





MONOLITH KAMADO GRILL, MY PHILOSOPHY, OUR STYLE AND PASSION FOR THE FLAMES

It all started with my passion for barbecue and cooking with fire.

But I wanted something that went beyond the conventional product reserved for grilling at weekends and then put back in a corner. I wanted to make a versatile barbecue that could be used in different ways, every day, that is also a stylish accessoriy to be displayed with pride. In order to make this I thought about the kamado, but a new and modern kamado. It was from this thought Monolith was born. I developed a product that combined the tradition of a Japanese kamado with German design, robustness and durability. A product that features several cooking systems together with the most advanced technology applied to ceramic grills. A unique device that would make Monolith the kamado brand par excellence.

On this basis our Monolith Kamado Grill was born and subsequently developed over the years. Universal devices that allow you to grill, barbecue and smoke, to have a charcoal oven, a bread and pizza oven, a system that allows you to cook anything; the possibility of having a complete outdoor kitchen not only for the enthusiast but also for the catering professional who needs a system built to withstand to intensive use.

From this versatility and multifunctionality comes the Monolith slogan: Monolith is freedom. A simple concept, but one that embodies the essence of using Monolith today. In Monolith, innovation and technology come together to give everyone the opportunity to use our grill in a simple way whilst still respecting the tradition of cooking with fire. And thanks to this Monolith kamado grills have become international cooking devices because they are able to adapt to every culinary culture and so create the traditional recipes of every country.

We at Monolith are proud of our products and our success which incorporate the essence of German engineering, development work and have led us to produce the most technologically advanced kamado on the market.

We have achieved these results because we at Monolith, the people who work there, are BBQers & professionals, so we can proudly say that our kamado grills are designed, developed and produced by BBQers for BBQers.

Matthias Otto, CEO and Founder





GRILLING, BAKING, BBQING, ROASTING, SMOKING

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.

The Monolith is friendship. Barbecues are always good occasions to get together and enjoy the company of friends or family. Whether in the garden, on the terrace or balcony or spontaneously on the go, the Monolith promises barbeque on the highest level.

※ A LOT OF RECIPES

can be found on our homepage: www.monolith-grill.eu





THE COMPLETE OUTDOOR KITCHEN

Forget everything you know about grills and barbecues and come and discover the Kamado multifunction ceramic charcoal grill by Monolith

♥ 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.

≡ 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.

♦ 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.

✓ 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 highgrade 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 $^{\circ}$ C for 15 – 20 minutes.

⊗ LIMITED LIFETIME WARRANTY

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





MONOLITH JUNIOR

The Compact Grill. Our compact Monolith Junior with its grid diameter of 33 cm is, besides the icon, 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 this Catalogue.

EXCL. CART
ITEM-NO. 201022-BLACK
ITEM-NO. 201022-RED

INCL. CART ITEM-NO. 201021-BLACK ITEM-NO. 201021-RED

IDEAL FOR

1-2 people

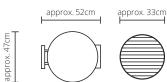
GRID

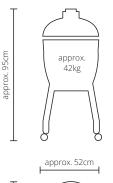
Ø 33cm

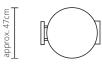
WEIGHT

from 38kg











approx. 33cm







COVER JUNIOR

ITEM-NO. 201028



CLASSIC PRO-SERIES 1.0

The Classic model. 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. Our Smart Grid System with 4 height settings gives you ultimate control 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 this catalogue.

EXCL. CART
ITEM-NO. 101002-BLACK
ITEM-NO. 101002-RED

INCL. CART + SIDE TABLES
ITEM-NO. 101001-BLACK
ITEM-NO. 101001-RED

IDEAL FOR

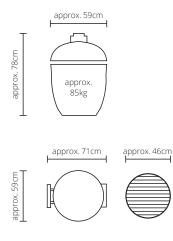
3-8 people

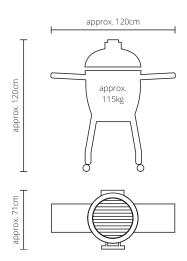
GRID

Ø 46cm

WEIGHT

from 85kg







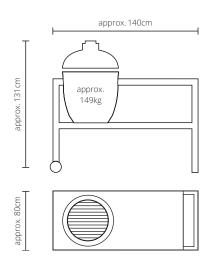




INCL. BUGGY

approx. 84cm approx. 131cu approx. 94cm approx. 54cm approx. 54cm

INCL. TEAKWOOD TABLE



COVER CLASSIC

ITEM-NO. 201010





LeCHEF PRO-SERIES 1.0

The Heavy Weight. The Monolith LeChef is the largest grill in the Monolith family. With an impressive 140 kg and a grid diameter of 55 cm, need we say any more? The Monolith LeChef 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. Our Smart Grid System with 4 height settings delivers supreme flexibility 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 LeChef 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.

