

MONOLITH USER MANUAL EN



www.monolith-grill.de

GRILLING
SMOKING
BAKING
COOKING
DRYING
ROASTING

EN

01 INTRODUCTION

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THANK YOU FOR CHOOSING THE MONOLITH!

Congratulations on your new MONOLITH ceramic grill. In this user's handbook you will find the most important information relating to your grill and wish you many hours of enjoyment with your new MONOLITH ceramic grill. For further information please visit our web page:

www.monolith-grill.de

ATTENTION: *To ensure proper use of this product, please read this owner's manual carefully before using, especially the safety recommendations, and retain for future reference!*

The MONOLITH is freedom. A ceramic grill that delivers on all it promises. Grilling, smoking, baking, cooking, 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 in an accomplished fashion. 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.

The MONOLITH is different. It's unique, it's extravagant, it will satisfy your hunger for the extraordinary.

The MONOLITH's versatility allows you to invite the world's cuisines into your home. Using your MONOLITH you will enjoy an alfresco culture and way of life 365 days of the year in all weather

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02 ALL ADVANTAGES AT ONE GLANCE

MONOLITH grill – the complete outdoor kitchen

The MONOLITH unites the advantages of a classical grill with those of a stone oven. Barbecue, low temperature cooking, baking, smoking ... Whichever way you prepare your dishes, the MONOLITH grill will always enable you to achieve perfect results. No matter whether you need very high temperatures to grill the perfect steak or smoke a large amount of meat for hours on low temperatures – the MONOLITH is your grill. The MONOLITH used as a stone oven is perfectly suitable for baking pizza or bread. The temperature range is between 70°C and 400°C.

Due to its unique efficiency the grill needs very little energy to generate and maintain the desired temperatures. Using 2,5 kg – 3 kg of charcoal, the MONOLITH can work in the low temperature range for up to 24 hours. Hence very little oxygen is required, air movement is extremely low in the grill, preventing the meat from drying out. The meat remains moist.

If you just want to quickly grill 2 steaks, this is not a problem. Due to the chimney effect, the charcoal heats up extremely fast. With the high temperatures you can grill the steaks, closing the openings afterwards to regulate the air. The grill and fire area are very well sealed; the charcoal embers die down within a short time and can be used for another time, this limits the waste you get with other barbecues.

Our unique system of supplying wood chips gives the meat that typical smokey BBQ taste, without having to raise the lid. The wood chips are placed on a rack and are pushed through the intended opening directly in to the fire area.

The MONOLITH is made of extremely heat-resistant ceramics and high-grade stainless steel. It has two practical side tables made of solid bamboo. The cart, like all other parts, is made of high grade materials and easily supports the weight of the ceramics whilst giving you the freedom to move your MONOLITH around the garden smoothly and safely.

Due to the very good insulation of the heavy ceramics and the ingenious regulation of the air supply you can control the temperature in the MONOLITH, unlike any other type of grill. The consumption of charcoal is around 25 – 50 % less compared to a customary grill.

The required temperatures are reached very quickly through the chimney effect so you can cook within 15 minutes of lighting with far less fuel burnt during the preheating phase.

The outside temperature of the MONOLITH is much lower than a steel grill – there is minimal danger of burn injuries.

Due to the extremely temperature resistant ceramics and the use of high-quality stainless steel the MONOLITH is very low-maintenance and can even be used in winter. It is perfect for slow braised dishes and winter stews.

10 year warranty
(see warranty regulations – www.monolith-grill.de)

03 MONOLITH OVERVIEW



04 UNPACKING

The MONOLITH is packaged to ensure that it arrives undamaged.

1. Cut the plastic tapes and remove the cardboard lid.
2. **models including cart only:** Remove the steel legs, that are fastened in place with cardboard next to the ceramic unit.
3. The side panels of the carton can now be removed easily.
4. Remove the cartons containing the accessories located next to the ceramic unit. Further components and accessories are found within the unit and can now be easily removed.

5. models including cart only: lift the ceramic unit out of the steel cart. We suggest carrying the Monolith by the brackets for the side tables.

