



INFORMATION ABOUT BIG GREEN EGG



OPEN FLAVOUR



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THE HISTORY OF BIG GREEN EGG®

The Big Green Egg is based on an Asian design for a clay oven that is more than 3,000 years old. In the 1950s, thousands of American servicemen were stationed in Japan where the so-called 'kamado' had been used intensively in the kitchen for centuries. The American G.I.s tried the tasty, juicy dishes prepared on the kamado, saw the potential of the characteristic clay pot and took it home with them to the United States.

Big Green Egg opened its doors in 1974 in Atlanta, Georgia (USA). The company originally began importing Japanese and Chinese clay ovens. However, in the 1970s, many new materials were developed thanks to the US space programme. NASA's strict safety standards required very high-quality ceramics for use in the aerospace industry. Big Green Egg investigated the ceramics and glazes developed by NASA and discovered that they were ideal for a modern, perfected version of the ancient kamado.

Natural clay or ordinary ceramics do not deliver the strength, durability, weather-resistance and thermal insulation that the ceramics developed by NASA and used in the Big Green Egg possess. The ceramic used in the Big Green Egg can be heated at least a hundred thousand times without losing its quality.

The Big Green Egg is produced in Mexico – a country with an impressive history in ceramics and famed for its excellent production methods. The cookers are carefully manufactured by very experienced craftsmen in modern, immaculate production facilities. Before a Big Green Egg leaves the factory it undergoes a final, very thorough inspection. The factory is ISO 9001 UL certified, which means that it satisfies the industry's highest quality standards.

By combining the principle of the traditional clay oven with unique, high-quality ceramics, and with the help of modern technology, it has been possible to create a unique cooking appliance. This lends a completely new dimension to cooking outside which, as the owner of a Big Green Egg, you will be able to enjoy doing throughout the year. Thanks to the high-quality ceramics used, the outside temperature has no effect at all on the temperature inside the EGG®. Summer and winter, you can prepare beautifully grilled, tender meat and delicious fish in a salt crust, stir-fried shellfish and a hearty stew, crusty bread and pizzas with a crunchy base or delicate desserts on the Big Green Egg.

MODELS

All Big Green Eggs come as standard with a stainless-steel draft door, a stainless-steel grid, a weatherproof temperature gauge, a dual function metal top and a tough glaze coating for optimum protection against the elements. The ceramics used in the Big Green Egg resist all weather conditions but we recommend that you cover the EGG when not in use to protect its metal parts. Practical protective covers are available for the MiniMax to the XXLarge sizes.

Mini

The Mini is equipped with a double hinge system. This EGG weighs 17 kg, which makes it ideal to take camping, on the boat or to another location. As an extra accessory, a sturdy tripod serves as a solid base which allows you to place the Mini on a garden table, even when it's not heat-resistant. The grid has a diameter of 25 cm, making this model suitable for grilling or smoking for two to four people. You can use the matching convEGGtor® to cook indirectly, while the Cast Iron Grid is available for serious grilling. The Mini is not just popular with consumers but is also used in many professional kitchens for small à la carte dishes.

MiniMax

The MiniMax™ is only 7 cm taller than the Mini, but it boasts a grid diameter in line with the Small, making the MiniMax a compact model capable of maximum performance. With a cooking area of 855 cm², the MiniMax can be used to cook for up to six people. A convEGGtor and a Cast Iron Grid are also available for the MiniMax.

Thanks to its low height, it is an ideal tabletop model and its relatively low weight of 35 kg also makes the MiniMax very portable. The MiniMax is equipped with a dual hinge system and has a handy four-legged base with two handles. This multifunctional model is therefore an asset for both at home and on the go!

Small

The Small has a spring system to allow you to open and close the ceramic dome effortlessly with one hand. The sturdy base is fitted with wheels, which makes it easy to move the EGG from place to place on flat surfaces. To create extra space for a plate, for example, there are also optional plastic side shelves available for the Small. With a grid diameter of 33 cm, it may be a compact model but it's still suitable for cooking a meal for four to six people. Roasting a whole chicken is no problem and with indirect cooking (when you create an oven with a convEGGtor) you can cook two to three kilos of meat on the grid at the same time.

