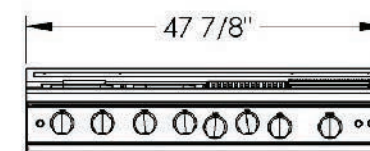


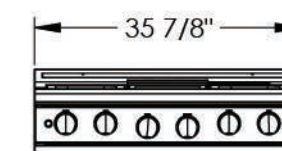
RANGETOP SPECIFICATIONS

Cabinetry dimensions for rangetop models		CG4D (48") CG4F (48") CG4G (48") CG4R (48") CG4T (48")	CG3F (36") CG3G (36") CG3R (36") CG36 (36")
A	Minimum width of ventilation hood installed above range	48"	36"
B	Minimum vertical distance between countertop and cabinet extending above counter	18"	18"
C	Minimum clearance from left and right edge of range to nearest vertical combustible surface	12"	12"
D	Minimum clearance from cooking surface to combustible surface centered above the cooking surface	36"	36"
E	Maximum overall depth of overhead cabinetry	13"	13"
F1	Width of cabinetry opening	46 3/4"	34 3/4"
F2	Countertop edge width opening (see detail above)	48"	36"
G	Maximum height from bottom of countertop front cut out to top countertop (Note: rangetop surface height should never be lower than countertop height)	8 7/8"	8 7/8"

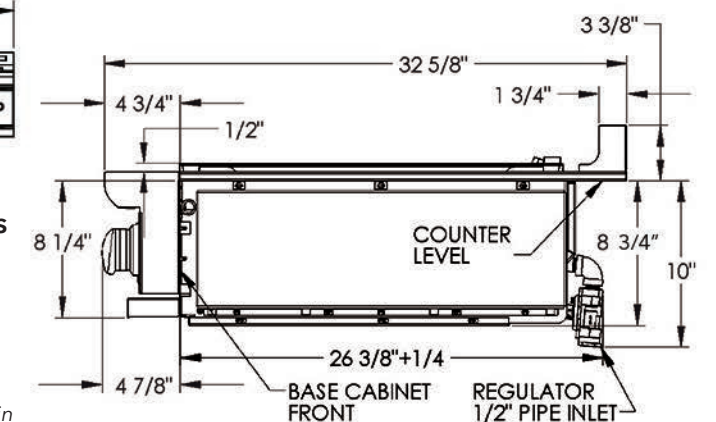
CALIBER INDOOR PROFESSIONAL RANGETOP SERIES SPECIFICATIONS



48" Rangetop Models



36" Rangetop Models



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

Pictured to the Left: 36" Indoor Professional Range (RG3F) with upgrades of: Stainless Steel grates (SSG), backsplash (RB336), & custom RAL #2004 semi-gloss pure orange color



LOW & INSTA-LOW SIMMER

Restaurant capable power and unparalleled even cooking

The Caliber simmer function is restaurant-worthy with an exclusive two-tier simmer function of low (800 BTU) and Insta-Low all the way down to 130°F (500 BTU). The simmer flame is centered and protected under the brass cap for a more even distribution and consistent heat on all the burners. There is no annoying clicking noise of the burner turning on and off like with other competitive burners. There is also a dedicated ignition system on each top burner for all stages of cooking occurring on the rangetop.



23,000 BTU FRONT BURNERS

Restaurant capable power and unparalleled even cooking

Caliber's patent-pending CR6™ open top burner was developed fully in-house by the industry's leading engineering team and is cast from solid brass and boasts a lifetime warranty. The front burners are restaurant-worthy with the higher rated 23,000 BTU heat and top ported design to ensure greater efficiency delivering heat directly to the bottom of the cooking vessel. The rear 15,000 BTU burners with the same CR6 design are also typically higher rated than most competing brands, and the flame will not flatten out and wrap up the sides of the cooking vessels for inefficient use and inconsistent performance.



RESTAURANT-WORTHY RESULTS

Authentic restaurant culinary results

The Insta-Low simmer function of the Caliber burner at 130°F (500 BTU) ensures that your chocolate will melt evenly without burning. Chocolate melting is truly done to perfection every time. The 23,000 BTU CR6™ open top burner is also capable of producing a high heat for amazingly fast searing of steaks or quick boils for pasta.

Executive Chef Adrian Giese of Mastro's LA says, **"I love the range. The pure power of the burners is like a dream come true for a chef. The oven heats up so fast and has perfect even heat distribution."**



EXCLUSIVE ILLUMINATED PANEL LIGHTING

Architecturally inspired lighting adds beauty to performance

Over 75 individual led lights give an impressive warm glow to the control panel, giving you easy read of the rangetop and range controls at night while using less than a 25 watt light bulb. Caliber consulted with a team of interior designers and architects when designing the lighting feature and developed the amber hue of the illumination system to accent the environment, not fight with it.



CULINARY CHEF OPTIONS

Commercial chef performance with designer details

The Caliber Indoor Professional Range and Rangetop series comes with additional configuration options that are made with a heavier gauge of stainless steel than their competitors. The even-heating 18,000 BTU griddle plate is made of 1/2" thick solid stainless steel. The commercial-grade 25,000 BTU high heat French Top option is also made of 1/2" thick stainless steel and has a solid brass center and a heat sink for consistent centered heat for holding and developing sauces and soups. The iconic grill option is made of 304 stainless steel and includes Caliber's award-winning patented 20,000 BTU Crossflame® Pro burner technology.



ESTATE-SCALED DEPTH

Commercial chef performance with designer details

Caliber's range and rangetop grates are designed to provide a full 24" depth of space compared to their competitors that usually provide a 21-22" depth. This equates to a larger cooking area and easier use of multiple large pots for our culinary enthusiasts. This estate-scaled depth provides chef with the maximum use of space and flame-smart grate design ensures a continuous flame for that chef's residential dream kitchen. The grates come standard as a porcelain cast iron top grate, however a 1/2" thick stainless steel grate option as pictured is also available.