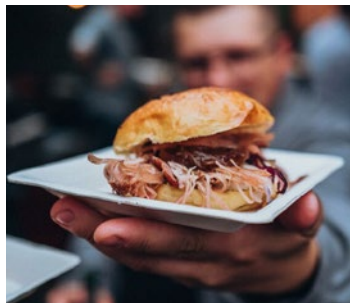


PRO SERIES 2.0 | USER MANUAL

EN





MONOLITH




#monolithbbq

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 Monolith Grill

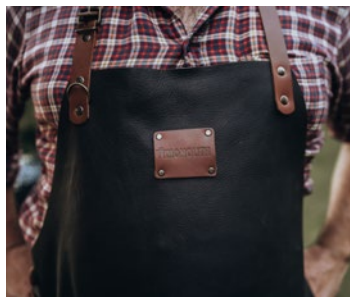
 monolithbbq

 Monolith Grill

join the club!

Join our grill community
on Facebook and
Instagram.

"Monolith
Owner's Club"



EN

GRILLING, SMOKING, BAKING, COOKING, ROASTING.



⚠ ATTENTION!

This manual contains **important information** about the correct use and handling of the lighter. **Before the use** of the lighter it's important to read and follow all of the instructions and warnings written in this manual. Keep this manual for future reference.

We only honour a guarantee if these operating instructions are read completely and kept with proof of purchase

01 INTRODUCTION



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THANK YOU FOR CHOOSING THE MONOLITH!

Congratulations on your new Monolith ceramic grill. In this user's handbook you will find the most important information relating to your grill and we wish you many hours of enjoyment with your new Monolith ceramic grill. For further information please visit our web page: www.monolith-grill.eu/uk

Attention: To ensure proper use of this product, please read this owner's manual carefully before using, especially the safety recommendations, and retain for future reference!

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.

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02 ALL ADVANTAGES AT ONE GLANCE

THE COMPLETE OUTDOOR KITCHEN

The Monolith unites the advantages of a classical grill with those of a stone oven. Barbecue, low temperature cooking, baking, smoking ... Whichever way you prepare your dishes, the Monolith grill will always enable you to achieve perfect results. No matter whether you need very high temperatures to grill the perfect steak or low temperature to smoke a large amount of meat for hours – the Monolith is your grill. Used as a stone oven the Monolith is perfectly suited to baking pizza or bread. The temperature range is between 80 °C and 400 °C. Due to its unique efficiency the grill needs very little energy to generate and maintain the desired temperatures. Using 2,5 kg – 3 kg of charcoal, the Monolith can work in the low temperature range for up to 24 hours. Because very little oxygen is required, air movement is extremely low in the grill, so meat remains moist and does not dry out. The meat remains moist.

If you just want to quickly grill 2 steaks, this is not a problem. Due to the chimney effect, the charcoal heats up extremely fast. With the high temperatures you can grill the steaks and simply close the air regulation vents when finished. The grill and firebox are very well sealed; the charcoal embers die down within a short time and can be used for another time so this limits the waste you get with other barbecues.

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

The Monolith is made of extremely heat-resistant ceramics and high-grade stainless steel. It has two practical side tables made of solid bamboo. The cart, like all other parts, is made of high grade materials and easily supports the weight of the ceramics whilst giving you the freedom to move your Monolith around the garden smoothly and safely.

The monolith consists of traditional ceramics mixed with 20th century materials.

Due to the very good insulation of the heavy ceramics and the ingenious regulation of the air supply you can control the temperature in the Monolith, unlike any other type of grill. The charcoal consumption is around 25 – 50 % less compared to a customary grill.

The required temperatures are reached very quickly through the chimney effect so you can cook within 15 minutes of lighting with far less fuel burnt during the preheating phase.

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

Due to the extremely temperature resistant ceramics and the use of high-quality stainless steel the Monolith is very low-maintenance and can even be used in winter. It is perfect for slow braised dishes and winter stews.

