



 **MONOLITH** USA™
★ BBQ GURU EDITION ★

1 INTRODUCTION

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Thank you for choosing The Monolith BBQ Guru Edition!

Congratulations on your new Monolith BBQ Guru Edition ceramic grill. In this user's handbook you will find the most important information relating to your grill. We wish you many hours of enjoyment with your new Monolith BBQ Guru Edition ceramic grill. For further information, please visit our web page: www.monolithgrills.com

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

The Monolith BBQ Guru Edition is the most advanced ceramic grill in the world 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 backyard will become a realm of endless choices.

The Monolith BBQ Guru Edition combines aesthetics with functionality in delightful fashion. An object of art, pleasing to both the eye and the palate.

The Monolith BBQ Guru Edition is a 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 BBQ Guru Edition is different. It's unique, it's extravagant, it will satisfy your hunger for the extraordinary.

The Monolith BBQ Guru Edition's versatility allows you to invite the world's cuisines into your home. Using your Monolith BBQ Guru Edition you will enjoy a delectable new way of life 365 days of the year in all weather.

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2 ALL ADVANTAGES AT A GLANCE

Monolith BBQ Guru Edition grill – the complete outdoor kitchen

The Monolith BBQ Guru Edition unites the advantages of a classic grill with those of a brick oven. Barbecue, low temperature cooking, baking, smoking ... Whichever way you prepare your dishes, the Monolith BBQ Guru Edition 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 BBQ Guru Edition is your grill. The Monolith BBQ Guru Edition used as a brick oven is perfectly suitable for baking pizza or bread. The temperature range is between 160°F and 750°F.

Due to its unique efficiency, the grill needs very little energy to generate and maintain desired temperatures. Using 5.5 lbs. – 6.5 lbs. of charcoal, the Monolith BBQ Guru Edition can work in the low temperature range for up to 24 hours. Since 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 easy. Due to the chimney effect, the charcoal heats up extremely quickly. With the high temperatures you can grill the steaks, then close the openings afterwards to regulate the air. When your cook is done, simply seal the open and bottom vents and the charcoal embers will extinguish quickly. This means you can reuse left over charcoal which increases its overall efficiency.

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

The Monolith BBQ Guru Edition is made of extremely heat-resistant ceramics and high-grade stainless steel. It has two side tables made of solid bamboo. The cart is made of high grade materials and easily supports the weight of the ceramic while giving you the freedom to move your Monolith BBQ Guru Edition around smoothly and safely.

Due to the efficient insulation of the grill and the advanced regulation of the air supply, you can control the temperature in the Monolith BBQ Guru Edition unlike any other type of grill. The consumption of charcoal is generally 25 – 50% less compared to other grills on the market.

The target temperatures are reached very quickly through the chimney effect and Guru Control, so you can cook within 15 minutes of lighting, with far less fuel burned during the preheating phase.

The outside temperature of the Monolith BBQ Guru Edition is much lower than a steel grill – minimizing the risk of burn injuries.

Due to the extremely temperature resistant ceramics and the use of high-quality stainless steel, the Monolith BBQ Guru Edition is very low-maintenance and can be used even in winter.

3 MONOLITH BBQ GURU EDITION OVERVIEW



4 UNPACKING

The Monolith BBQ Guru Edition is packaged to ensure that it arrives undamaged.

1. Cut the plastic straps and remove the cardboard lid.
2. 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. Lift the ceramic unit out of the steel cart. We recommend carrying the Monolith BBQ Guru Edition by the brackets for the side tables.
6. Please consider recycling 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.



