



GRILLING SMOKING BAKING BBQING 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.

MONOLITH PRO-SERIES 1.0

The ground-breaking Monolith Pro-Series is the natural evolution of the proven and successful Monolith Classic and LeChef grills, offering numerous innovations.

The ingenious Smart Grid System provides ultimate flexibility to create different grill zones. You can position your half-moon protector stones, grill grates and drip pans in any of 4 levels dependent on your cooking requirements.

PRO-SERIES 1.0 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.

PRO-SERIES 1.0 FIREBOX

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



THE FAMILY

The Monolith family consists of the four sizes – Monolith Classic, Monolith Junior, Monolith ICON and Monolith Le Chef. You can choose the size that perfectly suits your needs. All four sizes excel in performance, providing barbecue enjoyment of the highest level!

MONOLITH ICON

GRID Ø

33cm

WEIGHT

35kg

HEIGHT

50cm



GRID Ø

33cm

WEIGHT

40kg

HEIGHT WITH CART

95cm

MONOLITH CLASSIC PRO-SERIES 1.0

GRID Ø

46cm

WEIGHT

85kg

HEIGHT WITH CART

120cm

MONOLITH LeCHEF PRO-SERIES 1.0

GRID Ø

55cm

WEIGHT

140kg

HEIGHT WITH CART

129cm









♥ 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.

♦ EFFECTIVE

The Monolith is extremely fuel efficient delivering high temperatures with minimal waste. 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.

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 – 3kg 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.

✓ 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.

→ LOW-MAINTENANCE

The outstanding thermal performance of the ceramic coupled with the use of high-quality stainless steel make the Monolith very low maintenance. Simply clean by setting at 200°C for 15 – 20 minutes.

OUTPOS LIMITED LIFETIME WARRANTY

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

3 VERSATILE COOKING STYLES

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. BAKING

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. (pizza stone, optional extra)

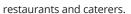






THE MONOLITH **BUGGY**

The Monolith is mounted in the stainless steel buggy on a secure support basket with rubber shock absorbers, and protected further with a latch on the hinge to ensure safety against unwanted movement. 20cm in diameter pneumatic casters provide a smooth ride that makes the buggy perfect for barbecue teams, street food vendors,





Foldable Side Table with Lockable Hinge

Stainless Steel Handle

Teak Wood Work Top

Secure Support Basket with Spring Loaded Rubber Shock Absorbers

Stainless Steel Cart

Pneumatic Casters (Ø 20cm) - Fixed and Swivel



#monolithbbq

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Monolith Grill



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Monolith Grill



Monolith Kamado Grill is a intended barbecue for home and professional use



MONOLITH Grill GmbH | Frida-Schröer-Straße 56 49076 Osnabrück | info@Monolith-grill.de MONOLITH-GRILL.EU