



 **MONOLITH**
BARBECUE IN CERAMICS

MONOLITH AT FIRST SIGHT

MONOLITH grill means freedom. This ceramic grill offers a wide range of possibilities – grilling, smoking, baking, barbecuing or roasting. Enjoy all the options it offers, impress your guests and spoil your taste buds. Your garden will become a realm of endless choices.

MONOLITH offers a great design, perfectly blending aesthetics and functionality. A garden feature that will delight your eyes and palate.

MONOLITH means tradition. Ceramic stove has been used for baking at low temperatures, grilling and smoking for more than 3 000 years. The ceramic grill evolved in the 70s from the Japanese “mushikamado” stoves, known for hundreds of years, and set out to conquer the world.

Precise temperature setting thanks to the cast-iron air supply regulator

Thermometer

Practical bamboo side tables

Unique system for adding wood chips (to enhance the flavour of the meat)

Stable steel stand with lockable wheels

Opening for air supply regulation and removal of ashes

The body of MONOLITH grill is made of heat resistant ceramics



FOUR METHODS OF GRILLING

DIRECT GRILLING

For this grilling method the rack is placed on the fire ring directly over the hot coals. The prepared food needs to be turned regularly in order to be grilled just right from both sides.



INDIRECT GRILLING

The deflector stone is placed on the fire ring protecting the food from direct heat. The grill rack is raised using the spacer. Indirect grilling takes place at low temperatures. With indirect grilling you can delicately grill large pieces of meat, fish or even a whole chicken.



SMOKING

Different options exist for smoking food – smoking with wood, wood chips or wood flour. After heating the grill up, close the air regulator, thus minimising the intake of air. By adding different kinds of seasoning or spices destined for smoked food, you can change the flavour of your meal as you wish.



BAKING

The pizza stone is placed on the second tier of the rack and the MONOLITH grill is heated to 300 °C – 350 °C.



LIGHTING THE FIRE



Fill the fire box with high quality, coarser charcoal. We recommend FLAMY charcoal.



Heat up the charcoal from the top. Avoid using any chemical or liquid fire-starters. We recommend Smoky Fun fire-starter. Close the lid and open all the air supplies to regulate air input. Thanks to the chimney effect, the grill will heat up very quickly.



You can regulate the temperature thanks to the air supply openings. For the grilling itself, use the accessories corresponding to each grilling method.

SMOKING



MONOLITH ceramic grill is equipped with a unique system for adding wood chips, chunks or pellets that will scent your smoked meat. Using the movable rack on the front side of the body, you can add wood chips into hot coals without having to open the lid!

THREE SIZES

MONOLITH grills come in three different sizes and two colours – black and red. “Classic” is the medium-size model with a 46cm diameter rack. “Junior” is a smaller model with the rack diameter of 33cm. “Le Chef” is the largest model with the rack diameter of 57cm. All three models are fit for professional grilling. You can choose the set up of the racks and other accessories yourself according to the grilling method and food you prepare.

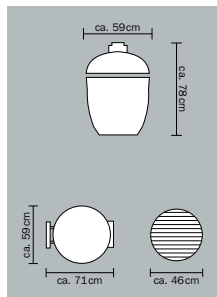
Available colours:
black, red



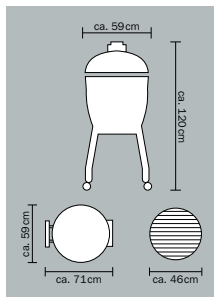
CLASSIC JUNIOR LE CHEF

CLASSIC

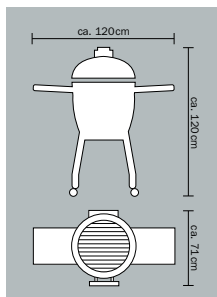
Weight: 85 kg



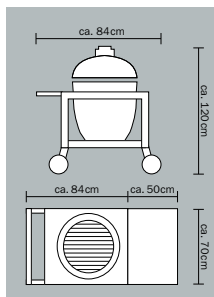
Body



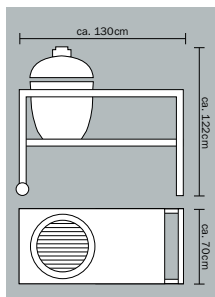
Body with stand



Body with stand and two bamboo side-tables



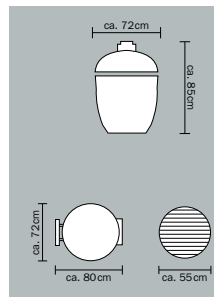
Body in the buggy with a side-table (optional accessory)