EXCL. CART
ITEM-NO. 101031-BLACK
ITEM-NO. 101031-RED

INCL. CART + SIDE TABLES
ITEM-NO. 101030-BLACK
ITEM-NO. 101030-RED

IDEAL FOR

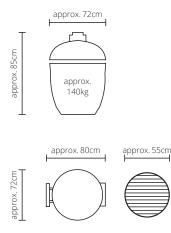
6+ people

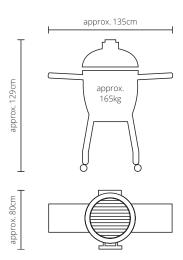
GRID

Ø 55cm

WEIGHT

from 140kg





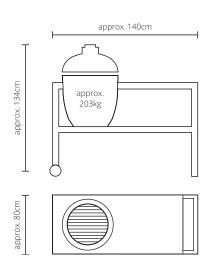




INCL. BUGGY

approx. 84cm approx. 84cm approx. 199kg approx. 54cm

INCL. TEAKWOOD TABLE



COVER LECHEF

ITEM-NO. 201037



MONOLITH BBQ-GURU PRO-SERIES 1.0

The innovative. In collaboration with our American partner BBQ Guru, we have developed the most advanced Monolith grill. The extreme heat retaining properties of the ceramic grill make it ideal for electronic control and that's why we developed the Monolith with integrated blower. No fiddling around try to attach annoying adapters to the air supply damper, the new Monolith BBQ Guru edition comes with the fan already built in. The oven temperature is monitored using a thermal sensor and passed on to a controller via cable. The controller then stabilises the cooking temperature by regulating the air flow to the fire by virtue of the built in fan. In addition the controller also detects when the lid is opened and adjusts the air supply for the time of opening. The Monolith BBQ Guru Edition with integrated fan is only available in black and in the sizes Classic and LeChef. Choose one of two controllers (Digi-Q & Cyber-Q Cloud) which are sold separately by your Monolith retailer.

CLASSIC

INCL. CART + SIDE TABLES ITEM-NO. 109001-BLACK

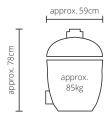
EXCL. CART ITEM-NO. 109002-BLACK

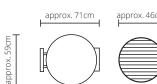
Le CHEF

INCL. CART + SIDE TABLES ITEM-NO. 109030-BLACK

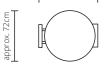
EXCL. CART ITEM-NO. 109031-BLACK











approx. 80cm





CONTROLLER BBQ GURU EDITION

Digi DX3 Controller Set BBQ Guru Ed.

Set: BBQ Guru DigiQ DX3, metal control box with power unit (120/240V), temperature probe for pit and food,spiral cable, storage bag and user manual

ITEM-NO. 209091

Cyber Cloud Control BBQ Guru Ed.

Set: BBQ Guru CyberQ Cloud, control box with power unit (120/240V), large temperature probes for pit and food, spiral cable, sturdy bag and user manual.

ITEM-NO. 209099





MONOLITH ICON

Ceramic grilling to go. With the ICON, you can not only grill, but also smoke, bake and cook – and it can even be used on the go or as a table-top grill thanks to its size and weight.

Special feature: the lid can be removed and you can then use the ICON as a table-top grill or place a steel fire plate on top. A drip tray can be attached to the fire plate for collecting fat and ash. It can be used as a Plancha- or Teppan-style grill at different temperatures. The temperature is very high in the areas directly above the heat and a little lower on the outer parts where the plate protrudes. This means you can sear food in the middle and move it to the outer parts to cook and keep warm. For meat, fish, vegetable and pizza fans, the ICON leaves nothing to be desired.

The best thing is that hungry guests don't have long to wait, the grill heats up very quickly and low temperatures (100 degrees) can be maintained for up to 20 hours so that enjoyable evenings don't come to an end too quickly. Barbecuing at the highest level.

