



MONOLITH IS **FREEDOM**



MONOLITH

ABOUT MONOLITH

Man has known about the heat-retention properties of ceramics for at least 3000 years. Ever since the middle of the 20th century when US soldiers transported the so-called “Mushi-Kamado”, mobile ceramic cooking sites used by Japanese field workers, back to America and developed the first charcoal grills from them, the concept of ceramic grilling has now spread all over the world.

In 2007, Matthias Otto founded MONOLITH Grill - with the ambition of creating the perfect charcoal barbecue. Since then, at the headquarters in Osnabrück, highly skilled engineers and the most creative experts on the barbecue scene have been constantly pushing forward with new ideas to explore all the possibilities of the MONOLITH and to develop it even further.



The MONOLITH models are produced in China, the home country of ceramics. From the firing of the fire-clay to the insertion of the sealing ring, every production step is precisely checked and documented here. We remain in constant contact with the factories and together with the local employees, we perfect the production of every individual component to ensure the unique quality of MONOLITH grills.

All this ensures that MONOLITH is more than a simple ceramic barbecue. MONOLITH is a team of BBQ lovers and enthusiasts, it embodies the idea of absolute barbecue freedom, a universal outdoor kitchen with an ever-expanding range of accessories - and above all else the friendship of one barbecuer to another.

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THE COMPLETE OUTDOOR KITCHEN

ENDLESS CULINARY OPTIONS AND THAT UNMISTAKABLE BARBECUE SENSATION, ENCOMPASSED IN STRONG CERAMICS AND SOLID STAINLESS STEEL.

✦ LOW-MAINTENANCE

Hassle free pyrolytic cleaning for the interior, with an ash chute for what remains. Shovel out the burned coals through the lower vent in the Monolith, and the fire does the rest of the cleaning for you.

🌀 SMOKER

Create flavours with the smoker chute. Give your food the most delicate flavours by adding smoke pellets or smoking wood, without raising the lid.

♥ ALL-ROUNDER

The Monolith grill is not only a barbecue, but also a stone oven, a smoker and a teppanyaki plate. Whether you want to quickly sear a steak, bake your own crusty stone-oven pizza in 3 minutes or plan the perfect 10-hour slow cook for your ribs, with a temperature range from 70 °C to 400 °C, your Monolith will always provide total barbecue pleasure.

🔄 ENERGY SAVING

The Monolith Pro Series is more efficient than ever. Due to the clever ventilation system, you can work within the low temperature range for up to 24 hours with just 2.5-3 kg charcoal (Monolith Classic). Because the Monolith needs so little oxygen, it keeps air movement down to a minimum so that the grilled foods are always moist and tender.

🔪 UNIQUE WOODCHIP FEEDER SYSTEM

Our unique system for adding wood chips gives the food that typical smoky BBQ taste without having to disturb inside 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.

🔧 STABLE

The simple adjustment of the air supply and the precise seal of the heavy ceramic prevents temperature fluctuations. The result is stability and around 25 – 50 % less charcoal consumption. Sub-zero temperatures present no challenge either.

👁 EFFECTIVE

Looking to quickly grill a couple of steaks? No problem. Due to the chimney effect, the charcoal heats up fast and the Monolith is ready for barbecuing. Because of the excellent insulation, the embers die down very quickly after the vents are closed and can therefore simply be re-used next time.

🔨 ROBUST

Our Monolith is made of ceramics and stainless steel, prepared to withstand heat and weathering. The stand is constructed from powder-coated steel and the side table is made of solid bamboo. Impressive, rustic and absolutely robust.

🛡 LIMITED LIFETIME GARANTIE

The Monolith is a lifelong companion. You can find our warranty conditions on: www.monolith-grill.eu/uk

Matthias
Atto



I've always been fascinated by charcoal fire cooking. Prior to founding MONOLITH, I experimented with a multitude of kettle grills and smokers and I was always seeking a grill that could do more than the ordinary charcoal barbecue.

It happened, while working elsewhere in business, I finally found the grill that got me more excited about the world of fire, smoke and charcoal; the Kamado grill.

I was immediately captivated by its unique ability to retain heat and my passion was re-ignited. I wanted to smoke and bake, boil and roast, I wanted to grill directly and indirectly and cook for twenty hours. Of course no single ceramic grill could do that at the time but I knew that I had struck gold - all that was missing was a sizable amount of development work.

With this in mind, I founded MONOLITH Grill. Together with a small team of grill specialists and designers, we sought out the ideal ceramic manufacturer, we designed the first models, built prototypes and gradually developed the very first MONOLITH.

Ever since then, we have been working ceaselessly towards a single goal: to create the perfect charcoal barbecue. In only a few years we have come extremely close to this goal. The current MONOLITH models are a reflection of over 13 years of innovative spirit, solid engineering, out-of-the-box thinking and, of course, countless barbecue sessions and experiments. And even though every new MONOLITH that leaves our production line is a true masterpiece, my commitment remains the same: Our journey isn't yet complete.

One day we will realise my dream - and build the perfect, absolutely perfect barbecue.

MONOLITH IS TRADITION

A 3000-year-old legacy. The Japanese heritage of the mushikamado encounters progressive workmanship and timeless design.

MONOLITH IS DESIGN

Functionality and aesthetics, skill and style – for Monolith, these concepts are not opposites. Experience the ultimate symbiosis in a single grill. As always, the old saying is true – you eat with your eyes first.

MONOLITH IS FRIENDSHIP

Monolith has the awe of a campfire in the night sky: it warms and comforts you and those nearest and dearest. Experience memorable evenings with your family and friends. Because nobody is more important than that.