5 CONTENTS

CLASSIC / LE CHEF STANDARD ACCESSORIES:



Dual-Disc Ventilation Cap



Fire Ring



Fire Box



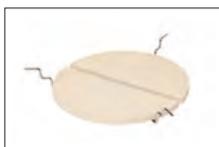
Heat Protector



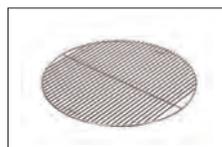
Cast Iron Fire Grate



Charcoal Basket with Divider



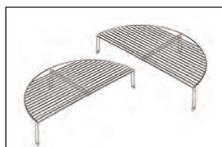
Deflector Stone (halved) & Lift



Stainless Steel Grill Grate & Lift



Stainless Steel Extension Grate



Second Level Stainless Steel Grate (Le Chef only)



Bamboo Handle



Cart



Pizza Stone



Ash Hook



Grate Lifter



Wood Chip Feeder System



Two Bamboo Side Tables



Thermometer



One Bag Metal Fittings



Control Mount Bracket

6 SETUPS

CLASSIC / LE CHEF POPULAR SETUPS:

The Monolith BBQ Guru Edition is the complete outdoor kitchen. The versatile charcoal-fueled grill is equally proficient at basic grilling tasks and complex, competition-level barbecue. The extensive range of included accessories offer multiple fire configurations and a variety of cooking methods.

Direct: High Heat Grilling/Searing



Direct cooking is used primarily for searing foods and for cooking foods that take less than 20 minutes to cook. Food is placed directly above the heat source on the stainless steel grate and should generally be turned once halfway through the cooking time to expose both sides of the food to the heat. This method is usually best for relatively small pieces of food that cook quickly, such as shrimp, steak, hamburgers, hot dogs, sausages, and vegetables.

Indirect: Low & Slow Cooking/Smoking



Indirect cooking involves creating a barrier between the coals or placing the food to the side of the heat source. Since foods are cooked by reflected heat inside the surfaces of the grill, foods slowly cook evenly on all sides and does not need to be turned. You can provide indirect heat to your food by placing the deflector stone over the hot coals. It is ideal for traditional barbecue meats that require long, slow cooking at low heat, such as ribs, brisket, whole turkey, and pulled pork.

7 SETUPS

CLASSIC / LE CHEF POPULAR SETUPS:

Explore your culinary creativity and grill, barbecue, smoke, bake, sear, or roast—the options are limitless. Explore these four common cooking methods and you'll be amazed at the all-round talent, convenience, and possibilities available by using just one grill.

Two-Zone: Combo Indirect/ Direct



Two-zone cooking is the most versatile way to cook. It combines both direct heat and indirect heat for cooking a wide array of foods at the same time. To create a two-zone fire, use the charcoal basket and divider. Position coals on one side of the grill for direct, high-heat cooking and searing and leave the other side empty. Place a halved deflector stone on the other side without coals for lower-temperature cooking and as a safe zone for flare-ups.

Pizza Stone: Grilling/Baking



The cordierite ceramic pizza stone can withstand high temperatures and recreates the conditions of a brick oven on your grill. This method is best for grilling gourmet-style pizza or baking dessert and bread. To use this setup, lay the pizza stone on top of the stainless steel grate and charcoal basket.

8 INCLUDED ACCESSORIES



Wood Chip Feeder System

The unique system of supplying wood chips, chunks, or pellets allows you to insert smoke chips directly over hot charcoal—without having to raise the lid. Using a specially designed aperture, flavored wood chips are placed onto the wood chip feeder tray. Push the wood chip feeder into the grill and pull out the handle to release wood chips directly into the fire area. Because you don't have to lift the lid, you maintain more consistent low-and-slow cooking temperatures which are important for making great barbecue.



Dual-Disc Ventilation Cap

The dual disc ventilation cap allows for easy temperature and airflow control. By adjusting the ventilation cap, you can regulate the required temperatures. Opening the ventilation cap will increase airflow and oxygen intake, making the charcoal hotter and the temperature increase. By closing the ventilation cap, you reverse the process.



Pizza Stone

The cordierite ceramic pizza stone is perfect for grilling or baking authentic Italian crispy pizza, quiches, breads, and desserts. The open-pored surface heats efficiently and absorbs the moisture from the dough to ensure a crispy base. For best results, use in combination with the deflector stone to prevent the base of the pizza stone from getting too hot.

9 INCLUDED ACCESSORIES



Cart

The robustly designed cart is made of high grade materials and easily supports the weight of the Monolith BBQ Guru Edition, giving you the freedom to move your ceramic grill around smoothly. The sturdy cart features locking castors for added safety, stability, and easy transportation.



