



CALIBERTM

APPLIANCES



Outdoor Collection



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™





Pictured Above: 42" Caliber Crossflame Pro Grill #CGP42-2G-1SR

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.



Crossflame Pro Grill Burner



Rockwell Crossflame 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 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 warranted 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.



Pictured to the Left: 42" Caliber Crossflame Pro Grill
#CGP42-2G-1SR with wood handle upgrade #CGP-WH

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



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 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 patented 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 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.



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.



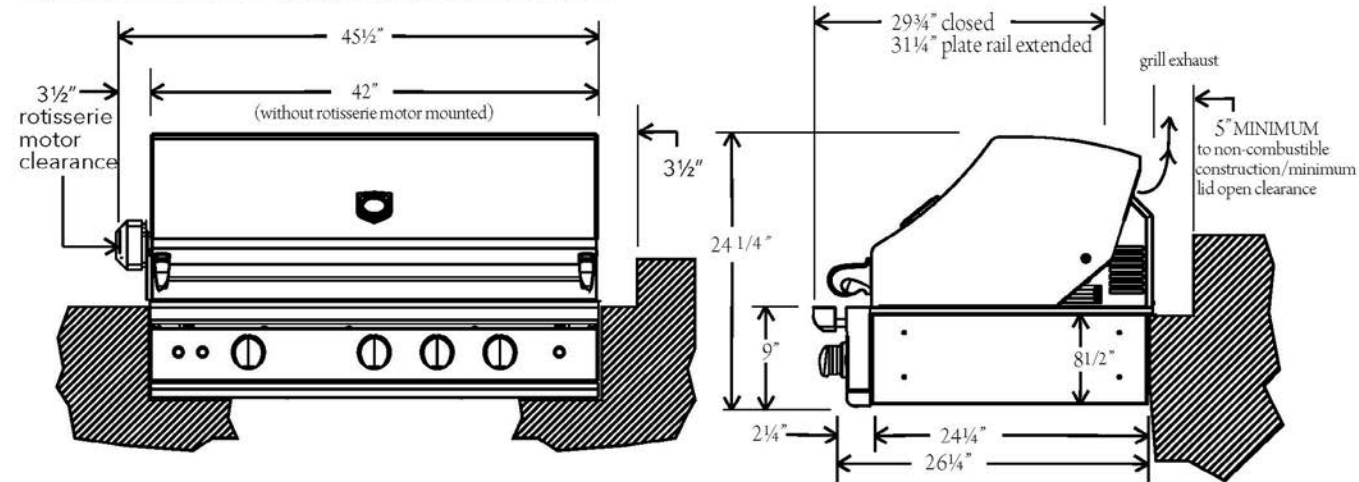
EXCLUSIVE ILLUMINATED PANEL LIGHTING

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.

The CROSSFLAME® Pro -SPECIFICATIONS-

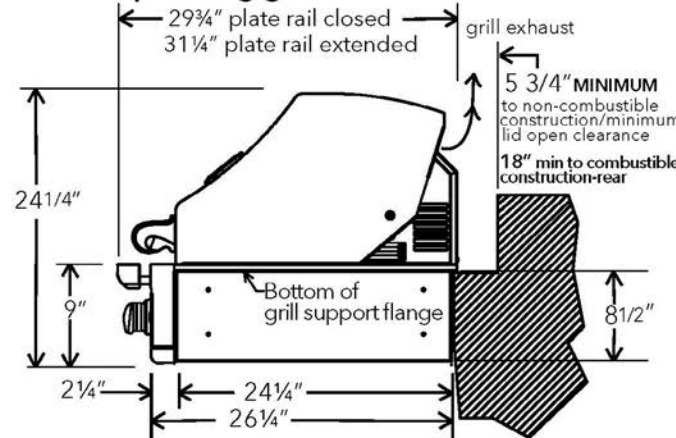
Clearances to Non-Combustible Construction*



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

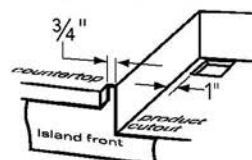
*NOTE: All dimensions shown refer to installation into a non-combustible enclosure. Minimum dimensions to combustible material is 12" to right, left and above the grill. A minimum of 18" clearance to combustibles from the rear of the grill is required.

