



CALIBERTM
APPLIANCES



2018 Outdoor Collection



TRUE
★ ★ ★ ★ ★
AMERICAN
Luxury

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

Architizer™





42" Caliber Crossflame Pro Grill #CGP42-2G-1SR-L/N

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 patent-pending 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.



Crossflame Pro Grill Burner



Crossflame Silver Grill Burner



Crossflame Grill Radiant



Power Pro Top Burner



Pro Kamado Charcoal Grill Flue System and Rotisserie

The
CROSSFLAME™
Pro



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.

The Crossflame Pro is available with three burners plus rotisserie on the 42" model as well as a 60" model which integrates the popular Caliber Power Pro™ Dual Top Burners for a well-rounded culinary center. Both the 42" and 60" 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.



60" Caliber Crossflame Pro Grill #CGP60-2G-1SR-2SB-L/N with wood handle upgrade #CGP-WH and Caliber Crossflame Pro Cart with wood paneling #CGP60-C-WP

42" Caliber Crossflame Pro Grill #CGP42-2G-1SR-L/N with wood handle upgrade #CGP-WH



CROSSFLAME PRO BURNER

Restaurant capable power and unparalleled even grilling

The patent-pending 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 patent-pending 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 Silver series grills in our lineup. The stainless steel burners also carry a lifetime warranty.



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 ultra-sear burner has a dedicated port-logic design which offers a graduated 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.



CROSSFLAME PRO RADIANT

Restaurant capable power and unparalleled even grilling

When our patent-pending Crossflame burner design is coupled with our unique radiant system, an ultra-even 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 patent-pending 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.



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 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.



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.



- POWER PRO - DUAL TOP BURNERS

The 23,000 BTU powerhouse of the CR6™ patent-pending 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, Crossflame™ Silver and Rockwell by Caliber™ Grills.



All burners equipped with 130°F simmer turn down



A powerhouse 23,000 BTU high burner ratings



41" Caliber Crossflame Silver Grill
#CGA41-2G-1SR-L/N

PROVIDING ULTRA-EVEN HEAT

The

CROSSFLAME

SILVER™



We have designed the Caliber Crossflame™ Silver series grills to outperform the competitors' top of the line professional grills, but without the professional level price.

Our Crossflame Silver series grills are endowed with the same ultra-even grilling technology as the estate-scaled Caliber Crossflame Pro, but engage a lifetime warranty stainless steel burner and are conveniently scaled for everyday use.

Grill in the front, back or middle - you'll get the same results. Satisfy your guests with a dozen of your prized rib-eye steaks all grilled to perfection, evenly and with confidence.



35" Caliber Crossflame Silver Grill #CGA35-2GR-L/N and Caliber Crossflame Silver Cart #CGA35-C (above)



CROSSFLAME BURNER

Restaurant capable power and unparalleled even grilling

The patent-pending 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 25,000 BTU's, each burner delivers on our promise when to **Expect Great Heat**. The stainless steel burners also carry a lifetime warranty.



CROSSFLAME ULTRA-FAST SEARING STATION

Restaurant capable power and unparalleled even grilling

The 25,000 BTU Caliber ultra-sear infra-red burner on the 41" grill 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 ultra-sear burner has a dedicated port-logic design which offers a graduated 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.



CROSSFLAME RADIANT

Restaurant capable power and unparalleled even grilling

When our patent-pending Crossflame burner design is coupled with our unique radiant system, an ultra-even 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 25,000 BTU's, each burner delivers on our promise to **Expect Great Heat**. By delivering heat evenly and powerfully, this patent-pending 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.



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.



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.



BEAUTIFUL INTERIOR LIGHTING

Beautiful lighting adds beauty to performance

The architecturally inspired LED control panel knob lighting provides a warm glow over each knob allowing you to read the grill controls at night while using less than a 25 watt light bulb. Dual Halogen internal lighting is also built into the side walls. Many grills at this level lack this functionality and level of detail.



60" Rockwell by Caliber Social Grill with wood base (red) #CCRG60R-L/N

ROCKWELL

— by Caliber™ —

PRO SERIES |  SOCIAL GRILL™

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 patent-pending 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.

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 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.



48" Caliber by Caliber Social Grill Built-In #CRG48SS-L/N

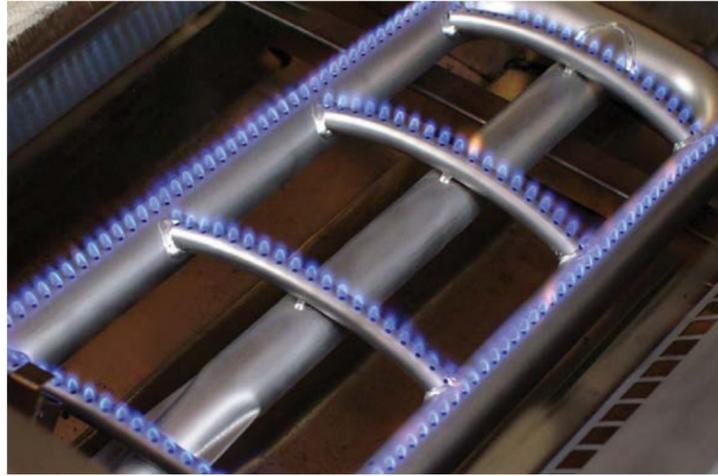


60" Rockwell by Caliber Social Grill with wood base (black) #CRG60B-L/N

BUILT-IN ROCKWELL SERIES



*Exclusive patent-pending fully
retractable disappearing lid*



CROSSFLAME BURNER

Restaurant capable power and unparalleled even grilling

The patent-pending 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.



