

MONOLITH THE KAMADO.



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.



INDEX

04	THE COMPLETE OUTDOOR KITCHEN
06	STORY OF MATTHIAS OTTO
08	MONOLITH PRO-SERIES 2.0
09	3 VERSATILE COOKING STYLES
12	SMART GRID SYSTEM
13	FIRE POT
14	MONOLITH AVANTGARDE - NEW!
18	MONOLITH ICON
20	MONOLITH JUNIOR (PRO-SERIES 2.0)
22	MONOLITH BASIC
24	MONOLITH CLASSIC (PRO-SERIES 2.0)
26	MONOLITH LeCHEF (PRO-SERIES 2.0)
28	MONOLITH BBQ GURU EDITION (PRO-SERIES 2.0)
32	ALL SIZES AT A GLANCE
34	MONOLITH AMBASSADOR
36	MERCHANDISE + OUR LEATHER COLLECTION
38	ACCESSORIES
54	MONOLITH SMOKE PELLETS
56	OUR CHARCOAL AND SUSTAINABILITY

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.

👁 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 cooking. Because of the excellent insulation, the coals quickly extinguish after the vents are closed and can simply be re-used next time.

🔥 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.

🔧 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.

🔄 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.



♥ 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.

🌡 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.

🛡 LIMITED LIFETIME WARRANTY

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 reignited. 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 so it too can have the fireplate 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 innovative 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



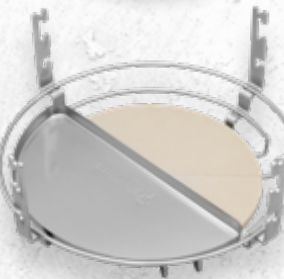
**SCAN
ME!**

FOR TUTORIALS &
RECIPE VIDEOS



A photograph of three men crouching on a dark, rocky outcrop by the water. The man on the left is wearing a dark jacket and jeans. The man in the center is wearing a black hoodie with orange drawstrings and a 'MONO' logo, and is holding a large, black, ceramic kamado-style grill. The man on the right is wearing a dark jacket and cargo pants. The background shows a body of water and a rocky coastline under a cloudy sky.

MONOLITH IS
TRADITION



KOOLSTOFMAND

CLASSIC	LeCHEF	JUNIOR (NOT DIVIDED)
ART-NR. 201046-C	ART-NR. 201046-L	ART-NR. 201046-J

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 1/2 moon grill grates. Inserting 1/2 moon drip pans and 1/2 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**

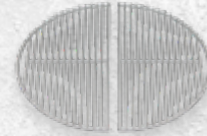
Our unique Smart Grid System offers unrivalled functionality. Complete with metal frame and detachable handle you can lift the entire system (including 2 grill grates, 2 deflector stones and 2 drip trays) in and out of your Monolith in one clean, simple movement.

CLASSIC	LeCHEF
ART NR. 101011	ART NR. 101033



SMART GRID RING

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



**GRILL GRATES
(2 PER SET)**

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



**DRIP TRAYS
(2 PER SET)**

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

**PRO-SERIES
FIREBOX**

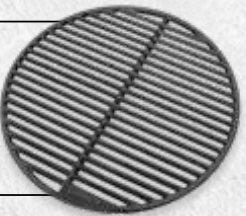
The cutting-edge segmented fire box is seated on a stainless-steel frame featuring an integral concaved ash compartment & matching profiled shovel.

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

FIRE POT

The cast iron pot is the latest innovation to turn your 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 searing 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.

**CAST IRON GRATE
ICON AND JUNIOR**
ART NR. 201029



CAST IRON PLANCHA

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



CAST IRON GRID

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



**SGS FIRE POT-SET
LECHEF (CA. 9,5 L)**
Art Nr. 207063



**SGS FIRE POT-SET
CLASSIC (CA. 6,5 L)**
Art Nr. 207060



NEW!

AVANT
GARDE

BY  MONOLITH

DESIGN MEETS TECHNOLOGY

Years of striving for perfect quality and performance have culminated in the Avantgarde. High-quality silicate ceramics, stainless steel fittings together with details such as a stapled glass fibre gasket and LED light in the handle, all bear witness to our developers' extensive experience in design and production.



UPGRADE PRO SERIES 2.0

SIDE TABLES HEAVY BAMBOO

CLASSIC

ART NR. 201017-C

LeCHEF

ART NR. 201017-L

THERMOMETER

ART NR. 301057-C

ART NR. 301057-L

HANDLE WITH LED

ART NR. 301064-C

ART NR. 301064-L

AVANTGARDE CLASSIC

CLASSIC

ART NR. 301000

FRAME & SIDE TABLES

ART NR. 301009

AVANTGARDE LECHEF

LECHEF

ART NR. 301030

FRAME & SIDE TABLES

ART NR. 301039

HANDLE
with integrated LED light

SIDE TABLES & HANDLE
made of carbonised
heavy bamboo

STABLE FRAME
constructed from high-quality,
deep-drawn powder
coated steel

Fittings made of
HIGH QUALITY
STAINLESS STEEL

HIGHEST QUALITY
SILICATE CERAMICS
with lifetime warranty

TRAY
built in storage solution for
accessories



AVANT
GARDE

BY MONOLITH

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



MONOLITH 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 restaurateurs also love it and are well aware of one thing: size isn't always everything.

