

# Big Green Egg.



# Quality time at Home.



The  
Evergreen  
Since '74



## Official Product Magazine 2022



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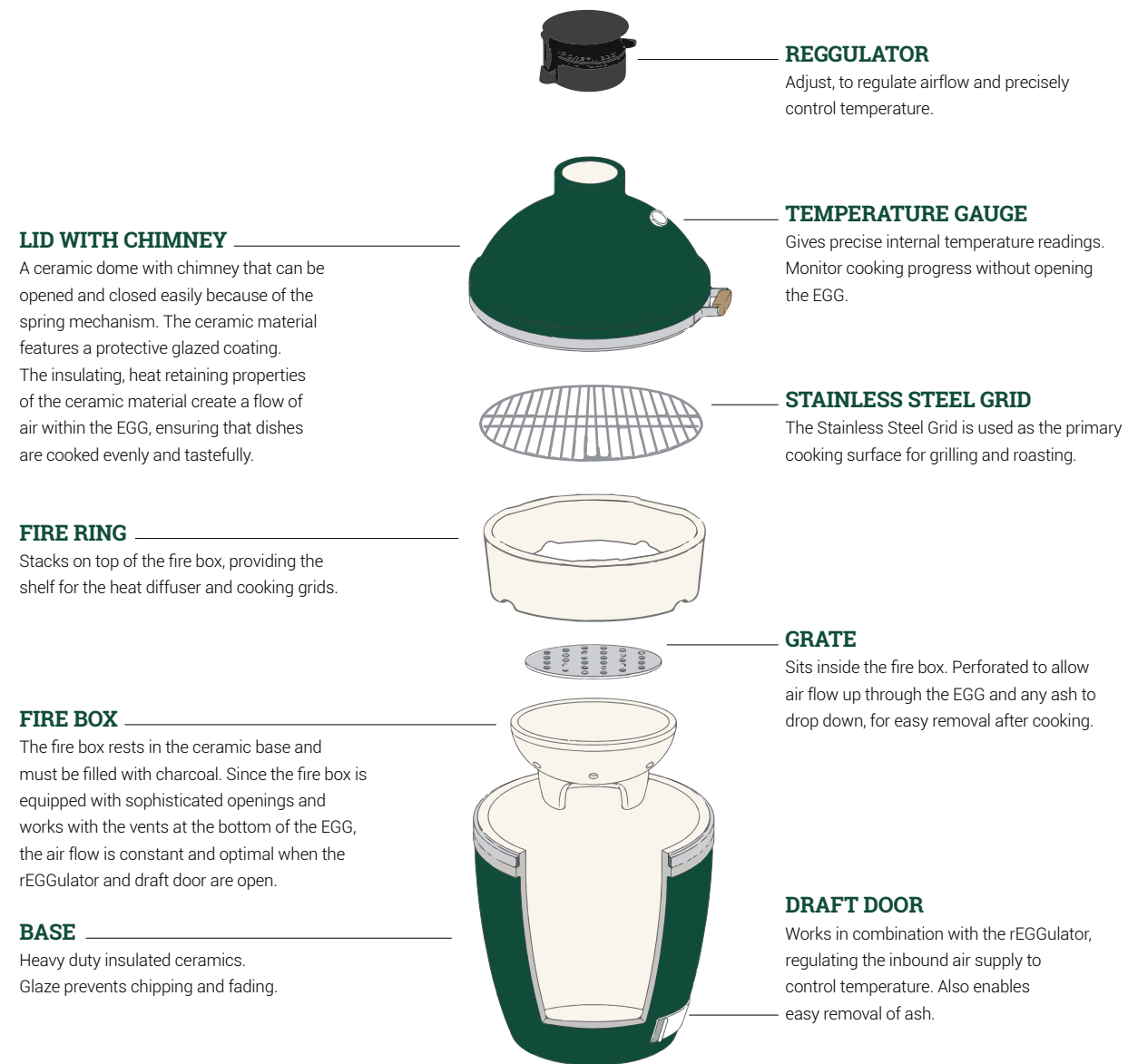


### Ask your Big Green Egg dealer for advice!

If you have any questions, or if you would just like to know more about our Big Green Eggs or our impressive collection of accessories, recognised Big Green Egg dealers have all the expertise needed to properly advise you. Our website on [biggreenegg.eu](http://biggreenegg.eu) lists the dealer closest to you.

# The Big Green Egg explained

Solid quality. Superior ceramics.



## ANCIENT WISDOM & INNOVATIVE TECHNOLOGY

To find out more about the idea behind the Big Green Egg we have to travel back in time for many centuries. More than 3,000 years ago, kamado cookers were already used in East Asia as traditional, wood-fired clay ovens. This type of cooking was embraced by the Japanese, who lovingly referred to it as 'kamado', meaning oven or fireplace. American soldiers discovered the kamado in Japan at the beginning of the previous century and took it home as a souvenir. In the course of time, the ancient model was further refined in Atlanta (Georgia, USA) in accordance with contemporary knowledge, production technologies and innovative materials. Even the revolutionary ceramic technology advancements by NASA contributed to the realisation of this exceptional outdoor cooking appliance: the Big Green Egg.

## THE SECRET BEHIND THE BIG GREEN EGG

The Japanese, the Americans, the Europeans: everyone who tastes dishes prepared on a Big Green Egg is forever a fan due to the unparalleled great taste. What is the secret behind the EGG? It is actually a combination of several things. It is the ceramic that reflects the heat, generating an airflow that makes the ingredients and dishes exceptionally tender. It is the perfect circulation of air, which ensures that food cooks evenly and at just the right temperature. And it is the fact that the temperature can be controlled and maintained down to the finest degree. As a result of the high-quality heat-insulating ceramic, even external temperatures do not affect the temperature inside the EGG. And – last but not least - its spectacular appearance!

## LIFELONG QUALITY

At Big Green Egg we fully support our product. Which is why we give consumers a lifetime guarantee on the materials and structure of all the ceramic parts of the EGG. It is made of a very high quality ceramic material. This material has exceptional insulating properties and makes the EGG, in combination with its various patented parts, quite unique. The ceramic can withstand extreme temperatures and temperature fluctuations. You can really use your EGG numerous times without any loss in quality. So it's really not that strange that we, the entire company, stand behind our EGGs.



# The best ceramics Innovative details

At first glance, there seems to be little difference between this Big Green Egg and the model that we introduced in 1974. However, appearances are deceptive. Since then we have implemented quite a number of technological innovations, and we will continue to do so. Because we not only want to be the best kamado today but also in the future.



Exact temperature control



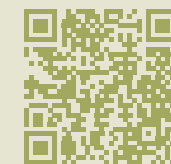
Made in The Americas



The highest quality ceramics advanced by NASA



Easy to light and ready in only 15 Minutes



See how the Big Green Eggs are made?

# You and Big Green Egg; it's a match!

As a foodie there's one thing you know for certain: with a Big Green Egg you'll bring the premium quality kamado into your home (oh well, in your garden or on your terrace or balcony). In addition to grilling, the Big Green Egg is perfect for baking, smoking, steaming and (slow) cooking. Because an EGG is more than just a barbecue, it is a complete outdoor kitchen in which you can bake pizzas, smoke fish, slow-cook meat and do all sorts of things you can also do in a regular oven. The culinary possibilities of the Big Green Egg are limitless. So, the question is not why you want an EGG, but which of the 7 models suits you best. For this reason we have given a brief description of the models. Discover for yourself that there is always a matching EGG, no matter how small or big your family, your circle of friends, and your garden (or terrace) may be!

**Medium**  
Enjoy with friends and family

**Large**  
Allrounder for any occasion

**MiniMax**  
The handy tabletop model

**XLarge**  
Never short of space again

**Small**  
Modest size, perfect performance

**2XL**  
Perfect for extra large groups

**Mini**  
Take it wherever you go

## The essential Big Green Egg collection:

—  
An easy start

Especially for the novice EGGer, we have compiled a starter pack containing the most important basics. This also takes care of your birthday wish list.



Big Green Egg | IntEGGrated Nest+Handler | Charcoal Starters | Cast Iron Grid | Ash Tool  
convEGGtor + convEGGtor Basket | 100% Natural Charcoal





## 2XL

Large, larger, largest. The Big Green Egg 2XL is the biggest member of the Big Green Egg family and the largest kamado available on the market. Everything about this model is impressive: the weight, the size, the height and the cooking surface. The 2XL is an eye catcher in each and every way. And with a performance to match. With the aid of an IntEGGrated Nest+Handler the 2XL can still be easily moved. And thanks to a clever hinge mechanism it is also easy to open the EGG. Magnanimous in size and culinary possibilities, but without putting on airs.

Specifications  
 Grid: Ø 73 cm  
 Cooking surface: 4.185 cm<sup>2</sup>  
 Total weight: 170 kg  
 Height: 90 cm

Code 120939



## XLarge

Do you have a big family and/or group of friends? Do you cook professionally? Or do you do the catering for large groups? Then the Big Green Egg XLarge is your perfect partner in crime. It will enable you to serve tasty cooked ingredients and dishes to loads of people simultaneously. With a cooking surface of 61 centimetres, big chunks of meat, fish or several pizzas are no longer a fantasy but a reality. And if 61 centimetres is just a tad too small? Just expand the cooking surface with the 5-Piece EGGspander Kit and raise the level of your cooking.

Specifications  
 Grid: Ø 61 cm  
 Cooking surface: 2.919 cm<sup>2</sup>  
 Total weight: 99 kg  
 Height: 78 cm

Code 117649



## Large

The Big Green Egg Large is the most popular model of the Big Green Egg family. You can easily prepare all your favourite dishes and those of your family and friends on the cooking surface of the Large - all at the same time if need be, because the Large provides enough space to cook for 8 people. And with all that available space it is also very easy to prepare all-inclusive three-course menus. Do you want to get the maximum out of your EGG? Then the Large would be a perfect match for you as it is the model with the most matching accessories. Which is why this all-rounder was given the name Large, as the possibilities are extensive.

Specifications  
 Grid: Ø 46 cm  
 Cooking surface: 1.688 cm<sup>2</sup>  
 Total weight: 73 kg  
 Height: 84 cm

Code 117632

### Starter pack

## 2XL

- EGG
- IntEGGrated Nest+Handler
- 2x Half convEGGtor Stone
- convEGGtor Basket
- Charcoal 9 kg
- Charcoal Starters
- Ash Tool

## XLarge

- EGG
- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 9 kg
- Charcoal Starters
- Ash Tool

### Starter pack

## Large

- EGG
- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 9 kg
- Charcoal Starters
- Ash Tool



## Medium

The Big Green Egg Medium is sufficiently compact to fit a small city garden, a patio or a balcony, and yet it is big enough to grill, smoke, stew or bake for 6 to 8 people. With a Medium in your garden, you can very easily invite your family or friends to enjoy great food together. This is one of the reasons why this EGG is one of our most popular models. With the matching convEGGtor and Baking Stone, you can immediately convert the Big Green Egg Medium into a pizza oven in which you can bake the best pizzas ever. It may be a Medium, but it is certainly not average!

Specifications  
 Grid: Ø 40 cm  
 Cooking surface: 1.264 cm<sup>2</sup>  
 Total weight: 51 kg  
 Height: 72 cm

Code 117625

## MiniMax

Although its size may not be impressive, the Big Green Egg MiniMax more than makes up for that with its performance. It is only 7 centimetres taller than the Big Green Egg Mini, but has a far larger cooking surface which is comparable to that of the Big Green Egg Small. This will give you more than enough space to cook for 4 to 6 people. Planning an outing? You don't have to be a professional weightlifter to bring the MiniMax along as it only weighs 35 kilograms. This will not be a problem if you use the EGG Carrier, which is included as a standard accessory! Upgrade it with the Portable Nest and Acacia Wood EGG Mates and you will be able to work at a comfortable cooking height wherever you wish.

