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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 has been awarded two prestigious Vesta Awards from *Hearth & Home* magazine. The Caliber Crossflame® Pro was named Best in Class for Gas Barbecues. They also received a best new product innovation award for the ultra-efficient Caliber Pro Kamado Charcoal Smoker that functions as a grill, smoker, pizza oven, rotisserie and more. And, in 2015 they received a Architizer Special Mention for the Rockwell by Caliber Social Grill.



Vesta Award, 2013 Charcoal, Wood, Barbecues & Smokers



Vesta Award, 2013 Gas Barbecues









EXPECT GREAT HEAT[™]

Steeped in tradition with over decades of combined experience in the commercial and residential appliance industry, Caliber Appliances partners Randy Rummel and Dan Nichols build their award winning products with passion for culinary design and innovative engineering. Every line, every feature, every detail down to the tooling on the burners is crafted with an intense devotion to providing the customer amazing results – hands-down, you can **Expect Great Heat**[™] from Caliber products.

From the patented Crossflame[®] burner technology packed with 30,000 BTUs, which yields an even flow of heat down to the furthest corner of the grill, to the Power Pro[™] Top Burner and CR6[™] indoor burner, a 23,000 BTU patent-pending powerhouse, giving you the power to sear, sauté, boil or melt whatever you need while preparing your culinary feast. Caliber has meticulously designed their products not just for restaurant-grade power and efficiency, but for flexibility and versatility–bringing to life your fantasy kitchen. Caliber products can bring you **Culinary Perfection** within your own home.

> Pro Kamado Charcoal Grill Flue System and Rotisserie





The 42" Crossflame Pro is available with three burners plus rotisserie. The 42" Crossflame Pro Grills are available for build into a non-combustible outdoor island, or offered for installation onto one of our Culinary Center Carts.

With a combination of power and evenness you've yet to experience, the lifetime warrantied solid stainless steel burner and radiant system provides the perfect tool to transform your outdoor kitchen into the commercial grade culinary center of your dreams.





Caliber designed the top of the line flagship Crossflame[®] Pro Grills to offer the performance that commercial chefs expect coupled with beauty in design that will surely be the focal point of your outdoor kitchen and entertaining area.

Pictured Above: 42" Caliber Crossflame Pro Grill #CGP42-2G-1SR-2SB with a Caliber Crossflame Pro Cart #CGP42-C

Caliber Crossflame Pro

Technology and Features



CROSSFLAME PRO BURNER

Restaurant capable power and unparalleled even grilling

The patented Crossflame burner design is a marvel of cooking technology, in which heat is evenly distributed front to back as well as left to right. Packed with 30,000 BTU's, each burner delivers on our promise to *Expect Great Heat*. Iterations using the patented technology and design have been integrated into the quality cast stainless steel burner as shown here as well as the tubular version of the Crossflame in the Rockwell series grills in our lineup. The stainless steel burners also carry a lifetime warranty.





CROSSFLAME PRO RADIANT

Restaurant capable power and unparalleled even grilling

When our patented Crossflame burner design is coupled with our unique radiant system, an ultraeven grilling machine is born. Unlike ceramic heat blocking tray designs, the Caliber Crossflame radiant design further reduces the puddling of grease which causes extended flare ups. Packed with 30,000 BTU's, each burner delivers on our promise to **Expect Great Heat**. By delivering heat evenly and powerfully, this patented system uses energy more efficiently and gives you cooking results with fewer flare-ups and the performance you expect from the ultimate in outdoor grills.



EXCLUSIVE 3-POSITION GRILLING

Not all food grills equally at equal distances to the heat source

As BBQ chefs, we tend to run every dish we grill at a high temperature, but even then, skinned chicken dishes and a double knife cut rib-eye steak require a different factor of distance from the heat source. With the 3/8" thick electro-polished stainless steel reversible grill racks from Caliber, you can run your high heat grilling with chicken nearly 2 1/2" further from the flame than the super close position to searing heat you need for the rib-eyes. So, just like not every dish heat requirements are equal, neither are our competitors' single fixed position grill racks.







CROSSFLAME ULTRA-FAST SEARING STATION

Restaurant capable power and unparalleled even grilling

The 25,000 BTU Caliber ultra-sear infra-red burner was developed for quick heat up without delay. Searing temperatures approaching 1000°F provides the Caliber home grill chef a powerful infrared tool for specialty seared dishes. The ultrasear burner has a dedicated port-logic design which offers a gradiated turn down of the burner so that you can grill other essentials like veggies over the Ultra-Sear with ease. Both units also include a 15,000 BTU rotisserie burner.

