





Caliber Appliances is powered by the collaborative efforts of Randy Rummel and Dan Nichols, seasoned veterans of the appliance industry who have been developing superior products for both the commercial and residential industries.

With over 50 years of combined experience in the design and engineering fields, this creative team has had a hand in designing some of the most innovative products ever created for the outdoor and indoor appliance markets.

This experience behind Caliber comes from the dynamic team's leadership in developing the coveted patents in the commercial, residential, and outdoor kitchen arenas for the past three decades.

They have taken all this experience and created outstanding designs that empower home cooks to create restaurant-quality meals from the comfort of their own kitchens and backyards. This vision of **True American Luxury** drives Caliber Appliances and has won them awards for "Product of the Year" for outdoor and indoor kitchen appliance design.

Caliber Appliances began with a customizable and design-focused outdoor product line, and immediately won several design awards. In 2016, the much anticipated indoor estate-scaled line of 36" and 48" all-gas ranges and rangetops launched. This line was designed in collaboration with the country's top architects and designers. In 2019, the ultra-customizable 72" indoor pro range series became official after a tremendous amount of interest and custom orders from its debut at the Architectural Digest Design Show in New York in 2018.

The Caliber Pro Indoor series is completely customizable in color and trim finishes, making Caliber the first American manufacturer capable of producing entire custom cooking suites for home culinary enthusiasts. You can also continue to **Expect Great Heat** and efficiency within this indoor series. Caliber meticulously designs their products not just for power and efficiency, but for beauty and versatility to satisfy the needs of even the most demanding culinary enthusiasts.

INDOOR
Professional
RANGE & RANGETOP
— SERIES —
MADE IN AMERICA

Anchoring the cooking platform surface of the Caliber Indoor Professional Rangetop is a patent-pending, 23,000 BTU CR6™ open top burner capable of producing a broad range of heat settings, from amazingly fast searing and boiling temperatures on high, right on down to chocolate melting on the Insta-Low Setting. Restaurant-worthy, with a vertical powered flame pattern, the CR6 burner design is as efficient as it is beautiful. Developed fully in-house by the industry's leading engineering team, the CR6 burner is cast from solid brass and boasts a lifetime warranty. Other surface cooking options include even-heating, solid stainless steel 18,000 BTU griddles, powerful 25,000 BTU French Tops and Caliber's iconic 20,000 BTU patented Crossflame® Pro grilling section.

True to restaurant-worthy, estate-scaled equipment, each Caliber Pro Range is outfitted with a true chef-sized oven that provides even baking results thanks to its proprietary Tri-flow™ convection technology and ultra-efficient flue design. It also has a sealed infrared broil burner capable of producing searing temperatures - all while routing excess heat from the oven cavity to avoid baking meats instead of broiling.

CULINARY PERFECTION



Executive Chef Adrian Giese of Mastro's in 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. I also love that I was able to customize the range to match my copper pots!"



Pictured Above: 48" Indoor Professional Range (RG4T) with wood handle upgrade (RG4-WH)

48"

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SERIES
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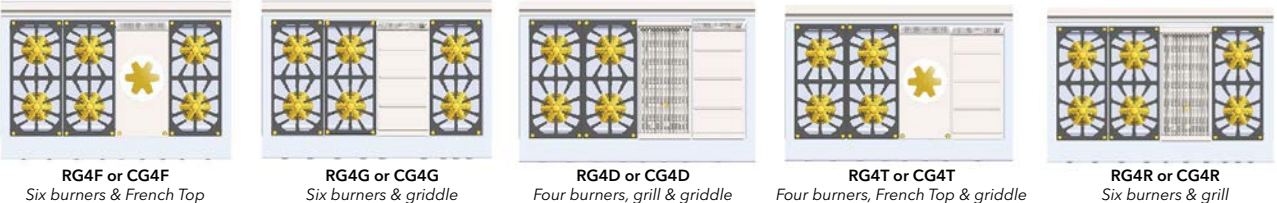


