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SMOKY FUN

MONOLITH
BARBECUE IN CERAMICS

KESO
ASSA ABLOY

GEHRER AG
SECURITY SOLUTIONS

XFORCE

Your partner:



MONOLITH
BARBECUE IN CERAMICS



MONOLITH is multitalented

MONOLITH grill means freedom. This ceramic grill delivers on all it promises – grilling, smoking, baking, cooking, 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 is design. It combines aesthetics with functionality in an accomplished fashion. An object of art, pleasing to both the eye and the palate.

MONOLITH is an all round talent. It brings Italian gastronomic culture and the Argentinean way of live directly in to your home. 365 days of holidays every year.

MONOLITH is tradition. For over 3000 years ceramic grills have been used to cook, grill and smoke. In the 70s the ceramic grill evolved out of the, for centuries known, Mushikamado and began to blaze its trail of success.





- 1 Thermometer
- 2 Exact temperature settings through the air supply regulator made of cast iron
- 3 Practical side tables made of bamboo
- 4 The MONOLITH is made of extremely temperature resistant ceramics
- 5 Unique system for the filing of woods chips for smoking
- 6 Opening for the removal of ashes
- 7 Stainless steel stand with lockable wheels

Weight 85 kg.

Grilling methods

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.

Grilling methods

Baking



The pizza stone is raised with the distance piece and the MONOLITH is preheated to 300°C - 350°C.

Grilling methods

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.

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.



Monolith grill

Complete outdoor kitchen

The MONOLITH unites the advantages of a classical grill with those of a stone oven.

Barbecue, low temperature cooking, baking, smoking ... Which ever 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 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.

The 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 bamboo. The stand, like most of the metallic parts, is made of high-grade stainless steel.

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% compared to a customary grill.

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

The required temperatures are reached very quickly through the chimney effect.

Low air circulation prevents the meat from drying out. Very wide temperature range.

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.

10-year guarantee (see guarantee regulations under www.monolith-gril.cz)

Standard Equipment



Monolith - unit with lid



Cap for air regulation



Fire ring



Fire box



Cast iron grid



Two bamboo side tables



Bamboo handle



Stainless steel grill rack Ø 46 cm



Thermometer Ø 7 cm

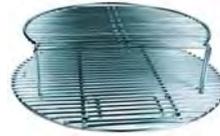


Ash hook



Legs for the stand

Optional Equipment



Two storied stainless steel grill rack



Slide for wood chips



Rack for wood chips



Deflector stone



Pizza stone Ø 35 cm



Distance piece for the grill rack or pizza stone



Table made of recycled teakwood with ballbearing wooden wheels and a metal ring enforced opening for the grill



Coco Grillbriquettes



Hardwood charcoal



Fire starter