

Caliber™ Pro Kamado Charcoal Grill/Smoker



Patent-pending integrated rotisserie system and rear Blaze Basket™ - an industry exclusive.

Features/Specifications

- Caliber patent pending flue vent-way system
 - Patent pending design features
 - Hardwood or Stainless Steel (standard) handle available
 - Accurate controls for grilling, smoking, roasting, or baking
 - Triple layer plus Pro Kamado technology for efficient energy use (requires less charcoal for cooking)
 - Industry exclusive, patent pending integrated rotisserie system with rear blaze basket™ option
 - Optional #304 All Stainless Steel or Stainless Steel with wood cart
 - 315 sq in. of cooking space (single surface) and over 400 sq in. total cooking space with the Step Up Grill Rack Accessory
 - #304 Stainless Steel construction (inner and outer shells)*
 - 5/16" Thick Solid Stainless Steel grilling grates
- *Also available in durable powder-coated colors:
Turquoise, Midnight Black and Red



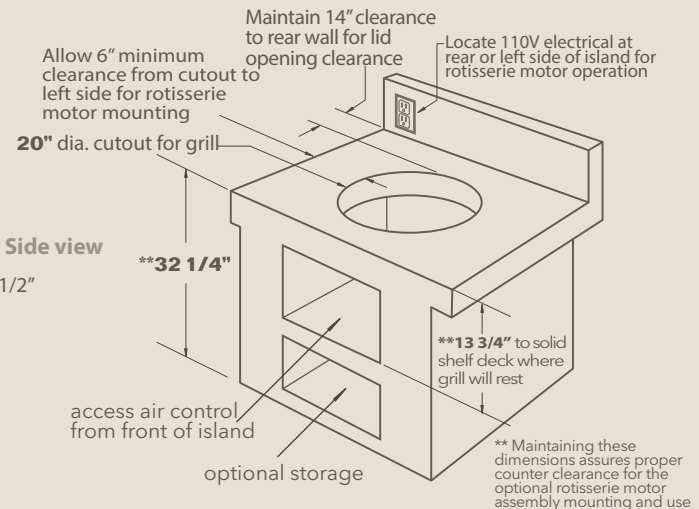
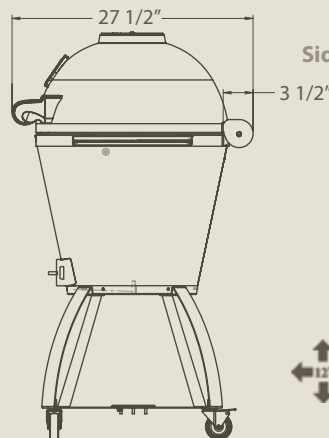
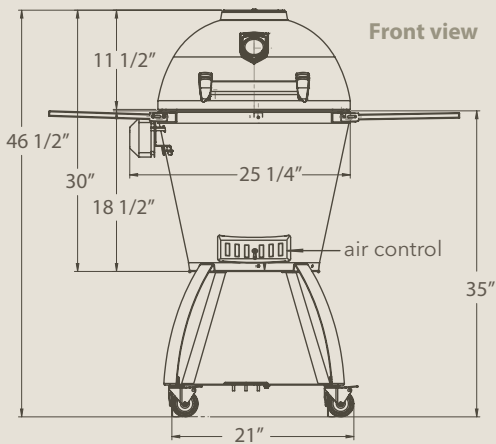
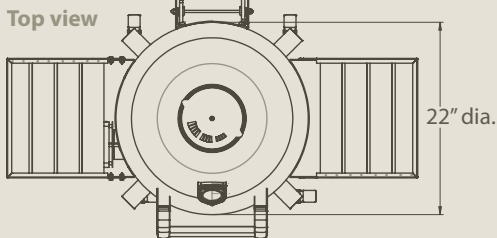
FOR MORE INFORMATION, VISIT OUR WEBSITE: CALIBERAPPLIANCES.COM

Made in USA



Build-in planning guide for non-combustible enclosures*

- 110V with ground fault receptacle required for optional rotisserie motor
- 12" clearance to combustible material from all sides of grill
- For outdoor use only in well ventilated area - do not use or install indoors
- After use, close upper and lower vents as this grill will retain heat for several hours
- If installing grill into an outdoor cooking island, ensure that the cooking surface level does not exceed 36" * and order leg kit #CTP-LK



*** NOTE:** All dimensions shown refer to installation into a non-combustible material. Minimum dimensions to combustible material is 12" to right, left, above, below, and to the rear of the grill.