6. Please recycle the cardboard packaging.

CAUTION: Due to the risk of breakage please exercise caution when handling the ceramic components. Avoid carrying the grill by the hinges or the bamboo handle, this can lead to damaging the grill! Due to the weight we recommend the unit be carried by two people. Be sure to wear gloves to prevent injuries.



05 CONTENTS // MONOLITH CLASSIC

STANDARD ACCESSORIES:



**Dual-Disc
Ventilation Cap**
Item No. 201059-C



Fire Ring
Item No. 201052-C



Fire Box
Item No. 201053-C



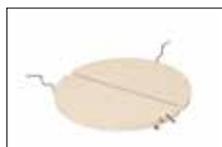
Heat Protector
Item No. 201054-C



Cast Iron Fire Grate
Art.-Nr. 201066-C



**Charcoal Basket
with Divider**
Item No. 201046-C



**Deflector Stone halved
& Lift**
Item No. 201006



**Stainless Steel
Grill Grate**
Item No. 201060-C



Extension Grid
Item No. 201005



Bamboo Handle
Item No. 201064-C



Cart (only for models
incl. cart)
Item No. 201068



Three Ceramic Feet
(only for models excl. cart)
Item No. 201056



Ash Hook
Item No. 201063



**Smoke Chip Feed
System**
Item No. 201009



Grid Lifter
Item No. 206000



**Two Bamboo Side
Tables** (only for models
incl. cart)
Item No. 201062-C



Thermometer
Item No. 201057-C



One Bag Metal Fittings
(only for models incl. cart)
Item No. 201083-C



User Manual
Item No. 20000-HB

06 SETUP // MONOLITH CLASSIC

THE SETUP:



Charcoal Basket with Divider, excluding Cast Iron Fire Grate



Deflector Stone (halved) & Lift for Indirect Cooking



Deflector Stone with Stainless Steel Grill Grate and Extension Grid



Setup for Pizza

07 CONTENTS // MONOLITH JUNIOR

STANDARD ACCESSORIES:



**Dual-Disc
Ventilation Cap**
Item No. 201059-J



Fire Ring
Item No. 201052-J



Fire Box
Item No. 201053-J



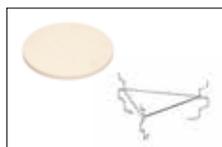
Heat Protector
Item No. 201054-J



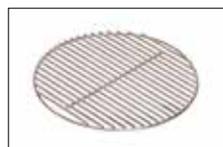
Cast Iron Fire Grate
Art.-Nr. 201066-J



Charcoal Basket
Item No. 201046-J



Deflector Stone & Lift
Item No. 201024



**Stainless Steel Grill
Grate**
Item No. 201060-J



Extension Grid
Item No. 201023



Bamboo Handle
Item No. 201064-J



Cart (only for models
incl. cart)
Item No. 201027



Three Ceramic Feet
(only for models excl. cart)
Item No. 201056



Ash Hook
Item No. 201063



**Smoke Chip Feed
System**
Item No. 201026



Grid Lifter
Item No. 206000



Thermometer
Art.-Nr. 201057-J



One Bag Metal Fittings
(only for models incl. cart)
Item No. 201083-J



User Manual
Item No. 20000-HB

08 SETUP // MONOLITH JUNIOR

THE SETUP:



Charcoal Basket, excluding Cast Iron Fire Grate



Deflector Stone & Lift for Indirect Cooking



Complete Setup with Stainless Steel Grill Grate and Extension Grid



Setup for Pizza

09 CONTENTS // MONOLITH LE CHEF

STANDARD ACCESSORIES:



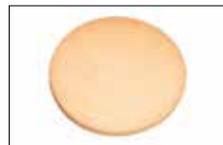
**Dual-Disc
Ventilation Cap**
Item No. 201059-L



