pizza/Baking Stone. This is the only ceramic baking stone coated with a non-stick, porcelain-glaze finish for easy clean-up and is available in two sizes to fit any grill.

Chicken and Turkey Sitters: Fill the chicken and turkey sitters with beer, wine, apple juice or other liquids, add spices, place your poultry on top and enjoy the flavor.

V-Rib/Roast Rack: The V-shaped Rib/Roast rack works in the upright position for large pieces of meat such as roasts, chicken and turkey. In the inverted position it can also be used to hold up to 6 racks of ribs.

Ash Tool: The ash tool is useful for raking ashes out of the bottom vent door of the grill as well as stirring hot coal in the firebox.

Primo Natural Lump Charcoal: Primo's 20 lb bag of 100%All-Natural Lump Charcoal is the premium choice fuel for grills and smokers. This special blend of charcoal is free of tars and other harmful chemicals. It weighs less, lights faster, and burns hotter and longer than standard briquettes. When used in a Primo, a single load can be reused several times and when cooking low and slow, it can burn for up to 36 hours. With average use, a 20 lb bag can last up to 35 cooks. Cook with Primo natural lump charcoal alone or in combination with your favorite seasoned wood for a great smoky flavor.

QuickLights (Fire Starters): Use Primo matchstick Quicklights to quickly start your fire. Simply strike the tip against the lighting strip, wedge one or two in the coal, and close the lid with both top and bottom vents open and you're ready to cook in just a few short minutes.

Digital Remote Thermometer: With the Primo digital remote thermometer you can remotely monitor the grill dome temperature and the internal temperature of your meat at the same time. Simply place one heat-resistant probe wire inside the grill and insert the other probe 6" into meat. The wireless receiver beeps and flashes when meat or grill temperatures exceed your programmed settings. Features also include a count-up and count-down timer, LCD screen with a back light for use at night, belt clip, grill rack clip and built in stand.

Grill Covers: Primo also offers covers in various sizes made to fit each grill in either a table or cradle. These heavy-duty covers protect your grill from moisture and the elements

Primo Assembly



Resting the Primo in it's final destination:

This product is heavy and not easy to move. You must be careful when you move it to it's final resting destination. 2-3 people are recommended to move the outer shells.



First remove all inside components and move the outer shell (lid and bottom) to the desired location. Do not attempt to loosen the bands or the hinge assembly. Placing this unit in a Primo Cradle or our Cypress Wood Table will demand good handling and many hands to do the work properly. Any mishandling will not be covered under the warranty.



Firebox placement:

Your Oval firebox is manufactured as a one piece unit. Notice the air vent in the front. "Carefully" place the firebox inside the Oval bottom with the vent holes aligning with the air control vent of the Oval bottom. This is important for proper air flow to your unit.



Placing the inside components:

Find the ceramic bottom plate and place into the bottom of the firebox. The ceramic plate puzzles into the base of the firebox with the plate surface facing upward. Next, place the bottom grate at the mid-base of the firebox with the divider slots facing upward. These slots are going to secure the Oval firebox divider which is sold separately as an accessory.



Securing the screws of the band assembly:

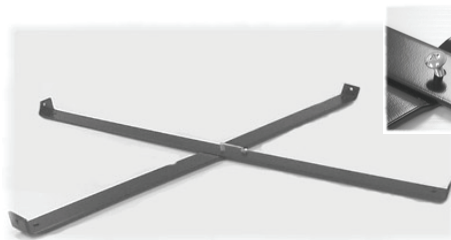
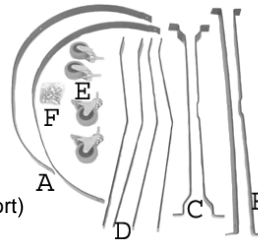
Our factory ships units pre-assembled, but for your benefit, please ensure that the screws are tight at all times. Bent screws is a good sign, but may loosen after some period of time. From the heat, your bands may expand over time and reduce it's ability to fit tightly on your



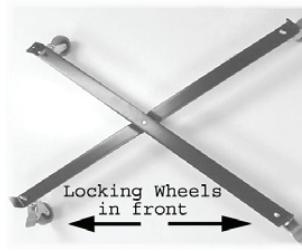
Getting Started

Cradle Assembly

- A - Oval Ring (2)
- B - Long Crossbars (2)
- C - Short Crossbars (2)
- D - Raising Bars (4)
- E - Caster Wheels (4)
- F - Hardware Pack
- G - Clinch Screws (2 long, 3 short)
- H - Large Kept Nuts (4)
- I - Round Head Screws (9)
- J - Round Nut Cap (4)
- K - Small Kept Nuts (14)



Lay the two longer crossbars (B) down and fit with Round Head screw in the center. Place center-curved crossbar under the straight crossbar. Round Head Screw (T) and a nut (K).

