



Big
Green
Egg®

USER GUIDE

+ GETTING STARTED
+ MASTERING THE MODES
+ CARING FOR
YOUR EGG

UK EDITION

**ASSEMBLY
INSTRUCTIONS**



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Big Green Egg®

ACTIVATE YOUR
EGG'S LIFETIME
WARRANTY
today!

REGISTER YOUR
WARRANTY



The EGG came first

Welcome to the start of your alfresco cooking adventures. By taking delivery of a Big Green Egg you've joined a worldwide community of food lovers who, since our foundation just over 50 years ago, have enjoyed exploring the endless potential of this versatile outdoor oven.

In this guide, we'll explain the basics of cooking on and caring for your EGG. We'll also get a bit deeper into each of its eight modes, including some simple recipes designed to make the learning process satisfyingly delicious.

For more information, our website is a treasure trove of inspiring recipes and practical guides.

Contents

2.

GETTING STARTED

8.

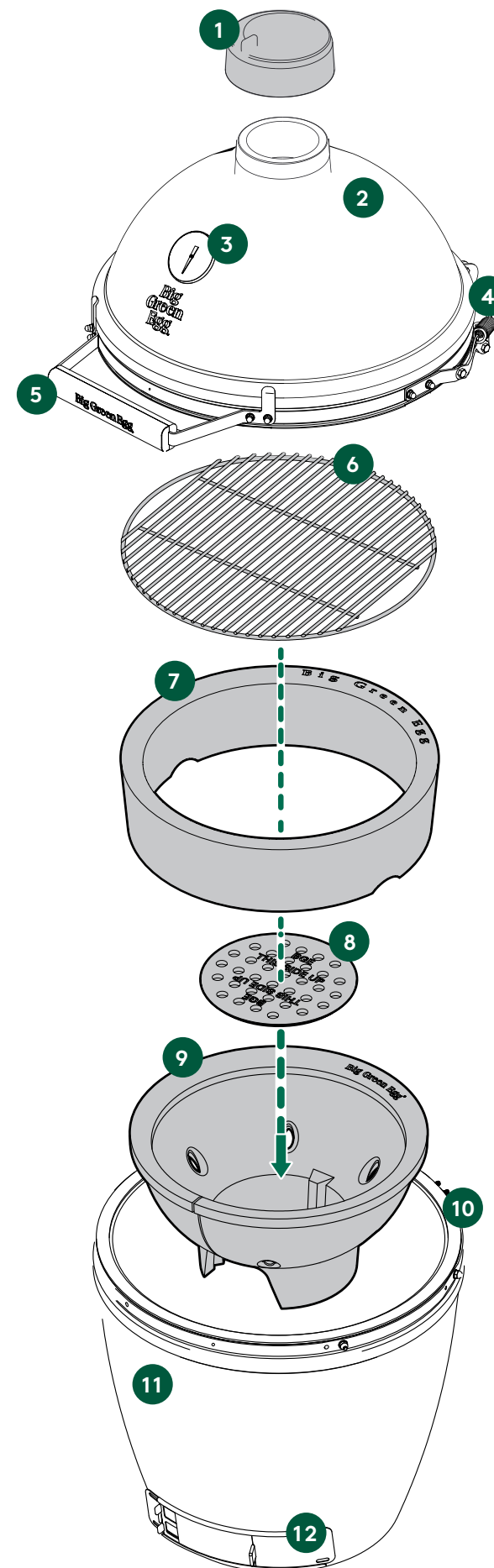
MASTERING THE MODES

24.

CARING FOR YOUR EGG

Learn the basics

GETTING STARTED



INSIDE THE EGG

Developed over 50 years of gradual innovation and improvement, your Big Green Egg is constructed from several carefully engineered components designed to maximise its versatility, heat retention and control. Many of these components are referred to within this guide. Use this diagram to help familiarise yourself with their names and locations.

EGG COMPONENTS

1. rEGGulator
2. Dome
3. Tel-Tru Thermometer
4. Quadra-link Bands & Hinges
5. Acacia Handle
6. Stainless Steel Grid
7. Fire Ring
8. Fire Grate
9. Fire Box
10. High Temperature Gasket
11. Base
12. Draft Door



The ConvEGGtor

The ConvEGGtor, which comes as standard with every EGG, is the accessory needed to open up the full range of cooking modes. See page 9 for details.

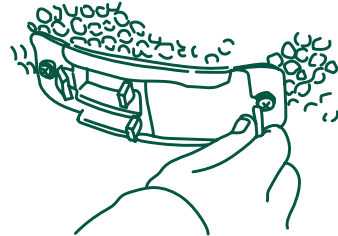
HOW TO LOAD & LIGHT

1. Pour charcoal into the Fire Box [9.] to a level about 5cm below the rim of the Fire Ring [7.]

2. Place one (for a MiniMax or Large EGG) or two Firestarters (for an XL EGG) on top. It's best to create little wells to accommodate them, then build loose teepees of charcoal over the top.



3. Light your Firestarters. Fully open the two vents: the top rEGGulator [1.] and the bottom Draft Door [12.]. Leave the Dome open for 10 minutes to get the fire going.



4. Once the Firestarters have disappeared and the embers around them are glowing (they don't need to be white), close the Dome but keep the two vents fully open. Don't add any cooking surfaces just yet.

5. On your Dome thermometer, watch the internal temperature of your EGG going up. When it reaches a point about 10°C below your target temperature, burp your EGG (see opposite), open the Dome, then install your required surfaces.

6. Because the surfaces are cold, the temperature will fall, but by keeping your vents fully open it will quickly increase again.

7. Adjust the vents to stabilise the temperature (see page 5), then start cooking.

8. Don't stoke or turn the coals once lit. The EGG is engineered to burn the charcoal uniformly, so just leave it to work its magic.

HOW TO BURP YOUR EGG

1. It is essential that you burp your EGG whenever you open the Dome while cooking. This prevents any dangerous backdrafts.