Fire Ring
Item No. 201052-L



Fire Box
Item No. 201053-L



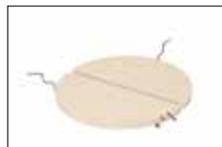
Heat Protector
Item No. 201054-L



**Kohlerost aus
Gusseisen**
Art.-Nr. 201066-L



**Charcoal Basket
with Divider**
Item No. 201046-L



**Deflector Stone halved
& Lift**
Item No. 201033



**Stainless Steel Grill
Grate**
Item No. 201060-L



**Second Level Stainless
Steel Grid (Set)**
Item No. 201032



Extension Grid
Item No. 201038



Cart (only for models
incl. cart)
Item No. 201040



Three Ceramic Feet
(only for models excl. cart)
Item No. 201056



Ash Hook
Item No. 201063



**Smoke Chip Feed
System**
Item No. 201035



Grid Lifter
Item No. 206000



Two Bamboo Side Tables
(only for models incl. cart)
Item No. 201062-L



Thermometer
Item No. 201057-L



Bamboo Handle
Item No. 201064-L



One Bag Metal Fittings
(only for models incl. cart)
Item No. 201083-L



User Manual
Item No. 20000-HB

10 SETUP // MONOLITH LE CHEF

THE SETUP:



Charcoal Basket with Divider, excluding Cast Iron Fire Grate



Deflector Stone (halved) & Lift for Indirect Cooking



Complete Setup with Stainless Steel Grill Grate, 2nd Level Grid and Extension Grid



Setup for Pizza

11 ASSEMBLING THE MONOLITH INCL. CART



A. Assemble the cart by placing the stainless steel caps on the top of the legs then screw the legs to the frame. To prevent scratches on the metal components, place a cloth or a piece of paper between frame and legs before turning. Turn each leg until the holes of the frame are aligned with the holes in the legs. For more user convenience attach the legs with the lockable castors next to each other.

B. Secure each leg with two screws (MONOLITH JUNIOR) or with four screws (MONOLITH CLASSIC/Le CHEF), then fasten all screws tightly.

C. Make sure the castors are locked before placing the ceramic unit in the cart.

CAUTION: Place the cart on a flat and stable surface. Keep in mind the heavy weight of the grill. Note that the grill can reach very high temperatures and should not be placed in the immediate vicinity of combustible materials. The grill must not be operated in closed rooms.

D. Lower the ceramic unit into the cart, making sure the opening (ash compartment) is between the legs with the lockable castors. We suggest carrying the Monolith by the brackets for the side tables.

CAUTION: Due to the risk of breakage please exercise caution when handling the ceramic components. Avoid carrying the grill by the hinges or the bamboo handle, this can lead to damaging the grill! Due to the weight we recommend the unit be carried by two people. Be sure to wear gloves to prevent injuries.

E. LE CHEF ONLY: Loosen the two capped nuts on the front of the metal bands, attach the handle to the bolt. Screw the capped nuts back on the studs and tighten with a wrench.

F. Place the cast iron cap on the top opening of the ceramic unit.

G. Put the fire box inside the MONOLITH; placing the cut away section towards the opening of the ash compartment. Cleaning your MONOLITH is easy when the fire box and the ash compartment door opening are aligned correctly.

H. Place the fire ring on top of the fire box, making sure the opening for the wood chips is directly behind the corresponding opening in the ceramic unit.

I. Place the protector stone on the base of the unit. The protector stone prevents the base of the grill from overheating.

J. First place the Cast Iron Fire Grate inside the Firebox and then the Charcoal Basket inside the Firebox, making sure that the opening for the Smoke Chip Feeder System is aligned with the opening in the Firering.

K. Hook the side shelves in the corresponding mounts on the ceramic unit. Possibly having to adjust the distance by slightly bending the metal fittings.

IMPORTANT: Before first use check that all the screws are safely and correctly tightened. The screws on the metal bands around the unit should be tightened regularly.

12 ASSEMBLING THE MONOLITH EXCL. CART

A. Remove the three ceramic feet from the carton and place them in a triangular shape on the desired location (for example the MONOLITH table). Making sure that the spacing between the ceramic feet is equal and has the same diameter as the base of the ceramic unit. The flat sides of the ceramic feet should face inwards.