ITEM-NO. 102000

IDEAL FOR

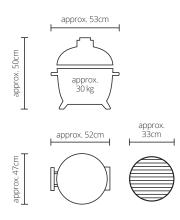
1-2 people

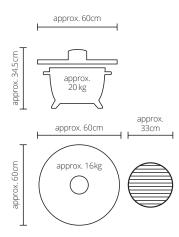
GRID

Ø 33cm

WEIGHT

from 35kg





ICON FIREPLATE

The 6-mm thick steel fire plate, with a diameter of 600 mm, is placed on top of the Monolith ICON. An initial burn-in is recommended prior to the first use!



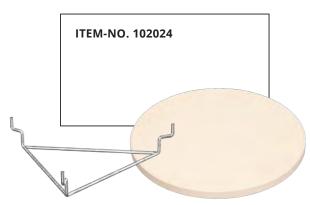
ICON COVER

Our oxford nylon covers provide optimal protection against rain, snow and dirt.



DEFLECTORSTONE INCL. LIFT ICON

The deflector stones protect your food from direct heat, allowing large meat cuts to cook to perfection.









MONOLITH BASIC

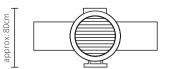
The Monolith Basic is a slimmed down version of the Classic model, with the same 46cm grill diameter and like all Monoliths, it delivers versatility for BBQ grilling, baking, searing and smoking as standard. The Basic is also the same high-quality construction but clearly the appearance is different. We've stripped away the chip feeder system and we've replaced the stainless steel bands with powder-coated steel bands. Buy a Monolith Basic and you can then build your grill to suit your needs. The stainless-steel grill grate can be further enlarged using the optional extension grid and the 2nd grid level grill expander to provide ample space for several side dishes at the same time as your main cook.

Choose also from the extensive range of Monolith Classic accessories, such as the rotisserie, cast iron grid, pizza stone, wok & stand or fire plate and your Monolith Basic becomes a fully-fledged all in one outdoor cooker. The grill is only available in one standard format, colour black with cart and bamboo side shelves. Optional equipment, grill tools and accessories can be found on our accessories pages.

INCL. CART + SIDE TABLES
ITEM-NO. 201000-BASIC

IDEAL FOR 3-8 people GRID Ø 46cm WEIGHT approx. 115kg













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.

CLASSIC ITEM-NO. 101011 LeCHEF

ITEM-NO. 101033







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.

CLASSIC ITEM-NO. 101053-C LeCHEF ITEM-NO. 101053-L





SMART GRID RING

CLASSIC LeCHEF 207033 207038



CAST IRON GRID

CLASSIC LeCHEF 207030 207035



CAST IRON PLANCHA

CLASSIC LeCHEF 207031 207036



GRILL GRATE (SET 2 PCS.)

CLASSIC LeCHEF 207034 207039

3 VERSATILE COOKING STYLES









BAKING





"I love Korean BBQ! To be creative with these flavors the Monolith is the right companion!"

SARAH HENKE – YOSO | 1 Michelin-Stern yoso-restaurant.de

"I have already experimented and grilled a lot ... Today I ask myself - WHY, I now have it Have you never yet tried a Monolith? Anyone with a Monolith grill is forever captivated. For me there are no more experiments: I now know what perfection is!"

STEFAN MARQUARD | marquard-akademie.de © Tobias Oehlke

"The fascinating thing about the Monolith is the exact temperature control from the bottom when smoking, via low temperature for a saddle of lamb, up to 170 degrees for the beef ribs and then all the way up for the pizza! Even how it looks as part of an outdoor kitchen is great!"

FABIAN BECK | becktogrill.de © Volker Debus

"For me, Monolith is unique in terms of usability. With its efficient heat storage, it makes grilling convenient, especially in large quantities. It is versatile, usable and one of the few grills that looks great."

MORA FÜTTERER | mocuisine.de © Volker Debus





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 un-wanted movement. Additional work space is provided thanks to the fold down teakwood shelf. 20cm in diameter pneumatic casters provide a smooth ride that makes the buggy perfect for barbecue teams, street food vendors, restaurants and caterers.

BUGGY INCL. SIDETABLE

For Monolith Classic & LeChef Weight: 55kg

COVER BUGGY

For Monolith Classic & LeChef

ITEM-NO. 201019

ITEM-NO. 201017-L LeChef ITEM-NO. 201017-C CLASSIC



TEAKWOOD TABLE

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.