2. Open the Dome by just a few centimetres.

3. Bounce the lid slightly. After a few seconds, smoke and heat will escape and air will be drawn into the Dome.



4. It will now be safe to open the EGG fully.



WARNING Never open your EGG without burping it first.



WARNING Close the mesh panel on the Draft Door once the EGG is lit. This will prevent any sparks from burning your table or other external surfaces.

EXPLORE OUR
LIBRARY OF ONLINE
GUIDES FOR MORE
ADVICE AND VIDEOS



HOW TO CONTROL THE TEMPERATURE

1. The temperature is controlled by the two vents: the rEGGulator [1.] and the Draft Door [12.].

2. To bring the heat down, close both vents slightly; to raise it, open them slightly. The vents need to both be open to roughly the same degree.

3. Adjust both vents in small increments. Give your EGG time to respond before making any further adjustments.

4. Never close both vents completely while you're cooking. This will snuff out your EGG.

5. Whenever you open your EGG or add surfaces or food, the temperature will drop. Don't overreact by flinging the vents open – be patient and it will quickly come back up.



WARNING Never look down the top vent when your EGG is lit.



HOW TO PUT OUT YOUR EGG

1. Snuff out your EGG as soon as you've finished cooking, to save the charcoal for the next cook. Completely close the Draft Door [12.] and rEGGulator [1.]. The fire will quickly die.
2. If you have a cover, wait until the Dome is cool to the touch before installing it.



WARNING Never use water to put out your EGG.



HOW TO RELIGHT YOUR EGG

1. Rake the old coals thoroughly to encourage any ash to fall through the Fire Grate [8.]. Open up the Draft Door [12.] and drag out the ash. Our Ash Tool and Ash Pan are the most effective tools for this task.
2. Any warm embers should be dropped into a bucket of sand or water.
3. Top up with new charcoal to a level about 5cm below the rim of the Fire Ring [7.].
4. Light your EGG as normal.

HOW TO CHOOSE YOUR FUEL

1. Unlike softwood charcoal, which results in nasty emissions, inconsistent heat and sticky residues, our sustainable hardwoods burn clean, long and hot. On average, you should get around 24 hours of cooking from a single bag. And unlike coals covered in chemical accelerants that have to be burnt off, they don't need to be completely white before you start your cook.
2. If you want to lay some serious smoky notes on top of the charcoal, you can do so by adding some woodchips or woodchunks to the mix.
3. Each of our woods in our charcoal, chips and chunks imparts its own unique set of flavours.



WARNING Never use accelerants to light your charcoal. Doing so will taint your food and void your EGG's warranty.

WOODCHIPS

Premium Woodchips offer a burst of smoke, suited to quicker recipes. Choose from apple, cherry, hickory or pecan.



WOODCHUNKS

Premium Woodchunks burn more slowly, making them ideal for longer cooks or larger cuts. Available in apple, hickory or mesquite.



FIRESTARTERS

Made from compressed wood fibres and wax, our Premium Natural Firestarters are easy to light, odourless, fast, clean and non-toxic.



OAK & HICKORY

The perfect all-rounder. Lights in seconds, burns for hours and produces smoke with real richness, depth and character.



EUCALYPTUS

A hot, clean burn with a neutral tone that leaves the stage clear for ingredients with complex, subtle flavours.



CANADIAN MAPLE

Gentle smokiness with subtle sweet notes and nutty undertones, imparted through a long, steady burn.



EXPLORE
OUR FUEL
OPTIONS



Expand your repertoire

MASTERING THE MODES

DIRECT & INDIRECT COOKING

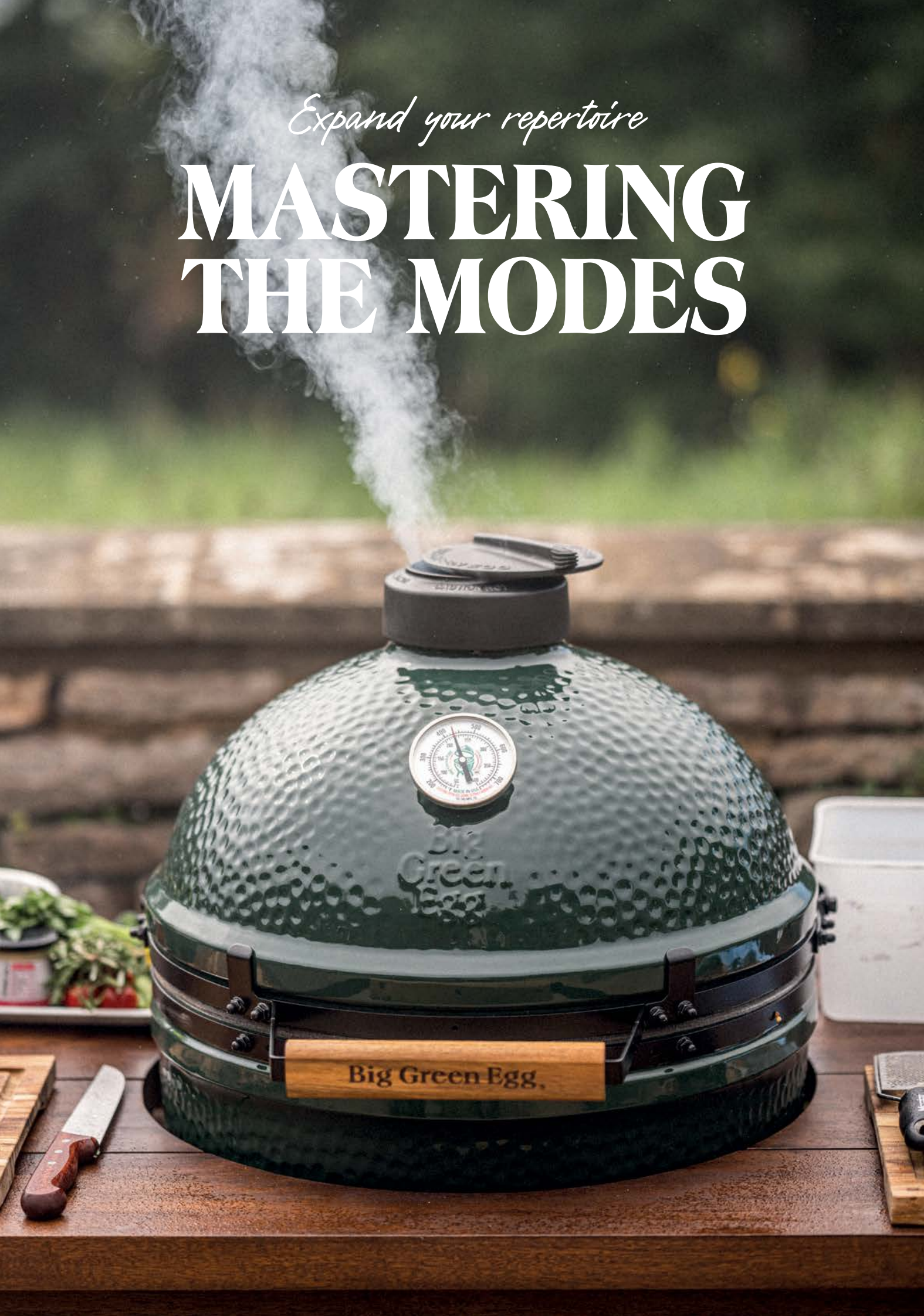
One of the defining characteristics of the Big Green Egg is that it allows you to cook in both direct and indirect heat. Before you start exploring the EGG's eight different modes (seven for a MiniMax), you first need to understand the difference between direct and indirect cooking.