Build-in planning guide for non-combustible enclosures*

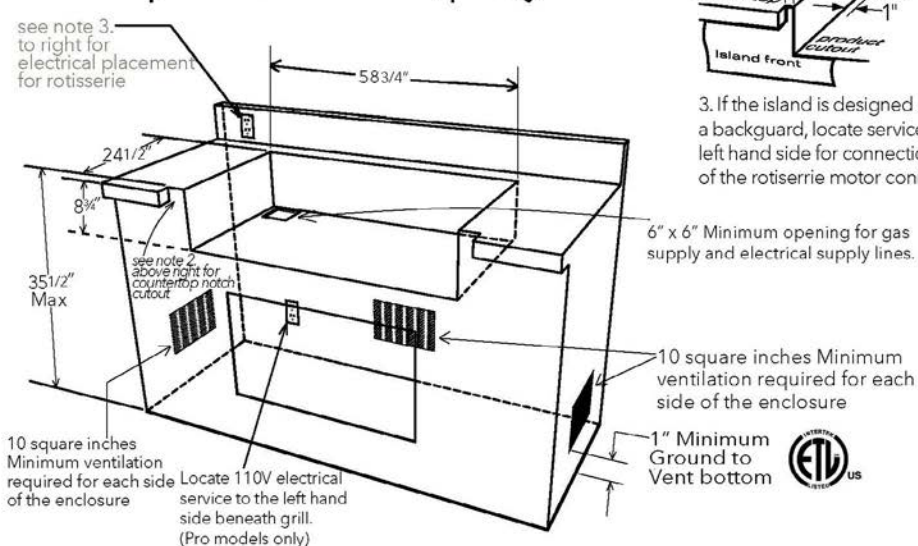


NOTES:

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

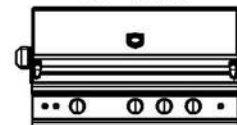


3. If the island is designed using a backguard, locate service on the left hand side for connection of the rotisserie motor connection.



Crossflame® Pro Models:

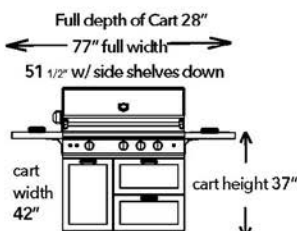
42" Grills



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



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.



Pictured Above: 14" Caliber Power Pro Dual Top Burners #CSB14-2B & 42" Caliber Crossflame Pro Grill #CGP42-2G-1SR



- 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 and Rockwell by Caliber™ Grills.



All burners equipped with 130°F simmer turn down



A powerhouse 23,000 BTU high burner ratings

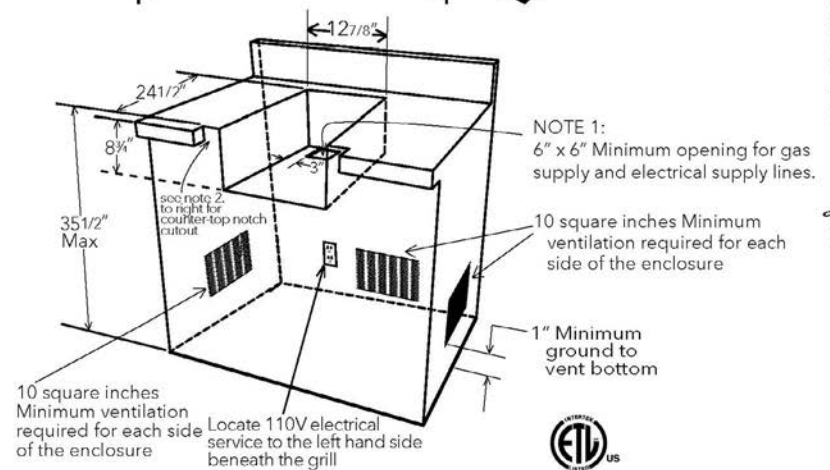
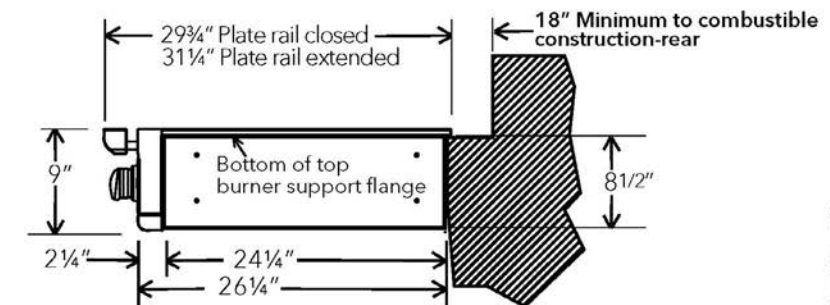


- POWER PRO - DUAL TOP BURNERS

-SPECIFICATIONS-

Build-in planning guide for non-combustible enclosures*

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



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 is needed (L/R side) in counter-top overhang to provide flush mounting of unit to island front face. - see illustration below.

