



MONOLITH IS **FREEDOM**



THE CHARCOAL CERAMIC BARBECUE

EN 2021



INDEX

04	THE COMPLETE OUTDOOR KITCHEN
06	FROM FIRE AND CERAMICS
08	GRILLING, BAKING, BBQING, ROASTING, SMOKING
10	MONOLITH PRO-SERIES 2.0
12	MONOLITH PRO-SERIES, THE 3 COOKING METHODS
14	MONOLITH JUNIOR
16	MONOLITH CLASSIC
18	MONOLITH LECHER
20	MONOLITH BBQ GURU EDITION
22	MONOLITH BASIC
24	MONOLITH ICON
26	ALL SIZES AT A GLANCE
30	ACCESSORIES AND MERCHANDISE
50	BBQ GURU DIGITAL CONTROLS
52	SMOKE PELLETS & CHARCOAL

THE COMPLETE OUTDOOR KITCHEN

ENDLESS CULINARY OPTIONS AND THAT UNMISTAKEABLE BARBECUE SENSATION, ENCOMPASSED IN STRONG CERAMICS AND SOLID STAINLESS STEEL.

✦ 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.

» 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.

♥ 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.

🔄 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.

✂️ 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.

🌡️ 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.

👁️ 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.

🔨 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.

🛡️ LIMITED LIFETIME GARANTIE

The Monolith is a lifelong companion. You can find our warranty conditions on: www.monolithgrill.eu



FROM FIRE AND CERAMICS

Humankind has been aware of the ability of ceramics to absorb and store heat for millennia.

This capability was first used to prepare food in Japan more than 3.000 years ago: originally the word “kamado” was used to describe built-in ceramic stoves found in homes, and at some point the movable “mushikamado” was developed.

American soldiers then brought the idea back to the US, heralding the birth of the now world-famous kamado grills. In Germany, it was his huge passion for barbecuing that led Matthias Otto to establish

the MONOLITH Grill brand. In the year 2005 he fell in love with his first ceramic grill, but at the same time identified multiple ways of optimising it. Which is why by 2008, he had developed his very own kamado and introduced it onto the market.

Twelve years later Monolith has grown to become much more: Monolith is a team of grill lovers and BBQ enthusiasts, it is the idea of unrestricted freedom when grilling, a universal outdoor kitchen with an ever-growing range of accessories – and ultimately, friendship between grillers.



GRILLING, BAKING, BBQING, ROASTING, SMOKING

Copyright © 2021 Monolith Grill GmbH. All rights reserved. While we have made every attempt to ensure that the information contained within this brochure is current and accurate, errors can occur, and Monolith assumes no responsibility or liability for any errors or omissions in the content. The information contained in this brochure is provided on an "as is" basis with no guarantees of completeness, usefulness or timeliness. In no event will Monolith or its agents or employees therefore be liable to you or anyone else for any action taken or decision made in reliance on the information in this brochure.



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.

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.



PRO-SERIES 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



**SMART GRID RING**

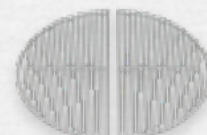
CLASSIC ART-NR. 207033
LeCHEF ART-NR. 207038

**CAST IRON GRID**

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

**CAST IRON PLANCHA**

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

**GRILL GRATES
(2 PER SET)**

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

**DRIP TRAYS
(2 PER SET)**

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

PRO-SERIES

With its multiple innovations, the Monolith Pro Series ignites a new era in grilling. With the unique Smart Grid System, you can now grill on four levels with ½ moon grill grates. Meanwhile, inserting ½ moon drip pans and ½ moon deflector stones allows one to use the barbecue for grilling directly and indirectly at the same time. The segmented fire box contains a stainless steel ash collection system, with easy ash removal using the included shovel.

PRO-SERIES SMART GRID SYSTEM

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

CLASSIC
 ART NR. 101011

LeCHEF
 ART NR. 101033

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.