DIRECT

This means you're cooking directly above the burning charcoal, essentially using the EGG as a grill.

INDIRECT

This means you're deflecting the heat of the coals around the EGG's Dome, much like a regular convection oven.



The key to indirect cooking

CONVEGGTOR

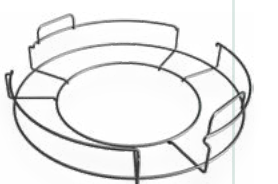
The key to indirect cooking is the ConvEGGtor – a large ceramic plate that slots above the Fire Ring and disperses the heat. Once the EGG is hot, fit the ConvEGGtor onto the Fire Ring with its legs either up or down, depending on the recipe. The temperature will drop but then quickly come back up. The EGG is now ready for roasting, baking and other indirect cooks.



INCLUDED
WITH EVERY
EGG

CONVEGGTOR BASKET

ConvEGGtors can be tricky to manoeuvre, especially when hot, and are also quite heavy. It's worth investing in a ConvEGGtor Basket, which makes lifting and installing them much easier. The basket is also a key part of our EGGspander System (see p23).



OPTIONAL
EXTRA

ROASTING

Roasting is the mode most likely to make you fall head-over-heels for your EGG. A roast chicken cooked in an oven is great, but a juicy, crisp-skinned chicken kissed by the subtle smoke of pure-wood charcoal is impossible to beat.

For this indirect mode, the ConvEGGtor disperses hot air around the Dome, cooking your ingredients evenly on all sides. In the sealed ceramic Dome of the EGG, all the precious moisture is locked in, resulting in tender, juicy, flavour-packed food.

Some roasts benefit greatly from a reverse sear: this means you significantly increase the heat at the end of the cook to add some gorgeous crispiness and caramelisation. An EGG heats up more quickly than it cools down, so it's often best to finish with a sear rather than starting with one.

SET UP FOR ROASTING

1. Load and light your EGG.
2. When the temperature is 10°C below your target, install the ConvEGGtor with its legs up, topped with a Stainless Steel Grid.
3. Adjust both vents – they'll need to be about one-eighth open. Once your target temperature has been reached, start cooking.

5 ROASTING RECIPES

1. Roasted Forerib of Beef
2. Cauliflower Shawarma
3. Berrichonne Potatoes
4. Herbed Side of Salmon
5. Fennel & Nduja Spiced Porchetta



TEMPERATURE
RANGE FOR
ROASTING
160°C-220°C



ULTIMATE ROAST CHICKEN

Serves: 4-5

Target temperature: 180°C

INGREDIENTS

- 1 chicken
- 12 baby potatoes
- 150g baby carrots
- 4 shallots, sliced
- 2 beetroots, sliced
- Rapeseed oil
- Flaky sea salt
- Ground black pepper

RECOMMENDED CHARCOAL

- Canadian Maple

ESSENTIAL ACCESSORIES



NON-STICK
DRIP PAN



QUICK READ
THERMOMETER



VERTICAL
CHICKEN
ROASTER*

METHOD

Set up your EGG for indirect cooking, with the ConvEGGtor in legs-up position, topped by a Stainless Steel Grid. Target temperature is 180°C.

Pat the chicken dry and coat in rapeseed oil. Season liberally with sea salt and pepper. Insert the Vertical Chicken Roaster into the chicken cavity. Place the roaster into the Non-Stick Drip Pan to catch all the juices.

Season the potatoes with sea salt, drizzle with oil, then scatter around the pan. Place on the grid, then shut the Dome. The chicken and potatoes should take around 1 hour to cook.

With 15 minutes to go, open the Dome and tuck the other vegetables in with the potatoes.

Insert a thermometer between the thigh and cavity of the chicken to check its internal temperature. You're looking for 75°C.

When cooked, remove the chicken from the EGG and rest for 10 minutes before carving.

Serve with the roasted vegetables.

*Not compatible with the MiniMax.



Temperature, not time

For the best results, always cook to temperature, not time. For a perfect roast, a high-quality food thermometer is an investment that'll pay itself off many times over.

GRILLING

Grilling is the mode most widely associated with barbecuing: a direct cook in which food feels the lick of fierce heat rising from the coals below. Most grilling recipes demand a high temperature and a short cooking time.

The only unusual aspect of grilling on an EGG is that it works best with the Dome closed. While you might expect to stand over a barbecue, poking and prodding your food, this results in unpredictable flames, excessive heat and an uneven cook. For the perfect blend of crisp edges and a juicy interior, seal the Dome shut and step away.

