



CLASSIC
JUNIOR
LE CHEF
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 **MONOLITH**
CERAMIC GRILLING



THE COMPLETE OUTDOOR- KITCHEN



♥ All-round Talent

Barbecue, low temperature cooking, baking, smoking and searing – whichever way you prepare your dishes, the MONOLITH grill will always enable you to achieve perfect results. Whether you want high temperatures for the perfect steak or low temperatures for smoking – the MONOLITH delivers it all.

🔋 Efficient

Due to its unique thermal efficiency the MONOLITH grill needs very little energy to generate and maintain the desired temperature so with just 2,5 – 3 kg of charcoal the MONOLITH can cook low and slow for up to 24 hours. Furthermore very little oxygen is required to maintain temperature and air movement is minimal so meats stay moist and juicy.

🔥 Effective

Compared to other barbecues the MONOLITH is extremely fuel efficient delivering high temperatures with minimal waste and makes searing a couple of steaks a breeze. Simply open the top and bottom vents and air races in to quickly heat the charcoal. When done just close the vents to stop the air flow, the grill and fire area are now sealed and within a short time the charcoal embers die down ready to be re-used next time.

🔑 Unique Woodchip Feeder System

Our unique system for adding wood chips gives the meat that typical smoky BBQ taste without having to disturb the meat by raising the lid. Flavoured wood chips are placed in a chute and are pushed through the specially designed aperture directly in to the fire.

📦 High Quality Materials

The MONOLITH is made of extremely heat-resistant ceramics and high-grade stainless steel. The robustly designed cart made of powder-coated steel has two practical solid bamboo side tables and locking casters for safety.

☀️ Safer Exterior

The outside surface temperature of the MONOLITH is much lower than a regular steel grill thanks to the ceramic insulation so there is minimal danger of burn injuries

🔄 Excellent Insulation

The exceptional thermal performance of the solid ceramic and clever air regulation means you can control the temperature in the MONOLITH like no other type of grill. In addition charcoal consumption is around 25 – 50 % less than a regular grill. Light the charcoal and you are ready to cook in just 15 minutes with far less fuel burnt during the preheating phase.

💡 Low-maintenance.

The outstanding thermal performance of the ceramic coupled with the use of high-quality stainless steel make the MONOLITH very low-maintenance and it can even be used in winter. Simply clean by setting at 200°C for 15–20 minutes.

🛡️ 10 year warranty

(see warranty regulations on www.monolith-grill.com)



GRILLING SMOKING BAKING SEARING BARBECUING ROASTING

The MONOLITH is freedom. A ceramic grill that delivers on all that it promises. Grilling, smoking, baking, searing, barbecuing or roasting. Enjoy all the options, enjoy surprising your guests, enjoy indulging your palate. Your garden will become a realm of endless choices.

The MONOLITH is design. It combines aesthetics with functionality. An object of art, pleasing to both the eye and the palate.