CLASSIC
 ART NR. 101053-C

LeCHEF
 ART NR. 101053-L

3 VERSATILE COOKING STYLES

**DIRECT
GRILLING****INDIRECT
GRILLING****BAKING**

JUNIOR

PRO-SERIES 2.0

IDEAL FOR

2+

PEOPLE



THE COMPACT ONE

Total grilling pleasure on a diameter of 33 cm. The compact Junior shares many components with the Icon and it masters everything brilliantly. Grilling, baking, smoking and cooking - the Junior is perfectly adapted for balcony or campsite, and weighing in at 38 kg without the cart, is easy to transport. Professional restaurateurs also love it and are well aware of one thing: size isn't always everything.

EXCL. CART

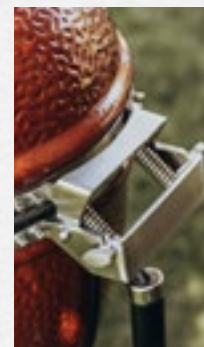
ART NR. 121022-BLACK
ART NR. 121022-RED

INCL. CART

ART NR. 121021-BLACK
ART NR. 121021-RED

COVER JUNIOR

ART NR. 201028



THE CLASSIC ONE

Our most popular grill, and for good reason: with a 44 cm grid diameter, the Classic satisfies an entire family.

The optional additional grids and the 2nd tier grid level offer ample space for all kinds of meals and side dishes, while the chip feeder system gives your grilled food stunning flavours.

EXCL. CART

ART NR. 121002-BLACK
ART NR. 121002-RED

INCL. CART AND SIDE TABLES

ART NR. 121001-BLACK
ART NR. 121001-RED

COVER CLASSIC

ART NR. 201010



CLASSIC

PRO-SERIES 2.0



IDEAL FOR
6+
PEOPLE

LE CHEF

PRO-SERIES 2.0

IDEAL FOR

10+

PEOPLE

THE ULTIMATE OUTDOOR KITCHEN

THE ULTIMATE OUTDOOR KITCHEN Weighing 140 kg and standing less than a meter tall: the LeChef is our heavyweight world champion. With a 52 cm grid and diverse accessory grids, you will know absolutely no bounds. Barbecuing, baking, smoking and cooking – whatever you want, the LeChef brings new dimensions to the art of grilling as we know it. From parties to catering, street food events or grilling competitions:

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

EXCL. CART

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

INCL. CART AND SIDE TABLES

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

COVER LECHEF

ART NR. 201037





CLASSIC

INCL. CART AND SIDE TABLES

ART NR. 129001-BLACK

EXCL. CART

ART NR. 129002-BLACK

LeCHEF

INCL. CART AND SIDE TABLES

ART NR. 129030-BLACK

EXCL. CART

ART NR. 129031-BLACK

BBQ GURU EDITION

PRO-SERIES 2.0

The Monolith BBQ Guru Edition was developed in collaboration with our American partner BBQ Guru. The Monolith is perfect for electronic temperature control, which is why we developed the Monolith Classic and LeChef with integrated blower.

With sleek design and effortless connectivity the oven temperature is determined using a thermal sensor and passed on to a controller via cable. The controller* modulates the integrated blower, which regulates the glow of the embers by means of the amount of oxygen blown in.

In addition, the controller detects when the lid is open and adjusts the air supply for the time of opening.

*Matching controller sets on page. 50/51



THE ESSENTIAL



The Basic is our entry-level model, it still has most of the features and nearly all of the capabilities that make our Monoliths so popular. Barbecuing, baking, grilling and smoking– with its 44 cm grid, same high-quality ceramic and with powder coated steel bands, the paired back Monolith Basic does not feature the smoker chute but you can use it as a smoker just inserting pellets from the cooking grid.

**INCL. CART AND
SIDE TABLES**

ART NR. 201000-BASIC



**COMPATIBLE
WITH OUR
CLASSIC
ACCESSORIES**

IDEAL FOR

6+

PEOPLE

MONOLITH BASIC



MONOLITH ICON



IDEAL FOR

2+

PEOPLE

THE PORTABLE ALL ROUNDER

Don't be fooled by its size: the Monolith ICON is our secret star among ceramic grills. It can smoke, bake and grill and is always ready for all types of cooking thanks to the fire plate. The lid can be easily removed, and the ICON then becomes a table-top grill, and with the fire plate, a Teppanyaki grill.