SET UP FOR GRILLING

1. Load and light your EGG.
2. When the temperature is 10°C below your target, install your chosen cooking surface – usually a Stainless Steel Grid, a Cast Iron Searing Grid (for more pronounced char marks), or a Plancha
3. Adjust both vents – they'll need to be about a quarter open. Once your target temperature has been reached, start cooking.
4. Keep the Dome closed while you grill. Only open it to turn your ingredients or check their internal temperature.

5 GRILLING RECIPES

1. Smash Beef and Bone Marrow Burgers
2. Corn Ribs with Paprika Butter
3. Whole Turbot
4. Grilled Leg of Mutton with Salsa Verde
5. Grilled Scallops & Jamón



TEMPERATURE
RANGE FOR
GRILLING
200°C-300°C



THE PERFECT STEAK

Serves: 2

Target temperature: 250°C–300°C

INGREDIENTS

- 2 thick steaks of your choosing
- Sea salt
- Cracked black pepper

RECOMMENDED CHARCOAL

- Oak & Hickory

ESSENTIAL ACCESSORIES



CAST IRON
SEARING GRID



STAINLESS STEEL
SILICONE TIPPED
TONGS



QUICK READ
THERMOMETER

METHOD

Remove your steaks from the fridge and let them come to room temperature. Pat dry with kitchen towel.

Set up your EGG for direct cooking with the Cast Iron Searing Grid in place. Your target temperature is 250°C-300°C.

Season the steaks with a salt on both sides. Don't use black pepper at this stage, as it turns bitter at high temperatures. When the EGG is up to heat, place the steaks onto the grid. Close the Dome.

How quickly you turn your steak depends on the thickness of the meat and how you like it cooked. A 3cm-thick steak cooked medium will need turning after about 3 minutes.

After a further 2 minutes, open the EGG and push your thermometer into the thickest part of the meat. Use the internal temperature guide below.

Remove from the EGG and leave to rest for several minutes. Season with cracked black pepper.



Steak temperature guide

- Rare:** 50°C (remove from the heat at 45°C)
Medium rare: 54°C (remove from the heat at 49°C)
Medium: 60°C (remove from the heat at 55°C)
Medium well: 65°C (remove from the heat at 60°C)
Well done (if you must): 70°C

BAKING

Baking is an indirect cooking mode in which hot air is dispersed around the food, cooking it evenly from the surface to the centre. Bread, cakes, biscuits, pizza – all benefit from the heat and subtle smoke of an EGG.

The setup for baking is similar to other indirect cooking modes, with one crucial difference: the ConvEGGtor should have its legs down, not up. The space this creates allows the EGG to reach blisteringly high temperatures.

Many bakes benefit from the use of a ceramic Baking Stone, which conducts and retains heat while drawing moisture out of your dough, preventing those notorious soggy bottoms.

SET UP FOR BAKING

1. Load and light your EGG.
2. When the temperature is 10°C below your target, install the ConvEGGtor with its legs down, topped with a Stainless Steel Grid and/or a Baking Stone.
3. Adjust both vents – they'll need to be about a quarter open. Once your target temperature has been reached, start cooking.

5 BAKING RECIPES

1. Sourdough Loaf
2. Spinach, Cheese & Pine Nut Empanadas
3. Basque Cheesecake
4. Parathas
5. Smoked Sticky Toffee Pudding



CLASSIC MARGHERITA PIZZA

Serves: As many as you like
Target temperature: 300°C

INGREDIENTS

- Dough balls
- Parmesan cheese, grated
- High-quality passata
- Buffalo mozzarella, torn into small chunks
- Basil leaves

RECOMMENDED CHARCOAL

- Oak & Hickory

ESSENTIAL ACCESSORIES



BAKING STONE



PIZZA PEEL

METHOD

Set up your EGG for indirect cooking, with the ConvEGGtor in a legs-down position, topped with a Stainless Steel Grid and Baking Stone. Your target temperature is 300°C.

Dust your work surface with semolina flour. Using your fingertips, press out a dough ball firmly, starting at the centre and working out to the edge, leaving 1cm around the rim untouched. Turn over and repeat on the other side.

Take the flattened dough on the back of your hand, then stretch it out as far as you can without tearing. Turn 90 degrees and repeat. Do this a few times. You should now have a disc around 30cm in diameter, consistently thin but with a slightly thicker rim.

Transfer to a well-floured Pizza Peel. Leaving the rim of the pizza clear, sprinkle on some parmesan, spread the passata lightly over the top, then distribute the mozzarella (not too much, to avoid sogginess). Top with ripped-up basil leaves.

Open the EGG and slide the pizza carefully onto the Baking Stone. Close the Dome. It should take about 6 minutes for the pizza to cook, during which time you can prep your next one.

Using the peel, remove the pizza from the EGG. Eat straight away.



Great balls

There's a full recipe for proper pizza dough on our website, and we also sell fantastic pre-made, slow-fermented dough balls in our online shop.

LOW & SLOW

Low & slow simply means cooking at a lower temperature than normal over a longer period. Most low & slow recipes require indirect heat, so essentially a gentle roast.

This mode is particularly well suited to cuts of meat that involve hard-working muscles and tough connective tissues. Cooked low & slow, these will collapse into a state of melting, flavour-packed tenderness.

The EGG's heat retention and consistency mean that very little intervention is needed even on a very long cook, but for even greater comfort and control, invest in an EGG Genius.

SET UP FOR LOW & SLOW

1. Load and light your EGG.
2. Before the EGG gets hot, install the ConvEGGtor with its legs up, topped with a Stainless Steel Grid.
3. It's easier to take the temperature up than bring it down, so heat the EGG more slowly than you would for other modes, closing both vents incrementally.
4. Once your target temperature is being held steady, start cooking.

