



Big Green Egg Solid Stainless Steel Insert for Modular Nest System 127365

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Product Description

Solid Stainless Steel Insert for Modular Nest System

The Solid Stainless Steel Insert is a flat, non-perforated stainless steel shelf panel designed for use in the Big Green Egg Modular Nest System. It fills a single module position in an EGG Frame or Expansion Frame to create a solid, continuous stainless steel work surface for food preparation, tool placement, or equipment staging. The insert is standardized to fit all module positions in the Modular Nest System, meaning it is interchangeable with acacia wood inserts and stainless steel grid inserts in any position throughout the station. It can be used on the upper counter surface or the lower shelf frame of any module in the system.

Solid Panel Construction

Unlike the Stainless Steel Grid Insert, which provides a ventilated open-grid surface, the Solid Stainless Steel Insert presents a continuous flat panel surface. This makes it appropriate for counter work where small items might fall through a grid, for use as a cutting and prep surface, or for situations where a sealed surface is preferred for hygienic reasons. The stainless steel used in the insert is food-safe and easy to clean with standard outdoor kitchen cleaners. The smooth surface does not trap food debris and can be wiped clean quickly between cooking tasks.

Standardized Dimensions and Interchangeability

All inserts in the Big Green Egg Modular Nest System share the same outer dimensions, which is the fundamental design feature that makes the system reconfigurable. The Solid Stainless Steel Insert fits into any upper or lower frame position in any EGG Frame or Expansion Frame module without modification or special hardware. The insert can be swapped for an acacia wood insert or a stainless steel grid insert at any time simply by lifting the current insert out of its frame position and placing the new insert in. This interchangeability allows the outdoor kitchen's surface configuration to change over time as the cook's preferences or cooking needs evolve.

Upper and Lower Position Flexibility

The Solid Stainless Steel Insert can be placed in upper frame positions to create a stainless steel counter surface or in lower shelf frame positions to create a sealed lower storage platform. In the lower position, the solid panel surface prevents small items from falling through to the ground below and creates a more contained storage area than the grid insert provides. In the upper position, the solid panel provides a continuous work surface that can be used for food preparation, ingredient staging, or serving. The ability to

use the same insert in either position adds flexibility to how the Modular Nest station is configured.

Building a Custom Modular Nest Configuration

The Solid Stainless Steel Insert works best in combination with other insert types across a multi-module Modular Nest station. A common configuration places solid stainless inserts at upper counter positions for prep work, stainless grid inserts at lower shelf positions for ventilated accessory storage, and acacia wood inserts at additional counter positions for a mixed-material aesthetic. Because all insert types share the same standardized dimensions, any combination is possible and can be rearranged at any time. The Modular Nest System is designed for exactly this kind of incremental customization, and the Solid Stainless Steel Insert is one of the building blocks that makes it possible.

Specifications

Material: solid stainless steel. Surface type: flat, non-perforated. Compatible with all Big Green Egg Modular Nest EGG Frames and Expansion Frames. Standardized dimensions shared with all Modular Nest inserts. Can be placed in upper counter or lower shelf positions. Interchangeable with Acacia Insert and Stainless Steel Grid Insert without tools or modification.

The Solid Stainless Insert is manufactured to the same standards as the rest of the Modular Nest System, ensuring consistent quality and long-term reliability in any outdoor cooking environment.