Pictured Above & Right: 14" Caliber Power Pro Dual Top Burners #CSB14-2B & 42" Caliber Crossflame Pro Grill #CGP42-2G-1SR with wood handle upgrade #CGP-WH





Pictured Above: 60" Rockwell by Caliber Social Grill with wood base (red) #CCRG60R

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 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.

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



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

BUILT-IN ROCKWELL SERIES



*Exclusive patent-pending fully
retractable disappearing lid*



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 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 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 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.



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.



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.



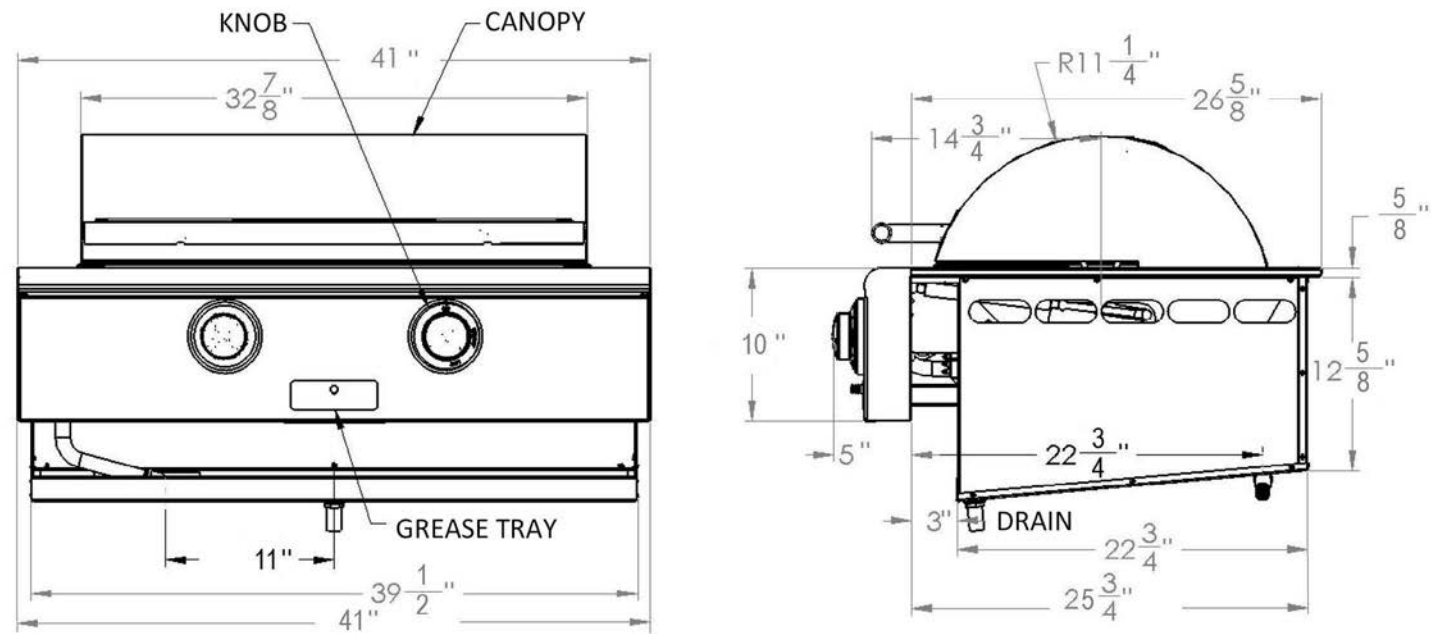
ELEGANT DETAILS DESIGNED WITH FINESSE

Commercial chef performance with designer details

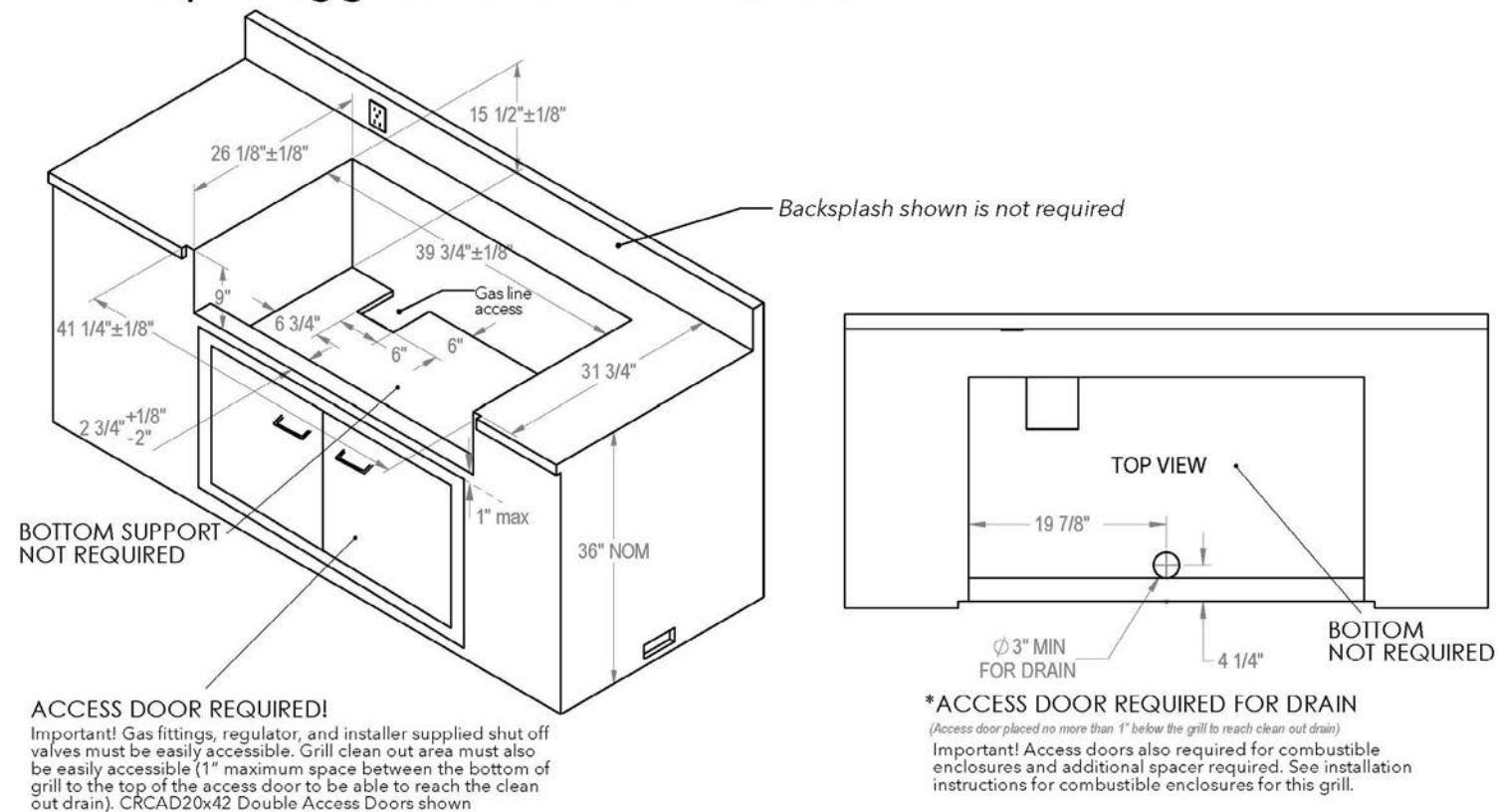
Every detail has been considered with thoughtful review. Optional wood handles for timeless elegance, knobs constructed with vulcanized rubber hockey pucks for a durable grip, and seamless welded exteriors evoke a level of exquisite craftsmanship and finesse which the metal artists of Caliber have been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

