

Big Green Egg



The Ultimate Cooking Experience®

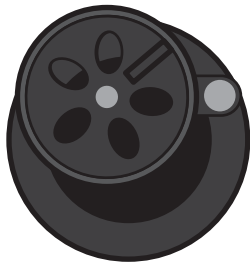
Cooking Mode:

GRILL

Direct Heat: Low / High Temperatures

Thick Steaks, Chops and Burgers

320°C / 608°F

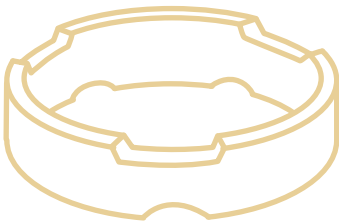


Dual Function Metal Top

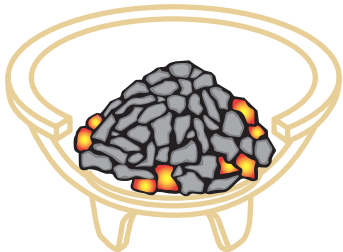
Petals fully open and top cap 1/3 open



Cooking Grid

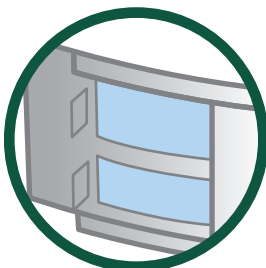


Fire Ring



Fire Box

Light 3 to 4 pieces around the rim of the charcoal pile. The fire will burn inwards until the fire is raging hot.



Draft Door

Slide door half open



For more information on Big Green Egg www.biggreenegg.com.au

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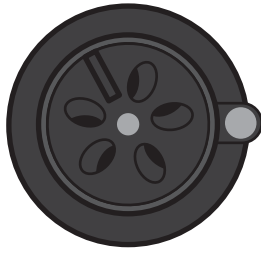
Cooking Mode:
SMOKE

Indirect Heat: Low Temperatures

Fish, Seafood, Charcuterie and Bacon
85°C - 110°C or 185°F - 230°F

Low / Med Temperatures (Low & Slow BBQ)

