

 **MONOLITH**
KERAMISCH GRILLEN



www.monolith-grill.de



GRILLEN
RAEUCHERN
BACKEN
KOCHEN
GAREN
DOERREN

Der MONOLITH ist Freiheit. Ein Keramikgrill der alles verspricht: Grillen, Räuchern, Backen, Kochen, Garen, Dörren. Genieße es die Wahl zu haben, genieße es Deine Gäste zu verblüffen, genieße es Deinen Gaumen zu verwöhnen. Dein Garten wird zum Land der unbegrenzten Möglichkeiten.

The MONOLITH is freedom. A ceramic grill that promises you everything. Grilling, smoking, baking, refining, drying. Enjoy the choice, enjoy surprising your guests, enjoy indulging your palate. Your garden will become the land of boundless opportunities.





KERAMISCH GRILLEN

Der MONOLITH ist Design. Er verbindet Ästhetik und Funktionalität auf gekonnte Weise. Ein Gartenobjekt, das die Augen und den Gaumen gleichermaßen glücklich macht.

Der MONOLITH ist Tradition. Seit mehr als 3000 Jahren werden Keramiköfen dazu benutzt, zu garen, zu grillen und zu räuchern. Aus dem in Japan seit Jahrhunderten bekannten Mushikamado entwickelte sich seit den 70er Jahren der Keramikgrill und startete seinen Siegeszug um die Welt.

Der MONOLITH ist anders. Das Besondere ist seine Einzigartigkeit. Er stillt auf extravagante Art Deinen Hunger nach Außergewöhnlichem.

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

The MONOLITH is tradition. For over 3000 years ceramic grills have been used to cook, grill and smoke. In the 70s the ceramic grill evolved out of the, for centuries known, Mushikamado and began to blaze its trail of success.

The MONOLITH is different. Its speciality is its uniqueness. In an extravagant way, it will satisfy your hunger for the extraordinary.





Der MONOLITH ist ein Multitalent.
Er bringt Dir italienische Esskultur und argentinische Lebensweise nach Hause. Urlaub - 365 Tage im Jahr.

The MONOLITH is an all round talent.
It brings Italian gastronomic culture and the Argentinean way of live directly in to your home. 365 days of holidays every year.

PRONTO

DIE DREI GARMETHODEN

Direktes Garen

Bei dieser Methode wird der Grillrost direkt über die Glut auf den Feuerring aufgelegt. Das Grillgut muss gewendet werden, um von beiden Seiten gegrillt zu werden.

Direct grilling. With this method the grill rack is placed on the fire ring over the hot coals. The food must be turned in order to be grilled from both sides.

Indirektes Garen

Hier wird der Deflektorstein auf den Feuerring aufgelegt und schützt so das Grillgut vor der direkten Hitze der Glut. Der Grillrost wird mit dem Distanzstück angehoben. Mit dem indirekten Grillen gar man große Fleischstücke, ganze Fische oder Geflügel bei niedriger Temperatur schonend garen.

Indirect grilling. The deflector stone is placed on the fire ring over the hot coals, protecting the food from the direct heat. The grill rack is raised with the distance piece. With indirect grilling you can cook large pieces of meat, whole fish and poultry gently on low temperatures.

Pizza backen

Hier wird der Pizzastein mit dem Distanzstück angehoben und der MONOLITH auf 300°C - 350°C gebracht.

Pizza. The Pizza stone is raised with the distance piece and the MONOLITH is preheated to 300°C - 350°C.

Drei Garmethoden ermöglichen es, je nach Aufbau des Grills, ein weites Spektrum unterschiedlicher Zubereitungen abzudecken.
Three cooking methods, depending on how the grill is assembled, enable a wide range of preparation.



DIE FARBEN



Lieferbar in schwarz und rot.
Available in black and red.

DIE BEFUELLUNG



Einzigartiges System zum Befüllen mit Holzchips zum Smoken.
Unique system for the filling of wood chips for smoking.

ZUBE

REGULAERES ZUBEHOER:



01. Kappe zur Regulierung
des Luftstroms
ventilation cap for air regulation



02. Feuer-Ring
fire ring



03. Feuer-Box
fire box



04. Kohlenrost aus Gusseisen
cast-iron grid



05. Zwei Bambus-Seitentische
two bamboo side shelves



06. Bambus-Griff
bamboo handle



07. Edelstahlgrillrost
stainless steel grill rack



08. Beine des Ständers
legs for the cart



09. Thermometer
thermometer



10. Aschehaken
ash hook

HOER

OPTIONALES ZUBEHOER:



11. Edelstahlgrillrost zweistöckig
two-storied stainless steel grill rack



12. Schieber für Holzchips
slide for wood chips



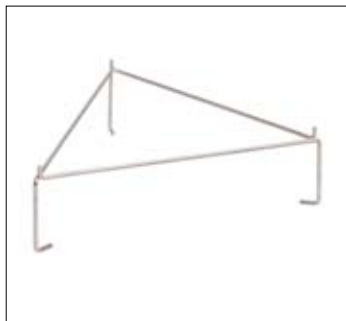
13. Schiene für Holzchips
rack for wood chips



