



42" (3) Burner Pro Built-In Grill CGP42-2G-1SR-L-(WH) and CRCD41 Combo 2X Drawer plus Dual Tank/Trash slides.

Caliber Crossflame™ Pro Series Outdoor Grills

Models:

42" 3 BURNER GRILL:

CGP42-2G-1SR-L/N-(WH); (2) grill burners, (1) sear burner, (1) rotisserie burner, Wood Handle Option(WH)

60" 3 BURNER GRILL with integral Dual Power Pro Side Burners:

CGP60-2G-1SR-2SB-L/N-(WH); (2) grill burners, (1) sear burner, (1) rotisserie burner, (2) Power Pro Side Burners, Wood Handle Option(WH)

Installation + Use/Care Instructions



⚠ DANGER:

If you smell gas:

1. Shut off gas to the grill.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, keep away from the grill and immediately call your gas supplier or local fire department.

⚠ AVERTISSEMENT**S'IL Y A UNE ODEUR DE GAZ:**

1. Coupez l'admission de gaz de l'appareil.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

⚠ WARNING:

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this grill or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this grill or any other appliance.

⚠ AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

IMPORTANT SAFETY NOTICE:

Certain Liquid Propane dealers may fill liquid propane cylinders for use in the grill beyond cylinder filling capacity.

This "Overfilling" may create a dangerous condition.

"Overfilled" tanks can build up excess pressure. As a safety device, the tank pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

When you have your tank filled, be sure you tell the supplier to fill it to no more than 3/4 (75%) of its total capacity.

Do not store a full tank in direct sunlight.

⚠ WARNING!

Push and turn the selected burner knob from "OFF" to "HI". If burner does not light in 4 to 5 seconds turn knob "OFF" and wait 5 minutes before trying again for any accumulated gas to dissipate. Repeat until the burner has lit.

Begin by insuring proper installation and servicing. Follow the installation instructions within this manual. Have your grill installed by a qualified installer. Have the installer show you where the gas supply shut-off valve is located so that you know where and how to shut off the gas to the grill. If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Finding a leak is not a "do-it-yourself" procedure. Some leaks can only be found with the burner control in the "ON" position and this must be done by a qualified technician.

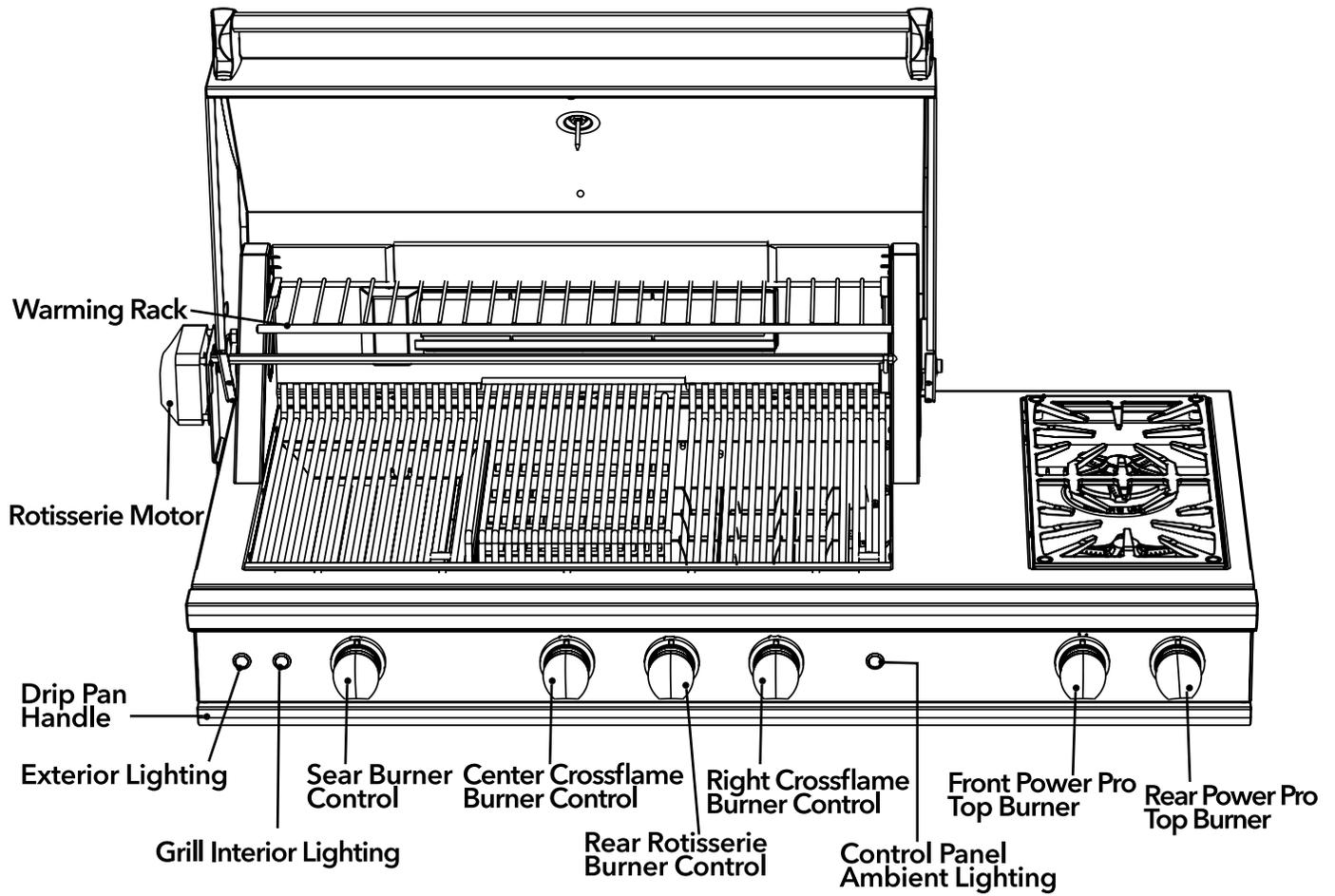
- » Never attach or disconnect an LP cylinder, or move or alter gas fittings when the grill is in operation or is hot.
- » Clean and perform general maintenance on the grill twice a year. Watch for corrosion, cracks, or insect activity.
- » Check the regulator, hoses, burner ports, air shutter, and venturi/valve section carefully. Always turn off gas at the source (tank or supply line) prior to inspecting parts.

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Getting to know your Caliber Grill:

(not all features available on all models - CGP60-2G-1SR-2SB model shown below)



CARE AND SAFETY PRECAUTIONS

⚠ WARNING! DO NOT attempt to light grill without reading the lighting instructions section of this manual. THIS GRILL IS FOR OUTDOOR USE ONLY!

FOR YOUR SAFETY

DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

Tested in accordance with ANSI Z21.58b-2000 CGA 1.6b-M02 for LP and Natural Gas Standard for Outdoor Use Only.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

CALIFORNIA PROPOSITION 65 WARNING!

The burning of gas cooking fuel generates some by-products that are on the list of substances that are known by the State of California to cause cancer or reproductive harm. California Law requires businesses to warn customers of potential exposure to these substances. Always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

⚠ WARNING! Children and pets should not be left alone or unattended in an area where the grill is being used.

SAFETY PRACTICES TO AVOID PERSONAL INJURY!

When properly cared for, your Caliber grill will give safe and reliable service for many years. However, extreme care must be used since the grill produces intense heat and can increase accident potential. When using your grill, basic safety practices must be followed, including but not restricted to the following:

FIRST

- » Read entire Use and Care Manual carefully and completely BEFORE using your grill for the first time to reduce the risk of fire, hazard, or other injury.

REPAIR

- » Do not repair or replace any part of your grill unless specifically recommended in this manual. All other services should be referred to a qualified service technician.

CHILDREN

- » Do not store items of interest to children around or below the grill.
- » Never allow children or pets to crawl inside an island enclosure where a grill is placed.

FLAMMABLE MATERIALS

- » Never let clothing, pot holders, or other flammable materials come into contact with or close to any hot surface of the grill until it has cooled. Fabric may ignite and result in personal injury.
- » For personal safety, never lean over the grill while in use.
- » Wear proper apparel. Loose fitting garments or sleeves should never be worn while using this grill. Some synthetic fabrics are highly flammable and should not be worn while cooking.

COOKWARE

- » Only certain types of glasses, heat-proof glass, ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer's instructions.
- » Do not heat unopened food containers as a build up of pressure may cause the container to burst.

PROTECTIVE GEAR

- » Protect hands with oven mitts when opening and closing the grill lid.
- » When using the grill, never touch the grill rack, flame spreader, radiant tray, or immediate surrounding area as these areas become extremely hot and could cause burns.

POT HOLDERS

- » Use only dry pot holders: moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of pot holders. Do not let pot holders touch hot portions of the grill rack.

GREASE

- » Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect at the bottom of the grill. Clean grill after each use to avoid grease build-up.

AIRFLOW

- » Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, melted igniters and wiring, and increase the chance of personal injury.
- » For proper lighting and performance of the burners, keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

CLEANING

- » Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is not. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- » Be sure all grill controls are turned off and the grill is cool before using a type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

EXCESSIVE FAT

- » Do not use the grill to cook excessively fatty meats or products that promote flare-ups.

COMBUSTIBLES AND LOCATION

- » Do not operate the grill under unprotected combustible construction. Use only in well ventilated area.
- » Do not use the grill on boats, recreation vehicles, or in buildings, garages, sheds, breezeways, or other such enclosed areas.
- » Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids.
- » Do not obstruct the flow of combustions and ventilation.
- » Always adhere to the specified clearances. Combustible locations (rear, 18" and side 20").

STORAGE

- » If storing the unit indoors, ensure that it is cool. If an LP tank is used, the cylinder must be unhooked and stored outside in a well-ventilated area, out of the reach of children.

SAFETY

- » Keep all electrical cords and fuel supply hoses away from the heated areas of the grill.
- » Never use a dented or rusty LP tank.
- » The Natural Gas pressure regulator or LP Regulator hose assembly supplied with this unit must be used. Contact Caliber Appliances for replacement parts.

⚠️ WARNING!

Spiders and insects can nest in the grill burners, causing gas not to flow through the burner. The gas will flow from the front of the burner into the control panel. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill components and making it unsafe to operate. If this occurs, call for service immediately.

⚠️ WARNING!

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

⚠️ WARNING!

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances listed.