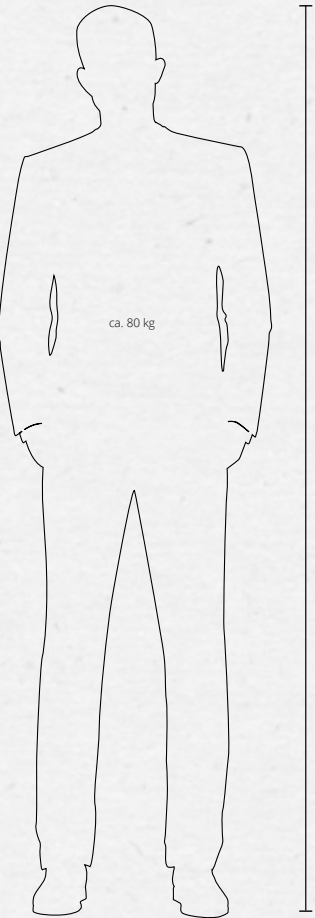
MONOLITH ICON

ART NR. 102000

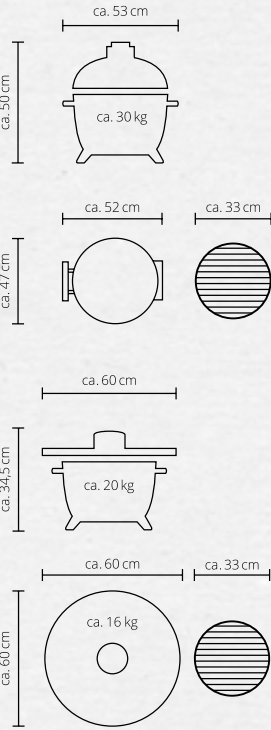
ICON COVER

ART NR. 102028

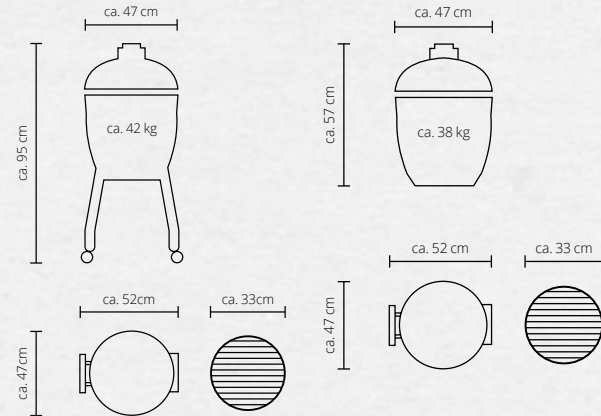




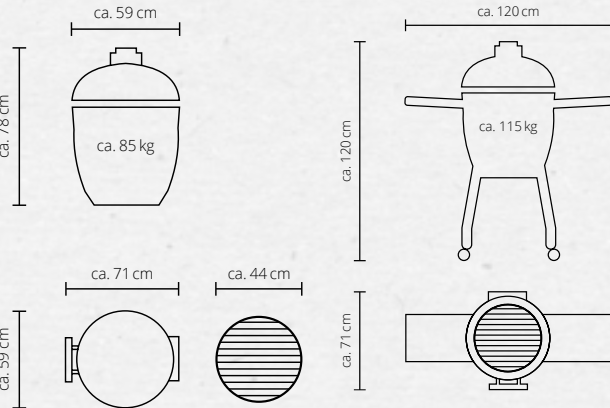
MONOLITH ICON



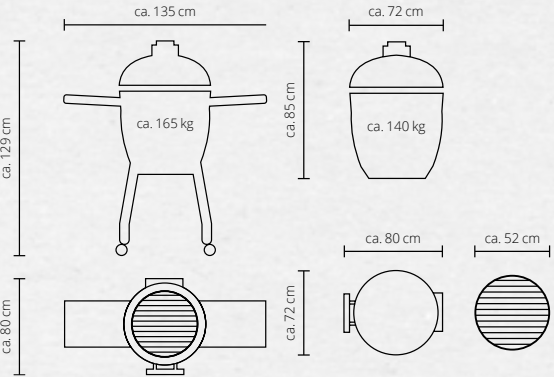
MONOLITH JUNIOR



MONOLITH CLASSIC, BASIC & BBQ GURU ED.



MONOLITH LECHEF & LECHEF BBQ GURU ED.