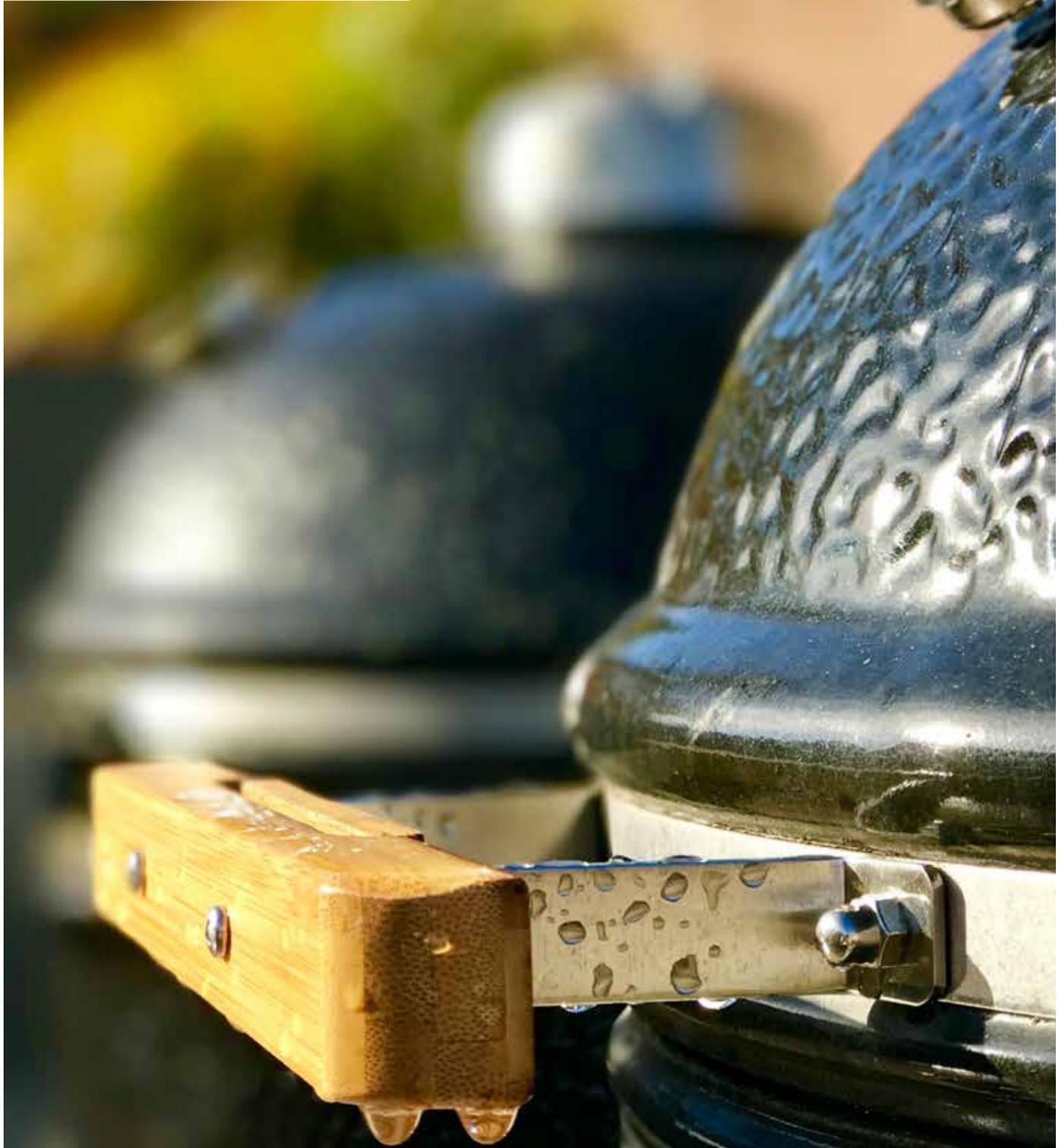
The MONOLITH is tradition. The Kamado has traditionally been used by the Chinese and Japanese for over 3000 years. In the 70s the modern ceramic grill started to evolve out of the Japanese Mushikamado and began to blaze its trail of success.



Recipes

can be found on our homepage: www.monolith-grill.com/service/recipes

MEET THE TEAM



The Models. The MONOLITH team consists of the three sizes – MONOLITH Classic, MONOLITH Junior and MONOLITH Le Chef. You can choose the size that perfectly suits your needs. All three sizes excel in performance, providing barbecue enjoyment of the highest level! All models are available in black or red.

JUNIOR

Ideal for: 1–2 people
Grid: Ø 33 cm



CLASSIC

Ideal for: 3–8 people
Grid: Ø 46 cm



LE CHEF

Ideal for: 6+ people
Grid: Ø 55 cm





MONOLITH Junior – Our Brand ambassador Giuseppe Messina uses the MONOLITH Junior in his restaurant

MONOLITH JUNIOR



● MONOLITH Junior, without cart
Item-No. 201022-BLACK

● MONOLITH Junior, without cart
Item-No. 201022-RED

The Compact Grill. Our compact MONOLITH Junior features a grid diameter of 33 cm, the smallest member of the MONOLITH family. Despite its size the MONOLITH Junior offers you all the functionality of our larger models, grilling, smoking, baking, cooking, barbecuing or roasting. Its compact size makes it ideal for balconies, small terraces, picnics and camping, it's also extremely popular with restaurants. Weighing in at only 43 kg, the MONOLITH Junior is easy to transport. The MONOLITH Junior also has a heat deflector stone and extension grid. Our unique system of supplying wood chips, chunks or pellets allows you to insert the smoke chips directly over the hot charcoal – without having to raise the lid! Complemented by practical accessories, such as the cast iron grid or pizza stone, the Junior leaves nothing to be desired.