MONOLITH PRO-SERIES 2.0

THE NEXT ERA OF BARBECUING

All Monoliths are now fitted with a stapled stainless steel and fiberglass gasket incorporating high-quality metal bands. Our Monolith Junior has the beloved Icon hinge and consequently the fireplate can be fitted to it. The pivot system of the Classic lid has been updated to allow even more effortless opening. Moreover, all models now come with new cast iron vent caps, fitted with the novel slide system for greater stability. And to ensure every Monolith is BBQ Guru ready, all of our kamados have a Guru blower adapter port. We look forward to a new era of grilling – the era of the Monolith Pro Series 2.0

3 VERSATILE COOKING STYLES



**DIRECT
GRILLING**

**INDIRECT
GRILLING**

BAKING



**SCAN
ME!**

FOR TUTORIALS &
RECIPE VIDEOS





MONOLITH IS **TRADITION**

SMART GRID SYSTEM

With its multiple innovations, the Monolith Pro Series ignites a new era in grilling. With the unique Smart Grid System, you can now grill on four levels with ½ moon grill grates. Meanwhile, inserting ½ moon drip pans and ½ moon deflector stones allows one to use the barbecue for grilling directly and indirectly at the same time. The segmented fire box contains a stainless steel ash collection system, with easy ash removal using the included shovel.

PRO-SERIES SMART GRID SYSTEM

Our unique Smart Grid System offers unrivalled functionality. Complete with metal frame and detachable handle you can lift the entire system (including 2 grill grates, 2 deflector stones and 2 drip trays) in and out of your Monolith in one clean, simple movement.

CLASSIC ART NR. 101011
LeCHEF ART NR. 101033

PRO-SERIES FIREBOX

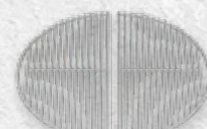
The cutting-edge segmented fire box is seated on a stainless-steel frame featuring an integral concaved ash compartment & matching profiled shovel.

CLASSIC ART NR. 101053-C
LeCHEF ART NR. 101053-L



SMART GRID RING

CLASSIC ART-NR. 207033
LeCHEF ART-NR. 207038



GRILL GRATES (2 PER SET)

CLASSIC ART-NR. 207034
LeCHEF ART-NR. 207039



DRIP TRAYS (2 PER SET)

CLASSIC ART-NR. 207032
LeCHEF ART-NR. 207037

FIRE POT

NEW!

The cast iron pot is another accessory that turns the Monolith Grill into the perfect outdoor kitchen. The pot has the same half-moon shape of the Smart Grid System and can be hooked neatly into the SGS. The lid can also be used separately as a turning plate with different surfaces. An included internal stainless steel grate creates a second level to increase the capabilities beyond other traditional dutch ovens. The FIRE POT is heavy duty at 4 mm thick black enamel and is available in different sizes for the Monolith Classic and LeChef.



SGS FIRE POT-SET CLASSIC (ca. 6,5 l)
 Art Nr. 207060



SGS FIRE POT-SET LeCHEF (ca. 9,5 l)
 Art Nr. 207063



CAST IRON PLANCHA

CLASSIC ART-NR. 207031
LeCHEF ART-NR. 207036



CAST IRON GRID

CLASSIC ART-NR. 207030
LeCHEF ART-NR. 207035



MONOLITH

ICON



THE PORTABLE ALL-ROUNDER

Don't be fooled by its size: the Monolith ICON is our secret star among ceramic grills. It can smoke, bake and grill and is always ready for all types of cooking thanks to the fire plate. The lid can be easily removed, and the ICON then becomes a table-top grill, and with the fire plate, a Teppanyaki grill.

MONOLITH ICON

ART NR. 102000

COVER ICON

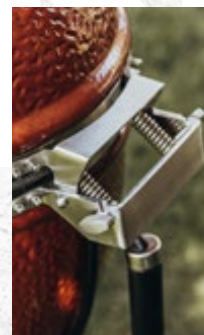
ART NR. 102028



ICON

JUNIOR

PRO-SERIES 2.0



THE COMPACT ONE

Total grilling pleasure on a diameter of 33 cm. The compact Junior shares many components with the Icon and it masters everything brilliantly. Grilling, baking, smoking and cooking – the Junior is perfectly adapted for balcony or campsite, and weighing in at 38 kg without the cart, is easy to transport. Professional restaranteurs also love it and are well aware of one thing: size isn't always everything.