Specifications  
 Grid: Ø 33 cm  
 Cooking surface: 855 cm<sup>2</sup>  
 Total weight: 35 kg  
 Height: 50 cm

Including EGG Carrier  
 Code 119650

## Small

Do only those that have a garden enjoy the privilege of outdoor cooking? Absolutely not! The Big Green Egg Small is the favourite housemate of city folk with a balcony or small patio. The Small may be compact, but you can easily cook meals that are out of this world for 4 to 6 people. As the grid of the Small is placed lower than that of the MiniMax, the Small is more suitable for larger preparations, even though the cooking surface of both is the same. The Big Green Egg Small may be small, but its performance is big!

Specifications  
 Grid: Ø 33 cm  
 Cooking surface: 855 cm<sup>2</sup>  
 Total weight: 36 kg  
 Height: 61 cm

Code 117601

## Mini

The Big Green Egg Mini is the smallest and lightest member of the Big Green Egg family. It is ideal for camping or to take on a boat trip or picnic. Or just use it at home, on your table. But let's be frank here; once you have acquired this EGG model, you'll probably want to take it everywhere you go. Thanks to its weight the Mini is very easy to carry. And even easier to carry if you purchase an EGG carrier for your Mini. Do you usually cook for 2 to 4 people? Then this travel-friendly lightweight would be your ideal Big Green Egg model.

Specifications  
 Grid: Ø 25 cm  
 Cooking surface: 507 cm<sup>2</sup>  
 Total weight: 17 kg  
 Height: 43 cm

Code 117618

EGG Carrier Mini  
 Code 116451

## Medium

- EGG
- IntEGGrated Nest+Handler
- convEGGtor
- convEGGtor Basket
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

## MiniMax

- EGG (incl. EGG Carrier)
- convEGGtor
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

## Small

- EGG
- EGG Nest
- convEGGtor
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

## Mini

- EGG
- EGG Carrier
- convEGGtor
- Charcoal 4,5 kg
- Charcoal Starters
- Ash Tool

## Starter packs

**Smoke, roast,  
steam, bake, grill.**  
A new day, a new dish. Forever.



## **THE VERSATILITY OF A BIG GREEN EGG...**

The Big Green Egg has a temperature range of 70°C - 350°C, so you can try out all kinds of cooking techniques. Grilling, smoking, stir frying, steaming, baking or slow-cooking; it's a piece of cake on your Big Green Egg. From grilled T-bone steak or ribeye, to a vegetarian curry and Madrilenean stew. Get cooking with steamed oysters, straw-smoked carpaccio, Asian chicken soup or a well-filled vegetable quiche. Nothing is too outlandish! And then of course it's tasting time... Pure and honest flavours with an unrivalled, characteristic aroma and taste. With a Big Green Egg, a new world will open up for you. Push your culinary boundaries and surprise yourself and your guests. Let your creativity flow, and enjoy!

## **...ALL YEAR ROUND!**

Whether it's freezing cold or a real scorcher; the EGG is for every season, all year round. If you think barbecuing's just for summer: think again! That's all changing thanks to Big Green Egg. After all, why would you only enjoy your kamado for a few months when you can use it 365 days a year? The unique, insulating ceramic means the weather outside is irrelevant. The temperature in the EGG is as stable as ever, and it couldn't give a hoot about rain or snow.

## **ENJOYING THE ULTIMATE TASTE EXPERIENCE TOGETHER**

A Big Green Egg will last you a lifetime; you can continue to endlessly vary your ingredients and dishes with a particularly tasty result. Enjoying the good life together – that's what the Big Green Egg is all about. Surrounded by family, friends and loved ones, and the most delicious dishes you've ever tasted; that's what unforgettable moments are made of. Preparing your favourite recipes or creating new dishes on your EGG. The possibilities are endless: try them all out and give your creativity free reign! Bring on that juicy entrecote, that gorgeous piece of fish with a salty crust, hearty stew, crusty bread and pizzas with the perfect crust, or that mouth-wateringly delicious dessert. What are you going to prepare first?

Read more about the various cooking techniques and accessories on the next few pages, and find out what possibilities the Big Green Egg has to offer.





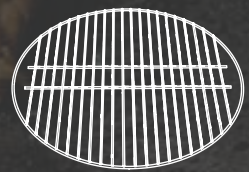
Take a look at the recipe videos on YouTube  
@Big Green Egg Europe

Let's get started...  
baking pizzas!

### Required accessories



Baking Stone



Stainless Steel Grid



convEGGtor

### The convEGGtor: from EGG to oven

Using the ceramic convEGGtor as a ceramic heat shield means the charcoal doesn't heat the ingredients directly, and you can convert the Big Green Egg into an oven in no time. In combination with the Baking Stone, you can make the tastiest pizzas ever with an authentic crispy base.

*More information on page 50*



*Tip: why not also try baking bread, cakes or brownies. The possibilities are endless!*

# Pizza Margherita

2 pizza's (Ø 25-30 cm)

### INGREDIENTS CRUST

500 g flour (type 00), plus extra for dusting  
7 g dried yeast  
290 g water  
2 tbsp olive oil  
10 g salt

### TOMATO SAUCE

1 shallot  
1 clove garlic  
200 g cherry tomatoes  
4 black olives, pitted  
4 basil leaves  
2 tbsp olive oil  
2 tbsp tomato ketchup

### TOPPING

½ onion  
16 balls mini mozzarella  
32 black olives, pitted  
12 tbsp grated Parmesan cheese  
4 sprigs of basil

### ACCESSORIES

Green Dutch Oven  
convEGGtor  
Baking Stone  
Stainless Steel Grid  
Aluminium Pizza Peel  
Compact Pizza Cutter

### PREPARATION IN ADVANCE

1. For the dough, mix the flour and yeast in a bowl. Pour in the water and olive oil and start kneading. When the ingredients are well-mixed, add the salt and knead until the dough is pliable and elastic.
2. Divide the dough into 4 equal portions and roll them into balls by folding the sides down. Place the dough balls on a cutting board, cover them with plastic wrap or a clean kitchen towel and let the dough rise for at least 1 hour.
3. In the meantime, light the charcoal in the Big Green Egg and heat to a temperature of 180°C with the Stainless Steel Grid. Make sure that you have filled the EGG with sufficient charcoal because you are soon going to bake at a high temperature. Peel and finely chop the shallot and garlic for the sauce. Halve the cherry tomatoes and finely chop the olives. Cut the basil leaves into thin strips.

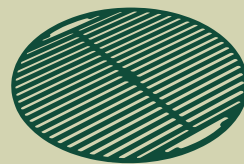
### PREPARATION

1. Heat the olive oil for the sauce in the Green Dutch Oven on the grid. Add the shallot and garlic and fry until the shallot is translucent.
2. Stir the ketchup, cherry tomatoes, olives and basil through the shallot mixture and let the sauce simmer for 4-5 minutes, closing the lid of the EGG after each action.
3. Remove the Dutch Oven from the EGG and season the tomato sauce to taste with salt and pepper. Allow the sauce to cool. Remove the grid, put in the convEGGtor and replace the grid. Place the Baking Stone on the grid and bring the EGG to a temperature of 275-300°C. Heat the Baking Stone at least 20 minutes so that it is very hot.
4. In the meantime, peel the onion for the topping and slice it into thin, half-rings. Cut the balls of mini mozzarella in half. In the meantime, on a work surface generously dusted with flour, roll out one ball of dough to a thickness of approximately 3 millimeters. In order to make sure that your dough does not stick, you can first roll your ball of dough through the flour on the work surface. While you are rolling out the dough, keep turning it one quarter so that you get a nice, round shape. Use your hands to make the edge of the pizza crust a bit thicker than the bottom.
5. Spoon 4 tablespoons of the tomato sauce onto the pizza crust and spread it out in circles with the rounded side of the spoon. Keep the thicker edge free of sauce. Distribute one quarter of the halved onion rings, 8 halved balls of mini mozzarella and 8 black olives over the tomato sauce and sprinkle with 3 tablespoons of the grated Parmesan cheese. Dust the Aluminium Pizza Peel with flour. Use the Aluminium Pizza Peel to slide the pizza onto the Baking Stone, close the lid of the EGG and bake the pizza for 8-10 minutes until crisp and done. In the meantime, roll out the second ball of dough and add the ingredients in the same manner. Pluck the leaves off the sprigs of basil.
6. Remove the pizza from the EGG and sprinkle with one quarter of the basil leaves. Cut the pizza into slices using the Compact Pizza Cutter and serve immediately. In the meantime, bake the next pizza in the same way and once again, prepare the following pizza.

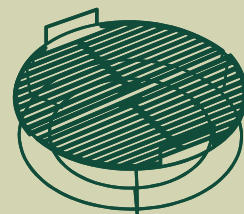


## Let's get started with... grilling on cast iron

### The perfect grill marks on different levels



**Back to basic grilling:** the easy way with the cast-iron grid placed on the fire ring. Ensure the signature grill marks and maillard reactions (protein caramelisation) by giving your food a quarter turn on the grid.



**Grilling at great height:** and keeping your food in contact with the grill for longer. Create more space between the charcoal and your product with the grid on the basket, so you can grill your thicker pieces of meat for longer. The heat from the cast iron continues providing the same grill effect.

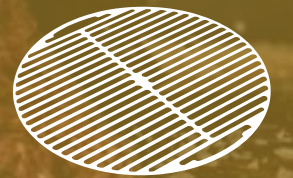
## Côte de Boeuf reverse sear



Take a look at the recipe videos on YouTube @Big Green Egg Europe

*Tip: the cast-iron grid is a real must have for enhancing your ingredients' flavours, colours and aromas.*

### Required accessory



Cast Iron Grid

#### 2 persons

#### INGREDIENTS

1 côte de boeuf  
3 sprigs of thyme  
2 sprigs of rosemary  
1 tbsp olive oil  
pepper, to taste  
sea salt, to taste  
sunflower oil, for greasing

#### ACCESSORIES

convEGGtor  
Stainless Steel Grid  
Dual Probe Remote Thermometer  
Cast Iron Grid  
Instant Read Thermometer

#### PREPARATION IN ADVANCE

1. Ignite the charcoal in the Big Green Egg and heat it to a temperature of 160°C.
2. Place the côte de boeuf on your work surface. Strip the leaves from the thyme sprigs and the rosemary needles and chop finely. Rub the côte de boeuf on both sides with the olive oil and sprinkle with sea salt and pepper to taste and with the thyme and rosemary.
3. Place the convEGGtor and the Stainless Steel Grid, if necessary use the convEGGtor Basket; the temperature of the EGG will drop to approximately 120°C, maintain this temperature.

#### PREPARATION

1. Place the côte de boeuf on the grid and insert the pin of the Dual Probe Remote Thermometer into the core of the meat. Close the lid of the EGG and set the temperature of the core thermometer to 47 °C.
2. Remove the côte de boeuf from the EGG

- once the set core temperature has been reached. Cover loosely with aluminium foil. Remove the grid and the convEGGtor and place the Cast Iron Grid in the EGG. Close the lid of the EGG and bring the temperature of the EGG to 220 °C.
3. Grease the hot grid with sunflower oil using a wad of kitchen paper. Place the côte de boeuf on the grid and close the lid of the EGG. Grill the côte de boeuf for about 2 minutes.
4. Turn the côte de boeuf a quarter turn and grill for another 2 minutes to create a nice grill pattern. Turn the côte de boeuf over and grill for another 2 x 2 minutes, until the meat has reached a core temperature of 52-55°C. The easiest way to check the core temperature is with the Instant Read Thermometer, which indicates the number of degrees within a few seconds.
5. Remove the côte de boeuf from the Big Green Egg. Cover the meat loosely with aluminium foil and let rest for 10 minutes before carving.