TEAKWOOD TABLE MONOLITH CLASSIC

TEAKWOOD TABLE MONOLITH LECHEF

Weight: 64kg

Weight: 63kg

ITEM-NO. 201003-C

ITEM-NO. 201003-L

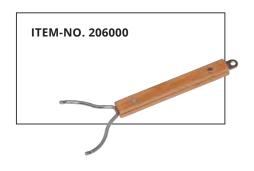


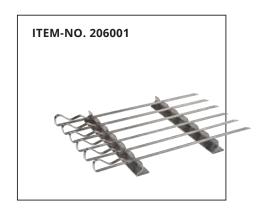


Grill not included in delivery.











GRID LIFTER

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.

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.

GRILL TONGS

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

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.



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.



PIZZA STONE

With the cordierite ceramic pizza stone, pizzas, quiches, breads and cakes are baked to perfection. The open-pored surface absorbs the moisture from the dough and ensures a crispy base. The best results are achieved in combination with deflector stone thus preventing the base of the pizza stone from getting too hot.

Pizza stone Monolith Classic ITEM-NO. 201008

Pizza stone Monolith Junior ICON compatible ITEM-NO. 201025

Pizza stone Monolith LeChef ITEM-NO. 201034













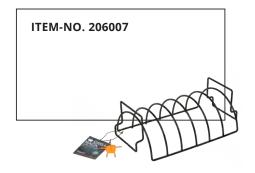
GRILL BRUSH

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



CHICKEN ROASTER AND VEGETABLE TRAY

Chicken roaster made of stainless steel 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.



RIB RACK

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 shoulder.

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 more flexibility. Due to its size, there is no divider available for the Monolith Junior.

MONO-LIGHTER

The Mono Lighter is the ideal lighter for your Monolith Grill. Within just 60 seconds, it provides glowing coal. The Mono Lighter works exclusively with hot air and without an open flame. This ensures safe ignition at all times and without the need for any jump-start.

STONE LIFTER

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

Charcoal basket Monolith Classic ITEM-NO. 201046-C

Charcoal basket Monolith Junior ITEM-NO. 201046-J

Charcoal basket Monolith LeChef ITEM-NO. 201046-L















Wokrack Monolith Classic ITEM-NO. 206013-C

Wokrack Monolith LeChef ITEM-NO. 206013-L

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.





ITEM-NO. 201013



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.

ITEM-NO. 207013



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





DEFLECTOR STONE & LIFT

The half-moon deflector stones coupled with with the charcoal basket, enable you to create different heat zones within the Monolith Classic and LeChef making it possible to simultaneously grill directly and indirectly. The set consists of two halfmoon shaped ceramic deflector stones and a stainless steel lift. Sit one deflector stone on the lift and you can cook indirectly on one half and grill directly grilling on the other half. The deflector stones protect your food from direct heat, allowing large meat cuts to cook to perfection. The new design of the lift for the Monolith Classic enables you to place the 2nd level grid over the deflector stones doubling your grill area. Due to the size of the Monolith Junior, the deflector stone consists of 1 piece.

Deflector stone (2 pieces) & Lift Classic ITEM-NO. 201006

Deflector stone (2 pieces) & Lift LeChef ITEM-NO. 201033

Deflector stone (1 piece) & Lift Junior ITEM-NO. 201024

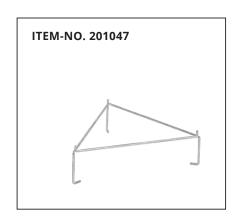






GRID LIFT

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.











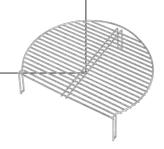
Extension Grid Monolith Classic ITEM-NO. 201005

Extension Grid Monolith Junior ITEM-NO. 201023

Extension Grid Monolith LeChef ITEM-NO. 201038

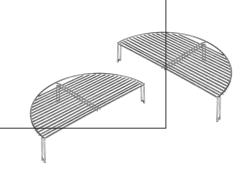


Expand your cooking area, quickly and easily with the stainless steel extension grid. Due to the specially formed legs the grid can be placed securely on top of the regular grid or the 2nd level grid (only Monolith Classic & LeChef). Smoke, grill and cook on up to three levels.