EXCL. CART

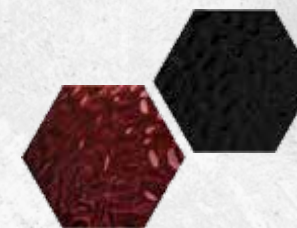
ART NR. 121022-BLACK
ART NR. 121022-RED

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: 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, LeChef brings new dimensions to the art of grilling as we know it. From parties to catering, street food events or grilling competitions:

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

EXCL. CART

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

INCL. CART AND SIDE TABLES

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

COVER LECHEF

ART NR. 201037





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 30/31



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/>

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



MONOLITH BBQ GURU EDITION SET
ART NR. 209091

UNIVERSAL SET INCL. BLOWER & ADAPTER
ART NR. B901-1016-BK-01

MONOLITH BBQ GURU EDITION SET

ART NR. 109099

UNIVERSAL SET INCL. BLOWER & ADAPTER

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 everywhere, and the Status Q light ring ensures clear feedback. Enjoy oven like precision and a perfectly-cooked meal.

STATUS Q LIGHT RING



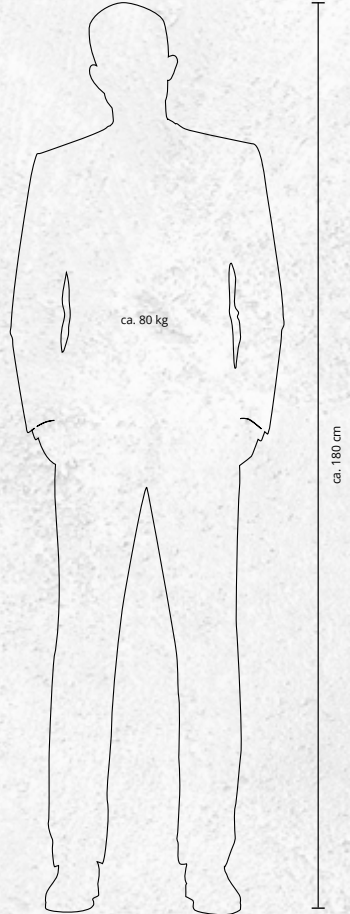
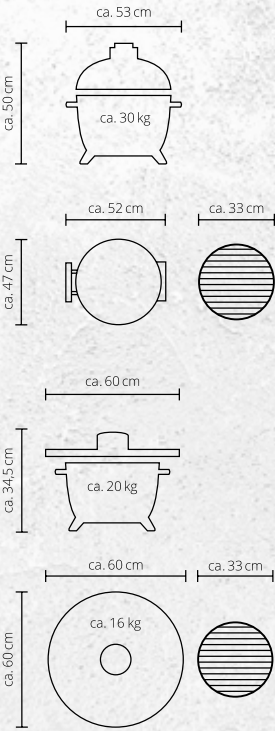
BLUE OUTER RING

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.

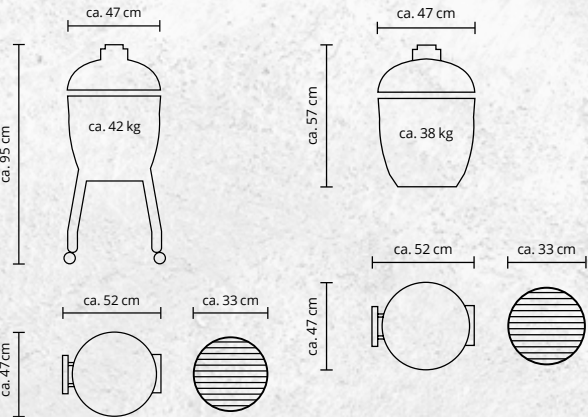
RED OUTER RING

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.