Ash Hook

Simplify cleaning your Monolith BBQ Guru Edition ceramic grill with the ash hook. The durable stainless steel tool will reach deep into the ceramic fire box to remove ashes for easy cleanup. After cooling down, simply lift up the charcoal basket out of the Monolith BBQ Guru Edition by the handles, then use the ash hook to remove the ashes out of the bottom of the chamber without the need to disassemble any parts of the grill. You can also use the ash hook to clean and scrape out the ashes in the ash compartment.



Grate Lifter

The sturdy grate lifter allows for safe and easy lifting and removal of hot grill grates. It features a bamboo handle and is made of polished stainless steel.

10 INCLUDED ACCESSORIES



Two Bamboo Side Tables

The Monolith BBQ Guru Edition has two practical bamboo side tables for extra working surfaces. The supportive and durable bamboo tables make cooking convenient by providing more room for your grill tools, food, condiments, and spices. Fold down the tables when not in use. To use a BBQ Guru Temperature control unit with the ceramic grill, the control mount must be attached to the left bamboo side table.



Bamboo Handle

The Monolith BBQ Guru Edition features a stylish bamboo handle for safe opening and closing of the ceramic lid. When in use, grab and securely place the handle in your hand to protect yourself from the hot lid. Easily open or close the lid by slowly moving it up or down. Assembly not required.



Charcoal Basket with Divider

The stainless steel charcoal basket significantly improves airflow within the grill and is ideal when using medium to high temperatures. The extra airflow enables the charcoal to reach higher temperatures faster and allows the ashes to fall through the bars to prevent both clogging and obstruction to the air supply. The charcoal baskets for the Monolith BBQ Guru Edition Classic and Monolith BBQ Guru Edition Le Chef can be divided, allowing you to use only half the area to create direct and indirect grilling zones.

11 INCLUDED ACCESSORIES



Deflector Stone (halved) and Lift

The deflector stone protects your food from direct heat, creating a perfectly controllable convection oven. By placing the deflector stone over the hot coals you can cook large pieces of meat, whole fish, and poultry to perfection on low temperatures. This set up is ideal for low-and-slow barbecue cooking. The two half-moon shaped ceramic deflector stones, together with the charcoal basket, enable you to create different heat zones within the Monolith BBQ Guru Edition Classic and Monolith BBQ Guru Edition Le Chef. Place the deflector stones, or if desired just one deflector stone, on the stainless steel lift. This enables you to cook indirectly on one half while simultaneously directly grilling on the other half.



Stainless Steel Grill Grate

Grill like a professional directly over hot coals on the stainless steel grate. High heat directly from the coals gives your food those desired grill marks and true authentic barbecue flavor. The Monolith BBQ Guru Edition Classic has a steel grate diameter of 18in., making it the perfect choice for all your outdoor cooking needs. With a steel grate diameter of 21.5in., the Monolith BBQ Guru Edition Le Chef is great for cooking large amounts of meat or simultaneously cooking many different dishes.



Stainless Steel Extension Grate

Quickly expand your cooking area with the stainless steel extension grate. The specially formed legs allow the grate to be placed securely on top of the regular stainless steel grate or the 2nd level grate.

Second Level Stainless Steel Grate (Le Chef only)

Create a greater cooking capacity and efficiency by elevating food to additional levels with the 2 half-moon second level stainless steel grate. The specially formed legs allow the grate to be placed securely on top of the regular stainless steel grate. Cook on up to three tiers by stacking the extension grate on top of the second level grate. For superior flexibility, use the half-moon grates to create an indirect cooking zone on one side and a direct cooking zone on the other half.

12 ASSEMBLING THE 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 four screws, 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 BBQ Guru Edition 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 and 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 BBQ Guru Edition; placing the cut away section towards the opening of the ash compartment. Cleaning your Monolith BBQ Guru Edition is easy when the fire box and the ash compartment door opening are aligned correctly.

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

I. Place the cast iron fire grate inside the firebox and then the charcoal basket inside the firebox, making sure that the opening for the wood chip feeder system is aligned with the opening in the fire ring.