Limited lifetime warranty
(see warranty regulations – www.monolith-grill.eu)

03 MONOLITH OVERVIEW

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

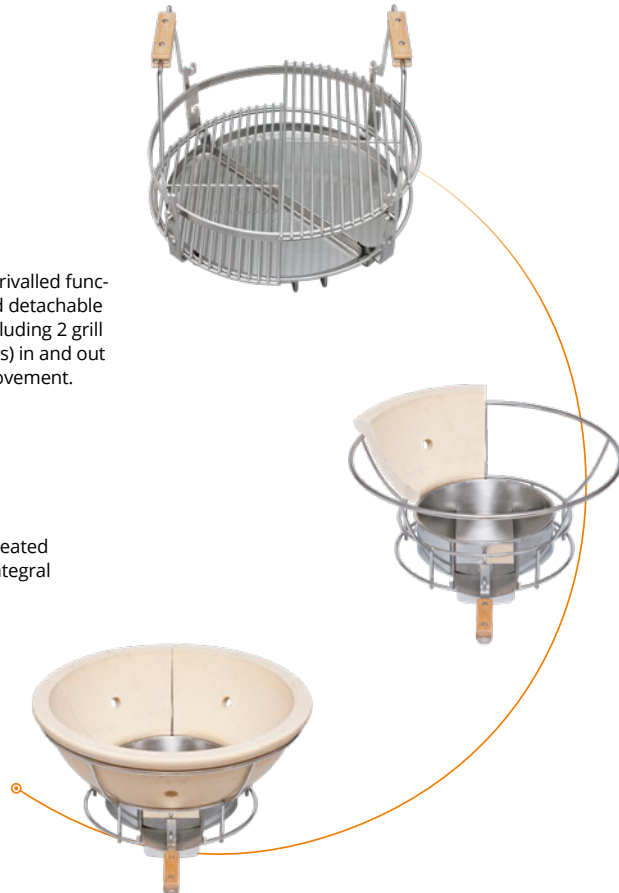
The ingenious Smart Grid System provides ultimate flexibility to create different grill zones. You can work with 5 levels in total, four of which are flexible. You can position your smart grid ring, half-moon protector stones, grill grates and drip pans, dependent on your cooking requirements

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.

PRO-SERIES FIREBOX

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



04 UNPACKING

The Monolith is packaged to ensure that it arrives undamaged.

1. Cut the plastic tapes and remove the cardboard lid.
2. **models including cart only:** Remove the steel legs, that are fastened in place with cardboard next to the ceramic unit.
3. The side panels of the carton can now be removed easily.
4. Remove the cartons containing the accessories located next to the ceramic unit. Further components and accessories are found within the unit and can now be easily removed.

5. models including cart only: lift the ceramic unit out of the steel cart. We suggest carrying the Monolith by the brackets for the side tables.

6. Please recycle the cardboard packaging.

Caution: Due to the risk of breakage please exercise caution when handling the ceramic components. Avoid carrying the grill by the hinges or the bamboo handle, this can lead to damaging the grill! Due to the weight we recommend the unit be carried by two people. Be sure to wear gloves to prevent injuries.



05 CONTENTS // MONOLITH CLASSIC

STANDARD ACCESSORIES:



**Dual-Disc
Ventilation Cap**
Item No. 201059-C



Fire Ring
Item No. 201052-C



Fire Box
Item No. 101053-C



Smart Grid System
Item No. 101011



**Cast Iron
Fire Grate**
Item No. 201066-C



**Charcoal Basket with
Divider**
Item No. 201046-C



Bamboo Handle
Item No. 201064-C



Cart (only for models
incl. cart)
Item No. 201041



Ceramic Feet (only for
models excl. cart)
Item No. 201056



**Smoke Chip
Feed System**
Item No. 201009



Grid Lifter
Item No. 206000



2 Bamboo Side Tables
(only for models incl.
cart) Item No. 201062-C



Thermometer
Item No. 201057-C



One Bag Metal Fittings
(only for models incl.
cart) Item No. 201083-C



User Manual
Item No. 20000-HB



Ash shovel
Item No. 207045

06 SETUP // MONOLITH CLASSIC

THE SETUP:



Charcoal Basket with Divider



**Deflector Stone (halved) & Lift
for Indirect Cooking**



**Deflector Stones, Drip Pans and Stainless Steel Grid
Set**



Setup for Pizza (optional accessory)

07 CONTENTS // MONOLITH BASIC

STANDARD ACCESSORIES:



**Dual-Disc
Ventilation Cap**
Item No. 201059-C



Fire Ring
Item No. 201052-C



Fire Box
Item No. 201053-C



Stainless Steel Grid
Item No. 201060-C



**Cast Iron
Fire Grate**
Item No. 201066-C



Bamboo Handle
Item No. 201064-C



Cart
Item No. 201041



2 Bamboo Side Tables
(only for models incl.
cart) Item No. 201062-C



Thermometer
Item No. 201057-C



One Bag Metal Fittings
(only for models incl.
cart) Item No. 201083-C



User Manual
Item No. 20000-HB



**Deflector stone
(2 pieces) & Lift**
Item No. 201006



Ash shovel
Item No. 207045

08 SETUP // MONOLITH BASIC

THE SETUP:



09 CONTENTS // MONOLITH JUNIOR

STANDARD ACCESSORIES:



**Dual-Disc
Ventilation Cap**
Item No. 201059-J



Fire Ring
Item No. 201052-J



Fire Box
Item No. 201053-J



Heat Protector
Item No. 201054-J



**Cast Iron
Fire Grate**
Item No. 201066-J



**Deflector
Stone & Lift**
Item No. 201024



Stainless Steel Grid
Item No. 201060-J



Extension Grid
Item No. 201023



Bamboo Handle
Item No. 201064-J



Cart (only for models
incl. cart)
Item No. 201027



Ceramic Feet (only for
models excl. cart)
Item No. 201056



Ash Hook
Item No. 201063



**Smoke Chip Feed
System**
Item No. 201026



Thermometer
Item No. 201057-J



One Bag Metal Fittings
(only for models incl.
cart) Item No. 201083-J



User Manual
Item No. 20000-HB

10 SETUP // MONOLITH JUNIOR

THE SETUP:



Charcoal Basket (optional accessory)



Deflector Stone & Lift for Indirect Cooking



**Complete Setup with Stainless Steel
Grill Grate and Extension Grid**



Setup for Pizza (optional accessory)

11 CONTENTS // MONOLITH LECHEF

STANDARD ACCESSORIES:



**Dual-Disc
Ventilation Cap**
Item No. 201059-L



Fire Ring
Item No. 201052-L



Fire Box
Item No. 101053-L



Smart Grid System
Item No. 101033



**Cast Iron
Fire Grate**
Item No. 201066-L



**Charcoal Basket
with Divider**
Item No. 201046-L



Bamboo Handle
Item No. 201064-L



Cart (only for models
incl. cart)
Item No. 201040



Ceramic Feet (only for
models excl. cart)
Item No. 201056



**Smoke Chip
Feed System**
Item No. 201035



Grid Lifter
Item No. 206000



2 Bamboo Side Tables
(only for models incl.
cart) Item No. 201062-L



Thermometer
Item No. 201057-L



One Bag Metal Fittings
(only for models incl.
cart) Item No. 201083-L



User Manual
Item No. 20000-HB



Ash shovel
Item No. 207045

12 SETUP // MONOLITH LECHEF

THE SETUP:



Charcoal Basket with Divider



**Deflector Stone (halved) & Lift
for Indirect Cooking**

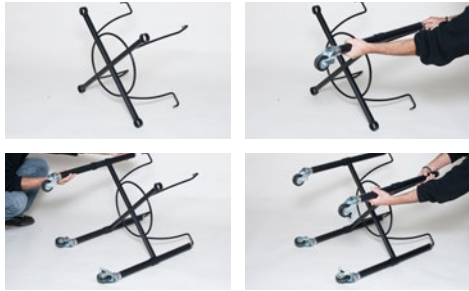


**Deflector Stones, Drip Pans and Stainless Steel
Grid Set**



Setup for Pizza (optional accessory)

13 ASSEMBLING THE MONOLITH INCL. CART



A. Assemble the cart by placing the stainless steel caps on the top of the legs then screw the legs to the frame. To prevent scratches on the metal components, place a cloth or a piece of paper between frame and legs before turning. For more user convenience attach the legs with the lockable castors next to each other.

B. Make sure the castors are locked before placing the ceramic unit in the cart.

Caution: Place the cart on a flat and stable surface. Keep in mind the heavy weight of the grill. Note that the grill can reach very high temperatures and should not be placed in the immediate vicinity of combustible materials. The grill must not be operated in closed rooms.

C. Lower the ceramic unit into the cart, making sure the opening (ash compartment) is between the legs with the lockable castors. We suggest carrying the Monolith by the brackets for the side tables.