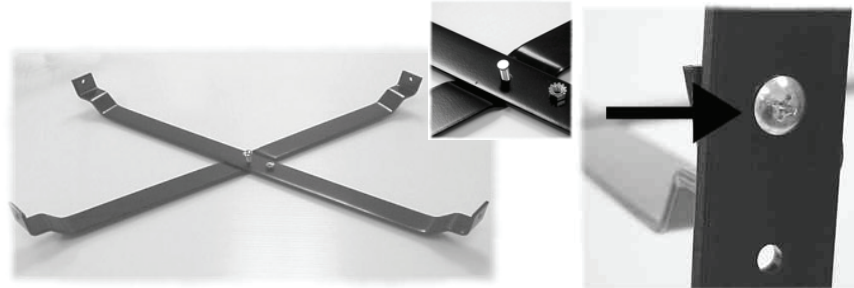


Place casters under crossbar. Preferably, place locking wheels on the front as shown here. Locking wheel is unlocked when flap is up (shown left). Use the (K) nut to secure the wheels in place and the (X) washer.

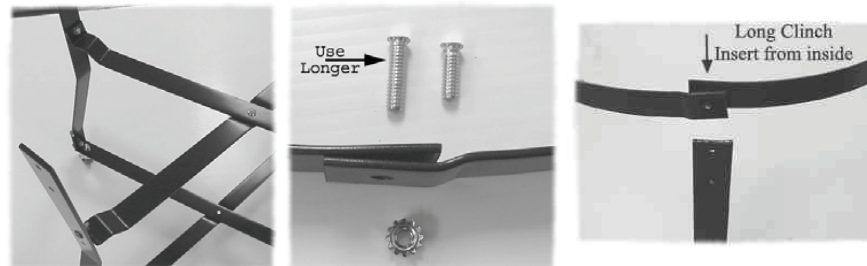


Secure raising bars (D) on base with a large round nut (H). Note that the raising bars are curved inward. The raised bars are placed inwards.

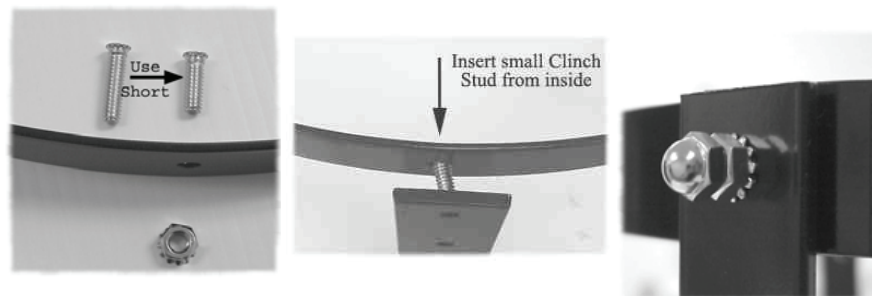
Cradle Assembly (continued)



For the upper support crossbar (C), secure with a short Clinch Stud. (G & K). Then affix the upper crossbar to the raised bar by using the top hole.



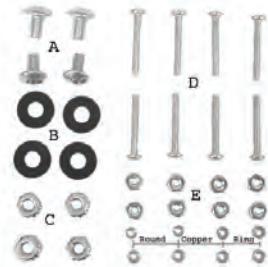
Secure the cross-bars. Use the longer clinch stud when connecting the rings section to the upper crossbar. Connect in the upper hole.



Use the short clinch stud when connecting the ring to the upper crossbar. Use (J) caps to secure.

Getting Started

Cradle Side-Table Assembly



Place the first bracket on the cradle by unscrewing the four nuts located at the metal ring with the 4 legs of the cradle. Note that the top of the brackets will have to point outward to the sides.