EXCL. CART

ART NR. 121022-BLACK
ART NR. 121022-RED

INCL. CART

ART NR. 121021-BLACK
ART NR. 121021-RED

COVER JUNIOR

ART NR. 201028



THE ESSENTIAL

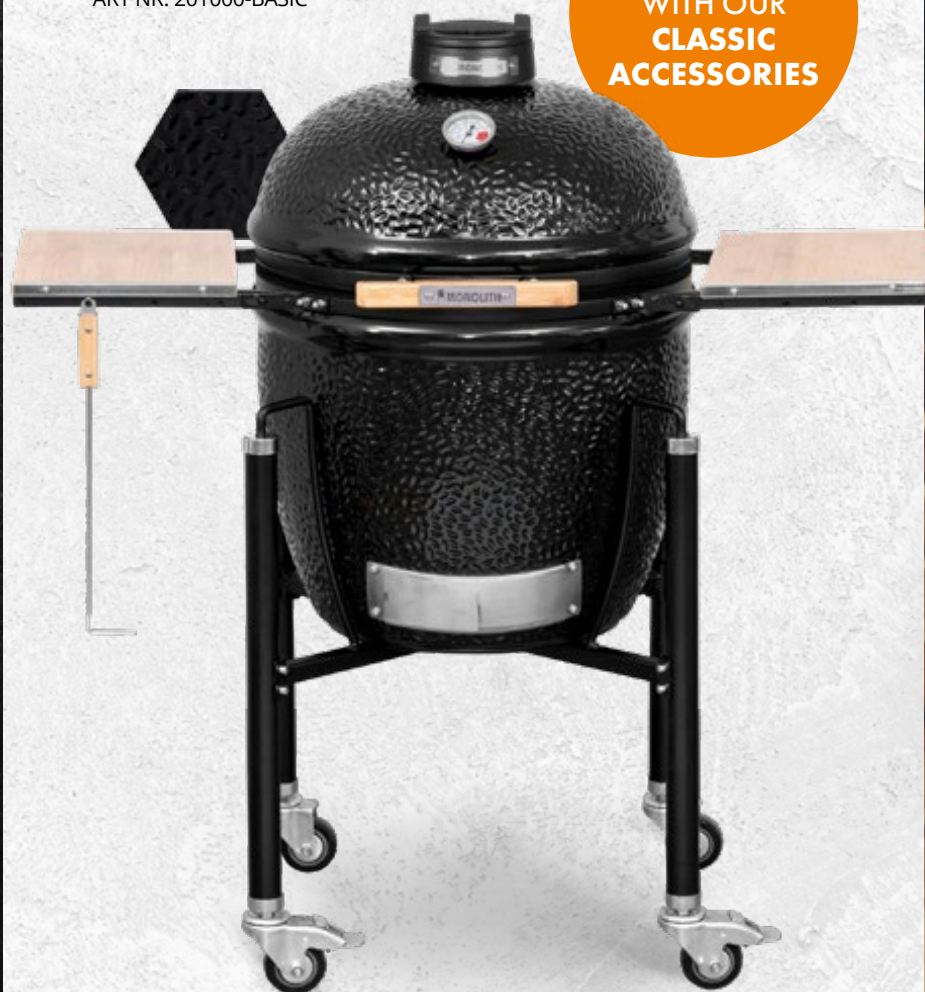


The Basic is our entry-level model, it still has most of the features and nearly all of the capabilities that make our Monoliths so popular. Barbecuing, baking, grilling and smoking – with its 44 cm grid, same high-quality ceramic and with powder coated steel bands, the paired back Monolith Basic does not feature the smoker chute but you can use it as a smoker just inserting pellets from the cooking grid.

INCL. CART AND SIDE TABLES

ART NR. 201000-BASIC

COMPATIBLE
WITH OUR
CLASSIC
ACCESSORIES



MONOLITH BASIC



THE CLASSIC ONE

Our most popular grill, and for good reason: with a 44 cm grid diameter, the Classic satisfies an entire family.

The optional additional grids and the 2nd tier grid level offer ample space for all kinds of meals and side dishes, while the chip feeder system gives your grilled food stunning flavours.

EXCL. CART

ART NR. 121002-BLACK
ART NR. 121002-RED

COVER CLASSIC

ART NR. 201010

INCL. CART AND SIDE TABLES

ART NR. 121001-BLACK
ART NR. 121001-RED



CLASSIC

PRO-SERIES 2.0



CLASSIC

LE CHEF

PRO-SERIES 2.0



THE ULTIMATE OUTDOOR KITCHEN

Weighing 140 kg and standing less than a metre tall: the LeChef is our heavyweight world champion. With a 52 cm grid and diverse accessory grids, you will know absolutely no bounds. Barbecuing, baking, smoking and cooking – whatever you want, the LeChef brings new dimensions to the art of grilling as we know it. From parties to catering, street food events or grilling competitions:

The LeChef is designed for grillers who want to create something great.

EXCL. CART

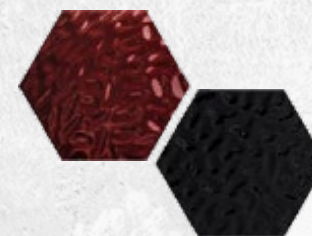
ART NR. 121031-BLACK
ART NR. 121031-RED

COVER LECHEF

ART NR. 201037

INCL. CART AND SIDE TABLES

ART NR. 121030-BLACK
ART NR. 121030-RED





CLASSIC

INCL. CART AND SIDE TABLES

ART NR. 129001-BLACK

EXCL. CART

ART NR. 129002-BLACK

LeCHEF

INCL. CART AND SIDE TABLES

ART NR. 129030-BLACK

EXCL. CART

ART NR. 129031-BLACK

BBQ GURU EDITION

PRO-SERIES 2.0

The Monolith BBQ Guru Edition was developed in collaboration with our American partner BBQ Guru. The Monolith is perfect for electronic temperature control, which is why we developed the Monolith Classic and LeChef with an integrated fan.

With sleek design and effortless connectivity the oven temperature is monitored using a thermal sensor and passed on to a controller via cable. The controller* modulates the integrated fan, which regulates the fire by controlling the airflow through the Monolith.

In addition, the controller detects when the lid is open and adjusts the air supply accordingly to avoid temperature spikes.

*Matching controller sets on page 26/27



3-2-1 RIBS!

FULL CONTROL AND MAXIMUM COMPATIBILITY WITH THE MONOLITH BBQ GURU EDITION SET

Whether you just grill as a hobby or are already a master of the coals, with the innovative technology of the BBQ Guru the next level is within reach. You can find all the information on our Guru models at: <http://monolith-grill.eu/uk/bbqguru/>

MONOLITH BBQ GURU EDITION SET

(suitable for the BBQ Guru Edition p. 24/25)

ART NR. 209091

UNIVERSAL SET INKL. BLOWER & ADAPTER

(suitable for most charcoal grills)

ART NR. B901-1016-BK-01



BBQ GURU DIGIQ® DX3 MONOLITH BBQ GURU EDITION SET

The DigiQ® DX3 automatically measures the core temperature of your food and regulates your fire with oven-like precision – all in real time and fully automated. In wind, rain or even snow: with the DigiQ, you can successfully manage the grilling of large quantities of food or your next overnight long cook in the blink of an eye.

Delivery contents: Digi DX3 Controller, 1 x pit probe, 1 x food probe, 1 x power adapter, 1 x coiled cable, 1 x protective bag



BBQ GURU DYNAQ

State of the art new generation temperature controllers that raise the bar and set a new standard: with the mid level DynaQ you can achieve the perfect long cook – featuring the unique Status Q light ring and Bluetooth app control. The dawning of a new era.



MONOLITH BBQ GURU EDITION SET

(suitable for the BBQ Guru Edition p. 24/25)

ART NR. 109090

UNIVERSAL SET INKL. BLOWER & ADAPTER

(suitable for most charcoal grills)

ART NR. B900-1030-01

MONOLITH BBQ GURU EDITION SET

(suitable for the BBQ Guru Edition p. 24/25)

ART NR. 109099

UNIVERSAL SET INKL. BLOWER & ADAPTER

(suitable for most charcoal grills)

ART NR. B901-1040-01



BBQ GURU ULTRAQ

The BBQ Guru UltraQ is the ideal companion for every grill or pit master who wishes to elevate his or her culinary art to the highest level. Control is by cloud, accessible from every-where, and the Status Q light ring ensures clear feedback. Enjoy oven like precision and a perfectly-cooked meal.

