



MONOLITH IS FREEDOM

 **MONOLITH**
KAMADO GRILL

THE CHARCOAL CERAMIC BARBECUE

GRILLING, BAKING, BBQING, ROASTING, SMOKING



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 is like a campfire under the starry firmament: it fascinates and warms you, but the community that goes with it is much more important. Experience memorable evenings with your family and friends. Because nobody is more important than that.

 **MONOLITH**

PRO-SERIE 2.0

ALMOST PERFECT.
BUT WE ARE NOT SATISFIED WITH "ALMOST"...

... and so, we have developed our ceramic grills even further and proudly present the new Monolith Pro Series 2.0.

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

**JOIN THE
FAMILY ON:**



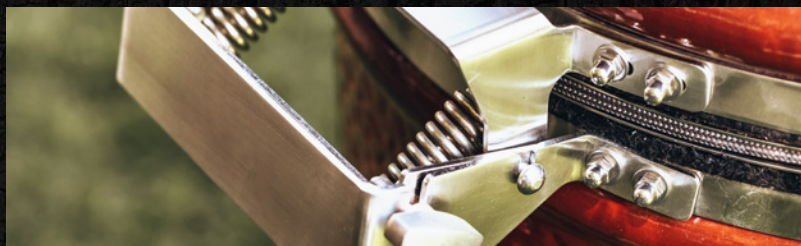
monolithbbq



Monolith Grill



Monolith Grill



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 PRO-SERIE 2.0

GRID Ø 33cm



MONOLITH JUNIOR PRO-SERIE 2.0

GRID Ø 33cm



MONOLITH CLASSIC PRO-SERIE 2.0

GRID Ø 44cm



MONOLITH LeCHEF PRO-SERIE 2.0

GRID Ø 52cm



♥ 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.

🔥 EFFECTIVE

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

♻️ 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.

🌿 SMOKER

Create flavours with the smoker chute. Give your meat 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.

⚖️ 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.

⚡ LOW-MAINTENANCE

Pyrolysis for the grill, 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.

🛡️ LIMITED LIFETIME GARANTIE

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

BUGGY & SIDETABLE

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 diameter PU wheels provide a smooth ride that makes the buggy perfect for rough terrain, barbecue teams, street food vendors, restaurants and caterers.



Stainless
Steel Handle

Teak Wood Work Top

Secure Support Basket with
Spring Loaded Rubber Shock
Absorbers

Foldable Side Table
with Lockable Hinge

Stainless Steel Cart

Pneumatic Casters
(Ø 20cm)- Fixed and Swivel

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 any-thing 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)



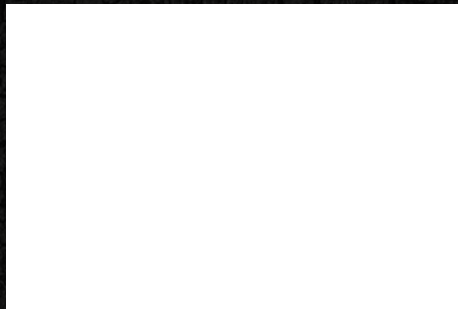
**DIRECT
GRILLING**

**INDIRECT
GRILLING**

BAKING

#monolithgrill

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