2nd level grate Monolith Classic ITEM-NO. 201016

2nd level grate Monolith LeChef ITEM-NO. 201032



2ND LEVEL GRID (2 PIECE SET)

With our set of 2 half-moon shaped stainless steel grids you can double your grilling area and truly exploit the versatility of your Monolith. Place both or just one grid on top of the regular grid and in combination with the charcoal basket divider and heat deflector stones you can create different heat zones. The extension grid can also be placed on top of the 2nd level enabling you to utilise all the space within the Monolith. The 2nd level grid can only be used in the Monolith Classic in combination with the deflector stone and lift set. Not compatible with the Smart Grid System.

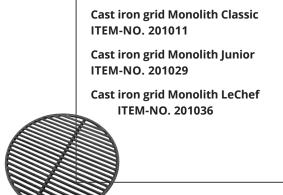
PLANCHA

The heavy duty plancha offers you two cast iron surfaces in one. The ridged side is perfect for steaks and burgers whilst the flat side with a surrounding margin is perfect for frying eggs, bacon and pancakes or delicate fish and vegetables. After use lightly coat the cast iron with oil.



CAST IRON GRID

The solid cast iron grid is ideal for all steak lovers who value perfect sear marks on their meat. 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. Not compatible with the Smart Grid System.



MARINADE POT & BRUSH SET

Marinade pot made of brushed stainless steel with a silicone basting brush. Great for applying marinades, sauces and glazes. By hanging the brush on the hook over the pot, the excess marinade can drip back down into the pot. It can also be placed on the grill to warm up the contents and later stored on one of the side table hooks.



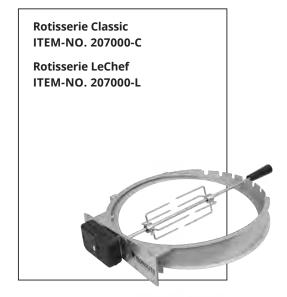












ROTISSERIE

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 includes two meat forks with long prongs to securely hold the meat. The battery operated motor inside a metal casing is durable and robust. With the optional skewer set (Item-No: 207001) you can roast up to 7 skewers (Classic) or 9 skewers (Le Chef) simultaneously.

Set: stainless steel rotisserie attachment, stainless steel rotating spike with two meat forks, battery operated motor.

Rotisserie Skewer-Set Classic ITEM-NO. 207001-C

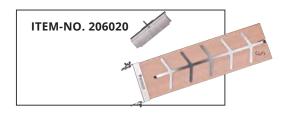
Set: 7 skewers

Rotisserie Skewer-Set LeChef ITEM-NO. 207001-L

Set: 9 skewers



With the optional stainless steel skewer set for the rotisserie, you can turn the Monolith into a kebab or churrasco grill. Grill on 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.



FISH PLANK

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

FIRE PLATE

The massive 8 mm steel fire plate can easily be placed on top of the open Monolith Classic or Le Chef grill. To regulate the heat use the dual-disc ventilation cap. Before initial use: Best results are achieved after oil has been burned into the plate.

Fire plate Classic Weight: approx. 30kg ITEM-NO. 207020-C Fire plate LeChef
Weight: approx. 35kg
ITEM-NO. 207020-L



The stainless steel wok crown is placed on the fire plate. The heat is centred thanks to the special design as the intense heat is needed for perfect results inside the wok.

CLOCHE

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

SPATULA

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



Suitable with all models ITEM-NO. 102022















BLUE TOOTH THERMOMETER

The new blue tooth themometer 'Thermo-Lith' monitors your food or the pit temperature by app and signals when it's done. Simply download the free app (iOS or Android) and you're ready to go. Monitor up to 6 different temperatures simultaneously.

Set: Thermometer, two probes (red & orange), one probe grid clip, two 1.5 V AA battery, user manual.



BBQ GURU DIGIQ® DX3 MONOLITH CERAMIC SET

The DigiQ DX3 helps solve the two most common problems of cooking outdoors: regulating your grill's temperature and accurately monitoring the temperature of your food. Simply fit the Pit Viper to the Monolith and set the control box to the required temperatures. This high-tech device enables you cook with automated precision. By measuring temperature fluctuations and consequently regulating oxygen flow for optimal temperatures, The DigiQ DX3 is ideal for 'low and slow', especially overnight jobs and large cuts of meat. Great for catering businesses and BBQ competitions.