The MONOLITH Junior is available in black and red, either with the cart or with ceramic feet, perfect for professional kitchens or for your own designed outdoor kitchen.

You can find a wide range of complementary accessories and grill tools in our MONOLITH Accessories Catalogue.

MONOLITH JUNIOR

Standard accessories. The following accessories are included in the delivery. Further accessories and grill tools for the MONOLITH Junior can be found in our MONOLITH Accessories Catalogue!



Dual-Disc Ventilation Cap
Item-No. 201059-J



Fire Ring
Item-No. 201052-J



Fire Box
Item-No. 201053-J



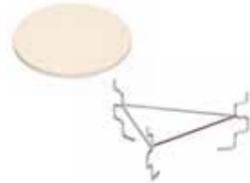
Heat Protector
Item-No. 201054-J



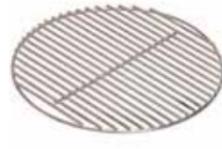
Cart**
Item-No. 201027



Cast Iron Fire Grate
Item-No. 201066-J



Deflector Stone & Lift
Item-No. 201024



Stainless Steel Grill Grate
Item-No. 201060-J



Extension Grid
Item-No. 201023



One Bag Metal Fittings**
Item-No. 201083-J



Thermometer
Item-No. 201057-J



Bamboo Handle
Item-No. 201064-J



Ash Hook
Item-No. 201063



Three Ceramic Feet*
Item-No. 201056



Smoke Chip Feed System
Item-No. 201026



User Manual
Item-No. 20000-HB

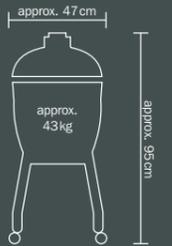
*only for models excluding cart **only for models including cart

MONOLITH JUNIOR

The MONOLITH Junior is available in black and red, either with the cart or with ceramic feet, perfect for professional kitchens or for your own designed outdoor kitchen.

MONOLITH Junior, including cart

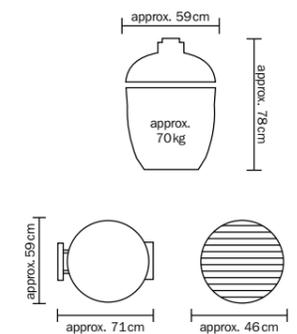
● Item-No. 201021-BLACK ● Item-No. 201021-RED



MONOLITH CLASSIC



MONOLITH Classic –
Ideal for the whole family



● MONOLITH Classic, without cart
Item-No. 201002-BLACK

● MONOLITH Classic, without cart
Item-No. 201002-RED

The Classic Modell. The MONOLITH Classic is our most popular model. With a grid diameter of 46 cm, it's the perfect choice for your barbecuing, smoking, baking, searing, or roasting needs. Extend the grill surface with our 2nd level grids, making it large enough to cook different dishes simultaneously. Our unique system of supplying wood chips, chunks or pellets allows you to insert the smoke chips directly over the hot charcoal – without having to raise the lid! Furthermore, our extensive range of optional accessories including the cast iron grid, pizza stone, Plancha, wok & wok stand all add to making the MONOLITH Classic the perfect outdoor kitchen.

The MONOLITH Classic is available in black and red, either with the cart and bamboo side tables, or with ceramic feet, perfect for the Buggy, Teak Wood Table or for your own designed outdoor kitchen.

You can find a wide range of complementary accessories and grill tools in our MONOLITH Accessories Catalogue.

MONOLITH CLASSIC

Standard accessories. The following accessories are included in the delivery. Further accessories and grill tools for the MONOLITH Classic can be found in our MONOLITH Accessories Catalogue!