## Let's get started with... stir frying

*Tip: Season the wok with kitchen paper and a drop of oil. For best results, your wok should be extra hot. That means you should blend the rest of the oil with your product, or add the oil and your product to the wok at the same time, to prevent the oil from burning.*

# Stir-fried noodles with king prawns



### 2 persons

#### INGREDIENTS KING PRAWNS

- 12-16 king prawns (easy peel)
- 1 red sweet pointed pepper
- 1 red onion
- 1 clove garlic
- 1 spring onion
- 1 red Spanish chilli pepper
- 100 ml peanut oil
- 400 g cooked udon noodles
- 2 sprigs of coriander
- 1 lime

#### MARINADE

- 1 ½ tbsp oyster sauce
- 1 ½ tbsp black bean sauce
- 1 ½ tbsp soy sauce
- 1 ½ tbsp ginger syrup

#### ACCESSORIES

- 1-Piece convEGGtor Basket
- Carbon Steel Grill Wok

#### PREPARATION IN ADVANCE

1. Ignite the charcoal in the Big Green Egg and heat, with the convEGGtor Basket to a temperature of 220°C.
2. Meanwhile, mix all ingredients for the marinade together. Peel the king prawns (set the shells aside) and mix them with the marinade.
3. Remove the stem from the pointed pepper and cut the flesh into strips. Peel the red onion and cut into half rings. Peel and thinly slice the clove of garlic. Cut the spring onion and the chilli pepper into thin rings.

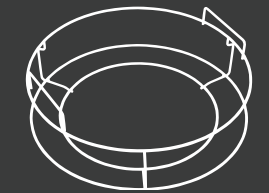
#### PREPARATION

1. Place the Carbon Steel Grill Wok in the convEGGtor Basket and close the lid of the EGG. Preheat the wok for a few minutes until it is nice and hot.
2. Pour the peanut oil into the wok and add the shells you set aside. Close the lid of the EGG and bake the shells for 2-4 minutes; this will make the oil extra tasty.
3. Remove the wok from the EGG and pour the oil through a sieve. Replace the wok and pour in the sieved oil. Remove the king prawns from the marinade and place them in the wok (keep the marinade) and add the pepper, red onion and garlic. Close the lid of the EGG and leave to cook for approx. 3 minutes.
4. Pour the marinade you set aside into the wok with the ingredients and add the noodles, spring onion and chilli pepper. Cook until the noodles are hot; keep stirring the mixture and close the lid of the EGG after each action.
5. Remove the wok from the EGG. Finely chop the coriander leaves and the lime into wedges. Spoon the noodles into nice bowls, garnish with a wedge of lime and sprinkle with coriander.

### Required accessories



Carbon Steel Grill Wok



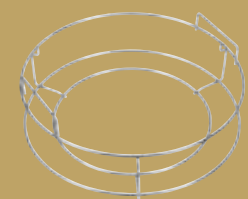
convEGGtor Basket

## Your EGG is ideal for wok action!

Place the Carbon Steel Grill Wok in the convEGGtor Basket, and your EGG is all set for a new cooking technique in no time. A dash of oil, fantastic high temperatures and the freshest ingredients; you'll soon fit in at any foodie market. Keep the dome closed as much as possible: the airflow in your kamado will provide a uniform and delicious cook.



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Take a look at the recipe videos on YouTube @Big Green Egg Europe

# Slow-cooked pork belly



*Tip: for the best smoky results, select Wood Chips for short smoking times, and the larger Wood Chunks for longer sessions. If you'd like to know about smoking, see page 34.*

## 2 persons

### INGREDIENTS

- 1 kg pork belly, without rind
- 2 cloves garlic
- 1 sprig thyme
- 1 sprig rosemary
- ½ tbsp coarsely ground black pepper
- 1 tbsp coarse sea salt flakes
- 1 tbsp ground cumin seed
- 1 tbsp olive oil
- 2 bay leaves

### ACCESSORIES

- convEGGtor
- Dual Probe Remote Thermometer
- Round Drip Pan
- Stainless Steel Grid

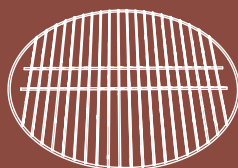
### PREPARATION IN ADVANCE

1. Light the charcoal in the Big Green Egg and heat, with the convEGGtor with the Round Drip Pan and the Stainless Steel Grid on top, to a temperature of 120°C.
2. In the meantime, make crosshatch cuts in the layer of fat on the pork belly. Peel and finely chop the garlic. Remove the leaves from the thyme and the needles from the rosemary and chop finely. Mix the pepper with the salt and ground cumin seed.
3. Brush the pork belly all over with the olive oil and sprinkle with the spice mixture. Press the spices into the meat somewhat. Place the meat on your worktop with the fat side up. Sprinkle the layer of fat with the garlic and herbs, also pressing them into the fat. Stick the ends of the bay leaves into the layer of fat.

### PREPARATION

1. Place the pork belly on the grid with the fat side up. Insert the pin of the Dual Probe Remote Thermometer into the centre of the meat and close the lid of the EGG. Set the core temperature of the thermometer to 85°C. Let the meat cook 1½-2 hours until this core temperature has been reached.
2. Remove the slow-cooked pork belly from the Big Green Egg and cut the meat into nice slices.

## Required accessories



Stainless Steel Grid



convEGGtor

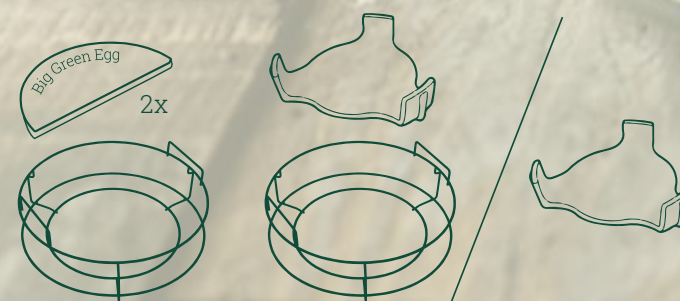
# Let's get started with... cooking sessions lasting hours



Take a look at the recipe videos on YouTube @Big Green Egg Europe



## Low and slow: at what setting?

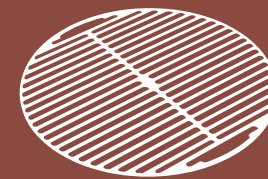


The preparation is simple, let time do all the work, and the amazing results will astound you. But what's the ideal setting? You can opt for slow cooking with convEGGtor, or place two Half convEGGtor Stones in the convEGGtor Basket. The difference is down to the size of the indirect surface you create, and the corresponding temperatures:

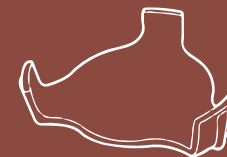
convEGGtor Basket +  
2x Half convEGGtor Stone =  
70°C – 180°C

convEGGtor  
(with or without convEGGtor Basket) =  
80°C – 350°C

# Let's get started with... even more cooking techniques



Cast Iron Grid

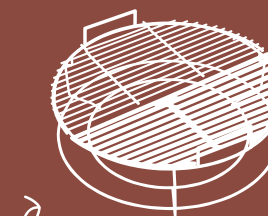


convEGGtor

### Indirect grilling

Grilling a highway chicken on the skin without turning from start to finish, or delicate ingredients such as vegetables, but still with gorgeous grill marks? With indirect grilling, you have maximum contact with the cast-iron grid, and you ensure your product's proteins caramelize more slowly.

Half Stainless Steel Grid  
Half Cast Iron Grid



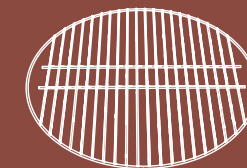
convEGGtor Basket



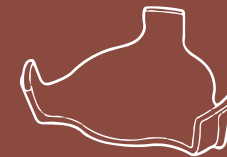
Half convEGGtor Stone

### Multi Zone Cooking

Grilling a large piece of meat and then letting it cook even longer indirectly. Or serve a large number of burgers all at once in the blink of an eye. Chef's tip: grill your saté directly and have the skewers rest in the indirect section.



Stainless Steel Grid



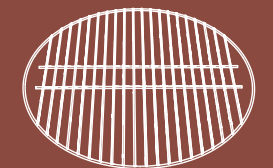
convEGGtor

### Indirect roasting at high temperature

A salted ham or roast pork fillet. Give them a wonderful roasted flavour with the Stainless Steel Grid and the convEGGtor at a high temperature, without burning the product. The hot air in the EGG colours your product to perfection.



Dutch Oven



Stainless Steel Grid



convEGGtor

### Stewing

Tip: First, grill your product on the Cast Iron Grid for extra roasting flavour, and then allow it to stew in the Dutch Oven. Keep the pan lid off during stewing. That way, the closed Big Green Egg gives your dish maximum flavour.

**Try them all out,  
and give your  
creativity free reign.**

# From EGG to complete outdoor kitchen

Every Big Green Egg deserves the best accommodation. This is to protect it, to move it safely if necessary, and to get the most out of it. Once you have chosen the model that suits you, you can start building. Transform your EGG into the perfect outdoor kitchen by giving it a solid base, including workspace and storage space.



## Portable Nest

If you're going camping, to a park or a beach party, there's no reason not to do that in style. Simply take your MiniMax with you in its portable nest. Simply unfold and your multifunctional outdoor cooking appliance will stand at a comfortable cooking height (the base is 60 cm!). Done EGGing? Simply fold up and go!

MiniMax 120649



## IntEGGrated Nest+Handler

That's right, here at Big Green Egg we do two in one! The intEGGrated Nest+Handler merges two great products into a single fantastic creation. A strong, stable nest and a useful tool for moving your EGG safely thanks to its strong large castors. Nest + transport; and all that in a sleek design.

2XL 121011  
 XLarge 121158  
 Large 120175  
 Medium 122285



## Nest

Every Big Green Egg feels at home in an EGG Nest. When you place your EGG in the frame, you can see it grow. As it is positioned a bit higher, it will be at your ideal working height. Your back will be grateful. The EGG Nest is made of powder-coated steel and its 4 sturdy castors make it easy to move.

XLarge 301079  
 Large 301000  
 Medium 302007  
 Small 301062



## Table Nest

When using a Table Nest you are literally placing the Big Green Egg on a pedestal. It was specifically designed to support your EGG and to protect your table or self-built outdoor kitchen against the release of heat by providing adequate airflow beneath the EGG. An EGG should never be placed directly on a wood surface.

2XL 115638  
 XLarge 113238  
 Large 113214  
 Medium 113221



## Nest Utility Rack

Where to put your convEGGtor when not using it? In the new Big Green Egg Nest Utility Rack, of course! You can attach this temporary storage solution to your EGG Nest or intEGGrated Nest+Handler. And it has more than enough arm strength to hang your Baking Stone from. A powerful specimen.

2XL, XLarge, Large, Medium, Small  
 122704



## Acacia Wood EGG Mates

Big Green Egg's new Acacia Wood EGG Mates are a wonderful accessory for your Big Green Egg. The handy side tables for your ingredients and tools are made of sustainably harvested acacia. This hardwood with striking markings is predominantly used for high-end furniture. Easy to fold out and fold down, and heat-resistant too. Fabulous!

XLarge 121134  
 Large 121127  
 Medium 120670  
 MiniMax 121844  
 Small 120663



## Eucalyptus Wood Table

Do you like a natural style in your garden and are you looking for a beautiful Big Green Egg table to match your theme? Each Eucalyptus Wood Table is unique with its natural grain and special shades of colour. This handmade table is constructed from solid planks of eucalyptus hardwood, a sustainable type of wood with a beautiful appearance. The Eucalyptus Wood Table will transform your Big Green Egg into a complete outdoor kitchen with plenty of space for your accessories and dishes. Always place the EGG in a Table Nest to ensure sufficient air circulation. The table does not include the EGG, Table Nest or wheels (Caster Kit).

160x80x80 cm 150x60x80 cm  
 XLarge 127631 Large 127624



Caster Kit  
 2 stuks 120410



# Modular EGG Workspace.

Because Rome wasn't built in a day either, you should take the time to customise your outdoor kitchen 100% as well. Begin with the framework and slowly expand it with Expansion Frames, Inserts and other Add-ons. Let's make it bigger!

The new Modular EGG Workspace is a kind of Lego® for adults. It is designed in such a way that all the components can be combined and you can continue to expand.

If you want a large work surface, this modular system is just as versatile as the EGG itself. The configuration or style of your outdoor workspace can also be adapted to meet your taste and requirements.



<b>EGG Frame</b>	76x76x77 cm	
76x88x77 cm	XLarge	120229
2XL	Large	120212
	Medium	122193

Caster Kit not included.