14. Deflektorstein
deflector stone



15. Pizzastein
pizza stone



16. Distanzstück zum Anheben des Grillrostes oder Pizzasteins
distance piece for the grill rack or pizza stone



17. Tisch aus galvanisiertem Stahl mit Teakholz
table made of galvanized steel and teak wood



18. WOK-Set
WOK-Set



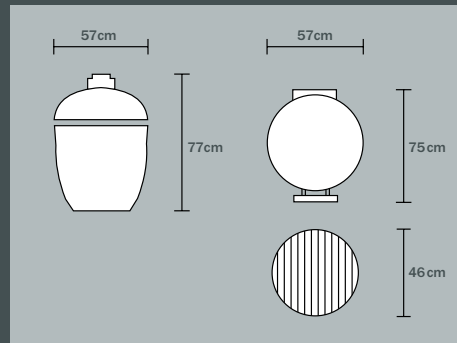
19. Gussrost
cast iron grid



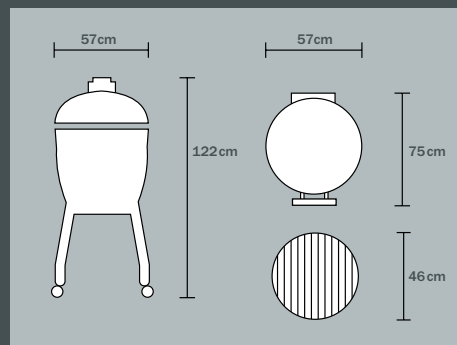
20. Abdeckhaube
cover

DIE BEMASSUNGEN

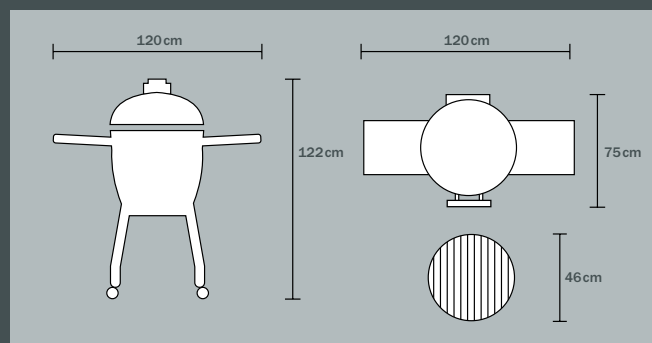
01. Korpus
ceramic shell



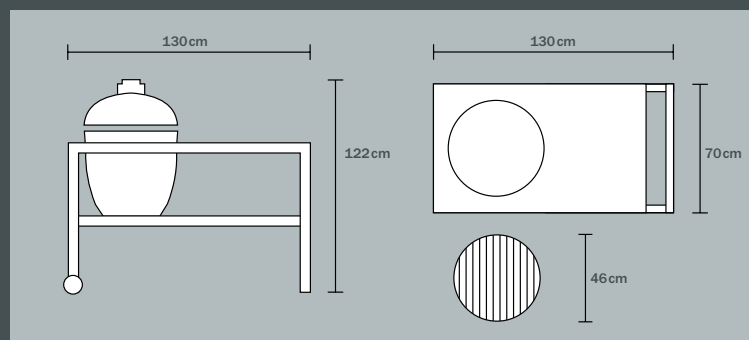
02. Korpus inkl. Gestell
ceramic shell including cart



03. Korpus inkl. Gestell
und Seitentischen
*ceramic shell including cart
and side shelves*



04. MONOLITH Grill
mit Tisch
*MONOLITH grill
with table*



DIE OUTDOOR-KUECHE AUF EINEN BLICK

Edles Waschbecken
aus einem Flusskiesel

elegant river rock sink



Praktischer Wasseranschluss
über ein Gardenasystem

*practical water connection
via a Gardena hose system*



Hochwertige Kompressor-Kühlbox,
ausziehbar

*high quality pull-out
compressor cooler*



Outdoor-Küche
aus galvanisiertem Stahl
mit Teakholz

*outdoor kitchen
made of galvanized steel
and teak wood*

ALL THE ADVANTAGES AT ONE GLANCE

MONOLITH grill - the complete outdoor kitchen

The MONOLITH unites the advantages of a classical grill with those of a stone oven.

Barbecue, low temperature cooking, baking, smoking ...

Which ever way you prepare your dishes, the MONOLITH grill will always enable you to achieve perfect results.

No matter whether you need very high temperatures to grill the perfect steak or smoke a large amount of meat for hours on low temperatures - the MONOLITH is your grill.

The MONOLITH used as a stone oven is perfectly suitable for baking pizza or bread.

The temperature range is between 70 °C and 400 °C.

Due to its unique efficiency the grill needs very little energy to generate and maintain the desired temperatures. Using 3 kg of charcoal, the MONOLITH can work in the low temperature range for up to 24 hours. Hence very little oxygen is required; air movement is extremely low in the grill, preventing the meat from drying out. The meat remains moist.

If you just want to quickly grill 2 steaks, this is not a problem. Due to the chimney effect, the charcoal heats up extremely fast. With the high temperatures you can grill the steaks, closing the openings afterwards to regulate the air. The grill and fire area are very well sealed; the charcoal embers die down within a short time and can be used for another time.

The unique system of supplying wood chips gives the meat that typical smokey BBQ taste, without having to raise the lid. The wood chips are placed on a rack and are pushed through the intended opening directly in to the fire area.

The MONOLITH is made of extremely heat-resistant ceramics and high-grade stainless steel. It has two practical side tables made of bamboo.

The stand, like most of the metallic parts, is made of high-grade stainless steel.

Due to the very good insulation of the heavy ceramics and the ingenious regulation of the air supply you can control the temperature in the MONOLITH, unlike any other type of grill.

The consumption of charcoal is around 25 - 50% compared to a customary grill.

The outside temperature of the MONOLITH is much lower than a steel grill - there is minimal danger of burn injuries.

The required temperatures are reached very quickly through the chimney effect.

Low air circulation prevents the meat from drying out.

Very wide temperature range.

Due to the extremely temperature resistant ceramics and the use of high-quality stainless steel the MONOLITH is very low-maintenance and can even be used in winter.

10-year- guarantee

(see guarantee regulations under www.monolith-grill.de)

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