Brisket, Pork Butt, Ribs and Pulled Pork
110°C - 140°C or 230°F - 284°F

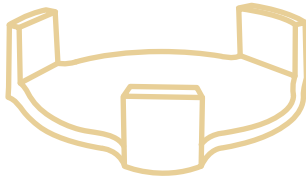


Dual Function Metal Top

Petals 1/3 open

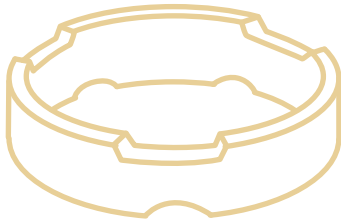


Cooking Grid

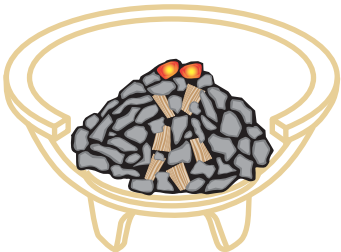


convEGGtor®

Legs up

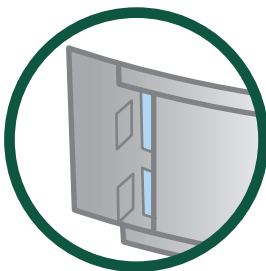


Fire Ring



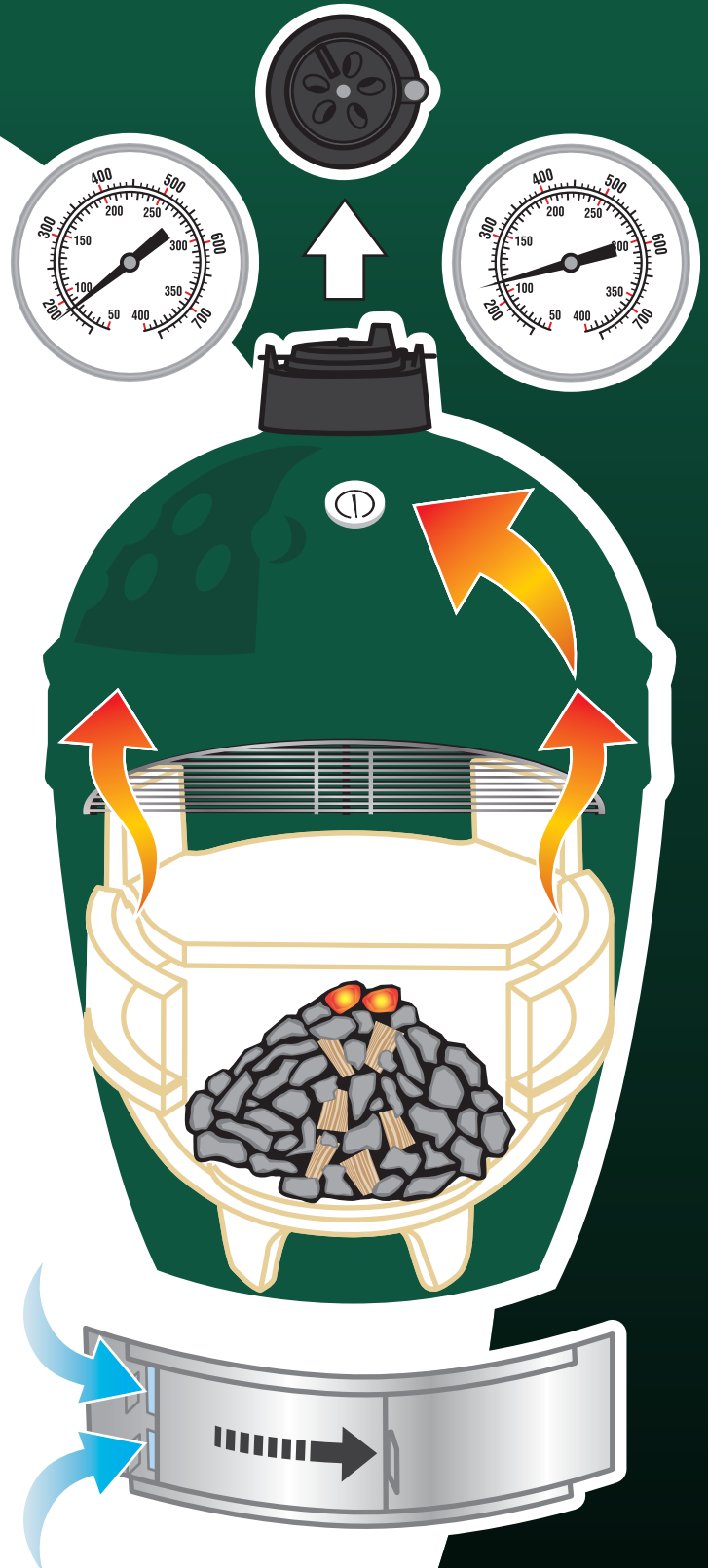
Fire Box

Light 1 - 3 pieces of charcoal at the top of the pile. Fire will burn into a thin cone. Add wood chunks in the path of fire if wanting extra smoke.



Draft Door

Slide door open 1cm



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Big Green Egg



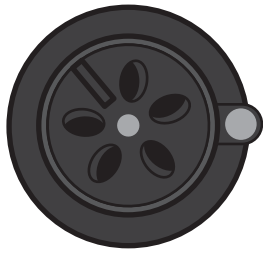
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Cooking Mode:
ROAST