ELEGANT DETAILS DESIGNED WITH FINESSE

Commercial chef performance with designer details

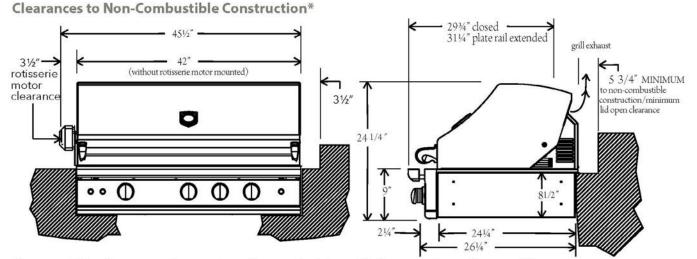
Every detail has been considered with thoughtful review. Optional wood handles for timeless elegance, commercial quality satin chrome knobs, and seamless welded exteriors evoke a level of exquisite craftsmanship and finesse which the metal artists of Caliber have been creating for decades. The 304 stainless steel used on the Crossflame Pro has the additional #4 fine grain finish crafted by the industries most skilled team on this seamlessly welded dual layered lid.

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 grill controls at night while using less than a 25 watt light bulb. Caliber consulted with a team of landscape architects when designing the Crossflame Pro Grill lighting feature and developed the amber hue of the illumination system to accent the outdoor living vibe, not fight with it.

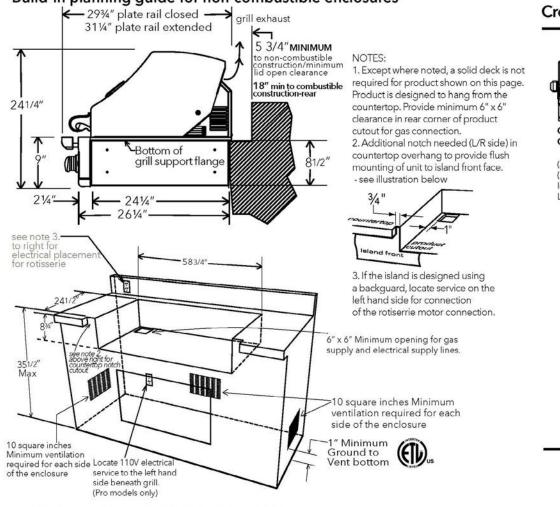




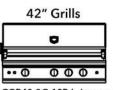
Important! Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.

* NOTE: All dimensions shown refer to installation into a non-combustible enclosure. Minimum dimensions to combustible material is 12" to right, left and above the grill. A minimum of 18" clearance to combustiles from the rear of the grill is required.

Build-in planning guide for non-combustible enclosures*



Crossflame[®] Pro Models:

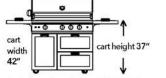


CGP42-2G-1SR-L (propane) CGP42-2G-1SR-N (natural gas)

(2) Grill burners, (1) IR Sear Burner (1) Rotisserie burner, Interior, Workstation, plus Control Panel Lighting. Wood Handle Optional (-WH).

42" Culinary Center Carts

Full depth of Cart 28" T7" full width 51 1/2" w/ side shelves down



Stainless Steel Cart CGP42-C Stainless Steel & Wood Cart CGP42-C-WP

(2) Slide out Drawers, fold down side shelves (choose wood or Stainless Steel inserts), (1) LP Tank Slide out Drawer.

Grill Head and Carts require minor assembly and are shipped in separate packages and sold separately.







Caliber™ Grills.



- POWER PRO -**DUALTOP BURNERS**

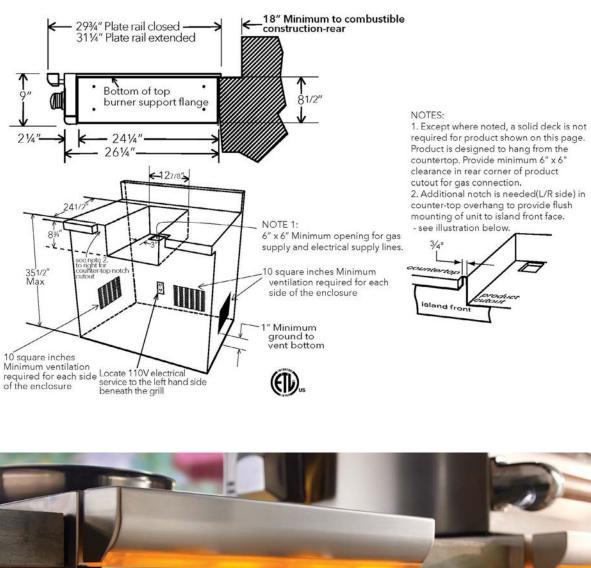
The 23,000 BTU powerhouse of the CR6™ patentpending burner technology with electronic ignition gives you the flexibility to pan sear, sauté, boil water with haste, or gently melt butter or chocolate for preparation of your favorite outdoor kitchen recipes.