COOKING ZONE GRILLING

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 graduated turn down of the burner so that you can grill other essentials like veggies over the Ultra-Sear with ease.



CROSSFLAME RADIANT

Restaurant capable power and unparalleled even grilling

When our patent-pending Crossflame burner design is coupled with our unique radiant system, an ultra-even 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 patent-pending 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.



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 powdercoated 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.



EXCLUSIVE RETRACTABLE LID

Social grilling, no obstructed views and pizza oven type grilling

The Rockwell grill comes with an exclusive patent-pending 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.



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.



22" Caliber Pro Kamado Charcoal Grill and Smoker: #CTP22-SS, CTP22-TQ, CTP22-BK & CTP22-RD with stainless steel cart base #CTP22-CB-SS, side shelve inserts #CTP22-SK-W & wood handle upgrade #CTP22WH

Caliber™ Pro Kamado

CHARCOAL GRILL & SMOKER



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 patent-pending 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 patent-pending 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.

GRILL



SMOKE



BAKE

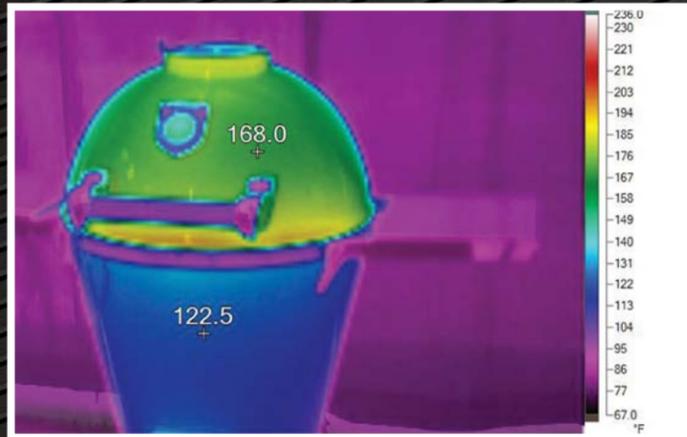


ROTISSERIE

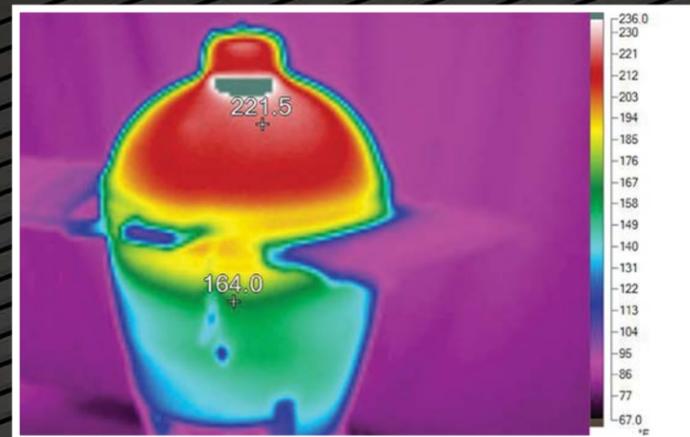


THERMAL COMPARISON

THERMAL COMPARISON IMAGES ILLUSTRATE THE CALIBER PRO KAMADO'S BETTER DESIGN AND 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.



CALIBER VS. CERAMIC

FEATURES	CALIBER PRO KAMADO	TYPICAL CLAY KAMADO GRILL
Construction Material	Two layers of #304 stainless steel that encapsulate ultra-efficient ceramic insulation (similar to self-clean ovens)	1 1/2 " thick solid ceramic that can crack
Product Weight	75 lbs. (tailgate-able)	200+ lbs. (you'll need 3 friends to help move it into the yard)
Rotisserie	Industry exclusive, patent-pending integral rotisserie system with rear indirect Blaze Basket Grilling option	Not available
Heat/Flue-way	Patent-pending rear flue-way channel which efficiently uses heat to cook food rather than get wasted heating up an enormous mass of ceramic	Direct vertical exit - inefficient by oven design standards
Lid Opening Weight	10 lbs. - No spring needed	19 lbs. lift force required, even with spring mechanism installed =HEAVY
Lid Seal Gasket	High temperature fiberglass woven cable with stainless steel bulb	Glued on felt that has to be replaced if grill gets too hot
Efficiency Rating	9+ hours with average temperature of 225°F with 1 lb. of fuel	4 hours with average temperature of 225°F with 1 lb. of fuel
Outside Lid Temperature When Interior is 400°F	140°F (warm to touch)	225°F (HOT to touch) Keep the kids away!
Product Assembly	Ships practically ready to grill - just 15 minutes to assemble cart to head and you're grilling/smoking	Almost 80 pieces and 15 pages of instructions to assemble the grill head alone with straps, nuts, bolts, brackets, etc.
Cleanability	Interior may be cleaned like an oven, using self-cleaning sprays	A true "self-clean" claim requires 900°F temperature for 3 hours-not possible with ceramic grills
Thoughtful Details	The Pro Kamado comes in stainless steel or set colors (red, black or turquoise) and wood handle or side shelf upgrade option available. Lots of accessories available for cooking	Most kamados come in one set color of red or green and no design options available. Also not very many accessories available for cooking style options



