



INSPIRING PEOPLE ALL OVER THE WORLD

CATALOGUE 2017



OPEN FLAVOUR™



Contents

Big Green Egg construction	5
Models	6
ACCESSORIES	
Stands & tables	10
Charcoal & smoking wood	12
Ceramic accessories	13
Thermometers	14
Grids & pans	15
Pizza accessories	22
Grilling tools	24
Big Green Egg cook books	37
Enjoy! Magazine	38
Big Green Egg Recipes	39
Big Green Egg's Flavour Fair	39

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We are Big Green Egg

Call us foodies, food freaks or culinary hedonists. We just believe that life tastes good, that our senses are a gift to enjoy life to the fullest.

Inspiring people all over the world and making them happy by enjoying the finest & honest flavours nature has to offer, is what drives us.

We developed a contemporary cooking device based on old Japanese 'kamado' traditions to bring out the most refined flavours of natural food. In a healthy and sustainable way. We named it what it looks like: a Big Green Egg!

By using ceramic technology, advanced by NASA, we create a unique heating system that brings out the unrivalled mouthwatering flavours while cooking, baking, grilling, stewing, smoking your favourite recipes.

Enjoy The Big Green Egg and open your world of culinary possibilities. Let your creativity run wild, but most of all let life taste good!

THE PATENTED DRAFT DOOR HELPS YOU TO CONTROL THE EXACT TEMPERATURE



ANCIENT WISDOM AND INNOVATIVE MATERIALS COMBINED...

The Big Green Egg® is based on the ancient Asian clay oven - a traditional wood-fired oven that created surprisingly pleasing results when it came to taste. This traditional oven was combined with today's knowledge, production processes and innovative materials to create the ultimate cooking device. Thanks in part to the perfect circulation of air that ensures the food cooks evenly and at just the right temperature, the Big Green Egg enables you to bring delicious and juicy meals to the table.

...TO CREATE THE ULTIMATE TASTE EXPERIENCE...

Enjoying the good life together - that's what the Big Green Egg is all about. The combination of the beautiful and functional design of the EGGs and the use of superior materials means that the Big Green Egg is the best of the best. The Big Green Egg is produced from very exclusive and extremely high-quality ceramics that benefited from technologies developed for NASA. In combination with the various patented parts, this special ceramic with exceptional insulating properties makes the Big Green Egg unique. The ceramic can withstand extreme temperatures and temperature fluctuations without expanding or shrinking. It can be heated at least 100,000 times without any loss of quality. Big Green Egg therefore also gives consumers a limited lifetime guarantee on the materials and structure of all the EGG's ceramic parts. No other cooking appliance is as reliable, sustainable, weather-resistant and heat-insulated. Furthermore, the heat bounces back off the ceramic, creating an air flow that gives an exceptional taste to all food and dishes that you prepare in the EGG.

...AND HAVE FUN TOGETHER!

As it is highly reliable, you can enjoy the Big Green Egg worry-free. The easily regulated temperature is very stable. As a result of the high-quality heat-insulating ceramic, external temperatures do not affect the temperature inside the EGG. The two adjustable vents - the air regulator and the dual function metal top - make it possible to accurately regulate and maintain the temperature to within a few degrees. The smaller the openings, the lower the temperature, and vice versa. Partly due to the fact that, with the help of the addition of certain accessories, it has a temperature range from 70-350°C, the Big Green Egg can be used for all manner of cooking techniques, including grilling, searing, baking, stewing, smoking and slow cooking. You'll be amazed by the taste of the dishes.



The natural Big Green Egg charcoal consists of a mix of oak and hickory, a perfect blend! The large pieces of charcoal burn slowly, generating - unlike many other types of charcoal - exceptionally little ash and providing a subtle smoky flavour. One batch of charcoal provides a constant temperature for an average of 8-10 hours.

With only three firelighters, your EGG can be used within 15 minutes!



Big Green Egg Charcoal Starters are natural firelighters that contain no chemical components. They are odourless and do not affect the flavour.



Using the ceramic convEGGtor you can easily convert the Big Green Egg to an oven. The heat shield ensures that the charcoal does not radiate direct heat onto the food, which is ideal for cooking delicate ingredients or slow cooking. Adding the Flat Baking Stone allows you to also bake the best bread, and pizza with an authentic crispy crust.



The dual function metal top regulates the air flow and makes it possible to adjust the temperature accurately.

THE BIG GREEN EGG EXPLAINED

SOLID QUALITY. SUPERIOR CERAMICS. SERIOUS OUTDOOR COOKER!

CERAMIC SNUFFER CAP

Add the ceramic cap after cooking to extinguish heat and reuse the remaining charcoal next time. Leave in place when the EGG is not in use.



DUAL FUNCTION METAL TOP

Adjust in two ways, to regulate airflow and precisely control temperature.

LID WITH CHIMNEY

A ceramic dome with chimney that can be opened and closed easily because of the spring mechanism. The ceramic material features a protective, double 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.



TEMPERATURE GAUGE

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



STAINLESS STEEL GRID

The Stainless Steel Grid is used as the primary cooking surface for grilling and roasting.

FIRE RING

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



GRATE

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



CERAMIC FIREBOX

The firebox rests in the ceramic base and must be filled with charcoal. Since the firebox 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 dual function metal top and draft door are open.