- » After a period of storage or non-use (such as over the winter), the gas grill should be checked for gas leaks, deterioration, proper assembly, and burner obstructions before using.
- » Never lean over an open grill. When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignition button when you attempt to light the grill.
- » After lighting burners, make sure burners are operating normally.
- » When using the grill, do not touch the grill burner, grate, or immediate surrounding area as these areas become extremely hot and could cause burns.
- » When using the side burners always use flat bottomed pans which are large enough to cover the side burner. Adjust the flame so that it heats only the bottom of the pan to avoid ignition of clothing. Position handles inward away from open edges of the unit to avoid burns associated with unintentional spill overs. Hold the handle of the pan to prevent movement of it when turning or stirring food. For proper lighting and performance of the burners keep the ports clean. It is necessary to clean periodically for optimum performance.
- » Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- » Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- » Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.
- » Never grill without the drip pan and grease tray in place and pushed all the way to the back of the grill. Without it hot grease could leak downward and produce a fire or explosion hazard.
- » Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeway, covered structure or other such enclosed areas. This unit is for outdoor use only.
- » If a cart unit is stored indoors, ensure that it is cool, fold the side shelf down, then push, never pull, the grill and never push or pull on the side shelves. If LP, the cylinder must be unhooked and the LP cylinder stored outside in a well ventilated area, out of reach of children.
- » Never use the grill in a windy area.
- » Do not use charcoal or lighter fluid in the outdoor grill.
- » Keep any electrical supply cord, or the rotisserie motor cord away from the heated areas of the grill and water (pools, fountains, puddles).
- » Never use a dented or rusty LP tank. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- » Use only dry pot holders; moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of pot holders. Do not let pot holders touch hot portions of the grill or burner grate.
- » Have an ABC rated Fire Extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.

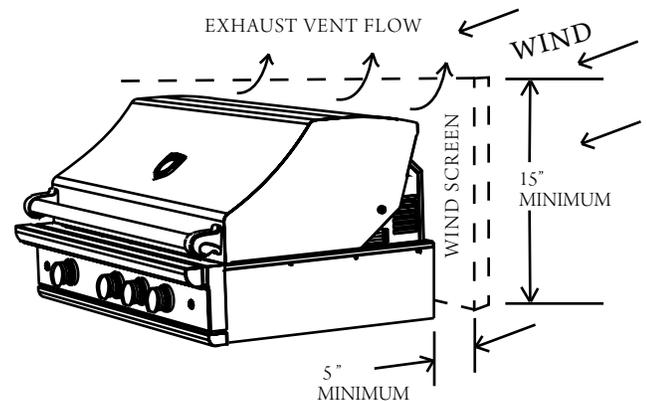
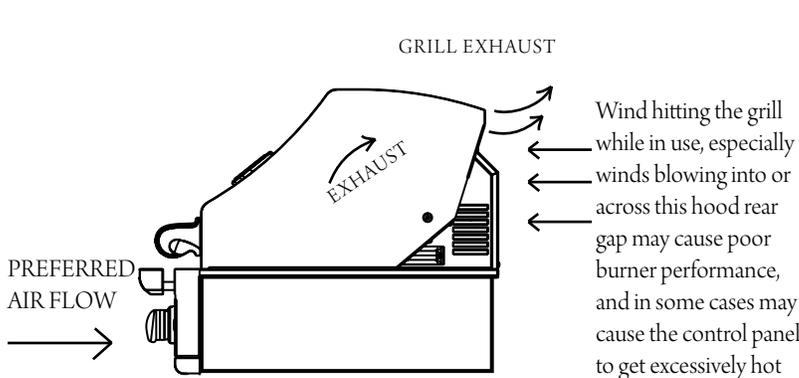
- » To avoid burns when cooking, use long handled BBQ tools.
- » Do not move the appliance during its use.
- » This unit is for outdoor use only! Do not operate in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
- » When using a grill, be sure that all parts of the unit are firmly in place and that the grill is stable (can't be tipped over).
- » To put out flare-ups, adjust the controls to lower the temperature
- » CALIFORNIA PROPOSITION 65-WARNING: The Burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Guide, ensuring you provide good ventilation when cooking with gas.
- » This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles, trailers and/or boats.

Note:

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.



GRILL PLACEMENT



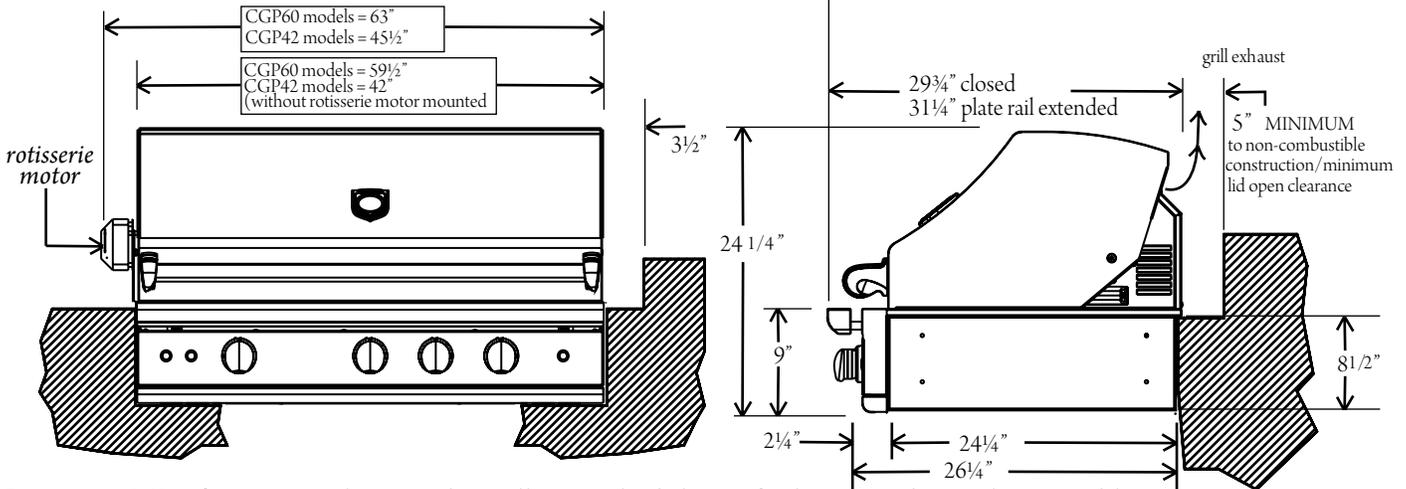
NOTE: If wind against the rear of the unit is an issue, a wind screen should be added behind the grill to block rear wind. The non-combustible wind screen should be built taller than the top of the flue opening at the back of the grill (15" min) and have a lid opening clearance of a minimum of 5" from the rear of the grill as shown above.

GRILL PLACEMENT AND INSTALLATION

Clearance to non-combustible construction*:

A minimum of 3" clearance from the back of the grill to non-combustible construction is required for the lid to open freely. It is desirable to allow at least 6" rear and side clearance to non-combustible construction above the cooking surface for counter space. If you'll be using the rotisserie option, the space is essential for motor and skewer clearance. The grill can be placed directly adjacent to non-combustible construction below the cooking surface. (Fig.03)

Clearances to Non-Combustible Construction*



Important! Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

⚠ WARNING! DO NOT install the grill in combustible enclosures. The Grill must be installed into a NON-Combustible enclosure

LOCATION

- » When selecting a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible.
- » When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas or electrical supply lines as short as possible and away from heat sources. Locate the grill only in a well ventilated area. Do not build the grill under overhead unprotected combustible construction. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of heat and smoke. Ensure there is adequate area for it to dissipate.
- » If locating the grill in a windy area, try to locate the grill so the prevailing wind will blow air at the front of the grill. This will assist the grill in venting hot air thru the back of the grill. In addition, this will help keep any smoke from blowing at someone who is cooking on the grill. If you have to locate the grill in a windy area where the prevailing wind is at the rear of the grill, a windbreak must be installed. The windbreak should be made such that it will block wind from entering the exhaust vent in the rear of the unit.
- » As high-performance gas appliance, your grill requires significant amounts of air to support the combustion process. Your grill is designed to take air in through the valve panel area, and send the exhaust products out through the exhaust gap at the rear of the hood. Using your grill in windy conditions can disrupt the proper flow of air through your grill, leading to reduced performance, or in certain severe cases, causing heat buildup in the valve panel area. This can lead to problems such as having the knobs melt, or burn hazards when the valve panel surfaces become too hot to touch.
- » During high wind conditions, it is best if you don't use your grill. If you live in an area that is subject to frequent high winds, or a steady directional wind, then the installation of a suitable windbreak may be advised. If you have a grilling cart, it is best to position the unit so the prevailing wind blows into the valve panel, thus supporting the proper airflow. Winds hitting the back of the grill directly are the most likely to cause problems, although wind blowing along the exhaust gap in the rear can also be problematic.

Please note that damage to your grill resulting from use in windy conditions, such as melted knobs or igniter wires, or valve panel discoloration from heat build-up, are excluded from warranty coverage.

During heavy use, the grill will produce considerable smoke. therefore, locate the grill in a well-ventilated area.

Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system for outdoor use.

If installing grill in an island in an open area, without suitable protection from windy conditions, a windbreak **MUST** be created to ensure proper performance of the grill. If installation does not conform with manufacturer's guidelines, your warranty will be voided.

⚠ WARNING!

Failure to maintain required clearances creates a fire hazard that may result in property damage or serious personal injury.

⚠ WARNING!

Grill is designed to function in an open area. Recommended minimum clearances should be maintained to all surfaces (combustible and noncombustible) for optimum performance. Noncombustible material within the minimum clearance area could result in discoloration or deterioration.