5 LOW & SLOW RECIPES

1. Low & Slow Brisket
2. Fragrant Sichuan Short Ribs
3. Slow Cooked Lamb Shoulder
4. Low & Slow Beef Featherblade
5. Moroccan Lamb Shanks



TEMPERATURE
RANGE FOR
LOW & SLOW
100°C-150°C



SLOW COOKED SHOULDER OF PORK

Serves: 8

Target temperature: 110°C

INGREDIENTS

- 2.5kg shoulder of pork or collar fillet
- 2 tbsp paprika
- 1 tsp dried oregano
- ½ tsp ground cumin
- 1 tsp garlic powder
- ½ tsp chilli powder
- 1 tsp salt
- 1 tsp black pepper

RECOMMENDED CHARCOAL

- Canadian Maple
- Hickory Premium Woodchips

ESSENTIAL ACCESSORIES



QUICK READ
THERMOMETER



MEAT CLAWS

METHOD

Soak a handful of Hickory Premium Woodchips in water for around 20 minutes.

Set up your EGG for indirect cooking using the ConvEGGtor and Stainless Steel Grid. Your target temperature is 110°C.

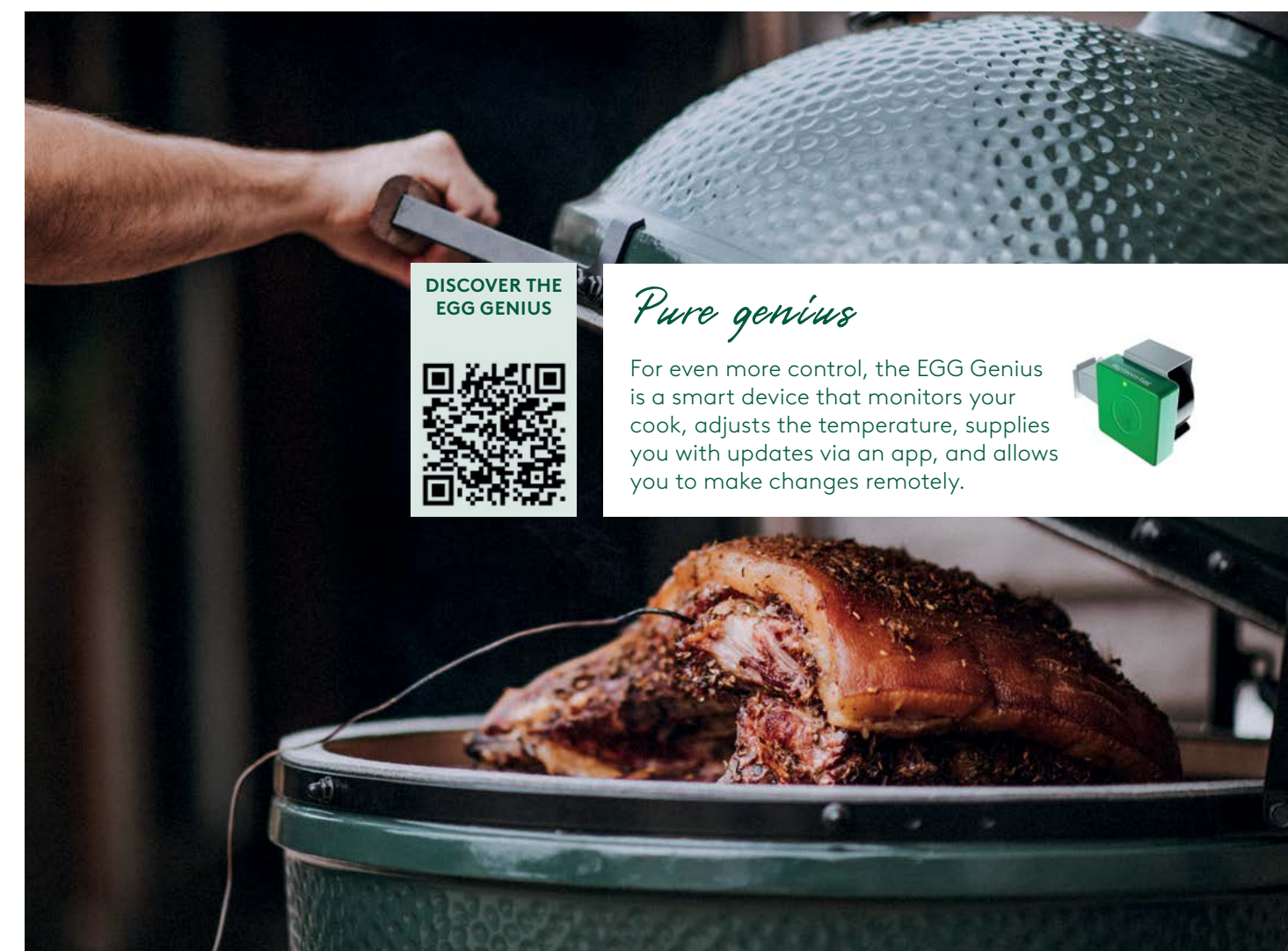
Drain the water from the woodchips, temporarily remove the ConvEGGtor and grid, then sprinkle the chips in a large circle onto the charcoal.

Pat the pork shoulder dry. Mix the spices and seasonings and thoroughly rub them into the surface of the meat.

When the EGG is stable at 110°C, place the pork directly onto the grid, close the Dome and wait patiently for up to 12 hours as the magic unfolds.

The target internal temperature for pullable pork is 90°C-93°C. Remove the pork to a cutting board and tent with tin foil. Let it rest for at least 15 minutes.

Using Meat Claws, shred the pork into strands. It may be easier to cut it into smaller pieces before doing this.



DISCOVER THE
EGG GENIUS



Pure genius

For even more control, the EGG Genius is a smart device that monitors your cook, adjusts the temperature, supplies you with updates via an app, and allows you to make changes remotely.



PAN COOKING

Pan cooking spans a wide world of dishes, from Thai beef massaman to Levantine shakshuka, to Valencian paella. Really, the only common factor is the pan.

Some pan cooking recipes demand indirect heat, with the ConvEGGtor topped by a Stainless Steel Grid. Think curries and chillies, stews and ragùs. Others – from a stir fry to a full English breakfast – require direct cooking, with the pan placed on a grid directly over the coals.