48" Indoor Professional Rangetop (CG4T) shown above

48" COOKING FEATURES

- Restaurant performance patent-pending top burners provide a consistent even boil with chocolate melting simmer
 - 23,000 BTU to 14,500 BTU high burner ratings
 - All top burners equipped with 130°F (500 BTU) Insta-Low and 800 BTU low simmer turn down
- All satin-polished stainless steel rangetop sump area
- Commercial quality flame-smart grate design
- Dedicated ignition system on each top burner with solid brass burner top and base assemblies
- Top quality die cast knobs with satin chrome finish
- Caliber exclusive full width amber control panel lighting
- **Restaurant inspired rangetop configurations:**
 - Half inch thick solid stainless steel 18,000 BTU griddle plate
 - Half inch thick solid stainless steel 25,000 BTU French Top with patent pending design features
 - 304 stainless steel grill option with award-winning patented 20,000 BTU Crossflame® Pro burner technology
 - Industry first optional 1/2" thick solid stainless steel top cooking grates upgrade
- Caliber custom color finish upgrade options in any RAL color and solid wood oven upgrade handle options
- Caliber custom upgrade oven door and trim options (see metals available)
- **5.5 cubic foot Range Main oven featuring Caliber exclusive gas convection:**
 - Full commercial sheet size oven - 28" W x 19" H x 22" D (fits 18" x 26" commercial sheet pan)
 - Caliber quad-lighting solution for interior oven viewing ease
 - Four rack positions and easy-glide pull racks
 - Caliber designed 20,000 BTU infrared even broiler
 - Industry first 3/8" thick beveled glass jewel-like viewing windows
- **2.2 cubic foot Range Secondary oven (48" range only):**
 - Efficient design for smaller meals - 11" W x 19" H x 22" D

48" Caliber Pro Range (R) and Rangetop (C) Configurations





Pictured Above: 36" Indoor Professional Range (RG3F)

36"

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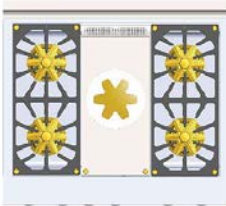


36" Indoor Professional Rangetop (CG3F) shown above

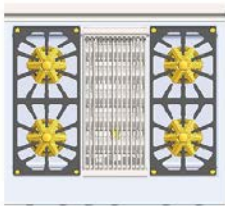
36" COOKING FEATURES

- Restaurant performance patent-pending top burners provide a consistent even boil with chocolate melting simmer
 - 23,000 BTU to 15,000 BTU high burner ratings
 - All top burners equipped with 130°F (500 BTU) Insta-Low and 800 BTU low simmer turn down
- All satin-polished stainless steel rangetop sump area
- Commercial quality flame-smart grate design
- Dedicated ignition system on each top burner
- Solid brass burner top and base assemblies
- Top quality die cast knobs with satin chrome finish
- Caliber exclusive full width amber control panel lighting
- **Restaurant inspired rangetop configurations:**
 - Half inch thick solid stainless steel 18,000 BTU griddle plate
 - Half inch thick solid stainless steel 25,000 BTU French Top with patent pending design features
 - 304 stainless steel grill option with award-winning patented 20,000 BTU Crossflame® Pro burner technology
 - Industry first optional 1/2" thick solid stainless steel top cooking grates upgrade
- Caliber custom color finish upgrade options in any RAL color and solid wood oven upgrade handle options
- Caliber custom upgrade oven door and trim options (see metals available in 48" range section)
- **5.5 cubic foot Range Main oven featuring Caliber exclusive gas convection:**
 - Full commercial sheet size oven - 28" W x 19" H x 22" D (fits 18" x 26" commercial sheet pan)
 - Caliber quad-lighting solution for interior oven viewing ease
 - Four rack positions and easy-glide pull racks
 - Caliber designed 20,000 BTU infrared even broiler
 - Industry first 3/8" thick beveled glass jewel-like viewing windows