MONOLITH IS TRADITION





ART NR. MERCH-C



CAP

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

HIGH
QUALITY100 % DUTCH
LEATHER

OUR LEATHER COLLECTION IS HERE!

LEATHER APRON

Handmade and 100 % leather – for home or catering. Our leather aprons provide maximum protection and style. The aprons are both smooth and light thanks to the special leather treatment.

ART NR. A-001-L & A-001-XL



KNIFE HOLDER

Ensure your cooking or grilling knife always within safe reach. The 100 % genuine leather knife holder matches our new grilling apron and belongs in the kit of every enthusiast or professional cook.

ART NR. A-001-KNIFE



BOTTLE HOLDER

To ensure your thirst is always slaked when grilling or cooking, a bottle holster could not be missed. Crafted from 100 % genuine leather, you will be primed and ready for any event.

ART NR. A-001-BOTTLE

GRILL GAUNTLET

The hand-sewn, heat-resistant barbecue gloves from Monolith give you the protection you need. With Kevlar stitching, smooth leather and a soft inner lining they are the grill master's perfect companion.

ART NR. G-001



17 LITRE COOL BOX

ART NR. C-001

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.

EXTENSION GRID CLASSIC

ART NR. 201005

EXTENSION GRID LeCHEF

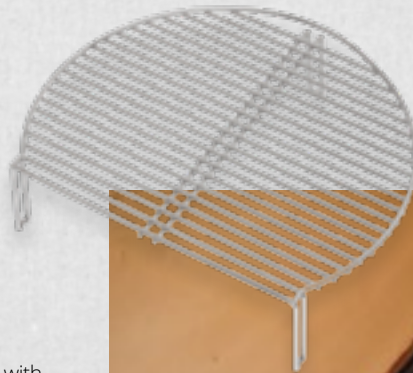
ART NR. 201038

EXTENSION GRID JUNIOR AND ICON

ART NR. 201023

EXTENSION GRID

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



GRILL TONGS

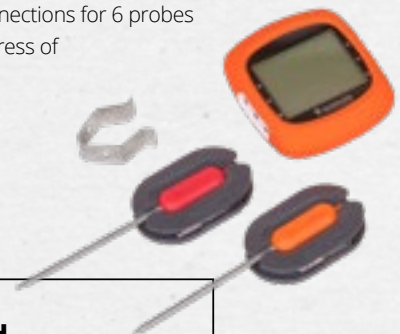
Sturdy grill tongs made of polished stainless steel with an ergonomic bamboo handle. The locking mechanism allows for space saving storage.



ART NR. 206002

BLUETOOTH THERMOMETER

The Monolith "Thermo-Lith" monitors food temperature via an app and indicates when it's ready. Simply download the free app (iOS and Android), connect via bluetooth and you are ready to go. Thermo-Lith can also be used to monitor the pit temperature. It has connections for 6 probes and the app displays the exact progress of your barbecue cooking. Kit includes: Thermometer, two probes (red and orange), one grid clip, two 1.5V AA batteries, instruction manual.

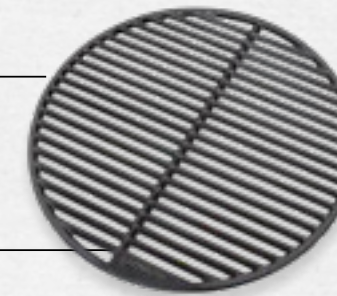


CAST IRON GRID

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.

CAST IRON GRID JUNIOR AND ICON

ART NR. 201029



THERMO-LITH

ART NR. 207070

ADDITIONAL PROBES

ART NR. 207071



MONOLITH IS
DESIGN





BUGGY

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.