Set: BBQ Guru DigiQ DX3, metal control box with power unit (120/240V), temperature probe for pit and food, Pit Viper fan, compatible ceramic adaptor, storage bag and user manual.

BBQ GURU PARTYQ MONOLITH CERAMIC SET

Simply attach the battery-operated PartyQ (4 AA batteries) to your Monolith and set your desired temperature, the PartyQ consistently controls your target temperature. The digital thermometer sends readings back to the control box that measures temperature fluctuations. It then regulates a fan that feeds just the right amount of oxygen into the Monolith. Ideal for 'low and slow', especially overnight jobs and large cuts of meat and BBQ competitions. Set: BBQ Guru PartyQ, control unit with integrated fan, temperature probe, batteries, compatible adaptor and user manual

BBQ GURU CYBERQ CLOUD MONOLITH CERAMIC SET

As our newest and most high-tech temperature control, the CyberQ Cloud is the future of barbecuing. Whether you are next to the CyberQ Cloud or across town, it solves the two most common problems of cooking outdoors: regulating your grill's temperature and accurately monitoring your food temperature. The CyberQ Cloud automatically and constantly controls your grill cooking temperature with oven-like precision, monitoring up to 3 food temperatures simultaneously. You can share, track, control, and record cooks on social media.

The CyberQ Cloud has an Open Lid Detection feature, it senses when the lid is open and can recover quickly to the cooking temperature. It also has the exclusive Ramp Mode feature that avoids over cooking.





Set: BBQ Guru **CYBERQ CLOUD**, control box with power unit (120/240V), large LED display, temperature probes for pit and food, Pit Viper fan, compatible ceramic adaptor, sturdy bag and user manual.









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.

Accessory rack Classic ITEM-NO. 206015-C

Accessory rack LeChef ITEM-NO. 206015-L





COOLER BOX 17 LITRES

The double-walled, painted steel / aluminium cooler box holds up to 17 litres. By simply adding ice, your meat, ingredients and drinks remain chilled for hours. The carry handle secures the lid, and ensures easy transport.



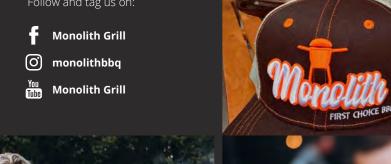






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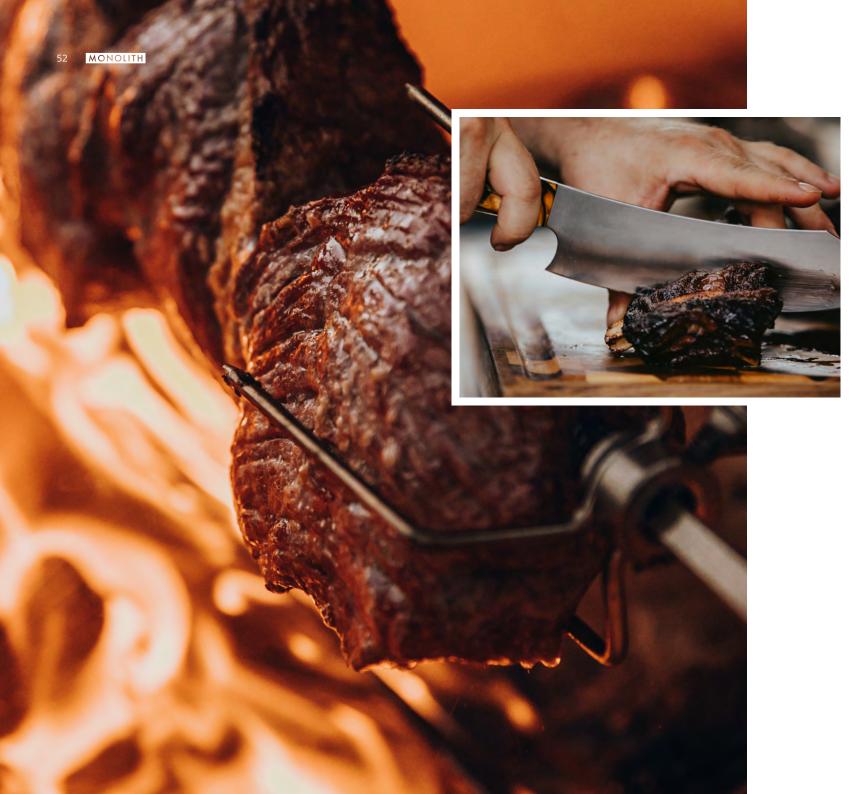












