



## Medium Big Green Egg - USED

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**SKU:** Medium-Big-Green-Egg-117625-USED

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### Product Description

## Medium Big Green Egg: Premium Ceramic Kamado Grill for Versatile Outdoor Cooking

### Compact Powerhouse for Intimate Gatherings

The Medium Big Green Egg delivers exceptional outdoor cooking performance in a perfectly sized package. With its **15-inch (38 cm) cooking grid** and **177 square inches (1140 sq cm) of cooking space**, this ceramic kamado grill easily handles meals for small to medium groups.

This **114-pound (52 kg)** ceramic cooker transforms your backyard into a culinary playground. From low-and-slow barbecue to high-heat pizza cooking, the Medium EGG adapts to any cooking style with remarkable precision.

### Technical Specifications

| Specification            | Imperial                     | Metric     |
|--------------------------|------------------------------|------------|
| <b>Cooking Area</b>      | 177 sq in                    | 1140 sq cm |
| <b>Grid Diameter</b>     | 15 inches                    | 38 cm      |
| <b>Weight</b>            | 114 lbs                      | 52 kg      |
| <b>Temperature Range</b> | 200°F to 750°F 93°C to 399°C |            |

### Cooking Capacity

The Medium Big Green Egg accommodates impressive food quantities for its size:

- **18-pound turkey** - perfect for holiday gatherings
- **6 hamburger patties** - ideal for family cookouts
- **3 whole chickens** (vertical cooking)
- **4 large steaks** - restaurant-quality results

## Accessory Compatibility

Enhance your Medium EGG's capabilities with essential accessories:

- **ConvEGGtor** - enables indirect cooking for roasting and baking
- **Pizza Stone** - creates authentic wood-fired pizza results
- **Temperature Regulator** - maintains precise heat control
- **Cooking Grids** - cast iron and stainless steel options

## Why Choose the Medium Big Green Egg

### Superior Heat Retention

The ceramic construction provides unmatched heat retention and even temperature distribution across the entire cooking surface.

### Fuel Efficiency

Premium ceramic design requires less charcoal than traditional grills while maintaining consistent temperatures longer.

### Weather Resistant

Built to withstand all weather conditions, ensuring year-round outdoor cooking enjoyment.

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