



**MINI MAX BIG GREEN EGG** – For the cook on the go.  
The Mini Max is the newest Egg added to BGE’s lineup. It is designed for one thing: mobility. Whether it’s tailgating or camping, the Mini Max is easy to bring along with you.



**LOOFTLIGHTER** – For the cook that’s in a hurry.  
The Looflighter uses superheated air to light your fire in 60 seconds. Plus it has a built in bottle opener!



**CERAMIC GRILL WORKS 2 TIER SWING RACK** – For the cook that needs more room.  
The CGW 2 Tier Sing Rack isn’t your average flimsy add-a-rack. This thing is as solid as a manhole cover and can support whatever weight you can throw on top of it. It sears and seasons like cast.



**KICK ASH BASKET** – For the cook that likes to Kick Ash!  
The Kick Ash Basket takes the work out of getting your fire started. Simply “Shake that ash and light that fire!”



**PLATE SETTER LIFTER** – For the cook with the blisters on their hands.  
The Plate Setter Lifter makes moving a hot plate setter easy. The PSL can be used with or without a water pan. It’s small and compact for easy storage. For use with Medium, Large and XL B Big Green Egg plate setters.



**THERMAPEN** – For the cook that needs precision  
The Thermoworks Thermopen is a precision thermometer. With an accurate 3 second reading, you will never over cook another steak.



**GRILL GRATE** – For the cook that likes the perfect sear marks.  
The Grill Grate eliminates flare ups at high temperatures and creates the perfect sear marks resulting in juicier and tender meats.



**iGRILL** – For the cook that is a techy.  
The iGrill is a wireless thermometer like no other. The iGrill connects to any iPhone or Android phone via a Bluetooth connection. Sit comfortably in your easy chair as you monitor your cook via your smartphone.



**FLAME BOSS 100** – For the cook that likes control.  
The Flame Boss 100 is an electronic temperature for your pit. The head unit is super simple to program and uses an electric fan to control the airflow that is required. You will sleep tight during your overnight cooks.



Stuff your stockings with some Meat Church BBQ rub!!!