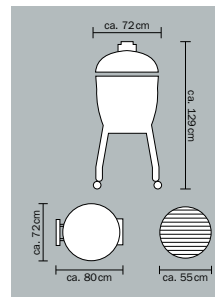
Body with mobile teak table

LE CHEF

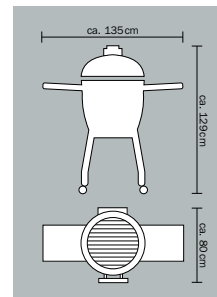
Weight: 140 kg



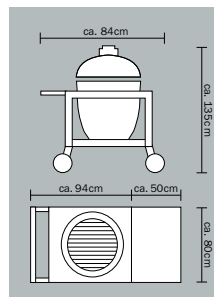
Body



Body with stand



Body with stand and two bamboo side-tables



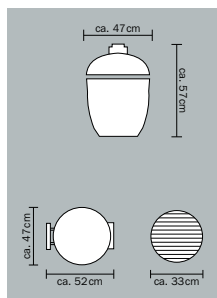
Body in the buggy with a side-table (optional accessory)



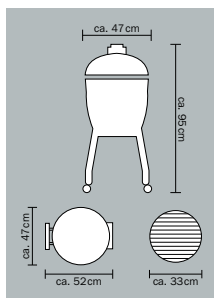
Buggy for MONOLITH Le Chef model

JUNIOR

Weight: 43 kg



Body



Body with stand



Buggy for MONOLITH Classic model

MONOLITH OUTDOOR KITCHEN

AVAILABLE ONLY FOR
MONOLITH CLASSIC

Design river-stone basin

Practical water hose connector
(Gardena system)



MONOLITH CLASSIC
EXCLUSIVE

Top quality slide-out
compressor fridge



Outdoor kitchen-
galvanised steel and
teakwood table

MONOLITH BUGGY

You can mount the MONOLITH grill into the mobile Buggy table made of stainless ground steel. The grill is fixed in a special spring-loaded holder. Large wheels ensure smooth and secure transport of the grill even on a rougher ground. MONOLITH Buggy is perfect for barbecue teams, street food vendors, restaurants and caterers.



Teakwood work top
(FSC certificate)

Stainless
steel handle

Foldable side table
(optional accessory)

Lockable folding
mechanism

Spring-loaded grill
body holder

Stainless ground steel
frame

Lockable casters (ø 25 cm)