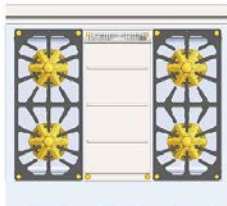
36" Caliber Pro Range (R) and Rangetop (C) Configurations



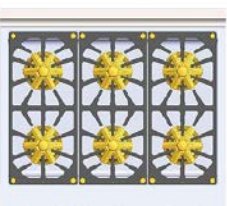
RG3F or CG3F
Four burners & French Top



RG3R or CG3R
Four burners & grill



RG3G or CG3G
Four burners & griddle



RG36 or CG36
Six burners



72"

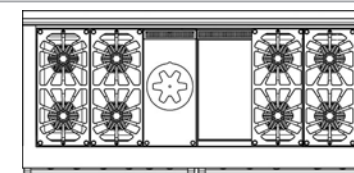
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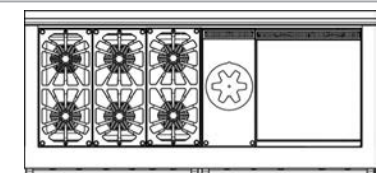
72" COOKING FEATURES & ULTRA-CUSTOMIZATION

- Restaurant performance patent-pending top burners provide a consistent even boil with chocolate melting simmer
 - 23,000 BTU to 14,500 BTU high burner ratings
 - All top burners equipped with 130°F (500 BTU) Insta-Low and 800 BTU low simmer turn down
- All satin-polished stainless steel rangetop sump area
- Commercial quality flame-smart grate design
- Dedicated ignition system on each top burner with solid brass burner top and base assemblies
- Top quality die cast knobs with satin chrome finish
- Caliber exclusive full width amber control panel lighting
- **Restaurant inspired rangetop configurations:**
 - Half inch thick solid stainless steel 18,000 BTU griddle plate (available in 11", 22", 33" or 44" sizes)
 - Half inch thick solid stainless steel 25,000 BTU French Top with patent pending design features (available in 11", 22" or 33" sizes)
 - 304 stainless steel grill option with award-winning patented 20,000 BTU Crossflame® Pro burner technology
 - Industry first optional 1/2" thick solid stainless steel top cooking grates upgrade
 - Custom configurations available (custom 72" rangetops available and quoted by request)
- Caliber custom color finish upgrade options in any RAL color and solid wood oven upgrade handle options
- Caliber custom upgrade oven door and trim options (see metals available)
- **Two 5.5 cubic foot Range Main oven featuring Caliber exclusive gas convection:**
 - Full commercial sheet size oven - 28" W x 19" H x 22" D (fits 18" x 26" commercial sheet pan)
 - Caliber quad-lighting solution for interior oven viewing ease
 - Four rack positions and easy-glide pull racks
 - Caliber designed 20,000 BTU infrared even broiler
 - Industry first 3/8" thick beveled glass jewel-like viewing windows

72" Caliber Pro Range (R) Configurations & Ultra Customization Available



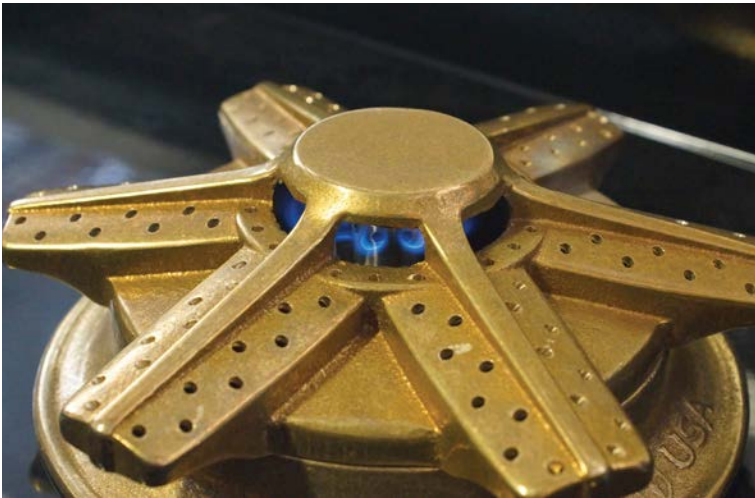
RG68BFTGD
Eight burners, French Top & griddle