J. 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.

K. Hook the side shelves in the corresponding mounts on the ceramic unit. If shelves do not align into the mounts easily, you may have to very carefully bend the metal mounts slightly to accommodate.

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 on a regular basis.

13 CONTROL MOUNT AND FAN SETUP

MONOLITH CONTROL MOUNT SETUP:

Before using a BBQ Guru temperature control unit with the Monolith BBQ Guru Edition, the control mount must be attached to the grill.

1. Align the Monolith control mount in front of the pre-drilled hole on the left bamboo side table.
2. Push the control mount screw through the pre-drilled hole on the left side table and fasten it tightly with the nut.
3. On the back of the BBQ Guru temperature control unit, there are two metal hook pins. Align the pins to the Monolith control mount and push it through the pre-drilled holes.
4. Slide the BBQ Guru temperature control unit down the control mount. This will lock and secure the device into place.



FAN SETUP:

All Monolith BBQ Guru Editions are equipped with a BBQ Guru temperature control fan housing. This feature allows the user to control the amount of air flowing into the grill.

1. Take the spiral fan cord that is included with the BBQ Guru temperature control unit. Fully insert one end of the spiral fan cord into the fan port located on the control.
2. Take the other end of the spiral fan cord and fully insert it into the side of the fan housing.

IMPORTANT NOTE: When using a BBQ Guru temperature control unit to maintain cooking temperatures (400°F or below), turn the fan knob counterclockwise (left) to move it into the ON position. Move the fan knob clockwise (right) to turn it OFF.

IMPORTANT NOTE: When the BBQ Guru temperature control unit is NOT in use, ALWAYS make sure the fan dial is turned to the OFF position. This will prevent heat from getting in and destroying the fan unit.

IMPORTANT NOTE: ALWAYS turn the fan housing OFF when cooking over 400°F. This will prevent damage to the fan housing.



(The fan position in this image indicates the fan is off)

14 LIGHTING 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.

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 wood 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, as these can obstruct airflow. The charcoal baskets for the Monolith BBQ Guru Edition Classic and Monolith BBQ Guru Edition Le Chef can be divided, allowing you to use only half the area, hence creating direct and indirect grilling zones.

CAUTION: We recommend only high quality, large lump 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 840°F can be reached very fast and may cause damage to the grill components.

B. We recommend lighting the center of the charcoal. Please do not use chemical or liquid accelerants, as

their fumes can be absorbed by the ceramic unit and may adversely affect the flavor and quality of the food. We recommend the propane torch 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. Never light the grill with the lid closed.

C. If cooking under 400°F, you can use your DigiQ or CyberQ Cloud BBQ Guru Control to set your cooking temperature with oven-like precision. Set your Cook Temp to the desired temperature, and the BBQ Guru control will bring it up to temperature for you quickly and with great accuracy. If cooking over 400°F, instead adjust the air vent and ventilation cap, leaving a gap of approximately .5 – 1 inch.

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 increase. 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 BBQ Guru Edition 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 grates, pizza stone or deflector stone in the grill or when removing them. Do not place hot components on flammable 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 be extinguished; 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 BBQ Guru Edition by the handles, then shake off the ashes, or use the ash hook to remove the ashes within the ceramic fire box.

15 WOOD CHIP FEEDER (SMOKING)

This illustrates 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. Because you don't have to lift the lid, you maintain more consistent low-and-slow cooking temperatures which are important for making great barbecue.



16 CARE AND MAINTENANCE

Using for the First Time

The Monolith BBQ Guru Edition 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 safeguard it against corrosion. This protective coating will burn off during initial use. Please wait until any odor clears before placing food on the grill.

Cleaning the Monolith BBQ Guru Edition

Only clean the exterior of the Monolith BBQ Guru Edition, cart and side tables with water and mild cleaning agent. **NEVER** use water to clean the inside of your Monolith BBQ Guru Edition. The insides as well as the grates 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 400°F and leave for 15 – 20 minutes. The heat will burn off all organic residue. Make sure to turn the fan dial to the OFF position during this process.

WARNING: Do not exceed 900°F, this could damage the gasket or individual components within the Monolith BBQ Guru Edition.