Caution: Due to the risk of breakage please exercise caution when handling the ceramic components. Avoid carrying the grill by the hinges or the bamboo handle, this can lead to damaging the grill! Due to the weight we recommend the unit be carried by two people. Be sure to wear gloves to prevent injuries.

D. LeChef only: Loosen the two capped nuts on the front of the metal bands, attach the handle to the bolt. Screw the capped nuts back on the studs and tighten with a wrench.

E. Place the cast iron cap on the top opening of the ceramic unit.

F. Put the fire box inside the Monolith; placing the cut away section towards the opening of the ash compartment. Cleaning your Monolith is easy when the fire box and the ash compartment door opening are aligned correctly.

G. Place the fire ring on top of the fire box, making sure the opening for the wood chips is directly behind the corresponding opening in the ceramic unit.

H. Place the protector stone on the base of the unit. The protector stone prevents the base of the grill from overheating. (not required in Pro Series)

J. First place the Cast Iron Fire Grate inside the Firebox and then the Charcoal Basket inside the Firebox, making sure that the opening for the Smoke Chip Feeder System is aligned with the opening in the Firing.

K. Hook the side shelves in the corresponding mounts on the ceramic unit. Possibly having to adjust the distance by slightly bending the metal fittings.

Important: Before first use check that all the screws are safely and correctly tightened. The screws on the metal bands around the unit should be tightened regularly.

14 ASSEMBLING THE MONOLITH EXCL. CART

A. Remove the three ceramic feet from the carton and place them in a triangular shape on the desired location (for example the Monolith table). Making sure that the spacing between the ceramic feet is equal and has the same diameter as the base of the ceramic unit. The flat sides of the ceramic feet should face inwards.

Caution: Only place a flat and stable surface. Keep in mind the heavy weight of the grill. Note that the grill can reach very high temperatures and should not be placed in the immediate vicinity of combustible materials. The grill must not be operated in closed rooms.

B. Lower the ceramic unit on to the three ceramic feet making sure the ash compartment opening is between the front two ceramic feet. Check that the ceramic feet are placed an equal distance apart and that the flat sides are facing inwards. We suggest carrying the Monolith by the hinges and the air vent opening.

C. LeChef only: Loosen the two capped nuts on the front of the metal bands, attach the handle to the bolt. Screw the capped nuts back on the studs and tighten with a wrench.

D. Place the cast iron cap on the top opening of the ceramic unit.

E. Put the fire box inside the Monolith; placing the cut away section towards the opening of the ash compartment. Cleaning your Monolith is easy when the fire box and the ash compartment door opening are aligned correctly.

F. Place the fire ring on top of the fire box, making sure the opening for the wood chips is directly behind the corresponding opening in the ceramic unit.

G. Place the cast iron charcoal grid on the fire box. The cast iron charcoal grid prevents the base of the ceramic unit from getting to hot.

H. Place the protector stone on the base of the unit. The protector stone prevents the base of the grill from overheating. (not required in Pro Series)

I. First place the Cast Iron Fire Grate inside the Firebox and then the Charcoal Basket inside the Firebox,

making sure that the opening for the Smoke Chip Feeder System is aligned with the opening in the Firing.

Important: Before first use check that all the screws are safely and correctly tightened. The screws on the metal bands around the unit should be tightened regularly.

15 MONOLITH BBQ GURU EDITION OVERVIEW

Cast Iron Dual-Disc Ventilation Cap for easy temperature and air flow control

Practical Bamboo Side Tables

Thermometer

Control Mount Bracket

Guru Temperature Control Fan Housing

Sturdy Cart with Lockable Castors

Unique system for filling with wood chips for smoking

The Monolith is made of High Temperature Resistant Ceramics

Stainless Steel Air Vent and Ash Collector

16 CONTROL MOUNT SETUP AND FAN SETUP

CONTROL MOUNT SETUP

Before using a BBQ Guru temperature control unit with the Monolith BBQ Guru Edition, the control mount must be attached to the grill.

A. Align the Monolith control mount in front of the predrilled hole on the left bamboo side table.

B. Push the control mount screw through the predrilled hole on the left side table and fasten it tightly with the nut.

C. On the back of the BBQ Guru temperature control unit, there are two metal hook pins. Align the pins to the Monolith control mount and push it through the predrilled holes.

