



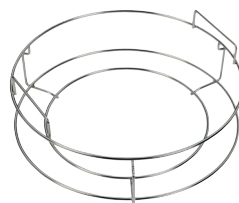
CAST IRON GRID



The grill pattern is a chef's signature. Use the Cast Iron Grid to adorn salmon steaks, beef steaks and vegetables with the same perfect sear marks.

The Big Green Egg Cast Iron Grid heats quickly and withstands very high temperatures, ensuring perfectly sealed meat that retains its juices.

Designed to work with the Large convEGGtor Basket.



CARE:

Clean with soap and water before first use. Soap is **not** recommended after initial cleaning - hand wash with a brush and water only, dry immediately and lightly coat with cooking oil after each use. **Never wash cast iron in the dishwasher.**

Item code:

Large

122957