Medium

With its 38 cm-diameter grid, the Medium is extremely versatile. Grill delicious meat or healthy vegetables, smoke fish or make a tasty one-pan dish, either with or without a Cast Iron Dutch Oven, and much, much more. Will you be cooking for eight guests? With a Medium you can easily serve up the tastiest dishes that can be made on the Big Green Egg. Using indirect cooking methods, the Medium can cook four to six kilos of meat but you can also grill smaller portions, of course. A wide range of accessories is available for the Medium. For instance, with the convEGGtor and a Flat Baking Stone, you can bake great bread, and pizzas baked in the Big Green Egg get just the same crunchy base as those cooked in an authentic brick oven. The Medium may well weigh in at 51 kg, but its solid, wheeled base makes it easy to move quickly. For an even better grip and greater mobility, it's also possible to fit the EGG with a Handler. The Medium can be expanded with wooden side tables.



Mini

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



MiniMax

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



Small

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



Medium

Grid: Ø 38 cm
Cooking surface: **1,140 cm²**
Total weight: **51 kg**

Large

The Large has an amazingly wide range of accessories. For instance, it is possible to use one of the grill extenders to expand the cooking surface considerably. You can also add a convEGGtor for indirect cooking and a Flat Baking Stone so that you can bake bread or a large family pizza. Apart from the Large's versatility, it also has sufficient capacity not just for daily use but also for serving your guests delicious food at a garden party. With a diameter of 46 cm, the grid provides enough space to prepare different ingredients next to each other, enabling you to serve a highly varied menu. You can simply cook fish and vegetables alongside each other without affecting the taste. Want to make an oven dish for a change? Just place it on the convEGGtor on the grid. Or what about a hearty Spanish paella? We've even got a paella pan specially made for it! And thanks to its double spring system, the Large can be easily opened and shut with one hand. Like the Medium, you can add a base with Handler, side shelves or a sturdy work-table. With a weight of 73 kg, the Large is also ideal for inclusion in an outside kitchen.

XLarge

As well as having all the benefits of the Large, the XLarge also has an enormous grid with a diameter of no less than 61 cm. You can bake giant pizzas or large baguettes, roast several (stuffed) chickens and even a few turkeys at the same time, or cook large types of fish whole. Without a grill extender, the XLarge can accommodate about fifteen kilos of meat, which makes it ideal for real barbecue enthusiasts! This EGG is often used on restaurant terraces and by professional caterers. The extra sturdy base of the XLarge effortlessly bears its weight of 99 kg. And, of course, there are also wooden side shelves available for the XLarge too. However, given that the XLarge is usually used to cook for many people, it is particularly practical when incorporated into a sturdy work-table.

XXLarge

The XXLarge is the biggest addition to the family. With a diameter of no less than 74 cm, the grid boasts a total surface area of 4,336 cm², making this model big enough to prepare loads of ingredients and dishes at the same time. It goes without saying that the XXLarge is just as versatile as the other Big Green Egg models. With a convEGGtor, to name but one of the accessories available, the XXLarge is ideal for a broad range of cooking techniques like grilling, baking, boiling, stewing, smoking and slow cooking. As is expected of all Big Green Egg models, consumers and professionals will be able to control the XXLarge's temperature just as easily and accurately. As a result, the XXLarge is not only big in terms of its size – it's also a big performer.



Large

Grid: Ø 46 cm

Cooking surface: **1,688 cm²**

Total weight: **73 kg**



XLarge

Grid: Ø 61 cm

Cooking surface: **2,919 cm²**

Total weight: **99 kg**



XXLarge

Grid: Ø 74 cm

Cooking surface: **4,336 cm²**

Total weight: **192 kg**

ESSENTIALS

Premium Organic Lump Charcoal

Using the right charcoal is very important for the taste of the products you're going to cook, as well as for reaching and maintaining the right temperature. Big Green Egg charcoal consists of a mix of 80% red oak and 20% hickory – a perfect blend! The Premium Organic Lump Charcoal has large pieces of charcoal that burn for a long time and deposit very little ash.

Big Green Egg Charcoal Starters

To light the charcoal in the Big Green Egg you need only 3 fire starters. These natural fire starters contain no chemicals, and are odourless and tasteless.

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.

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.

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!