Designed for power and efficiency, our Power Pro Dual Top Burners bring restaurant power and flexibility to your outdoor kitchen. We've engineered our burners from the highest grade solid brass to withstand the most rigorous of use and be a perfect complement to our Crossflame Pro and Rockwell by





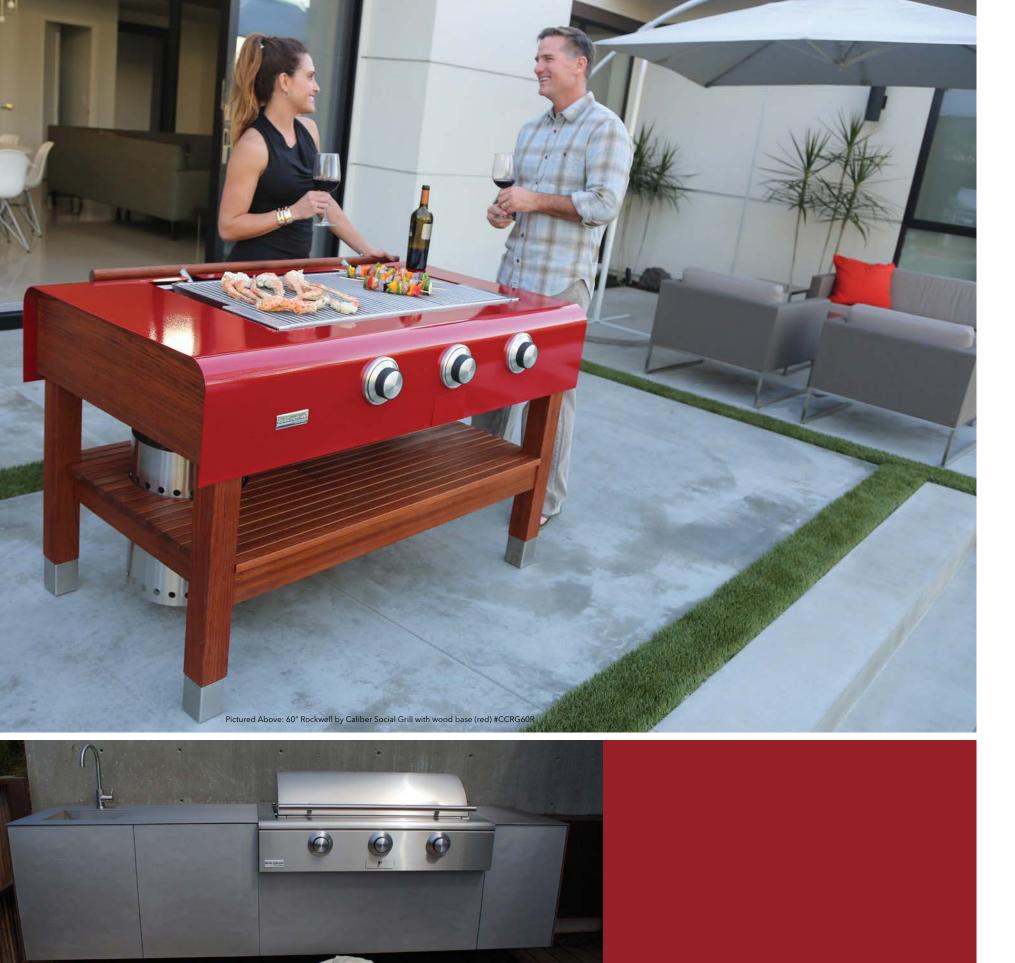
Build-in planning guide for non-combustible enclosures* Important! Gas fittings, regulator, and installer supplied shut-off valves must be easily accessible.







-SPECIFICATIONS-



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Caliber introduces the world's first estate-scaled, 360 degree walk-around Social Grill[™]. This grill was designed exclusively as an installation for David Rockwell of the Rockwell Group, an award-winning cross-disciplinary architecture and design firm.

The Rockwell by Caliber Social Grill offers an industry exclusive 20,000 BTU patented Crossflame Burner plus radiant technology. It features a fully retractable 'disappearing' lid with a special counterbalance mechanism that allows for a smooth transition from open to close with ease.

The freestanding 60" exterior grill is built from heavy-gauge powder-coated aviation grade aluminum and is draped over a custom Brazilian cherry stand that is hand rubbed for a stylish finish. The stand is also available in 304 Stainless Steel and on wheels.

applications.

Custom RAL colors and wood handle upgrades are also available on freestanding and built-in applications. Its sleek style is unabashedly contemporary and can easily accommodate one's individual expression.





The Rockwell by Caliber Built-In Social Grill™ comes standard in 304 Stainless Steel and is available with two burners on a 42" model and with three burners on a 48" model for custom/built-in

60" Rockwell by Caliber Social Grill with wood base (custom black) #CRG60



BUILT-IN ROCKWELL SERIES



Exclusive patent-pending fully retractable disappearing lid

Technology and Features



CROSSFLAME BURNER

Restaurant capable power and unparalleled even grilling

The patented Crossflame burner design is a marvel of cooking technology where heat is evenly distributed front to back as well as left to right. Packed with 20,000 BTU's, each burner delivers on our promise to *Expect Great Heat*. The stainless steel burners also carry a lifetime warranty.





