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NEWS RELEASE



Caliber announces the patent on the flue-way system for the Pro Kamado Charcoal Grill and Smoker

HUNTINGTON BEACH, CA (February 2020) – Caliber Appliances, makers of award-winning grilling equipment, proudly announces the patent on the flue-way system on the Caliber Pro Kamado Charcoal Grill and Smoker. When grilling, this patented system assures better moisture retention in grilled goods. The efficient and unique triple layered insulated oven design of the Pro Kamado keeps heat and moisture in while using 40% less lump charcoal than ceramic grills.

The Pro Kamado is truly remarkable in the variety of cooking styles it offers – grill, smoke, bake and rotisserie with one unit. At half the weight of other kamado smokers, the Pro Kamado is flexible and ideal for entertaining. Its heat resistant outside shell also provides a cooler surface than ceramic grills.

Smoke with confidence with the Pro Kamado. Simply set the heat for low and slow at 225 degrees for 4, 5 or 6 hours and the smoker does the work. Brisket fans can run the smoker on a single stock of fuel starting at 225 degrees and see the temperature at 205 degrees -- 12 hours later.

Baking with the Pro Kamado is enhanced with natural convection and added radiant reflection for better airflow and browning than competitive top-vented grills.

The integrated rotisserie option on the Pro Kamado is a patent-pending industry exclusive. The hands-free rotisserie turns chicken or turkey into a perfectly juicy, beautifully crusted entrée in just over an hour. The rear heat feature and indirect Blaze Basket™ are part of this exclusive system that rivals the flavor of any wood-fired oven or commercial kitchen.

In addition to the proprietary features, these Pro Kamado is a top grade stainless steel, dual-walled insulated unit with better design and heating efficiency than other smokers. The dual layer design and heating technology support the Pro Kamado's efficient energy use. The unit is available in stainless steel, turquoise, black and red. A hardwood handle upgrade kit and side shelf inserts along with custom color options are also available for that designer look. Stainless steel cart and side shelf options are also available. All available accessories include a blaze basket, pizza stone, rotisserie kit, step up grill rack, half and three quarter griddle plates, 10-quart cauldron iron cooking pot, rib rack and build-in leg kit. Stainless steel cart and side shelf options are also available.

Caliber meticulously designs their products not just for power and efficiency, but for flexibility and versatility to satisfy the needs of grilling enthusiasts.

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ABOUT CALIBER

Caliber Appliances is dedicated to innovative design and superior engineering down to the smallest detail. Caliber's focus on excellence in form and function has led to award-winning status for their gas barbecues and multi-function wood smokers and rave reviews in the market for its restaurant-like food. Even famed designer David Rockwell chose Caliber to build his newest line of grilling entertainment centers. Caliber delivers True American Luxury in grilling with premium products that can transform an outdoor kitchen into a commercial grade Culinary Center. The Caliber line of outdoor products includes the Crossflame® Pro Grill, Caliber Pro Kamado Charcoal Grill and Smoker, the Rockwell by Caliber Social Grill and Power Pro Dual Top Burners. The Caliber Indoor Professional Range and Rangetop series complements the outdoor suite of products. Caliber has been recognized with "Product of the Year" awards and is the recipient of two Vesta Awards from *Hearth & Home* magazine along with a Special Mention Architizer Award.

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Caliber™ Pro
Kamado
CHARCOAL GRILL & SMOKER
KAMADO  STYLE
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22" Caliber Pro Kamado Charcoal Grill and Smokers on carts and with wood handle upgrades shown