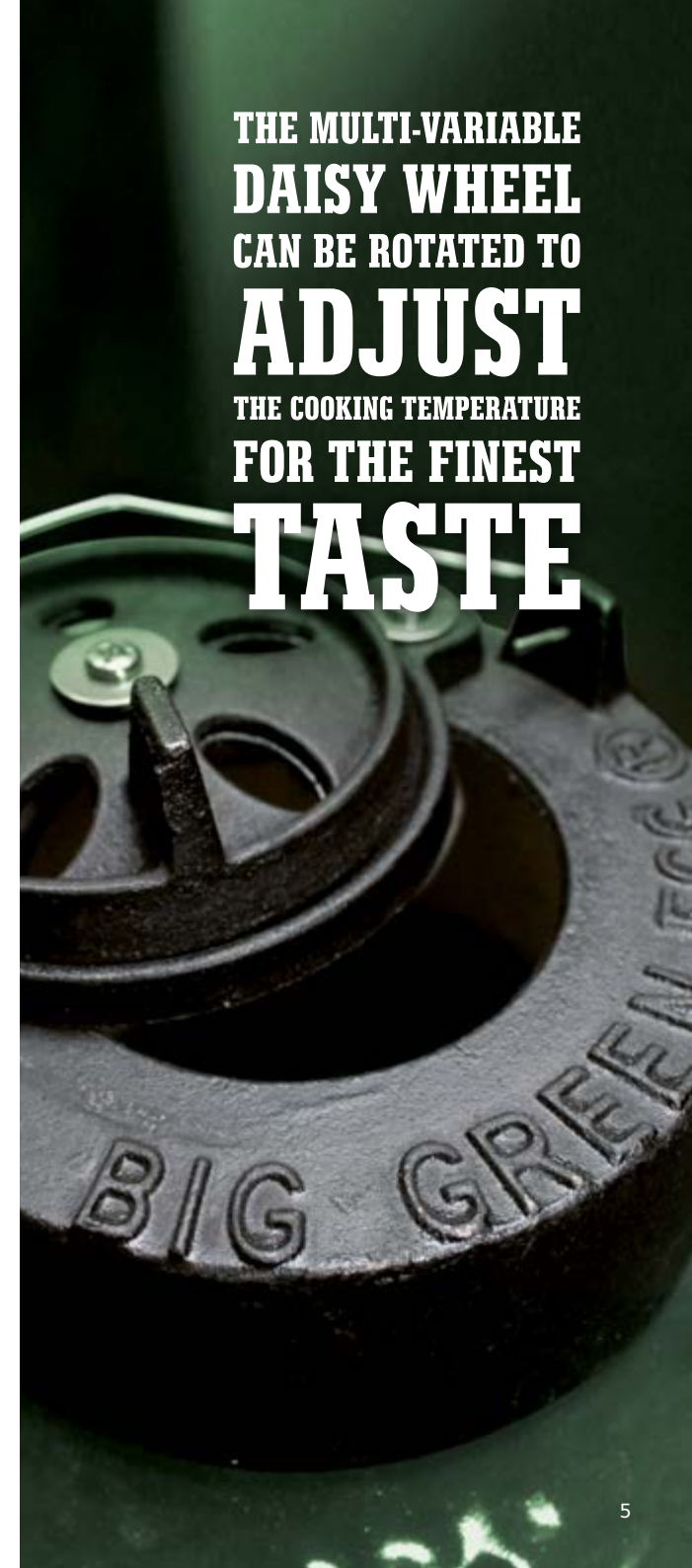
DRAFT DOOR

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

BASE

Heavy duty insulated ceramics. Glaze prevents chipping and fading. Lifetime guarantee.

THE MULTI-VARIABLE
DAISY WHEEL
CAN BE ROTATED TO
ADJUST
THE COOKING TEMPERATURE
FOR THE FINEST
TASTE



SEVEN MODELS

With seven different models, there is a Big Green Egg for every lifestyle and occasion. In the garden, on the terrace or on location; with an EGG in place, everyone can enjoy outdoor cooking throughout the year! Beautifully grilled and very tender meat, fish in a salt crust, a winter stew, crispy pizzas, delicate desserts and grilled vegetables; the Big Green Egg offers endless possibilities.



Mini and MiniMax

Thanks to their small size and relatively low height, the Mini and the MiniMax™ can be conveniently taken on camping trips, boat outings and picnics, and are perfect tabletop models. The EGG Carrier is just the thing for easily and safely transporting these EGGs. The Mini's grid is large enough to cook for two to four people. It's not just popular with consumers but is also used in many professional kitchens for small à la carte dishes. While the MiniMax is only 7 cm taller than the Mini, the diameter of the grid is equal to that of the Small, meaning that the MiniMax is large enough to cook for up to six people. The Mini and MiniMax are great for both at home and on the go!

The EGG Carrier is included as standard with the MiniMax and is available separately for the Mini.

Specifications Mini

Grid: Ø 25 cm
Cooking surface: 507 cm²
Total weight: 17 kg
Height: 43 cm

Code

000040

Specifications MiniMax

Grid: Ø 33 cm
Cooking surface: 855 cm²
Total weight: 35 kg
Height: 50 cm

Code

116598



Small

The Small may be compact, but it still offers lots of possibilities. It can easily be used to prepare meals for four to six people, cook a delicious stuffed chicken or an entire neck end. What's more, this model is ideal for use on a balcony or small patio.

Specifications

Grid: Ø 33 cm
Cooking surface: 855 cm²
Total weight: 36 kg
Height: 61 cm

Code

000033

Large

The Large EGG is the most popular size for cooking up a storm for family and friends, or professionally for guests. The grid's cooking surface offers ample space, making it easy to prepare a wide range of food at the same time using items from the wide range of Half Moon accessories.

Specifications

Grid: Ø 46 cm
Cooking surface: 1.688 cm²
Total weight: 73 kg
Height: 84 cm

Code

000019

Medium

The Medium EGG is a perfect all-rounder due to its universal dimensions. Enjoying the benefits of the other models, the Medium can serve as an oven using the convEGGtor, which also makes it perfect for cooking at low temperatures. This model is also big enough for you to use the Cast Iron Dutch Oven and the Flat Baking Stone.

Specifications

Grid: Ø 38 cm
Cooking surface: 1.140 cm²
Total weight: 51 kg
Height: 72 cm

Code

000026



S

M

L

XLarge

The XLarge is perfectly suited to catering regularly for large gatherings – be they private or corporate. As well as boasting all the benefits of the Large, the XLarge also has an enormous grid offering almost twice as much space. This means that large groups can enjoy deliciously prepared foods and dishes together.

Specifications

Grid: Ø 61 cm
Cooking surface: 2.919 cm²
Total weight: 99 kg
Height: 78 cm

Code

000057

XXLarge

The XXLarge is the biggest Big Green Egg of them all, making it the most impressive and unrivalled model in the field of ceramic cooking appliances, offering an enormous capacity to prepare tantalising foods and dishes at the same time. In keeping with its smaller counterparts, the XXLarge can be used for a broad range of cooking techniques such as grilling, baking, cooking, stewing, smoking and slow cooking.

Specifications

Grid: Ø 74 cm
Cooking surface: 4.336 cm²
Total weight: 192 kg
Height: 100 cm

Code

114402



**YOU CAN RECOGNISE A
TRUE FLAVOUR
VIRTUOSO
BY THEIR
COOKING
EQUIPMENT**

ACCESSORIES

The Big Green Egg stands out from all the rest because of the endless possibilities it offers and the superb quality of the EGGs themselves. The broad range of handy accessories is equally unique. In addition to a selection of basic accessories, our range includes other tools to bring out the best in your ingredients and offer even more useful possibilities to get the most out of your Big Green Egg.



Table Nest

Fitting the EGG into a table, cooking island or custom island allows air to circulate freely under the EGG. Always use a Table Nest in combination with a table or other stand. It is not for use as a free-standing support for your EGG.

Type

Code

XXLarge	115638
XLarge	113238
Large	113214
Medium	113221



Nest™

Fitting your Big Green Egg into an EGG Nest stand puts it at the ideal height for use. Made from coated steel, these stands are fitted with wheels to make moving the EGG simple and easy.