Dishes that require direct heat can take a bit of time to master. They often require a fair bit of stirring or turning, meaning that the Dome spends more time open, leading to fierce flames. The key is to keep your food moving so that it cooks evenly, it's worth it, though. Even a fried egg from an EGG takes some beating.

SET UP FOR PAN COOKING

1. For indirect pan cooking, your setup will mirror the roasting mode.
2. For direct pan cooking, your setup will mirror the grilling mode.
3. As long as it's not made from wood or plastic, you can use just about any pan on the EGG. But choose carefully: you need a vessel that will stand up to the heat, disperse it evenly, and fulfil the specific task you're asking of it.

TEMPERATURE
RANGE FOR
PAN COOKING
100°C-260°C



ESSENTIAL ACCESSORIES



PAELLA PAN



CAST IRON
DUTCH OVEN



CAST IRON
SKILLET

5 PAN COOKING RECIPES

1. Moussaka
2. Fish Stew
3. Chicken Dhanzak
4. Prawn Tacos
5. Cassoulet



DIRTY COOKING

The name doesn't do this mode justice: it isn't about grime and grease; instead, it's just simple ingredients – meat, vegetables, shellfish – cooked directly on hot coals. No pan, no grid, no stone, just food and heat.

Some mass-produced charcoal comes coated with chemicals: not ideal for such an intimate embrace with your dinner. Ours is of the very highest purity, so there's no risk. Experiment with the different woods and note the subtle changes in flavour.

Dirty cooking isn't something you necessarily have to plan. If the coals from your previous cook are still glowing, you can make use of whatever ingredients come to hand. An 'afterburner', we call it.

SET UP FOR DIRTY COOKING

1. Load and light your EGG.
2. When the temperature is 10°C below your target, adjust both vents – they'll need to be about a quarter open.
3. Rake the charcoal slightly to spread the white-hot coals around and create a larger cooking surface.
4. Place your ingredients directly on the coals without overcrowding. Close the Dome and cook.

TEMPERATURE
RANGE
FOR DIRTY
COOKING
200°C-250°C



ESSENTIAL ACCESSORIES



ASH TOOL



SILICONE TIPPED
TONGS

5 DIRTY COOKING RECIPES

1. Dirty-Grilled Ribeye on the Bone
2. Muhammara
3. Sweet Potatoes with Almond Tahini
4. Hispi Cabbage with Jalapeño Buttermilk
5. Scallops with Hazelnut and Herb Butter



SMOKING

Anything you cook in the EGG will enjoy a subtle lick of woodsmoke. But the EGG's smoking mode can bring those deep, rich, smoky flavours front and centre.

Smoking cooks your food while infusing it with smoke. It relies on the use of Premium Woodchips or Woodchunks alongside the charcoal. Chips release a quick burst of smoke, while chunks burn more slowly so are good for a longer cook.

Both the chips and the chunks are available in a wide range of different woods, each with its own distinctive flavour profile, ripe for experimentation.

SET UP FOR SMOKING

1. Soak your woodchips or chunks in water for at least 15 minutes.
2. Load and light your EGG.
3. When the temperature is 10°C below your target, scatter your woodchips or chunks over the coals and install your cooking surfaces (including the ConvEGGtor for an indirect cook).
4. Adjust both vents. Once your target temperature has been reached, start cooking.
5. Depending on the length of your cook and the level of smokiness you want, you may need to add more woodchips or chunks partway through.

5 SMOKING RECIPES

1. Hot Smoked Mackerel with Beetroot
2. Pecan Smoked Aubergine
3. Smoked Beef Naan
4. Sticky Toffee Pudding
5. Plank-Cooked Mackerel with Chermoula



HOT SMOKED SIDE OF SALMON

Serves: 6

Target temperature: 120°C

INGREDIENTS

- 1 side of salmon, skin on, pin boned
- 500g curing or sea salt
- 500g caster sugar
- 100g dried seaweed flakes

RECOMMENDED CHARCOAL

- Eucalyptus
- Hickory or Apple Premium Woodchips

ESSENTIAL ACCESSORIES



PINK BUTCHER PAPER



QUICK READ THERMOMETER



TEAK CHOPPING BOARD

METHOD

The night before, cure the salmon. Place skin-side down in a baking tray. Mix the salt, sugar and seaweed and liberally scatter over the fish, fully covering the flesh. Leave for 90 minutes.

Wash off the curing mixture, catching the seaweed flakes in a sieve. Dry the salmon with kitchen towel and reapply the seaweed. Leave uncovered in the fridge overnight.

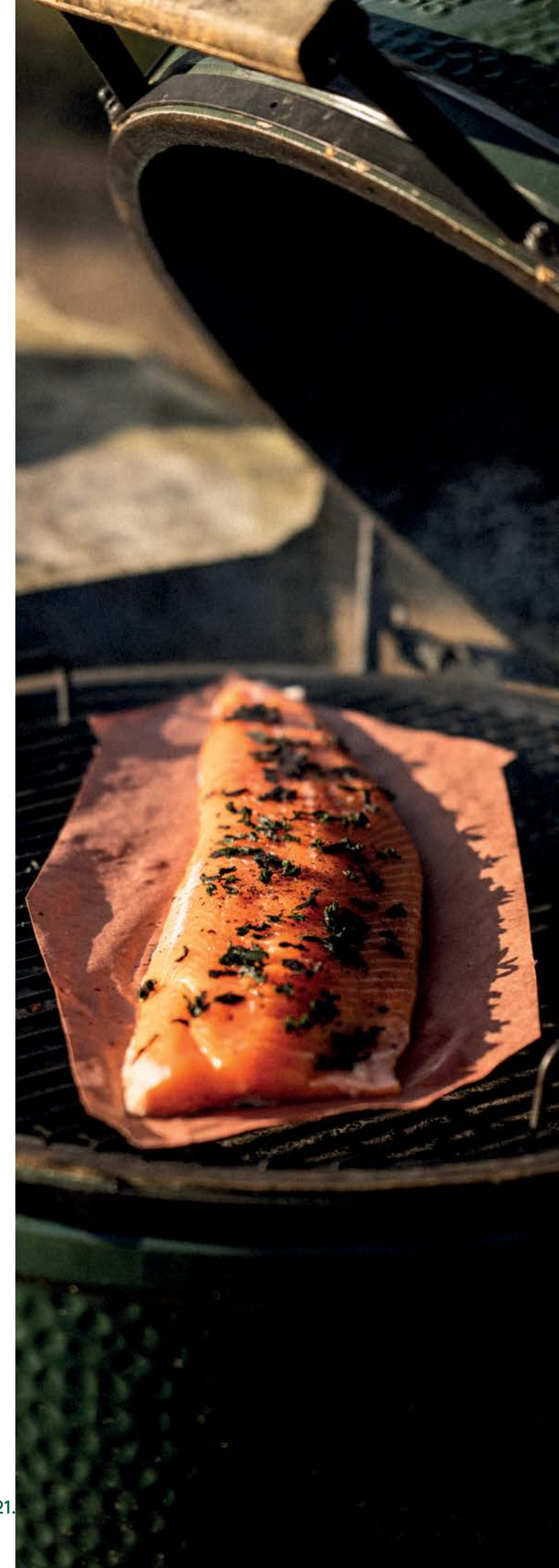
Soak a handful of woodchips. Load and light your EGG. Target temperature is 120°C.