Size (WxHxD):
101,5 cm x 91 cm x 83 cm

With fold out side table
148,5 cm x 91 cm x 83 cm



BUGGY INCL. SIDETABLE

Compatible with
Classic & LeChef
Weight: ca. 55 kg
LeCHEF
ART NR. 201017-L
CLASSIC
ART NR. 201017-C

COVER FOR BUGGY

Compatible with
Classic & LeChef
ART NR. 201019



COVER FOR TEAKWOOD TABLE

Compatible with Classic & LeChef
Art Nr. 201014

TEAKWOOD TABLE MONOLITH CLASSIC

Weight: ca. 64 kg
Art Nr. 201003-C

TEAKWOOD TABLE MONOLITH LECHEF

Weight: ca. 64 kg
Art Nr. 201003-L

TEAKWOOD TABLE

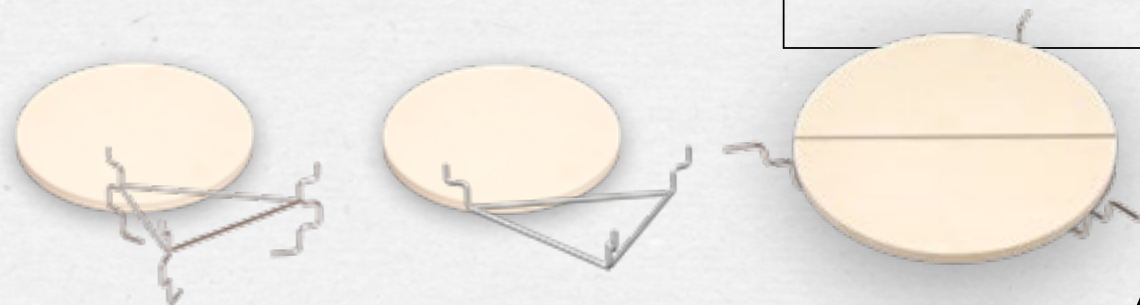
Transform your Monolith Classic or LeChef into a summer outdoor kitchen with our sturdy stainless steel and teakwood table. The table has ample work surface to prepare your food and store accessories. Two large casters and the handle give you easy mobility. This table is available exclusively for the Monolith Classic and Monolith LeChef.



Size (WxHxD):
140 cm x 90 cm x 82,5 cm

DEFLECTOR STONE & LIFT

The deflector stone and lift gives you the capability to grill indirectly by protecting your food from direct heat and allowing large meat cuts to cook to perfection. The Junior and Icon (optional accessory) systems feature a single stone whereas the Classic and LeChef model system features two half moon deflector stones which when coupled with the charcoal basket, enable you to create different heat zones.



ART NR. 206017

STONE LIFTER

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



DEFLECTOR STONE (TWO-PIECE) & LIFT CLASSIC/BASIC

Art Nr. 201006

DEFLECTOR STONE (TWO-PIECE) & LIFT LECHF

Art Nr. 201033

DEFLECTOR STONE (ONE-PIECE) & LIFT JUNIOR

Art Nr. 201024

DEFLECTOR STONE (ONE-PIECE) & LIFT ICON

Art Nr. 102024

#101008
NEW
20 MILLIMETER
THICKNESS



ART NR. 206004



CLASSIC AND LECHF

Art Nr. 101008

JUNIOR AND ICON

Art Nr. 201025

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.

ART NR. 206005



PIZZA STONE

With the cordierite ceramic pizza stone, pizzas, quiches, breads and cakes are baked to perfection. The porous surface absorbs the moisture from the dough and ensures a crispy base. The pizza stone is available in thicknesses of 10 mm and 20 mm. For the Junior and the Icon the thickness of 10 mm is provided.

The best results are achieved in combination with deflector stone thus preventing the base of the pizza stone from getting too hot



ART NR. 206006

SPARE HEAD
ART NR. 206016

GRILL BRUSH

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

CHICKEN ROASTER AND VEGETABLE TRAY

Stainless steel chicken roaster for roasting juicy poultry. The removable stainless steel canister can be filled with beer, wine, fruit juice, or any other flavoured liquid. The perforated pan is ideal for roasting vegetables.



ART NR. 206008

ART NR. 206000

**CLASSIC**

ART NR. 201046-C

**JUNIOR
(NOT DIVIDED)**

ART NR. 201046-J

LeCHEF

ART NR. 201046-L

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 their size, there is no divider available for the Monolith Junior or Icon.

