



manual

01 general information



cooking grilling baking drying smoking

02 unpacking / assembly

Unpacking the MONOLITH

The MONOLITH has been packaged as securely as possible, to ensure that it will arrive undamaged. Cut the plastic straps and remove the cardboard lid. Remove the parts of the stainless steel stand next to the ceramic unit. Now you can remove the side walls of the packaging. Remove the components and accessories within the unit.



03 content

Standard Equipment:



01. Monolith - unit with lid



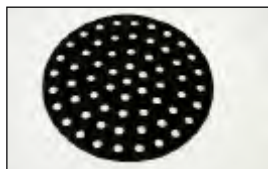
02. Cap for air regulation



03. Fire ring



04. Fire box



05. Cast iron grid



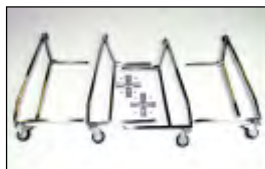
06. Two bamboo side tables



07. Bamboo handle



08. Stainless steel grill rack Ø 46 cm



09. Four steel legs
two cross screw
eight screws



10. Thermometer

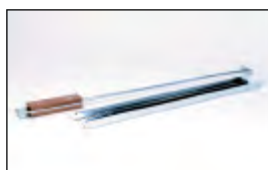


12. Ash hook



12. Protective plate

Optional accessories



13. 1 slide and
1 rack for wood chips



14. deflector stone



15. 1 pizza stone



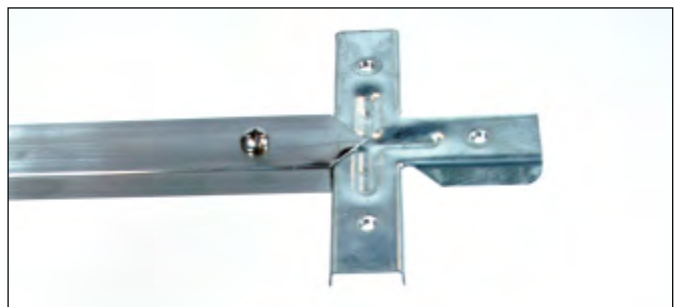
16. 1 distance piece for
the grill rack or pizza stone

04 assembly

A

Assemble the stand, by putting the legs on the cross shaped joints and tightening each with four screws. The legs with the lockable wheels should be placed

together at the front, to ensure a simpler use when locking the wheels.



B

Lock the wheels in place, before placing the unit into the stand.

C

The unit must be placed in the stand, with the ash opening centrally between the legs.

D

Fasten the bamboo handle, the cap and the thermometer.

E

Put the fire box in to the monolith, so the opening for removing the ashes is directly in front of the door.

F

Insert the protector disc onto the floor of the MONOLITH in the middle of the fire basket.

You can increase the insulating effect of the disc by scattered a little sand on the floor of the MONOLITH , before the disk is inserted.

G

Place the coal rack on the fire box.

H

Place the fire ring on the fire box, ensure that the opening for filling the wooden chips is exactly in front of that designated opening in the unit.

I

Hook the side tables in the suitable fixtures on the unit. Initially you may have to adjust the fixtures by bending them lightly.

IMPORTANTLY:

Ensure that all screws are firmly tightened.

05 instructions

A

Use only natural charcoal. One achieves better results than with pressed charcoal Briquettes.

Do not use chemical lighter fluids, use kindling of a wooden base.

B

Fill the fire box with charcoal, just covering the holes on the sides.

C

Form a hollow in the charcoal and place a BBQ lighter in it, then light it.

D

Close the lid of the monolith and open the lower ash door and the cap to the air regulator.

E

When the coals are red-hot, close the ash door leaving a gap of 1-2 cm. The temperature can be regulated by opening (higher temperature) or closing (lower temperature) the regulating cap.

Due to heat storage in the ceramic, it can take a while to reduce the temperature from very high to a low temperature. Therefore if you intend to cook with low temperatures you should not let the temperature shoot up when lighting the charcoal.

F

By closing the opening, you can suffocate the embers and use the remaining charcoal for next time.

G

After finishing your barbecue, you can clean the grill by completely opening the ash door and regulating cap. Within a short time temperatures are reached that will burn all organic rests to fine ashes. Do not let the temperature exceed 550°C, otherwise the felt seals could be damaged.

06 cooking methods

Direct grilling

With this method the grill rack should be placed directly over the charcoals on the fire ring.

The food must be turned over and grilled from both sides.



07 cooking methods

Indirect grilling

Here the deflector stone is placed on the fire ring, hence protecting the food against the direct heat of the charcoal.

The grill rack is raised by the distance piece. With the indirect barbecue you can roast large pieces of meat carefully with low temperatures.



08 cooking methods

Pizza

The pizza stone is placed on the distance piece and the Temperature raised to ca. 300 – 340 °C.