CAUTION: *Only place a flat and stable surface. Keep in mind the heavy weight of the grill. Note that the grill can reach very high temperatures and should not be placed in the immediate vicinity of combustible materials. The grill must not be operated in closed rooms.*

B. Lower the ceramic unit on to the three ceramic feet, making sure the ash compartment opening is between the front two ceramic feet. Check that the ceramic feet are placed an equal distance apart and that the flat sides are facing inwards. We suggest carrying the Monolith by the hinges and the air vent opening.

CAUTION: *Due to the risk of breakage please exercise caution when handling the ceramic components. Avoid carrying the grill by the bamboo handle, this can lead to damaging the grill! Due to the weight we recommend the unit be carried by two people. Be sure to wear gloves to prevent injuries.*

C. LE CHEF ONLY: Loosen the two capped nuts on the front of the metal bands, attach the handle to the bolt. Screw the capped nuts back on the studs and tighten with a wrench.

D. Place the cast iron cap on the top opening of the ceramic unit.

E. Put the fire box inside the MONOLITH; placing the cut away section towards the opening of the ash compartment. Cleaning your MONOLITH is easy when the fire box and the ash compartment door opening are aligned correctly.

F. Place the fire ring on top of the fire box, making sure the opening for the wood chips is directly behind the corresponding opening in the ceramic unit.

G. Place the cast iron charcoal grid on the fire box. The cast iron charcoal grid prevents the base of the ceramic unit from getting to hot.

H. Place the protector stone on the base of the unit. The protector stone prevents the base of the grill from overheating.

I. First place the Cast Iron Fire Grate inside the Firebox and then the Charcoal Basket inside the Firebox, making sure that the opening for the Smoke Chip Feeder System is aligned with the opening in the Firering.

IMPORTANT: *Before first use check that all the screws are safely and correctly tightened. The screws on the metal bands around the unit should be tightened regularly.*

13 IGNITING THE CHARCOAL



A. Depending on temperature and application use either the Cast Iron Fire Grate or the Charcoal Basket. When using low temperatures and grilling for a long period of time, we recommend using the Cast Iron Fire Grate. This enables you to fill up the Firebox with a larger amount of charcoal allowing for a longer burning duration and easy temperature control due to the reduced airflow. Fill to the top of the Firebox with charcoal.

When using medium to high temperatures, we recommend using the Charcoal Basket. The extra airflow enables the charcoal to reach higher temperatures faster. Fill the Charcoal Basket up till the opening for the Smoke Chip feeder System. The Cast Iron Fire Grate and the Charcoal Basket can be used simultaneously.

Ensure that there aren't any small charcoal pieces at the bottom of firebox or charcoal basket, these can obstruct airflow. The charcoal baskets for the MONOLITH CLASSIC and MONOLITH LeCHEF can be divided, allowing you to use only have the area, hence creating direct and indirect grilling zones.

CAUTION: Only use high quality, large lump charcoal. We recommend our MONOLITH charcoal. Note that the grill can reach very high temperatures and should not be placed in the immediate vicinity of combustible materials. The grill must not be operated in closed rooms. Keep children and animals away from the hot grill. Please stay close to the grill during the process of heating up the charcoal, temperatures in excess of 450°C can be reached very fast and may cause damage to the grill components.

B. Form a hollow in the centre of the charcoal and light from the top. Please do not use chemical or liquid accelerants, as the fumes can be absorbed by the ceramic unit and may adversely affect the flavour and quality of the food. We recommend the LOOFTLIGHTER or chemical free fire accelerants. Close the lid and open the air vent and ventilation cap. Due to the chimney effect the charcoal heats up extremely fast (approx. 15 minutes).

CAUTION: Do not use chemical or liquid fire accelerants.

C. Once you reached the required temperature, adjusting the air vent and ventilation cap, leaving a gap of approximately 1–2 cm.

CAUTION: The Grill and its metal components can get very hot, please wear gloves or use tongs when adjusting the air vents.