STATUS Q LIGHT RING

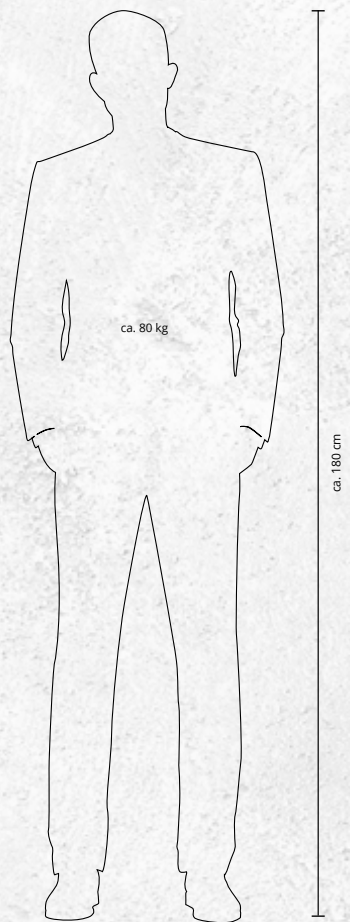


BLUE OUTER RING

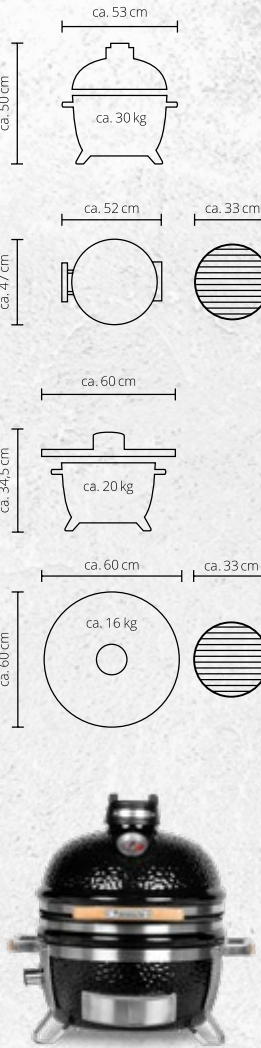
The temperature of the coals has not yet reached the desired temperature. The blue light indicates that the grill is still in the preheating phase.

RED OUTER RING

A flashing red outer ring indicates that the variable flow UltraQ fan is engaged to maintain the cooking temperature. If something unexpected should happen, the Status Q light ring immediately alerts you with a full red signal.



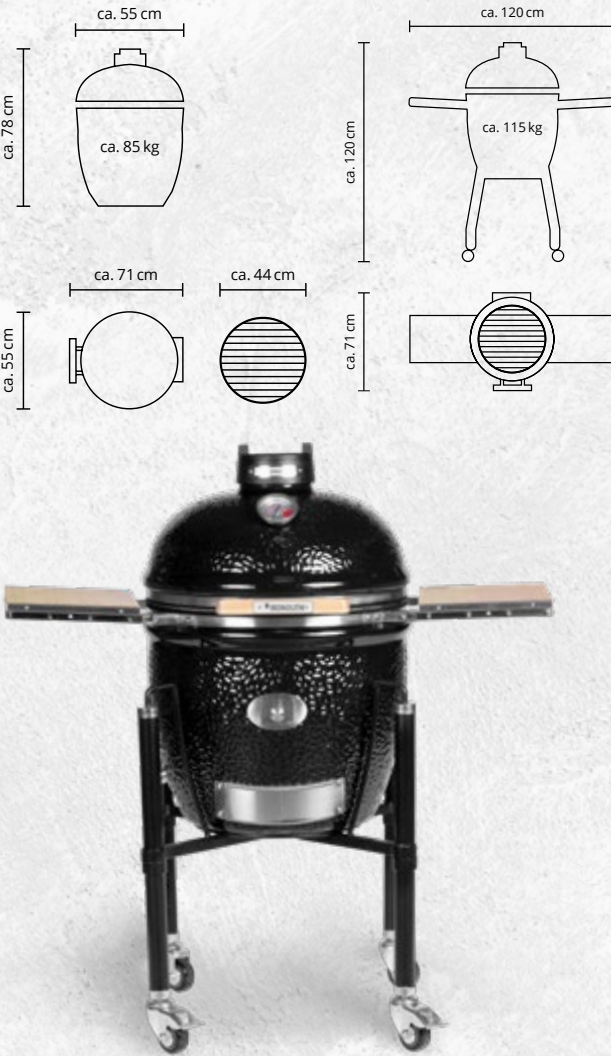
MONOLITH ICON



MONOLITH JUNIOR



MONOLITH CLASSIC, BASIC & BBQ GURU ED.



MONOLITH LeCHEF & LeCHEF BBQ GURU ED.