CROSSFLAME RADIANT

Restaurant capable power and unparalleled even grilling

When our patented Crossflame burner design is coupled with our unique radiant system, an ultraeven grilling machine is born. Unlike ceramic heat blocking tray designs, the Caliber Crossflame radiant design further reduces the puddling of grease which causes extended flare ups. Packed with 20,000 BTU's, each burner delivers on our promise to **Expect Great Heat**. By delivering heat evenly and powerfully, this patented system uses energy more efficiently and gives you cooking results with fewer flare-ups and the performance you expect from the ultimate in outdoor grills.



EXCLUSIVE RETRACTABLE LID

Social grilling, no obstructed views and pizza oven type grilling

The Rockwell grill comes with an exclusive patentpending disappearing grill canopy with special counterbalance mechanism. This allows the grill to be the focal point of the outdoor kitchen instead of backed against the wall. Once the food has been cooked place the grill on the lowest heat and it can continue to be the focal point of the party for keeping the food warm. The lower lid height also allows the heat to circulate like a pizza oven to crisp the tops of items cooked.







Cook up to two to three dishes on your menu at one time

All Rockwell grills come with either dual or triple cooking zones for cooking foods at different temperatures at the same time. The 48" Rockwell Built-In Social Grill also comes equipped with a 20,000 BTU Caliber ultra-sear infra-red burner as one of the zones for quick heat up without delay. Searing temperatures approaching 1000°F provides the Caliber home grill chef a powerful infrared tool for specialty seared dishes. The Ultra-Sear burner has a dedicated port-logic design which offers a gradiated turn down of the burner so that you can grill other essentials like veggies over the Ultra-Sear with ease.

SOLID CRAFTSMANSHIP

Quality construction material

The 42" and 48" built-in grills are constructed with solid 304 eighteen gauge stainless steel with a powder-coated RAL color upgrade option. The 60" grills use solid 304 eighteen gauge stainless steel for the hood, firebox and racks with the powder coated top is made of aircraft aluminum. Set colors to choose from are red, black or turquoise or you can custom upgrade to any RAL color.

ELEGANT DETAILS DESIGNED WITH FINESSE

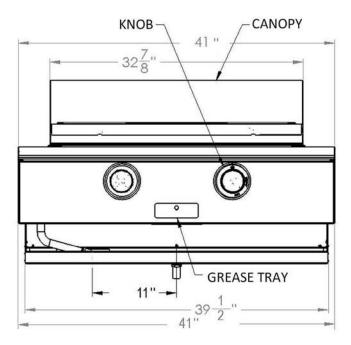
Commercial chef performance with designer details

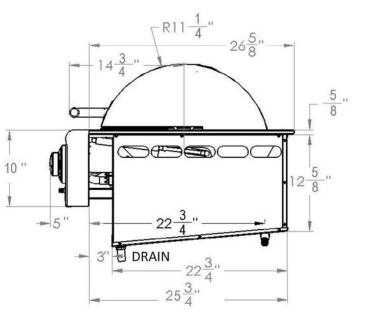
Every detail has been considered with thoughtful review. Optional wood handles for timeless elegance, knobs constructed with vulcanized rubber hockey pucks for a durable grip, and seamless welded exteriors evoke a level of exquisite craftsmanship and finesse which the metal artists of Caliber have been creating for decades. You can also choose any RAL color as a custom upgrade to create your unique luxury outdoor kitchen.



-SPECIFICATIONS-

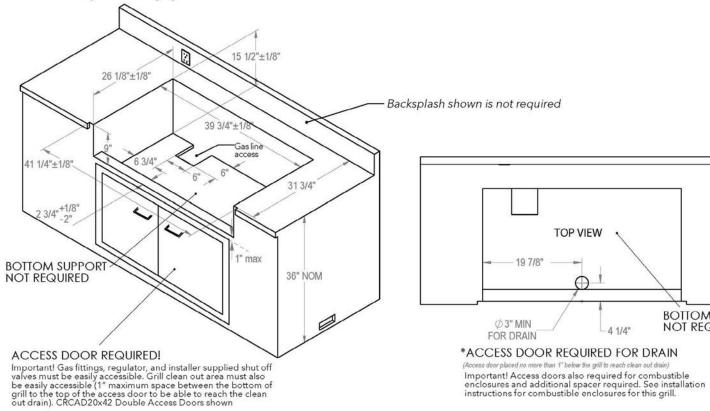
42" Rockwell Social Grill Product Dimensions