ACCESSORIES

Big Green Egg stands out from the rest, but not just because of its endless possibilities and the exceptionally high quality of the “EGG” itself. The extensive range of accessories for this cooker is truly just as unique. Depending on your culinary aspirations, you can add a host of accessories to your Big Green Egg. There are currently over 130 different accessories available and the accessories listed below represent only a selection from our huge range. You can find the complete range at biggreenegg.eu



Cast Iron Grid

The Cast Iron Grid gives your food that characteristic grilled taste and a beautiful diamond pattern on ingredients like meat, poultry and vegetables as well.

Flat Baking Stone

Place the Flat Baking Stone together with the convEGGtor on the grid in the Big Green Egg to effortlessly bake things like delicious, crusty bread and pizzas with an authentic crunchy base. This handy stone is also available as a Half Moon Baking Stone (for the Large and XLarge) for baking buns while grilling meat at the same time, for instance, or for keeping cooked food warm.



Cast Iron Griddle Half Moon

This very practical cast iron griddle has a double function thanks to its flat and ribbed sides. The flat side is ideal for cooking pancakes, blinis or eggs while the ribbed side is perfect for making toasted sandwiches or delicate fish fillets. Because the Cast Iron Griddle Half Moon covers only half of the grid you can also grill other ingredients at the same time.



convEGGtor

The ceramic convEGGtor is a heat shield that ensures that the food does not come into direct contact with the heat source. Because the heat is indirect, the convEGGtor recreates the effect of an oven. This is an ideal way to prepare all oven dishes, to cook delicate ingredients, to cook at low temperatures and when using the Cast Iron Dutch Oven.



Wooden Grilling Planks

Wooden Grilling Planks enhance the flavour and aroma of meat and fish. Place the ingredients on the (water soaked) plank and then lay it on the grid. The moisture absorbed by the wood creates a smoky effect. To provide different smoked accents, the Wooden Grilling Planks are available in cedar and alder.

Vertical Chicken Roaster & Round Drip Pan

The Vertical Chicken Roaster makes it easy to prepare perfectly grilled chicken or turkey. The vertical position of the roaster ensures that the poultry is basted in its own fat, retaining the juices, enhancing the flavour and making the skin very crispy. We recommend placing the Vertical Chicken Roaster on the Round Drip Pan to prevent fat from dripping onto the charcoal.

GETTING STARTED

With the brief guide below, which includes some handy tips for the three most commonly used cooking methods, we'd like to help you on your way towards getting the best out of the Big Green Egg. Once you've used the Big Green Egg a few times, many of the instructions below will become second nature.

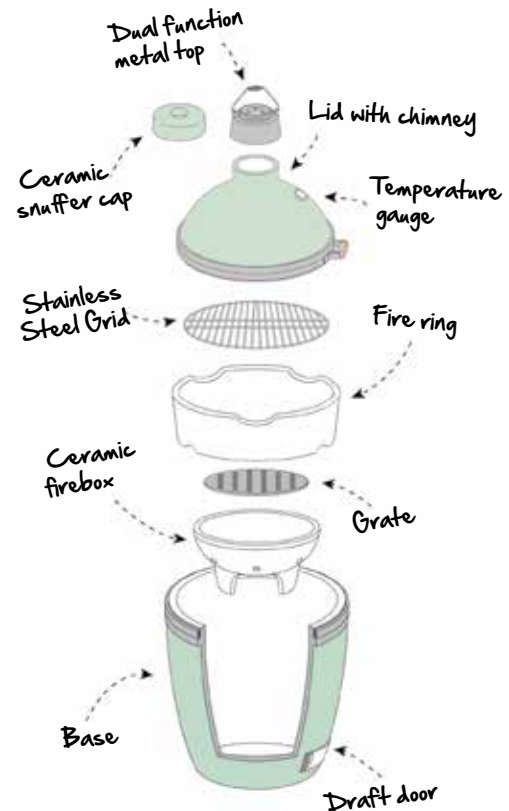
For the best results, we advise you to fire up the Big Green Egg with high-quality charcoal like Premium Organic Lump Charcoal (see the chapter 'Essentials'). Charcoal burns quickly and cleanly and leaves little residue compared with wood or briquettes. When you use briquettes, it is more difficult to keep the temperature under control and the EGG can become blocked.

The Big Green Egg is suitable for many cooking techniques. After igniting the EGG, various accessories can be used to setup the Big Green Egg for grilling, baking, boiling, stewing, smoking or slow cooking.

