Primo Oval G 420

The Primo Oval G 420 transcends standard gas grills by integrating a premium grade ceramic shell. Unlike metal gas grills that radiate high amounts of heat and pull the moisture out of food, the ceramic shell of the Primo Oval G 420 acts as an insulator to retain more heat and help retain the natural moisture and oils of the food. Every Primo is built for years of use and enjoyment.

Specifications

<table>
<thead>
<tr>
<th>Specification</th>
<th>Weight/Size</th>
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</thead>
<tbody>
<tr>
<td>Grill Head Weight</td>
<td>172 lbs.</td>
</tr>
<tr>
<td>Grill &amp; Cart Weight</td>
<td>291 lbs.</td>
</tr>
<tr>
<td>Cooking Area</td>
<td>420 sq in.</td>
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<tr>
<td>Optional Rack System</td>
<td>195 sq in.</td>
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<tr>
<td>Total Cooking Area</td>
<td>615 sq in.</td>
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<tr>
<td>Cooking Grid</td>
<td>19.5” x 28”</td>
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<tr>
<td>Temperature Range</td>
<td>220°-650°F+</td>
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<tr>
<td>BTU-per-hour Input (Main)</td>
<td>21,000</td>
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</tbody>
</table>

Features

< Comes Fully Assembled
< Grill Head/Cart Ship Together
< Grill Head Only for Built-in Applications
< Patented Oval Design
< Premium-Grade Ceramics
< 304 Stainless Exterior (Head)
< 304 Stainless Side Shelves
< 304 Stainless Cooking Grates
< 304 Stainless Tube Burners
< 304 Stainless Flavor Grids
< (2) High Temp. Tube Burners
< (2) Low Temp. Tube Burners
< (2) Sliding Storage Drawers
< LP Tank Compartment w/Tank Securing Tab
< Powder Coated Steel Cart
< Fold-Down Side Shelves
< Smoker Box Included
< Full-size Drip Tray
< Rounded Edges
< (2) Locking Casters
< Optional Racks & Accessories
< Grill Head Only: Natural Gas*
< Grill Cart: LP*

*Gas conversion orifices are included with each model.
Primo Oval G 420 Accessories

**Grill Cover**
Protect your grill from the elements with our grill cover. Custom fitted with embroidered Primo logo.

**Heat Deflector Plates**
Converts your grill into an oven, for roasting and smoking. *Heat Deflector Racks Required.*

**Heat Deflector Racks**
Holds the Heat Deflector Plates for indirect cooking and may be used to hold a drip pan.

**Chicken/Turkey Sitters**
Add flavor and moisture into whole poultry. Add herbs or make “beer can” chicken.

**Extension Rack(s)**
Two extension racks add almost 50% more cooking area to the grill. One rack per box. All extension racks are compatible.

**Baking/Pizza Stones**
Bake bread, hot appetizers and true wood-fired pizza. Available in glazed and natural finish.

**“V” Rack**
Roast or smoke large cuts of meat simultaneously. Invert it (shown) to hold multiple racks of ribs or other cuts of meat.

**5-Slot Rib Rack**
The rib rack allows you to easily smoke up to five racks of ribs or other meats. Porcelain coated for easy cleaning. One rack per box.

**9-Slot Rib Rack**
The rib rack allows you to easily smoke up to nine racks of ribs or other meats. Porcelain coated for easy cleaning. One rack per box.

**Grate Lifter**
Easily remove the cooking grate or any of our racks from the grill. Chrome plated steel for years of use.

**Grate Cleaning Bar**
The cleaning fork easily removes food residue from cooking grate rods and it will not damage the stainless steel grates.

**Gasket Replacement**
These high heat-resistant replacement kits can be installed in less than 30 minutes and are designed to last for years.
G420H HEAD UNIT ONLY CUTOUT AND INSTALLATION

Top View

NOTE: 4-1/4” open space behind grill shroud is required for hinge clearance.
NOTE: 10” of clearance from back of hinge required to open lid.

Wall or Backsplash

4-1/4” of open space behind grill

33”

27-1/2”

23-1/4”

36 1/2”

11”

36 1/2”

NOTE: The control panel is designed to protrude past the front of the countertop surface. (fig. 1)
IMPORTANT: The G420H is a slide-in installation, not a hanging installation. The base of the metal grill surround must be supported from the bottom edges.

Front View

fig. 1

* Note: If installing this grill in a combustible enclosure, the correct insulating liner must be used. Consult liner instructions for counter cut-out dimensions and installation.