

Primo Kamado All-In-One/Kamado Round



Specifications

Grill Weight	150 lbs.	68kg
Cooking Area	280 sq in.	1,739cm ²
Cooking Grid	18.5" dia.	47cm
Temperature Range	150°–850°F+	66°C–454°C+



Made in USA

Features

- < All-In-One Grill Bundle
- < Premium-Grade Ceramics
- < Optional Rack System & Accessories

The **Primo Kamado All-In-One** is our traditional 18.5" round Kamado style ceramic grill. Features a new ergonomic handle, Cradle Stand, FDA approved food safe Side Tables, Ash Tool, and Grate Lifter. Features also include a cast iron top vent, easy-to-read thermometer, reversible cooking grates, and a stainless steel lower draft door.

All-In-One Includes: Grill, Cradle Stand, Side Tables, Ash Tool, and Grate Lifter. Available as "grill only".

About Primo Ceramic Grills

Primo is the Only Ceramic Grill Made in the USA. 4 out of 5 Americans prefer products made in the USA*, so it's easy to see why Primo is one of the most popular grills over its imported counterparts.

Patented Oval Design. The unique oval shape offers exceptional cooking efficiency and true two-zone cooking. Two distinct cooking zones allows you to grill and roast simultaneously. Round ceramic grill companies can make the claim, but Primo is the only one that delivers.

Grill, Bake, Roast, or Smoke All on the Same "Grill". Primo ceramic grills work like a grill, an oven, a roaster, and a smoker. Simply choose a cooking configuration to meet your needs and cook any recipe...from steaks to bread to beef brisket.

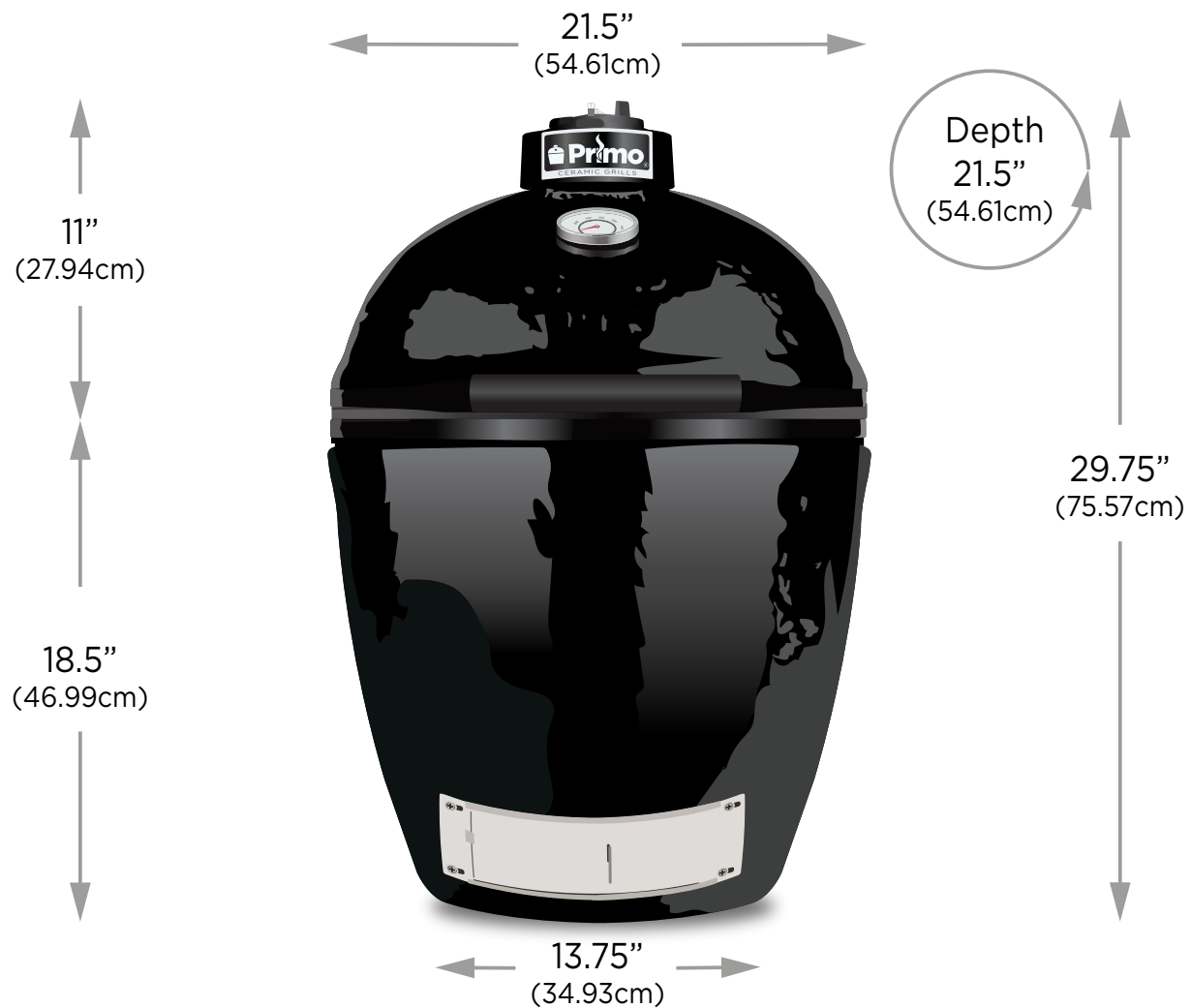
Primo Offers Amazing Flavor. The combination of the ceramic shell and 100% natural lump charcoal creates juicier food and true wood-fired flavor. Enjoy mouthwatering and delicious food that gas and metal grills just can't offer.



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PrimoGrill.com • Facebook.com/PrimoCeramicGrills • PrimoGrillForum.com

Primo Kamado Dimensions



10" (25.4cm) of clearance is required behind the grill to open properly.