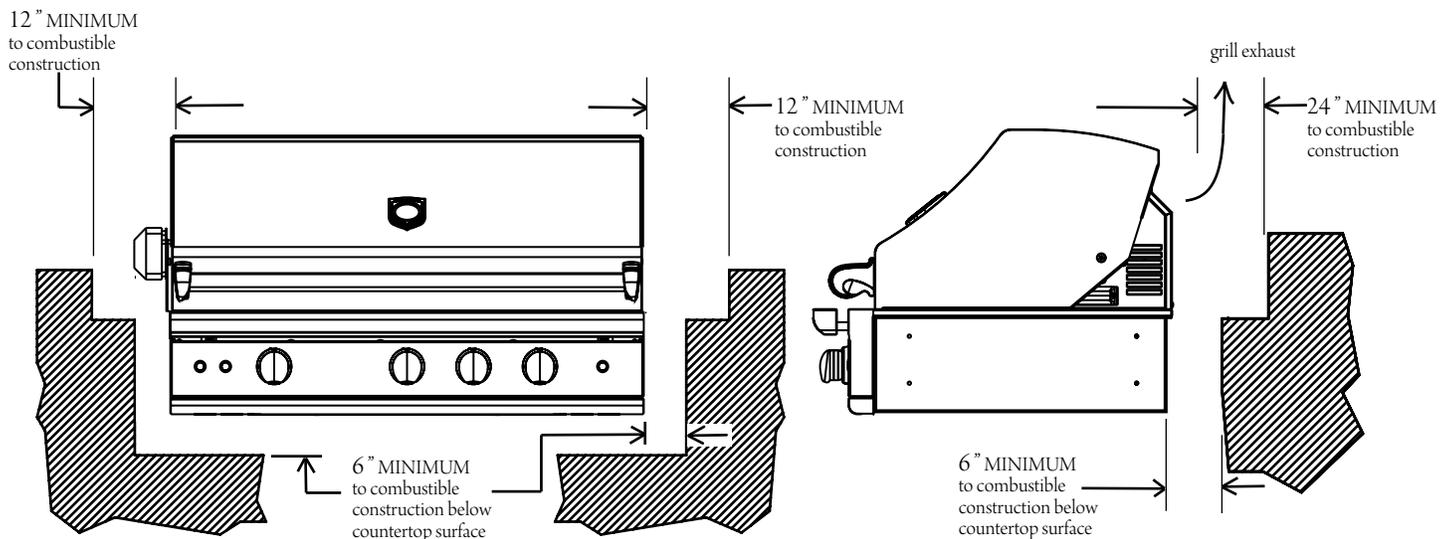
⚠ WARNING!

If a noncombustible material such as stucco is covering a combustible material such as wood, the minimum clearance distance needs to be held to the wood. The presence of a noncombustible material inside the clearance zone does not eliminate the minimum clearance zone to combustible material.

* DEFINITION OF NONCOMBUSTIBLE MATERIAL - Material which is not capable of being ignited and burned, such as materials consisting entirely of, or a combination of, steel, iron, brick tile, concrete, slate, and plaster.

*Clearances to Combustible Construction**:*

Minimum of 12" from the sides and rear of grill must be maintained to adjacent vertical combustible construction, above the counter top level. You should take in account that there is a large volume of heat, and smoke will exhaust from the rear of the grill. This may discolor or damage unprotected areas (Fig. below). Do not install under unprotected combustible construction without using a fire safe ventilation system. A 6" minimum clearance must be maintained under the counter top to combustible construction. The clearance can be modified by a use of an insulated jacket.



**** DEFINITION OF COMBUSTIBLE MATERIAL**

Any materials of a building structure or decorative structure made of wood, compressed paper, plant fibers, vinyl/plastic or other materials that are capable of transferring heat or being ignited and burned. Such material shall be considered combustible even though flame-proofed, fire-retardant treated, or painted surface or plastered.

GRILL PLACEMENT AND INSTALLATION - cont'd

The grill is designed for easy placement into built-in masonry enclosures. For non-combustible applications the grill drops into the opening shown below and hangs from its side flanges. A deck is not required to support it from the bottom.

A carpenter's "spirit level" should be used to assure that the unit is level both front-to-back and side-to-side. If it is not level, burner combustion may be erratic or the unit may not function efficiently for grease flow. If the floor is uneven or has a decided slope, re-leveling may be required after each moving of a freestanding unit.

Important!

It is required that a minimum of (3) 10 sq. inches of ventilation opening be provided for both the left and right sides, as well as the back of enclosure (Figs. below), in order to safely dissipate unburned gas vapors in the event of a gas supply leak.

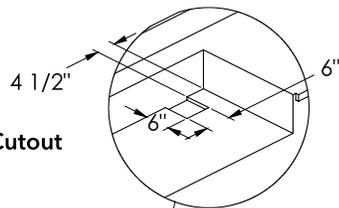
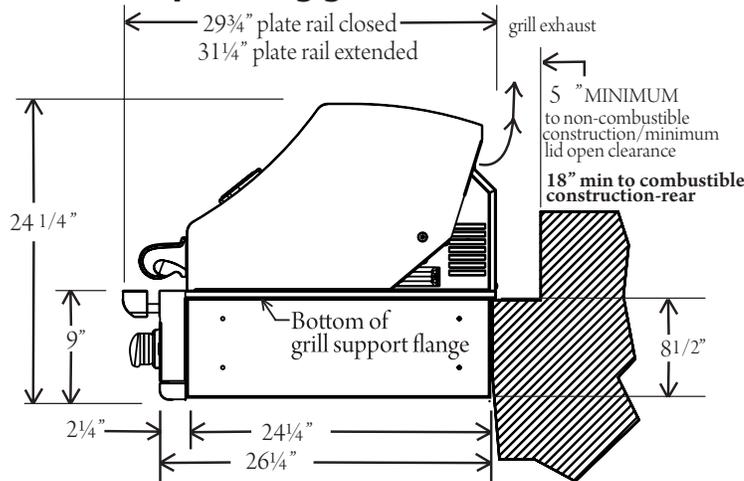


WARNING!

Note specific built-in enclosure ventilation requirements. See text and illustrations below.

Standard layout for non-combustible enclosure

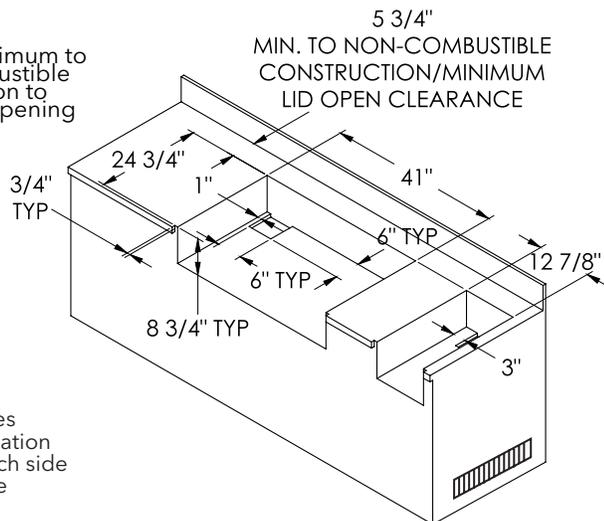
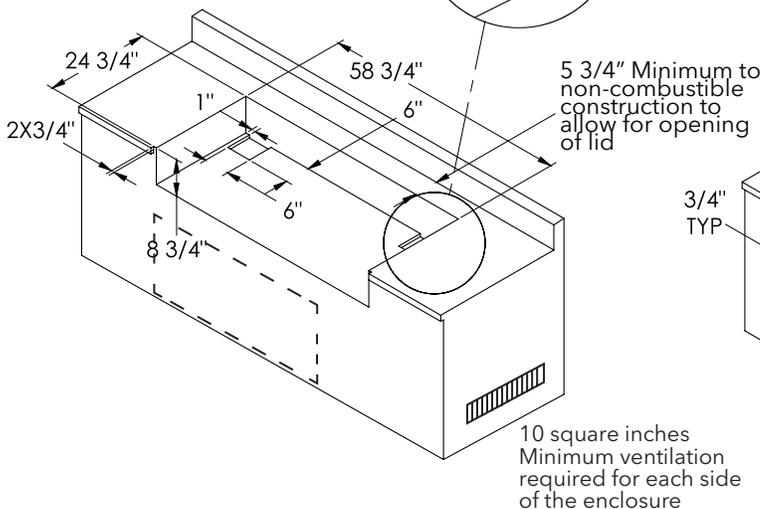
Build-in planning guide for non-combustible enclosures*



60" Crossflame Pro Grill Cutout

42" PRO WITH DUAL SIDE BURNER CUTOUT

42" Crossflame Pro Grill & Dual Power Pro Burner Cutouts



GAS REQUIREMENTS

Verify the type of gas supply to be used, either natural or LP, and make sure the marking on the appliance rating plate agrees with that of the supply. The rating plate is located underneath the unit bottom. Never connect an unregulated gas line to the appliance. You must use the gas regulator provided with the unit, even if the supply is controlled.

An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, and the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.1 Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.

All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1. Gas conversion kits are available from the factory. When ordering gas conversion kits, have the model number, and the type of gas (natural or LP) from your grill.

TOTAL GAS CONSUMPTION OF THE GRILL WITH ALL BURNERS ON HI:

{ CGP42 models - 92,000 Btu/hr, CGP60 models - 128,000 Btu/hr }

The appliance and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.) The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.). The installation of this appliance must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1. Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

NATURAL GAS HOOK UP: (THIS TYPE OF CONNECTION SHOULD BE PERFORMED BY A CERTIFIED OR LICENSED TECHNICIAN ONLY.)

Connection: 1/2" NPT male with 3/8" flare adapter. Operating pressure: 4.0" W.C. Supply pressure: 5" to 14" water column. If in excess of 14" W.C., a step down regulator is required. Check with your local gas utility company or local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of LP gases.

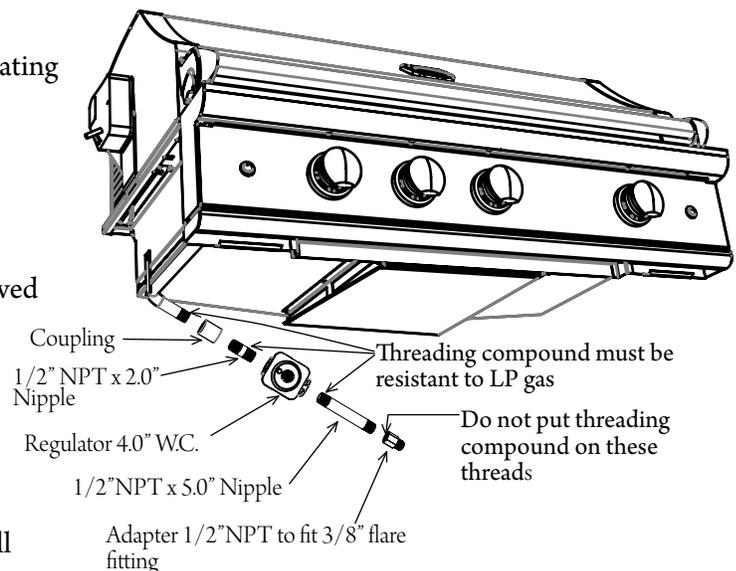
TO HOOK-UP THE FITTINGS SUPPLIED WITH THE GRILL:

Assemble as shown in the illustration to the right. Use threading compound on male threads only. Do not use threading compound on the male end of the 1/2 NPT to 3/8 flare adapter. Use a second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill. Ensure that the regulator arrow points in the direction of gas flow towards the unit, away from the supply. Do not forget to place the installer-supplied gas valve in an accessible location.