Dual-Disc Ventilation Cap
Item-No. 201059-C



Fire Ring
Item-No. 201052-C



Fire Box
Item-No. 201053-C



Heat Protector
Item-No. 201054-C



Cart**
Item-No. 201068



Cast Iron Fire Grate
Item-No. 201066-C



Charcoal Basket with Divider
Item-No. 201046-C



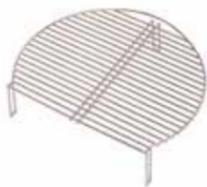
Deflector Stone & Lift
Item-No. 201006



Stainless Steel Grill Grate
Item-No. 201060-C



One Bag Metal Fittings**
Item-No. 201083-C



Extension Grid
Item-No. 201005



Thermometer
Item-No. 201057-C



Bamboo Handle
Item-No. 201064-C



Ash Hook
Item-No. 201063



Two Bamboo Side Tables**
Item-No. 201062-C



Smoke Chip Feed System
Item-No. 201009



Grid Lifter
Item-No. 206000



Three Ceramic Feet*
Item-No. 201056



User Manual
Item-No. 20000-HB

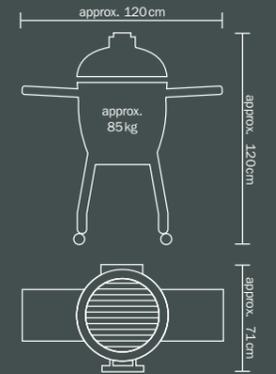
*only for models excluding cart **only for models including cart

MONOLITH CLASSIC

The MONOLITH Classic is available in black and red, either with the cart and bamboo side tables, or with ceramic feet, perfect for the Buggy, Teak Wood Table or for your own designed outdoor kitchen.

MONOLITH Classic, including cart

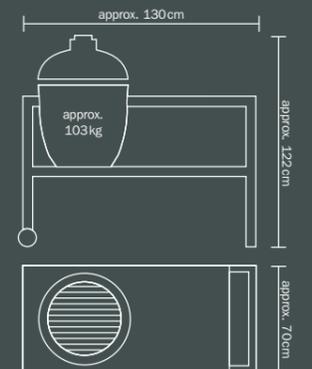
● Item-No. 201001-BLACK ● Item-No. 201001-RED



MONOLITH Classic, including teakwood table

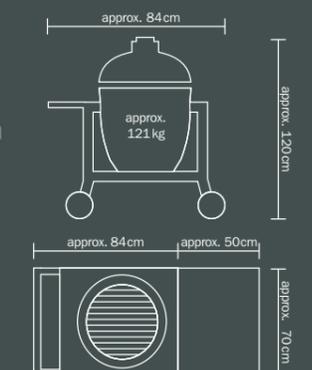
● Item-No. 201004-BLACK ● Item-No. 201004-RED

exclusive for
MONOLITH CLASSIC



MONOLITH Classic, with Buggy und Side Table

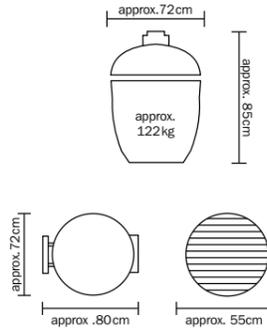
● Item-No. 201002-BLACK ● Item-No. 201002-RED
+ Item-No. 201017-C (Buggy) + Item-No. 201018-C (Side Table)





MONOLITH Le Chef –
The Heavy weight

MONOLITH LE CHEF



● MONOLITH Le Chef, excl. cart
Item-No. 201031-BLACK

● MONOLITH Le Chef, excl. cart
Item-No. 201031-RED

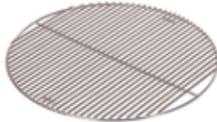
The Heavy Weight. The MONLITH Le Chef is the largest grill in the MONLITH family. With an impressive 140 kg and a grid diameter of 55 cm, need we say any more? The MONLITH Le Chef is the perfect grill for cooking large amounts of meat or simultaneous cooking of many different dishes. Barbecuing, smoking, baking, cooking, or roasting – everything is possible – in unprecedented dimensions. The grilling surface is quickly increased through the 2nd and 3rd level grids making it perfect for parties, barbecue teams, street food vendors, restaurants and caterers. Our unique system of supplying wood chips, chunks or pellets allows you to insert the smoke chips directly over the hot charcoal – without having to raise the lid! Complemented with extensive accessories including the cast iron grid, pizza stone, wok and stand the LeChef is the ultimate outdoor kitchen.

The MONOLITH Le Chef is available in black and red, either with the cart and bamboo side tables, or with ceramic feet, perfect for the Buggy or for your own designed outdoor kitchen.

You can find a wide range of complementary accessories and grill tools in our MONOLITH Accessories Catalogue.