Scatter the woodchips over the coals. Install the ConvEGGtor in the legs-up position with the Stainless Steel Grid on top.

Cook your salmon on a piece of Butcher Paper or in an oven tray for around 1 hour, until the internal temperature reaches 60°C.

Get on board

Alder Cooking Planks provide another means of hot smoking. Placed directly over the coals with your ingredients sitting on top, the naturally non-stick wood infuses your food with a gentle smoky flavour.



ROTISSERIE

Rotisserie cooking is the only mode that requires you to buy a specific accessory – a Big Green Egg Rotisserie. This is available for Large and XL models.

People have been spit-roasting whole birds and big cuts of meat since the dawn of humanity, and for good reasons: crisp skin, soft meat, stunning spectacle. But rotisserie cooking isn't all about meat: a whole fish, a cauliflower, a squash, even a pineapple – all benefit from the steady turn of a spit.

SET UP FOR ROTISSERIE

1. Fix the Rotisserie in place and plug in the motor unit.
2. Remove the top fork from the Rotisserie spit. Thread your ingredients on. Once the food is nicely centred on the spit, add the top fork and tighten the wing screws at both ends to secure.
3. Fit the spit into the motor unit. Turn on the motor and watch it rotate. After a full rotation, check that everything is secure, then start cooking.



ESSENTIAL ACCESSORY



ROTISSERIE

Only available for
Large and XL EGGs

5 ROTISSERIE RECIPES

1. Rotisserie Lamb Belly Kebabs
2. Rotisserie Cauliflower with North African Yoghurt
3. Rotisserie Rum Glazed Pineapple
4. Rotisserie Turkey
5. Rotisserie Brill with Lemon, Garlic and Thyme



Multi-zone, multi-level cooking THE EGGSPANDER SYSTEM

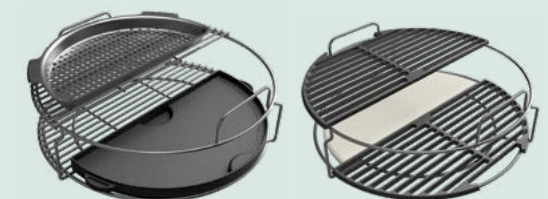
With its multi-level shelf system, the EGGspander System makes the most of the Dome's volume and allows for the simultaneous use of multiple cooking modes, including both direct and indirect cooking methods.

In the EGGspander System, the ConvEGGtor Basket acts as a frame into which a variety of cooking surfaces can be slotted, across two different levels. It also supports a Multi-Level Rack, which provides a third level of elevation. Because many of the EGGspander surfaces are semi-circular, you can have different modes working on each half of the EGG. You could, for example, roast on the left and grill on the right, or bake on the left and pan cook on the right. The possibilities are almost endless.

Only available for
Large and XL EGGs

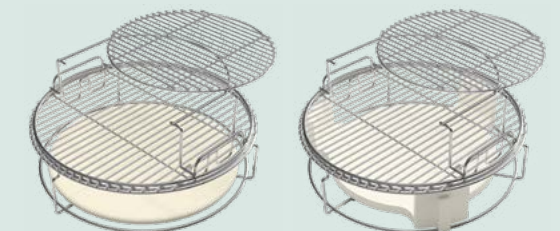


Setup examples...



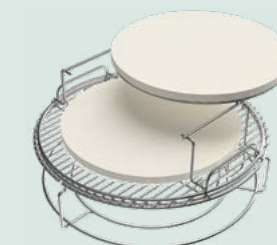
MULTI-ZONE: DIRECT & INDIRECT COOKING

These EGGspander setups allow for the simultaneous use of both direct cooking modes (such as grilling) and indirect cooking modes (such as roasting or baking).



MULTI-LEVEL COOKING

These setups allow for different foods to be cooked or warmed at three different elevations, each of which offers a different intensity of heat.



PIZZA & BAKING

This setup doubles the surface area available for baking, meaning that two pizzas (or loaves, or cakes, or whatever else you want to bake) can be cooked at once.

EXPLORE THE
EGGSPANDER





Keep the fire burning

CARING FOR YOUR EGG

HOW TO CLEAN THE EXTERIOR

1. Abrasive cloths and corrosive cleaning products risk damaging the EGG's ceramics. Visit our website to see our range of gentler sprays.
2. Wipe off any dirt with a soft sponge and soapy water.

HOW TO CLEAN THE INTERIOR

1. To remove fat, mould or caked-on cooking debris from the EGG's interior and cooking surfaces, start with a 'carbon clean'
2. Load and light your EGG with the dirty surfaces inside. Bring it up to 300°C-350°C.
3. Leave it to burn for 15-20 minutes.
4. If any debris remains on your cooking surfaces, leave them to cool then scrub with a robust brush such as our Palmyra Long Handled Grid Scrubber or Dual Head Palmyra Scrubber Brush.