LP GAS HOOK UP (TYPE 1 OR QCC1 REGULATOR):

Grills orificed for use with LP gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1).

The LP tank is not included.



*Installation must conform with local codes or with the National Fuel Gas Code ANSI Z223.1 or the CAN/CGA Propane Installation Code

42" GRILL LP GAS HOOK UP (TYPE 1 OR QCC1 REGULATOR):

Grills orificed for use with LP gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included.

Connection:

1/2" NPT male with a 3/8" Flare adapter (included). LP Hose with a quick disconnect and fittings are included. Operating pressure: 11.0" W.C.

⚠ CAUTION!

Before connecting LP tank to regulator, check that all grill burners and side burners, smokers, and rotisserie valves are in the OFF position and open grill lid.

To connect the LP regulator/hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn to the black coupler clockwise until the coupler tightens up. Do not over-tighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to the "HI" position for about 20 seconds to allow the air in the system to purge, turn valves off and wait 5 minutes before attempting to light the burners.

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage. Remove the inlet from the tank valve opening if it has not already done so when it disengaged. Your local LP filling station should be equipped with the proper equipment to fill your tank.

LP TANK REQUIREMENTS:

A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. The cylinder that is used must have a collar to protect the cylinder valve. Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT or CAN/CSA-B339) and designed for use with a Type 1 system only. Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1. If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

Note:

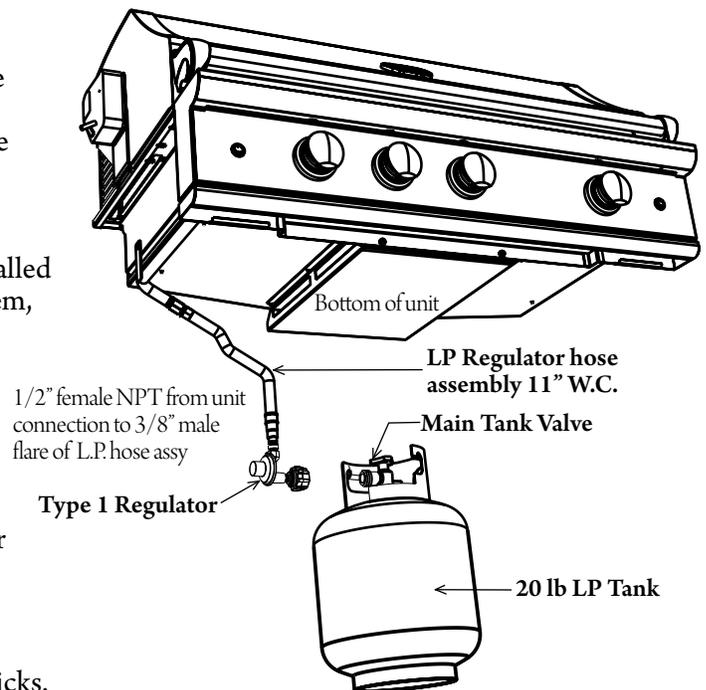
When an LP unit is being directly connected to an LP house system, you must follow the natural gas hook up guidelines. The installer must provide the proper gas regulator to reduce the gas flow to 11" W.C.

Note:

The Grill comes with the LP Regulator/Hose assembly installed at the factory. The assembly, along with the entire Grill system, is leak tested. Do not remove the Regulator/Hose assembly from the Grill during installation.

⚠ WARNING:

- » Do not remove the Grill from the pallet until you are ready to install.
- » Do not place the Grill directly on the ground or any other flat surface without support. This will prevent damaging the regulator/hose assembly by the weight of the grill.
- » Check the hose, regulator and connectors for damage. Look for cracks, abrasions, brittleness, holes, dents and nicks.
- » Do not attempt to remove, repair, or replace the Regulator/Hose assembly by yourself. It must be done by a qualified licensed technician only.



*Installation must conform with local codes or with the National Fuel Gas Code ANSi Z223.1 or the CAN/CGA-B149.2 Propane Installation Code

LP TANK RESTRAINT FOR BUILT-IN INSTALLATION

If the grill is to be installed in a Built-in application, then the grill must be installed in accordance with the Built-in installation guidelines. If you intend to operate your Built-in grill on LP gas utilizing a 20 lb Type 1 cylinder, then the Built-in LP tank restraint must be installed prior to initial use of the grill.

The following steps will illustrate how to properly locate and install the LP tank restraint within the Built-in enclosure.

NOTE:

The grill comes with the LP Regulator/Hose assembly installed at the factory. The assembly, along with the entire grill system, is leak tested. Do not remove the Regulator/Hose assembly from the grill during installation.



← Fold down LP Tank restraint harness over top of the LP tank as shown



← Once the LP Tank Harness is fitted over the LP cylinder collar as shown, screw the included LP regulator hose assembly to the LP tank, open LP cylinder top valve and check for system leaks before lighting the grill

60" GRILL LP GAS HOOK UP (TYPE 1 OR QCC1 REGULATOR):

The Caliber 60" Grill orificed for use with LP gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included.

Connection - See diagram below:

(1) 45 deg Elbow fitting, (1) Tee fitting to connect to 45 deg elbow and flex line, (1) 90 deg Elbow fitting 1/2FTP-3/8 Flare 45 deg that mates to the secondary manifold inlet at the Right hand side of the grill under the Dual Power Pro Top burners, and (1) 3/8" dia x 48" length Flex Line(ALL included) which connects the left and right hand side grill manifold inputs. LP Hose with a quick disconnect and fittings are included. Operating pressure: 11.0" W.C.

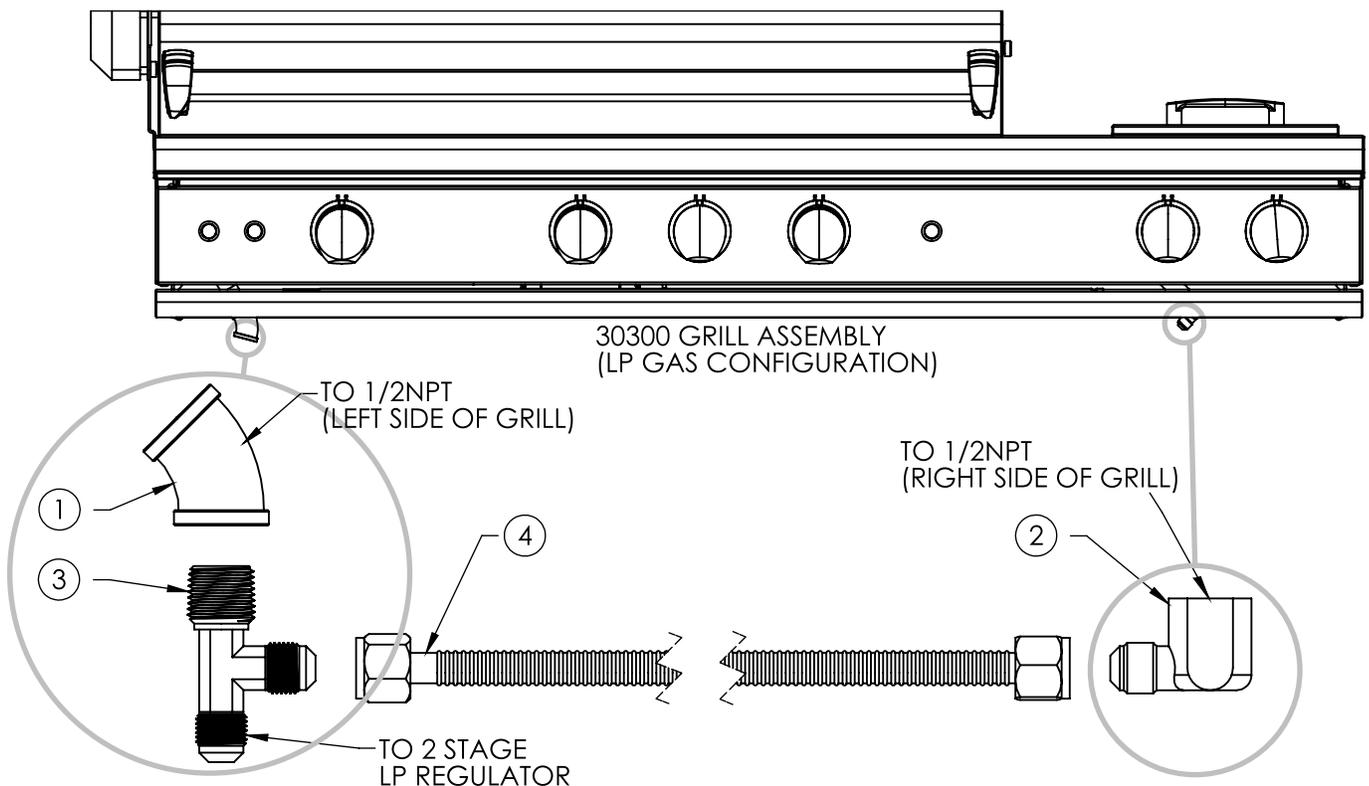
CAUTION!

Before connecting LP tank to the Dual Stage regulator, check that all grill burners and side burners, and rotisserie valves are in the OFF position and open grill lid.

To connect the LP regulator/hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn to the black coupler clockwise until the coupler tightens up. Do not overtighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to the "HI" position for about 20 seconds to allow the air in the system to purge, turn valves off and wait 5 minutes before attempting to light the burners.

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage. Remove the inlet from the tank valve opening if it has not already done so when it disengaged. Your local LP filling station should be equipped with the proper equipment to fill your tank.

60" GRILL LP GAS HOOK UP:



ITEM NO.	PART NUMBER	Rev	DESCRIPTION	Qty	TYPE
1	24085-8		FITTING, 45° ELBOW 1/2 FPT	1	P
2	24080-86	-1	FITTING, 90° EL, 1/2FPT-3/8 FL 45°	1	B
3	24084-866		FITTING, TEE, MP-FLARE TUBE	1	P
4	24086-648	-4	FLEX LINE, Ø3/8 x 48"	1	P

PRESSURE TESTING AND HOOKUPS

▲ CAUTION! Use grill only in NON-COMBUSTIBLE enclosures. DO NOT build grill into a combustible enclosure.