MONOLITH IS **FRIEND- SHIP**



**JULIA KOMP**

former youngest star chef | juliakomp.de

**LISA GOODWIN-ALLEN**

Michelin starred chef | @chef_lisa_allen

**STEFAN MARQUARD**

marquard-akademie.de | © Tobias Oehlke

**LUTZ BÖSING**

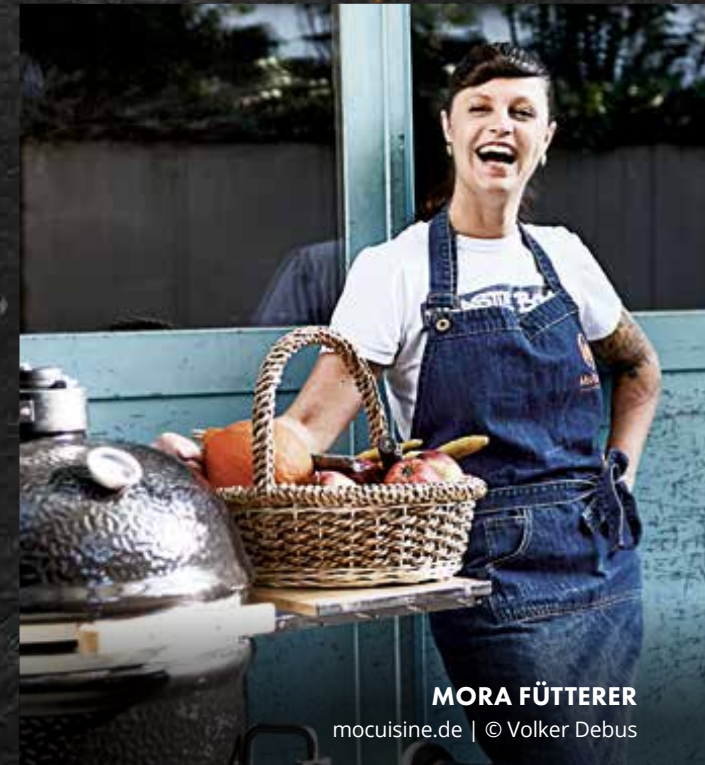
fincacortesin.com | © Tobias Oehlke

**TIM MÄLZER**

tim-maelzer-shop.de | © Tobias Oehlke

**FRANZ-JOSEF UNTERLECHNER**

atlantik-muenchen.de

**MORA FÜTTERER**

mocusine.de | © Volker Debus

**BRUNO BIRKBECK**

northcote.com

LEATHER APRON

Handmade and 100 % leather – for home or catering. Our leather aprons provide maximum protection and style. The aprons are both smooth and light thanks to the special leather treatment.

ART NR. A-001-L & A-001-XL



CAP

Become part of the team with the popular Monolith Baseball Cap.



ART NR. MERCH-C



HIGH QUALITY
100 % DUTCH LEATHER

OUR LEATHER COLLECTION IS HERE!

KNIFE HOLDER

Ensure your cooking or grilling knife is always within safe reach. The 100 % genuine leather knife holder matches our new grilling apron and belongs in the kit of every enthusiast or professional cook.

ART NR. A-001-KNIFE

BOTTLE HOLDER

To ensure your thirst is always quenched when grilling or cooking, a bottle holster is an essential piece of equipment!. Crafted from 100 % genuine leather, you will be primed and ready for any event.

ART NR. A-001-BOTTLE

GRILL GAUNTLET

The hand-sewn, heat-resistant barbecue gloves from Monolith give you the protection you need. With Kevlar stitching, smooth leather and a soft inner lining they are the grill master's perfect companion.

ART NR. G-001



THERMO-LITH

ART NR. 207070
inkl. 2 x samples

**ADDITIONAL
PROBES**

ART NR. 207071
2 pieces



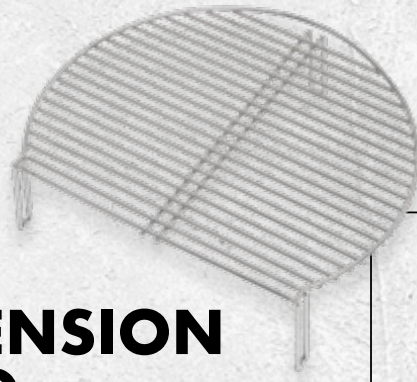
BLUETOOTH THERMOMETER

The Monolith "Thermo-Lith" monitors food temperature via an app and indicates when it's ready. Simply download the free app (iOS and Android), connect via bluetooth and you are ready to go. Thermo-Lith can also be used to monitor the pit temperature. It has connections for 6 probes and the app displays the exact progress of your barbecue cooking. Kit includes: Thermometer, two probes (red and orange), one grid clip, two 1.5V AA batteries, instruction manual.



EXTENSION GRID

Expand your cooking area, quickly and easily with the stainless steel extension grid. Due to the specially formed legs the grid can be placed securely on top of the regular grid or on the 2nd level grid (only Monolith Classic & LeChef). Smoke, grill and cook on up to three levels.


**EXTENSION GRID
ICON AND JUNIOR**

ART NR. 201023

**EXTENSION GRID
CLASSIC**

ART NR. 201005

**EXTENSION GRID
LECHEF**

ART NR. 201038

GRILL TONGS

Sturdy grill tongs made of polished stainless steel with an ergonomic bamboo handle. The locking mechanism allows for space saving storage.



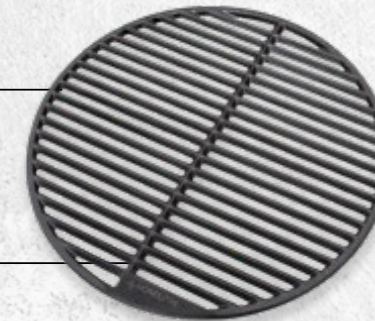
ART NR. 206002

CAST IRON GRID

The solid cast iron grid is ideal for all steak lovers who value perfect sear marks on their food. Cast iron is a superior heat conductor providing a perfect searing surface, great for steaks. Turn the grid over for a flat searing surface, perfect for fish or seafood. After use lightly coat the grid with oil. Do not leave the cast iron grid inside the grill during the heat cleaning cycle.

**CAST IRON GRID
ICON AND JUNIOR**

ART NR. 201029



TROLLEY ICON & JUNIOR

The ICON & Junior get their own buggy! A black powder-coated frame with side tables made of acacia wood give the little stars of the Monolith Grill family a stylish mobile base. On the back there is a convenient holder for the matching fire plate so it is always on board and has its own dedicated storage place. On the lower storage level there is enough space for further accessories.



NEW!

**FOR ICON
AND JUNIOR**
ART NR. 201017-I/J

Size (WxHxD):
120 cm x 52 cm x 78,5 cm



Recipe
FOCACCIA



Get inspired!

TEAKWOODTABLE CLASSIC

Weight: ca. 64 kg
ART NR. 201003-C

TEAKWOODTABLE LeCHEF

Weight: ca. 64 kg
ART NR. 201003-L

COVER TEAKWOODTABLE

Compatible with Classic & LeChef
ART NR. 201014

TEAKWOODTABLE

Transform your Monolith Classic or LeChef into a summer outdoor kitchen with our sturdy stainless steel and teakwood table. The table has ample work surface to prepare your food and store accessories. Two large casters and the handle give you easy mobility. This table is available exclusively for the Monolith Classic and Monolith LeChef.



Size (WxHxD):
140 cm x 90 cm x 82,5 cm

BUGGY WITH SIDE TABLE

The Monolith is mounted in the “all-terrain” buggy on a sturdy stainless-steel framed shelf, and protected further with a latch on the hinge to ensure safety against unwanted movement. Additional work space is provided thanks to the fold down teakwood shelf. 20 cm diameter PU wheels provide a smooth ride that makes the buggy perfect for rough terrain at home, barbecue teams, street food vendors, restaurants and caterers.