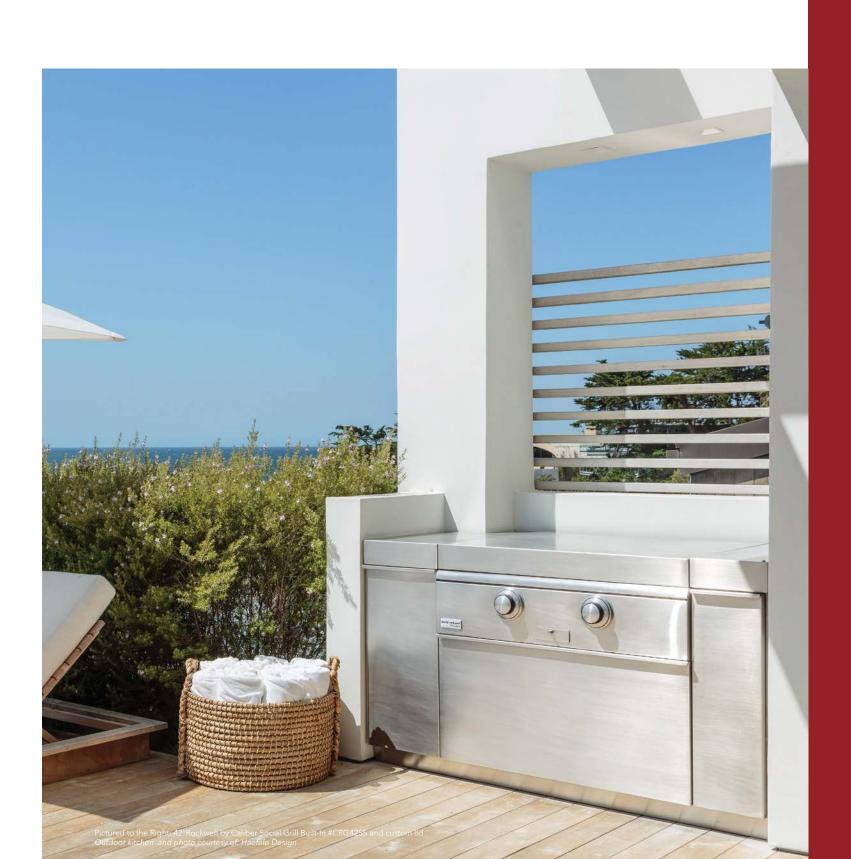




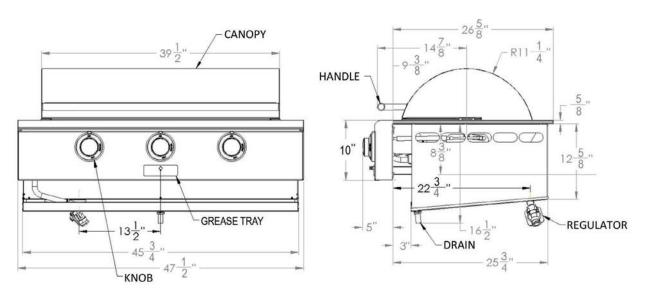
BOTTOM NOT REQUIRED

Build-in planning guide for non-combustible enclosures*

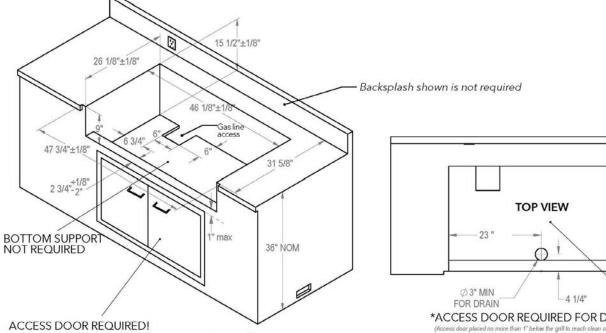




48" Rockwell Social Grill Product Dimensions



Build-in planning guide for non-combustible enclosures*



Important! Gas fittings, regulator, and installer supplied shut off valves must be easily accessible. Grill clean out area must also be easily accessible (1" maximum space between the bottom of grill to the top of the access door to be able to reach the clean out drain). CRCAD20x42 Double Access Doors shown

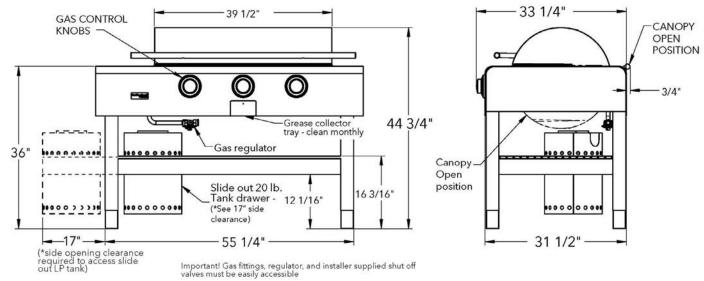
*ACCESS DOOR REQUIRED FOR DRAIN Important! Access doors also required for combustible enclosures and additional spacer required. See installation instructions for combustible enclosures for this grill.

