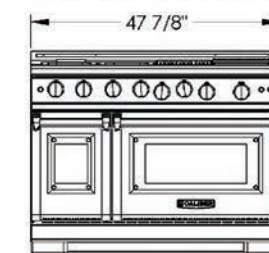


RANGE SPECIFICATIONS

Cabinetry dimensions for range models

	RG68BFTGD (72")	RG4D (48") RG4F (48") RG4G (48") RG4R (48") RG4T (48")	RG3F (36") RG3G (36") RG3R (36") RG36 (36")	
A	Minimum width of ventilation hood installed above range	36"	48"	36"
B	Minimum vertical distance between countertop and cabinet extending above counter	18"	18"	18"
C	Minimum clearance from left and right edge of range to nearest vertical combustible surface	12"	12"	12"
D	Minimum clearance from cooking surface to combustible surface centered above the cooking surface	36"	36"	36"
E	Maximum overall depth of overhead cabinetry	13"	13"	13"
F	Minimum width of cabinetry opening	72"	48"	36"
G	Maximum height from floor to countertop is adjustable leveling (<i>Note: rangetop surface height should never be lower than countertop height</i>)	35 1/2" to 37"	35 1/2" to 37"	35 1/2" to 37"
H	Maximum depth from wall to cabinet front	28 1/4"	28 1/4"	28 1/4"

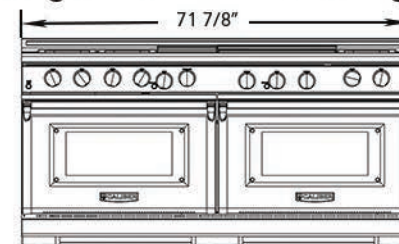
CALIBER INDOOR PROFESSIONAL RANGE SERIES SPECIFICATIONS



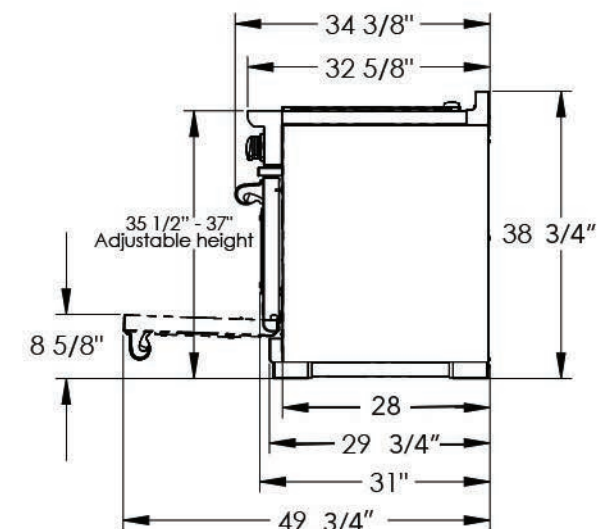
48" Range Models



36" Range Models



72" Range Models



Full height to vent hood backsplash with shelf accessory models also available in Stainless Steel with Stainless Steel Shelves.

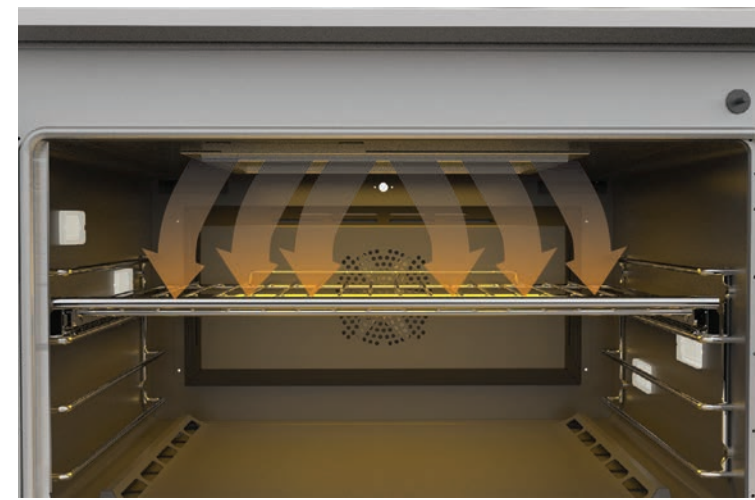
Pictured to the Right: 48" Indoor Professional Range (RG4F) with upgrades of RAL #9005 semi-gloss jet black color and custom backsplash (Indoor kitchen design and photo courtesy of: Le Gourmet Kitchen)



TRUE CHEF-SIZED OVEN

Restaurant capable power and unparalleled even cooking

True to restaurant-worthy, estate-scaled equipment, each Caliber Pro Range is outfitted with a true chef-sized oven. The main oven is 5.5 cubic feet (28" W x 19" H x 22" D) and has four rack level positioning. Easy-glide pull racks have been created to extend out and pull your full commercial sheet (18" x 26") pans or dish out of the oven with ease. The 48" range has an additional companion oven that is 2.2 cubic feet (11" W x 19" H x 22" D) and great for cooking up those smaller meals quickly.



SEALED INFRARED GAS BURNER

Restaurant capable power and unparalleled even cooking

Caliber's exclusive sealed infrared gas 20,000 BTU broiler in the main oven is part of the unique proprietary Tri-flow™ convection technology pioneered by Randy Rummel because it features a gas infrared burner mounted above a pane of high temperature glass ceramic. This glass prevents flue products from entering the oven cavity to avoid baking meats. The result of the exclusive sealed infrared gas 20,000 BTU broiler is the production of a more intense restaurant quality 11" x 17" broil area that surpasses competitive ovens, which tend to bake during the broil process.



TRI-FLOW CONVECTION TECHNOLOGY

Restaurant capable power and unparalleled even cooking

The main oven within the range provides even baking results thanks to its proprietary Tri-flow™ convection technology and ultra-efficient flue design. The key to this even-baking main oven begins with a specially designed burner that evenly distributes 35,000 BTU's across the oven bottom. This heat is then evenly distributed into the oven cavity while the burner flue products are allowed to enter the oven through louvers located at the sides of the oven bottom.



JEWEL-LIKE VIEWING

Commercial chef performance with designer details

The Caliber Range has an industry first 3/8" thick beveled glass for jewel-like viewing windows. Caliber's quad-lighting makes viewing the interior of the oven easy compared to other ovens with less lighting. The doors seal thoroughly for a superior baking result due to the durability and permanent alignment of the 12 gauge and at 2.8 mm thickness of the stainless steel.



ELEGANT DETAILS DESIGNED WITH FINESSE

Commercial chef performance with designer details

Every detail has been considered with thoughtful review. Optional wood handles for timeless elegance, commercial quality satin chrome knobs, and seamless welded exteriors and custom colors evoke a level of exquisite craftsmanship and finesse which the metal artists of Caliber have been creating for decades.



CUSTOMIZATION

Commercial chef performance with designer details

An unequalled level of customization options sets the Caliber American USA built brand apart from others. Numerous additional materials and finishes available, including bright polished or matte copper, brass, or custom metal finishes, Brazilian cherry or custom wood and any RAL powder coat colors to help designers create a truly bespoke custom range. You can even change the color of the lighting panel for your knobs and design your own 72" range.