* Bear in mind that an XXL Large Nest Handler is needed for an XXL Large EGG Nest.

XXLarge*	114723
XLarge	301079
Large	301000
Medium	302007
Small	301062



Nest Handler

The Nest Handler is made from coated steel that gives extra stability to the EGG in the EGG Nest and makes it easier to move the Nest with the EGG in it.

XXLarge	114730
XLarge	302083
Large	301086
Medium	302076



EGG Carrier Mini

The sturdy Egg Carrier ensures that the Mini can be safely and easily moved and taken on holidays, boat outings and picnics.

The EGG Carrier is not included with the Mini.

Mini	116451
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EGG Mates®

Foldable side tables are a welcome addition to your Big Green Egg. These special EGG Mates made of high-quality wood and a metal support ensure that there is enough space for ingredients and materials. The wood is heat-resistant, has a long service life, is colourfast, needs no varnishing and can be wiped clean with a damp cloth after use.



Royal Mahogany Table

A practical, durable and movable table to house the Big Green Egg. The table is crafted using Forest Stewardship Council certified Cedro Macho hardwood cut from mahogany trees, which gives it its hard and sustainable properties, as well as its fine grain and warm red-brown colour. Each one is unique. With minimal maintenance, this table can stay outside all year round. Use the Table Nest to fit the EGG in the table and provide the necessary air circulation.



EGG Covers

The Big Green Egg is capable of withstanding all weather conditions and can be used outdoors throughout the year. We recommend that you cover the EGG with the EGG Cover to better protect the various parts.



Type	Code
XLarge	301048
Large	301031
Medium	301055
Small	114563

165x93x85 cm	
XLarge	116260
146x77x85 cm	
Large	116253

EGG in combination with table	
XLarge	115096
Large	117175

EGG in combination with EGG Nest	
XXLarge	114884
XLarge	115140
Large	116987
Medium	115133
Small	115126

EGG lid in combination with table	
XLarge	113450
Large	116925

EGG in combination with EGG Carrier	
MiniMax	116956
Mini	116949



IT ALL STARTS WITH A SPARK AND THE FINEST CHARCOAL



Premium Organic Lump Charcoal

Using premium charcoal is very important for the flavour of the foods you prepare and to make sure you reach and maintain the desired temperature. Big Green Egg Premium Organic Lump Charcoal consists of a perfect blend of select hickory and oak hardwoods. The big pieces burn the longest and, in contrast to other types of charcoal, generate very little ash.

Type	Code
9 kg	390011
4.5 kg	110503

Charcoal Starters

You only need three starter blocks to fire up the charcoal in the Big Green Egg. These natural starter blocks do not contain any chemicals and they do not give off an unpleasant smell or taste.

24 pieces	101020
-----------	--------

Wood Chips

By sprinkling soaked wood shavings over the glowing coals you can smoke your ingredients and dishes to perfection, boasting loads of extra flavour. Big Green Egg Wood Chips are available in different flavours including Hickory, Pecan, Apple and Cherry.

Content - 3 L	
Hickory	113986
Pecan	113993
Apple	113962
Cherry	113979

Wooden Grilling Planks

Wooden Grilling Planks infuse ingredients such as meat and fish with extra flavour and aroma. Place the ingredient on the (water-soaked) plank on the grill. Soaking the planks in water ensures that they smoulder, producing the best smoked flavour. The Wooden Grilling Planks are available in Cedar and Alder to create different flavour accents.

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



convEGGtor®

The ceramic convEGGtor works as a heat shield, protecting the food from coming into direct contact with the heat source. In effect, the indirect heat creates an oven. It is ideal for cooking all oven dishes and delicate ingredients. It can also be used for low-temperature cooking and in combination with the Dutch Oven. The convEGGtor can be combined with the Flat Baking Stone for baking the most delicious bread and pizzas with an authentic crispy base.

Type

XXLarge
XLarge
Large
Medium
Small
MiniMax
Mini

Code

114419
401052
401021
401038
401045
116604
114341



Flat Baking Stone

Place the Flat Baking Stone on the grid in the Big Green Egg to effortlessly bake foods such as delicious, crusty bread and pizzas with an authentic crunchy base.

XLarge
Large
Medium

401274
401014
401007



Deep Dish Pizza Stone

The Deep Dish Pizza Stone is a practical, ceramic stone with a handy outer ridge. It is ideal for making pizzas, quiches, cakes, lasagnes, focaccias and other types of bread. The perfect heat distribution properties of ceramics guarantee an even cook. The Deep Dish Pizza Stone has a diameter of 36 cm and is 5 cm in height.

XXLarge
XLarge
Large

112750



Half Moon Baking Stone

As the Half Moon Baking Stone only covers half of the grid, it is possible to indirectly bake and grill at the same time.

XLarge
Large

002389
002396



**EXACTLY THE RIGHT
TEMPERATURE
SECURES THE
ULTIMATE
FLAVOUR**



Stick and Stay Thermometer

A traditional meat thermometer that stays in the food during cooking so that you can read off the temperature (in °F and °C) at all times. An indication of the ideal core temperature for each meat type is given on the display.

Code

100016



Quick Read Digital Pocket Thermometer

The digital core thermometer is small and comes with a protective case so that it fits easily into a pocket (of an apron, for example). The core temperature appears on the display within 5 to 6 seconds (in °F and °C).

101044



Professional Infrared Cooking Surface Thermometer

Wireless infrared thermometer with a temperature range of 0°C to 427°C that measures the cooking surface temperature extremely accurately. Point the laser at the Flat Baking Stone, Cast Iron Grid or Perforated Grid, for example, to check the temperature before adding the food.

114839



Dual Probe Remote Thermometer

This digital, wireless thermometer makes it possible to accurately measure the core temperature of the food and the dome temperature simultaneously. Simply insert the probe of the transmitter into the food and read the temperature from the receiver, from up to 91m away. Once the right core temperature has been reached, the DualProbe Remote Thermometer will automatically produce an alert signal. The thermometer is in the shape of an EGG and features pre-programmed temperatures for beef, veal, lamb, pork, poultry and nine different types of game. The probe can withstand temperatures up to 380°C.

116383



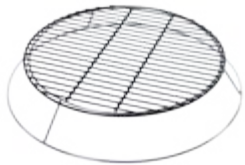
Instant Read Digital Thermometer

This handy digital thermometer can be used to quickly read the exact core temperature of the meat, fish or poultry you are cooking. This enables you to simply and safely ensure the food is cooking properly. Insert the stainless steel probe into the centre of the food and you will be able to read the core temperature at a glance on the large LCD screen. The Instant Read Digital Thermometer has a range of up to 232°C and switches off automatically after being idle for five minutes.

