



IT GRILLS. IT SMOKES. IT BAKES.

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## **You Name It – The Big Green Egg Can Cook It!**

The Big Green Egg® looks different from other grills, but that's just the beginning. It is different, in nearly every way, with extraordinary cooking capabilities beyond those of any other type of grill at any price.

Unique can be an overused word, but that's precisely what The Big Green Egg is, in appearance, construction and performance. Ceramic, rather than metal, surrounds the food. Various clay mixtures were used for cooking almost since the discovery of fire. Cooking in clay has long been known to provide wonderful results, ensuring that the food is juicy and flavorful. But the space-age ceramic used in the EGG® today is actually a vast improvement over the ancient clay kamados.

### **Traditional Design, Space-Age Technology**

The insulation qualities of the modern ceramics used in Big Green Eggs enable moisture and flavor retention unachievable with any type of metal cooker. That same insulation adds to Big Green Egg safety, as the external surface never reaches the heat levels of metal cookers, thus chances of burns are minimized. The thick ceramic walls retain, circulate and radiate heat so evenly that a rotisserie is never needed to get perfectly cooked meals.

The high-grade ceramics are also extremely durable, and will last through literally tens of thousands of cooking occasions.

The EGG fires up quickly, using pure, low-ash natural lump charcoal, and works its cooking magic in less time than the fastest gas grill.

The EGG is now known and sold in 20 countries. Its simplicity of use and safe operation make it as suitable for your backyard as for a gourmet restaurant. It gives new meaning to the term “low maintenance”, and can be your cooking partner for life. Come to [www.biggreenegg.com](http://www.biggreenegg.com) today to learn more.