



Big Green Egg intEGGrated Nest+Handler for Large EGG 120175

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Product Description

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The Big Green Egg intEGGrated Nest+Handler for the Large EGG combines a stable floor-standing Nest with integrated Handler handles and caster wheels into a single system purpose-built for the Large EGG. It positions the Large EGG at a comfortable cooking height and provides integrated lift handles that allow one person to safely tilt and roll the 162-pound EGG to a new position without disassembling or lifting any component of the system. The galvanized steel construction provides long-term durability in outdoor environments, and the integrated design makes the Nest+Handler a cleaner and more functional solution than separate Nest and Handler components.

Galvanized Steel Durability

Galvanized steel construction provides the intEGGrated Nest+Handler with corrosion resistance through a zinc coating process that bonds the protective layer to the steel substrate. This makes the Nest+Handler resistant to the rust and surface degradation that affects untreated steel in outdoor conditions over time. The construction is robust enough to handle the 162-pound Large EGG and the combined forces of repositioning the full Nest+Handler and EGG assembly on casters. The welded joints throughout the structure contribute to the overall rigidity of the base and eliminate fastener loosening from vibration and thermal cycling.

Integrated Handles for Safe EGG Repositioning

The Handler provides integrated grip handles on both sides of the Nest structure at a height and angle designed for controlled, ergonomic operation. To move the Large EGG, the cook grips both handles, tilts the Nest+Handler slightly forward, and rolls it on the caster wheels to the new position. The handle design keeps the EGG balanced and the dome closed during the move, which is important for the safety of the ceramic components and the cook. For the 162-pound Large EGG, the casters and the Handler's mechanical advantage make repositioning practical and safe for a single person.

Caster Wheels

Large-diameter caster wheels integrated into the base of the Nest+Handler provide smooth mobility on flat patio and deck surfaces. The casters are heavy-duty and rated to support the combined weight of the Large EGG and the Nest+Handler through repeated repositioning cycles. Locking mechanisms hold the unit stationary during cooking sessions and can be engaged or released quickly without tools.

Cooking Height and Everyday Use

The intEGGrated Nest+Handler positions the Large EGG at a standing working height appropriate for comfortable access to the dome handle, cooking grid, and draft door. This height is optimized for the ergonomics of tending the EGG during cooking without stooping or reaching. The Nest base provides stability on any flat outdoor surface, and the caster locks ensure that the EGG does not shift during high-heat cooking sessions.

Specifications

Material: galvanized steel. Includes integrated lift handles and large caster wheels with locking mechanisms. Compatible with Large Big Green Egg. Positions EGG at comfortable standing cooking height. Designed for flat patio and deck surfaces.

Freedom to Reposition Your Large EGG

The Large Big Green Egg is a substantial piece of equipment. Moving it without the right support is neither easy nor safe. The IntEGGrated Nest+Handler for Large EGG solves this by incorporating sturdy handles directly into the nest structure, giving two people a comfortable, secure grip for lifting and carrying the EGG when needed. This is useful for setting up in a new location, clearing the cooking area for an event, or moving the EGG in and out of storage. The integrated design means you always have the handles available, no separate lifting cradle or specialized tools required.

Casters for Daily Use

For everyday repositioning, the built-in casters provide the mobility needed to roll the Large EGG to your preferred cooking spot, lock the wheels, and cook with confidence. The locking casters keep the EGG stationary during a cook, preventing any movement when you are adjusting vents, adding charcoal, or working with the EGG at temperature. When the session is done, unlock and roll it aside for cleaning or storage.