## 1 Add an Expansion Module.



**Expansion Frame**  
76x76x77 cm  
120236



**Expansion Cabinet**  
76x76x77 cm  
122247  
*Acacia Wood Insert not included.*

## 4 Upgrade with extra tools.



### 3-Piece Accessory Pack for Modular EGG Workspace

How do you spot an experienced Big Green EGGer? By an organised workstation. With this 3-Piece Accessory Pack, you have everything close by and your hands free for the EGG. Store utensils and herbs in the Storage Rack, hang a roll of kitchen paper/kitchen towel on the Towel Holder, and the ash goes into the Utility Tray. Sleek set-up!

126948

## 2

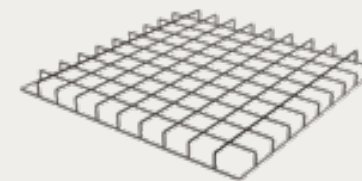


**Caster Kit**  
10 cm  
120410



**Tool Hooks**  
25 cm  
120281

## 3 Customize with Inserts.



**Stainless Steel Grid Insert**  
120243



**Acacia Wood Insert**  
120250



**Stainless Steel Insert**  
127365



**Distressed Acacia Wood Insert**  
120267





# Big Green Egg Charcoal: Choose your flavour



The key to success for a tasty dish and the basis for you cooking session is using the best-quality charcoal. While the result partly depends on the type of charcoal used, one thing is certain: the flavour of charcoal-cooked ingredients is unparalleled.

Big Green Egg charcoal is FSC certified, 100% natural charcoal, and originates from beech and hornbeam. This type of wood ensures a neutral basis so for every new cooking session, you can create your very own ideal taste concoction. This might include extra smoky flavour, a touch of hickory, cherries, apple or pecan. Adding Big Green Egg Wood Chips or Chunks means whatever flavour you choose, you'll always put an astounding dish on the table.

The 100% natural charcoal (free from chemical ingredients, aromas and flavourings) is produced in Europe from wood residue or trees specially cultivated in sustainably managed forests. For each tree felled, a new one is planted in its place. The extra-large pieces burn slowly, create no unnecessary smoke and – unlike many other types of charcoal – remarkably little ash. This fantastic pure hardwood has a wonderfully long burning time. That's good when your pulled pork is slowly cooking.



## Charcoal Starters

You are off to a flaming start with Charcoal Starters when cooking on the EGG. You can safely ignite the charcoal in your Big Green Egg with them and they contain no lighter fluid or chemical additives. These fire starters are made from compressed wood fibres to avoid any penetrating taste or smell of petroleum.

24 pieces 120922

## Charcoal EGGniter

Brand new and already indispensable to every EGGer. The Big Green Egg Refillable Butane Charcoal EGGniter is a powerful mix of an adjustable burner and a blower. You ignite and boost the fire in the coals within a few minutes. This BBQ starter is quick, easy and safe. Baby, you can light my fire!

120915



## 100% Natural Charcoal

Every cooking session starts with the right fuel. Our 100% natural charcoal with FSC quality mark is exactly what you need. This Big Green Egg charcoal comes from beech and hornbeam, and has an extremely long burning time. For an extra smoky touch, add Big Green Egg Wood Chips or Chunks to your charcoal, to taste.

Big Green Egg Charcoal comes in 9 and 4.5 kilo bags. The charcoal in the 4.5 kilo bags is slightly smaller. Making it perfect for use in smaller EGG models.

9 kg 666298  
4,5 kg 666397



# Smoking on your EGG? Talk about addictive...

The technique of smoking takes Big Green EGGing into a totally new dimension. Once you've tasted that characteristic smoky and lightly wooded flavour, you'll be a fan for life.

With the aid of a few tools you will quickly master smoking. Opt for Wooden Grilling Planks to place your ingredients on. First soak the cedar or alder plank in water, before placing it in your EGG. The heat combined with the moisture is what creates the smoky effect. Add an extra touch to your dishes by using the original Wood Chips. Mix the (soaked) wood chips into your charcoal or sprinkle a handful over it. Dependent on the dishes you prepare, you can opt for either Hickory, Pecan, Apple, Oak or Cherry. New to our assortment are the 100% natural Wood Chunks. These sturdy wood chunks have been extensively tested and approved by top chefs. Thanks to their size they are highly suited for the longer low and slow sessions. Opt for Apple, Hickory, Oak or Mesquite and move to the next gastronomic level.



## Wood Chips

Each Big Green Egg chef has his own style. Give all your dishes a characteristic smoky flavour using the original Wood Chips. Mix the (soaked) wood chips into your charcoal or sprinkle a handful over it. Or do both; it's all a matter of taste. The same applies to the type of Wood Chips you may choose: Hickory, Pecan, Apple, Oak or Cherry. The Wood Chips are ideal for short smoke preparations.

Content- 2,9 L

Hickory	113986
Pecan	113993
Apple	113962
Cherry	113979
Oak	127372



## Wood Chunks

Extensively tested by Big Green Egg chefs. This premium range of 100% natural Wood Chunks is perfect for smoking and will continue to add a delightful aroma and rich flavour for quite some time. Opt for Apple, Hickory, Oak or Mesquite and add a new and tasteful dimension to everything you prepare on the Big Green Egg. The Wood Chunks are perfect for long low and slow sessions.

Content - 9 L

Apple	114617
Hickory	114624
Mesquite	114631
Oak	127389



## Wooden Grilling Planks

By using our Wooden Grilling Planks you can raise your cooking to the next level. Place the ingredients on the (water soaked) plank and then lay the plank on the grid of the Big Green Egg. The moisture will create a smoke effect. You can choose from cedar or alder wood Grilling Planks, each of which adds its own particular flavour. The Wooden Grilling Planks can be used several times.

Cedar - 2x	
28 cm	116307
Alder - 2x	
28 cm	116291



### Apple



Fish, pork, white meat and poultry such as chicken and turkey.

### Cherry



Fish, lamb, all kinds of game, duck and beef.

### Pecan



Spicy smoked foods, especially classic American barbecue dishes.

### Hickory



Fruit, nuts, beef and all types of game.

### Mesquite



Beef, seasoned pork and game. Often used for pulled pork and brisket.

## OAK - a new flavour!

### Oak



Suitable for all types of large pieces of meat, especially beef. Perfect for brisket.

Tip: the grill plank is also great for combining with fruit, mushrooms, duck breast or other types of fish.



## Let's get started with... Wooden Grilling Planks



Take a look at the recipe videos on YouTube  
@Big Green Egg Europe

# Salmon bonbons cooked on cedar wood.

For 10 bonbons

### INGREDIENTS

400 g skinless salmon fillet (loin)  
2 spring onions  
1 red Spanish chilli pepper  
1/3 lime  
2 sprigs of coriander  
100 ml Tomasu soy sauce  
1 tsp wasabi paste  
10 slices of pickled ginger (gari, toko)  
1 tbsp kewpie mayonnaise (toko)

### ACCESSORIES

Wooden Grilling Plank (cedar)  
Instant Read Digital Thermometer

### PREPARATION IN ADVANCE

1. Cut the salmon fillet into 10 similar-sized cubes. Cut the spring onions into thin rings. Remove the stem and seeds from the chilli pepper and cut the flesh into thin rings. Cut the lime into slices. Remove the leaves from 1 coriander sprig and chop them finely.
2. For the marinade, mix the soy sauce and the wasabi paste. Keep 10 rings of the spring

onion and the chilli pepper separate (keep these in the fridge) and mix the rest with the lime slices and finely chopped coriander through the marinade. Roll the salmon cubes through the mix and leave them to marinate in the fridge for 2 hours.

### PREPARATION

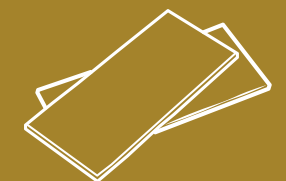
1. Soak the Wooden Grilling Plank in plenty of water for 30 minutes. Light the charcoal in the Big Green Egg and bring, with the grid, to a temperature of 170 °C.
2. Dab the grilling plank dry and put the salmon cubes on it. Place the plank on the grid and close the lid of the EGG. Let the salmon smoke for 8-10 minutes until it has reached a core temperature of 55 °C; you can measure this with the Instant read Digital Thermometer. Meanwhile, remove the leaves from the second sprig of coriander and cut them into thin strips, Drain the slices of ginger.
3. Remove the grilling plank from the EGG and squirt the mayonnaise over the salmon. Garnish with the chilli pepper, spring onion, pickled ginger and coriander.

## Wooden grilling planks: two ways of using them

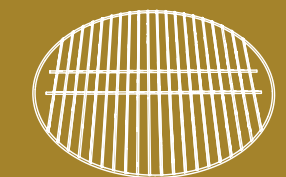
**Cooking & steaming:** place the soaked planks with your product onto the grid. The released steam means your ingredient absorbs the sweet cedarwood flavour.

**Smoking & roasting:** allow the soaked plank to dry on your grid and then place your ingredient. The cedarwood will singe on the bottom, giving your food a smoky flavour.

### Required accessories



Wooden Grilling Plank



Stainless Steel Grid



# THE NEXT GENERATION

INTERVIEWS WITH  
JULIËN VAN LOO  
& JIMMIE BOER

Text Inge van der Helm | Photography Sven ter Heide

**Both men have followed in their successful fathers' footsteps. Was this a logical consequence or a personal choice? Young chefs Juliën van Loo and Jimmie Boer share their experiences of and visions about being a professional chef on the way to the top.**



**As a teenager, Parkheuvel restaurant was already Juliën van Loo's favourite place to eat with his parents. In 2006, they took over the restaurant and it is now a family business where Van Loo junior (31) has been able to realise his potential. Pressure is high in a Michelin starred restaurant but this only encourages Juliën to get the best out of himself every day.**

**Is it an advantage or a disadvantage that your father is a well-known chef?**

"I always found it difficult and I was afraid of receiving preferential treatment when I applied for jobs. Sometimes, I even used a different name. I had to start at the bottom, just like all the other guys of my age. That was one of the advantages of going to work in Australia; no one knew who I was."

**Why did you choose this profession?**

"It appealed to me. It turned out well in the end, but I've had my ups and downs. There were times when I really didn't feel like it any more. At a certain point, I no longer wanted to cook at Michelin star level any more. I went to work somewhere else and they told me how to breadcrumb schnitzels. But I didn't enjoy that at all. My dad suggested coming back home to Parkheuvel. After 1.5 years, I went to work in Australia for a year."

**What do you like best about your work?**

"Everything, but especially the pressure. Of course, it's not always fun at the time, but afterwards that accomplishment is a good feeling."

**What is the most important thing that you have learned from your father?**

"That flavour is the most important aspect. You can garnish a dish to perfection, but it is not finished if it doesn't taste good."

**Which chef do you admire and why?**

"My dad, of course, he is my culinary role model. And Peter Gilmore of the restaurants Bennelong and Quay where I worked in Sydney. He often said that you have to be able to cook well without truffles and caviar, which I thought was quite cool."

INTERVIEW JULIËN



## Passport Juliën van Loo

**Born:** 28 november 1990  
**Son of:** Erik and Anja van Loo  
**Works in:** Restaurant Parkheuvel\*\* (Rotterdam)  
**Hobbies:** Weight training, running

### How important was working abroad?

"Very important. Over there, I was confronted with various different visions from several chefs. You come across ways of doing things that you would never have done yourself and vice versa. For example, the chef in Australia was really tough when something went wrong. He would then call you to his office to talk it over after service. He did that really well."

### Do you have a favourite ingredient or dish?

Currently, my favourite dish is Anjou pigeon which is inspired by my time in Australia. That was where I first tasted umeboshi plums, Japanese pickled plums. I thought they were delicious. Over there, we used them with quail, here with Anjou pigeon, chestnut crème and macadamia nuts. When I'm at home, I like to eat chicory with ham and cheese - that tastes great."

### What is your favourite food for cooking in the Big Green Egg?

"A grilled half lobster; the barbecued flavour is really delicious in combination with the sweet flavour of the lobster. And vegetables such as whole leeks or onions. If you roast them and then make a crème from the cores, you will be amazed by the flavour."