BOTTOM NOT REQUIRED





60" Rockwell Freestanding Grill Product Dimensions







The Caliber Pro Kamado[™] is truly remarkable in the variety of cooking styles it offers - grill, smoke, bake and rotisserie within one unit. Weighing less than half of other kamado smokers makes this Pro Kamado a perfect chef's tool for entertaining. The insulated outside shell also provides a safety feature when cooking around guests. When grilling, the Caliber Pro Kamado Charcoal Grill's patented flue-way system assures better moisture retention in grilled goods. The integrated rotisserie option on the Pro Kamado is a patent-pending industry exclusive. The rear heat feature and indirect Blaze Basket are also part of this exclusive system.

Need the most versatile grill to fuel your culinary creativity?

GRILL: The Caliber Pro Kamado Charcoal Grill takes grilling up a notch with its patented flue-way system which assures better moisture retention in your grilled goods. The efficient and unique dual layered insulated oven design of the Caliber Pro Kamado keeps heat and moisture in while using 40% less lump charcoal than ceramic grills.

SMOKE: With the Caliber Pro Kamado Grill and Smoker, you can relax and smoke with confidence. Set the heat for Low and Slow at 225 degrees for four, five or six hours and let our smoker do 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!

BAKE: The Caliber Pro Kamado provides natural convection with added radiant reflection and produces better airflow and browning than competitive top-vented grills.

ROTISSERIE: The industry exclusive, patent-pending integrated rotisserie option on the Caliber Pro Kamado turns chicken into the family favorite in just over an hour. Crusted to perfection and rockin' with juicy goodness, experience hands-free roasting while you prepare your side dishes for the poultry feast. Collect cooking juices for basting and sauce creation while keeping your grill clean and flare-up free.

The Caliber Pro Kamado Charcoal Grill is all you need to create an amazing feast for family and friends any day of the week.











ROTISSERIE



Laliber "Pro Kamado

CHARCOAL GRILL & SMOKER

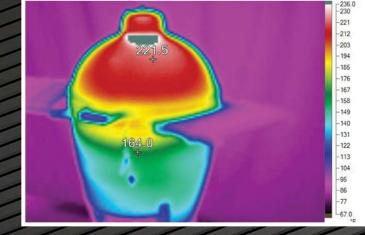
KAMADO STYLE

THERMAL COMPARISON

THERMAL COMPARISON IMAGES ILLUSTRATE THE CALIBER PRO KAMADO'S BETTER DESIGN AN HEATING EFFICIENCY VERSUS OTHER SMOKERS.



CALIBER PRO KAMADO



OTHER CERAMIC SMOKERS

Much like an insulated stainless steel coffee cup that can be held in your hand despite the high internal temperatures, the Caliber Pro Kamado Charcoal Grill and Smoker will hold heat inside and keep the outside cooler. In comparison, a ceramic mug, which is filled with a hot liquid, will need a handle because it is hot to the touch from the ceramic conducting heat. Caliber's kamado has a triple layer of protection for efficiency and safety.

LESS CHARCOAL

Uses 40% less lump charcoal than ceramic grills.