Indirect Heat: High Temperatures

Roast or Braised Chicken, Lamb, Pork,
Beef, Vegetables and Casseroles

175°C / 347°F

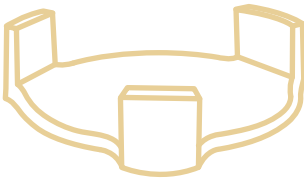


Dual Function
Metal Top

Petals 2/3 open

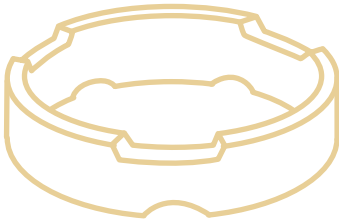


Cooking Grid



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Legs up

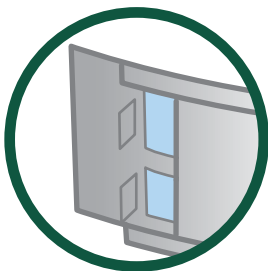


Fire Ring



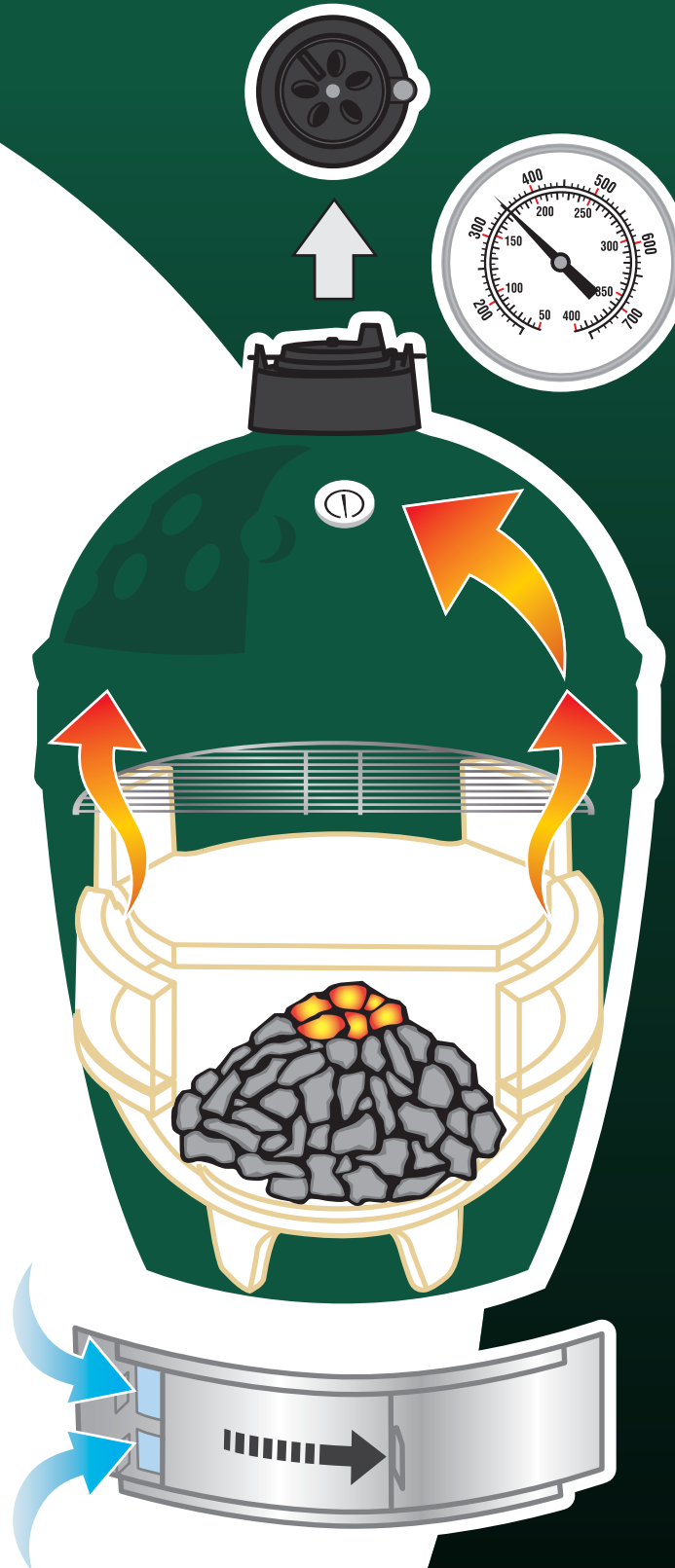
Fire Box

Light an area the size of your fist at the top of the charcoal pile. Fire will burn down into a shallow bowl shape. Mix wood chunks into the fire if wanting extra smoke.



