

How to change the Gasket on your Big Green Egg

After having enjoyed some epic cooks on the Big Green Egg I noticed the gasket was starting to dry out and crack from all the fat, heat and cooking I have subjected it too. Now what do I do? Well, in a few easy steps and with a couple tools, we are ready to take off the old gasket and replace it with a new gasket from my local Ace Hardware Store. Let's get to work, Chef Jason

Chef Jason K. Morse, CEC | Ace Hardware Grill Expert | Owner, 5280 Culinary

Gasket Replacing: Starting Top to Bottom

- Remove - rEGGulator Top or Daisywheel Style
- If you have a nest handler, carefully remove the brackets holding the handler to the egg base (store in a container)
- Zip Tie the hinge back together so it stays closed when removing
- Loosen the 2 large carriage bolt nuts on the band, do not remove
- Loosen the nut caps holding the hinge to the band, but do not remove the nut caps
- Carefully remove the dome and place on a safe and stable surface
 - Place on a moving blanket or carpet remnant to avoid any chips or damage
- Carefully remove the bands and hinge (together) and set aside
- Remove the grill grate and convEGGtor (if installed)
- Using a 6-1 Paint tool with the chisel end, remove the gasket from the Egg Base
 - Be careful not to scrape into the Egg or gouge the gasket surface
- Once gasket is removed, carefully wire brush the surface to remove any remaining gasket material
- Clean the surface with Acetone to clean and prep the surface. Allow to dry
 - Wear nitrile gloves or chemical safe gloves when using acetone
- Place a moving blanket or towels over the Egg base and carefully invert the dome and lay onto the blanket or towels and into the Egg base
- Repeat the process for the gasket removal
- Using a 6-1 Paint tool with the chisel end, remove the gasket from the Egg Dome
 - Be careful not to scrape into the Egg or gouge the gasket surface
- Once gasket is removed, carefully wire brush the surface to remove any remaining gasket material
- Clean the surface with Acetone to clean and prep the surface. Allow to dry
 - Wear nitrile gloves or chemical safe gloves when using acetone

- Cut the Gasket material end on an angle, then starting at the back of the Big Green Egg
 - Slowly peel off the backing of the gasket
 - Install the gasket onto the Big Green Egg dome being sure to line up the edge of the gasket to the inside of the dome lid
 - Once installed push firmly around the gasket again to ensure it is seated properly
 - Remove the Dome lid and moving blanket or towels
 - Repeat the gasket installation process for the Egg base
 - Cut the Gasket material end on an angle, then starting to the left of the dome seam
 - Slowly peel off the backing of the gasket
 - Install the gasket onto the Big Green Egg Base being sure to line up the edge of the gasket to the inside of the Egg base
 - Once installed push firmly around the gasket again to ensure it is seated properly
 - Remove the Dome lid and moving blanket or towels
 - Re install the bands and dome
 - Use your alignment tabs to ensure proper gap between the band and egg
 - Don't have the tabs? Make sure gap is 1/4" between the dome and band, and base and band
 - Band Carriage Bolts – Tighten bolts tight and ensure band in its proper location
 - Hinges – Tighten the nut caps holding the hinge to the band and ensure they are adjusted
 - NOTE: Wrench Sizes – CAUTION: ***Be careful not to over tighten nuts and nut caps***
 - Standard Nut = 1/2"
 - Nut Caps = 7/16"
 - Verify the nuts/bolts and bands are all adjusted correctly and tight
 - Make sure hinge operates as designed
 - Go around gasket 1 more time to make sure it is seated and firmly attached
 - Let the Big Green Egg sit for 24 hours to ensure the gasket has time to adhere and cure
 - Happy Cooking
- Chef's Note – gasket life will depend on hours of use and care

PRODUCTS USED

Acetone	Ace SKU 1438381
Wire Brush	Ace SKU 1499615
6-in-1 Paint Tool	Ace SKU 1204973