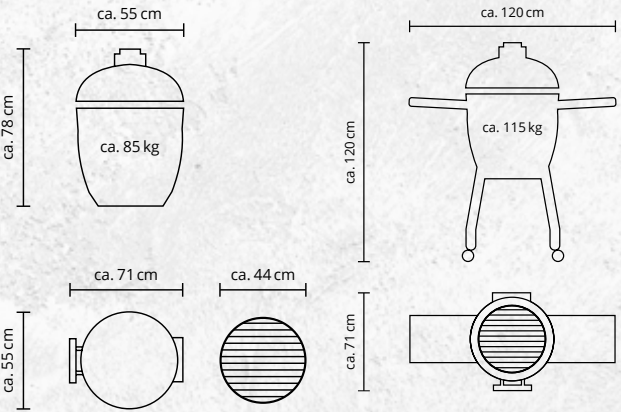
MONOLITH
ICON



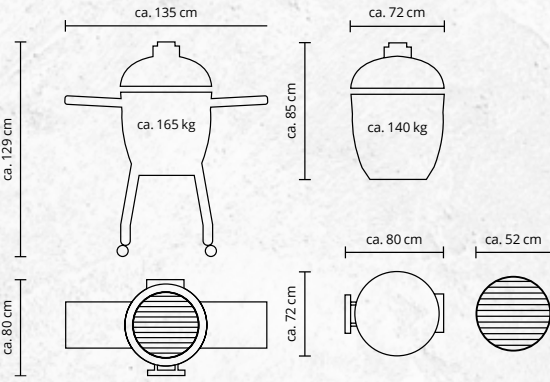
MONOLITH
JUNIOR



MONOLITH CLASSIC,
BASIC & BBQ GURU ED.



MONOLITH LeCHEF &
LeCHEF BBQ GURU ED.



**LISA GOODWIN-ALLEN**

Michelin starred chef | @chef_lisa_allen

**JULIA KOMP**

former youngest star chef | juliakomp.de

**TARIK ROSE**

@tarikrose | www.restaurant-engel.de

**BEN BARTLETT**

@bbqben1

**STEFAN MARQUARD**

home@stefanmarquard.de | Foto by Volker Debus

**MORITZ FREUDENTHAL**

@kochenmitfreude | moritz-freudenthal.de

**FRANZ-JOSEF UNTERLECHNER**

@fjunterlechner

**BRUNO BIRKBECK**

northcote.com



NEON SIGNS

The barbecue corner of the future glows bright orange. With either the signet or full MONOLITH logo neon sign, your barbecue will always be seen in the right light.



NEON SIGN LARGE
ART NR. N-002



NEON SIGN SMALL
ART NR. N-001



ART NR. MERCH-MÜ

HAT

A hot look for cold days - with our original MONOLITH beanie you can show which barbecue is the real thing for you even in winter.



ART NR. MERCH-C

CAP

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



ART NR. MERCH-TR-M (L/XL/XXL/XXXL)

T-SHIRT

A must-have for die-hard fans: With our unisex MONOLITH "The Kamado" shirts in grey and orange, you'll always cut a fine figure behind your barbecue. Connect with MONOLITH fans the world over just walking down the street.

HIGH
QUALITY



100 % DUTCH
LEATHER



OUR LEATHER COLLECTION IS HERE!

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

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



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.



Recipe
**GRILLED
AUBERGINE**



Get inspired!

**FOR ICON
AND JUNIOR**

ART NR. 201017-I/J

Size (WxHxD):

120 cm x 52 cm x 78,5 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 (BxHxD):

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



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 practical at home in the garden. 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

FREILUFTKÜCHE



**SCAN
ME!**

FOR MORE
OUTDOOR-
KITCHENS



PARÉ KITCHEN

STONELIFTER

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

ART NR. 206017

DEFLECTOR STONE (ONE PIECE) & LIFT ICON

ART NR. 102024

DEFLECTOR STONE (ONE PIECE) & LIFT JUNIOR

ART NR. 201024

DEFLECTOR STONE (TWO PIECE) & LIFT CLASSIC/BASIC

ART NR. 201006

DEFLECTOR STONE (TWO PIECE) & LIFT LeCHEF

ART NR. 201033



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.

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



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.

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



EXTENSION GRID ICON AND J UNIOR

ART NR. 201023

EXTENSION GRID CLASSIC

ART NR. 201005

EXTENSION GRID LeCHEF

ART NR. 201038



#101008
20 MM
THICKNESS

JUNIOR AND ICON
(double thickness not possible)
ART NR. 201025

**CLASSIC
EN LeCHEF**
ART NR. 101008

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.

Recipe
**MONOLITH
PIZZA**



Get inspired!



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



MEDITERRAN MEATBALLS



Get inspired!



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

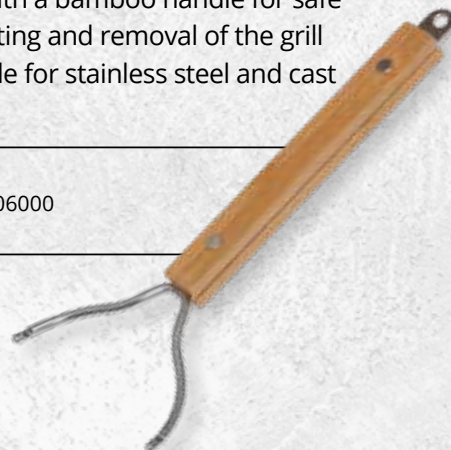
SPARE HEAD
ART NR. 206016



GRIDLIFTER

Sturdy grid lifter made of polished stainless steel with a bamboo handle for safe and easy lifting and removal of the grill grid. Suitable for stainless steel and cast iron grids.