Type

Code

112002

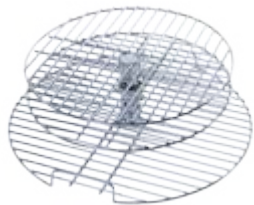


2 Level Cooking Grid

Enamelled raised grid for the XLarge that almost doubles the cooking capacity. The increased distance between the charcoal and the food also makes it ideal for finishing off food.

XLarge

201317



3 Level Cooking Grid

Does the Large offer insufficient capacity for certain occasions? Then this stainless steel grid consisting of 3 levels is the answer. The bottom grid is a fixed grid with two rotating grids that are adjustable in height above it. The higher you position the ingredients, the further they are removed from the direct glow. Because the 3 Level Cooking Grid can be disassembled, it can be cleaned in the dishwasher.

Large

370006



Folding Grill Extender

A foldable stainless steel raised grid that can easily be attached to the standard grid. It offers the same benefits as the other raised grids and is easy to store.

XXLarge

XLarge

Large

201126





**ENLARGE YOUR
CULINARY
POSSIBILITIES
WITH THE PERFECT PAN FOR
BAKING, STEWING
& COOKING**



Cast Iron Grid

The Cast Iron Grid lends your food that characteristic grilled taste along with a beautiful diamond pattern on foods such as vegetables, meat and poultry.

Type	Code
Large	100092
Medium	100085
Small	
MiniMax	100078
Mini	113870



Half Moon Cast Iron Grid

The halved cast iron grid for the XLarge makes it possible to combine different cooking techniques. Always use a cast iron grid to create perfect grill marks on vegetables, meat and poultry.

XLarge	103048
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Half Moon Raised Grid

The Half Moon Raised Grid – an elevated rack that can be placed on the grid – has many advantages. On the one hand, it increases the grill's capacity and on the other it ensures a greater distance between the glowing charcoal and the ingredients, which makes the heat less direct. Using the supplied drip pan, which has a small raised edge, will only add to that effect. The rack can be combined with the Half Moon Baking Stone on the Large and XLarge.

XLarge	101082
Large	101051
Medium	101068
Small	101075



Cast Iron Plancha Griddle

This cast iron grill and griddle makes your Big Green Egg even more versatile. On the ribbed side, you can grill the likes of delicate ingredients, meat and fish fillets with a herb crust, or ingredients that may fall through the bars of the grid. The flat side is very suitable for, among other things, preparing pancakes, blinis and eggs.

XXLarge	
XLarge Ø35 cm	117656
Large	



Half Moon Cast Iron Plancha Griddle

This particularly useful Cast Iron Griddle is multifunctional, boasting both a ridged and a smooth side. The smooth side is ideal for frying crêpes, blinis or eggs, while the ridged side is perfect for making toasted sandwiches or grilling delicate fish fillets. Because the Half Moon Cast Iron Plancha Griddle only takes up half the grid, you can grill other ingredients at the same time.



Green Dutch Oven Round & Oval

Two unique pans for the Big Green Egg that excel in functionality, durability and usability. The pans are designed so that the lids can also be used separately, and can serve as a shallow frying pan, and even as a mould for cakes and desserts. This enables you to use the pans to bake, roast and stew, but also to make a delicious soup, curry or other one-pan dishes. They can withstand temperatures up to 232 °C.

New!



Cast Iron Dutch Oven

The Cast Iron Dutch Oven (Ø27 cm), a versatile cast iron pan, is ideal for cooking, simmering and roasting in the Big Green Egg. The pan can thus be used for, among other things, the preparation of all kinds of one-pan dishes such as casseroles, stews, soups or just a nice piece of braised meat.



Cast Iron Skillet

A highly durable and versatile pan for frying, stir-frying, roasting, braising or stewing. After all, cast iron lasts a lifetime. It can withstand very high temperatures and ensures perfect and uniform heat distribution. This skillet has two practical handles. The Cast Iron Skillet is very easy to maintain. After use, you only have to wash it with hot water and briefly grease it with vegetable oil. Available from Spring 2017.

Type	Code
XXLarge	
XLarge	116406
Large	104090
Oval 35cm	
XXLarge	
XLarge 5.2 L	117670
Large	
Round Ø23 cm	
Large	
XLarge 4 L	117045
XXLarge	
XXLarge	
XLarge	
Large 5.2 L	117052
Medium	
XXLarge	
XLarge Ø36 cm	118233
Large	





SOMETIMES THE SMALLEST
AND FINEST INGREDIENTS
CAN CREATE THE
BIGGEST
FLAVOUR
SENSATIONS!



Cast Iron Sauce Pot with Basting Brush

This cast iron pan is ideal for, for example, melting butter or heating up sauce or marinade on the grill of the Big Green Egg. As the iron firmly holds the heat, the content of the pan remains warm for a long time, even if it is no longer on the grid of the EGG. The handle of the silicone brush fits perfectly into the handle of the pan, allowing leftovers to simply leak into the pan. Don't leave the brush in the handle when you place the pan in the EGG.

Type	Code
XXLarge	
XLarge	
Large	Ø 12 cm 117663
Medium	
Small	
MiniMax	



Stir-Fry & Paella Grill Pan

This handy, stainless steel Stir-Fry & Paella Grill Pan can be used to prepare traditional Spanish paella in your EGG; it can also be used to make many other dishes. Examples here include rice, pasta and stir-fried dishes, along with curries, ratatouille and fried potatoes.

XXLarge	
XLarge	3.8 L 002167
Large	



Grill Wok

By turning up the heat in the Big Green Egg, placing the wok on the grid and stir frying the ingredients, you can conjure up a delicious stir-fried meal in no time. The holes in the wok ensure that the heat circulates efficiently, giving the ingredients the characteristic Big Green Egg taste while cooking them evenly.

XXLarge	
XLarge	
Large	Ø 28 cm 002068
Medium	
Small	
MiniMax	

The Grill Wok can only be used in the MiniMax without a convEGGtor.



Ribs and Roasting Rack

This multifunctional Ribs and Roasting Rack is ideal for cooking a large (stuffed) piece of meat or poultry. Placing this in a Rectangular Drip Pan allows for the dripping to be collected, which you can use to prepare a delicious gravy, for example. When you flip the rack it can be used as a spare rib holder. Not only can you cook more ribs simultaneously, they are also cooked very evenly because the airflow inside the EGG moves between the ribs.