RG66BFT2GD
Six burners, French Top & double griddle



Pictured Above: 36" Indoor Professional Range (RG36) with upgrades of: Stainless Steel grates (SSG) & custom RAL #9005 semi-gloss jet black color with polished copper door trim, knobs, bezels, handle and end caps



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 nose 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.



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

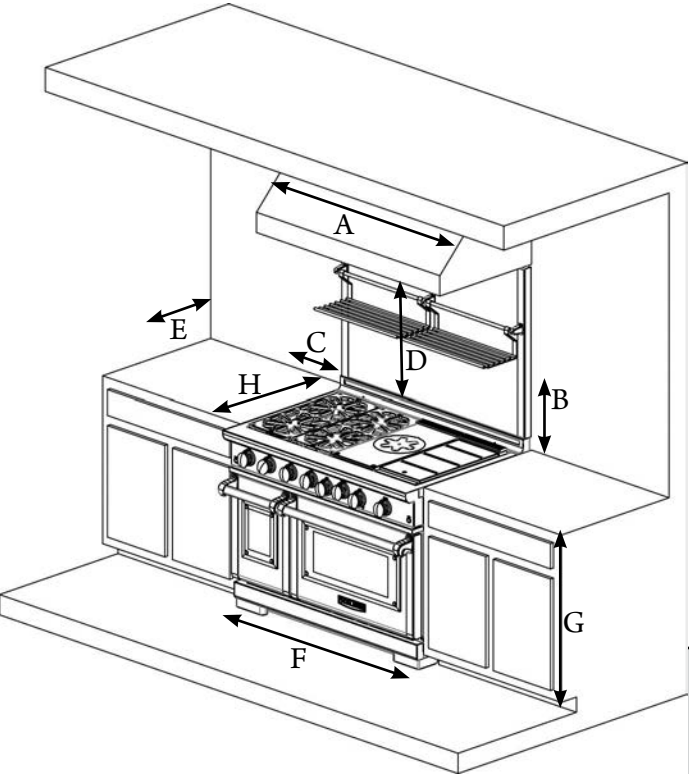
Every detail has been considered with thoughtful review. Optional wood handles for timeless elegance, commercial quality satin chrome knobs, and seamless welded exteriors and custom colors evoke a level of exquisite craftsmanship and finesse which the metal artists of Caliber have been creating for decades.



CUSTOMIZATION

Commercial chef performance with designer details

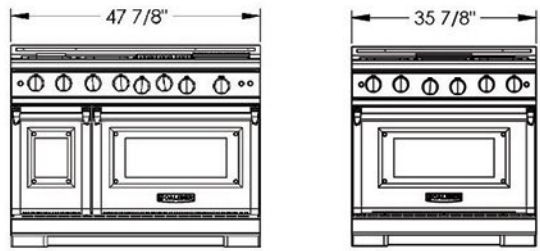
An unequalled level of customization options sets the Caliber American USA built brand apart from others. Numerous additional materials and finishes available, including bright polished or matte copper, brass, or custom metal finishes, Brazilian cherry or custom wood and any RAL powder coat colors to 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.



