



THANK YOU FOR CHOOSING US.

Congratulations on your new MONOLITH grill. Our Quick Start Guide includes the most important information regarding your grill. For further information, please visit our website www.monolith-grill.com

Have fun with your new MONOLITH.

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.

UNPACKING



The MONOLITH grill is packaged securely and carefully to ensure that it reaches you undamaged.

1. First cut the plastic straps and then open the cardboard lid.
2. **Models with stand only:** Remove the legs that are fastened in place with cardboard next to the ceramic unit, as well as the cardboard.
3. Remove the side panels of the packaging carton.
4. Remove the cartons containing the accessories located next to the unit. Open the grill and take out all the components and accessories.
5. **Models with stand only:** Take the grill unit out of the stand. We recommend carrying the grill by the brackets for the side tables.
6. Take the packaging materials to be recycled. They are valuable raw materials.

Caution: Wear gloves when removing the components in order to prevent injuries. Be very careful when handling the components due to risk of breakage. Because of its weight, we recommend the grill unit be carried by two people.

3 VERSATILE 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 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)



PACKAGING CONTENTS

I ICON **J** JUNIOR **O** ONE



VENTILATION CAP

I J O T AG



ASH SHOVEL

I J O T AG



BAG OF FITTINGS

J



FIRE RING

J O T AG



SMOKE CHIP FEEDER

T AG



BAG OF FITTINGS

O



PRO SERIES FIRE BOX

I O T AG



SMOKE CHIP FEEDER (JNR.)

J



DEFLECTOR STONE INCLUDING LIFT

J



SMART GRID SYSTEM

O T AG



GRID LIFTER

I O T AG



STAND

O



CAST IRON GRATE

I J O T AG



2 BAMBOO SIDE TABLES

O T



THERMOMETER

I J O T

T TWO**AG AVANTGARDE****FIREBOX****J****CERAMIC FEET****J**

*only in models without stand

**STAINLESS STEEL
GRILL GRATE****I J****BAMBOO
HANDLE****I J O T****CHARCOAL BASKET
WITH DIVIDER****T AG****AVANTGARDE
LED HANDLE****AG****STAND (JNR.)****J**

*only in models with stand

**AVANTGARDE
THERMOMETER****AG****STAINLESS STEEL
STAND****I**

MORE ACCESSORIES?

Discover the full range of accessories
and the different possibilities of use:
visit our website
www.monolith-grill.com





ASSEMBLY WITH STAND

A. Assemble the stand by placing the cradle upside down, without feet, on a sheet or pad. Push the legs through the guide tube and screw onto the end of the stand. We recommend you place a piece of paper between the guide tube and the legs in order to prevent scratches. Place the stainless steel caps over the threaded rods and screw each leg into the cradle. (Basic & Junior require legs to be bolted to the cradle)

Caution: In order to guarantee easier use of the locking mechanism, the legs must be attached with the lockable castors next to each other at the front.

B. Turn the stand over and lock the wheels.

Caution: Make sure the grill is on a flat surface which can bear the heavy weight of the grill. The grill should never be placed in the immediate vicinity of combustible materials. The grill must not be operated in closed rooms.

C. Lower the unit into the stand, making sure the air supply control and the opening for ash removal is in the middle of the legs with the locking castors.

Caution: We recommend that the grill unit be carried by two people because of its weight. Gloves will help prevent injuries.

D. Loosen the two cap nuts on the front of the upper locking ring and attach the handle to the bolt. Screw the cap nuts back on to the bolts and tighten with a wrench.

E. Fasten the ventilation cap to the lid.

F. Place the metal frame of the fire box inside the grill with the ash compartment opening precisely in front of the ash removal opening / airflow control. Then gradually fit the ce-

ramic segments of the fire box – 5 ceramic segments for the MONOLITH .55 & .66 and 4 for the Icon. For the Junior, fit the one-piece fire box.

G. Place the fire ring on the fire box (not Icon) with the opening for feeding in wood chips precisely in front of the corresponding opening / valve in the unit.

H. Place the cast iron grate inside the fire box and then the charcoal basket (.55 & .66 only) inside the fire box, making sure that the opening in the basket is aligned with the opening / valve for feeding in wood chips.

I. Place the metal frame of the smart grid system (.55 & .66 only) on top of the fire ring. Hook the support ring into the corresponding eyelets. Now all of the elements of the smart grid system can be inserted. Deflector stone, drip pan and grid. For Junior, place ceramic heat deflector stone in the lift frame and rest on the fire ring.