How to ignite the Big Green Egg

1. Fill the ceramic fire box with charcoal till the rim. Place three Big Green Egg Charcoal Starters among the charcoal.
2. Fully open the draft door at the base and light the fire starters. Leave the lid open. The large amount of oxygen will soon get the charcoal glowing.
3. After 10-15 minutes and once the fire starters have burned up, install the accessories for the desired setup, depending on what you are cooking.
4. Close the lid and install the dual function metal top. Set the temperature.

N.B. After ignition, keep the lid of the Big Green Egg closed as much as possible to maintain the desired temperature and to prevent the gasket from burning.



Temperature control

In broad terms, the draft door determines the range temperatures (especially the upper limit). The dual function metal top is intended for finer adjustments and allows you to adjust the EGG to within a degree.

Adjusting the temperature takes some practice. If the temperature is too low, provide more air flow by opening the draft door slightly further. To increase the temperature quickly, open the dual function metal top halfway. When the correct temperature is reached, close the disk, but make sure the holes in the dual function metal top are open all the way. This is a stationary position. If you want to reduce the temperature, close the draft door at the bottom and half open the holes in the dual function metal top.

The EGG will not cool down when you open the lid because this allows more oxygen to reach the charcoal, making it burn more fiercely.

CAUTION! As a safety precaution, at high temperatures it is important to open the lid carefully in two steps: first open the lid about 5cm wide so that cold air can enter the EGG and hot air can leave. Then open the lid fully.

Temperatures & times

In this list you will find the setup, temperature and time indication for common cooking preparations on the Big Green Egg.

Preparation	Weight	Big Green Egg temperature	Core temperature	Time (approx.)
Grilling				
Fruit & vegetables	20-100 g	220°C	-	2-5 min.
Shellfish	20-100 g	220°C	55°C	13 min.
Fish	150-250 g	220°C	55°C	13 min.
Côte de boeuf	1 kg	230-250°C	52-58°C	16-20 min.
Rib Eye	100-250 g	220°C	50-68°C	5-10 min.
Lamb chops	100-250 g	220°C	50-68°C	5-10 min.
Chicken	150-250 g	150°C	77°C	16-20 min.
Duck breast	300 g	190-200°C	54°C	6-8 min.
Indirect cooking				
Pork neck	2-5 kg	120°C	65°C	4 hours
Leg of lamb	2-5 kg	120°C	55°C	3 hours
Rump steak	2-5 kg	120°C	48°C	1.5 hours
Full chicken	1.5 kg	180°C	77°C	75-90 min.
Chicken leg	250 g	180°C	77°C	35 - 45 min.
Chicken breast	250 g	180°C	77°C	16 - 20 min.
Smoking				
Pork neck	2-5 kg	90°C	65°C	8-9 hours
Rump steak	1-3 kg	90°C	48°C	1.5 hours
Salmon	180 g	90°C	50°C	20-25 min.
Stewing				
Meat stew	2-8 kg	150°C	-	3-4 hours
Vegetable stew	1-5 kg	150°C	-	20 min.
Cooking on stone				
Pizza (crust 2-3mm)	-	250°C	-	6-10 min.
Roasting potatoes	-	150°C	-	2-3 hours
Roasting root vegetables	-	150°C	-	2-3 hours
Hot chocolate cake	-	200°C	-	10 min.

After use

After use, the EGG can be shut down simply by shutting the draft door and closing the dual function metal top completely or (preferably) replacing it with the ceramic damper top. After about 20 minutes the charcoal will be completely extinguished and the next time you use the EGG, you can simply light up the remaining charcoal. To do so, stir the remaining coal with a poker so that the ash falls down. Add new charcoal and ignite the Big Green Egg.

It is unwise to open the lid too quickly within the first 20 minutes of shutting down the hot EGG. The sudden rush of oxygen can cause a big flare-up, a condition known as backdraft.



GRILLING

This chapter focuses on grilling foods at high temperatures. The results will be beautifully crisp on the outside and incredibly tender on the inside.