**MUCH MORE
WORK AND
PREP SPACE!**

BUGGY INCL. SIDE TABLE

Compatible with Classic & LeChef | Weight: 55 kg

CLASSIC

ART NR. 201017-C

Size (WxHxD):

101,5 cm x 91 cm x 83 cm

LeCHEF

ART NR. 201017-L

With fold out side table

148,5 cm x 91 cm x 83 cm

COVER BUGGY

Compatible with Classic & LeChef

ART NR. 201019



ART NR. 2010181-BT

Size (WxHxD):

126 cm x 90 cm x 80 cm



NEW!

ADD ON TABLE FOR BUGGY

The buggy for the Monolith Classic & LeChef with its foldable side table gets an optional add on part.* For more grilling pleasure and possibility, there is an even larger table which can be simply attached to the buggy in combination with a mounting plate. This extends your work surface by a huge additional 126 x 80 cm. Like the buggy, the table has a stainless steel frame and a teak surface. Especially useful in the catering trade, but also beautiful and helpful in the garden at home. As well as a workspace it can be the ideal place for a smaller Monolith ICON to give even more grill space and cooking possibilities. When the table is not in use it can be easily stored to save space as it neatly folds down.

*Suitable for Classic and LeChef buggy models from May 2021.



MONOLITH IS
DESIGN

Recipe

BUTTERSTOLLEN ON THE LeCHEF



Get inspired!

DEFLECTOR STONE AND LIFT

The deflector stone and lift gives you the capability to grill indirectly by protecting your food from direct heat and allowing large meat cuts to cook to perfection.

The Junior and Icon (optional accessory) systems feature a single stone whereas the Classic and LeChef model system features two half moon deflector stones which when coupled with the charcoal basket, enable you to create different heat zones.

DEFLECTOR STONE (ONE PIECE) & LIFT ICON

ART NR. 102024

DEFLECTOR STONE (ONE PIECE) & LIFT JUNIOR

ART NR. 201024

DEFLECTOR STONE (TWO PIECE) & LIFT CLASSIC AND BASIC

ART NR. 201006

DEFLECTOR STONE (TWO PIECE) & LIFT LeCHEF

ART NR. 201033



STONELIFTER

This sturdy tool enables you to lift hot deflector and pizza stones directly and safely out of the grill.

ART NR. 206017



JUNIOR AND ICON

(double thickness not possible)

ART NR. 201025

CLASSIC AND LeCHEF

ART NR. 101008

#101008
20 MM
THICKNESS

PIZZA-CUTTER

By simply rocking this cutter from side to side you'll be able to cut quickly through your pizza. The stainless steel blade and bamboo handle are easily cleaned.

ART NR. 206004



PIZZA-PEEL

The brushed stainless steel pizza peel is ideal for transferring your pizza or flatbreads to and from the Monolith. The bamboo handle folds away for easy storage.

ART NR. 206005



PIZZA STONE

With the cordierite ceramic pizza stone, pizzas, quiches, breads and cakes are baked to perfection. The porous surface absorbs the moisture from the dough and ensures a crispy base. The pizza stone is available in a thickness of 10mm for Junior and Icon, and 20mm for Classic and LeChef.

The best results are achieved in combination with a deflector stone to prevent the base of the pizza stone getting too hot.

GRILL BRUSH

Robust grill brush made of brushed stainless steel with a bamboo handle. The long handle is ideal for cleaning a hot stainless steel grid. Replacement brush heads available.

ART NR. 206006

SPARE HEAD
ART NR. 206016

Recipe

**CHICKEN
ROASTER
CHICKEN**



Get inspired!



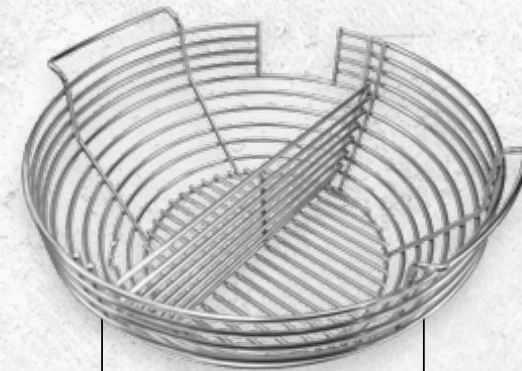
CHICKEN ROASTER AND VEGETABLE TRAY

Stainless steel chicken roaster for roasting juicy poultry. The removable stainless steel canister can be filled with beer, wine, fruit juice, or any other flavoured liquid. The perforated pan is ideal for roasting vegetables.

ART NR. 206008



ART NR. 206000



JUNIOR (NOT DIVIDED)

ART NR. 201046-J

Not compatible with the
MONOLITH ICON.

CLASSIC

ART NR. 201046-C

LeCHEF

ART NR. 201046-L

CHARCOAL BASKET

The new stainless steel charcoal basket significantly improves airflow within the grill. Always place the cast iron fire grate directly under the charcoal basket, this reduces excess radiant heat to the base of the grill. Before refilling, simply lift the charcoal basket out of the Monolith by the handles and shake off the ashes. You are then free to top up the remaining charcoal in the basket. The charcoal basket for the Monolith Classic and the Monolith LeChef feature a divider which can be used to set up 2 different heat zones within the grill. Together, the half-moon deflector stones and the divider offer you complete flexibility. Due to their size, there is no divider available for the Monolith Junior or Icon.

MONOLIGHTER

The Monolighter is the ideal lighter for your Monolith Grill. Within just 60 seconds, it provides glowing coal. The Monolighter works exclusively with hot air and without an open flame. This ensures safe ignition at all times and without the need for any igniter fluids that could taint your ceramic.

ART NR. M-001
Cable length: 3 m



WOK

Use the steel wok to create a variety of Asian dishes, stir fried vegetables, even soups and sauces. A detailed user's manual is included.



ART NR. 201013

WOK STAND

Place the stainless steel wok stand directly on top of the fire-ring. The design of the wok stand directs the concentrated heat to where it is needed, directly to the base of the wok.

**CLASSIC**

ART NR. 206013-C

LECHEF

ART NR. 206013-L



WOK SET

Wok Set includes: wok, table trivet, ladle, sieve and spatula.