K. Hook the side tables (.55 & .66 models with cart) into the corresponding brackets in the unit. If necessary, adjust the distances between the brackets on the side tables by bending them slightly.

Caution: Before and after first use, check that all screws are securely fastened to the unit and stand. The screws of the locking ring in the unit must be tightened regularly, as the gaskets underneath them may draw together with use.

The frame for the TWO & Avantgarde series is available separately.

Please follow the assembly instructions included in the packaging of the frame.

SETUP

Grilling, smoking, baking, cooking, searing. With its multiple setup configurations, your new MONOLITH combines all this in a single grilling appliance.



Charcoal basket with divider (not included with ICON, Junior – can be upgraded for ONE)



Deflector stone (Junior) with lift for indirect cooking (*additional cost option for ICON)



Deflector stone (halved) in .55 and .66, divided drip pan, two half stainless steel grates, ring for height adjustment



Deflector stone (both halves) with lift for indirect cooking (Basic)



Baking stone for pizza or bread (optional accessory)



**SCAN
ME!**



You can find tutorials on MONOLITH set-ups on our Youtube Channel.

CLEANING AND USE

The grill does not have to be seasoned and can be used immediately after being set up. The grill does not require any further treatment, such as application of oil for seasoning. The cast iron charcoal grate leaves the factory with a protective coating which safeguards it against corrosion during storage. This protective coating burns off during the initial use. Please wait until any odour caused from burning of the protective coating clears before placing food on the grill.

CLEANING

Only clean the exterior of the grill and the stand and bamboo side tables with water and a mild cleaning agent.

Never use water or other liquids to clean the inside. The inside of the grill can be cleaned with high temperatures after use. To do this, fully open both air vents. First ensure that there

is enough charcoal in the grill (if necessary, add some charcoal). High temperatures are reached very quickly, and the heat will burn any organic residue to a fine ash (pyrolysis). We recommend heating the grill up to 400 °C for 10 minutes.

Warning: Do not allow the grill to heat up to more than 400°C, especially the *MONOLITH Basic*, as this could damage the gasket between the unit and the lid. Never leave the grill unattended during pyrolysis.

Always remove the *MONOLITH Smart Grid System* before pyrolysis.

Finally brush the grate with a grill brush. Remove the burnt residue on the lid and the other internal components with a hand brush or bristle brush. The cast iron grate and charcoal basket can be cleaned with a brush; occasionally coat the cast iron grate with a thin layer of oil to protect against rust.

Attention: The light ceramic of the interior will gradually darken. This is not a defect, but is rather an effect of combustion, smoke and grease.

CLEANING THE GRILL GRATES

Clean the grates while still hot with a grill brush, to remove larger materials. The grill grates are made of stainless steel and are dishwasher safe. Only use suitable cleaning agents. The grates may be permanently discoloured (tarnished) by the high temperatures the grill can reach.

ATTENTION!

Please read the instructions manual carefully and in full, in order to prevent operating errors and consequent forfeiture of warranty claims.

CLEANING THE PIZZA AND DEFLECTOR STONE

The pizza stone and the deflector stone are made of open-pored ceramic, and therefore liquids and fats can soak or burn into the material and cause permanent black spots on the surface. These spots are harmless and do not constitute defects. To remove larger materials, simply scrape with a grill brush or scraper/spatula. In the absence of the Smart Grid System drip pans the deflector stone can be wrapped in aluminium foil to protect from dripping fat.

REMOVAL OF ASHES

After the grill has cooled down, the loose ash in the charcoal basket can be simply shaken off, so that it falls into the ash chamber of the fire box. If required, remove the cast iron fire grate beforehand. Now use the ash shovel to

remove the ashes through the opening. We suggest occasionally removing all the components from the unit and cleaning the grill with a brush to thoroughly remove all ash.

CLEANING BY PYROLYSIS

If the grill has not been used for a long time, when there is high humidity damp can enter from the outside and mould may form on any organic materials that have not been removed on the ceramic and the grates. This mould is harmless. It can be removed by hand with a spatula or a brush. Heat the grill up so that the moisture can be evaporated from the ceramic. Raise the temperature slowly and burn off all the residue. The heat will destroy any fungal spores.



MORE QUESTIONS?

Under this link you will find complete manuals, catalogues and further information.

We wish you many hours of grilling fun, and great embers, always!