

The Big Green Egg is a modern and innovative take on the ancient oriental 'kamado' oven, which was traditionally made from clay.

The BGE has unparalleled cooking flexibility. You can grill steaks and chops to perfection, cooking at temperatures up to 400°C for steakhouse searing, or cook at a low temperature of 100° to 125°C for the low-and-slow smoke cooking that develops wonderful flavours, whilst tenderising the meat. In addition the Big Green Egg can roast vegetables and even bake bread or pizza.

The simple secret to temperature control is the easily adjustable dampers that let you maintain accuracy within a few degrees. The exterior temperature gauge gives precise temperature readings of the cooker's internal temperature.



Big Green Egg XL

60cm diameter
92kg weight
sku BGEXL

Big Green Egg L

46cm diameter
65kg weight
sku BGEL

Big Green Egg Medium

38cm diameter
43Kgs weight



Big Green Egg Small

33cm diameter
30kg weight
sku BGES

Big Green Egg Medium

38cm diameter
43Kgs weight
sku BGEM

Big Green Egg Mini

14 weight
sku BGEMINI