D. Slide the BBQ Guru temperature control unit down the control mount. This will lock and secure the device into place.

FAN SETUP

All Monolith BBQ Guru Editions are equipped with a BBQ Guru temperature control fan housing. This feature allows the user to control the amount of air flowing into the grill. Take the spiral fan cord that is included with the BBQ Guru temperature control unit. Fully insert one end of the spiral fan cord into the fan port located on the control. Take the other end of the spiral fan cord and fully insert it into the side of the fan housing.

Important note: Important note: When using a BBQ Guru temperature control unit to maintain cooking temperatures (200 °C or below), turn the fan knob counter-clockwise (left) to move it into the ON position. Move the fan knob clockwise (right) to turn it OFF.

Important note: When the BBQ Guru temperature control unit is NOT in use, ALWAYS make sure the fan dial is turned to the OFF position. This will prevent heat from getting in and destroying the fan unit. Important note: ALWAYS turn the fan housing OFF when cooking over 200 °C. This will prevent damage to the fan housing.



17 IGNITING THE CHARCOAL



A. Depending on temperature and application use the Charcoal Basket. When using low temperatures and grilling for a long period of time, we recommend using the Cast Iron Fire Grate only. This enables you to fill up the Firebox with a larger amount of charcoal allowing for a longer burning duration and easy temperature control due to the reduced airflow. Fill to the top of the Firebox with charcoal.

When using medium to high temperatures, we recommend using the Charcoal Basket. The extra airflow enables the charcoal to reach higher temperatures faster. Fill the Charcoal Basket up till the opening for the Smoke Chip feeder System.

Ensure that there aren't any small charcoal pieces at the bottom of firebox or charcoal basket, these can obstruct airflow. The charcoal baskets for the Monolith Classic and Monolith LeChef can be divided, allowing you to use only half the area, thus creating direct and indirect grilling zones.

Caution: Only use high quality, large lump charcoal. We recommend our Monolith charcoal. Note that the grill can reach very high temperatures and should not be placed in the immediate vicinity of combustible materials. The grill must not be operated in closed rooms. Keep children and animals away from the hot grill. Please stay close to the grill during the process of heating up the charcoal, temperatures in excess of 400 °C can be reached very fast and may cause damage to the grill components.

B. Form a hollow in the centre of the charcoal and light from the top. Please do not use chemical or liquid accelerants, as the fumes can be absorbed by the ceramic unit and may adversely affect the flavour and quality of the food. We recommend the Mono Lighter or chemical free fire accelerants. Close the lid and open the air vent and ventilation cap. Due to the chimney effect the charcoal heats up extremely fast (approx. 15 minutes).

Caution: Do not use chemical or liquid fire accelerants.

C. Once you reached the required temperature, adjusting the air vent and ventilation cap, leaving a gap of approximately 1 – 2 cm.

Caution: The Grill and its metal components can get very hot, please wear gloves or use tongs when adjusting the air vents. By adjusting the air vent and ventilation cap you can regulate the required temperatures. Opening both vents will increase airflow and oxygen intake, making the charcoal hotter and the temperature rise. By closing the vents you reverse the process. Due to the very good insulation of the heavy ceramics it will take some time to lower the temperature from the high temperature range. Therefore we suggest not letting the temperature rise too high if you are planning on using the Monolith in the low temperature range.

D. Then place the appropriate accessories according to the setup for the desired grilling method inside the grill.

Caution: The Grill and its metal components can get very hot, please wear gloves or use tongs when placing the metal grids, pizza stone or deflector stone in the grill or when removing them. Do not place hot components on inflammable or sensitive surfaces. Please exercise caution when handling the hot components in order to avoid injuries.

E. By closing both of the air vents, the embers will extinguish within a short time. The remaining charcoal can be reused. After cooling down, simply lift the charcoal basket out of the Monolith by the handles, then shake off the ashes, or use the ash hook to remove the ashes within the ceramic fire box. Simply top up the remaining charcoal in the basket.

18 SMOKING // CHIP-FEEDER-SYSTEM

This unique system allows you to insert wood chips, chunks or pellets directly over the hot charcoal, without having to raise the lid! Together with our extensive range of hardwood smoke pellets you will turn your Monolith ceramic grill into a high quality smoker.



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.