### What goals do you want to achieve?

"I have very high standards. If something on a plate is not quite right I have to start again. In the future, I want to retain Parkheuvel's two Michelin stars and ultimately I would like to achieve an even higher standard. It would be incredible if that were to happen!"

**Jimmie Boer is only 22 years old and still at the beginning of his career. Even before he was born, his parents bought restaurant De Librije, where Jimmie started his career as a dishwasher. He is currently attending the Cas Spijkers Academy, a highly regarded chef training course for young talent. Jimmie attends school one day a week; alongside this, he works in the Ciel Bleu Restaurant in Amsterdam.**

### What do you remember about your parents' work in the restaurant industry?

"We often went out for a meal. But I also felt a bit sad if they were not home when I went to bed. Once, I even walked the whole way to De Librije at night because I couldn't sleep."

### Is it an advantage or a disadvantage that your father is a well-known chef?

"One of the advantages is that I grew up enjoying good food. My parents certainly taught me and my sister that. I don't really see any disadvantages. Above all, I'm happy for them that they are so successful. It doesn't really concern me, I'm just doing my own thing."

### What do you like best about your work?

"When it's weekend, ha ha. I really enjoy the vibe in the kitchen and the idea that you are all in it together. And cooking is simply wonderful."

### Which chef do you admire and why?

"Michel van der Kroft from restaurant 't Nonnetje where I worked in Harderwijk. He is a master of classic cooking techniques and he is very passionate about this profession."

### How important is it for you to work restaurants other than that of your parents?

"Very important. All these restaurants work along different lines and you can learn from every chef. Michel taught me how to work with great attention to detail and I also learned a lot of classic cooking techniques from him. The cooking style of Sidney Schutte from Spectrum, where I worked afterwards, is very Asian. You can learn a lot from him. Now at Ciel Bleu I am also discovering new skills."

### In which restaurant would you like to work for a day?

"Several: El Celler de Can Roca in Girona, Noma in Copenhagen and in a Michelin

star restaurant in America, which I think would be really cool. I am very curious how they cook there.

### What is your favourite food for cooking in the Big Green Egg?

"A nice piece of meat. But it gives vegetables a great flavour too. Try throwing on celeriac and then making a crème with it."

### What goals do you want to achieve?

"When I do something, I always want to be the best - also in the kitchen. I don't want to be just any cook. Eventually, I would like to have my own business; that has always been my dream. But first, I want to become a good chef, know what the guest wants and learn how to run a business. If you can cook well and have no business skills, you have a problem. The other way around as well. I'll see later whether I want to cook at Michelin star level."

## Passport Jimmie Boer

**Born:** 9 maart 2000  
**Son of:** Jonnie en Thérèse Boer  
**Works in:** Ciel Bleu Restaurant \*\* (Amsterdam)  
**Hobbies:** Kick boxing, weight training, snowboarding, visiting festivals



INTERVIEW JIMMIE



**It's wintertime.  
Let's go outside.**



***Wintertime.  
Cookingtime.***

**Whether it is sunny or snowing: You can EGG in every season, all year round. Barbecuing is only for the summer? Think again! The Big Green Egg is changing all that. Because why would you only enjoy your EGG for a few months a year, while you can do so 365 days a year?**

**Winter grilling is hot**

Thanks to the unique, insulating ceramic material, the outside temperature doesn't matter. The temperature inside the Big Green Egg is as stable as ever, and remains unaffected by rain or snow. Time for winter grilling! Are you already craving a delicious winter stew, a hearty roast or a well-filled soup, and can't wait to organise a winter barbecue for friends or family? We'll give you some tasty inspiration and a few handy tips.

**The perfect ingredients for a winter evening**

Especially during the winter months, there are various seasonal ingredients and dishes which taste even better when prepared in your Big Green Egg. For example: sauerkraut or Brussels sprouts and root vegetable such as beetroot, cabbage and celeriac. And, of course, do not forget game meat. How about a nice piece of venison, pheasant, rabbit, hare or wild boar? The perfect ingredients for cosy, comfort food during the cold winter evenings.



**Low & Slow is the way to go**

In cold and inclement weather, you obviously prefer to sit inside in front of the fireplace with a good glass of wine and a soft fleece blanket. Or if you throw a party, you want to be able to chat with your guests. No problem!

Choose dishes which you can prepare in advance, which have a longer cooking time and don't need a lot of intervention. This way, you can relax and let the Big Green Egg do all the work for you. Leave a pork neck, a piece of pork belly or other nice large piece of meat to cook low & slow for hours. And ultimately enjoy a delicious meal. That's how slow cooking becomes snow cooking!



**Roasting or stewing vegetables**

Roasting vegetables also produces a delicious result in the Big Green Egg and is in the same category of low & slow cooking. In this way, you can easily put a complete winter meal on the table. Or prepare a stew, which you can never go wrong with. Fry the ingredients in the Dutch Oven, add the liquid and let it simmer. Does the weather forecast promise a dry and sunny winter day? Then you can also start grilling, baking or tackling a challenging recipe for the winter barbecue. This way, you can enjoy the fresh air with your Big Green Egg.

**The most delicious winter recipes**

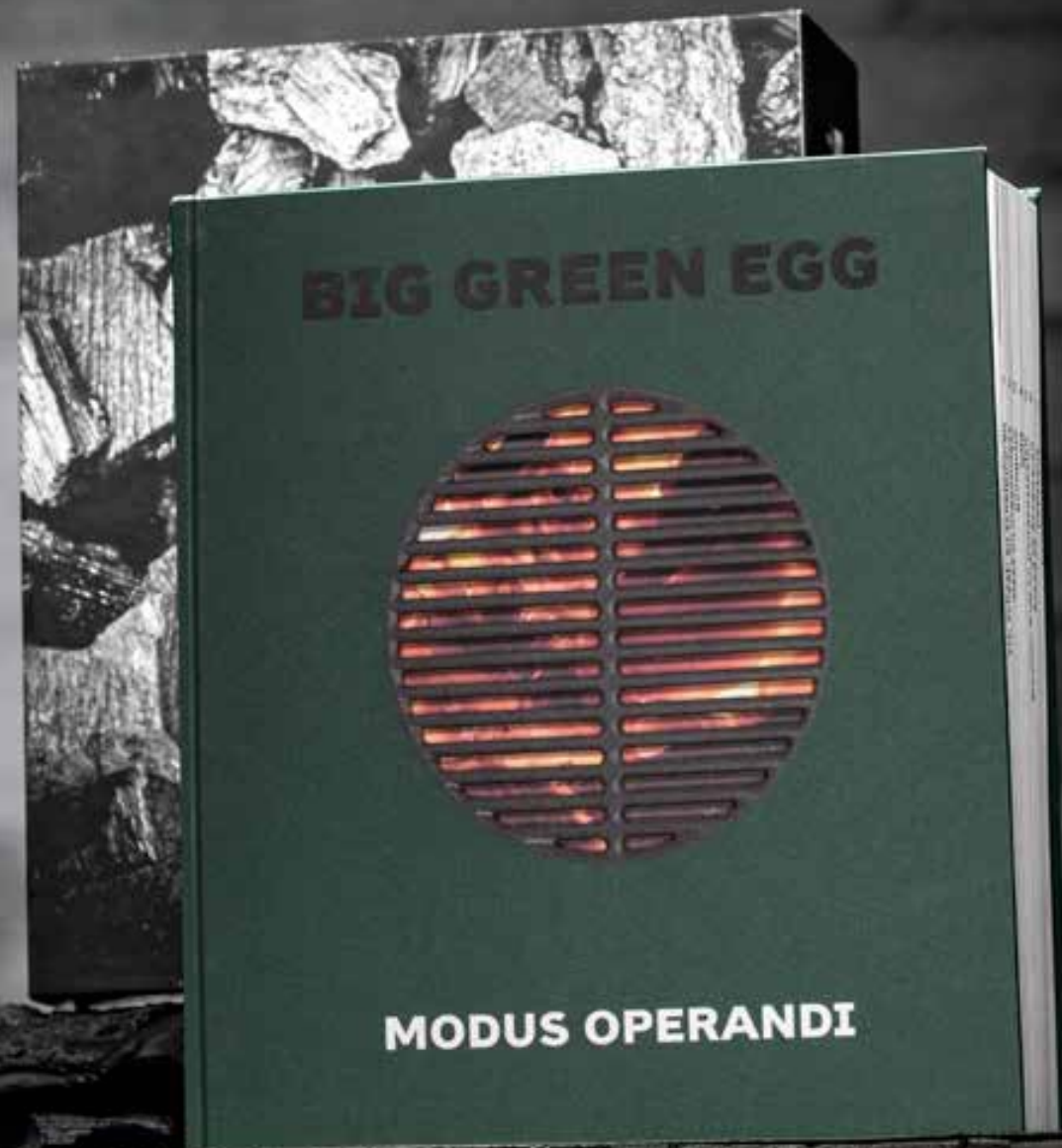
Eager to get started? Check out our website for tasty recipe suggestions or dive into the Modus Operandi, the ultimate Big Green Egg cooking bible.



**Share your culinary result with us on social media using the hashtags #wintergrilling #snowcooking and be sure to tag Big Green Egg.**

# Modus Operandi

MORE THAN  
**300** RECIPES  
**904** PAGES  
**4,6** KILOGRAMMES



## The recipes

66x Meat  
65x Fish, seafood and shellfish  
45x Vegetables  
33x Basics  
30x Poultry  
24x Pastry  
22x Bread and pasta  
13x Game  
13x Fruit

## Modus Operandi Reviews



"FANTASTIC, absolutely FAN-TAS-TIC"

"This is a lovely book. One thing is certain - I am going to make a lot of these meals!"

"Very attractive book with lots of nice recipes and photos. In a word - great!"

"Fantastic reference book, I have learned so much from it already"

"Super! Replaces all of the other BBQ books in one go"



### Big Green Egg Modus Operandi

Modus Operandi, a spectacular book like no other, is a must-have for true fans of Big Green Egg. It is a manual, a source of inspiration, a voyage of discovery with every imaginable dish and ingredient, every cooking technique and practical tip and trick you need for getting the very best from your Big Green Egg. Modus Operandi comes with a work book and a lovely storage box and is a publication you will definitely want to have in your home.

904 pages 818177



**No more  
extra hands  
needed.**

For every food lover the Big Green Egg is the holy grail. And the more often you use it, the happier you will be about all the possibilities, the results and the reactions. Do you want to raise the bar even higher, create more cooking surface or make things easier for yourself? Then go to town with our huge collection of accessories.



**Cast Iron Grid Lifter**

Lower the grid lifter, rotate a quarter of a turn, clamp and lift. Lifting the hot and heavy Cast Iron Grid of your Big Green Egg, perhaps to place or remove the convEGGtor, is a hot job. However, the handy Cast Iron Grid Lifter will quickly take care of it for you. The plate under the handle of the Cast Iron Grid Lifter protects your hands against any rising hot air.

127341



**Grid Gripper**

For a firm grip on the grid of your Big Green Egg you'd best use the Grid Gripper. It will make it easier to lift the grid to place or remove the convEGGtor, for example, or to remove the grid and clean it. It is also the ideal tool for lifting, emptying and replacing hot Drip Pans. And all this without dirtying your hands.

118370



**EGGmitt**

Come on baby, light my fire (but use an EGGmitt). This extra long grill glove protects your left or right hand up to a temperature of 246°C. It has soft cotton on the inside and fire-resistant fibres on the outside, the type they also use in aviation. The silicon print ensures a great grip.

One size 117090



**Stainless Steel Tool Set**

Set	127655
Wide Spatula	127426
Spatula	127662
Brush	127679



**Silicone Grilling Mitt**

The Silicone Grilling Mitt is a fully waterproof grill glove providing a non-slip grip thanks to the silicon print. The cuff and lining are made of a soft cotton-polyester. The Silicone Grilling Mitt can withstand temperatures up to 232°C.