RANGE
SPECIFICATIONS

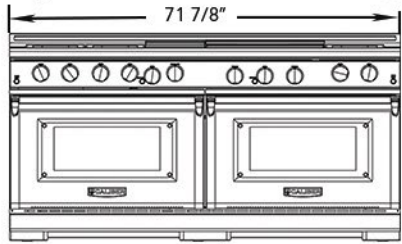
Cabinetry dimensions for range models		RG68BFTGD (72") RG66BF2GD (72")	RG4D (48") RG4F (48") RG4G (48") RG4R (48") RG4T (48")	RG3F (36") RG3G (36") RG3R (36") RG36 (36")
A	Minimum width of ventilation hood installed above range	36"	48"	36"
B	Minimum vertical distance between countertop and cabinet extending 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

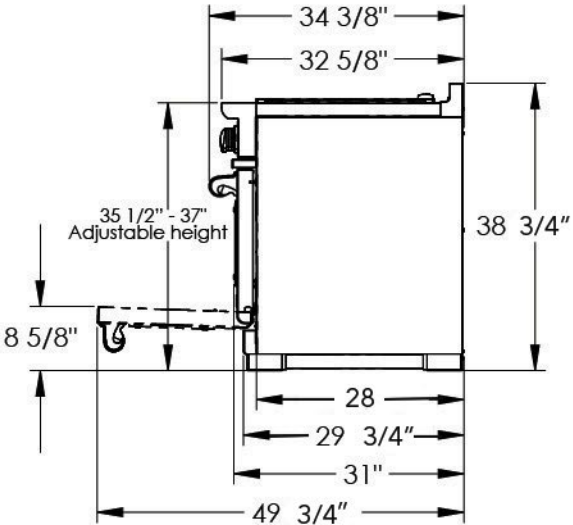


48" Range Models

36" Range Models

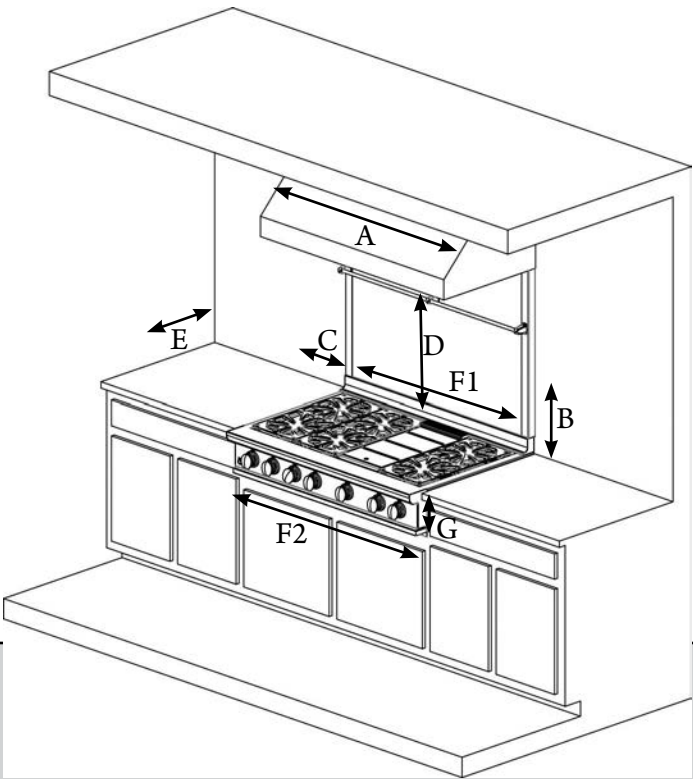


72" Range Models



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

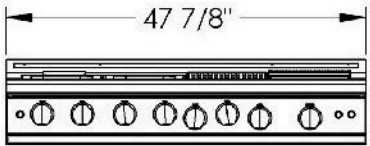
Pictured to the Right: 48" Indoor Professional Range (RG4F) with upgrades of RAL #9005 semi-gloss jet black color and custom backsplash (Indoor kitchen design and photo courtesy of: Le Gourmet Kitchen)



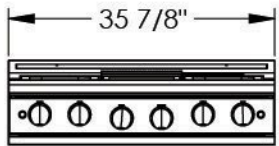
RANGETOP SPECIFICATIONS

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"