19 GRILLING METHODS



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)

20 CARE AND MAINTENANCE

Monolith products are manufactured from high quality Materials and so require very little maintenance. For ideal protection from weather and other influences, we recommend using our Monolith covers, available at all Monolith retailers.

USING FOR THE FIRST TIME

The Monolith can be used directly after assembly and does not require any further treatment. The Cast Iron Fire Grate is covered in a protective coating to safe-guard it against corrosion. This protective coating will burn off during initial use. Please wait until any odour clears before placing food on to the grill.

CLEANING THE MONOLITH

Only clean the exterior of the Monolith, cart and side tables with water and mild cleaning agent. NEVER use water to clean the inside of your Monolith. The interior can be cleaned by using high temperatures. Remove all stainless-steel components before commencing. By completely opening both vents (make sure there is enough charcoal in the firebox) raise the temperature to 400°C and leave for 10 minutes. The heat will burn off all organic residue.

Attention: When opening the lid, please note that there are more than 400°C at work inside. Open the lid a small gap first and wait a moment so that you avoid possible "backfire".

Warning: Do not exceed 400 °C, this could damage the gasket or individual components within the Monolith. After the Monolith has cooled down, remove the ashes from the ceramic components with a soft brush. The grids can be cleaned with a metal grill brush.

The Cast Iron Grid and Fire Grate can be cleaned with a metal brush and thinly coated with vegetable oil to protect against rust.

Attention: Gradually, the light coloured ceramic of the interior will darken. This is a normal process and is caused through combustion, smoke and grease. With glazed furnace tiles, which have to be particularly heat-resistant, the fine cracks in the glaze occur more frequently. This is particularly desirable with very large tile pieces. This makes the ceramic more robust against breakage due to temperature fluctuations, as the less flexible glaze can "go along" with the more strongly expanding ceramic body.

ASHES

After cooling down, simply lift the charcoal basket out of the Monolith by the handles and shake off the ashes. Use the ash hook to remove the ashes within the ceramic fire box, if required remove the Cast Iron Fire Grate before cleaning. You can use the ash hook to scrape out the ashes in the ash compartment. We suggest, occasionally, removing all components out of the unit and brushing them and the inside walls with a soft brush.

CLEANING THE GRILL GRATES

Clean the grates whilst still hot with a metal grill brush, removing all larger organic materials. The grill grates are made of stainless steel and are dishwasher safe. Only use mild cleaning detergents. The exposure to high temperatures can cause discolouration of the steel.

CLEANING THE PIZZA AND DEFLECTOR STONE

The pizza stone and deflector stone are both made of open-pored cordierite ceramic, therefore liquids and fats can soak or burn into the surface, which can lead to permanent discolouration of the material. The discolouration is harmless and does not constitute defects. To remove larger organic materials, simply scrape the surface with a spatula or grill brush. The deflector stone may be wrapped in aluminium foil to protect from dripping fat.

MOULD & MILDEW

If your Monolith hasn't been used for an extended period of time, moisture can get trapped inside the grill. Mould or mildew can start to develop on left over organic materials on the grill grate or on the internal ceramic components. Scrape away the mould or mildew with a spatula or grill brush, burn away the rest by raising the temperature to 400°C and leave for 10 minutes. The heat will burn off all the remaining mould & mildew residue.

If you plan not to use your Monolith for a longer period of time, remove any charcoal as it will draw even more moisture into the grill. For ideal protection from the weather, we recommend using our Monolith covers. Open both the air vent and ventilation cap before placing the cover over the Monolith, enabling for the air to circulate within the Grill and allowing moisture to escape.

METAL BANDS

The metal bands should be checked regularly and tightened if necessary.

21 CARE AND MAINTENANCE

GASKET & REPLACEMENT SETS

The gasket material is subject to wear and must be regularly replaced, depending on the amount of grill use. Avoid damaging the gasket with metal brushes or too high temperatures (in excess of 400 °C). To replace the gasket carefully remove the old gasket with a spatula, please be careful as not to damage the ceramic glaze. Any glue residue can be removed with sandpaper. The gasket replacement band is self-adhesive. Start at the back of the grill working your way around, making sure the gasket doesn't protrude inside the grill.