One size 117083



**Silicone Tipped Tongs**

40 cm	116864
30 cm	116857

**Handy kitchen tools.**



**Butcher Paper**

Do you love to prepare large pieces of meat in your Big Green Egg? Then this accessory is truly a must for you. Wrapping the meat in butcher paper prevents any loss of moisture and keeps your pork neck or beef neck delicious, juicy and tender. The butcher paper helps you easily maintain a constant temperature in your EGG, because it does not reflect heat like aluminium foil. The natural fibres of the paper allow the meat to breathe and add a smoky flavour and crisp 'bark'.

127471

**Bamboo Skewers**

25 cm - 25x 117465

**Knife Set**

117687

**Measuring Cups**

4x 119551

**Kitchen Shears**

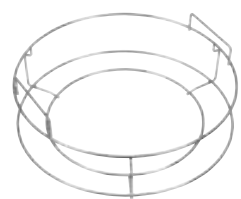
120106



**convEGGtor®**

The convEGGtor functions as a natural barrier between your dishes and the open fire of your Big Green Egg. The special design of the convEGGtor ensures a good air flow and excellent heat conductivity. The indirect heat that passes through the ceramic heat shield transforms your EGG into a fully fledged outdoor oven. This is ideal for low & slow cooking where ingredients are gently cooked at a low temperature.

XLarge	401052	MiniMax	116604
Large	401021	Small	401045
Medium	401038	Mini	114341



**convEGGtor Basket**

INSIDER TIP! The convEGGtor Basket is a lift. Use it to place your convEGGtor in your EGG - or remove it - simply, swiftly, safely. The convEGGtor Basket is part of the EGGspander system. For more information, please see page 52.

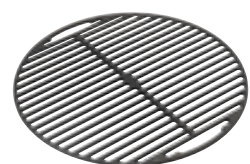
2XL	119735
XLarge	121196
Large	120724
Medium	127242



**Baking Stone**

Pizza, spelt bread, focaccia or a delicious apple pie: you can start your own home bakery using the Baking Stone. Place the Stone on the grid of your Big Green Egg and you will end up with delicious crusty bread and pizzas with a crispy base.

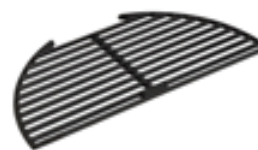
XLarge	401274	Medium, MiniMax, Small	
Large	401014		401007



**Cast Iron Grid**

Are you going grilling on your Big Green Egg? Then a Cast Iron Grid is indispensable! The only way to get those brilliant grill stripes or perfect grill pattern is by using a cast iron grid. This not only looks beautiful but also provides much more aroma, colour and taste in your ingredient. Cast iron absorbs heat more easily and quickly, retains it longer and releases it evenly to your product. In addition, it is a durable material that will last a lifetime and is extremely easy to maintain.

Large	122957	MiniMax	122971
Medium	126405	Small	



**Half Cast Iron Grid**

Are you a serious griller? Using the Half Cast Iron Grid, you can prepare salmon steaks, beef steaks and vegetables showing an enviable grill pattern. Perfectly seared on the outside, super tender on the inside. Half the cooking surface but all the taste.

XLarge	121233
Large	120786



**Half convEGGtor Stone**

The Half convEGGtor Stone is nothing if not versatile. It can be used as an intermediate layer together with the one-piece convEGGtor Basket if you want to cook directly and indirectly at the same time, or it can be used as a complete convection shield by placing two next to each other.

2XL	120960
XLarge	121820
Large	121035
Medium	127273



**Half Cast Iron Plancha**

A cast iron plate with a dual roll: you can grill delicate or smaller ingredients on the ribbed side, whilst the smooth side is ideal for pancakes, crêpes or eggs. Does anyone have any further wishes?

XLarge	122995
Large	122988



**Half Perforated Grid**

Do you like to EGG delicate ingredients such as seafood and fish? Keep them intact with the Perforated Cooking Grid. Also ideal for finely chopped vegetables or asparagus, for example.

XLarge	121240
Large	120717





# EGGspander System

Endless cooking possibilities.

L XL

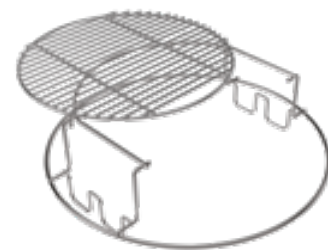
Unleash your culinary creativity with the 5-Piece EGGspander Kit. This smart system facilitates an extensive variety of cooking setups that will allow you to get the best out of yourself and your EGG. This well-thought-out set consists of a two-part Multi Level Rack, a convEGGtor Basket and 2 Half Stainless Steel Grids - making the EGGspander Kit the perfect basic package for all EGG enthusiasts.

If all those different setups still aren't challenging enough for you, we have many more additional accessories in our range. Allow your favourite cooking techniques to determine what add-ons are a must-have for you.

## 5-Piece EGGspander Kit



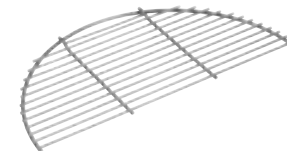
XLarge 121226  
Large 120762



**2-Piece Multi Level Rack**  
XLarge 121219  
Large 120755



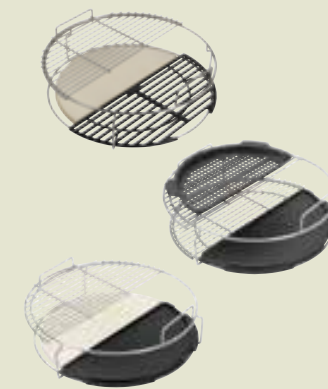
**1-Piece convEGGtor Basket**  
XLarge 121196  
Large 120724



**Half Stainless Steel Grid**  
XLarge 121202  
Large 120731

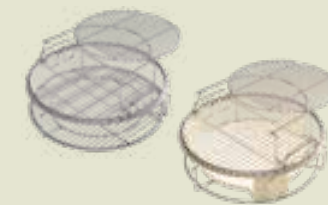


## Selection of cooking techniques.



### Multi-Zone (direct and indirect) cooking

The EGGspander makes it possible to cook direct and indirect at the same time.



### convEGGtor Basket

Facilitates easy and convenient placement and removal of the convEGGtor. The Basket also holds the Carbon Steel Grill Wok for the best wok-dishes.

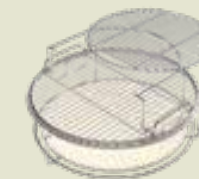
### Multi-level cooking

Offers expanded cooking capacity when cooking several foods at once or when cooking for large groups. The top cooking grid slides back for easy access for your food.



### Pizza & Baking

Turn your EGG into a pizza oven for the best pizza with the convEGGtor and a Baking Stone. Use the Multi Level Rack to expand your baking.



### Low & Slow

Use the 5-Piece EGGspander Kit with two half convEGGtor stones for the perfect low & slow preparations. Long hours on a low temperature for the best results.

# Chef's favourite



## Cast Iron Skillet

With the Cast Iron Skillet it doesn't matter how much time you have on your hands. This cast iron all-rounder is perfect for quickly sealing meat or letting it braise or stew for hours on end. You could make sirloin steaks, Indonesian Rendang, a potato gratin or a casserole. Time to spare? You could also prepare a lovely dessert, such as a cobbler or clafoutis, in the Cast Iron Skillet. The Cast Iron Skillet for MiniMax and the Cast Iron Plancha Griddle for MiniMax are a perfect match. Here the Griddle will function as a lid for your pan.

2XL, XLarge, Large  
Ø36 cm 127846

Available from the MiniMax onward  
Ø27 cm 127839



## Cast Iron Satay Grill

Satay is everybody's friend on the Big Green Egg. Therefore this Cast Iron Satay Grill has come along at just the right time. Marinate and skewer your favourite ingredients and put them on the specially designed half grid. No wobbling, half-cooked or flaming skewers, but nice and evenly cooking satay ... or kebab, or yakitori. Whatever you feel like!

Large 700485



## Cast Iron Plancha

Do you sometimes have ingredients fall through the gaps in the grid when cooking in your Big Green Egg? For this our range features the Cast Iron Plancha Griddle. You can grill small, delicate ingredients on the ribbed side of this cast iron plate, and pancakes or eggs on the smooth side. You can use the Plancha Griddle for MiniMax as a lid for the Cast Iron Skillet (MiniMax).

2XL, XLarge, Large  
Ø35 cm 127860

Available from the MiniMax onward  
Ø26 cm 127863



## Cast Iron Sauce Pot with Basting Brush

You can heat up sauces and marinades or melt butter quickly and easily in the Cast Iron Sauce Pot on your Big Green Egg's grid. The silicon Basting Brush fits perfectly into the handle to prevent your table from becoming a mess. Are you planning to use your Cast Iron Sauce Pot in the EGG? Don't forget to remove the Basting Brush.

2XL, XLarge, Large, Medium, MiniMax, Small  
Ø 12 cm 127822



## Green Dutch Oven

The Green Dutch Oven for the Big Green Egg is one heavy dude. This enamelled cast iron casserole stews, braises, cooks, bakes and roasts. So quite an all-rounder! The lid of the Green Dutch Oven can also be used separately as a shallow frying pan, or even as a tin for cakes and desserts. The Green Dutch Oven is available in both a round and an oval version.

Oval - 5.2 L: 2XL, XLarge, Large  
35cm 117670

Round - 4 L: 2XL, XLarge, Large  
Ø23 cm 117045



## Cast Iron Dutch Oven

This cast iron all-rounder can be used for almost anything. The Big Green Egg Cast Iron Dutch Oven is ideal for stews, bubble and squeak, soups and one-pan dishes. The cast iron distributes the heat over the entire pan and the heavy lid of the Cast Iron Dutch Oven will prevent the liquid from escaping. Or use it without the lid to give all your ingredients that unique Big Green Egg flavour. No matter which option you choose, the braised meat will remain delightfully juicy and tender. Curious? Come back in about 4 hours...

5.2 L: 2XL, XLarge, Large, Medium  
Ø27 cm 127877



## Carbon Steel Grill Wok

The Big Green Egg is highly versatile and that also applies to cooking with a wok. With the Carbon Steel Grill Wok with Bamboo Spatula you can master every culinary technique. Its flat bottom makes it stable on every cooking surface. And you can easily use it in combination with the convEGGtor Basket. Ready to wok?

XLarge, Large  
Ø40 cm 120779



## Fire Bowl

How do you remove the ash from your cooled down EGG without fumbling or getting your hands dirty? That is the mission of the new stainless steel Fire Bowls. Hang it over a bin and filter the ash from the extinguished charcoal. It ensures maximum airflow allowing you to get going quickly. You can lift me up! The 2XL and XL Fire Bowls are split into two separate compartments to cover the two zones in your EGG.

2XL	122698	Medium	122667
XLarge	122681	MiniMax	122650
Large	122674		



### Instant Read Thermometer

Do you want your steak rare or medium? The Big Green Egg Instant Read Thermometer measures the core temperature so precisely that even medium rare is no longer a lucky guess. Because you don't want too much heat escaping from your Big Green Egg, you can read the temperature (up to 232°C) within 3 to 4 seconds. And if you turn the Big Green Egg Instant Read Thermometer while you measure the temperature, the display will turn along with you. Useful, covetable pouch included.

119575



### Instant Read Thermometer with Bottle Opener

For an EGGer, timing is everything. This makes the Big Green Egg Instant Read Thermometer your (secret) weapon in the fight against under or overcooked ingredients. You'll know the exact temperature of meat, fish or poultry within four seconds. How hot for the leg of lamb? Check the cheat sheet with the desired temperatures on the reverse. The degree of perfection has been achieved! Time for a well-deserved beer? This helpful tool also doubles as a bottle opener.

127150



### Quick-Read Thermometer

Officially it is called the Big Green Egg Quick-Read Digital Food Thermometer. Which pretty much says it all. In a few seconds, it digitally reads the temperature of your leg of lamb or stuffed chicken. Accurate to the degree (up to 300°C!). Handy pocket size, and the handle serves as a storage case.

