



Big Green Egg IntEGGrated Nest+Handler for XL Egg 121158

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Product Description

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The Big Green Egg intEGGrated Nest+Handler for the XL EGG is a galvanized steel base and mobility system built specifically for the XL Big Green Egg. It combines the stable floor-standing Nest with integrated Handler handles and large caster wheels to provide the XL EGG with a secure cooking height position and the ability to be rolled to a new location by a single person. Given the 219-pound weight of the XL EGG, the intEGGrated Nest+Handler's ergonomic handle design and heavy-duty caster system are essential tools for managing the XL's position without professional moving equipment.

Galvanized Steel for XL-Scale Loads

The intEGGrated Nest+Handler for the XL is constructed from galvanized steel with structural dimensions scaled to handle the 219-pound XL EGG. The galvanized finish provides corrosion resistance through the zinc coating process, protecting the steel in outdoor conditions without relying on paint or powder coat that can deteriorate over time with chipping. The welded frame construction is rigid enough to support the XL EGG without flexing under load and to withstand the lateral forces applied during repositioning on casters.

Ergonomic Handles for a 219-Pound EGG

The Handler provides integrated lift handles on both sides of the Nest structure positioned at an ergonomic height and angle for the XL EGG's mass. When the cook grips both handles and tilts the Nest+Handler to engage the casters, the handle geometry provides mechanical advantage that makes managing the 219-pound XL practical for one person on a flat surface. The handles keep the EGG balanced and the dome closed during movement, protecting the ceramic components from the lateral stress that could occur if the dome were open during repositioning. The robust handle construction is designed for repeated use across years of outdoor cooking sessions.

Heavy-Duty Casters

The caster wheels on the XL intEGGrated Nest+Handler are heavy-duty components rated for the combined weight of the XL EGG and the Nest+Handler. Locking mechanisms on the casters secure the unit in position during cooking sessions and can be engaged without tools. The large caster diameter allows the assembly to roll over minor surface irregularities on patio and deck surfaces without requiring the cook to lift or maneuver the unit around obstacles.

Specifications

Material: galvanized steel. Includes integrated lift handles and heavy-duty caster wheels with locking mechanisms. Compatible with XL Big Green Egg (219 lbs / 99 kg). Positions EGG at comfortable standing cooking height. Designed for flat patio and deck surfaces.

Handling the Weight of the XL EGG

The XL Big Green Egg is one of the largest and heaviest kamado grills in the lineup. Its dense ceramic construction is durable and excellent at retaining heat, but it also means that moving the EGG requires care and the right equipment. The IntEGGrated Nest+Handler for XL Egg incorporates handles directly into the nest frame, giving two people a proper lifting grip and a controlled way to carry the EGG when repositioning is needed. This is far safer and more practical than improvising a carry with a bare ceramic body or attempting to drag the EGG across a surface.

Built-In Casters for Easy Daily Repositioning

For day-to-day use, the integrated casters allow you to roll the XL EGG to your preferred spot on the patio, deck, or outdoor kitchen space, then lock the wheels in place before lighting the fire. Locking casters are essential for a setup this heavy, ensuring the EGG stays exactly where you positioned it throughout the entire cook regardless of the effort applied when working with the grill.

A Complete Support Solution

The IntEGGrated Nest+Handler combines the functions of a stable stand, a wheeled cart, and a carrying cradle into a single, purpose-built unit for the XL EGG. Rather than acquiring separate components for each function, this single accessory covers all three needs, keeping the setup simple and the cooking experience focused on what matters: the food and the fire.
