



The **convEGGtor** – Indirect Convection Cooking on the Big Green Egg



The Big Green Egg is a complete outdoor cooking system, producing unrivaled results whether grilling, roasting, smoking or baking – and nothing contributes more to the versatility of your EGG than adding a convEGGtor to your EGGcessories collection.

The convEGGtor is designed for indirect cooking on the Big Green Egg by providing a heat-directing barrier between the food and the fire, instantly transforming your EGG into an outdoor convection oven! The design of the convEGGtor, in conjunction with the thermal properties of the EGG, allows heat to efficiently radiate within the dome while preventing the flames and heat from over-cooking the food.

When using the convEGGtor for low temp cooking with Big Green Egg's natural wood chips or chunks, the smoke-infused air circulates around your briskets, roasts, chickens or ribs ... for the most juicy, delicious and aromatic meats and poultry ever!

You may never cook indoors again once you experience how your Big Green Egg, paired with the convEGGtor for indirect convection cooking, achieves better results – with more intense flavor – than any other oven! It really is The Ultimate Cooking Experience!