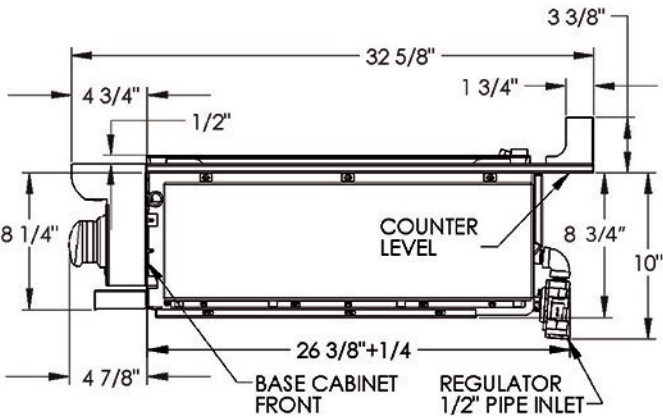
CALIBER INDOOR PROFESSIONAL RANGETOP SERIES SPECIFICATIONS



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

CALIBER CUSTOMIZATION

PART	STANDARD FINISH	OPTIONAL FINISH
Door Panel(s), Sides, Valve Panel, Kick Plate & Feet	304 stainless steel #4 grain finish	Any RAL color # (specify: matte 30% gloss level or semi-gloss 70% gloss level)
Top Grate Material	Cast iron grate with matte black porcelain	½" thick 304 stainless steel
Top Burner Sump Material	Gloss black porcelain	304 stainless steel #4 grain finish
Door Trim Material	Polished 304 stainless steel or # 4 grain finish	Matte or bright polished: brass, copper or custom finish
Door Handle End Caps	Bright chrome plating	Satin chrome finish; or matte or bright polished: brass, copper or custom finish; or RAL color #
Door Handle(s)	304 stainless steel #4 grain finish	Polished stainless steel; or matte or bright polished: brass, copper or custom finish; or cherry or custom species hardwood; or RAL color #
Control Knobs	Satin chrome plating	Bright chrome; or matte or bright polished: brass, copper or custom finish; or RAL color #
Control Knob Bezels	Bright chrome plating	Satin chrome; or matte or bright polished: brass, copper or custom finish; or RAL color #
LED Valve Panel Light Strip	Amber/yellow hue	Blue, green, red or white hues

Customization Samples Below:



Bright Chrome End Cap, Polished Stainless Door Trim & 304 Stainless Steel # 4 Grain Finish Handle (All Standard Finishes)



Polished Brass End Cap with Standard 304 Stainless Steel #4 Grain Finish Handle & Door Trim



Matte Chrome End Cap, Standard 304 Stainless Steel #4 Grain Finish Handle & Door Trim



Polished Copper End Caps, Handle & Door Trim



Golden Matte Brass Control Knobs, Bezels, Door Trim, Handles & End Caps with RAL #9010 Semi-Gloss Pure White Valve Panel, Door Panels, Kick Plate, Sides & Feet



Polished Brass Handle & Door Trim with RAL #9005 Matte Jet Black Door Panels, Kick Plate, Sides & Control Knobs



Polished Copper Control Knobs, Bezels, Door Trim, Handle, & End Caps with RAL #9005 Semi-Gloss Jet Black on Valve Panel, Door Panel, Kick Plate, Sides & Feet



Pictured to the Right: 48" Indoor Professional Range (RG4T) with upgrades of custom grate configuration, RAL #9005 matte jet black color of range and knobs and polished brass handles
Indoor kitchen design and photo courtesy of: Di Biase Filkoff Architects



Pictured on Front Cover: 48" Indoor Professional Range (RG4F) with wood handle upgrade (RG4-WH) & custom RAL #9005 semi-gloss jet black color

Pictured Above: 48" Indoor Professional Range (RG4T) with upgrades of custom grate configuration Indoor kitchen and photo courtesy of: Di Biase Filkoff Architects

As part of our ongoing product improvement process, Caliber Appliances reserves the right to change design, specifications and materials without notice.



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APPLIANCES

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