By adjusting the air vent and ventilation cap you can regulate the required temperatures. Opening both vents will increase airflow and oxygen intake, making the charcoal hotter and the temperature rise. By closing the vents you reverse the process. Due to the very good insulation of the heavy ceramics it will take some time to lower the temperature from the high temperature range. Therefore we suggest not letting the temperature rise too high if you are planning on using the MONOLITH in the low temperature range.

D. Then place the appropriate accessories according to the setup for the desired grilling method inside the grill.

CAUTION: The Grill and its metal components can get very hot, please wear gloves or use tongs when placing the metal grids, pizza stone or deflector stone in the grill or when removing them. Do not place hot components on inflammable or sensitive surfaces. Please exercise caution when handling the hot components in order to avoid injuries.

E. By closing both of the air vents, the embers will extinguish, this will take approximately 10 – 20 minutes. The remaining charcoal can be reused. After cooling down, simply lift the charcoal basket out of the MONOLITH by the handles, then shake off the ashes, or use the ash hook to remove the ashes within the ceramic fire box. Simply top up the remaining charcoal in the basket.

14 SMOKING

Our unique system of supplying wood chips, chunks or pellets. The wood chips are placed onto the rack and are pushed through the intended opening directly over the hot charcoal – without having to raise the lid!



15 GRILLING METHODS

DIRECT GRILLING

With this method the grill rack is placed on the fire ring over the hot coals. The food must be turned in order to be grilled from both sides. This setup gives a more traditional BBQ experience.



INDIRECT GRILLING

The deflector stone is placed on the fire ring over the hot coals, protecting the food from the direct heat. The grill rack is raised with the distance piece. With indirect grilling you can cook large pieces of meat, whole fish and poultry gently on low temperatures.



PIZZA

The deflector stone and distance piece are placed onto the fire ring, with the grill grid on top. Put the Pizza stone on top of the grill grid. Preheat the MONOLITH up to 400°C. For authentic Italian stone baked pizza and even traditional breads.



16 CARE AND MAINTENANCE

MONOLITH products are manufactured from high quality materials, hence requires very little maintenance. For ideal protection from weather and other influences, we recommend using our MONOLITH covers, available at all MONOLITH retailers.

Using for the first time

The MONOLITH can be used directly after assembly and does not require any further treatment. The Cast Iron Fire Grate is covered in a protective coating to safe guard it against corrosion. This protective coating will burn off during initial use. Please wait until any odour clears before placing food on to the grill.

Cleaning the MONOLITH

Only clean the exterior of the MONOLITH, cart and side tables with water and mild cleaning agent. NEVER use water to clean the inside of your MONOLITH. The insides as well as the grids can be cleaned by using high temperatures. By completely opening both vents (make sure there is enough charcoal in the firebox) raise the temperature to 450°C and leave for 10 minutes. The heat will burn off all organic residue.

WARNING: Do not exceed 500°C, this could damage the gasket or individual components within the MONOLITH.

After the MONOLITH has cooled down, remove the ashes from the ceramic components with a soft brush. The grids can be cleaned with a metal grill brush. The Cast Iron Grid and Fire Grate can be cleaned with a metal brush and thinly coated with vegetable oil to protect against rust.

ATTENTION: Gradually, the light coloured ceramic of the interior will darken. This is a normal process and is caused through combustion, smoke and glaze.

Ashes

After cooling down, simply lift up the charcoal basket out of the MONOLITH by the handles, then shake off the ashes, or use the ash hook to remove the ashes within the ceramic fire box, if required remove the Cast Iron Fire Grate before cleaning. You can use the ash hook to scrape out the ashes in the ash compartment. We suggest, occasionally, removing all components out of the unit and brushing them and the inside walls with a soft brush.

Cleaning the Grill Grates

Clean the grates whilst still hot with a metal grill brush, removing all larger organic materials. The grill grates are

made of stainless steel and are dishwasher safe. Only use mild cleaning detergents. The exposure to high temperatures can cause discolouration of the steel.

