

BARBECUE A CARBONE BIG GREEN EGG mod. MINIMIX

BARBECUE A CARBONE KAMADO mod. BIG GREEN EGG - MINIMAX



vedi prodotto online

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SOLUZIONI FOODSERVICE

The Big Green Egg MiniMax™ is the perfect combination of compact size and high-level performance. It is the most compact model in the Big Green Egg range and one of the brand's latest innovations, designed for those who want all the quality of an EGG even in small spaces.

Only 7 cm taller than the Mini, but with a cooking surface equal to that of the Big Green Egg Small, the MiniMax offers enough space to cook 4–6 portions without compromise. At just 50 cm tall, it's the ideal tabletop barbecue, perfect for terraces, balconies, gardens, and even for professional use.

Total versatility, wherever you are.

Made from the highest quality ceramic, the Big Green Egg MiniMax allows you to grill, bake, smoke, roast and braise with excellent results.

Weighing 35 kg, it's surprisingly easy to transport thanks to the included EGG Carrier, making it ideal for events, catering, and cooking demonstrations. It's no coincidence that it's also a popular choice in restaurant kitchens.

TECHNICAL SPECIFICATIONS:

- Model: Big Green Egg MiniMax™
- Grill diameter: 33 cm
- Cooking area: 855 cm²
- Weight: 35 kg
- Height: 50 cm

Why choose Big Green Egg: unparalleled quality

- The original since 1974

The Big Green Egg was the first commercial kamado in America, launched in 1974. Inspired by traditional oriental kamado ovens, it was refined to become an extremely versatile grill. Since then, it has become the global benchmark in the industry.

- Over 50 years of experience

With over 50 years of research, development, and innovation, Big Green Egg maintains a distinct advantage over all other kamados. Every detail—from design to components—is engineered to ensure strength, durability, and ease of use.

- Exclusive technical ceramics

The heart of the Big Green Egg is its patented technical ceramic, produced from a special blend of raw materials and fired at extremely high temperatures.

The advantages?

Uniform heat distribution

Precise and stable temperature control

Superior thermal insulation

Resistance to the most extreme temperatures and the passage of time

Production has been taking place for decades in Mexico, home to the world's best ceramic

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producers, guaranteeing excellent quality standards.