Draft Door

Slide door open 2.5cm



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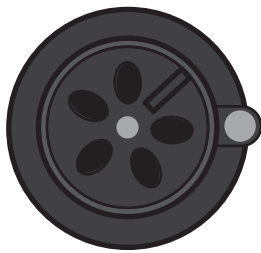
Cooking Mode:

BAKE

Indirect Heat: Med / High Temperatures

Pizza, Calzone, Breads, Cake, Scones, Biscuits & Cookies

225°C / 437°F



Dual Function Metal Top

Petals fully open

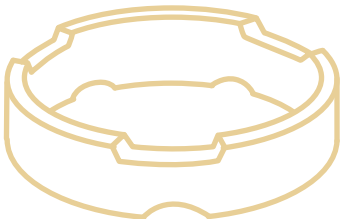


Pizza & Baking Stone



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Legs down

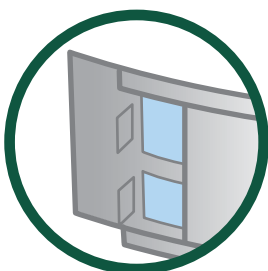


Fire Ring



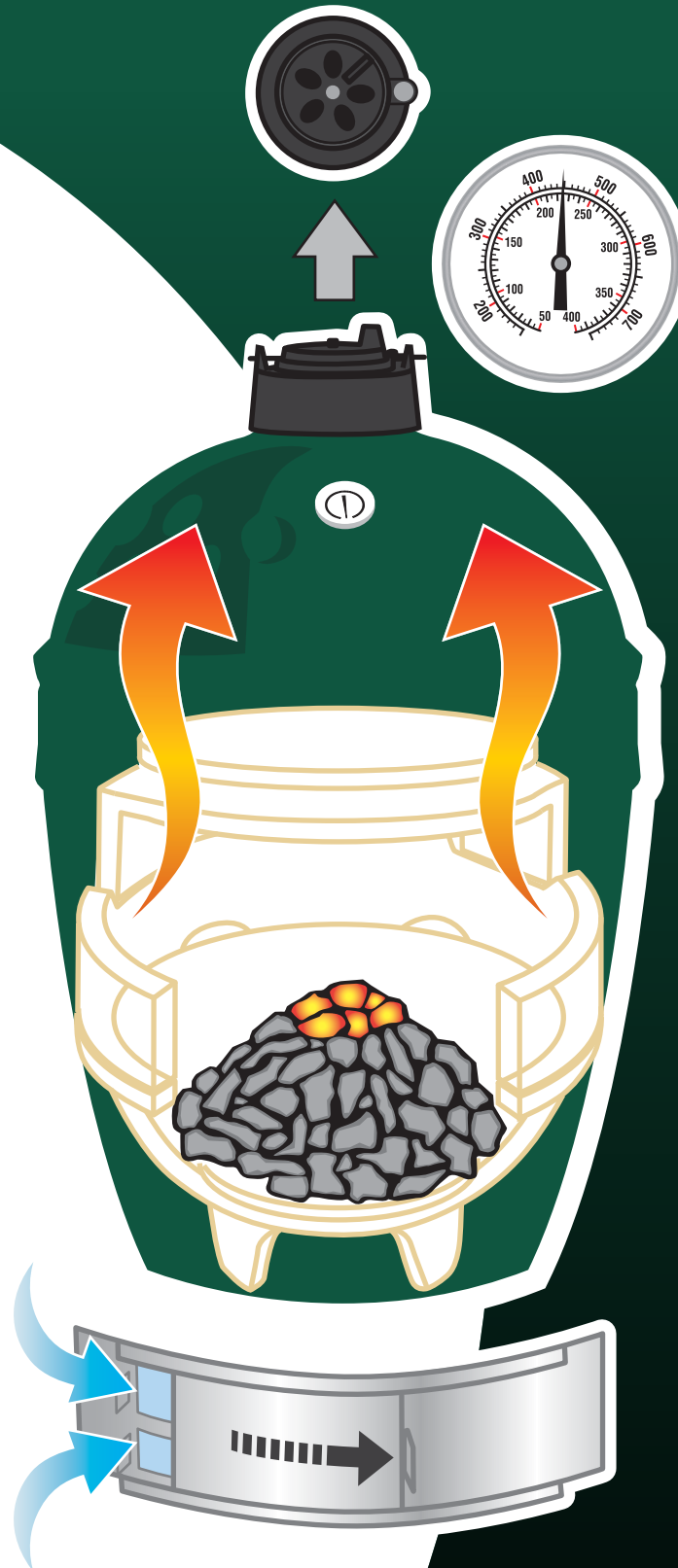
Fire Box

Light an area the size of your fist at the top of the charcoal pile. Fire will burn down into a shallow bowl shape. Mix wood chunks into the fire if wanting extra smoke.



Draft Door

Slide door open 3cm



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