





Wood chips are used like an ingredient to enhance and add flavour to your food.

...MIX ANCIENT WISDOM WITH MODERN TECHNOLOGY...

The origins of the Big Green Egg can be traced back several thousand years to the Indian Tandoor and the Japanese Kamado. Both used charcoal fired clay ovens to retain heat, moisture and flavour.

The Big Green Egg's high-grade ceramics won't crack or degrade over time and come with a life-time guarantee. The combination of insulated ceramics with a domed airtight lid, ensures efficient fuel usage, preservation of moisture and complete air convection around the EGG. Your food is perfectly cooked, without needing to rotate it.

The result? Succulent food every time



EGGcessories to match all culinary expectations.





GET THE BEST FLAVOUR...

You have great taste and demand that in your food too.

So why compromise when it comes to the barbecue? Nothing beats the great taste of cooking over natural lump charcoal. It burns with the hottest heat giving the ultimate “grilled” flavour and leaves little ash. Using sustainable natural lump charcoal also supports forest regeneration.

Turn your EGG® into a smoker? Simple, just add wood chips. Then after cooking, close the air vents to snuff out the fire, and re-use the remaining charcoal.

Ready to cook in 12 minutes,
with no lighter fluid



One load of charcoal will burn for 8-10 hours at a constant temperature, depending on size.

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...& TAKE CONTROL

Two adjustable air vents deliver precise temperature control, which can be efficiently maintained between 100°C - 400°C. This enables ultimate cooking flexibility. Additional EGGcessories, allow for direct and indirect cooking.

Charcoal grills are slow and inefficient? Wrong.

For 40 years the Big Green Egg has shattered these preconceptions - the EGG is ready for cooking within minutes of lighting - and is controllable too!



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A BARBECUE
Big Green

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PIZZA SEA
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GUARANTEED **STE**

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CHOOSE YOUR EGG®

Big Green Egg X-LARGE

This impressive EGG is used by those who want the biggest and the best for their outdoor kitchens. Recommended for those who entertain more than 12 people regularly.



Big Green Egg LARGE

Our most popular sized EGG. With the most EGGcessories for roasting, smoking or baking this EGG is perfect for families of 5 or 6 or couples who enjoy entertaining friends.



Big Green Egg MEDIUM

This is the ideal EGG for smaller families or couples. Lavishes all the delights of the Large EGG but at a more affordable price.



Big Green Egg SMALL

This compact EGG delivers outstanding results and big flavours. Its small footprint is great for people who are short on space or budget but still want the best.



Big Green Egg MINI

EGGs to go! This lovely little EGG is great for picnics, cricket, camping, or even sailing. Chefs love this little fella with its great results and portability, but slow cooking is less of an option.



CHOOSE YOUR BASE

METAL NESTS

This compact, sturdy and mobile base makes moving your EGG around the garden or patio a snap. When you're ready to cook, simply lock the wheels in place.



MAHOGANY SUITE

Made from Royal Mahogany, this elegant and mobile stand for your EGG graces your garden with its own distinctive style. Please see our website for all shelf figurations and sizes.



MAHOGANY TABLE

Providing the ultimate set up the slab top table is handsome and practical. Providing plenty of prep space and a second shelf to hold those amazing EGGcessories. Also available as a full table.



FOR A BIG RANGE OF
EGGCCESSORIES
visit www.BigGreenEgg.co.uk

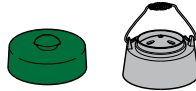
For full details and specifications on all the EGGs and EGGcessories, please go to www.BigGreenEgg.co.uk

BIG GREEN EGG EXPLAINED

Solid Quality. Superior Ceramics. Serious Barbecue.

CERAMIC SNUFFER CAP

Add cap after cooking to block airflow to the fire inside the EGG- snuffing it out. Weather resistant, leave in place when EGG is not in use.

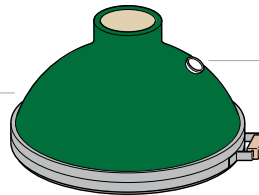


DUAL FUNCTION METAL TOP

Adjusts two ways, to regulate airflow and precisely control temperature.

CERAMIC DOME

Heavy-duty dome with spring hinges for easy opening. The insulated ceramics and air-tight seal minimises heat loss, ensuring juicy, tender, perfectly cooked food.



TEMPERATURE GAUGE

Gives precise internal temperature readings. Monitor cooking progress without opening the EGG.

STAINLESS STEEL GRID

Stainless Steel grid is used as the primary cooking surface for grilling or roasting. This item comes standard with all EGG sizes



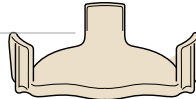
BAKING STONE

Use for baking unbeatable bread and crispy pizza bases.



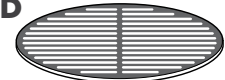
CERAMIC PLATE SETTER

Use for indirect cooking such as roasting, baking or low and slow. Prevents direct heat from reaching the food.



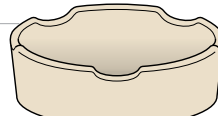
CAST IRON SEARING GRID

Highly durable iron grid, maintains the heat enabling restaurant quality searing.



FIRE RING

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



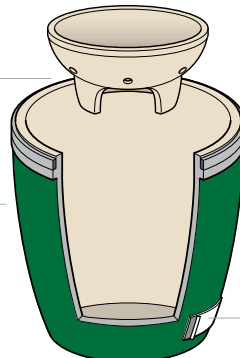
GRATE

Sits inside the Fire Box. Perforated to allow airflow up through the EGG and any ash to drop down, for easy removal after cooking.



FIRE BOX

Sits at the EGG base holding all the charcoal. Its elevated legs and perforated holes enable steady airflow to the hot coals. Any charcoal left over after cooking can be re-used.

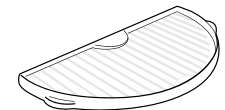


BASE

Heavy duty insulated ceramics. Chip and fade-resistant glaze. Life time guarantee.

CAST IRON GRIDDLE

Multiple uses. Ridged one side for burgers or paninis. Flat on the other for eggs or veggies.



DRAFT DOOR

This patented technology works in combination with the dual function top, regulating the inbound air supply to control temperature. Also enables easy removal of ash.

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a barbecue,
it's a...



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