PRESSURE TESTING

- » The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system, at test pressures in excess of 1/2 PSIG (3.5 kPa).
- » The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa).

LOCAL CODES

- » The installation of this appliance must conform to local codes. In the absence of local codes refer to the National Fuel gas Code, ANSI Z223.1a-1998.
- » Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation for gas burning appliance and equipment) and local codes.

NATURAL GAS HOOK-UP

- » Natural gas: manifold connection 1/2" NPT male with 1/2" coupling.
- » Operating Pressure: 4.0 WC Supply pressure 5" to 14" W.C.
- » If in excess of 14" WC, a step down regulator is required.
- » Check with your local gas utility or with local codes for instructions or for installing gas supply lines.

FITTINGS SUPPLIED WITH GRILL

- » To hook up the fittings supplied with grill, use threading compound on male thread only. Do not use threading compound on the male end of 1/2" NPT to 3/8" flare adaptor. Use second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill. Ensure that the regulator arrow points in the direction of the gas flow towards the unit. AWAY from the supply. Do not forget to place the installer supplied gas shut-off valve in an accessible location.

PARTS SUPPLIED WITH UNIT

- » (1) Nat Gas Regulator - 42" Grill, (2) Nat Gas Regulators - 60" Grill (60" Grill has 2 rear inlets, L/R side of the grill)
- » (2) 1/2" NPT Nipple
- » Not used with natural gas 1/2 coupler should be supplied also a 82108LP GAS HOOK-UP
- » Never connect an unregulated gas line to the grill. LP unit grills come equipped with a high capacity hose/regulator assembly (Type 1 QCC1) for connection to a standard 20LB LP cylinder (type 1). The LP tank is NOT included. Do not place the tank directly beneath grill. If the unit is to be hard-piped to an external LP supply, contact your local gas utility company for instructions in installing this appliance.
- » Operating pressure: 10" WC
- » To avoid heat degradation (loss of heat) keep the supply as short as possible

LP TANKS

- » A dented or rusty LP tank may be hazardous and should be checked by your LP cylinder supplier. Never use a cylinder with a damaged valve.
- » The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas Cylinders of the US department of Transportation (DOT).
- » The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC-1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

NOTE: The LP Tank is NOT INCLUDED with the grill and must be purchased separately from your local LP cylinder supplier.

LEAK TESTING

GENERAL

- » Although all gas connections to the grill are leak tested at the factory prior to shipment, a complete gas tightness check must be performed at the installation site due to possible mishandling in shipment, or excessive pressure unknowingly applied to the unit. Periodically check the whole system for leaks, or immediately check if the smell of gas is detected.

BEFORE TESTING

- » Make sure all packaging has been removed
- » Do Not smoke while testing
- » Never leak test with an open flame

The outdoor gas appliance (grill, side burners, wok) and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system in excess of 1/2" PSI (3.5 kPa).

The outdoor gas appliance (grill, side burners, wok) must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at pressures equal to or less than 1/2 PSI (3.5 kPa).

Make a soap and water solution of one part liquid detergent and one part water. You will need a spray bottle, brush or rag, to apply solution to the fittings. For LP units, check with a full cylinder. Leak check the regulator to tank connections with a soap and water solution before operating.

TO TEST

⚠ WARNING: Do not use the grill until all connections have been checked and DO NOT leak.

Make sure all control valves are in the "OFF" position. Turn the gas supply "ON". Check all connections from the supply line, or LP cylinder up to and including the manifold pipe assembly. Apply the solution around the connection, valve, and tubing. Soap bubbles will appear where a leak is present. If a leak is detected, immediately turn "OFF" the gas supply, and tighten any leaking fittings. Turn gas "ON" and recheck.

If a gas leak is present, and you cannot stop the leak, immediately turn "OFF" the gas supply and call your local gas supplier or installer who installed the appliance. Only authorized factory parts, or parts recommended by the manufacturer should be used on the grill.

NOTE: Substitution of Parts Will Void The Warranty!

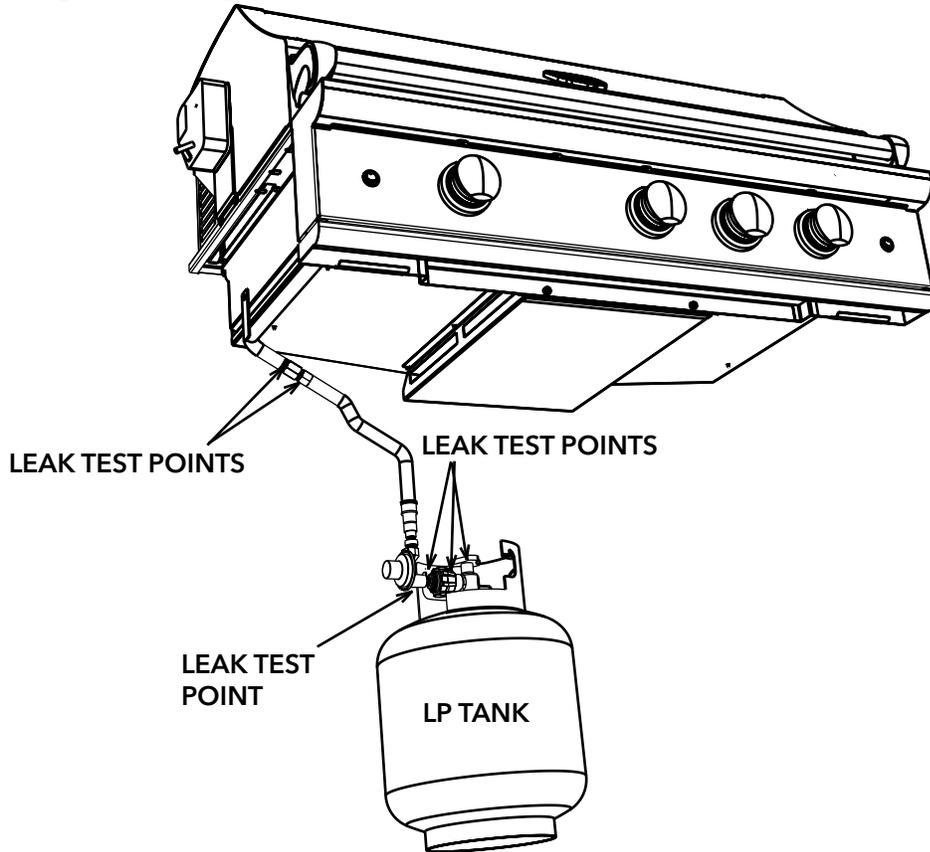
NOTE: Always check for leaks after EVERY LP tank change.

IMPORTANT

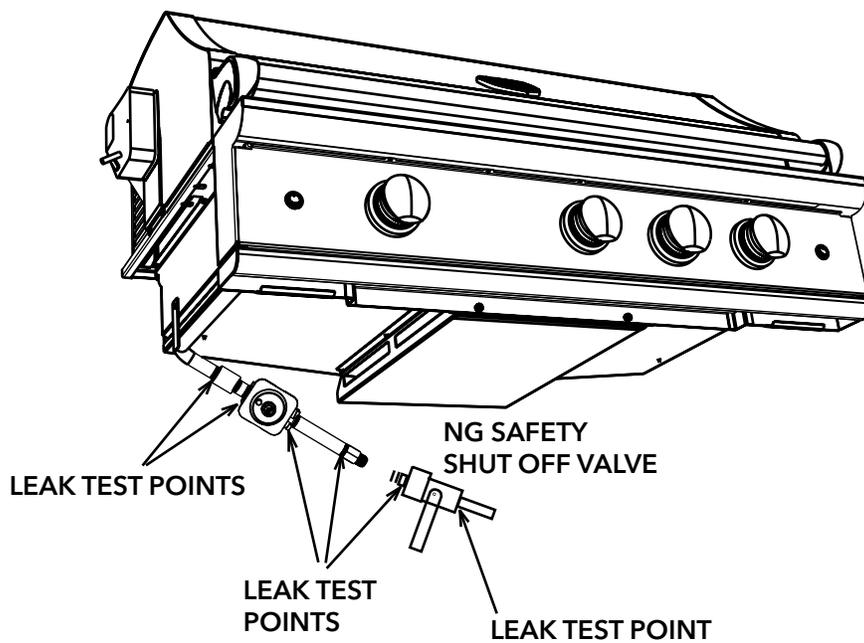
- » Check all gas supply fittings for leaks before each use. It is handy to keep a spray bottle of soapy water near the shut-off valve of the gas supply line. Spray all the fittings. Bubbles will indicate where leaks are located.
- » The disconnected LP cylinders must have threaded valve plugs tightly installed, and must not be stored in a building, garage, or any other enclosed area. The gas must be turned off at the supply cylinder when the unit is not in use.
- » If the grill is stored indoors, the cylinder MUST BE disconnected and removed from the grill. Cylinders must be stored outdoors in well ventilated areas, out of the reach of children and pets.

▲ Check all gas supply fittings for leaks before each use:

42" Grill LP Gas:

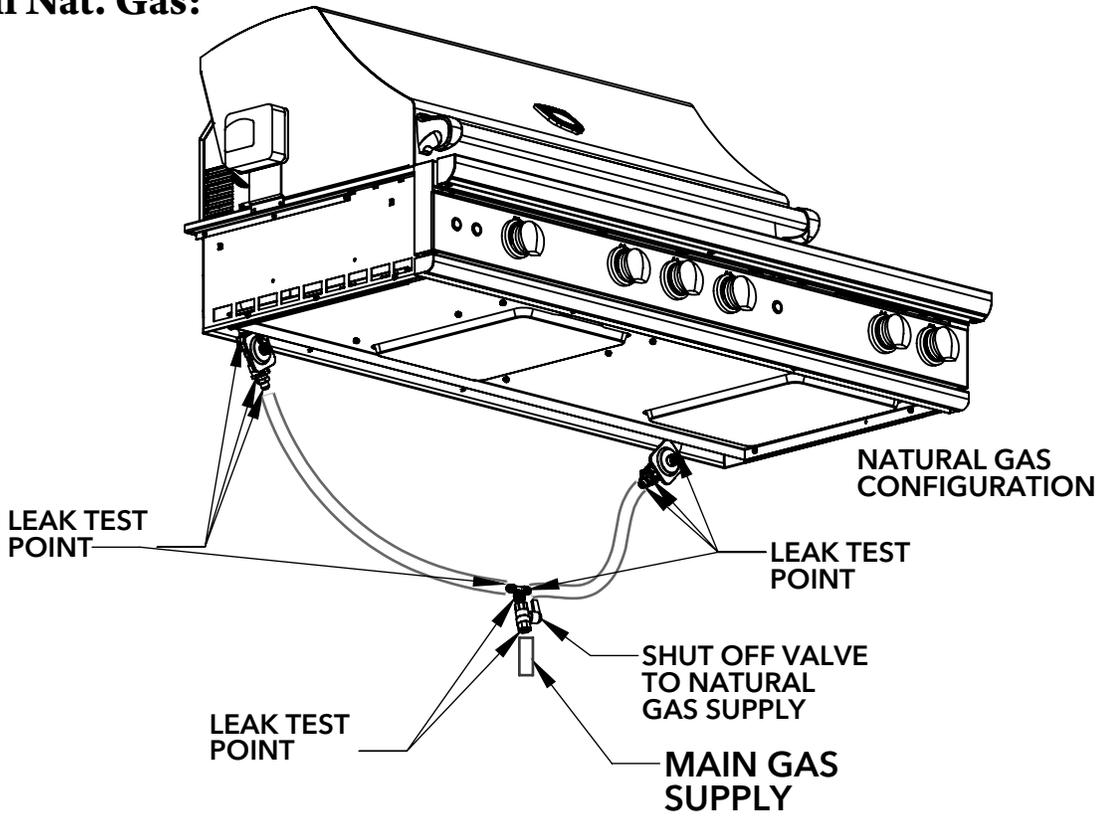


42" Grill Nat. Gas:

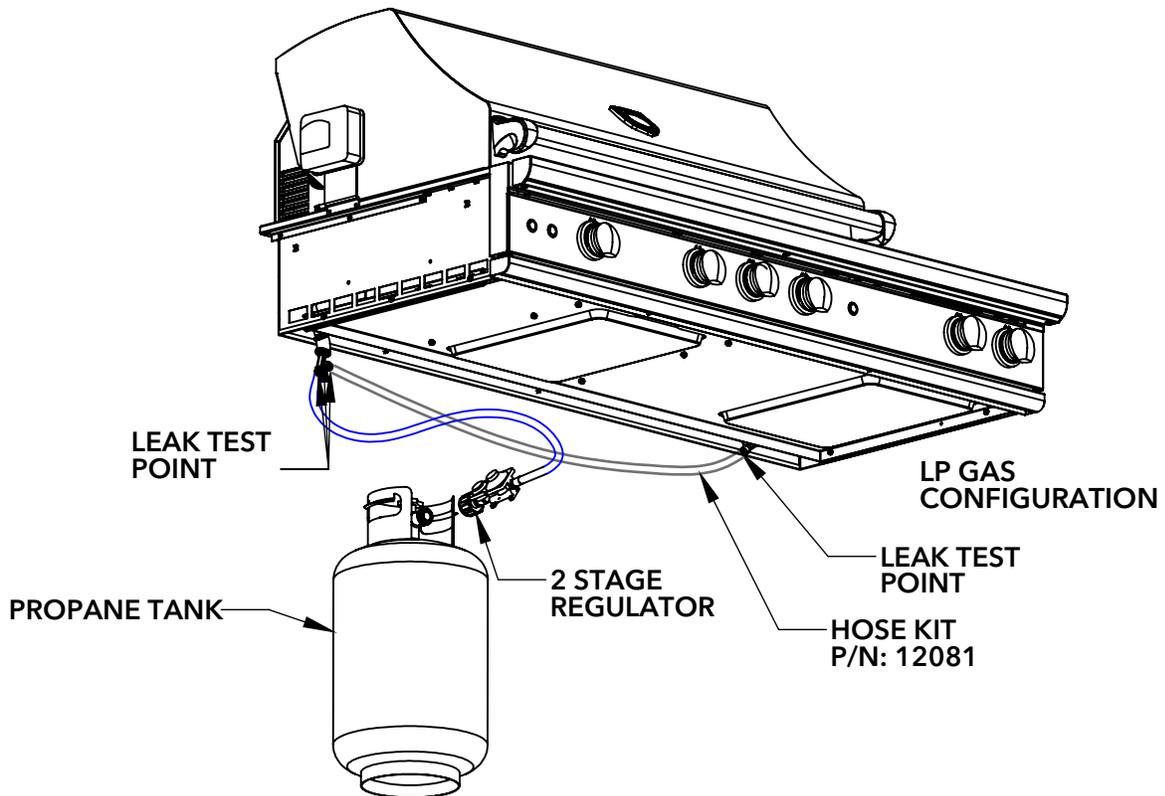


LEAK TESTING - cont'd. 60" GRILLS:

60" Grill Nat. Gas:



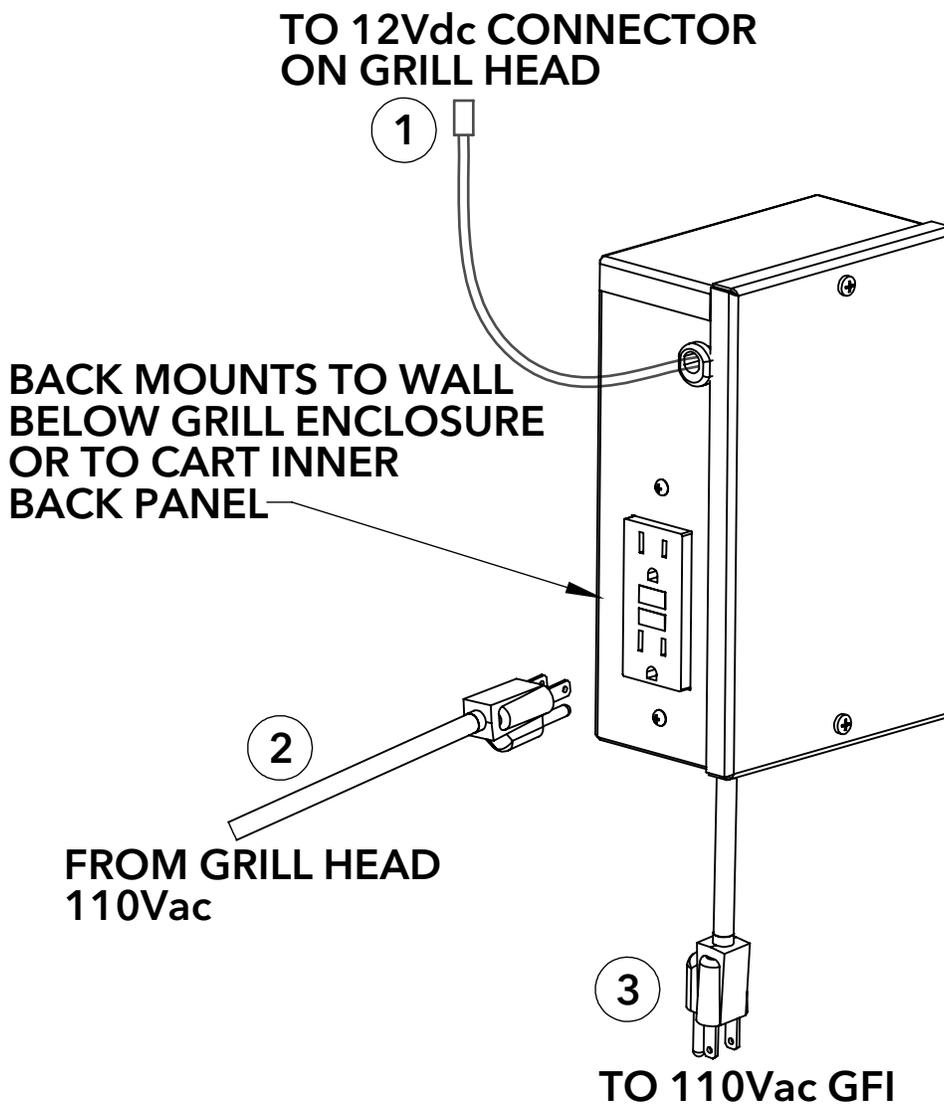
60" Grill LP Gas:



ELECTRICAL CONNECTIONS

GENERAL

- » The Caliber Crossflame Pro Grill is equipped with a 110V electronic ignition system along with 12V panel lighting and interior/exterior lighting. Included with each Pro Grill is an electrical box that is pre-wired and ready for connecting to the 2 leads from the grill (110V(#2 in the illustration) and 12V(#1 in the illustration)).
- » **CART-GRILL HEAD INSTALLATION** - For CART mounted grill models, the electrical connector box comes pre-mounted to the back panel of the cart.
- » **BUILD-IN ISLAND INSTALLATION** - For ISLAND installation planning, mount the box in a well protected, dry location near the rear of the grill where the box 12V and 110V leads will reach the connector leads from the grill.
- » There is a single 110V lead(#3 in the illustration) coming from the bottom of the supplied electrical connection box which should be plugged into an installer provided GFI circuit in the grilling island enclosure or GFI wall outlet from the grilling cart.
- » See the illustration below regarding wire connections for the Pro 42 & 60" Grill.



AIR SHUTTER ADJUSTMENTS

BURNER AIR SHUTTER ADJUSTMENT

- » Each burner air shutter is tested at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the air shutters. The flames of the burners should be visibly checked.
- » Flames should be BLUE and stable with no yellow tips, free of excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, leaves, etc. and proceed with air shutter adjustment.
- » The amount of air that is pulled through a burner is governed by a sheet-metal cup at the inlet of the burner, called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment.
- » The air shutter adjustment screws are accessible with a screwdriver.
- » Remove the burner by loosening the bracket and nut that holds it securely towards the back of the burner.
- » Loosen the lock screw of the air shutter. Make certain that the burners are sitting properly around the orifices and then light the burners.

WARNING!

If the burner is not sitting around the orifice, you will experience a FLASHBACK where flames will shoot out into the firebox. This is a VERY dangerous situation that could lead to serious injury and damage your appliance.

To adjust grill burner flame, be advised to adjust according to the following directions. Be careful as the burner may be very hot. Always use protective gloves or oven mitts to protect hands from hot burners.

PROBLEM

YELLOW FLAMES: indicates insufficient air.

SOLUTION

Turn the air shutter counter clockwise to allow for MORE air to the burner.

PROBLEM

NOISY FLAME: indicates too much air.

SOLUTION

Turn the air shutter clockwise, until stable blue flame is obtained. Note: you will need to do this repeatedly to ensure proper flame color and height.

PROBLEM

LIFTING FLAMES: indicates too much air

SOLUTION

Turn the air shutter clockwise, until stable blue flame is obtained. Note: you will need to do this repeatedly to ensure proper flame color and height.