Hardware

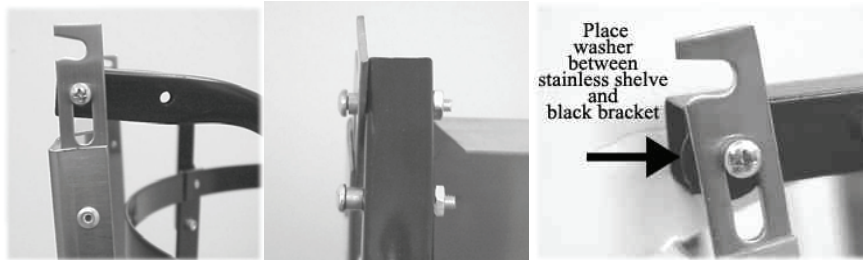
- A) 4 Short Screws
- B) 4 Black Washers
- C) 4 Large Nuts
- D) 8 Long Screws
- E) 8 Small Nuts

Other

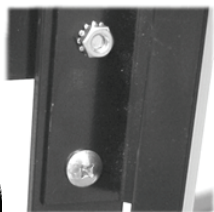
- (8) Copper Ring Spacers
- (4) Black Brackets



Put each metal support bracket on the outside of the leg placing the upper hole of the bracket through the screw while replacing the nut in position. Don't tighten yet and don't place the bottom screw; adjustment may be required.



Place one (D) long screw from the outside of the bracket through the sliding hole of the shelf hinge. The screw must be placed in from the outer part of the bracket. Make sure that you insert the long screw into the copper ring spacer before inserting into shelf hinge. Repeat the same on the other bracket hole. Secure the screws with a nut and black washer (in between shelf and bracket) on the top screw and a nut on the bottom screw.



The last step is to secure the brackets with the large short screw and the nut accompanying it.



Cypress Table Assembly



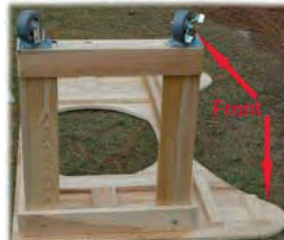
The cypress or oak table comes shrink-wrapped for shipping purposes. Carefully cut the wrapping and lay out the table pieces.



Look for the hardware package stapled under one of the table panels.



Unscrew the protective wooden panels temporarily attached to the table. These were added for protection during shipping. Dispose of them.



Place the top of the table down on a smooth surface and erect the side legs of the table. Position the locking wheels with the front of the table as shown. Secure both side leg sections.



Place a bolt through the table and the side leg stud and secure from the inside using a washer and nut. Tighten the nut lightly. Later, when all bolts are in, completely secure the nuts.



Do the same with the middle section of the table, securing all four corners. On the second round of tightening, secure the bolt until the wood becomes slightly compressed.

Getting Started

Cypress Table Assembly (continued)



Place your grill inside the wooden table **using the ceramic shoes**. Simply place the shoes at the approximate position where your grill will rest.



Carefully lift the grill by placing a hand inside the vent and the other under the grill and make your way to the opening of the table. Two people are required for this lifting.



WARNING: You should **NEVER lift Primo Grill and Smoker from the hinge mechanism** attached to the black bands. Lifting the cooker from the bands and hinge mechanism can result in personal injury and will void the warranty if damage occurs. If dropped, the ceramic will break.

Once in place, the grill should be ready to go. You may adjust the position of the ceramic feet as needed. You may also use a stain or a polyurethane to seal on the cypress or oak wood.

Natural Lump Charcoal

For cooking purposes, charcoal comes in two different shapes: lump charcoal and briquettes. Lump charcoal is charcoal which has not been formed into briquettes. Briquettes are the pillow shaped little pieces of compressed ground charcoal.

Always use lump charcoal in the Primo®. Primo® Grills and Smokers use a fire bowl to hold the charcoal. As the charcoal burns, the ash falls down into the bottom of the bowl. There isn't much room for a lot of ash. Lump charcoal produces low amounts of ash and will burn at whatever rate and temperature that you allow it to. It also tends to burn hotter and light faster than briquettes.

The Process

Natural Lump Charcoal comes from partially burning wood or heating wood without the use of oxygen. In doing so, this charred wood becomes carbon. During the process of making charcoal, volatile compounds in the wood (water, hydrogen, methane and tars) pass off as vapors into the air, and the carbon is converted into charcoal.

The Properties

Since Charcoal is pure wood carbon, it weights much less than its original state. It is also free of tars (which can contain carcinogenic compounds, like benzo-a-pyrene). Unlike charcoal briquettes, which contain different chemicals, natural charcoal is 100% carbon.

Types of Lump Charcoal

There are 2 types of charcoal: the first type comes from natural wood which has been cut and made into charcoal. This is as natural as you can get. The wood comes from trees, branches and scrap pieces from saw mills. The second type comes from using processed scrap wood and tuning it into charcoal. Processed scrap wood tends to burn faster since its density is less than natural. This is because there is less moisture in the wood at the time it is transformed into charcoal.