ART NR. 207013



ACCESSORY RACK CLASSIC

ART NR. 206015-C

ACCESSORY RACK LeCHEF

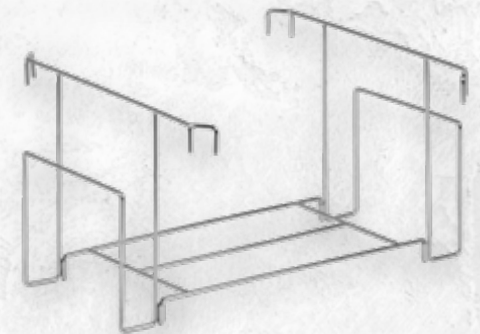
ART NR. 206015-L

Example.
Barbecue and
accessories
not included.

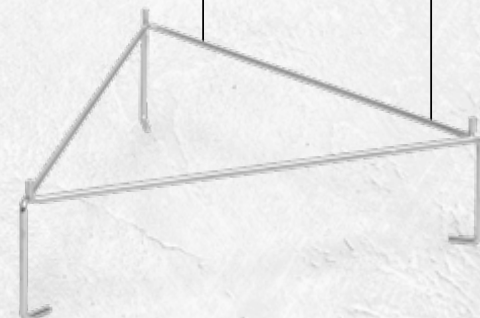


ACCESSORY RACK

Our new stainless steel accessory rack is simply attached to the Monolith cart, giving you ample storage space for your grids, deflector & pizza stones, as well as cast iron grid or wok stand. Your accessories can be stowed away quickly and easily. There is still enough space to fold away the side tables.



ART NR. 201047



CLASSIC GRID LIFT

With the stainless steel grid lift you can elevate your grill grid another 12 cm so that it will line up with the top edge of the ceramic unit. Making handling the food more convenient. This set up gives you more space between the hot charcoal and grilling grid and can be used for both direct and indirect grilling. Also giving you the option of using a larger dripping pan. The grid lift and the 2nd level grid cannot be used simultaneously. The grid lift is only available for the Monolith Classic & Basic. Not compatible with Pro Series Smart Grid System.

FIRE PLATE

The massive 8 mm thick steel fire plate can easily be placed on top of the open Monolith Classic or LeChef grill. To regulate the heat use the top ventilation cap. Before initial use and for best results and long term care, please season with cooking oil.

CLASSIC

Weight 30 kg
ART NR. 207020-C

LECHEF

Weight 35 kg
ART NR. 207020-L

Working example. Barbecue, ventilation cap and drip tray are not included.



SPATULA

The stainless steel spatula is ideal for flipping and cutting food on the fire plate as well as scraping the fire plate clean.

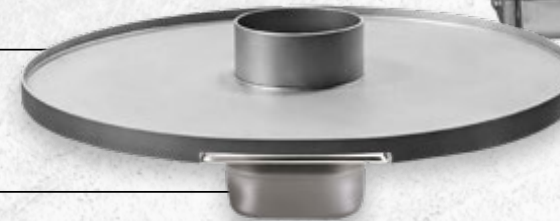


ART NR. 207051

ICON/JUNIOR FIRE PLATE

The 6 mm thick steel PLANCHA, with a diameter of 60 cm, is placed on top of the Monolith ICON or Junior only Pro Series 2.0. For best results and long term care, please season with cooking oil.

Weight: 14 kg
ART NR. 102021



ART NR. 207050

CLOCHE

The essential fire plate tool made of stainless steel. It concentrates heat and humidity, perfect for melting cheese on a burger patty or cooking vegetables.



Suitable for all models
ART NR. 102022

WOK CROWN

The stainless steel wok crown is placed around the chimney of the fire plate. Thanks to its special design the heat is centred creating the intense heat needed for perfect wok cooking.



ROTISSERIE

The stainless steel rotisserie enables you to roast whole chickens, gyros and spit-roasts. Thanks to the special wedge shape, it can even be used with the lid closed. The robust stainless steel rotating spit with easy lift handle includes two long pronged food clamps, and a counter weight to secure and balance the food. The battery operated motor inside a metal casing is durable and robust.

*Batteries are not included



CLASSIC
Art Nr. 207000-C

LeCHEF
Art Nr. 207000-L

ROTISSERIE SKEWER SET

With the optional stainless steel skewer set* for the rotisserie, you can turn the Monolith into a kebab or churrasco grill. Grill up to 7 skewers at the same time (9 skewers on Le Chef). Perfect for shashlik, Brazilian meat skewers, vegetables or kebabs. The motor ensures that all the skewers are simultaneously rotated.

CLASSIC
ART NR. 207001-C

LeCHEF
ART NR. 207001-L



ICON AND JUNIOR
ART NR. 207000-I/J

**INCL. 3
SKEWER
PIECES**

ROTISSERIE ICON AND JUNIOR

The Monolith stainless steel rotisserie is now also available for the Monolith ICON & Junior too. The proven wedge shape allows full use with the lid closed for ultimate control. The rotisserie comes with a set of 3 robust stainless steel skewers, which are rotated simultaneously by the battery operated motor (altern. motor 220 V). An additionally available set of attachable skewer clamps allows larger grilled food to be fixed to the skewers.



Recipe
**LEG OF LAMB
ON A SKEWER**

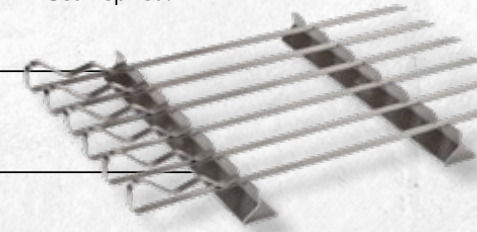


Get inspired!

ART NR. 206001

SKEWER & RACK SET

Set of six wide brushed stainless steel skewers and 2-piece rack is ideal for kebabs and vegetables. The sharp ends allow for easy skewering, whilst the width prevents the food from slipping or spinning. The skewers can be placed in different positions in the rack, allowing for even grilling on all sides. Fits in all Monolith sizes.