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 patent-pending flue-way design and integration of the 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.**

ROCKIN' ROTISSERIE KIT



CTP22-RK

INDIRECT BLAZE BASKET



CTP22-RB

1/2 SIZE GRILL RACK



CTP1-2RACK

PERFECT PIZZA KIT



CTP22-PK

1/2 GRIDDLE PLATE



CTPGD1-2

3/4 GRIDDLE PLATE



CTPGD3-4

STEP UP GRILL RACK



CTP-2XRACK

CAULDERA COOKING POT



CTP22-CCA

RIB AND ROAST RACK



CTP-RIB-RACK

BUILD-IN LEG KIT



CTPLK



Caliber Comfort Radiant Gas Heater #CH48L/N

LOCALLY  CRAFTED

HEATER

WEATHER-READY

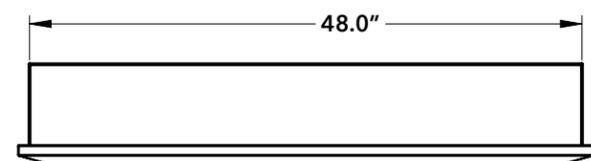
MADE  USA

Make evening outdoor dining more comfortable by outfitting your outdoor entertaining area with the high performance, architecturally inspired Caliber Comfort Heater. The low profile design of the heater face adds to the unique style and atmosphere you've designed to enjoy with guests and friends.

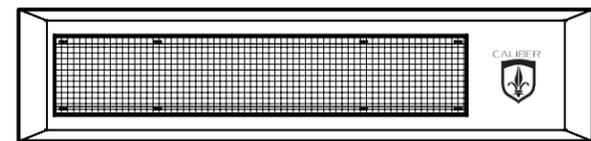
Powered by a 35,000 BTU gas fired ceramic radiant burner with 100% safe re-ignition, the Caliber Comfort Heater provides up to 15 feet of radiant warmth per heater.

Extend your outdoor entertaining well beyond summer and enjoy more time with your friends together with the help of the Caliber Comfort Heater.