-SPECIFICATIONS-

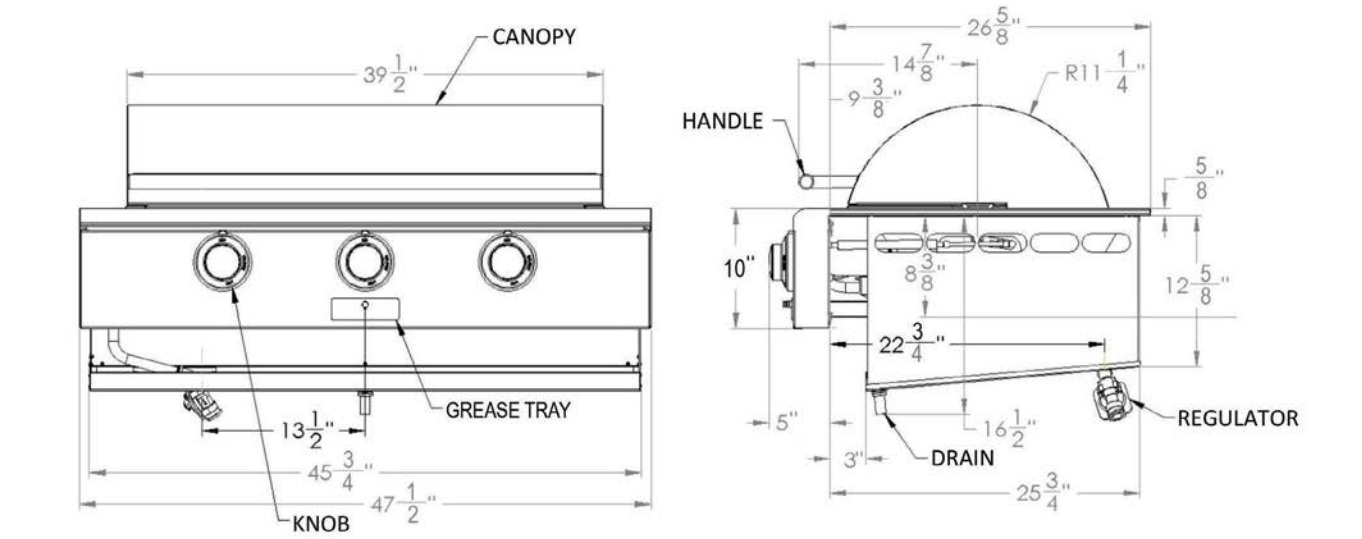
42" Rockwell Social Grill Product Dimensions



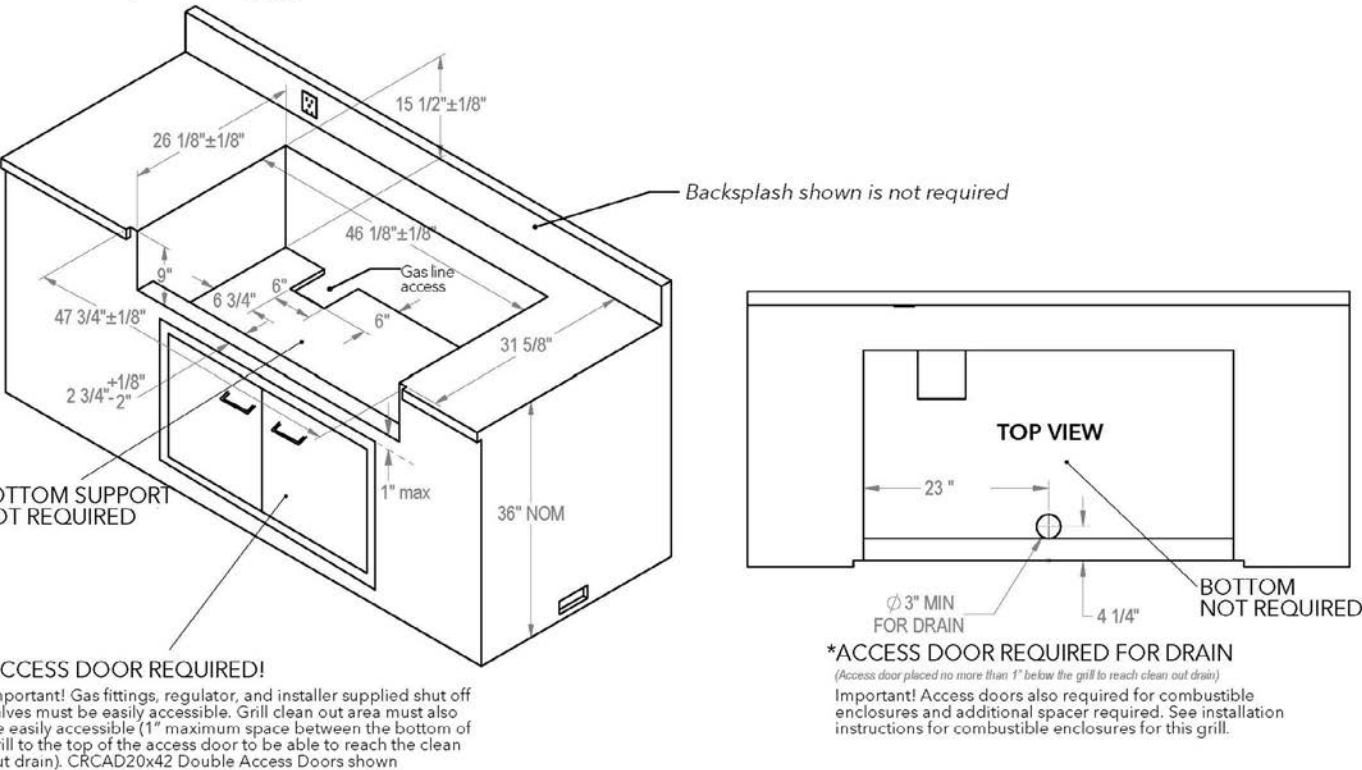
Build-in planning guide for non-combustible enclosures*