LIGHTING INSTRUCTIONS

BEFORE TURNING ON THE BURNERS

- » Ensure that all packaging material has been removed
- » Ensure that the grill has been leak tested and is properly located
- » Check that the radiant trays and grill racks are properly seated
- » Light one burner at a time by turning the desired burner to HI and you will hear a continuous click and the burner should immediately light (for detailed lighting instructions refer to “LIGHTING THE GRILL” section below).
- » When all burners are on, preheat the grill for 5 minutes
- » Keep the lid closed during the preheat time
- » Place the food on the grill and cook to desired length of time
- » Adjust the heat setting if necessary
- » **DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING!**
- » For flare-ups, keep a spray bottle of water nearby and douse flare-ups with water.

LIGHTING THE GRILL

Each burner is rated at 28,000 BTUs. The grill burners encompass the entire cooking area and are top ported to maximize heat efficiency while the stainless steel radiant covers assure burner protection from falling grease and debris. These stainless steel radiants are seated above the burners. **TO LIGHT THE GRILL:** Push in and turn the desired burner control knob to the left (HI) position. As you turn the knob you will hear clicking of the igniter. If you do not see the burner ignite when turning the knob to the HI position, turn the knob OFF, wait 5 minutes before attempting to light again to allow any gas to dissipate. Once you have waited 5 minutes, turn to HI again, listen for the igniter clicking until the burner has ignited.

NOTE that on first use or when an LP tank has been replaced that there may be air in the gas line that needs to be purged, so the push and turn to HI may need to be repeated several time to purge the line of air.

PRE-LIGHTING CHECKLIST

- » Ensure that all internal packaging has been removed.
- » Make sure the burners have been leak tested and are properly located and held down via the bracket at the back of the burner.
- » Check that the radiant trays and grill racks are properly seated on their front and rear mounting pins.
- » Inspect the gas supply piping or hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.
- » **DO NOT** use the grill if the odor of gas is present. The pressure regulator supplied with the grill must be used. Substitutions will void the warranty and may make the grill dangerous to use, causing serious injury.
- » If a replacement regulator is required, please contact the dealer, or factory for replacement.
- » Screw the regulator (type QCC1) into the tank cylinder valve. Leak test the hose and regulator connections with a soap and water based solution prior to operating the grill.

LIGHTING THE MAIN BURNERS

Turn all knobs to “OFF” position. Turn the gas supply ON. Always keep your face and body away from the grill when lighting. Open the lid, push and turn the control knob from “OFF” to the “HI” position. You will hear a continuous “clicking” sound that indicates the igniter is firing. At the same time the electrode will ignite gas collecting in a small box over the burner. When using the grill for the first time or after changing out an LP tank, it may be necessary to turn the knob from “OFF” to “HI” for an extended period of time (but never over 10 seconds) to purge the gas line of air. If it does not light in 4 seconds, turn all knobs to the “OFF” and wait 5 minutes to allow any accumulated gas to dissipate.

TO MATCH LIGHT THE GRILL

If the burners do not light after several attempts, then the grill burners, rotisserie burner, or side burners (on some models) may be match lit using a long stem match and the provided match holder arm.

Attach the match to the lighter arm which is attached to the drip pan handle and light it.

Pass the lit match through the notch in the front of the grill rack, keeping your hand and face away from the grill area while pushing and turning the grill knob 90 degrees to the HI position.

You should hear and see the burner light.

If the burner does not light within 4 seconds, turn the knob to the OFF position and wait 5 minutes before attempting to light the burner again.



Below:

To match Light the rear Rotisserie burner



NOTE: The rear rotisserie burner may be difficult to light in windy conditions.

TO MATCH LIGHT THE GRILL(continued)

Below:

To match Light the Power Pro Top Burner (Single or Dual)



Below:

To match Light the Grill Sear Burner



USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “medium” setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food thoroughly without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower setting near the end of the cooking time.

USING THE ROTISSERIE

TO LIGHT ROTISSERIE (if equipped)

Open the lid, push and turn the knob to the “HI” position. You will hear a single snap sound at the burner control knob which is the ignition switch sending a spark to the flame electrode mounted under the stainless steel box to the left of the rotisserie burner. It may take several on/off rotations for gas to reach the burner. Once lit, turn the control knob to desired setting. If the burner does not light within (5) seconds, turn the control knob to “OFF” and wait 5 minutes before attempting to light the burner again.

If after several attempts to light the burner are unsuccessful, you may attempt to match light the Rotisserie burner:

To Match Light the Rotisserie burner: (see picture previous page for reference)

Attach the match to the lighter arm which is attached to the drip pan handle and light it.

As shown in the picture from the previous page, pass the lit match across the stainless steel box located to the left of the rear rotisserie burner keeping your hand and face away from the grill area while pushing and turning the grill knob 90 degrees to the HI position.

You should hear and see the burner light.

If the burner does not light within 4 seconds, turn the knob to the OFF position and wait 5 minutes before attempting to light the burner again.

USING THE ROTISSERIE

- » Minor rotisserie motor assembly is required
- » Remove motor and bracket from protective wrapping
- » Remove nuts and screws on bracket and insert screws on bracket and insert screws with bracket attached into holes on left side of the grill body.
- » Replace nuts and tighten.

Note: The rotisserie motor must be electrically grounded in accordance with local codes, or in the absence of local codes, with the National Electrical Code, ANSI / NFPA 70 - 1990.

METHOD

- » Skewer meat onto rotisserie rod and position forks to secure the meat. Tighten L-Screws to rod.
- » It is recommended that any meat placed on the rotisserie rod be tied down via string.
- » Place a rotisserie pan beneath the food to collect juices and drippings for basting and gravy.
- » Light the rotisserie burner as described in the section titled “To Light Rotisserie” above.
- » Once lit the burner will reach it’s cooking temperature in approximately 1 minute.
- » The rotisserie motor is capable of turning up to a 20 LB cut of meat or poultry.
- » For additional room for larger cuts of meat, remove the grill racks and place the rotisserie basting pan directly atop the radiant trays.
- » NEVER use the rotisserie and grill burners at the same time.

IMPORTANT: Keep the rotisserie motor electric cord away from the heated surfaces of the grill.

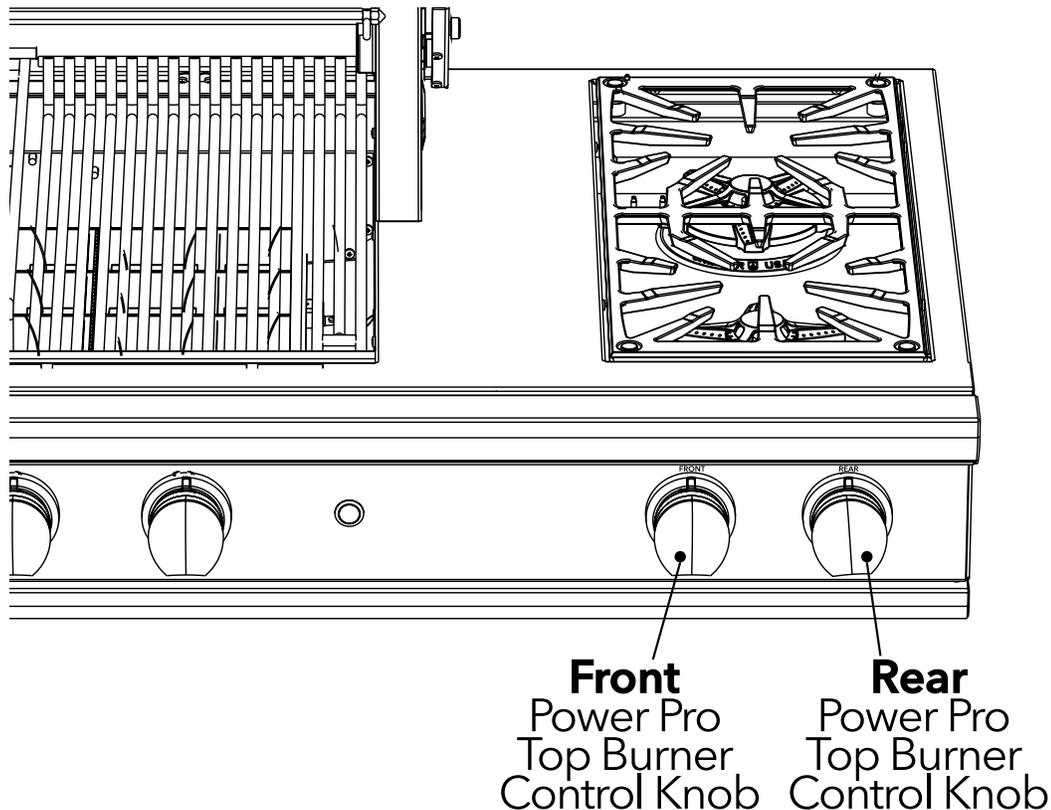
Note: When not in use, remove the rotisserie motor and store in a dry location.

WARNING! ELECTRICAL GROUNDING INSTRUCTIONS: The rotisserie motor is equipped with a three-prong (grounding) plug for your protection against shock hazard, and it should be plugged directly into a properly grounded three-prong receptacle. DO NOT cut or remove the grounding prong from this plug.

USING THE POWER PRO™ TOP BURNERS

TO LIGHT THE POWER PRO™ TOP BURNER (if equipped)

Note: On most models there is a front and rear burner operated with independent knobs. When lighting these Top Power Burners, make sure that you are using the intended knob for ignition and use of the front or rear burner.



Open the grill lid, remove the Power Pro™ Top Burner metal cover and push and turn the knob to the “HI” position. You will hear a continuous clicking sound at the burner which is the ignition switch sending a spark to the flame electrode mounted in the center of the burner. It may take several on/off rotations for gas to reach the burner. Once lit, turn the control knob to desired setting. If the burner does not light within (5) seconds, turn the control knob to “OFF” and wait 5 minutes before attempting to light the burner again.

If after several attempts to light the burner are unsuccessful, you may attempt to match light the Power Pro™ Top Burner.

To Match Light the Power Pro™ Top Burner: (see picture on page 21 for reference)

Attach the match to the lighter arm which is attached to the drip pan handle and light it.

As shown in the picture from the previous page, pass the lit match across the burner ports of the Power Pro™ Top Burner keeping your hand and face away from the burner area while pushing and turning the grill knob to the HI position.

You should hear and see the burner light.

If the burner does not light within 4 seconds, turn the knob to the OFF position and wait 5 minutes before attempting to light the burner again.