Lighting Lump Charcoal

Never use starter fluid! It will give an undesirable flavor to your food and absorb into the ceramic. There are many other ways to light lump charcoal. You can use paraffin fireplace starter blocks (Primo® recommended), electric starters, propane sticks, weed burners, propane torches, MAP gas torches and Chimney starters.

First Use

Prepare to Cook

DETERMINE FIREBOX FILLING

Half Firebox: Fill the firebox half way when preparing smaller amounts of food or when cooking at milder temperatures. Use the Primo® firebox divider (sold separately) to cook on one small section of your grill. Full

Firebox: Fill firebox to within four inches of the top. Use this for larger amounts of food, hotter cooking temperatures, or longer cooking times; i.e. slow-cooked ribs would require a full firebox.

FILL FIREBOX WITH LUMP CHARCOAL

Only use pure lump charcoal. No briquettes! Sprinkle in smoking woods (fruit wood, hickory, etc) for flavor if desired. Fill the firebox either half way or fully with lump charcoal.

REMOVE ASH AND DEBRIS (after the first use if needed)

Use the ash rake to “stir” the coal from your prior cooks to remove ash from the leftover coal in the firebox (it naturally falls to the bottom of the grill). Then use the ash rake to scoop ash out of the lower vent. Cold ash and debris make great compost for gardens.

FULLY OPEN TOP AND BOTTOM VENTS

Doing so allows air flow to the coal when first starting the grill.

LIGHT THE CHARCOAL

For ½ a firebox, bury one or two starter pouches (Primo® Quick Lights are recommended) halfway down in the charcoal. For a full firebox, use two or three pouches. You may also use a starter chimney or, if monitored closely, an electric fire starter.

CLOSE THE LID

Be sure the fire has started and the top and bottom vents are fully open.

INSERT RACKS

Wait a few minutes, open the lid and reinsert the cooking racks. Then close the rack again.

MONITOR THERMOMETER

Watch the thermometer. Once the grill approaches the desired temperature, partially close the vents to maintain that temperature.

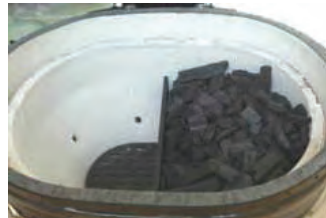
Warning: Take caution when opening the lid. In rare instances, the burning coal may be severely deprived of oxygen and could cause a fireball. **To avoid this**, always crack the lid and pause before opening fully, allowing oxygen to reach the coal

Lighting the Charcoal - Illustration



With Firebox Divider

Without Firebox Divider

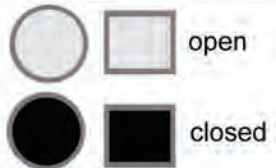


First Use

Vent Adjustment Guide

Review the illustration below for approximate chimney and bottom vent settings for various food.

Temp	Food	Top Vent	Bottom Vent
150°F	smoking fish		
275°F	bbqing ribs, pork		
325°F	grilling poultry, turkey breast, burger, fish		
325°F	roasting beef, pork, lamb		
500°F+	searing steak		



Primo Preparation Time Guide

The following meat temperatures are given as approximations. Experience is your best guide. For your safety, we recommend using a meat thermometer to ensure the quality and the proper safe temperature of your food.

Low & Slow Cooking 225°F - 275°F

Prime Rib Roast	2.5 - 3 hours
Chicken Wings	60 - 70 minutes
Ribs (pork)	3 - 4 hours
Boston Butt (pulled pork)	9+ hours
Roast (8-15 lbs.)	2 - 4 hours

Cooking at 325°F - 350°F

Chicken (whole)	60 - 80 minutes
Chicken (cut)	30 - 45 minutes
Ham	2 - 5 hours
Turkey (whole, stuffed, 18 lbs.)	3 - 4 hours
Turkey (whole, stuffed, 12 lbs.)	2 - 3 hours
Shrimp	5 - 8 minutes
Pork Tenderloins	20 - 30 minutes
Leg of Lamb	3 - 4 hours
Fish	15 - 20 minutes

Searing Temperatures 500°F - 550°F

Steak	6 minutes
Hamburgers	6 -10 minutes
Pork Chops (2" thick)	6 minutes
London Broil (2lb)	6 - 15 minutes

Helpful Hint: The Boston Butt Roast is the cut of choice for pulled pork barbecue since it's marbled with enough fat to keep the meat moist while cooking.