120793



### Dual Probe Remote Thermometer

Information is power. The wireless Dual Probe Remote Thermometer accurately measures the core temperature of your ingredients down to the finest degree, as well as the interior temperature of your Big Green Egg. The Dual Probe has 2 probes and a receiver that you keep with you. Once the desired temperature has been reached, the receiver will automatically alert you (up to a distance of 91 metres).

116383



### EGG Genius

This technical device controls and monitors the temperature of your EGG and sends it to your smartphone or tablet. In this way, you can enjoy some tasty binge watching on those cold winter days while slow cooking to the exact degree. The EGG Genius ensures a constant airflow enabling you to continue to cook at a constant temperature. You will get a notification if the temperature in your EGG is either too high or too low and also when your cook is finished, ready for sitting down to eat. You can even inspect the statistics of your previous EGG sessions. The app accompanying the EGG Genius is in English.

121059

### Expand your EGG Genius with extra options:

Monitoring different meat dishes at the same time in your EGG with the expanding options on the EGG Genius. Use up to three meat probes at once! Additional meat probes with Y-cable can be purchased separately.

Additional meat probe  
121363

Additional Y-Cable  
121387

## Need a cheat sheet?

A number of average temperatures are listed below

<b>Beef medium</b>	52/54 °C
<b>Lamb medium</b>	60/62 °C
<b>Venison medium</b>	52/55 °C
<b>Pork fillet</b>	70 °C
<b>Poultry</b>	72/75 °C
<b>Whitefish</b>	65 °C
<b>Salmon</b>	50/52 °C

### TIPS:

- Always measure at the thickest part of your meat or fish
- Be sure not to pierce the bone, as this temperature can differ
- Allow for a 2-3 °C core-temperature increase when letting the meat rest after cooking



### Aluminum Pizza Peel

You can recognise the genuine pizza baker by his self-assured attitude and professional tools. Which is why you should use the Aluminum Pizza Peel to smoothly slide your homemade pizzas onto the hot Baking Stone in the Big Green Egg. Compliments di tutti! Guaranteed!

127761



### Compact Pizza Cutter

We believe in fair sharing! Which also applies to pizza. But how do you slice a pizza fairly, neatly and safely? By using the Big Green Egg Compact Pizza Cutter, of course! This professional pizza cutter has a plastic grip that rests comfortably in your hand and protects your palm. And with its stainless steel wheel you can effortlessly cut a pizza into equal slices. Prego.

118974



### Flexible Grill Light

Ah, shine some light on my EGG! The new Flexible Grill Light is the ideal flexible light assistant that shines light wherever you want it. This clever LED light is equipped with a flexible neck and a very powerful magnet base. You can easily clip the loose mounting bracket to the band or mates of your EGG. Lights on? Action!

122940



### Chef's Flavor Injector

The one and only Big Green Egg Chef's Flavor Injector is a unique tool for adding flavour to meat and poultry. This larding needle ensures that marinades penetrate fully into the core of the meat, making it more tender and juicier. Mission accomplished.

119537



### Meat Claws

Get your claws, sorry, your Meat Claws into the slow-cooked pork and effortlessly pull it apart. Pulled pork has been a Big Green Egg favourite for years, and with these Meat Claws you can do the job in no time at all. They are also extremely useful for handling big chunks of meat.

Set 114099



### Pigtail Meat Flipper

We would walk through fire to get our hands on the Pigtail Meat Flipper. This clever meat hook is ideal for turning over cuts of meat and poultry (such as steaks, cutlets and chicken legs) quickly and easily. The long stainless steel hook even enables you to flip at extremely high temperatures without coming too close to the fire or damaging the ingredients.

48 cm 201515



### Flexible Skewers

When using the Flexible Skewers, preparing satay or skewering other ingredients is a piece of cake. These flexible grill skewers allow for the quick skewering of pieces of meat, fish, poultry and vegetables without the risk of anything dropping off on the other side. Ready? Soak them in the marinade for a short while to add some extra flavour.

68 cm - 2x 201348



### Deep Dish Baking Stone

The Deep Dish Baking Stone guarantees perfect heat distribution resulting in masterful quiches, tarts, lasagna and even pizzas. The ceramic stone with the raised edge ensures that all your baked foods cook evenly and obtain that enviable golden brown colour. Creamy on the inside, crispy on the outside.

2XL, XLarge, Large  
112750





### Beer Can Chicken Roaster

Beer Can Chicken is an American classic where a chicken is placed over an opened, half-full can of beer. While the chicken is cooking, the beer in the can gives off steam, keeping the chicken extra tender and juicy inside. Sounds difficult? Definitely not with the Beer can Chicken Roaster! clamps the beer can in the sturdy metal wire holder and prevents the can from falling over.

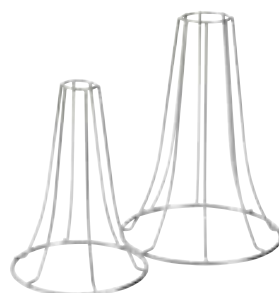
2XL, XLarge, Large, Medium, Small  
127754



### Ceramic Poultry Roaster

This turns a tasty chicken into an absolutely delicious chicken. Place a whole chicken or turkey on the Ceramic Poultry Roaster and it will obtain a crispy and golden brown skin on the outside, while becoming delightfully juicy on the inside. Would you like to add an extra touch of flavour? Fill the ceramic holder with some beer, wine, cider and/or spices. The result? Sheer perfection.

Chicken 119766  
Turkey 119773



### Vertical Poultry Roaster

Give your Poulet Noir or Bresse Chicken pride of place in your Big Green Egg by using the Vertical Poultry Roaster. The stainless steel Vertical Poultry Roaster keeps the chicken or turkey in a vertical position so it can baste itself with its own fat. This makes the meat incredibly juicy on the inside while creating a tasty and crispy crust on the outside. Now how cool is that?

Chicken 117458  
Turkey 117441



### Ribs and Roasting Rack

This multifunctional Ribs and Roasting Rack is ideal for cooking large roasts. In the upright position it's a V rack, suitable for large pieces of meat or (stuffed) poultry which needs to cook slowly. When you turn it around, it becomes the ideal rack for cooking spareribs. What gives great results here is the constant airflow around the rack. An absolute must for carnivores.

2XL, XLarge, Large  
117564

Medium, Small  
117557



### Drip Pan

The Big Green Egg Drip Pan collects dripping, liquid and leftovers, preventing them from ending up on the charcoal or convEGGtor. Filling the aluminium drip pan with a small amount of water will increase the humidity level in the EGG, making your dishes even juicier.

Round  
Ø 27 cm 117403

Rectangular  
35 x 26 cm 117397



### Disposable Drip Pans

A real chef isn't afraid of a bit of fat. After all, it adds flavour to any dish. Cleaning it up, however, is a different story. With the Big Green Egg Disposable Drip Pans it is easy to collect the fat. These disposable aluminium drip pans are designed to fit the convEGGtor. Grilling without getting your hands dirty.

XLarge - 5x 120892  
Large - 5x 120885

Medium, MiniMax,  
Small - 5x 120878



### Grill Rings

Using the Grill Rings will prevent your (stuffed) peppers, tomatoes or onions from tipping over during grilling. The reason being that these stainless steel rings come with a pin to firmly secure your vegetables and fruit. The heat conducting coil in the middle of the Grill Rings ensures the quick and even cooking of the ingredients.

3x 002280



# 9 Maintenance tips for your Big Green Egg.

A Big Green Egg will last a lifetime if you use and care for it properly. Would you like to know how to maintain your Big Green Egg? Here are some useful tips & tricks:



**1.** Before you fire up the EGG for a new cooking session, make sure that you always use the Ash Tool to remove excess ash left over from previously used charcoal.

**2.** Leave a thin layer of ash at the bottom of the Big Green Egg. This slightly blocks the air flow so that the temperature rises slowly and it prevents the ceramic from heating up too fast.



**3.** Replace the felt gasket when necessary. This ensures good protection of the ceramics and prevents 'false air'.

**4.** Use accessories like the convEGGtor Basket and Grid Lifter to gently place the components in your Big Green Egg. This prevents you from having to 'drop' the convEGGtor and cooking grids into your hot Big Green Egg, which can cause damage.



**5.** All temperatures above 300°C are unnecessary when cooking (even for pizza) and increases the risk of damage to the ceramic.



## Let's keep the fire burning.

**6.** Burning your Big Green Egg clean at a high temperature is never necessary and we strongly advise against it! Has your EGG become greasy and do you want to freshen it up or remove stains from your convEGGtor? Bring the temperature in the Big Green Egg to 250 degrees, place the convEGGtor with the dirty side facing the charcoal and leave it for 30 minutes. This will burn off the excess fat safely. The ceramic will not turn white again; this is not necessary.



**7.** Has your Big Green Egg not been used for a while or has it been standing in the rain? Fire it up gently and leave it at 100°C for 60 minutes. It is important to allow any moisture, that may have soaked into the ceramic, to evaporate slowly. If you do this directly at a high temperature the ceramic can crack.

**8.** Charcoal can be extinguished after a cooking session and used again the next time. If you have not used the EGG for a while it is better to fill it with new charcoal, because charcoal also retains moisture.



**9.** Make sure that your Big Green Egg is always placed on legs, for example on a Table Nest or an EGG Carrier. Never place it directly on a closed surface, not even on a heat-resistant stone. It is important to leave space between the bottom of the ceramic base and the surface beneath to create a good air circulation and your EGG can properly dissipate its heat from the base.





## For this generation and the next. Keep your EGG in perfect shape.

An EGG is for life. And if you maintain it well, it will also ensure many lovely memories for the next generation. Also important; your dishes taste better and the EGG will retain its good looks. Are you dreading it? The products displayed on this page will do all the heavy work for you and there are some useful maintenance tips to be found on our website. Take care!



### Ash Tool

The Ash Tool actually has a double function: you can very easily remove the ash from your Big Green Egg with it, but you can also use it to spread the charcoal evenly before igniting the EGG. This practical tool's best mate is the Ash Removal Pan.

2XL 119490  
XLarge

Large 119506  
Medium

MiniMax  
Small 119513  
Mini



### Ash Removal Pan

Charcoal leaves ash. By removing the ash with the Ash Tool and collecting it in the Ash Removal Pan, the air will flow freely again through your Big Green Egg. You need that oxygen and airflow to quickly heat your EGG to the right temperature and maintain that temperature. The ash shovel fits perfectly into the draft door to avoid any spillage.

2XL, XLarge, Large, Medium  
106049



### Grid Cleaner

EGGING is fun, except that caked fat and burnt food scraps may stick to the grid of your Big Green Egg. You can quickly and easily scrape your grid clean using this Cooking Grid Cleaner. Thanks to its extended handle, you don't have to wait until your EGG and grid have cooled down.

201324



### SpeediClean™ Long handle Scrubber

This extra-strong cleaning tool made of natural wood fibres means annoying, stray metal bristles are a thing of the past. An eco-friendly and heat-resistant scrubber with a long handle, so you don't have to wait for your EGG to cool down.

127129  
2x Replacement  
Scrubber Pads 127143



### SpeediClean™ Dual Brush Scrubber

Memories of an unforgettable Big Green Egg evening: a grill grid caked with grease, and a strand of mozzarella on your Pizza Stone. The SpeediClean Dual Brush means halving cleaning time while doubling the spotless effect. Feel-good bonus: this model's natural wood fibres means no more stray steel bristles on your grid.

127136  
2x Replacement  
Scrubber Pads 127143



### Diamond-Coated Nylon Bristle Grid Scrubber

Optimum enjoyment of your Big Green Egg goes hand in hand with good maintenance and clean cooking grids. So you are sure of the best results from every cooking session. And with the right cleaning brush it's as easy as pie! The Big Green Egg Diamond-Coated Nylon Bristle Grid Scrubber has a long handle for the slightly less fire-resistant fingers and its heavy-duty bristles are made of carefully selected material. Let's get started!

127310



# The hottest thing in outdoor cooking.

## Big Green Egg Covers.

Hail or heatwave? Keep your Big Green Egg as good as new by using an EGG Cover. This top quality ventilating protective layer can withstand any type of weather. You can easily put it on and take it off and thanks to the hook and loop fastener it fits every EGG like a glove. The stylish black design with recognisable Big Green Egg logo looks good on every EGG.