FISH PLANK

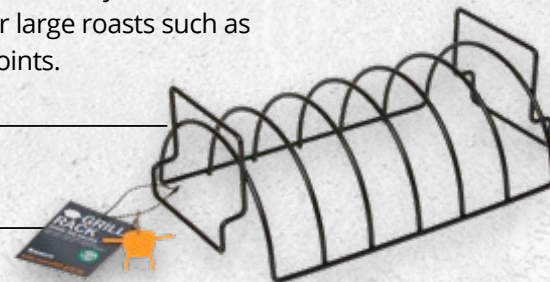
The Fish Plank can only be used in the Classic and LeChef. Includes Beech wood plank and stainless steel fitting.

ART NR. 206020

RIB RACK 2 IN 1

The **rib rack** made of non-stick coated steel allows you to grill ribs vertically, saving space. Turned over you have a **grilling basket** for large roasts such as brisket and pork joints.

ART NR. 206007



CHIP-FEEDER-SYSTEM



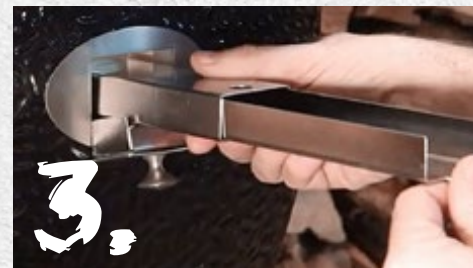
LOAD

Open the flap of the smoker unit and add smoke pellets to the smoke feeder cartridge.



INSERT

Guide the smoker cartridge into the Monolith ceramic grill.



RELEASE

Release the slider "trapdoor" to deposit the smoke pellets directly into the embers then remove the smoker cartridge and close the flap.

SMOKE PELLETS

Turn your Monolith grill into a high-quality smoker. Our comprehensive range of smoke flavours has something for every taste. The smoke pellets all produce their own distinctive flavour, depending on the type of wood used. Made of single-variety hardwood without bark or cortex. The pellets are scattered directly onto the charcoal, no need to soak them.

SUITABLE
FOR ALL
GRILLS.

CHERRY

ART NR. 201101

Sweet, fruity, mild smoke – gives tender meat that added extra flavour.

Great for ribs. Ideal for beef, pork, poultry, fish, game.

BEECH

ART NR. 201100

The Classic smoke pellet flavour. The mild smoke is very versatile and suits almost everything. It is also a great base for your own smoke pellet mixture.

Ideal for beef, pork, poultry and for baking

WALNUT

ART NR. 201106

Strong nutty smoke, the perfect match for strong meat flavours.

Ideal for ribs, beef, pork, ham, game.

APPLE

ART NR. 201102

Sweet, fruity, strong smoke. The results are an intense fruity smoky flavour.

Great for beef, pork, ham, game.



Contents: 1 kg

HOW GREEN IS MONOLITH?

Exhaust, smoke and climate change.

Since our founding, we have been concerned with making the world around MONOLITH as sustainable as possible, not least because sustainability is also a personal concern for Managing Director Matthias Otto and his team. But how exactly do we take care of energy efficiency, sustainability and CO2 neutrality? The answer is threefold.

1. THE GRILL

While many gas and charcoal grills wear out and have to be scrapped after just a few years (or even months), every MONOLITH is a purchase for life. The ceramic body lasts forever while the high-quality stainless steel fittings and the new Pro Series 2.0 gasket rings do not rust even after years of outdoor exposure. Moreover, being a ceramic barbecue, the MONOLITH consumes extremely small amounts of charcoal because every ounce of combustion energy is efficiently converted into usable heat, absorbed by the ceramic and retained for a long time. Which brings us to point 2 of our answer:

OUR STATEMENT ON SUSTAINABILITY

2. THE CHARCOAL

Choosing the right barbecue charcoal is important. Quality, durability, efficiency and taste are the most important factors and with these aspects in mind, we have developed MONOLITH barbecue charcoal together with an innovative German company. The company simultaneously produces feed additive charcoal, which is why our charcoal meets the highest standards of purity and climate-neutral production. For example, MONOLITH charcoal exclusively uses sustainably sourced oak wood from certified German forestry and all stages of the production process are energy-optimised: The combustion gas drives a combined heat and power plant, while surplus



heat is diverted and used to dry the raw materials. One more contribution to sustainability is that hot charcoal is quickly extinguished when the Monolith vents are closed (after cooking), so any residual charcoal can be extinguished and used at your next cook.

3. THE BARBECUE

We encourage all MONOLITH owners to consider both versatility and high quality food with provenance. Especially but not exclusively fish and meat. With its different cooking methods and huge range of accessories, vegetables and side dishes can be prepared more creatively and animals can be utilised more holistically. Use the wok crown, pizza stone or a Dutch oven and turn side dishes or leftovers into delicious main courses - the possibilities are endless, a MONOLITH can do much more than just sausages and steaks. So to those who aspire to cook food in a sustainable way and try out a wide variety of dishes, Monolith is the grill that fulfils these wishes.

Sustainability can be achieved in many ways and we strive to follow as many of these paths as possible - out of conviction, with respect and responsibility. In 40 years time, we would still like to be sitting in the garden on a balmy summer evening, the voices of our loved ones in our ears and the aroma of our MONOLITH in our noses. Even if we can't achieve everything individually, we still want to do our part.

♥ FOR A CLEANER, GREENER WORLD.

MONOLITH CHARCOAL

MONOLITH CHARCOAL 8 KG
ART NR. 201090



THE BEST BARBECUES DESERVE THE BEST CHARCOAL

High quality charcoal using sustainably sourced oak timber from silviculture certified European forestry is perfect for both home and professional use. Modern and efficient manufacturing extracts tars and acids to produce an evenly charred, 85 % carbon content, energy-rich charcoal. The prime sized 4 – 12 cm lumps create the ideal packing density in the fire box / charcoal basket optimising air flow and heat intensity.

Thanks to the perfect carbonisation, Monolith charcoal ignites very quickly and 200 - 250°C can be reached in 10 - 15 minutes. The high energy value of 31,700 kJ / kg ensures high temperatures can be achieved and sustained on demand.

MONOLITH IS FRIENDSHIP

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#MONOLITH BBQ



BARBECUING AT THE HIGHEST LEVEL

#MONOLITHBBQ



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<https://monolith-grill.eu/uk/dealers-directory/>

