



# Big Green Egg



The Ultimate Cooking Experience®

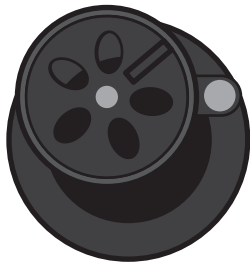
Cooking Mode:

**GRILL**

Direct Heat: Low / High Temperatures

Thick Steaks, Chops and Burgers

320°C / 608°F

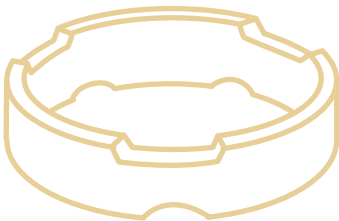


Dual Function Metal Top

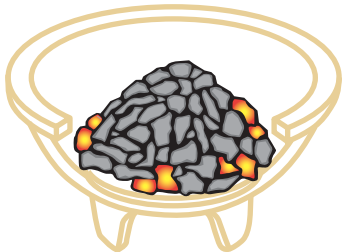
Petals fully open and top cap 1/3 open



Cooking Grid

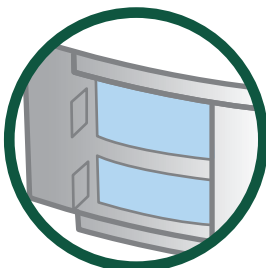


Fire Ring



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](http://www.biggreenegg.com.au)

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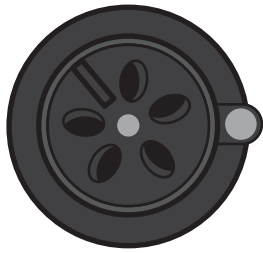
The Ultimate Cooking Experience®

Cooking Mode:  
**ROAST**

Indirect Heat: High Temperatures

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

175°C / 347°F

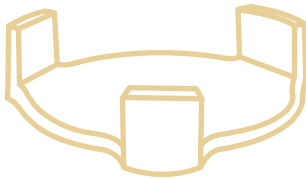


Dual Function  
Metal Top

Petals 2/3 open

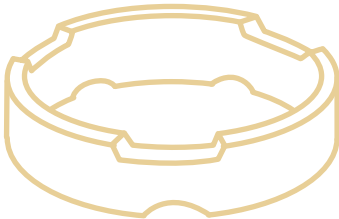


Cooking Grid



↑ convEGGtor®

Legs up

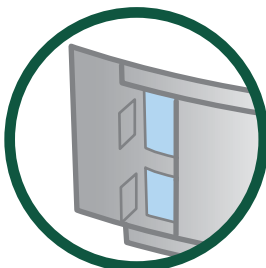


Fire Ring



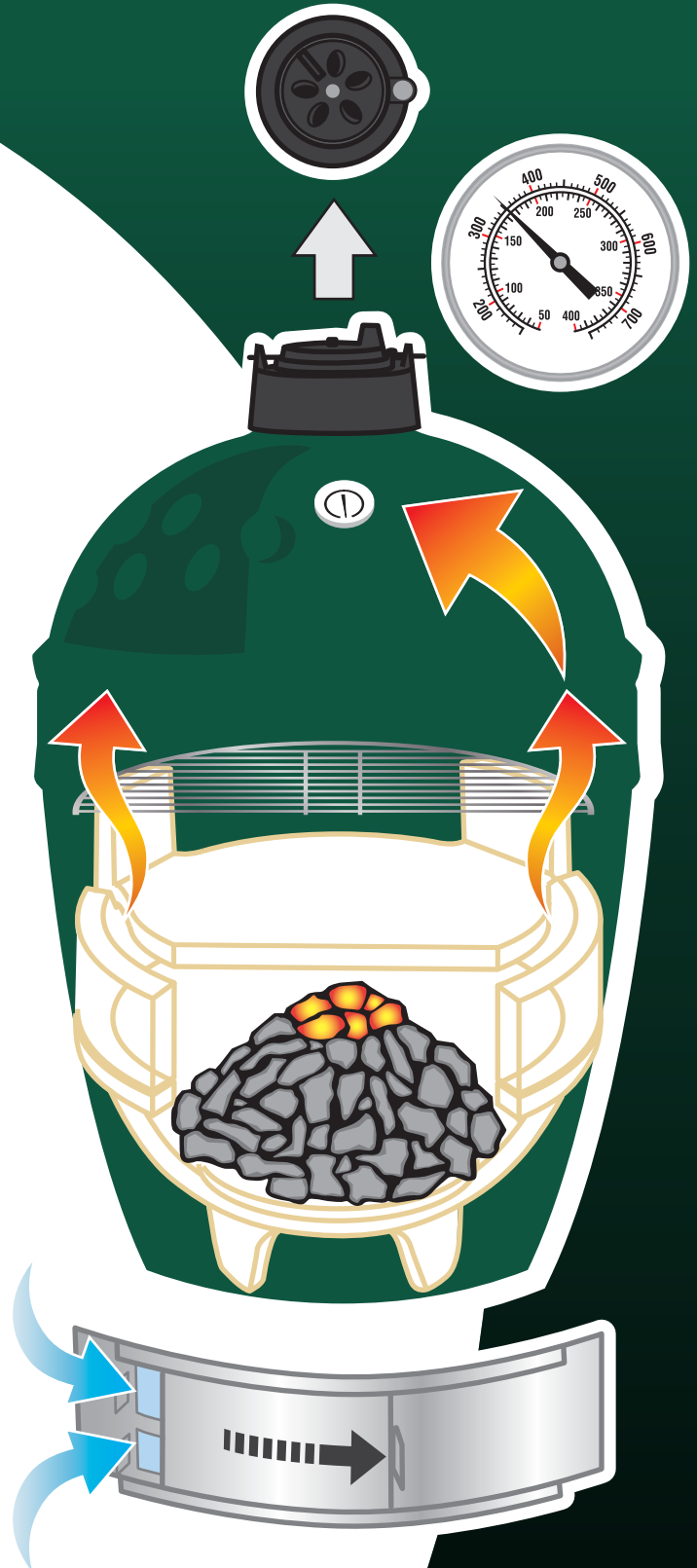
Fire Box

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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