After the Monolith BBQ Guru Edition has cooled down, remove the ashes from the ceramic components with a soft brush. The grates can be cleaned with a metal grill brush. The cast iron grate and fire grate can be cleaned with a metal brush and thinly coated with vegetable oil to protect against rust.

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

Ashes

After cooling down, simply lift up the charcoal basket out of the Monolith BBQ Guru Edition 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 cleaning them and the inside walls with a soft brush.

Cleaning the Grill Grates

Clean the grates while 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 discoloration 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 discoloration of the material. The discoloration 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 aluminum foil to protect from dripping fat.

Mold & Mildew

If your Monolith BBQ Guru Edition hasn't been used for an extended period of time, moisture can get trapped inside the grill. Mold or mildew can start to develop on left over organic materials on the grill grate or on the internal ceramic components. Scrape away the mold or mildew with a spatula or grill brush. The rest can be burned off by running the grill at 400°F for 15 – 20 minutes. The heat will burn off all the remaining mold and mildew residue.

If you plan not to use your Monolith BBQ Guru Edition 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, allowing 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 900°F). To replace the gasket, remove the old gasket very carefully with a spatula taking care not to damage the ceramic glaze. Any glue residue can be removed carefully 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

Placement of the Monolith BBQ Guru Edition

Always choose a hard and level surface. Take the weight of the Monolith into consideration. Do not place the Monolith BBQ Guru Edition directly on or in vicinity of combustible materials. 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 BBQ Guru Edition 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 BBQ Guru Edition

Do not attempt to move the Monolith BBQ Guru Edition unless it is cool and does not contain any hot charcoal. When moving, use both hands to pull the cart towards you in the desired direction. 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 BBQ Guru Edition, do not leave children and pets unattended close to the grill.

Indoor Use

Due to smoke emissions, do not use the Monolith BBQ Guru Edition indoors. Always place it outdoors with adequate air circulation.

Local Ordinance & Regulations

Observe all local ordinances and regulations.

Cast Iron Ventilation Cap

Please refrain 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 flammable 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 Grates

Use the grate lifter when raising the hot grates. 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 BBQ Guru Edition. We still recommend using precaution and keeping children and pets away from the grill while in use.

Fire Danger

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

Backdrafts

Once lit, the Monolith BBQ Guru Edition lid should always be opened slowly and with extra caution to prevent dangerous flare-ups or backdrafts. When opening the lid, lift it only 1.5 – 2 inches first and wait a moment before opening all the way. In the rare event 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 lighter fluid, spirits, or gas! Chemical or liquid accelerants can be absorbed by the ceramic unit and may adversely affect the flavor 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 BBQ Guru Edition Grill carries a warranty for materials and workmanship on all grills and components as explained below:

1. The Monolith BBQ Guru Edition carries a 10 year warranty on all ceramic components and a 1 year warranty on all wooden components. There is a 2 year warranty on the BBQ Guru temperature control fan housing. The warranty is non-transferable, hence valid for as long as the original purchaser owns the Monolith BBQ Guru Edition. Warranty coverage begins upon purchase from BBQ Guru. The original purchase receipt must accompany all warranty claims.

2. Within the warranty period, all original Monolith BBQ Guru Edition components that are found to have defects in materials or workmanship will be replaced or repaired. Fulfillment of warranty acts doesn't cause a prolongation of the warranty period or initiate a new warranty period. Any replaced or repaired components under warranty keep the warranty date of the original Monolith Grill BBQ Guru Edition purchase.

3. The warranty is only valid for the original purchaser as follows: Warranty coverage begins upon purchase from BBQ Guru. 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 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 a cosmetic 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 grates, 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 BBQ Guru Edition. The warranty does not apply to any damage or breakage caused by improper use. Any unauthorized modifications or alterations to the Monolith BBQ Guru Edition will void the warranty.

4. 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 BBQ Guru Edition.

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

6. Sales of Monolith BBQ Guru Edition grills are covered by US warranties through BBQ Guru. Warranties of Monolith Grills sold outside of the US are covered by Monolith Grills Europe at <http://www.monolith-grill.eu>.

USA, September 2017

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



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