Cleaning the pizza and deflector stone

The pizza stone and deflector stone are both made of open-pored cordierite ceramic, therefore liquids and fats can soak or burn into the surface, which can lead to permanent discolouration of the material. The discolouration is harmless and does not constitute defects. To remove larger organic materials, simply scrape the surface with a spatula or grill brush. The deflector stone may be wrapped in aluminium foil to protect from dripping fat.

Mould & Mildew

If your MONOLITH hasn't been used for an extended period of time, moisture can get trapped inside the grill. Mould or mildew can start to develop on left over organic materials on the grill grate or on the internal ceramic components. Scrape away the mould or mildew with a spatula or grill brush, burn away the rest by raising the temperature to 450°C and leave for 10 minutes. The heat will burn off all the remaining mould & mildew residue.

If you plan not to use your MONOLITH for a longer period of time, remove the charcoal as it will draw even more moisture into the grill.

For ideal protection from the weather, we recommend using our MONOLITH covers. Open both the air vent and ventilation cap before placing the cover over the MONOLITH, enabling for the air to circulate within the Grill and allowing moisture to escape.

Metal Bands

The metal bands should be checked regularly and tightened if necessary.

Gasket & Replacement Sets

The gasket material is subject to wear and must be regularly replaced, depending on the amount of grill use. Avoid damaging the gasket with metal brushes or too high temperatures (in excess of 500°C). To replace the gasket carefully remove the old gasket with a spatula, please be carefully as not to damage the ceramic glaze. Any glue residue can be removed with sandpaper. The gasket replacement band is self-adhesive. Start at the back of the grill working your way around, making sure the gasket doesn't protrude inside the grill.

17 SAFETY

Place for the MONOLITH

Always choose a hard and level surface. Take the weight of the MONOLITH into consideration. Do not place the MONOLITH directly on or in vicinity of combustible materials. Remember sparks and the hot exhaust air are also potential fire hazards, therefore do not place under a low patio-roof or canopy. Do not use the MONOLITH indoors. Always place it outdoors with adequate air circulation.

Opening and closing the lid

The ceramic lid is held in an open position by means of tension springs. Do not underestimate the heavy weight of the lid. Never let the lid drop when closing, make sure that no body parts or grill tools are between the unit base and lid. By simply releasing the handle, both the lid and/or base can be damaged through the weight and force of the lid. Replace damaged springs immediately.

Moving the MONOLITH

Do not attempt to move the MONOLITH unless it is cool and does not contain any hot charcoal. When moving, place both hands on the cart and pull the grill behind you. Do not push it! The cart is not designed to roll over uneven surfaces such as lawn, sand or gravel. For uneven terrain we recommend our MONOLITH Buggy.

Children and Pets

When using the MONOLITH, do not leave children and pets unattended close to the grill.

Indoor use

Due to smoke emissions we recommend not using the MONOLITH indoors. Always place it outdoors with adequate air circulation.

Local ordinance & regulations

Observe the local ordinance and regulations before using the grill.

Cast iron ventilation cap

Please restrain from looking inside the cast iron ventilation cap. Sparks and the hot exhaust air can cause injury.

Placing/removing Components

The grill and its metal components can get very hot, please wear gloves or use tongs when placing the metal grids, pizza stone or deflector stone in the grill or when removing them. Do not place hot components on inflammable or sensitive surfaces. Please exercise caution when handling the hot components in order to avoid injuries. Do not try to remove the firebox or charcoal basket when filled with hot coals.

Lifting the grid

Use the grid lifter when raising the hot grid. Please wear gloves to avoid burn injuries.

Risk of Burn Injuries

Due to the very good insulation of the heavy ceramics, there is minimal risk of burn injuries when touching the outside walls of the MONOLITH. We still recommend using precaution and keeping children and pets away from the grill whilst in use.

Fire Danger

Do not leave the grill unattended. Sparks and the hot exhaust air can cause inflammable objects in the vicinity to ignite.