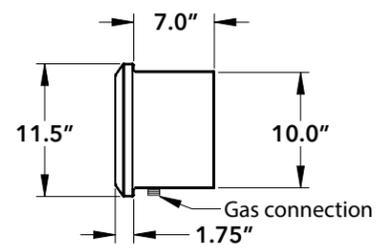
Product Dimensions



Top view



Front view



Side view

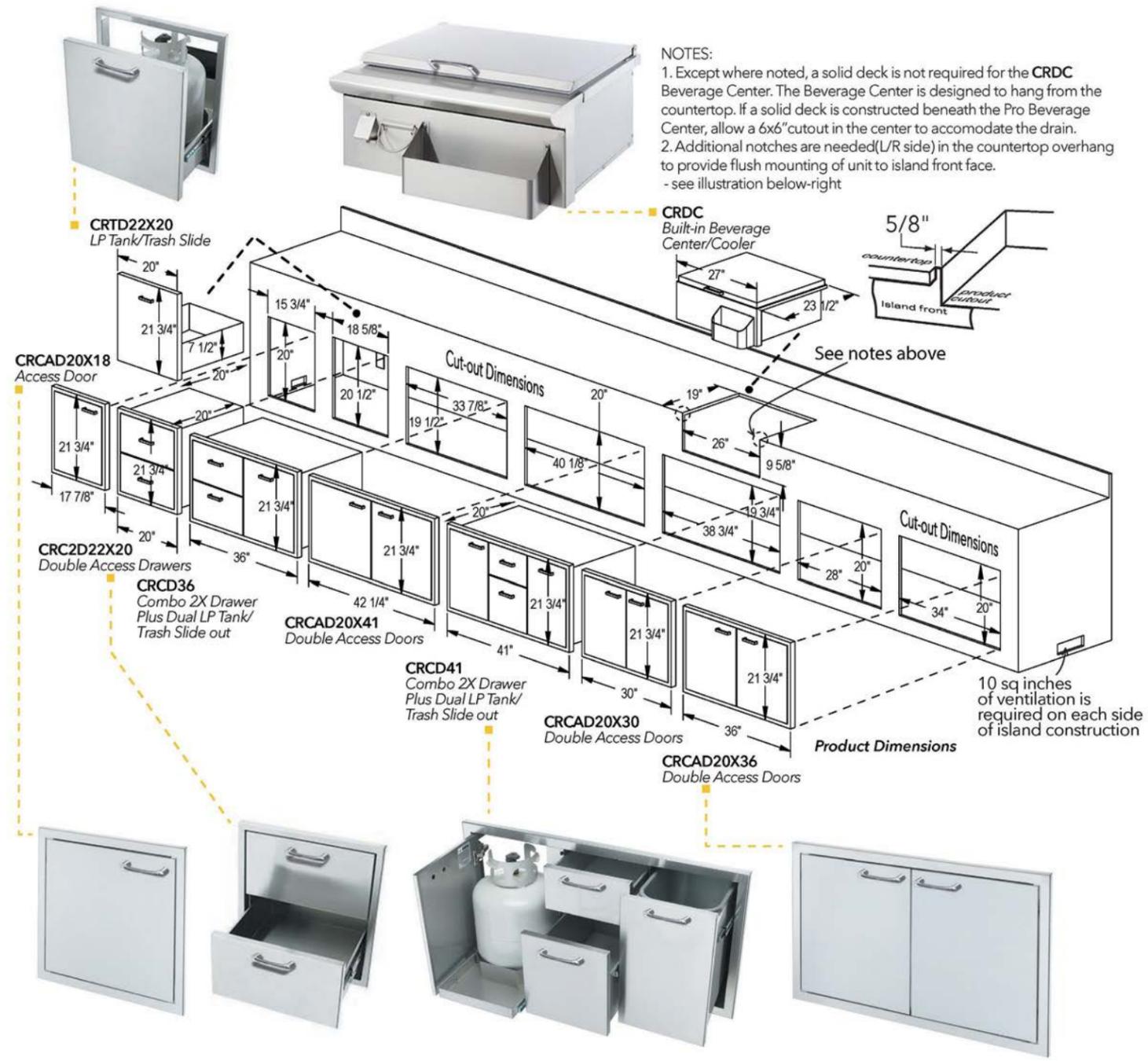


LOCALLY **CA** CRAFTED

ACCESSORIES

WEATHER-READY

MADE USA



CRCD36
 Combo LP Tank/Trash Slide out
 Double Access Drawers

CRCD22X20
 Double Access Drawers

CRCAD20X30
 Double Access Doors

CRDC
 Built-in Beverage
 Center/Cooler

42" Caliber Crossflame Pro Grill #CGP42-2G-1SR-L/N with wood handle upgrade #CGP-WH & 14" Caliber Power Pro Dual Top Burners #CSB14-2B-L/N

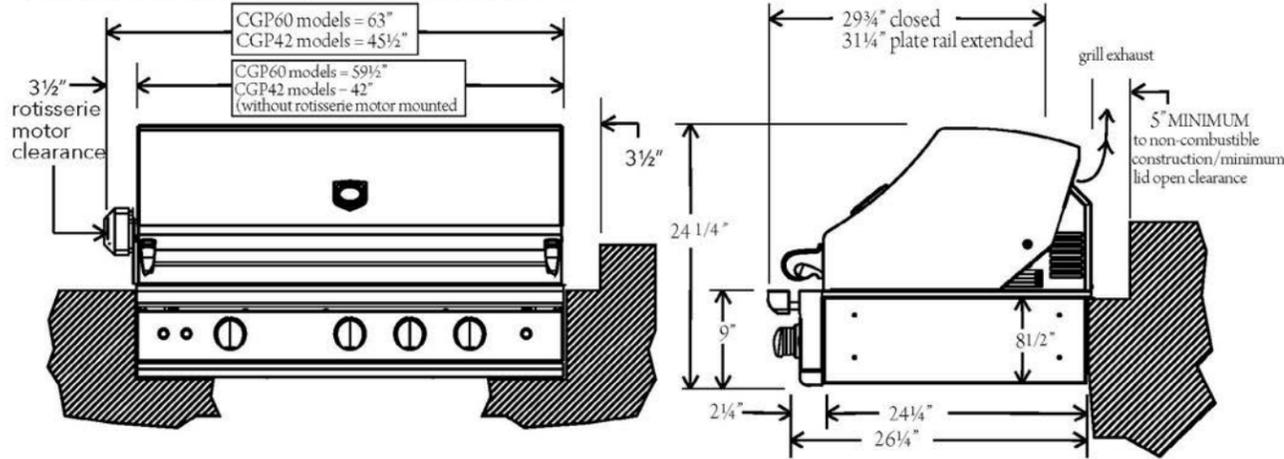
NOTES:
 1. Access Doors have a depth of 1"
 2. Drawers have a depth of 20"

The CROSSFLAME™ Pro



42" Caliber Crossflame Pro Grill #CGP42-2G-1SR-L/N with wood handle upgrade #CGP-WH

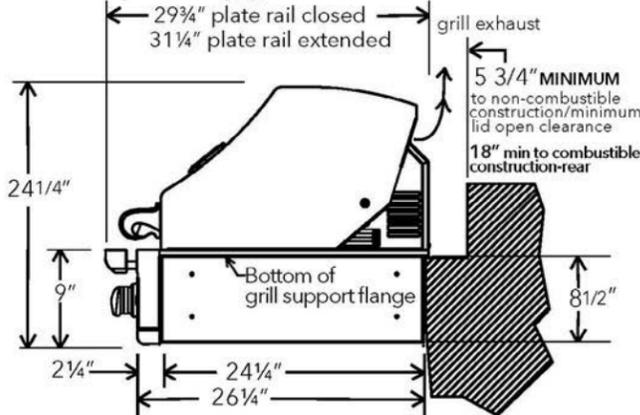
Clearances to Non-Combustible Construction*



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

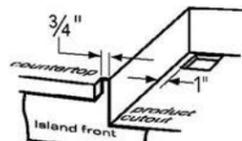
*NOTE: All dimensions shown refer to installation into a non-combustible enclosure. Minimum dimensions to combustible material is 12" to right, left and above the grill. A minimum of 18" clearance to combustibles from the rear of the grill is required.