XXLarge	
XLarge	117564
Large	
Medium	
Small	117557



Perforated Porcelain Grid

The Perforated Porcelain Grid is perfect for roasting small or finely chopped pieces of vegetables, mushrooms or shellfish and fish that are too small or delicate to cook on the regular grid. You simply place the Perforated Porcelain Grid on the Stainless Steel Grid or Cast Iron Grid and take it off again in a single movement when done.

	Type	Code
Half Round: XXLarge / XLarge	Ø 58 cm	116390
Half Round: XXLarge / XLarge / Large	Ø 41 cm	106056
Round: XXLarge / XLarge / Large	Ø 41 cm	201287
Round: XXLarge / XLarge / Large / Medium / Small / MiniMax	Ø 33 cm	102010
Rectangular: XXLarge / XLarge / Large / Medium / Small / MiniMax	28x18 cm	102027

Round Drip Pan

This multifunctional, aluminium round drip pan is used to place on the convEGGtor under the grid to catch released grease and moisture. It can also be filled with a layer of water to create a higher humidity inside the EGG. In addition, the Sittin' Poultry Ceramic Roaster and Vertical Poultry Roaster can be placed in the Drip Pan on the grid. The juices won't drip on the convEGGtor or the charcoal. Due to the materials used, the Drip Pan has a practical non-stick coating, heats up quickly and can withstand temperatures up to 232 °C.



Ø 27 cm 117403

Rectangular Drip Pan

Like the Round Drip Pan, the Rectangular Drip Pan is a multifunctional aluminium drip pan. In addition, due to its size of 35 x 26 cm, the Rectangular Drip Pan can also serve as a roasting tray and can be combined with the Ribs and Roasting Rack. By inserting it into the Drip Pan, grease and moisture will not drip on the convEGGtor or charcoal during cooking. This drip pan has a practical non-stick coating and can withstand temperatures up to 232 °C.



Ø 35x26 cm 117397





FLAVOUR VIRTUOSO

**OUR SENSES ARE A GIFT
TO ENJOY LIFE TO THE FULLEST
WWW.BIGGREENEGG.EU**

OPEN FLAVOUR™



Jonnie Boer
De Librije
The Netherlands

3 Michelin stars



**PERFECT PIZZA
DESERVES THE
PERFECT
CUTTER**



Pizza Dough Rolling Mat

Good pizza dough is indispensable for real pizza. The Pizza Dough Rolling Mat makes preparing the right dough easier and more hygienic. Place the anti-slip silicone mat on an even working surface and use it for kneading and rolling your dough. The Pizza Dough Rolling Mat shows measurements for five different sizes (from 20 to 41 cm in diameter) The Pizza Dough Rolling Mat is also ideal for preparing cakes, biscuits and other pastries.

Type

Code

51x51 cm

114167

Calzone Press

You can make Pizza Calzone, the well-known filled, folded pizza, and other filled dough and pastries, in a snap with the Calzone Press. Start off with a rolled out dough circle, press out the right size with the base of the Calzone Press and then place the cut dough in the press. Place your filling on one side, coat the edge of the dough with water to seal well, close the press firmly and the calzone is ready to be cooked! The Calzone Press is available for a single serving (16 cm in diameter for 125 ml of filling) and for a double serving (28 cm in diameter for 250 ml of filling).

28 cm

114181

16 cm

114174



Aluminium Pizza Peel

Is your pizza ready for the EGG? The handy Aluminium Pizza Peel makes it easy to safely slide the pizza onto the hot Flat Baking Stone in the Big Green Egg. Is the pizza crispy and cooked? Simply slide the pizza out and onto a cutting board. The thin aluminium blade not only slides smoothly under pizzas but also under things like the breads and cakes that you bake in the Big Green Egg. The long handle guarantees extra safety for your hands.

114204





Wooden Pizza Peel

The Wooden Pizza Peel is an authentic hardwood pizza spade. The wide blade has tapered edges to allow you to slide the pizza on and off the spade in one smooth movement and the sturdy handle provides a safe grip. The Wooden Pizza Peel can also be used for the other dishes and foods that you cook on the Flat Baking Stone.

Code

114198



Rockin' Pizza Cutter

The Rockin' Pizza Cutter is a dough cutter that's been specially designed to slice through crispy-baked, richly filled or topped pastry with a simple movement. Just rock the cutter and its sharp, stainless-steel blade will slice right down to the cutting board. The Rockin' Pizza Cutter has a soft plastic grip across its whole length, making it very comfortable to use.

114150



Rolling Pizza Cutter

It's best not to slice pizza with a kitchen knife but with a special pizza cutter like the Rolling Pizza Cutter. Only then will the toppings stay in place. The sharp, rotating stainless-steel wheel makes it fast and easy to slice through every pizza base in one movement. The soft, comfortable plastic handle ensures a comfortable grip and also has a thumb guard for safety.

114136



Pizza Server

Serve pizza and cake onto plates, saucers or napkins safely and hygienically with the Big Green Egg Pizza Server. Thanks to the generous size of the durable stainless-steel blade, the server is ideal for both large and small slices.

114143



GET A GRIP ON YOUR CORN



Stainless Steel Grill Rings

Stuffed artichokes, peppers, apples or onions often tip over during cooking, but not when you place them on a Big Green Egg Stainless Steel Grill Ring. These stainless steel rings are equipped with a pin that keeps the filled fruits firmly in their place. Thanks to the openness of the rings, the hot air can circulate around them to ensure the food will cook evenly. The rings are available in sets of three.

Type

Ø 8 cm

Code

002280



Expandable Flexi Basket

Versatile stainless steel grilling basket with removable handle for grilling delicate foods, such as fish, or for smaller vegetables, such as asparagus. It prevents fish from sticking to the grid and the food can be turned in one movement.

XXLarge

XLarge

Large

002112



Stainless Mini-Burger Slider Basket

Are you planning to serve homemade hamburgers or salmon burgers? With this Stainless Mini-Burger Slider Basket, you can simply and simultaneously grill twelve mini-burgers to perfection without having to turn the burgers one by one. The grill basket comes with a practical and removable handle.

XXLarge

XLarge

Large

002105



Stuff-A-Burger Press

This is the perfect plastic form for making homemade burgers. Simply fill it with tasty and finely chopped meat, poultry, fish or vegetables, apply pressure and the burger is ready for grilling. You could add an additional ingredient to the burger by putting some blue cheese, dried ham, tomato or mozzarella between two layers of the mixture to make delicious stuffed burgers.

114082



FireWire Flexible Skewers

This set of two flexible grill skewers makes grilling easier, safer and more fun! Each skewer consists of a stainless steel pin and a long wire with a sealed loop. You can easily thread meat, fish, poultry and vegetables without the pieces sliding off at the bottom and you can place everything, skewer included, into the marinade.