Backdrafts

Once lit, the MONOLITH lid should always be opened slowly and with extra caution to prevent dangerous flare ups or backdrafts. By only opening the lid about 4-5 cm, oxygen can slowly fill the MONOLITH, this helps avoid a backdraft. Should you have a backdraft, immediately close the lid and both air vents. It is always advisable to wear heat resistant gloves, and not to stand directly in front of the grill.

Lighters

Never use any fluid or chemical accelerants, never use petrol or spirit! Chemical or liquid accelerants, can be absorbed by the ceramic unit and may adversely affect the flavour and quality of the food.

Extinguishing the charcoal

By closing both of the air vents, the embers will extinguish, this will take approximately 10 – 20 minutes. Never use water to extinguish the charcoal.

18 WARRANTY

The warranty is based on normal and reasonable residential use. The MONOLITH GRILL carries a warranty for materials and workmanship on all grills and components, manufactured after 01.01.2009, as explained below:

1. The MONOLITH carries a 10 year warranty on all ceramic components and a 2 year warranty on all metal components. The warranty is non-transferable, hence valid for as long as the original purchaser owns the MONOLITH. Warranty coverage begins upon purchase from an authorized retailer. The original purchase receipt must accompany all warranty claims.

2. Within the warranty all original MONOLITH components that are found to have defects in materials or workmanship, will be replaced or repaired. Fulfilment of warranty acts does neither cause a prolongation of the warranty period, nor does it initiate a new warranty period. Ownership of replaced parts reverts to MONOLITH.

3. The warranty is only valid for the original purchaser as follows: Warranty coverage begins upon purchase from an authorized retailer only. The warranty is non-transferable and cannot be prolonged through any of our retailers or partners.

The assembly and installation of the grill must be in accordance with the user manual, and in accordance with all regional and national building and fire safety codes.

Fine cracks in the exterior glaze, so-called Craquelure, can occur during the firing process caused by different expansion coefficients of the glaze and ceramic material. This is inevitable and even desirable, making the ceramic more robust to temperature changes. Craquelure is not a quality defect. Should however, parts of the ceramic break or chip, please contact our customer service.

Due to the high temperature fluctuations within the grill the fire box and the fire ring could crack. The expansion joints in these components usually prevent such cracking. Should any fine cracks appear, these are merely an optical defect and generally do not expand any further. Further use of these components is safe, the functionality of the grill is not affected. Should however, these components break, please contact our customer service.

Stainless steel components, such as grill grids, are subject to discoloration through exposure to high temperatures. Furthermore, under certain conditions, the stainless steel components may rust. Warranty coverage does not extend to any dents, scratches, chips, fading, oxidation, rust or corrosion resulting in the improper use of chemical cleaners or heat exposure, unless resulting in a loss of structural or functional integrity.

The warranty is based on normal and reasonable use and maintenance of the MONOLITH. The warranty does not apply to any damage or breakage caused by improper use. Any unauthorized modifications or alterations to the MONOLITH will void the warranty.

4. Warranty claims outside of Germany must be made through an authorized retailer or distributor within the original country of purchase. For MONOLITH grills, which have been purchased from an authorized dealer in one EU country and taken to another EU country, services are provided in context of the terms of warranty valid for the latter.

5. Warranty does not apply to any losses or accidental damage or breakage from dropping, or for any damage incurred through; improper assembly, support or use; improper storage, transportation; lack of maintenance or through negligence. Warranty coverage does not extend to storm damage such as hail storms, floods or natural disasters, fading through the exposure to chemicals or minor cosmetic cracks of the exterior glaze that do not affect the performance of the MONOLITH.

6. All further claims, including, in particular, claims for damages, are herewith excluded

Hasbergen, March 2016

Should you have any questions, warranty claims, ideas, praise or critique please contact us:



MONOLITH GRILL GmbH
Sunderstraße 15 · D-49205 Hasbergen
Telefon: +49 5405-80766-0
Telefax: +49 5405-80766-16
E-Mail: info@monolith-grill.de



MONOLITH Grill GmbH · Sunderstraße 15 · 49205 Hasbergen · www.monolith-grill.de

Stand: 01/2016