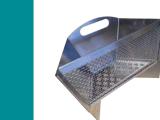
encapsulate ultra-efficient ceramic insulation (similar to self-clean ovens)crackProduct Weight75 lbs. (tailgate-able)200+ lbs. (you'll need 3 friend help move it into the yard)RotisserieIndustry exclusive, patent-pending integral rotisserie system with rear indirect Blaze Basket grilling optionNot availableHeat/Flue-wayPatented rear flue-way channel which efficiently uses heat to cook food rather than get wasted heating up an enormous mass of ceramic clayDirect vertical exit - inefficient design standardsLid Opening Weight10 lbs No spring needed19 lbs. lift force required, ever spring mechanism installed =1Lid Seal GasketHigh temperature fiberglass woven cable with stainless steel bulbGlued on felt that has to be re if grill gets too hotEfficiency Rating9+ hours with average temperature of 225°F with one pound of fuel225°F (HOT to touch) Keep the kids away!Outside Lid Temperature When Interior is 400°FShips practically ready to grill - just 15 minutes to assemble cart to head and you're grilling/smokingAlmost 80 pieces and 15 page instructions to assemble the g alone with straps, nuts, bolts , ets, etc.CleanabilityInterior may be cleaned like an oven, using self-cleaning spraysArture "self-clean" claim requi- g00°F temperature for 3 hours possible with ceramic grillsThoughtful DetailsThe Pro Kamado comes in stainless shelf upgrade option available. AMost kamados come in one se of red or green and no design options available. Also, not ve cooling accessory options may	FEATURES	CALIBER PRO KAMADO	TYPICAL CLAY KAMADO GRILI
RotisserieIndustry exclusive, patent-pending integral rotisserie system with rear indirect Blaze Basket grilling optionNot availableHeat/Flue-wayPatented rear flue-way channel which efficiently uses heat to cook food rather than get wasted heating up an enormous mass of ceramic clayDirect vertical exit - inefficient design standardsLid Opening Weight10 lbs No spring needed19 lbs. lift force required, ever spring mechanism installed =1Lid Seal GasketHigh temperature fiberglass woven cable with stainless steel bulbGlued on felt that has to be re if grill gets too hotEfficiency Rating9+ hours with average temperature of 225°F with one pound of fuel225°F (HOT to touch) Keep the kids away!Outside Lid Temperature When Interior is 400°FShips practically ready to grill - just 15 minutes to assemble cart to head and you're grilling/smokingAlmost 80 pieces and 15 page instructions to assemble the g alone with straps, nuts, bolts , ets, etc.CleanabilityInterior may be cleaned like an oven, using self-cleaning spraysArue "self-clean" claim requi 900°F temperature for 3 hours possible with ceramic grillsThoughtful DetailsThe Pro Kamado comes in stainless steel or set colors (red, black or turquoise) and wood handle or side shelf upgrade option available. A not wood handle or side shelf upgrade option available. AMost kamados come in one se or eol or green and no design	Construction Material	encapsulate ultra-efficient ceramic	1 1/2 " thick solid ceramic that can crack
Integral rotisserie system with rearindirect Blaze Basket grilling optionHeat/Flue-wayPatented rear flue-way channel which efficiently uses heat to cook food rather than get wasted heating up an enormous mass of ceramic clayDirect vertical exit - inefficient design standardsLid Opening Weight10 lbs No spring needed19 lbs. lift force required, ever spring mechanism installed =1Lid Seal GasketHigh temperature fiberglass woven cable with stainless steel bulbGlued on felt that has to be re if grill gets too hotEfficiency Rating9+ hours with average temperature of 225°F with one pound of fuel4 hours with average temperature 225°F with one pound of fuelOutside Lid Temperature When Interior is 400°F140°F (warm to touch)225°F (HOT to touch) Keep the kids away!Product AssemblyShips practically ready to grill - just 15 minutes to assemble cart to head and you're grilling/smokingAlmost 80 pieces and 15 page alone with straps, nuts, bolts , ets, etc.CleanabilityInterior may be cleaned like an oven, using self-cleaning spraysAtrue "self-clean" claim requi 90°F temperature for 3 hours possible with ceramic grillsThoughtful DetailsThe Pro Kamado comes in stainless steel or set colors (red, black or urquoise) and wood handle or side shelf upgrade option available. Also, not we cooling accessory options mailMost kamados come in one se options available. Also, not we cooling accessory options mail	Product Weight	75 lbs. (tailgate-able)	200+ lbs. (you'll need 3 friends to help move it into the yard)
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Lid Seal GasketHigh temperature fiberglass woven cable with stainless steel bulbGlued on felt that has to be re if grill gets too hotEfficiency Rating9+ hours with average temperature of 225°F with one pound of fuel4 hours with average tempera 225°F with one pound of fuelOutside Lid Temperature When Interior is 400°F140°F (warm to touch)225°F (HOT to touch) Keep the kids away!Product AssemblyShips practically ready to grill - just 15 minutes to assemble cart to head and you're grilling/smokingAlmost 80 pieces and 15 page instructions to assemble the g alone with straps, nuts, bolts , ets, etc.CleanabilityInterior may be cleaned like an oven, using self-cleaning spraysA true "self-clean" claim requi 900°F temperature for 3 hours possible with ceramic grillsThoughtful DetailsThe Pro Kamado comes in stainless steel or set colors (red, black or turquoise) and wood handle or side shelf upgrade option available. AMost kamados come in one se of red or green and no design options available. Also, not we cooling accessory options ma	Heat/Flue-way	efficiently uses heat to cook food rather than get wasted heating up an	Direct vertical exit - inefficient by ove design standards
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available, too!	Thoughtful Details	steel or set colors (red, black or turquoise) and wood handle or side shelf upgrade option available. A variety of cooking accessories	Most kamados come in one set colo of red or green and no design options available. Also, not very man cooling accessory options made for other kamados

CALIBER VS. CERAMIC





CTP22-RK



INDIRECT BLAZE BASKET

CTP22-RB

PERFECT PIZZA KIT



CTP22-PK

1/2 GRIDDLE PLATE (below) OR 3/4 GRIDDLE PLATE



CTPGD1-2 (above) OR CTPGD3-4

CTP-2XRACK







CTP22-CCA

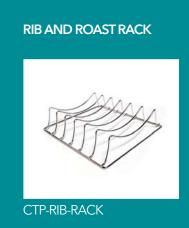


CALIBER PRO KAMADO CHARCOAL GRILL FLUE SYSTEM & ROTISSERIE

Just the right size for everyday rotisserie cooking, our integrated blaze basket rotisserie system produces flavor like you've only dreamed of before.