Type	Code
68 cm - 2x	201348



Bamboo Skewers

Kebab, satay skewers and other skewers, such as fruit and vegetable skewers really come into their own when you use these Bamboo Skewers. Natural bamboo is eco-friendly and therefore very sustainable. The sticks are 25 cm long and feature the text: Big Green Egg. The sticks come in packages of 25.

25 cm - 25x	117465
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Corn Holders

Tasty grilled corn on the cob on the menu? Make life easy for yourself by using these practical corn holders. The double stainless steel pins and soft-grip handle allow for a firm grip of the corn, keeping fingers spotlessly clean and allowing you to enjoy the corn to the fullest. After the holders have been washed (by hand) and dried, they are ready for re-use, or they can, due to the special recesses in the holders, be safely stored. A set contains eight holders for four corncobs.

8x	117335
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**YES YOU CAN!
ROAST IT WITH YOUR
BEER CAN CHICKEN
ROASTER**



Folding Stainless Beer Can Chicken Roaster

‘Beer Can Chicken’ is a popular way of preparing a chicken by fitting it over a half-full can of beer during cooking. This sturdy wire holder keeps the can in place, providing a solid base that ensures your Beer Can Chicken will never fall over again. Put the holder in a Drip Pan to prevent dripping fat from causing flames.

Type

Code

XXLarge
XLarge
Large
Medium
Small

002099



Vertical Poultry Roasters

With the stainless steel Vertical Poultry Roaster you can prepare a perfectly roasted chicken (or other small poultry dish) and turkey every time! The meat remains very juicy because the poultry is basted with its own juices due to the vertical position. This provides more flavour and a nice crispy skin. It is best to place the Vertical Roaster in the Round Drip Pan to prevent fat dripping onto the charcoal. If you like, you can also directly cook vegetables and potatoes, which are made extra tasty by the released fat. The Vertical Poultry Roasters are available in two variants: the Chicken Roaster fits in the models Small to XXLarge and the Turkey Roaster fits into the models Medium to XXLarge.

Chicken
Turkey

112415

112484



Sittin’ Poultry Ceramic Roaster

The Sittin’ Poultry Ceramic Roaster grills chicken and turkey to perfection, guaranteeing optimal flavour and crispy skin. As an added bonus, the centre can hold liquids, such as beer, wine or aromatic spices, infusing the chicken or turkey with magnificent flavours. The Sittin’ Poultry Ceramic Roaster is available in two variants: the Chicken Roaster fits in the models Small to XXLarge and the Turkey Roaster fits into the models Medium to XXLarge.

Chicken
Turkey

201249

301017



Jalapeño Grill Rack & Corer Set

Jalapeño peppers or Italian sweet peppers are often halved lengthwise to be filled, grilled and served. With the aid of the stainless steel Jalapeño Grill Rack & Corer Set, with its accompanying tool to remove the seeds and membrane, it is possible to fill and cook peppers in their entirety. The rack contains 20 slots in which as many peppers can be placed.

Type

Code

002136



Sauce Mop

It is easy to make fish, meat or vegetables taste quite different with a marinade, glaze or flavoured butter. In this case, the Sauce Mop is the ideal tool to evenly spread this flavouring over your food. The handle comes with a handy eye and because it can be removed, the cotton brush is easy to clean.

114105

Replacement
head - 2x

114297



Big Green Egg Teak Cutting Board

A beautiful teak cutting board in which the Big Green Egg logo is etched with a laser. The cutting board is fitted with a useful groove to catch any juices, preventing them from running onto the table.

48x35 cm

115379



**NOTHING IS
TOO HOT TO
HANDLE**



Meat Claws

Pulled pork is a popular dish and it is often advised to pull the meat apart with forks or your fingers. However, neither is ideal. With these Meat Claws, consisting of a soft and easy to hold handle with stainless steel claws, it becomes a piece of cake. In addition, the Meat Claws are extremely useful for handling big chunks of meat.

Type

Code

114099

Stainless Steel Tool Set

Tongs, spatula and brush

A good set of tongs, spatula and silicone brush are essential accessories when cooking outside. This stylish stainless steel three-piece set allows you to safely and hygienically place the ingredients on the grid, as well as turn and remove them from the grid and brush them with, for example, butter, oil, marinade or sauce. The shape of the handle makes the tools comfortable to hold and its size ensures a large enough distance between your hand and the heat of the charcoal. The set includes an extra brush (removable head). All the tools in this set are also available separately.

Set

116901

Tongs

116871

Spatula

116888

Brush

116895



Silicone Tipped Tongs

Multi-purpose stainless steel tongs with practical silicone accents. Silicone has a non-slip effect and provides excellent grip on the product you want to lay, turn or remove from the Big Green Egg. The soft and flexible characteristics of the material also make the tongs particularly suitable for delicate ingredients and functions as a pasta or salad ladle. The Silicone Tipped Tongs can withstand temperatures up to 260 °C and are dishwasher safe.

40 cm

116864

30 cm

116857





Knife Set

Good sharp knives are a must for every cook and cooking enthusiast and this is an excellent basic set. The chef's knife with a blade of 20 cm is suitable for coarser use and the office knife with a blade of 9 cm for finer use. The beautiful matte stainless steel blades have a high carbon content, which makes it easy to make the knives razor sharp. The handle is ergonomically designed so that it sits comfortably in your hand for optimum control of the knife.

Type

Code

117687



Pigtail Meat Flipper

This innovative tool is perfect for quickly, easily and safely turning cuts of meat and fish, such as steaks, cutlets and chicken drumsticks. The long stainless steel hook doesn't damage food and is fitted with a wooden grip and a cord for hanging it up.

201515



Chef's Flavor Injector

The Flavor Injector will enable you to inject marinades or other liquid flavourings into the core of your food. This makes meat and poultry even more juicy and tender as the flavouring penetrates the entire product. The Flavor Injector is fitted with a removable 6.5 cm long, stainless steel double needle, which makes it easy to clean.

6.5 cm

114112



WHAT IS SAFE, STRONG AND TRUSTWORTHY? BIG GREEN EGG'S EGGMIT OF COURSE



EGGMitt™

The EGGmitt has many advantages over regular barbecue gloves. For instance, the inside is lined with soft cotton while the outside is made of fire-resistant, insulating aramid fibres. This optimally protects the hand, wrist and forearm. Because the fingers are separated and the glove is finished with a silicone profile, it provides a superior grip. The EGGmitt can withstand temperatures up to 246 °C and is suitable for both left and right hand use.

Type

Code

One size

117090



Silicone Grilling Mitt

The Silicone Grilling Mitt is a unique, fully waterproof glove. The flexible silicone is BPA-free and ensures, partly due to the pattern and the anti-slip silicone, a very firm grip. The cuff and lining are made of soft cotton-polyester. The Silicone Grilling Mitt can withstand temperatures up to 232 °C.