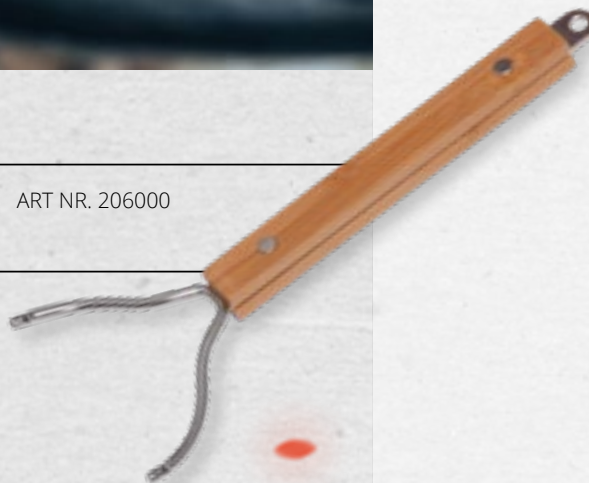
MONO-LIGHTER

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.

ART NR. M-001
Cable length: 3m

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.



WOK

Use the steel wok to create a variety of Asian dishes, stir fried vegetables, even soups and sauces. A detailed user's manual is included.

ART NR. 201013



CLASSIC

Art Nr. 206013-C

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.



LECHEF

Art Nr. 206013-L

WOK SET

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

Art Nr. 207013



ACCESSORY RACK CLASSIC

ART NR. 206015-C

ACCESSORY RACK LECHEF

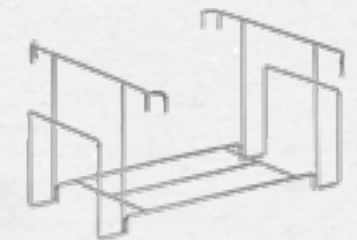
ART NR. 206015-L

Example.
Barbecue and
accessories
not included.



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.



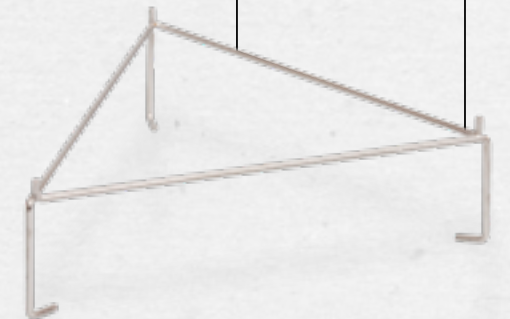
CLASSIC GRID LIFT

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 & Basic. Not compatible with Pro Series Smart Grid System.

ART NR. 201047



FIREPLATE

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 top ventilation cap. Before initial use: Best results are achieved after oil has been burned into the plate.

MONOLITH CLASSIC

Weight: 30 kg
Art Nr. 207020-C

MONOLITH LeCHEF

Weight: 35 kg
Art Nr. 207020-L

Working example. Barbecue, ventilation cap and drip tray are not included.



SPATULA

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



ART NR. 207051

ICON/JUNIOR FIREPLATE

The 6-mm thick steel PLANCHA, with a diameter of 600 mm, is placed on top of the Monolith ICON or Junior only Pro Series 2.0. An initial burn-in is recommended prior to the first use!

Weight: 14 kg
ART NR. 102021



ART NR. 207050

CLOCHE

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



Suitable for all models
ART NR. 102022

WOK CROWN

The stainless steel wok crown is placed around the chimney of the fire plate. Thanks to its special design the heat is centred creating the intense heat is needed for perfect wok cooking.





ROTISSERIE

The stainless steel rotisserie enables you to roast whole chickens, gyros and spit-roasts. Thanks to the special wedge shape, it can even be used with the lid closed. The robust stainless steel rotating spit with easy lift handle includes two long pronged meat and a counter weight to secure and balance 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.