Fire up the EGG to the right temperature as described in the chapter 'Getting started'. Divide, as described previously, 3 fire starters over the charcoal. Light the fire starters and wait until they have fully burned up so that there is an even bed of glowing charcoal. Now fire up the EGG to about 225 °C, with the dual function metal top closed halfway and the draft door half open. When the desired temperature is reached, close the dual function metal top a little bit more, up to one quarter of the opening. If the temperature is too high, close the dual function metal top with the holes open all the way and shut the draft door to one-third of the way open.

The standard stainless-steel grid is perfect for grilling fish and meat. However, for the best results with red meat and poultry, we recommend using the Cast Iron Grid (see the chapter 'Accessories'), which creates the most attractive, characteristic diamond grill marks.



Brush the food with very little to no oil. Thanks to the small amounts of oil used, grilling is not just a delicious way of preparing food, it's also a healthier one. Too much oil can also cause unpleasant smoke to appear.

Make sure the grid is hot before you start grilling. A hot grid prevents food from sticking and tearing. When you place food on the grid, wait at least one minute before you move it around or flip it over. It is not necessary to constantly move the food.

Although it may feel unnatural to grill with the lid closed, it is important to close the dome after handling the food.

The convection heat (i.e. the heat produced by the air flow and reflection) inside the dome ensures that the food is cooked evenly and the small air openings allow very little moisture to escape. The result is juicy, delicious food.

Do not overload the grid, as this can stifle the fire box and result in a poorly grilled dish. Use no more than 2/3 to 3/4 of the cooking grid so that hot air can circulate around the product and the temperature remains the same on all sides. This is essential for even cooking.

Allow the grilled meat to rest in a warm place or under aluminium foil for at least 5 minutes before cutting it. This allows the juices the time to be evenly distributed throughout the meat as they will then be less likely to be lost in cutting.

When you have finished grilling, it's best to brush the grid clean immediately and wipe it with an oily cloth or a paper towel. This will leave the grid ready for immediate use next time.

SMOKING

The Big Green Egg is ideal for smoking products and dishes. The characteristic fragrance and subtle taste of warm smoked dishes will pleasantly surprise you and your guests.

We recommend using the convEGGtor when smoking foods with the Big Green Egg. The description below applies to all models.

Fire up the EGG, as described in the chapter 'Getting started', without the convEGGtor, to a temperature between 100°C and 150°C. When you place the convEGGtor, it works as a heat shield and it causes the dome temperature to drop anywhere between 50°C and 75°C whatever the circumstances.

For best results, use Wood Chips, not smoke chips or sawdust. Before placing the convEGGtor, sprinkle a handful of water-soaked wood chips directly on the coal embers. If you plan to smoke for longer than 30 minutes, sprinkle more Wood Chips over the entire fire box. Using these Wood Chips will generate smoke that will lend a specific flavour and fragrance to your food.

Then place the convEGGtor in the Big Green Egg with the legs facing upwards. Place a drip pan on convEGGtor and then place the grid in the EGG. The drip pan will catch the juices and proteins that would otherwise burn or congeal on the ceramic of the convEGGtor. Add some water to the drip pan to create a small amount of steam for further promote even cooking.

The smoke times and core temperatures depend on the type and weight of the food and your personal taste.

The different smoking woods combine with some products better than others. Here are a few guidelines:

- Apple: Fish, pork, white meat and poultry like chicken and turkey.
- Cherry: Fish, lamb, all kinds of game, duck and beef.
- Pecan: Spicy smoked foods, especially classic American barbecue dishes.
- Walnut: Fruit, nuts, beef and all types of game.



BAKING

With two accessories, the convEGGtor and the Flat Baking Stone, you can easily turn the Big Green Egg into a brick oven. The ease with which you can bake pizza and bread in the EGG makes outdoor cooking even more pleasurable and varied.

Distribute three fire starters over the charcoal and light them. Place the convEGGtor in the EGG as soon as the fire starters have burned up.

To achieve the right high temperature, open the draft door at least 3/4 of the way and fully open the dual function metal top. Now fire up the EGG, with the convEGGtor inside it, to at least 200°C. This will take about 30 minutes.

When baking bread, close the dual function metal top halfway at around 200°C (the exact temperature depends on the type of bread you are baking). For pizzas, heat the EGG to a temperature of 250°C and close the dual function metal top slightly until a stable temperature has been achieved.