One size

117083



Kitchen Towels

You can now quickly wipe your hands, or polish a glass, plate or cutlery or dry something in style with these sleek kitchen towels. The premium quality cotton is soft and has great absorbency. A pack contains three machine washable kitchen towels.

3x

116840



Big Green Egg Apron – Comfort-Tie

Protect your clothing while cooking outdoors with this comfortable and practical apron. The apron always fits due to the adjustable neck strap, and the patented elastic tie helps the apron hang smoothly on the body. This makes the apron, which features the Big Green Egg logo and handy pockets, the perfect fit for everyone. The apron is machine washable and can be placed in the dryer at low temperatures.

Type

One size

Code

117113



Big Green Egg Apron – Kids

Cooking with kids is fun, especially on the Big Green Egg! Their clothing must also be protected during preparation and cooking. With this apron, every child is a full-fledged outdoor cooking assistant. The apron comes in the characteristic green Big Green Egg colour and is suitable for children up to the age of about 12 years old. The apron is machine washable and can be placed in the dryer at low temperatures.

One size

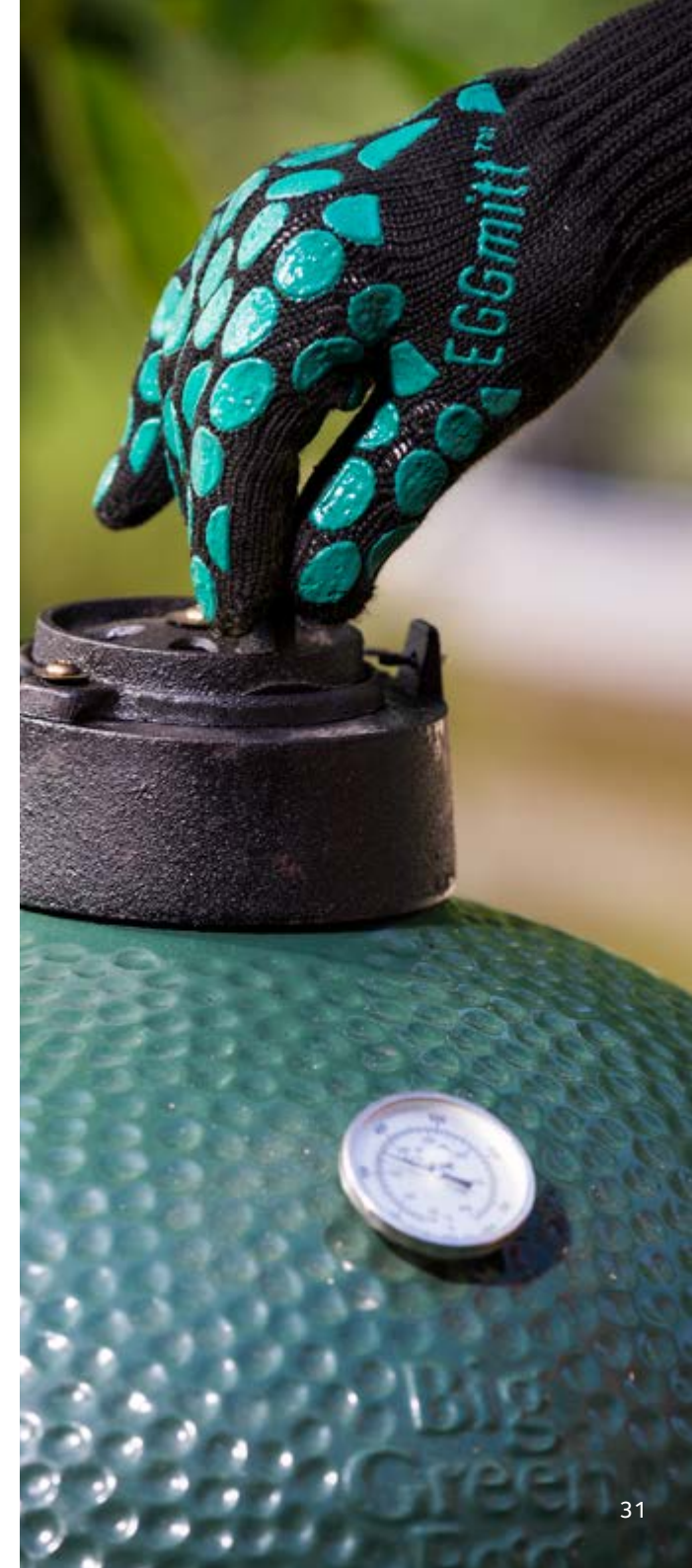
789054



Magnetic Flexible LED Grill Light

The Magnetic Flexible LED Grill Light is the perfect accessory when using the Big Green Egg on dark nights. This clever LED light is equipped with a bendable stem and a very powerful magnet at the end, enabling you to fasten it to the metal components of the EGG. You could also wrap the stem around a pair of tongs or other utensils, brightly illuminating the cooking surface in the dark.

002273



**CLICK. TURN. LIFT.
QUICK. EASY. SAFE.
GREAT
GRID LIFTER!**



Grill Gripper

Caution is advised when removing hot cooking grids. The Grill Gripper, which is also handy for lifting hot drip pans, grips the grid tightly, enabling you to move it safely. Hold the Grill Gripper in such a way that half the 'duckbill' goes under the grid. When lifting the grid directly from above, you don't need to grip quite as tightly.

Type

Code

201089



Cast Iron Grid Lifter

Securing the Cast Iron Grid Lifter by rotating it a quarter of a turn enables you to quickly and easily put the Cast Iron Grid into the Big Green Egg and lift it out again. The handle provides good grip and will protect your hand when the going gets hot.

117205



Stainless Steel Mesh Grill Scrubber

Using the Stainless Steel Mesh Grill Scrubber, which features an especially long handle, you can clean your EGG's grid in practically no time. In contrast to wire brushes there is no risk of the bristles falling out after regular use. That's because a patented stainless-steel sponge does the work. Almost worn out? After replacing the sponge, the Stainless Steel Mesh Grill Scrubber will be as good as new!

114075

Replacement
head - 2x

114280



Spiral Grid Cleaner

The Spiral Grid Cleaner has two brushes to simply and effectively clean the Big Green Egg stainless steel or porcelain-coated grids.

201201



YOU CAN RECOGNISE TRUE FLAVOUR VIRTUOSOS BY THEIR TOOLS



Cooking Grill Cleaner

Porcelain enamelled and stainless steel grids are quickly and easily cleaned with the Cooking Grill Cleaner. With its extended handle, you won't have to wait until the EGG and the grid have cooled down.

