



An Introduction to... The Ultimate Cooking Experience.™









Big Green Egg_®

Big Green Egg







The Ultimate Cooking Experience™

The Big Green Egg stands alone as the most versatile barbecue or outdoor cooking product on the market, with more capabilities than all other conventional cookers combined.

It truly is The Ultimate Cooking Experience!

Grilling

Sear steaks, pork, burgers and seafood with flavor-packed crust unmatched by other grills. High temperature "steak house" grilling – even at 750° F / 400° C – is quick, easy and delicious!

Low & Slow

The insulating ceramics of the Big Green Egg allow for precise temperature control at low heat. You'll enjoy succulent results with turkey, ham, ribs or any of your favorite cuts. Want to slow cook at low heat for ten to twelve hours or longer ... no problem!

Baking

The Big Green Egg will bake bread, pizza, casseroles, cakes and pies better and quicker than your kitchen oven! You must try this to believe it ... you may never cook indoors again!

Smoking

No smoker performs more efficiently than a Big Green Egg. Add a wide variety of sumptuous flavor combinations and aromas to your cooking with aromatic chips and wood chunks ... since each type of wood reacts differently with meat, poultry or fish, the flavor combinations are endless.

Roasting

The Big Green Egg retains heat and moisture so well that foods can't dry out! Poultry, lamb, beef and vegetables are naturally tastier because the juices and flavors stay locked inside.

Everything tastes better cooked on an EGG!™

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The Only Outdoor Cooker You Will Ever Need

From appetizers to entrees to desserts, the Big Green Egg will exceed all of your expectations for culinary perfection ... and with five convenient sizes to choose from, there is a Big Green Egg to fit any lifestyle!

XLARGE

The Biggest Green Egg of them all provides a cooking area that can easily accommodate meals for large families and cookouts with all your friends – and you can efficiently prepare several meals over the coals at once. Ready to serve up fourteen racks of ribs, twenty-four burgers or a couple of holiday turkeys with all the trimmings? No problem!

- Grid Diameter: 24 in / 61 cm
- Cooking Area: 452 sq in 2919 sq cm
- Weight: 227 lbs 103 kgs

LARGE

The Large EGG is the most popular size and a favorite to handle the cooking needs of most families and gatherings of friends. Accommodates all EGGcessories for baking, roasting or smoking — and it's versatile enough for weekend cook-outs or pizza parties, large enough for eight steaks at once, and efficient enough for an impromptu meatloaf dinner for two!

- Grid Diameter:
 18.25 in / 46 cm
- Cooking Area: 262 sq in 1688 sq cm
- Weight:
 155 lbs
 70.3 kgs

MEDIUM

Happiness in a smaller package - the Medium EGG is perfectly sized for smaller families and couples, and accommodates all the most popular EGGcessories like the Plate Setter and Baking Stone. Get all the famous Big Green Egg versatility and efficiency in a smaller package with plenty of cooking area to accommodate a backyard cookout of four steaks or two whole chickens.

- Grid Diameter: 15 in / 38 cm
- Cooking Area:
 177 sq in
 1140 sq cm
- Weight: 114 lbs 51.7 kgs

SMALL

Big Flavor in a compact package! The Small EGG is an easy fit for smaller patios and balconies, and is able to prepare four burgers or chicken breasts at a time. The small Egg is often used as an addition for a XLarge, Large or Medium EGG to allow the preparation of several courses at once, and is perfect for restaurants seeking the performance of an EGG in a size to fit a commercial kitchen.

- Grid Diameter:
 13 in / 33 cm
- Cooking Area:133 sq in856 sq cm
- Weight: 77 lbs 34.9 kgs

MINI

A Mini EGG is the perfect portable solution for picnics and tailgating when you want to take The Ultimate Cooking Experience with you! It is also a popular size for grilling on apartment balconies, camping, boating and campfire meals – as well as a popular fixture in many commercial kitchens. Cute, cuddly and eager to travel!

- Grid Diameter: 10 in / 25.4 cm
- Cooking Area: 78.5 sq in 507 sq cm
- Weight: 39 lbs 17.7 kgs









Versatility is the Name of the Game

Perfectly prepare anything on the EGG from a steakhouse-style grilled steak to a tender brisket, turkey or a freshly baked loaf of bread. Vegetables, stews, casseroles – even pies and desserts are superb.

You can literally cook an entire meal in an EGG!

Simple to Start

The Big Green Egg reaches cooking temperature and is ready to use in just minutes. Big Green Egg brand natural lump charcoal is made in the USA from oak and hickory for superb performance and results. Lighting the charcoal is quick and easy, as the design of the Big Green Egg allows air flow to work like a fireplace. Use a natural charcoal starter or an electric starter; and never buy lighter fluid again!

Precise Temperature Control

You can grill, smoke and bake at exact temperatures by easily adjusting the patented air flow controls. You have total control over temperature at your fingertips, maintaining accuracy within a few degrees! The Made in USA precision temperature gauge provides accuracy to 750° F / 400° C. Many indoor ovens cannot match the EGG's temperature control and accuracy!

Safer to Use

The Big Green Egg is extremely safe to use because the ceramic surface doesn't get as hot as a metal grill, and the heat source is protected within a ceramic fire box inside the base.

Easy Clean Up

The Big Green Egg features a stainless steel cooking grid and an elegant green exterior with a lifetime glaze that maintains its good looks and wipes clean easily without chemical cleaners. Inside, residual heat burns away any grease build-up – just like a self-cleaning oven.

Patented Technology

What makes the Big Green Egg by far the best cooking device of its kind are the patented components and state-of-the-art ceramic technologies that provide improved insulation, thermal shock tolerance and material strength. The high-quality ceramics used in each and every EGG will not crack or deteriorate over time, and many EGGs are passed down to the next generation. The Big Green Egg comes with a Best-In-Class limited lifetime warranty.

If it doesn't say Big Green Egg, it isn't!

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It's a Natural.

The Big Green Egg and All Natural Lump Charcoal, Chips and Chunks

The Big Green Egg Company is committed to eco-friendly and natural products – what else would you expect from a company whose middle name is "Green"?! That mindset is evident in the quality of the Big Green Egg brand of All Natural Lump Charcoal – the optimum and recommended fuel for your EGG.

Compare our Made in America lump charcoal to other brands and you will see, and taste, the difference immediately. When you reach for the familiar Big Green Egg bag, you can be assured it contains only 100% American oak and hickory natural lump charcoal. What's the difference? We painstakingly source our natural lump charcoal to ensure that it

contains no fillers, nitrates, chemicals, anthracite coal, limestone, treated wood or petroleum products.

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briquettes on the market today, pure and natural Big Green Egg charcoal is carbonized wood with NO additives whatsoever. What do you want to cook with?



There are many reasons that most competitive BBQ teams and professional barbecue chefs demand natural lump charcoal. It's easy to light and is ready to cook in about ten minutes. It burns hotter and more efficiently, with more BTU's, than charcoal briquettes — meaning that your steaks sear perfectly every time, and your low and slow roast will be cooking for hours on end at the proper temperature. Our lump charcoal also produces less ash so there is minimal waste and clean up.

But, most importantly, your food will just taste better - without any harsh chemicals or odors that can be released when cooking with briquettes or other similar products. In fact, we recommend against using briquettes, lighter fluids or any quick-light charcoal product in a Big Green Egg.