STAINLESS STEEL SEALING RING

The new sealing system makes replacement a minor operation. If, however, after long and intensive use, a change for cleaning/renewal is necessary, proceed as follows: lift the clamping straps slightly, do not bend them open and remove the sealing tape. When inserting the sealing tape, proceed in reverse order.

22 SAFETY

PLACE FOR THE MONOLITH

Always choose a hard and level surface. Take the weight of the MONOLITH into consideration. Do not place the Monolith directly on or in vicinity of combustible materials. Remember sparks and the hot exhaust air are also potential fire hazards, therefore do not place under a low patio-roof or canopy. Do not use the Monolith indoors. Always place it outdoors with adequate air circulation.

OPENING AND CLOSING THE LID HINGE WITH QUICK FASTENER JUNIOR/ICON

The ceramic lid is held in an open position by means of tension springs. Do not underestimate the heavy weight of the lid. Never let the lid drop when closing, make sure that no body parts or grill tools are between the unit base and lid. By simply releasing the handle, both the lid and/ or base can be damaged through the weight and force of the lid. Replace damaged springs immediately. If you want to remove the lid, open it completely so that the springs are relaxed. Now open the clamping screws on both sides counterclockwise and pull the cover upwards out of the lower hinge area by the handle.

Caution: Please hold the exhaust air cap firmly, it is only loosely clamped on. Slowly place the cover on a safe surface with the seal facing downwards.

MOVING THE MONOLITH

Do not attempt to move the Monolith unless it is cool and does not contain any hot charcoal. When moving, place both hands on the cart and pull the grill behind you. Do not push it! The cart is not designed to roll over uneven surfaces such as lawn, sand or gravel. For uneven terrain we recommend our Monolith Buggy.

CHILDREN AND PETS

When using the Monolith, do not leave children and pets unattended close to the grill.

INDOOR USE

Due to smoke emissions we recommend not using the Monolith indoors. Always place it outdoors with adequate air circulation.

LOCAL ORDINANCE & REGULATIONS

Observe the local ordinance and regulations before using the grill.

CAST IRON VENTILATION CAP

Please restrain from looking inside the cast iron ventilation cap. Sparks and the hot exhaust air can cause injury.

PLACING / REMOVING COMPONENTS

The grill and its metal components can get very hot, please wear gloves or use tongs when placing the metal grids, pizza stone or deflector stone in the grill or when removing them. Do not place hot components on inflammable or sensitive surfaces. Please exercise caution when handling the hot components in order to avoid injuries. Do not try to remove the firebox or charcoal basket when filled with hot coals.

LIFTING THE GRID

Use the grid lifter when raising the hot grid. Please wear gloves to avoid burn injuries.

RISK OF BURN INJURIES

Due to the very good insulation of the heavy ceramics, there is minimal risk of burn injuries when touching the outside walls of the Monolith. We still recommend using precaution and keeping children and pets away from the grill whilst in use.

FIRE DANGER

Do not leave the grill unattended. Sparks and the hot exhaust air can cause inflammable objects in the vicinity to ignite.

BACKDRAFTS

Once lit, the Monolith lid should always be opened slowly and with extra caution to prevent dangerous flare ups or backdrafts. By only opening the lid about 4-5 cm, oxygen can slowly fill the Monolith, this helps avoid a backdraft. Should you have a backdraft, immediately close the lid and both air vents. It is always advisable to wear heat resistant gloves, and not to stand directly in front of the grill.

LIGHTERS

Never use any fluid or chemical accelerants, never use petrol or spirit! Chemical or liquid accelerants, can be absorbed by the ceramic unit and may adversely affect the flavour and quality of the food.

EXTINGUISHING THE CHARCOAL

By closing both of the air vents, the embers will extinguish, this will take approximately 10 – 20 minutes. Never use water to extinguish the charcoal.

23 WARRANTY & CONTACT

We are pleased that you have chosen a monolith product. We are convinced of the quality of our products and therefore offer you the inclusion of a guarantee agreement with us under the following conditions.

1. CONTENTS OF THE WARRANTY

On all Monolith models and accessories we grant, the

MONOLITH Grill GmbH
Frida-Schröer-Straße 56
49076 Osnabrück
Germany
E-Mail: info@monolith-grill.de
Tel.: 0049 541 201 964 0

starting with the certified date of sale, a limited lifetime guarantee that

- all ceramic components are free from defects in materials, workmanship and workmanship for the life of the purchased monolith model.
- All metal components on the monolith are free from defects in materials, workmanship and workmanship for a period of five years.
- Grill tools (Monolith accessories) and the fold-down side tables are guaranteed to be absolutely free of material, manufacturing and processing defects for a period of one year.
- Buggy and teak table are guaranteed to be free from defects in material, workmanship and finish for a period of 2 years.