Get covered

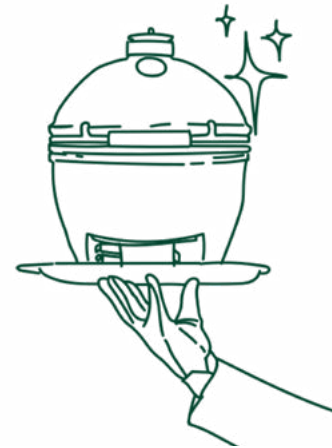
The Big Green Egg is a highly durable piece of kit, designed to be cooked on in all weathers. But particularly in the colder weather, well worth keeping your EGG under one of our heavy-duty but breathable covers, even if you're storing it somewhere sheltered. Covering it up will keep that lovely finish looking bright and shiny and ensure it's fit to be fired up at a moment's notice. There's a custom-made weatherproof cover available for just about every conceivable setup, whether you have a Table, a Nest, a Modular Nest System or even a bespoke outdoor kitchen. Whatever you need, we've got you covered.

EXPLORE
OUR RANGE
OF COVERS



HOW TO SERVICE YOUR EGG

1. We would suggest servicing your EGG about once a year to keep it firing at its best.
2. Start by giving your EGG a good clean, outside and in – a build-up of ash can cause problems with bringing the EGG up to temperature.
3. Give all the bolts on your EGG a quick tighten. Take care not to over-tighten and never tighten the bolts when the EGG is hot as it may snap the band.
4. Recalibrate your EGG's Tru-Tel Thermometer [3.] by placing the stem in boiling water (the water needs to overlap the groove on the stem), leaving it for 3 minutes, then using a wrench to adjust the nut below the display until the temperature shows 100°C.
5. If a gasket or Quadra-link Band [4.] is wearing out and could do with being replaced, check out the instructional videos in the Guides section of our website.
6. We also have a video to help you realign your Dome if things aren't quite lining up.



At your service

If you're not confident about replacing a gasket or band yourself, our Servicing team may be able to come to your home and do it for you. Email us on: info@biggreenegg.co.uk



WARNING Over time, exposure to high temperatures may loosen the bolts on your EGG's band. Check them regularly and tighten when needed, but DO NOT do this when the EGG is hot.

HOW TO USE YOUR WARRANTY

1. Every Big Green Egg we sell comes with a Limited Lifetime Warranty for materials and workmanship, covering the core ceramic components. All other parts and accessories have generous warranty coverage too. See our website for full details.
2. By registering your warranty, you'll be guaranteeing the fastest possible service in the unlikely event that something should go wrong with your EGG even decades from now, as all your details will be in our system.
3. Visit biggreenegg.co.uk/info/warranty to access a simple online registration form.
4. If you ever find yourself needing to claim on your warranty, simply email us on info@biggreenegg.co.uk. Include a photo of the issue, proof of purchase and a short description, and we'll do everything we can to help.



REGISTER YOUR WARRANTY



GLOSSARY

ASH TOOL
A long, thin metal device for clearing out ash from the EGG via the Draft Door.

BURPING
A safety precaution that involves opening the Dome by a few centimetres to allow heat to escape.

CONVEGGTOR
A ceramic device, placed on the Fire Ring, which allows heat to circulate within the Dome. This creates an environment for Indirect cooking by preventing the flames from directly touching food.

DIRECT COOKING
A cooking method in which the food is in direct contact with the flames, either through a searing grid or directly on the charcoal.

DIRTY COOKING
A form of direct cooking in which food is placed directly on charcoal.

DRAFT DOOR
A small opening at the bottom of an EGG that controls the airflow and temperature. Works in sync with the rEGGulator at the top.

DUTCH OVEN
A thick-walled cooking pot with a tight-fitting lid, often made from cast iron. Sometimes known as a 'stock pot' or 'casserole pot'.

EGG GENIUS
An innovation that controls the temperature of the EGG through a phone, tablet or computer, using probes placed in the Dome or inserted in the food.

EGGSPANDER
An innovation that increases the cooking area by creating different levels within the EGG, allowing different cooking methods to be used simultaneously.

FIRE BOX
A ceramic container that houses the charcoal within the Base of the EGG.

FIRE GRATE
A perforated plate that sits at the bottom of the Fire Ring, keeping the charcoal in place and managing airflow from the base of the EGG.

FIRE RING
A ceramic ring that sits on top of the Fire Box in the base of the EGG and holds the cooking grid or ConvEGGtor.

GASKET
The insulating seal around the Dome and Base.

INDIRECT COOKING
A cooking method that creates the same cooking environment as an oven, allowing for baking, roasting and smoking. Heat is diffused around the EGG and no food is in direct contact with flames.

LUMPWOOD CHARCOAL
The most natural form of charcoal, made by strongly heating solid lumps of wood in the absence of oxygen.

PALMYRA
A durable and heat resistant natural vegetable fibre used to make the bristles of cleaning brushes.

PLANCHA
A griddle-like metal cooking surface that keeps the food away from direct contact with the flames.

QUADRA-LINK BAND
A spring-loaded re-alignment system that enables the EGG to continue sit squarely on the base while the Dome is being opened and closed.

REGGULATOR
A circular opening at the top of the EGG that controls the airflow and temperature. Works in sync with the Draft Door at the bottom.

SKILLET
A metal cooking pan, similar to a frying pan.

Here to help CONTACT US

If you have any questions, we're here to help.

ONLINE CHAT
Click the chat icon at the bottom left of your screen.

PHONE
01962 793 800

EMAIL
info@biggreenegg.co.uk

OPERATING HOURS
Monday to Friday: 9am - 5pm
Please note that we are closed on weekends and public holidays.

www.biggreenegg.co.uk

JOIN THE CLUB

The Big Green Egg Club, our online community, is for true lovers of the alfresco lifestyle. Members enjoy early or exclusive access to fantastic experiences, events, offers and products.