Build-in planning guide for non-combustible enclosures*

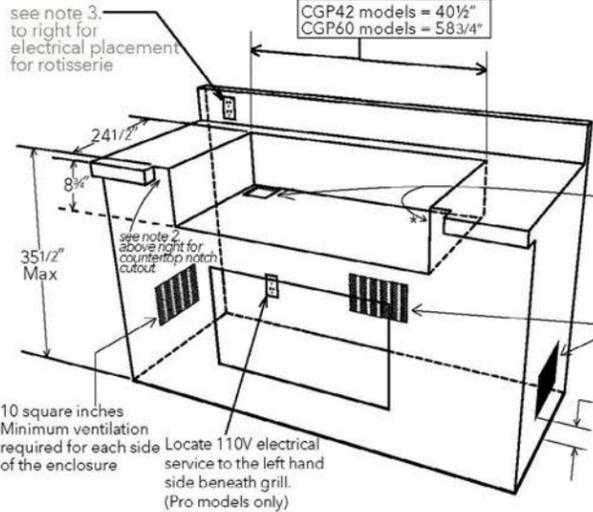


NOTES:

1. Except where noted, a solid deck is not required for product shown on this page. Product is designed to hang from the countertop. Provide minimum 6" x 6" clearance in rear corner of product cutout for gas connection.
2. Additional notch needed (L/R side) in countertop overhang to provide flush mounting of unit to island front face. - see illustration below

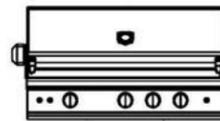


3. If the island is designed using a backguard, locate service on the left hand side for connection of the rotisserie motor connection.



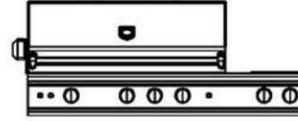
Crossflame™ Pro Grill Models:

42" Grills

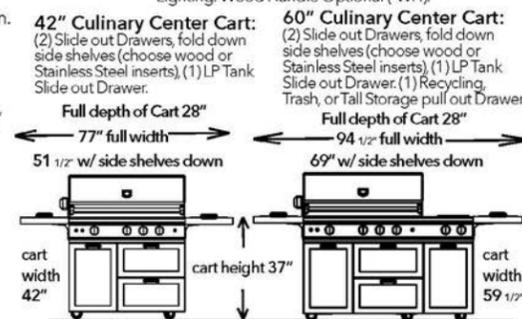


CGP42-2G-1SR-L/N:
(2) Grill burners, (1) IR Sear Burner
(1) Rotisserie burner,
Interior, Workstation, plus Control Panel
Lighting. Wood Handle Optional (-WH).

60" Grills



CGP60-2G-1SR-2SB-L/N:
(2) Grill burners, (1) IR Sear Burner,
(1) Rotisserie burner, (2) Integral Power Pro™
Top Burners,
Interior, Workstation, plus Control Panel
Lighting. Wood Handle Optional (-WH).



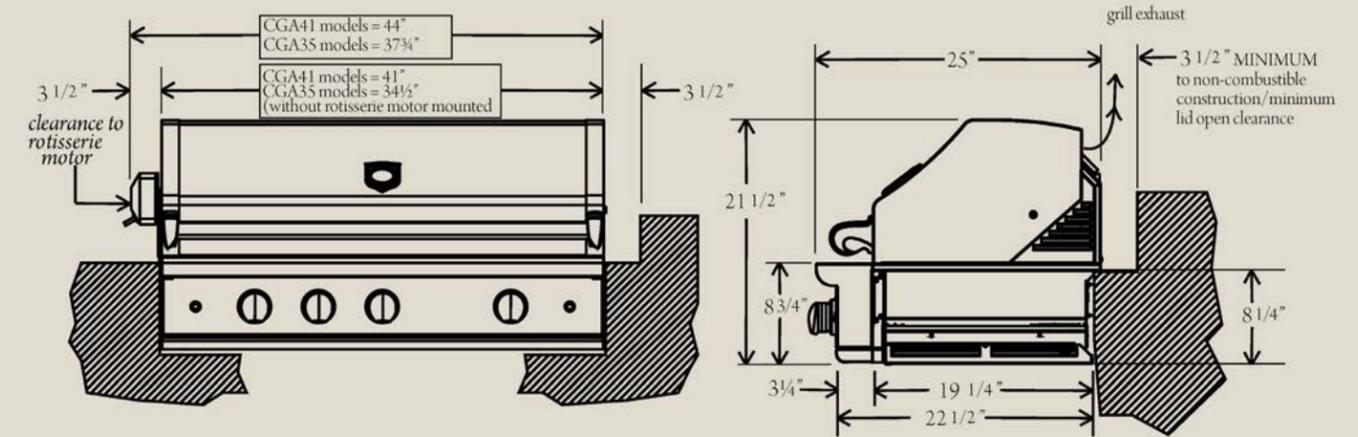
Freestanding Grills on Cart (any model from above may be ordered and assembled to its corresponding size) Grill Head and Carts require minor assembly and are shipped in separate packages.

The CROSSFLAME™ SILVER™



35" Caliber Crossflame Silver Grill #CGA35-2GR-L/N

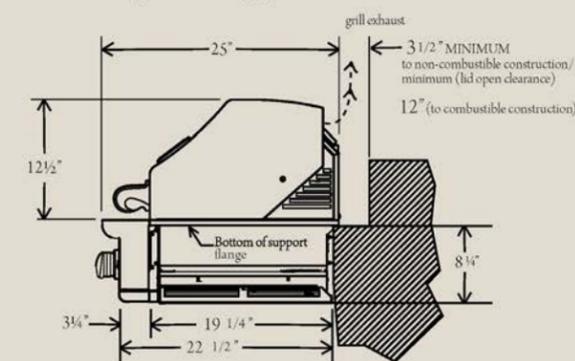
Clearances to Non-Combustible Construction*