ART NR. 206000



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.



THERMO-LITH
ART NR. 207070
incl. 2 samples

**ADDITIONAL
PROBES**
ART NR. 207071
2 pieces

ART NR. M-001
Cable length: 3 m



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.



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



CLASSIC

ART NR. 206013-C

LECHEF

ART NR. 206013-L

ICON & JUNIOR

Art Nr. 206013-I/J

NEW!


WOKSET

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

ART NR. 207013



WOKSTAND

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.



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.



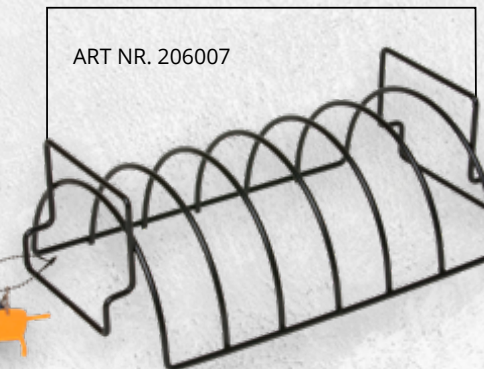
ART NR. 206008



SPARERIB 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



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



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

LeCHEF

Art Nr. 207000-L

CLASSIC

Art Nr. 207000-C



ROTISSERIE SKEWER SET

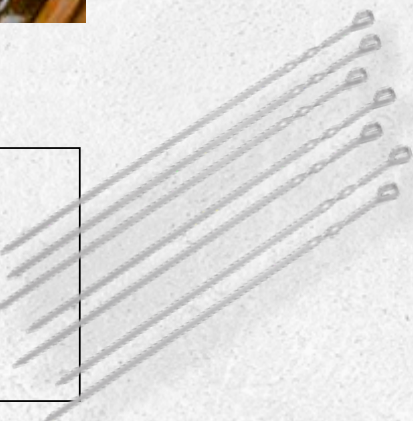
With the optional stainless steel skewer set* for the rotisserie, you can turn the Monolith into a kebab or churrasco grill. Grill up to 7 skewers at the same time (9 skewers on Le Chef). Perfect for shashlik, Brazilian meat skewers, vegetables or kebabs. The motor ensures that all the skewers are simultaneously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



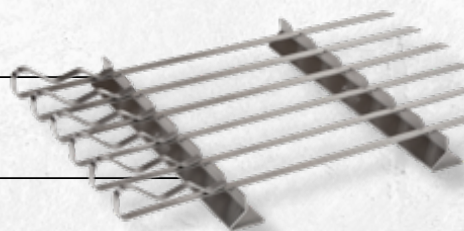
Get inspired!



ART NR. 206001

SKEWER AND 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.



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.***



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.

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 / **charco-** al 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.

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 IS FRIENDSHIP

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#MONOLITH BBQ

We are delighted to have so many passionate partners in our barbecue community! They post great impressions, new recipes and hot barbecue tips via their channels alongside the **#monolithbbq** hashtag. We always share their posts and recipes via the MONOLITH social media channels and on our website.

A SMALL SELECTION:



The Facebook grill community by and for MONOLITH grillers. We already have almost 7,000 members and are looking forward to meeting you!

MONO-BLOGGER

Fancy becoming an official mono-blogger and bringing more MONOLITH into the world? Then feel free to contact us at blogger@monolith-grill.de

GET INSPIRED! FOLLOW AND LINK US ON:



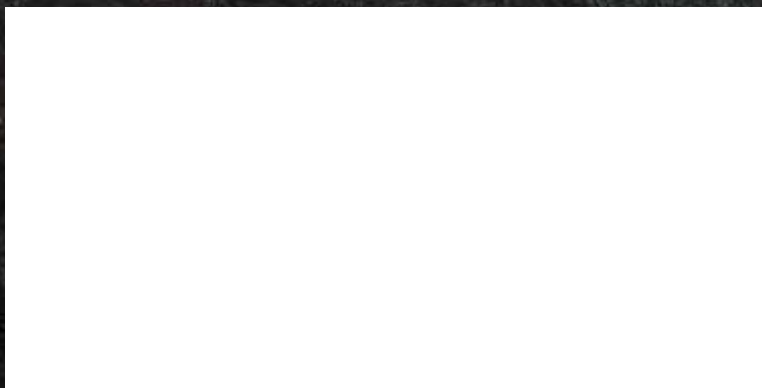
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