48" Rockwell Social Grill Product Dimensions

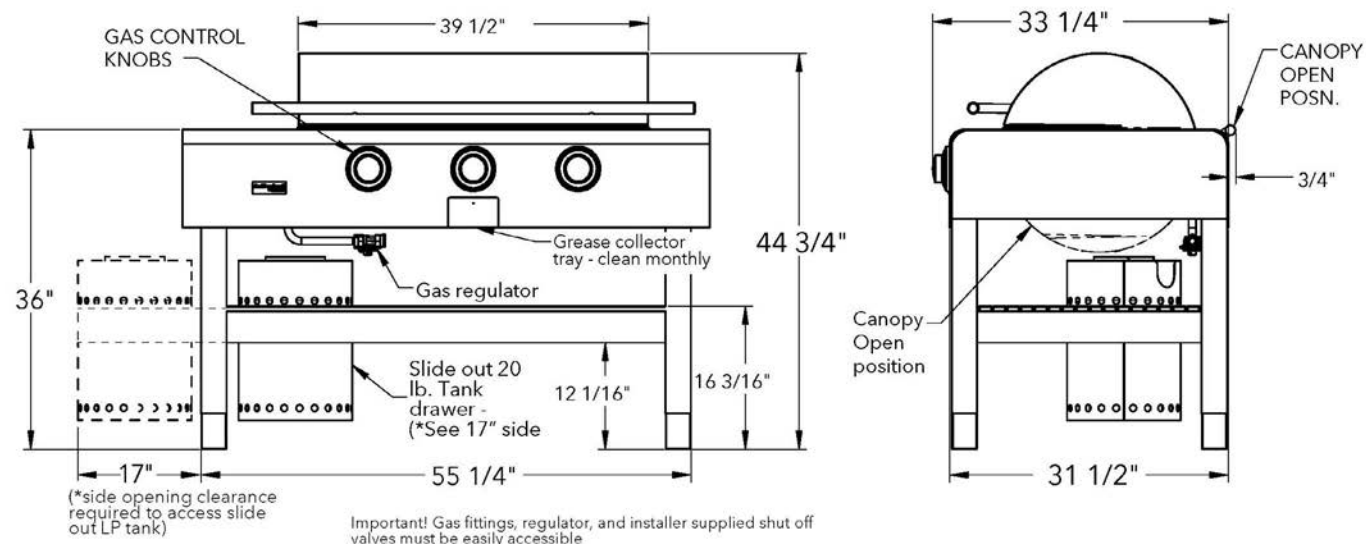


Build-in planning guide for non-combustible enclosures*



Pictured Above: 60" Rockwell by Caliber Social Grill with wood base (red) #CCRG60R