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

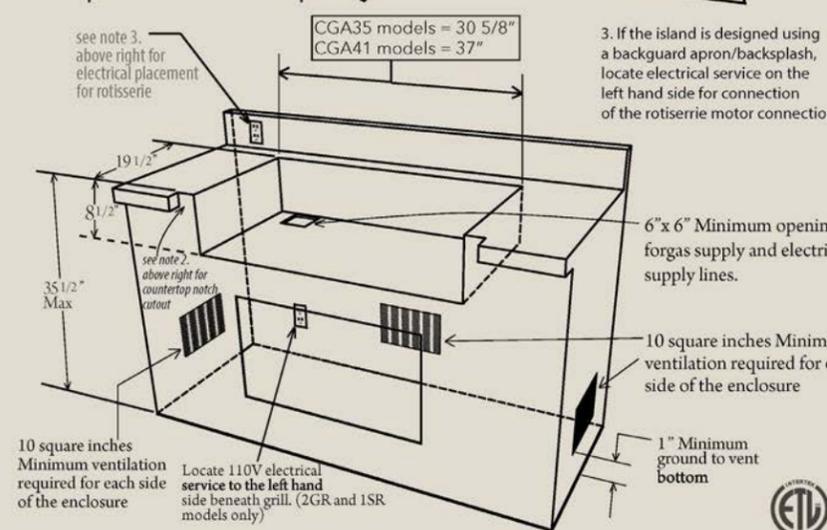
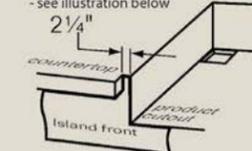
*NOTE: All dimensions shown refer to installation into a non-combustible enclosure. Minimum dimensions to combustible material is 12" to right, left, above, and below the grill. A minimum of 12" clearance to combustibles from the rear of the grill is required.

Build-in planning guide for non-combustible enclosures*



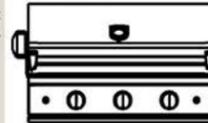
NOTES:

1. Except where noted, a solid deck is not required for product shown on this page. Product is designed to hang from the countertop. Provide minimum 6" x 6" clearance in rear corner of product cutout for gas connection.
2. Additional notch needed (L/R side) in countertop overhang to provide flush mounting of unit to island front face. - see illustration below
3. If the island is designed using a backguard apron/backsplash, locate electrical service on the left hand side for connection of the rotisserie motor connection.

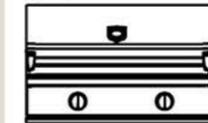


Crossflame Silver™ Grill Models:

35" Grills

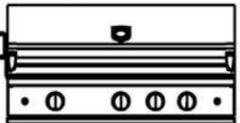


CGA35-2GR-L/N:
(2) grill burners,
(1) rotisserie burner,
interior and control panel
lighting (*shown above)

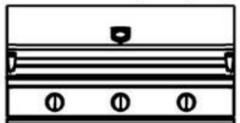


CGA35-2G-L/N:
(2) grill burners,
no rotisserie burner,
No LED or control lighting

41" Grills



CGA41-2G-1SR-L/N:
(2) grill burners,
(1) sear burner,
(1) rotisserie burner,
interior and control panel
lighting



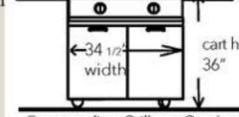
CGA41-2G-1S-L/N:
(2) grill burners,
(1) sear burner,
No rotisserie,
No LED or control lighting

35" Cart:

2 Doors & 2 fold down side shelves (14" width each)
Full depth of cart 24"

62 1/2" full width

41 3/4" w/ side shelves down

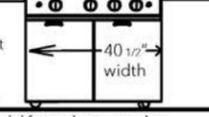


41" Cart:

2 Doors & 2 fold down side shelves (14" width each)
Full depth of cart 24"

68 1/2" full width

47 3/4" w/ side shelves down



Freestanding Grills on Cart (any model from above may be ordered and assembled to its corresponding size) Grill Head and Carts require minor assembly and are shipped in separate packages.