CARE AND MAINTENANCE

GRILL RACKS

It is recommended that the grill racks be cleaned immediately after grilling, AFTER the flame has been turned off. Be sure to wear a barbecue mitt to protect your hands from the heat and steam. Dip a wire brush in tap water and scrub the hot grill racks. Steam created as water contacts the hot grill racks assists the cleaning process by softening any food particles. The particles will fall on the radiant tray and burn away. Cleaning the grill is usually more difficult if the grill has been allowed to cool.

Tip: You may also try and clean the grill by using a half cut lemon and wipe the grill racks. The acidity in the lemon breaks up the grease and fat deposits that have collected on the grill racks.

STAINLESS STEEL

The grill is made from non-magnetic stainless steel. There are many different types of stainless steel cleaners available. Always use the mildest cleaning procedure first, rubbing in the direction of the grain and NEVER in circular pattern. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 200 grit emery paper in the direction of the grain. Specks of grease can gather on the surface of the stainless steel and bake into the surface giving the appearance of rust. For its removal use an abrasive pad in conjunction with a stainless steel cleaner. When not in use, the grill must be covered to protect it from the elements.

IMPORTANT: Failure to rub with the grain can and will cause damage.

GRILL BURNERS

Frequency of cleaning will depend upon how often you use the grill. Ensure that the gas supply is “OFF” and all knobs are in the “OFF” position. Extreme care should be used when removing any burner for cleaning. The burner should be replaced correctly onto the orifice before any attempt is made to relight the grill.

IMPORTANT: Make sure the grill is cool before attempting to replace and clean burners.

BURNER CLEANING

Clean burner exterior with a wire brush. Clear stubborn scale with a metal scrapper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a straightened out wire coat hanger to remove the obstruction.

ORIFICE CLEANING

With the burner removed, remove the orifice and shine a flashlight through the openings to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

REASSEMBLING BURNERS

Replace the burner by sliding the air shutter side over the brass orifice and the other side in the burner guide. At the same time, slide the screw on the burner into the hole of the burner bracket and tighten the nut.

NOTE: It is extremely important to center the burner on the orifice properly.

Be careful not to upset the air shutter’s original position (unless readjusting air shutter). Make sure it is level and does not rock. Replace the radiant trays, making sure that they sit level and do not rock. Light all the burners and check for proper flame characteristics.

WARRANTY

LIMITED LIFETIME WARRANTY: Caliber Appliances warrants the brass or stainless steel burners, grill racks and fabricated stainless steel components to be free from defects in materials and workmanship under normal residential use for the lifetime of this product. Defective parts will be repaired or replaced free of charge with the owner paying all other costs including freight and labor. This warranty excludes normal discoloration, surface scratches, grease buildup, weather and atmospheric related staining, and minor surface rust and oxidation that can be expected on any outdoor product.

FIVE YEAR LIMITED WARRANTY: Caliber Appliances warrants the Crossflame radiant trays, gas valves, sear zone burners, and rotisserie burners to be free from defects in materials and workmanship under normal residential use for a period of five years from the original date of purchase. Any part determined by Caliber to be defective will be repaired or replaced free of charge with the owner paying all other costs including freight and labor.

ONE YEAR FULL “IN-HOME” WARRANTY: Caliber Appliances warrants the entire product and all of the component parts to be free from defects in materials and workmanship under normal residential use for a period of one year from the original date of purchase. Caliber will repair or replace, at its option, any part which is determined by Caliber to be defective during this warranty period at no cost to the original purchaser. Warranty service must be first authorized by Caliber and then performed by an authorized service representative during normal business hours. Any non-authorized service costs will not be covered by this warranty.

NINETY DAY “TRADE PROFESSIONAL” WARRANTY: This warranty applies to installations where the use of the product exceeds that of normal residential use but does not reasonably experience the heavy use found in commercial cooking establishments (as determined by Caliber). Examples of this type of use include country clubs, community “common” areas, bed & breakfasts, fire stations, and other locations where the product is used extensively. Caliber will at its option repair or replace any defective part with the owner paying for all other costs including freight and labor.

WARRANTY DEFINITIONS, LIMITATIONS & EXCLUSIONS:

Coverage Area & Term:

The warranty shall apply only to products purchased and located in the United States and Canada. The warranty coverage period commences from the original date of purchase and proof of date of purchase is required. In order to activate the warranty coverage term you need to return the “Warranty Card” supplied with each product or submit this information online. This card (with the attached serial number label) must be promptly returned to Caliber in order to ensure warranty coverage. The warranty applies to the original owner only and may not be transferred; however, the warranty is still valid to the original owner even if the product is relocated (excluding transit damage). Caliber will not sell, share or otherwise distribute information supplied on the warranty cards.

Exclusions:

This warranty does not apply to the commercial use of products (as determined by Caliber) or damages resulting from improper installation, including failure to provide proper wind breaks and protection for the product from excessive wind. The warranty also does not apply to product damaged in shipping, transit, or on-site handling during installation. Warranty is also voided in cases of negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the unit for any reason, improper installation, improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages related to the use of harsh cleaning chemicals and acids. Caliber shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty. Some states do not allow limitations on how long an implied warranty lasts, or the exclusions of or limitations on consequential damages. This warranty gives you specific rights and you may have other rights which vary from state to state. This warranty does not cover travel costs to isolated geographic locations of two hours time both ways or locations only accessible by plane, train, boat, ferry, etc.

WARRANTY SERVICE AND REPLACEMENT PARTS:

Call your authorized dealer or Caliber Appliances directly at 714-848-1349 during normal business hours. Be prepared to provide the following information: purchasers’ and dealer name, model and serial number of the grill, date of purchase and an accurate description of the problem. Caliber will not pay for service calls for correcting an improper installation or for educating the owner/user. The owner is responsible for proper installation, cleaning, providing normal care and maintenance, providing proof of purchase and providing access to the grill for any service calls.

AVERTISSEMENT

S'IL Y A UNE ODEUR DE GAZ:

- » Coupez l'admission de gaz de l'appareil.
- » Éteindre toute flamme nue.
- » Ouvrir le couvercle.
- » Si l'odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

AVERTISSEMENT

- » Ne pas entreposer ni utiliser de l'essence ni d'autres vapeurs ou liquides inflammables dans le voisinage de l'appareil, ni de tout autre appareil.
- » Une bouteille de propane qui n'est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

Pour utilisation à l'extérieur seulement. Si l'appareil est entreposé à l'intérieur, enlever les bouteilles et les laisser à l'extérieur.

- » Lire les instructions avant d'allumer l'appareil.
- » Ouvrir le couvercle avant d'allumer l'appareil.
- » Si l'appareil ne s'allume pas immédiatement, fermer le robinet du brûleur, attendre 5 minutes puis procéder de nouveau à l'allumage.
- » Dégagement minimal à respecter entre les côtés et l'arrière de l'appareil et une construction combustible adjacente située audessous de la partie supérieure de l'appareil, soit _ pouces des côtés et _ pouces de l'arrière.
- » Dégagement horizontal minimal à respecter entre les côtés et l'arrière de l'appareil et une construction combustible verticale adjacente dépassant la partie supérieure de l'appareil, soit _ pouces des côtés et _ pouces de l'arrière.
- » Il est interdit d'installer le présent appareil au-dessous des surfaces combustibles non protégées.

<<**MISE EN GARDE**>>: Le régulateur de pression de gaz prévu avec cet appareil de cuisson à gaz pour l'extérieur doit être utilisé. Ce régulateur est réglé pour une pression de sortie de....pouces de colonne d'eau (La pression de sortie spécifiée par le fabricant).

DANGER - Gaz inflammable sous pression. Au contact d'une flamme, toute fuite de gaz de pétrole liquifié (GPL) risque de provoquer un incendie ou une explosion. Pour toute réparation ou pour se débarrasser de cette bouteille ou du GPL inutilisé, s'adresser au distributeur de GPL.

N'utiliser qu'à l'extérieur seulement*. Ne pas utiliser ni entreposer la bouteille dans un bâtiment, un garage ou un local fermé.

AVERTISSEMENT:

Savoir reconnaître l'odeur du GPL. Si vous entendez un sifflement ou si vous sentez une fuite de GPL, demander immédiatement à toutes les personnes présentes de s'éloigner de la bouteille et appeler le service d'incendie. Ne pas essayer de la réparer.

- » Mise en garde au distributeur de GPL:
- » Purger la bouteille de son air avant de la remplir pour la première fois.
- » Ne pas remplir la bouteille au-delà du niveau permis.
- » Contrôler la date de réinspection.
- » Le GPL étant plus lourd que l'air, il peut s'accumuler près du sol avant de se dissiper.
- » Tout contact de la peau avec la phase liquide de la bouteille causera des brûlures par le froid.

- » Empêcher les enfants de manipuler la bouteille ou de jouer avec.
- » Lorsque la bouteille n'est pas raccordée à l'appareil, en maintenir fermé le robinet. Pour les appareils de cuisson autonomes d'extérieur, utiliser une bouteille d'une capacité maximale de 9 kg (20 lb).
- » Ne pas utiliser, entreposer ou transporter la bouteille en l'exposant à une température excessive car la soupape de sûreté risque de s'ouvrir et de laisser échapper une grande quantité de gaz inflammable.
- » Pour transporter une bouteille de GPL, la maintenir solidement fixée en position verticale avec le robinet fermé.

POUR BRANCHER LA BOUTEILLE:

- » Se conformer strictement aux codes en vigueur.
- » Lire et appliquer les instructions du fabricant.
- » Consulter les instructions relatives au branchement de la bouteille (fournies avec l'appareil).
- » S'assurer que l'évent du régulateur n'est pas vers le haut.
- » Fermer tous les robinets de l'appareil.
- » Ne pas se servir d'une allumette ou d'une flamme nue pour vérifier la présence d'une fuite. Enduire les zones marquées d'un <<X>> d'eau savonneuse. Ouvrir le robinet de la bouteille. Si une bulle se forme, refermer le robinet et faire appel à un spécialiste de l'entretien. Avant d'allumer l'appareil s'assurer systématiquement que les robinets en raccords de l'appareil ne fuient pas.
- » Pour allumer l'appareil, suivre les instructions du fabricant.
- » Lorsqu'on ne se sert pas de l'appareil, maintenir le robinet de la bouteille fermé.
- » N'enlevez pas, ne détériorez pas et n'effacez pas cette étiquette

*Sous réserve des normes ANSI/NFPA 58 OU CAN/CGA-B149.2.



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