Substitutes: Pork picnic roast or pork center cut loin roast (lower in fat; roast at a lower temperature and avoid overcooking) 2 hours per pound at 225 degrees is a good rule of thumb. Remember this is for the individual piece of meat not the total weight. Two 5 pound butts (10 pounds total) should cook in about 10 hours as long as there is some separation on the grill.

Meat (Internal) Temperature Guide

Ground Products

Hamburger	160°F
Beef, veal, lamb, pork	160°F
Chicken, turkey	165°F

Beef, Veal, Lamb Roasts & Steaks

Medium-rare	145°F
Medium	160°F
Well-done	170°F

Pork Chops, Roast, Ribs

Medium	160°F
Well-done	170°F
Sausage fresh	160°F

Poultry

Chicken, whole & pieces	180°F
Duck	180°F
Turkey (un-stuffed)	180°F
Whole	180°F
Breast	170°F
Dark meat	180°F
Stuffing (cooked separately)	165°F

Eggs Fried, poached

Yolk & whites are firm	
Casseroles	160°F

Sauces

Custards	160°F
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First Cooking Experience

1st Primo Turkey

Grill Temperature: 275°F - 300°F

- Place turkey, 10-15 lbs, on a Primo® Sitter (sold separately) and coat with your favorite spices. You may place your beverage of choice, herbs, or any flavored juices/sauces inside your sitter before setting your turkey upright.
- Retain temperatures of 275°F - 300°F until done. Use a meat thermometer for safe temperature of poultry.
- Raise the temperature to 500°F in the last 20 minutes for a stronger roasting effect.

1st Primo Chicken

Grill Temperature: 325°F - 350°F

- Place chicken on a Primo® Sitter (sold separately) and coat with your favorite spices. You may place your beverage of choice, herbs, or any flavored juices/sauces inside your sitter before setting your chicken upright.
- Retain temperature of 325°F - 350°F until done. Use a meat thermometer to gauge poultry temperature.
- Baste your chicken with extra sauce, though it isn't necessary when using your Primo® Grill. The moisture retaining capability of your Primo® will not dry your food.

1st Primo Burger

Grill Temperature: 450°F - 500°F

- Cook burgers with onions, lid down, for 6 minutes on each side.
- Reduce temperature by closing top and bottom vents.
- Add cheese in the last minute of preparation time. Warm buns.

1st Primo Fish *Salmon is the preferred 1st time choice*

Grill Temperature: 325°F - 350°F

- Place your salmon steak or filet on the Primo® when temperature level is achieved.
- Sprinkle herbs, sea salt and fresh ground pepper.
- Retain temperatures of 325°F - 350°F until done. 10-15 minute per lb of fish. Use a meat thermometer for safe temperature for fish.

First Cooking Experience (continued)

1st Primo Steak

Grill Temperature: 500°F - 550°F

- About 30-40 minutes before cooking time, rub your favorite marinade into the steaks, and let them come to room temperature
- Grill the steaks for 3 minutes, flip and cook for an additional 3 minutes
- Close both top and bottom vents and allow to cook to desired doneness
- Transfer steaks to a platter. Spread mushrooms over the tops of the steaks. Cover each equally with your choice of sauce.
- Serve steaks immediately

1st Primo Rib Roast

Grill Temperature: 450°F

- Place your rib roast on a Primo V-rack and cook for approximately 35 minutes for a 6lb roast. If using the Primo Oval XL, use the Primo firebox divider* and cook indirectly
- Reduce grill temperature to 300°F
- Turn roast over and cook to desired meat temperature. Use a meat thermometer for accurate internal meat temperatures

1st Primo Ribs

Grill Temperature: 225°F - 250°F

- Place your ribs on the Primo v/rib roast rack (sold separately) or directly on the Primo when temperature level is achieved. You may sprinkle on herbs and spices. Wait until the last 20 minutes to pour on your sauce.
- Retain grill temp

1st Primo Vegetables

Grill Temperature: 350°F

- Place your Zucchini on the grill first and cook for 10 minutes. Add peppers, mushrooms and onions after 5 minutes.
- Lower the temperature to 300°F
- Turn over all vegetable and cook for another 10-15 minutes to desired tenderness.
- Serve with balsamic vinegar.

Frequently Asked Questions

Is it safe to use my Primo during all seasons?

Yes. You can use your Primo year-around. Primo grills perform superbly in extremely hot or cold environments.

Can I leave my Primo outside in the rain?