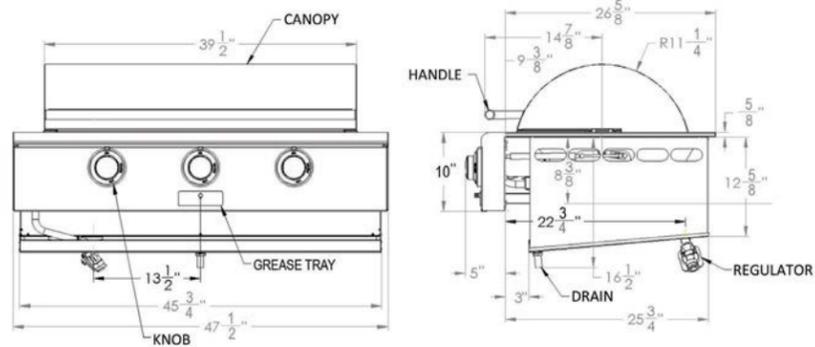
ROCKWELL

by Caliber™

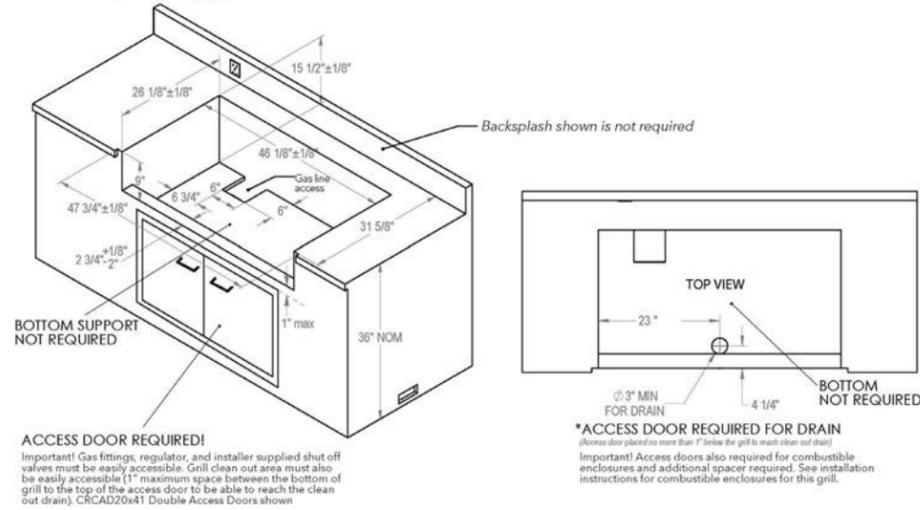
PRO SERIES SOCIAL GRILL™



48" Rockwell Social Grill Product Dimensions

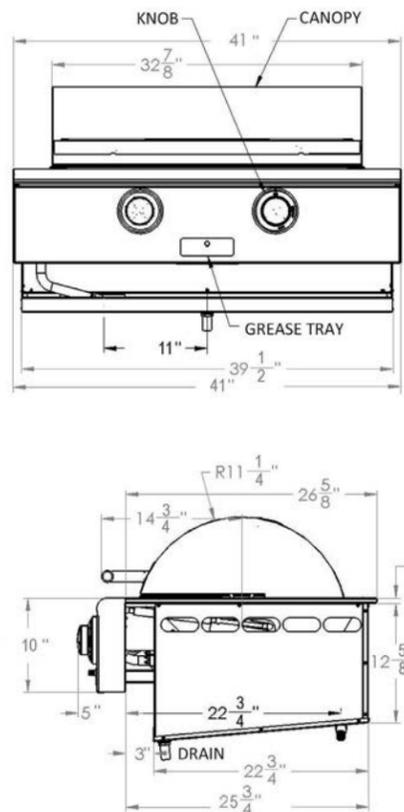


Build-in planning guide for non-combustible enclosures*



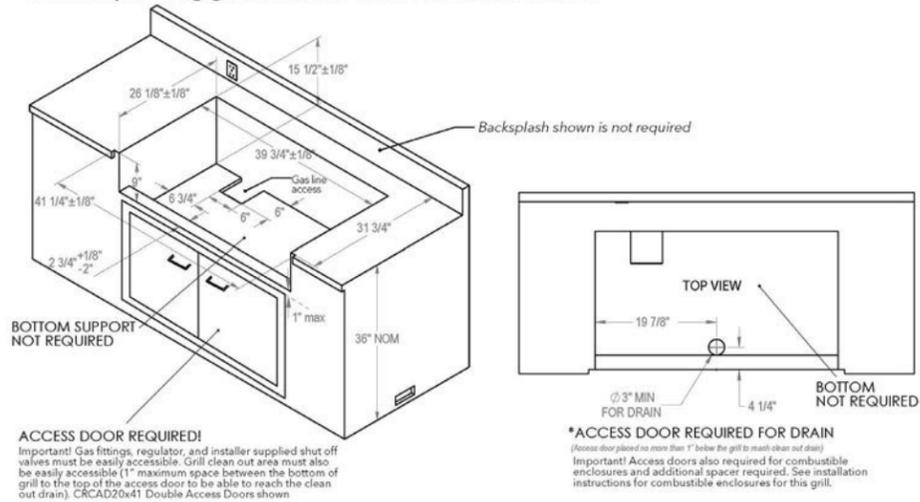
48" Rockwell by Caliber Social Grill #CRG48SS-L/N
Outdoor kitchen and photo courtesy of Garden Living & landscape design by Skrepnek Design Group

42" Rockwell Social Grill Product Dimensions



42" Rockwell by Caliber Social Grill Built-In #CRG42SS-L/N with custom color upgrade
Outdoor kitchen and photo courtesy of BBQ Island Arizona & landscape design by Terra Vida Landscape