MONOLITH LE CHEF

Standard accessories. The following accessories are included in the delivery. Further accessories and grill tools for the MONOLITH Le Chef can be found in our MONOLITH Accessories Catalogue!

				
Dual-Disc Ventilation Cap Item-No. 201059-L	Fire Ring Item-No. 201052-L	Fire Box Item-No. 201053-L	Heat Protector Item-No. 201054-L	Cart** Item-No. 201040
				
Cast Iron Fire Grate Item-No. 201066-L	Charcoal Basket with Divider Item-No. 201046-L	Deflector Stone & Lift Item-No. 201033	Stainless Steel Grill Grate Item-No. 201060-L	One Bag Metal Fittings** Item-No. 201083-L
				
Second Level Stainless Steel Grid (Set) Item-No. 201032	Extension Grid Item-No. 201038	Thermometer Item-No. 201057-L	Bambus-Griff Item-No. 201064-L	Two Bamboo Side Tables** Item-No. 201062-L
				
Ash Hook Item-No. 201063	Smoke Chip Feed System Item-No. 201035	Grid Lifter Item-No. 206000	Three Ceramic Feet* Item-No. 201056	User Manual Item-No. 20000-HB

*only for models excluding cart **only for models including cart

MONOLITH LE CHEF

The MONOLITH Le Chef is available in black and red, either with the cart and bamboo side tables, or with ceramic feet, perfect for the Buggy or for your own designed outdoor kitchen.

MONOLITH Le Chef, including cart

● Item-No. 201030-BLACK ● Item-No. 201030-RED



MONOLITH Le Chef, with Buggy und Side Table

● Item-No. 201031-BLACK ● Item-No. 201031-RED
+ Item-No. 201017-L (Buggy) + Item-No. 201018-L (Side Table)



LIGHTING THE MONOLITH

MONOLITH CHARCOAL

Choosing the right charcoal can make all the difference. Our MONOLITH charcoal is highest quality charcoal made entirely of FSC-certified hardwoods such as beech, oak, ash and hornbeam. It ignites easily and quickly, reaching the desired temperatures within 15 – 20 minutes.



The MONOLITH charcoal is the highest quality virgin hardwood and available in 3 kg and 10 kg. Further information can be found in our MONOLITH Accessories Catalogue.



Fill up the Charcoal Basket or the Fire Box with high quality larger sized lump charcoal. We recommend our MONOLITH Charcoal.



Close the lid and open the air vent and ventilation cap. Due to the chimney effect the charcoal heats up extremely fast.

Light the lump charcoal from the top. Please do not use chemical or liquid lighters, we recommend the LOOFTLIGHTER.



Control the grilling temperature by adjusting the vents and then add the grill accessories according to the desired cooking method.

PERFECT SMOKING



The MONOLITH Smoke Pellets are available in 6 different flavours. You can find these as well as our wide range of accessories and grill tools in our MONOLITH Accessories Catalogue.

MONOLITH CHIP-FEEDER-SYSTEM

The unique system allows you to insert wood chips, chunks or pellets directly over the hot charcoal, without having to raise the lid! Together with our extensive range of hardwood smoke pellets you will turn your MONOLITH ceramic grill into a high quality smoker.



Open the covering and push the chute inside the grill.



Place smoke pellets/chips in the chute.



Push the smoke pellets/chips inside directly over the charcoal, then close the covering.

THE MONOLITH AT ONCE GLANCE



VERSATILE

The MONOLITH is multifunctional, giving you flexibility and freedom to create different cooking styles.



1. Direct grilling

Grill like a pro directly over hot coals on the included Stainless Steel Grid or the optional cast iron grill grate. High heat directly from the coals gives your food those desired sear marks and true authentic barbecue flavour.

2. Indirect grilling

Now see all the real advantages of having a MONOLITH over any other piece of cooking equipment. By placing the Deflector Stone over the hot coals you shield the direct heat away from your food creating a perfectly controllable convection oven. Roast, bake or braise anything from whole fish and roasting joints to cakes and casseroles.

3. Pizza and Bread

With a MONOLITH there is no need to invest in a separate pizza oven, now you can easily make authentic Italian thin crust pizzas or even American deep pan pizzas to impress your friends and family. With MONOLITH you can easily raise the temperatures to 400°C and cook the perfect pizza in minutes. This setup is also perfect for flat breads.