Type

Code

201324



Ash Tool

The Ash Tool is handy for two practical reasons: it can be used to remove ash from the base and it serves as a poker.

XXLarge
XLarge

114952

Large
Medium

201010

Small
MiniMax
Mini

301024



Ash Removal Pan

Premium Organic Lump Charcoal leaves surprisingly little ash behind in the ceramic base. The remains are easy to remove through the draft door using the Ash Tool and the Ash Removal Pan. The Ash Removal Pan fits perfectly into the opening of the draft door (of the XXLarge, XLarge, Large and Medium models), reducing the chances of making a mess to zero.

XXLarge
XLarge
Large
Medium

106049



Tel-Tru® Temperature Gauge

A temperature gauge to replace the supplied thermometer in the event that this is necessary after years of use. The thermometer range is from 50 to 400 °C. The thermometer with a diameter of 8 cm is suitable for the models MiniMax to XXLarge and the thermometer with a diameter of 5 cm is suitable for the models Mini to Large.

8 cm
5 cm

114495
117236



Stainless Steel Unit

This mobile Stainless Steel Unit excels in functionality. The material is durable and easy to clean. The worktop is equipped with two separate stainless steel GN pans. The worktop provides the opportunity to attach (not included) hooks in order to hang tongs and other materials from it. There is storage space under the EGG for storing accessories or other materials. The solid wheels on which the Stainless Steel unit is mounted make the table easy to move.

Type

Code

XXLarge	990599
Large	990568



Stainless Steel Grid

The Stainless Steel Grid is made of the best quality stainless steel and is supplied as standard with a Big Green Egg.

XXLarge	115621
XLarge	110145
Large	110138
Medium	110121

Small	110114
MiniMax	

Mini	110107
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Gasket Kit

The ceramic base and dome of the Big Green Egg are delivered with a standard felt rim to protect the ceramics and prevent 'false air' supply. Intact felt rims ensure perfect air regulation within the EGG. Depending on how intensively you use the EGG, the felt needs to be replaced every so often due to normal wear and tear. The Gasket Kit is a roll of self-adhesive felt enabling you to replace the rim yourself very easily. The roll is available in different sizes for the different models. Two Gasket Kits of the Large are needed for the XXLarge model.

XXLarge	113726
XLarge	
Large	

Medium	113733
Small	
MiniMax	
Mini	





Big Green Egg Wall-Mountable Bottle Opener

A practical wall-mount bottle opener made from durable and robust cast iron for removing crown caps. Easy to fix to the Big Green Egg table, outdoor bar or outdoor kitchen using the accompanying screws.

Type

Code

6.5x9.5 cm

114822



Tablecloth Weights

Set of four tablecloth weights to stop the tablecloth from catching the wind. The weights are cast from resin and have a handy clip.

4 pieces

002310



Ceramic Citronella Filled Candle

A decorative ceramic mini EGG with a citronella candle to keep insects at bay. The mini EGG is 14 cm tall. Because of the inclusion of citronella oil, the candle is for outdoor use only.

14 cm

002334

BIG GREEN EGG COOK BOOKS



The Big Green Egg Book

The Big Green Egg Book is a gorgeous encyclopaedia with a preface by Dutch top chef Jonnie Boer, famous for De Librije in Zwolle and crowned with no fewer than three Michelin stars. It thoroughly examines all the cooking techniques, such as baking, roasting, stewing, grilling, smoking and slow cooking, possible on the EGG. The many basic preparation techniques and the more advanced recipes provided by our ambassadors make this book a valuable source of inspiration.

Language

Code

English

116680



Menu of the Month Book

Twelve times a year, Big Green Egg commissions the development of a range of dishes in which specials alternate with three course menus. The specials always revolve around a particular ingredient, which is prepared using different cooking techniques. The delicious three-course menus are seasonal. The beautiful images of the preparations and the final results, as well as the step-by-step instructions for the recipes clearly indicate how to prepare these dishes and menus on your EGG.

English

MENU1EN



**COOKING
WITH LOVE
PROVIDES
FOOD FOR
THE SOUL**

Enjoy!



ENJOY! MAGAZINE

Enjoy! Magazine is a must for every Big Green Egg fan! Each issue is overflowing with inspiration: learn from professional chefs and taste the flavours of their homes, try the various preparation techniques and be surprised by the tastiest of recipes prepared with seasonal ingredients. *Enjoy!* is available at no extra cost at Big Green Egg sales points and can be read online on biggreenegg.eu.



BIG GREEN EGG RECIPES

What will you prepare on the Big Green Egg tonight? You can find a lot of recipes on biggreenegg.eu: from partridge cooked in salt dough, Spanish tapas and slow-cooked pork belly, to roasted beet soup, apple pie and complete seasonal menus. *You don't want to miss out on any recipes, do you? Via biggreenegg.eu, you can subscribe to our "Inspiration Today" newsletter.*



SOCIAL MEDIA

Ask questions, share experiences and enjoy inspiring recipes, stories and updates via:

-  **Big Green Egg Europe**
-  **Biggreeneggeu**
-  **Biggreeneggeu**

Tag @**Biggreeneggeu** and use hashtags **#BigGreenEgg** **#FlavourFair**



BIG GREEN EGG'S FLAVOUR FAIR

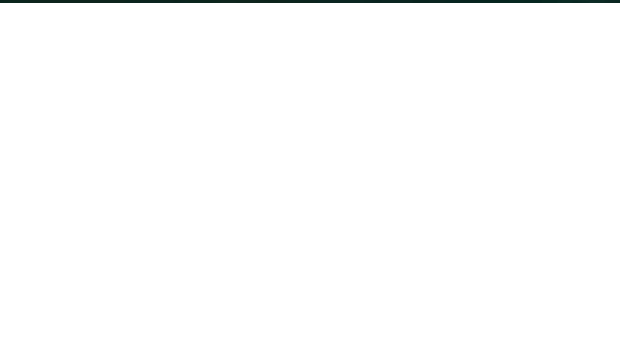
Many Big Green Egg fans meet each year at Big Green Egg's Flavour Fair; a day that is all about enjoyment, authentic products, pure flavours and the many cooking techniques a Big Green Egg has to offer. Try the various flavours, learn from the professionals, ask questions and exchange ideas. This event guarantees flavourful enjoyment for young and old alike! *Big Green Egg's Flavour Fair takes place at various locations throughout Europe. For more information and tickets, visit biggreenegg.eu.*




Big Green Egg's
FLAVOUR FAIR
MEMBERS ONLY

LET YOUR CREATIVITY
RUN WILD,
BUT MOST OF ALL
LET LIFE TASTE GOOD!

WWW.BIGGREENEGG.EU



OPEN FLAVOUR™