Build-in planning guide for non-combustible enclosures*



Caliber™ Pro Kamado

CHARCOAL GRILL & SMOKER

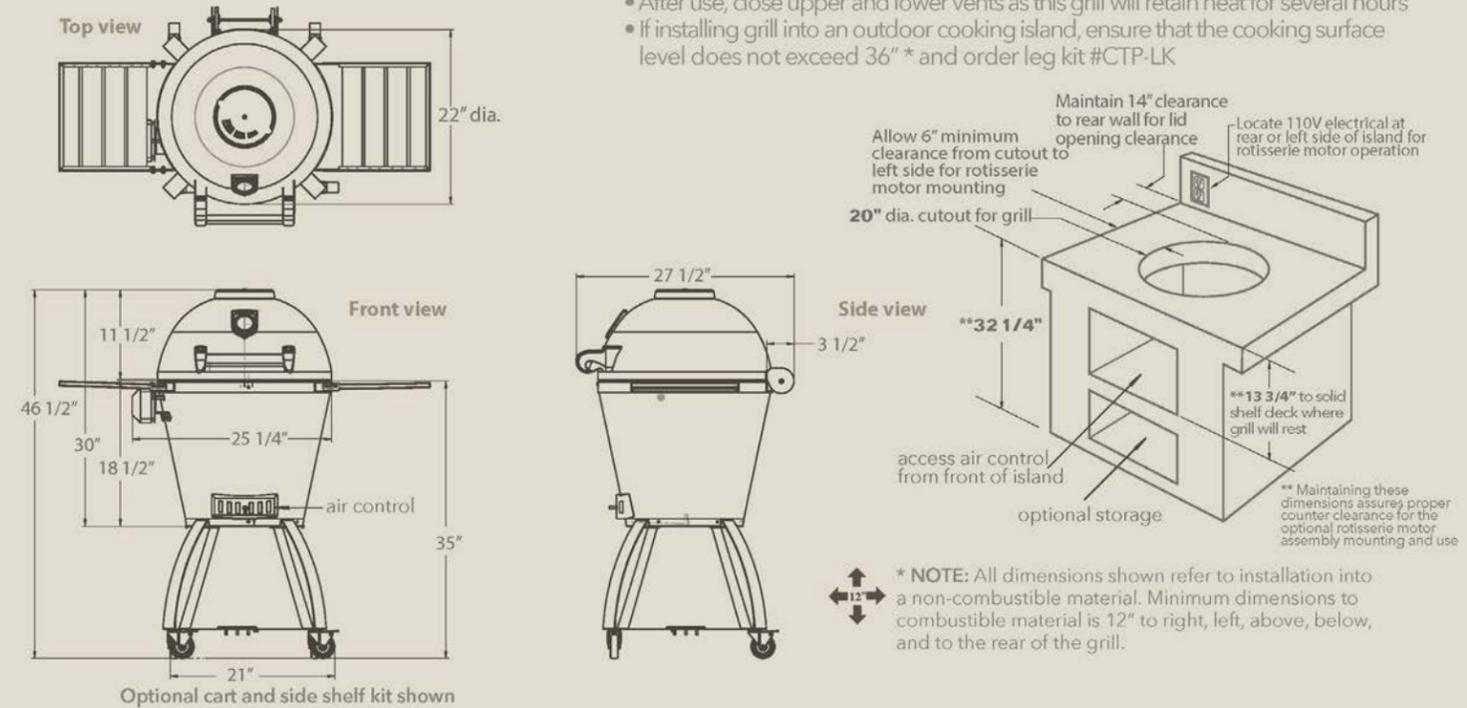
KAMADO STYLE
MADE IN AMERICA



22" Caliber Pro Kamado Charcoal Grill #CTP22-SS & wood handle upgrade # CTP22WH

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 #CTP-LK

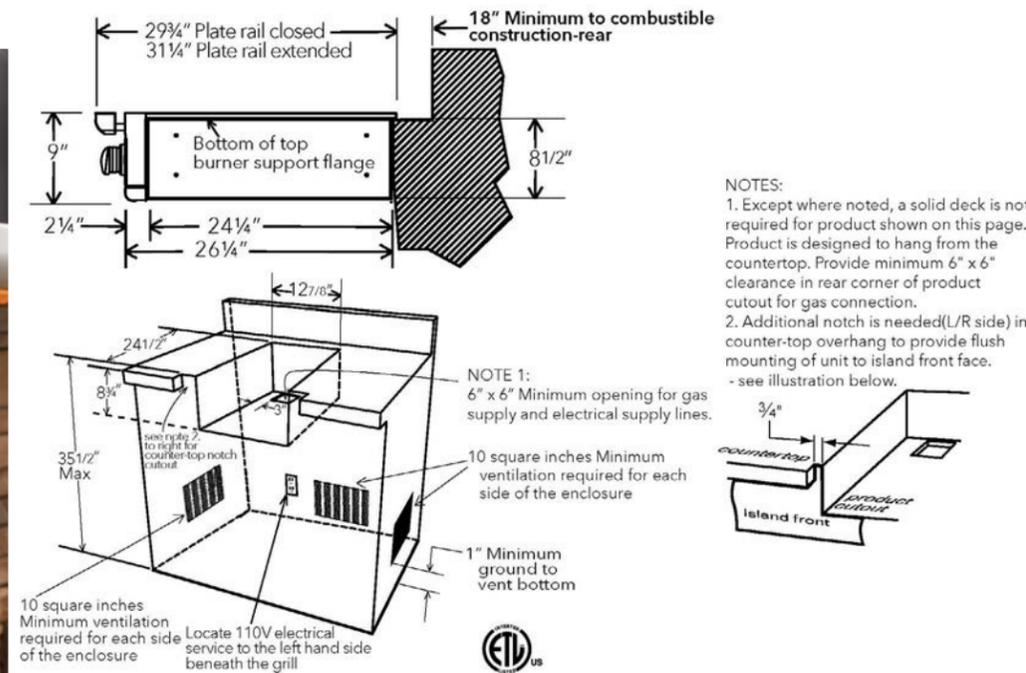


- POWER PRO - DUAL TOP BURNERS



Build-in planning guide for non-combustible enclosures*

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





48" Rockwell by Caliber Social Grill #CRG48SS-L/N
Outdoor kitchen and photo courtesy of Garden Living & landscape design by Skrepnek Design Group

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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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