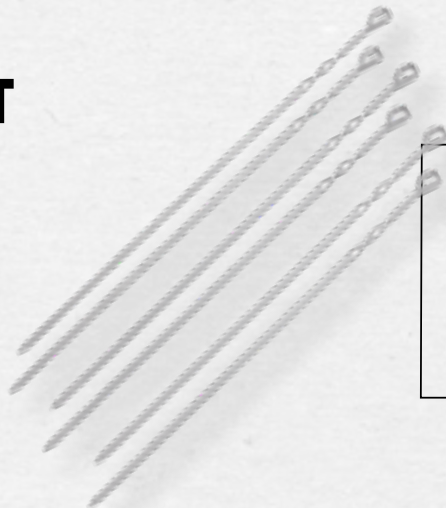
LeCHEF
Art Nr. 207000-L

CLASSIC
Art Nr. 207000-C

ROTISSERIE SKEWER-SET

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

*not compatible with Junior or Icon



CLASSIC
ART NR. 207001-C

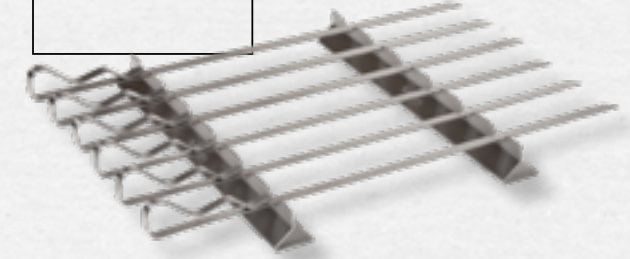
LeCHEF
ART NR. 207001-L



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.

ART NR. 206001

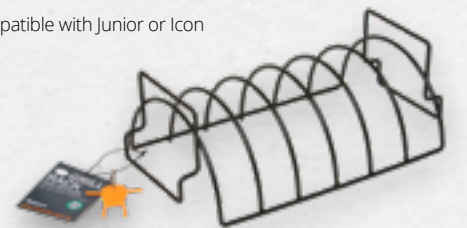


RIB RACK 2 IN 1

The **rib rack*** made of non-stick coated steel allows you to grill ribs vertically, saving space. Turned over you have a **grilling basket** for large roasts such as brisket and shoulder.

*not compatible with Junior or Icon

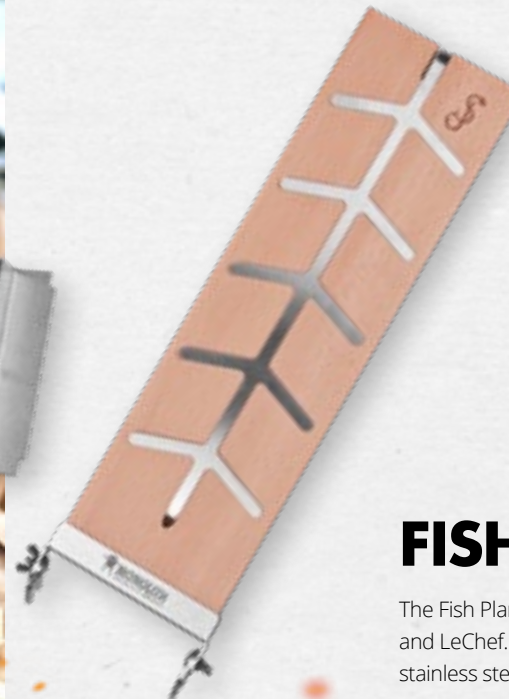
ART NR. 206007



FISH PLANK

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

ART NR. 206020



3-2-1 RIBS!

FULL CONTROL AND MAXIMUM
COMPATIBILITY WITH THE MONOLITH
BBQ GURU EDITION SET

Whether you just grill as a hobby or are already a master of the coals, with the innovative technology of the BBQ Guru the next level is within reach. You can find all the information on our Guru models at:

www.monolith-grill.eu/uk/bbqguru/

ART NR. 209091



BBQ GURU DIGIQ® DX3

MONOLITH BBQ
GURU EDITION SET

The DigiQ® DX3 automatically measures the core temperature of your grilled food and regulates the glow of the coals with oven-like precision – all in real time and fully automated. In wind, rain or even snow: with the DigiQ, you can successfully manage the grilling of large quantities of meat or your next overnight long cook in the blink of an eye.

Delivery contents: Digi DX3 Controller,
1 x pit probe, 1 x food probe, 1 x power adapter,
1 x coiled cable, 1 x protective bag



BBQ GURU DYNAQ

MONOLITH BBQ GURU EDITION SET

State of the art new generation temperature controllers that raise the bar and set a new standard: with the entry level DynaQ you can achieve the perfect long cook – featuring the unique Status Q light ring and Bluetooth app control. The dawning of a new era.