Yes. The exterior shell of the Primo is protected with a lead-free porcelain glaze that is thermally bonded with the ceramic material for extra protection. However, we recommend the use of a Primo grill cover to protect the metal parts of the grill.

What is the purpose of the felt gasket?

The felt gasket helps retain heat, lock in moisture and provide a soft cushioning when closing the lid.

Do I ever need to replace the felt gasket?

Yes. The gasket is made of generic, chemical-free felt which will deteriorate over time. It can be re-glued with high temperature adhesive. You may purchase a replacement from you local dealer of through Primo.

How do I get a whole bed of coal to burn?

You don't. With the Primo you don't use the old fashioned "let all the turn grey" system. Simply watch the thermometer, and depending on what you are cooking, adjust the vents to achieve optimum temperature.

How long should I wait for the coal to heat?

This depends on what you are cooking: Low and Slow: Close both vents before the thermometer reaches 220°F. Medium Roasting: Allow your Primo to reach about 300°F then shut down the vents to about 1/2. High-heat searing: Allow the temperature to reach about 500°F - 550°F, then close the vents to about 1". Other variable: the kind of charcoal used, amount of food, ambient temperature, etc.

How do I extinguish the coal?

Completely close the top and bottom vents after cooking so the remaining charcoal will extinguish. Re-use the remaining charcoal the next time you grill. Due to the thermo-characteristics of the Primo, the grill will take a few hours to cool down. **DO NOT USE WATER TO EXTINGUISH THE COAL.**

Frequently Asked Questions

How do I reduce the temperature quickly?

Close the bottom slide door and the top vent completely. Keep them completely closed until you reach the cooking temperature; afterward readjust the slide door and the top vent to regulate the temperature. For extreme temperature reductions, open the lid for a few moments.

Should I use liquid lighter fluid?

No. You should never use liquid lighter fluid because the ceramic will absorb the smell of the liquid and will affect the taste of your food.

Can I Cook With The Lid Open?

No. If you cook with the lid open you are losing all the cooking characteristics of your Primo® and all the benefits of cooking with a ceramic grill. In the end, you will wind up with dried-out food.

Do I Need A Rotisserie With My Primo®?

You will not need a rotisserie. Due to the equal distribution of the heat within the Primo®, food cooks evenly. Most food, such as roasts, whole turkeys, or chicken do not need to be turned.

Can I cook different kinds of food at the same time?

Yes. The Primo® allows you to cook different food simultaneously and at fairly different temperatures when cooking with a half-filled firebox.

Can I bake pizza or bread in the Primo®?

Yes. Use a ceramic baking stone (Primo® Pizza Stone recommended) for exceptional results.

Should I use a drip pan?

Using a drip pan helps prevent flame ups, and is recommended especially when roasting large pieces of meat.

Should I raise or lower the cooking rack(s)?

No. The heat circulates all around the food and you don't need to place the grill closer to the charcoal.

Can I use my Primo® for smoking?

Yes. For smoking you need to adjust the temperature of your PRIMO® between 150°F-250°F. If you want to add flavor you can put in some of your favorite wood chips.

Frequently Asked Questions

Do I need to clean the interior walls of the Primo®?

No. You don't need to clean the interior walls of the Primo®...nor the inside. It is best to simply clean the cooking grates and remove the ashes only. You may clean the exterior glaze surface with warm water and regular dishwashing soap.

Can I use the Primo® on a wood deck?

Yes. If you plan to put your Primo® on a wood deck, table or outdoor kitchen, use the ceramic shoes provided with the grill. Be sure to follow the grills clearance guidelines. Visit www.primogrill.com for updates on building your unit into an outdoor kitchen.

How do I remove the Ash?

Very easily. Open the bottom vent and use your Primo® ash tool (sold separately) to rake out the remaining ashes. Do not remove the firebox or the ceramic plate. By using natural lump charcoal you will need to empty the ashes probably every 8-10 uses. A high build up of ash will reduce airflow to the coal, making it more difficult to heat properly.

My Primo® has tiny cracks. Should I be concerned?

No. These tiny cracks (or crazing) are normal and will not compromise the grills durability or performance. However, if chunks of ceramic break off, contact Primo®. *Note:* We do not use lead in our glaze mix; you benefit from a manufacturer who cares about your health and the environment.

How much meat should I prepare?

Use the chart below to calculate the lbs of meat to prepare per person.

# of men	x 2 =	
# of women	x 1 =	
# of children	x 1 =	_____
Total ÷ 2.4 = lbs of meat to buy		



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