To bake bread and pizzas, set up the Big Green Egg as follows: Place the convEGGtor on the fire ring with the legs pointing upwards. It's a good idea to place a Drip Pan with a layer of water in it on top of this (this helps the bread to rise on the Flat Baking Stone). Place the stainless steel grid in the EGG and place the Flat Baking Stone on top. You can also bake pizza with the convEGGtor standing on the fire ring with its legs downwards and the Flat Baking Stone directly on top of this. Both methods provide excellent results.

When baking at higher temperatures, we recommend preheating the Flat Baking Stone in the EGG for ten minutes before placing the bread dough or the pizza on the stone. This brings the stone to the right temperature and prevents the bottom of the bread or the pizza crust from burning.

As a safety precaution, it's wise to allow the convEGGtor and the Flat Baking Stone to cool off in the closed EGG after baking bread or pizza(s), as they may reach a temperature of 400°C during baking.



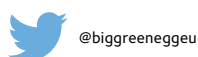
INSPIRATION

The culinary possibilities of the Big Green Egg are limitless. With the Big Green Egg newsletter, to which you can subscribe free of charge, we'd like to inspire you to prepare the tastiest dishes with your EGG. Thanks to these carefully compiled menus and recipes, many Big Green Egg owners are getting even more out of their EGG. The recipes, which focus on the various cooking techniques, are described step by step. You'll learn how to get the most out of the qualities and possibilities of your EGG, and you'll get a lot of inspiration. After subscribing, you'll automatically receive the tastiest recipes in your Inbox every month – recipes that have been specially produced for the Big Green Egg. Furthermore, four times a year you'll receive a 'special edition' which pays extra attention to various cooking techniques. If you're looking for even more culinary inspiration, you'll also find a host of delicious recipes at biggreenegg.eu.

Subscribe to our newsletter at biggreenegg.eu

Stay up to date via Facebook and Twitter.

In addition to these campaigns and the latest news about Big Green Egg, you will also find tips on how to use your EGG on our Facebook page and Twitter. If you would like to ask our Big Green Egg experts a question, you can also do that via Facebook 'Big Green Egg Europe' and Twitter @biggreeneggeu. If you're proud of a dish that you've made with your Big Green Egg, or have tips for other users, you can share your Green Egg Experience via:



Happy cooking from Big Green Egg Europe!



MAINTENANCE

We recommend that you leave the installation of the Big Green Egg to your dealer. However, you can also assemble the EGG yourself by following the step-by-step instructions included. At biggreenegg.eu you will also find a useful instructional video. You will only need a few tools to assemble the Big Green Egg or to replace the felt gasket when necessary: a Phillips screwdriver and wrenches in the sizes 11, 13 and 15.

Immediately after purchase and approximately one month after using the EGG for the first time, we advise you to check all of the nuts and tighten them if necessary. The long bolts on the spring-assisted bands that surround the ceramic dome and the base can be tightened until they bend slightly.

Your EGG can be left outside throughout the year; its ceramics will not be affected by weather conditions. However, to protect the metal components, it's a good idea to cover the EGG when not in use. To this end there is a special cover available. For longer periods of inactivity, it is important to ensure that no food residues remain in the Big Green Egg. To remove these, heat the EGG to a temperature of about 300°C. Wait until the remains have burned up and then leave the EGG to cool completely.



To prevent mould from forming, fully open the draft door and do not leave the cast iron dual function metal top or ceramic damper top on the dome (these can be placed on the grid in the EGG). Cover the EGG with the protective cover. If mould still forms in the EGG, it can be easily removed by firing up the EGG until hot a few times.

You can keep the moving parts in optimum condition by spraying them with WD40 or a silicone spray several times a year. We also recommend that you treat the cast iron dual function metal top periodically with vegetable oil.

Replacing the felt

Depending on how often you use the Big Green Egg, you will have to change the felt gaskets on the base and lid of your EGG from time to time. This prevents air from entering through the resulting gaps. Take your time performing this task and work safely according to the following instructions.