ART NR. 109090

BBQ GURU ULTRAQ

MONOLITH BBQ GURU EDITION SET

The BBQ Guru UltraQ is the ideal companion for every grill master who wishes to elevate his or her culinary art to the highest level. Control is by cloud, accessible from everywhere, and the Status Q light ring ensures clear feedback. Enjoy oven-like precision and a perfectly-cooked meal.

ART NR. 109099

STATUS Q LIGHT RING



BLUE OUTER RING

The temperature of the coals has not yet reached the desired temperature. The blue light indicates that the grill is still in the preheating phase.

RED OUTER RING

A flashing red outer ring indicates that the variable flow UltraQ fan is engaged to maintain the cooking temperature. If something unexpected should happen, the Status Q light ring immediately alerts you with a full red signal.

SMOKE PELLETS

Turn your Monolith grill into a high-quality smoker. Our comprehensive range of smoke flavours has something for every taste. The smoke pellets all produce their own distinctive flavour, depending on the type of wood used. Made of single-variety hardwood without bark or cortex. The pellets are scattered directly onto the charcoal, no need to soak them.

CHERRY

ART NR. 201101

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

BEECH

ART NR. 201100

The Classic smoke pellet flavour. The mild smoke is very versatile and suits almost everything. It is also a great base for your own smoke pellet mixture. **Ideal for beef, pork, poultry and for baking**

WALNUT

ART NR. 201106

Strong nutty smoke, the perfect match for strong meat flavours. **Ideal for ribs, beef, pork, ham, game.**

APPLE

ART NR. 201102

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



Contents: 1 kg

SUITABLE
FOR ALL
GRILLS.

MONOLITH CHAR- COAL



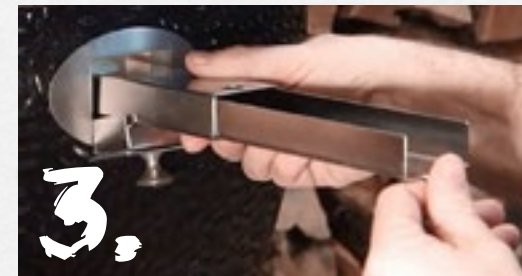
LOAD

Open the flap of the smoker unit and add smoke pellets to the smoke feeder cartridge.



INSERT

Guide the smoker cartridge into the Monolith ceramic grill.



RELEASE

Release the slider “trapdoor” to deposit the smoke pellets directly into the embers then remove the smoker cartridge and close the flap.

**MONOLITH
CHARCOAL 8 KG**
ART NR. 201090



THE BEST BARBECUES DESERVES THE BEST CHARCOAL

High quality charcoal using sustainably sourced oak timber from silviculture certified European forestry is perfect for both home and professional use.

Modern and efficient manufacturing extracts tars and acids to produce an evenly charred, 85 % carbon content, energy-rich charcoal. The prime sized 4 – 12 cm lumps create the ideal packing density in the fire

box / charcoal basket optimising air flow and heat intensity.

Thanks to the perfect carbonisation, Monolith charcoal ignites very quickly and 200 - 250°C can be reached in 10 - 15 minutes.

The high energy value of 31,700 kJ / kg ensures high temperatures can be achieved and sustained on demand.

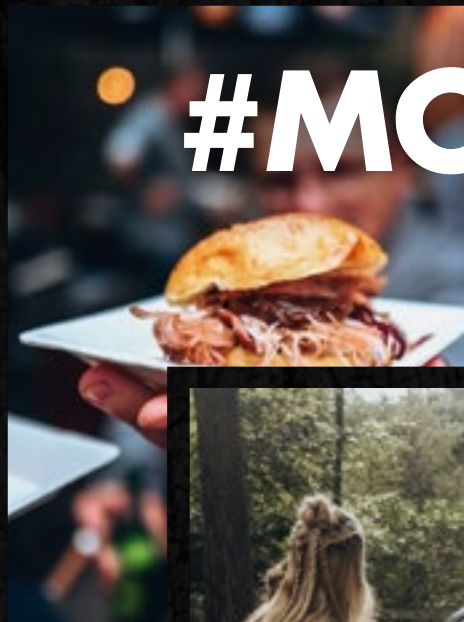


MONOLITH IS
FRIENDSHIP

GET INSPIRED!
FOLLOW AND
TAG US ON:



**#MONOLITH
BBQ**



Join our grill community on Facebook.