If, during the warranty period, your Monolith product is found to be defective in materials, workmanship, or workmanship under proper use, service, and regular maintenance as specified in our manual, we will either repair or replace the product under these terms at our discretion. Your rights under this warranty are limited to the right to subsequent performance. Further claims, in particular to any form of compensation, are excluded from this warranty.

2. TERRITORIAL SCOPE OF THE WARRANTY

Spatially, the warranty is limited to the use of the product within the territory of the Federal Republic of Germany / European Union / United Kingdom.

It applies to products that within the aforementioned territory purchased from us or from an authorized dealer.

3. PERSONAL SCOPE OF WARRANTY PROTECTION

The guarantee is valid for the private first-time buyer of the Monolith product. The first buyer is who bought the product as a new product from us or from one of our authorized dealers. You can find a list of dealers authorized by us at <https://www.monolith-grill.eu/service/handlervverzeichnis/>. The warranty claim is personal and non-transferable. The claim expires if the first buyer gives up, loses or transfers the ownership of the Monolith product to a third party. For a commercial use of our products we do not grant a warranty, but the legal warranty of 12 months applies.

4. NO RESTRICTION OF YOUR LEGAL RIGHTS

Please note that you are entitled to legally defined rights from the purchase contract for the monolith product (§§ 433 ff. Civil Code). This warranty does not limit your statutory rights in any way.

5. CLAIMING THE GUARANTEE

a) If it becomes necessary to invoke the warranty, please contact the dealer from whom you purchased the product.

b) When registering for warranty claims, you must provide the original invoice or proof of purchase issued by the authorized dealer or equivalent. You must also prepare a written report of defects and send us the rejected product together with it, properly packed and free of charge, at your risk.

c) Warranty repairs must be carried out by us or by authorized dealers or authorized repairers. Repairs carried out by other companies are not eligible for reimbursement, as such repairs, as well as any resulting damage to the product, are not covered by this warranty.

d) If we repair or replace the product, the warranty applies to the repaired or replaced product within the remaining time of the original warranty period. An ex-

24 WARRANTY & CONTACT

tension of the warranty period is excluded
e) We reserve the right to charge a processing fee of € 50 if, after inspection, it is clear that there is no warranty claim.

6. LIMITATIONS OF THE WARRANTY

a) Not covered by the warranty are:

- The use of the Monolith product for commercial purposes
- Wear or damage due to normal wear
- Consequences of neglected or faulty maintenance
- consequences of excessive or improper use
- Wear parts (especially seals)
- Consequences of improper storage or cleaning (use of abrasive or corrosive cleaning agents / tools)
- damage caused by misuse or misuse of the Monolith product
- consequences of force majeure, vandalism, accident or similar events
- Consequences of using parts or accessories from other manufacturers
- consequences of incorrect installation
- Defects or defects in Monolith products not purchased from us or from an authorized dealer
- transport and travel costs as well as costs incurred by assembling and dismantling the device;
- any damage not directly caused to the Monolith product and other consequential defects
- If the Monolith product is operated in a country other than the one originally developed and produced by us, any modifications to the product must be made to comply with the technical and / or safety standards of that other country. Such changes are not due to material, processing or manufacturing defects of the product and are expressly excluded from this warranty.

b) This warranty expires when:

- Changes have been made to the monolith product by you or by a third party.
- The monolith product is operated despite the presence of a functional or shortage of use.

7. APPLICABLE LAW

This guarantee is exclusively subject to German law, excluding the UN Sales Convention.

8. SEVERABILITY CLAUSE

Should individual provisions of these warranty conditions or the contract concluded on their basis be or become ineffective or should the contract contain an omission, this shall not affect the validity of the remaining provisions. In this case, the invalid provision or the filling of the omission shall be replaced by an effective provision which comes as close as possible to the economic purpose of the contract with due respect for the mutual interests.

Should you have any questions, warranty claims, ideas, praise or critique please contact:

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