CHARCOAL

Monolith charcoal is highest quality charcoal, a 100 % natural product, containing no chemicals. Made entirely of FSC-certified hardwoods such as beech, oak, ash and hornbeam. Our charcoal is produced in an eco-friendly modern plant using controlled retort processing. This method extracts tar and acid producing an efficient, long burning lump charcoal with an energy value of 31,700 kJ / kg, reaching high temperatures on demand. The charcoal pieces are between 4 – 12 cm in size, allowing for optimal air flow within the fire box /charcoal basket. It ignites very quickly and reaches temperatures of 200 – 250 ° C within 10 – 15 minutes.



CHARCOAL 3 KG

CHARCOAL 8 KG

ITEM-NO. 201091

Dimensions (LxWxH): 26x15x38cm Dimensions (LxWxH): 50x18x80cm ITEM-NO. 201090



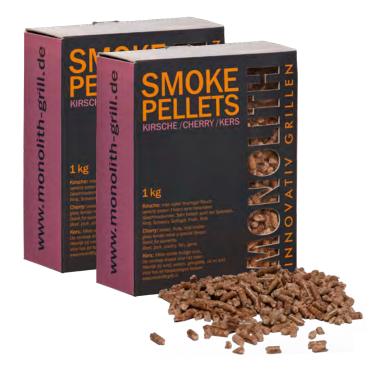
Fill up the Charcoal Basket or the Fire Box with high quality larger sized lump charcoal. We recommend our Monolith Charcoal.



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.



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



SMOKE PELLETS

Turn your Monolith ceramic grill into a high quality smoker with our wellrounded range of smoke flavours, something for every taste! These smoke pellets each produce, depending on the type of wood, their own signature flavour. Made purely of hardwood (no bark used) they are suitable for all types of grills. The pellets are scattered directly on to the charcoal – no soaking required.

WEIGHT: 1KG







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.



Sweet, fruity, mild smoke – gives tender meat that added extra flavour. Great for spareribs. Ideal for beef, pork, poultry, fish, game.



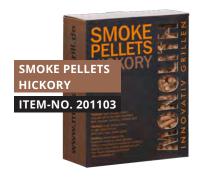
Sweet, fruity, strong smoke. The results are an intense fruity smoky flavour. Perfect for pulled pork. Great for beef, pork, ham, game.



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.



Mild, sweet, light smoky flavour. Great for pork, poultry, fish and for baking.



Strong nutty smoke, very versatile. Ideal for spare ribs. Great for beef, pork, ham, game.



Strong and spicy – the typical BBQ flavour of the southern states. Ideal for beef, pork, poultry, fish, game.





THE MONOLITH COMPANY

QUALITY AND DESIGN AT THE BASIS OF SUCCESS

Monolith Grill is a German company based in Osnabrück, in the north east of Germany between Cologne and Hamburg, born in 2008 from an idea of the current owner Matthias Otto, specifically to produce kamado grill but different from the few that were then on the market. The name Monolith was born to communicate the main characteristics of the kamado, solidity, sturdiness, reliability and also to reflect the ancient origins of the system.

After 10 years of continuous development of new models and with more than 150,000 kamado sold worldwide, Monolith is established as a leading brand not only in the kamado grill sector but also in the grill and barbecue sector.

Monolith's worldwide presence has increased over the last 4 years. The Monolith brand is increasingly appealing to the public thanks to its excellent performance, multifunctionality, design and technology. This success comes not just from being the only European kamado manufacturer but also the undisputed leader in Germany, the most important market for grills and barbecues in Europe.

The Monolith brand is supported by professional Brand Chef Ambassadors who confirm the authoritativeness of the brand and its reputation both in the domestic and professional catering sectors where the solidity of Monolith kamado are perfect for intensive use.

Monolith Grill was one of the first companies in the world to promote the culture of modern kamado grill, starting a fashion and trend from which many other companies were born.

The Monolith company is aware that it is a leading brand in the field of quality Kamado Grills but this does not stop it from investing in the development and improvement of its products. To maintain its position as a brand at the highest level, it will never stop investing continuously to meet the ever changing needs of the market.