You will need:

- Big Green Egg Gasket Kit (self-adhesive felt)
- Wrench 13
- Stanley knife and/or paint scraper
- Cloth or scouring pad
- Acetone

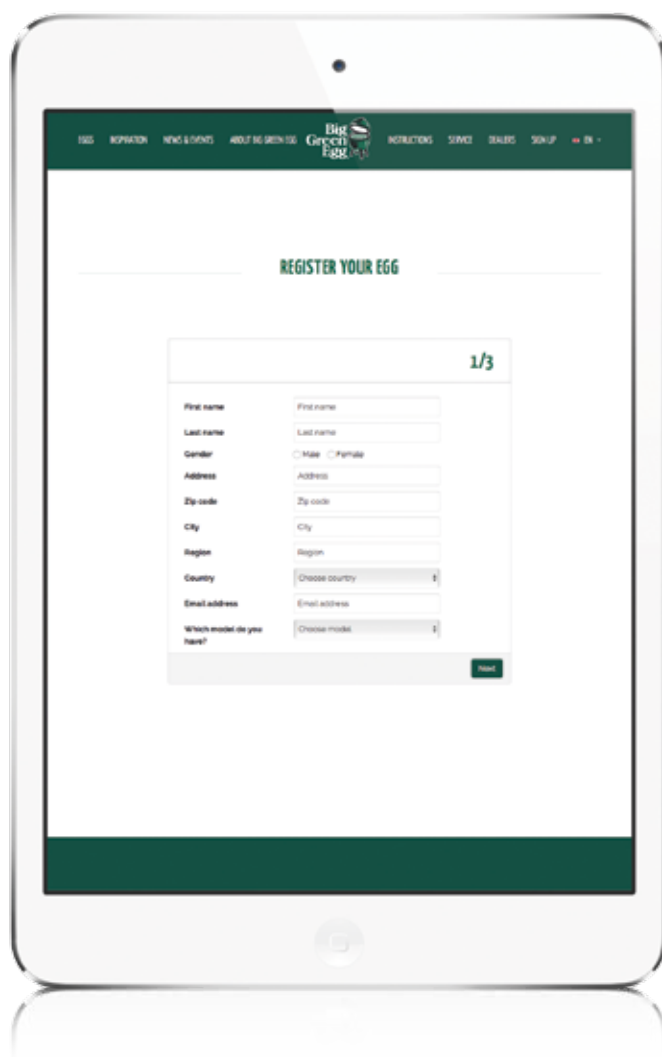
1. Remove the ceramic damper top or the dual function metal top. Use the wrench to loosen the nuts on the topmost spring-assisted band. Lift the lid off carefully and place it upside down on a protective surface. Make sure that the lid cannot fall!
2. Unscrew the lower spring-assisted band and leave the ceramic base in the nest or on the table.
3. Use the Stanley knife and/or paint scraper to remove as much of the old felt as possible. Remove the remaining felt and glue with a cloth or sponge soaked in acetone.
4. Wait for at least one hour until the acetone has evaporated.
5. Carefully glue/apply the (self-adhesive) felt to the rim of the base and the lid. Ensure that the seams of the felt on the base and the lid are not in exactly the same place. It is better to allow the felt to overhang slightly on the outside than on the inside (where it will burn). Try not to glue the felt tightly but provide some slack, as it may shrink further when heated. Cut off the felt neatly at the seam.
6. Re-assemble the Big Green Egg. Hold the spring-assisted band on the base and screw the nuts almost completely in. Place the lid carefully in the upper spring-assisted band and screw the nuts almost completely in. Make sure the lid and the spring-assisted bands are perfectly straight and straighten them if necessary; tighten all nuts securely.

WARRANTY

Big Green Egg is the leading manufacturer of ceramic, charcoal-fuelled cookers worldwide. We stand so firmly behind the quality of our product that we offer a limited lifetime warranty; a warranty system that has been in place for decades.

Before an EGG leaves the factory, it undergoes an additional thorough inspection. In addition, every Big Green Egg now comes with a certificate that guarantees that the product is of the highest quality for its kind. Moreover, Big Green Egg offers best-in-class customer service and warranty support. To take advantage of this comprehensive warranty, you must first register your EGG online at biggreenegg.eu. The process consists of only a few simple steps. Please keep your proof of purchase in a safe place.

For the full terms and conditions of the warranty, please visit biggreenegg.eu.



Big Green Egg has been certified, showing its compliance with European regulations.
As such, Big Green Egg amply satisfies all criteria set in the field of (food) safety and quality,
(see Decree 1935/2004 of 13 January 1976, UNE-EN 1860-1:2003+A1:2006 and 11309/13/5932).



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