CLASSIC

STANDARD ACCESSORIES



Air flow regulation cap



Fire ring



Fire box



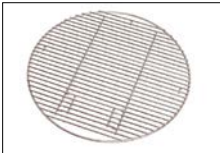
Bottom heat protector



Charcoal basket with divider



Deflector stone with spacers



Stainless grate



Stainless grate - second tier



Bamboo handler



Thermometer



Cart with casters



Fire hook



Wood chips feeding system



Grate lifter



Two bamboo side tables



User guide

OPTIONAL ACCESSORIES



Cast-iron grate



Pizza stone



Cover



Galvanised steel and teakwood mobile table



Buggy for Monolith Classic model

SET-UPS



Charcoal basket with divider



Deflector stone (halved) with spacer for indirect grilling



Deflector stone with two-tier stainless steel grate



Pizza set

JUNIOR

STANDARD ACCESSORIES



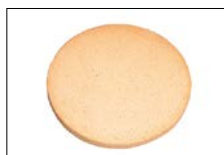
Air flow regulation cap



Fire ring



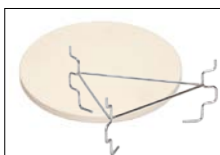
Fire box



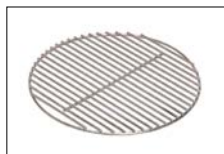
Lower heat protector



Charcoal basket



Deflector stone with spacer



Stainless grate



Stainless grate - second tier



Bamboo handler



Thermometer



Cart with casters



Fire hook



Wood chips feeding system

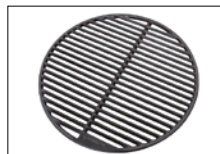


Grate lifter



User guide

OPTIONAL ACCESSORIES



Cast-iron grate



Pizza stone



Cover

SET-UPS



Charcoal basket



Deflector stone with spacer for indirect grilling



Deflector stone with two-tier stainless steel grate



Pizza set

LE CHEF

STANDARD ACCESSORIES



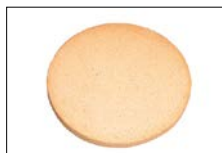
Air flow regulation cap



Fire ring



Fire box



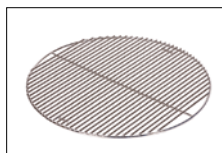
Lower heat protector



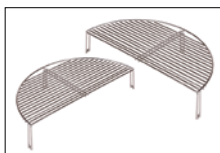
Charcoal basket with divider



Deflector stone with spacers



Stainless grate



Stainless grate second tier



Stainless grate third tier



Thermometer



Cart with casters



Fire hook



Wood chips feeding system



Grate lifter



Two bamboo side tables



Bamboo handler



User guide

OPTIONAL ACCESSORIES



Cast-iron grate



Pizza stone



Cover



Buggy for Monolith
Le Chef model

SET-UPS



Charcoal basket with divider



Deflector stone (halved) with spacer for indirect grilling



Complete set-up with stainless steel grate and second and third-tier grates



Pizza set

ACCESSORIES

FOR ALL MODELS



Wok



Professional gloves



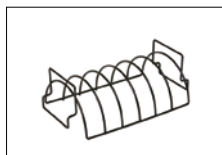
Smoky Fun fire-starter



Hardwood charcoal



Holder for grilling chicken



Holder for grilling ribs



Grilling tongs



Pizza peel



Pizza cutter



Skewers and skewer holder



Sauce bowl and brush



Grate brush



FULL-SCALE OUTDOOR KITCHEN

MONOLITH grills combines all the advantages of a classical grill with those of a stone oven.

Barbecue, low temperature cooking, baking, smoking ...
Whichever way you prepare your food, with MONOLITH grills you will always achieve perfect results. Whether you need high temperatures to grill steaks or low temperatures to cook a large piece of meat for hours, MONOLITH grills will make it happen!

Much like stone ovens, MONOLITH is also perfect for baking pizza or bread. The cooking temperature ranges from 70 °C to 400 °C.

Thanks to its high efficiency MONOLITH grills need very little energy to generate and maintain the desired temperatures. When preparing food at low temperatures, a 3-kg bag of charcoal will last you up to 24 hours. Very little oxygen is required; therefore the air movement inside the grill is extremely low. This prevents the meat from drying out and keeps it juicy.

Do you need to grill just two steaks quickly? No problem. Thanks to the chimney effect, the charcoal heats up extremely fast. Steaks are grilled at high temperatures. When the meat is ready, close the air supply openings. The grill and the fire box are very well sealed, the embers die out almost immediately and you can re-use them for your next grilling.

The unique system of adding wood chips gives the meat the typical smoky BBQ flavour, without having to raise the lid. The wood chips are placed on a rack and are pushed through the intended opening on the front side of the grill directly into the fire area.

MONOLITH grills are made of extremely heat-resistant ceramics and stainless steel. They come with two practical bamboo tables. The stability of the grill is ensured thanks to a high quality steel cart with lockable casters.

Thanks to the great insulation capacity of the heavy ceramics and the ingenious regulation of the air supply you can control the temperature inside MONOLITH grills, in contrast to any other type of grill. Charcoal consumption is 25 – 50% lower than with traditional grills.

The outer temperature of the grill is lower than in steel grills. The risk of burns is therefore limited.

Thanks to the chimney effect, the cooking temperature is reached extremely quickly.

Low air circulation prevents grilled food from drying out.
It offers a large temperature range.

Thanks to extremely heat resistant ceramics and top grade steel, MONOLITH grills are very easy to use and allow for grilling even in winter.

10-year warranty (see warranty terms and conditions at www.monolith-gril.cz)
Modification of technical parameters reserved.

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ASSA ABLOY

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GEHRER AG
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