EGG COVER	Mini	Small	Medium	MiniMax	Large	XLarge	2XL
<b>IntEGGrated Nest+Handler or Nest</b>		126528	126528		126467	126467	126535
<b>EGG Carrier</b>	126511			126511			
<b>Portable Nest</b>				126528			
<b>Modular EGG Frame</b>			126467		126450	126450	126450
<b>Modular EGG Frame + Expansion Frame</b>			126474		126474	126474	
<b>Eucalyptus Wood Table</b>					126498	126474	
<b>Dome (lid) cover for EGG in table</b>					126504	126504	



### EGGmat

So you didn't incorporate your EGG in a worktop or outdoor kitchen, but you put it in your garden or on the balcony instead. If so, the EGGmat will protect the surrounding area against heat, stains and mildew. Fun fact: the EGGmat is made of fully recycled materials, making it extremely eco-friendly.

76x107 cm  
117502





## Spare parts



### Tel-Tru Temperature Gauge

A thermometer is included with each Big Green Egg. If it finally gives up the ghost after many years of use, you could order the Tel-Tru Temperature Gauge. Place the dome thermometer in the lid of your EGG and you will know how warm it is inside without having to open the lid and lose heat. The Tel-Tru Temperature Gauge is available in 2 sizes and displays temperatures that range from 50°C to 400°C.

8 cm	117250
5 cm	117236



### Gasket Kit

After using your Big Green Egg intensively for a long time, the felt edges on the top rim of the ceramic base and the bottom of the ceramic lid with chimney will eventually become worn. Because this edge protects the ceramic and ensures perfect air circulation, it would be smart to replace it fairly regularly. You can easily do this yourself using this Gasket Kit. The felt roll is self-adhesive and attachment is self-explanatory.

2XL*, XLarge, Large	113726	Medium, MiniMax, Small, Mini	113733
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\* Gasket Replacement Kit for 2XL requires 2



### Cast Iron Grate

Sits inside the fire box. Perforated to allow air flow up through the EGG and any ash to drop down, for easy removal after cooking.

2XL	114716	MiniMax	103055
XLarge	112644		
Large	103055	Small	103079
Medium	103062	Mini	



### Dome

A ceramic dome with chimney that can be opened and closed easily because of the spring mechanism. The ceramic material features a protective, glazing layer. The insulating, heat retaining properties of the ceramic material create a flow of air within the EGG, ensuring that dishes are cooked evenly and tastefully.

2XL	114433	MiniMax	401144
XLarge	112668	Small	
Large	401120	Mini	112224
Medium	401137		



### Fire ring

Stacks on top of the fire box, providing the shelf for the heat diffuser and cooking grids.

2XL	120977	Medium	401243
XXL	114457	MiniMax	115607
XLarge	401212	Small	401250
Large	401229	Mini	112194



### Fire box

The fire box rests in the ceramic base and must be filled with charcoal. Since the fire box is equipped with sophisticated openings and works with the vents at the bottom of the EGG, the air flow is constant and optimal when the rEGGulator and draft door are open.

2XL	120984	Medium	401182
XXL	114440	MiniMax	115591
XLarge	112637	Small	401199
Large	401175	Mini	112187



### Base

Heavy duty insulated ceramics. Glaze prevents chipping and fading.

2XL	120946	Medium	401083
XXL	114426	MiniMax	115577
XLarge	112620	Small	401090
Large	401076	Mini	401106



**rEGGulator**

The brand new and robust rEGGulator can be set very precisely. It is made of durable cast iron with a cool silicone handle, enabling you to increase or decrease the air supply without burning your fingers. We have already treated the air regulator with a coating that prevents corrosion, so you can leave it on the EGG after use.

2XL, XLarge, Large, Medium      Mini \*      103017  
117847

MiniMax, Small  
117854

\* the temperature controller for the Mini is a daisy wheel and is different from the picture shown here.



**Rain Cap**

There's always a chance of rain while using the EGG. As an enthusiastic EGG user you won't let that put you off, but you don't want raindrops in your Big Green Egg either. The Rain Cap from Big Green Egg serves as an umbrella for your air regulator. The Rain Cap can only be used in combination with the rEGGulator.

2XL, XLarge, Large, Medium      MiniMax, Small  
120748      121042



**Band Assembly Kit**

Patented "easy to lift" system. The ingenious operation allows the ceramic lid to be opened and closed using minimal force.

2XL	121271	MiniMax	
XLarge	117908	Small	126870
Large	117984		
Medium	120021	Mini	117922

Only available for the Large 126931

**The upgrade kit**

As good as new



**REGGULATOR**

The patented rEGGulator is extremely accurate and comfortable to use due to the heat-insulated handle.



**TEMPERATURE GAUGE**

XL-size Dome Thermometer, for a better temperature overview, with shock-resistant glass.



**BAND ASSEMBLY KIT**

Patented "easy to lift" system allows the ceramic lid to be opened and closed using minimal force.



**GASKET KIT**

New high-tech gasket, resistant to the highest temperatures.

**Always keep on EGGing.**

Big Green Egg warranty



**The Big Green Egg stands for quality. Our production process has been perfected over the course of time and every Big Green Egg is thoroughly inspected before it leaves our factory, so we can guarantee that it is the very best of its kind. The high quality that corresponds with your Big Green Egg is also a feature of the warranty. You get a lifetime warranty on the material and construction of all ceramic parts and an extended warranty for all other parts. This way you can always keep cooking in your Big Green Egg.**

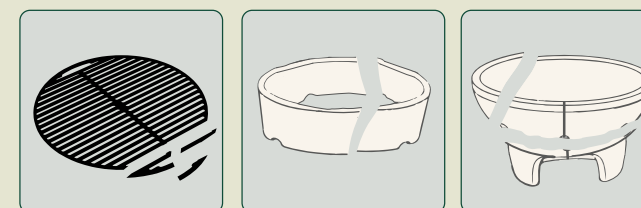
**For this generation and the next. We are green forever.**

Ceramic expands when it heats up and contracts when it cools down, which can lead to material damage. Although damage may appear to be a defect, in most cases it is harmless. Replacement, in that case, is unnecessary and therefore a bit wasteful. Sustainability is an important principle and you can enjoy your Big Green Egg for a lifetime. You should, of course, ensure that your EGG is well-maintained so that it always remains in top condition! Because it's better to prevent than to replace. You will find maintenance tips **on page 62**.

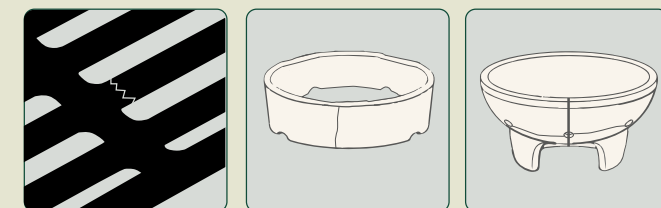
**To worry or not to worry**

Fortunately, it is not always necessary to repair damage or replace a part. Some damage marks are purely cosmetic and do not affect the performance of your Big Green Egg. However, some types of damage do affect the performance of your EGG. Take prompt action and be sure to discover this in time, so that you and your retailer can find an effective solution as quickly as possible. Find out if it is necessary to have the damage repaired or replace a part.

**When to worry | performance damages**



**When not to worry | cosmetic damages**





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## EGG fans united Join the society. Visit our Fanshop.

The real EGG fan will always stand out due to his passion for food and because he prefers to spend his time in front of his Big Green Egg. Then again, his hoodie and socks may be a dead giveaway. You can find these and other original gift tips in our Fan Shop on [fanshop.biggreenegg.eu](https://fanshop.biggreenegg.eu).



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## Big Green Egg Books.

1. Hoodie Peace Love EGGs
2. T-shirt No EGG No Story
3. T-shirt EGG
4. Canvas Apron
5. Golf Driver Headcover
6. Golf Polo Shirt
7. Oversized Sweater Lobster Lovers
8. T-Shirt Chicken & EGG
9. T-Shirt The Evergreen Since '74
10. Apron Kids (up to 12 years)
11. Vintage Apron



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### The Big Green Egg Book

Each Big Green Egg foodie regards The Big Green Egg Book as his culinary bible. This tastefully composed book with a foreword by Dutch top chef Jonnie Boer describes all cooking techniques that can be applied in an EGG: baking, roasting, stewing, grilling, smoking and slow cooking. It covers both the basic preparations as well as the somewhat more challenging recipes that will inspire you to perform at your culinary best.

English 116680

### Big Green Egg Modus Operandi

Modus Operandi, a spectacular book like no other, is a must-have for true fans of Big Green Egg. It is a manual, a source of inspiration, a voyage of discovery with every imaginable dish and ingredient, every cooking technique and practical tip and trick you need for getting the very best from your Big Green Egg. Modus Operandi comes with a work book and a lovely storage box and is a publication you will definitely want to have in your home.

904 pages 818177





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# Are you dressed for EGGing?

[fanshop.biggreenegg.eu](http://fanshop.biggreenegg.eu)



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- 12. Magnetic Bottle Opener
- 13. Salt & Pepper shaker
- 14. Hoodie with zipper
- 15. Hoodie
- 16. T-shirt Evergreen
- 17. Vacu Vin
- 18. Beanie
- 19. Beach Towel
- 20. Romper Dream Big

- 21. Big Green Egg Piggy Bank
- 22. Hoodie Since '74
- 23. T-shirt Let's Create Memories
- 24. T-shirt Let's Create Memories
- 25. Mug Enamel
- 26. Retro Sportsbag
- 27. Mr EGGhead Plush Toy
- 28. Hoodie Let's Create Memories

Invented for those  
with good taste.



It's showtime.



**Spareribs**  
**Beer Can Chicken**  
**Pulled Pork**  
**Pumpkin Soup**  
**Rack of lamb**  
**Pizza**  
**Smoked salmon bonbons**  
**Hasselback potatoes**

**& many, many more...**

A great source of inspiring videos for our EGG fans, all of which can be found on our Big Green Egg YouTube channel. From the most delicious recipe videos to atmospheric event after movies and handy how-to videos. Truly everything you need to know about the Big Green Egg. Sit back, relax and watch some EGG videos!

**Don't want to miss out on anything?**

Go to our Big Green Egg channel and subscribe for free. That way, you'll receive a notification every time a new video is available.

**@Big Green Egg Europe**





## Colofon

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**BIGGREENEGG.EU**



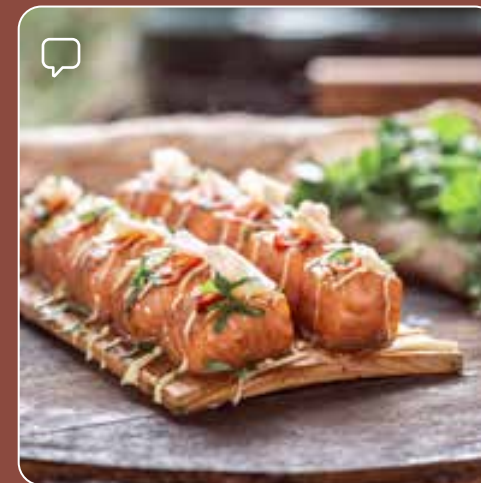
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## GO ONLINE AND JOIN THE BIG GREEN EGG SOCIETY

#BigGreenEgg #TheEvergreen

Are you a novice, or a seasoned EGGer? Become a member of our society and stay up to date with the latest news and the most inspirational blogs. Find the tastiest recipes from easy to challenging, and discover new ways to interact with fellow EGG aficionados. We're here for lovers of meat, fish fanatics, vegans, flexitarians... and let's not forget the small members of the family. Follow us on social media so that you'll never miss a thing! Follow our social media channels, and make sure you never miss a thing!





## **This is Big Green Egg**

Big Green Egg is the most popular kamado made of the best ceramics. We have been creating beautiful memories since 1974 and we will continue to do so. Big Green Egg is the original. **The Evergreen.**

**BIGGREENEGG.EU**