As an industry exclusive, our patented flue-way design and integration of the patent-pending rotisserie system with rear heat rivals the flavor of any wood fired oven or commercial kitchen.

Package these proprietary features in a dual-walled insulated, American-made package of top grade Stainless Steel, and you have the ingredients for producing meals without compromise when you Expect Great Heat.





BUILD-IN LEG KIT

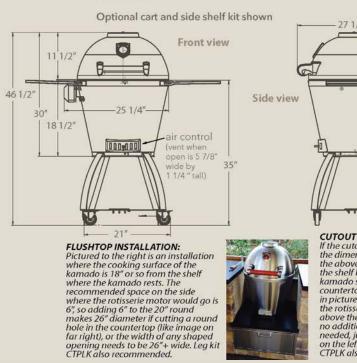


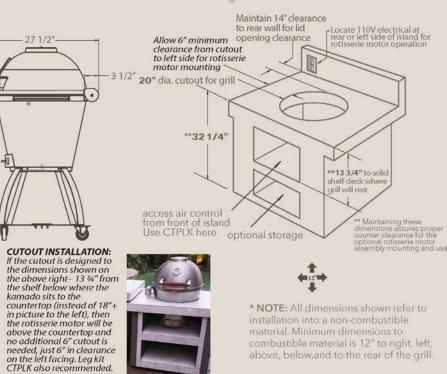
Caliber Pro Kamado Grill Product Dimensions



Build-in planning guide for non-combustible enclosures* • 110V with ground fault receptacle required for optional rotisserie motor

• 12" clearance to combustible material required from all sides of grill • For outdoor use only in well ventilated area - do not use or install indoors • After use, close upper and lower vents as this grill will retain heat for several hours • If installing grill into an outdoor cooking island, ensure that the cooking surface level does not exceed 36" * and order leg kit #CTPLK





installation into a non-combustible combustible material is 12" to right, left, above, below, and to the rear of the grill.

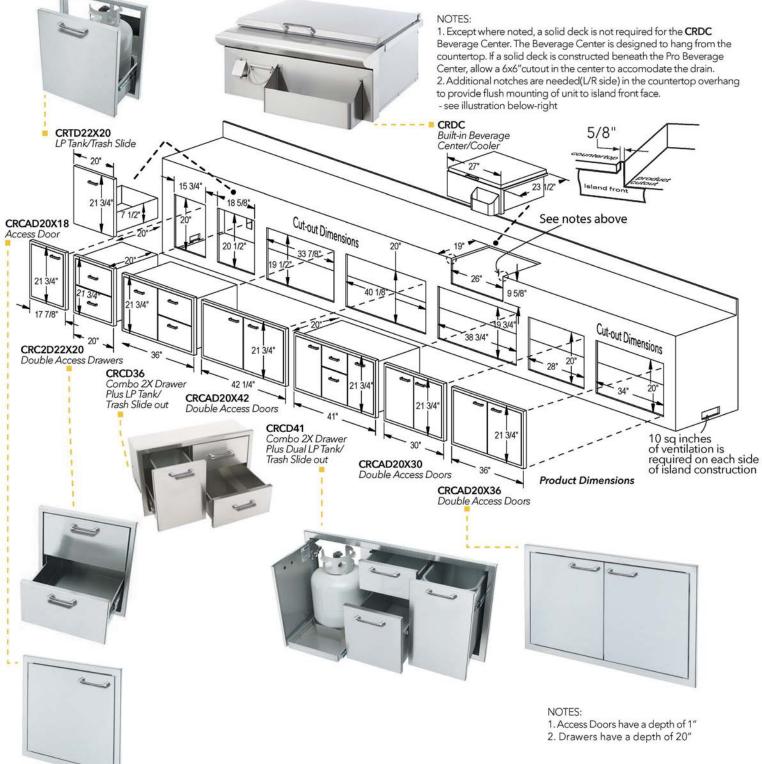


CRDC Built-in Beværge Center/Cooler CRCAD20X30 DoubleAccess Doos CRC2D22X20 DoubleAccess Dawers CRCD36 Combo LPTank/Trash Slide out DoubleAccess Dawers (slide out comes standard on the left)

> ove: 42" Caliber Crossflame Pro Grill #CGP42-2G-1SR with woo de #CGP-WH & 14" Caliber Power Pro Dual Top Burners #CSB14-2B

LOCALLY (CA)





CRAFTED

ACCESSORIES

MADE 📕 USA

Pictured Above: 42" Caliber Crossflame Pro Grill #CGP42-2G-1SR with wood handle upgrade #CGP-WH, 14" Caliber Power Pro Dual Top Burners #CSB14-2B, Caliber 41" Wide Combo 2X Drawer plus dual LP Tank/Trash Slides #CRCD41 Front Cover: 48" Rockwell by Caliber Social Grill Built-In #CRG48SS



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ALLEA

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

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