60" Rockwell Freestanding Grill Product Dimensions



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



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

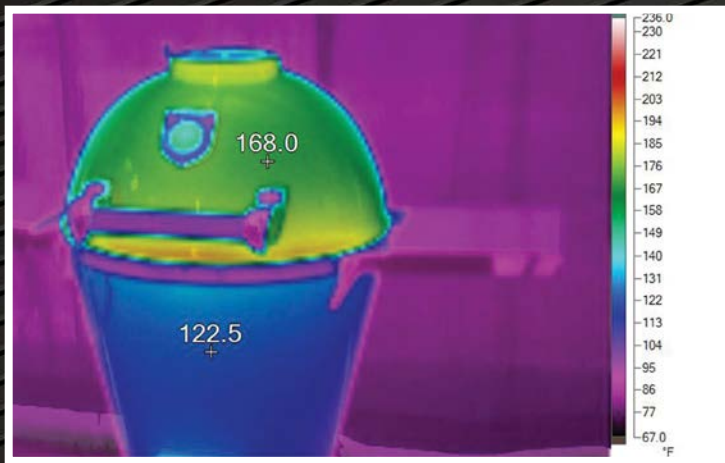


ROTISSERIE

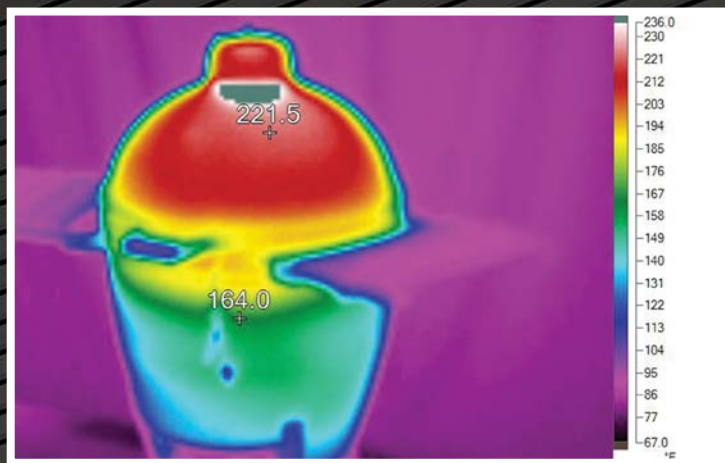


Thermal Comparison

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

Construction Material

Caliber Pro Kamado

Two layers of #304 stainless steel that encapsulate ultra-efficient ceramic insulation (similar to self-clean ovens)

Typical Clay Kamado Grill

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.

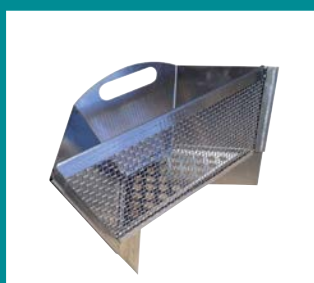
Package these proprietary features in a dual-walled insulated, American-made package of top grade Stainless Steel, and you have the ingredients for producing meals without compromise when you ***Expect Great Heat.***

ROCKIN' ROTISSERIE KIT



CTP22-RK

INDIRECT BLAZE BASKET



CTP22-RB

PERFECT PIZZA KIT



CTP22-PK

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



CTPGD1-2 (above)
OR CTPGD3-4

STEP UP GRILL RACK



CTP-2XRACK

CAULDERA COOKING POT



CTP22-CCA

RIB AND ROAST RACK



CTP-RIB-RACK

BUILD-IN LEG KIT

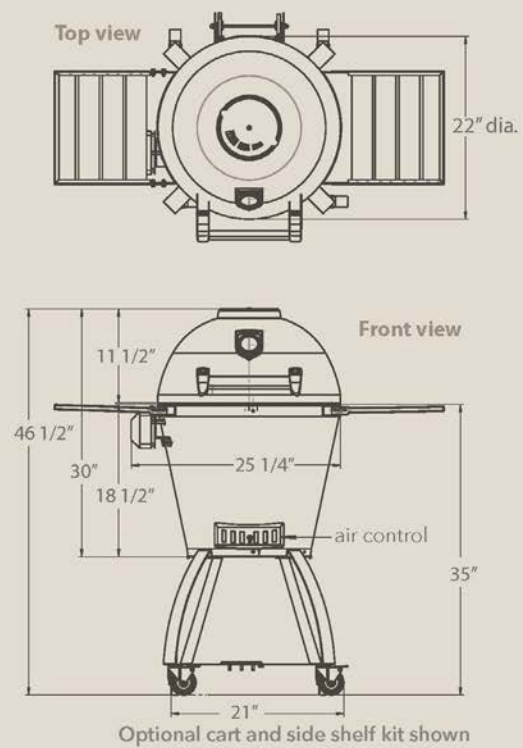


CTPLK



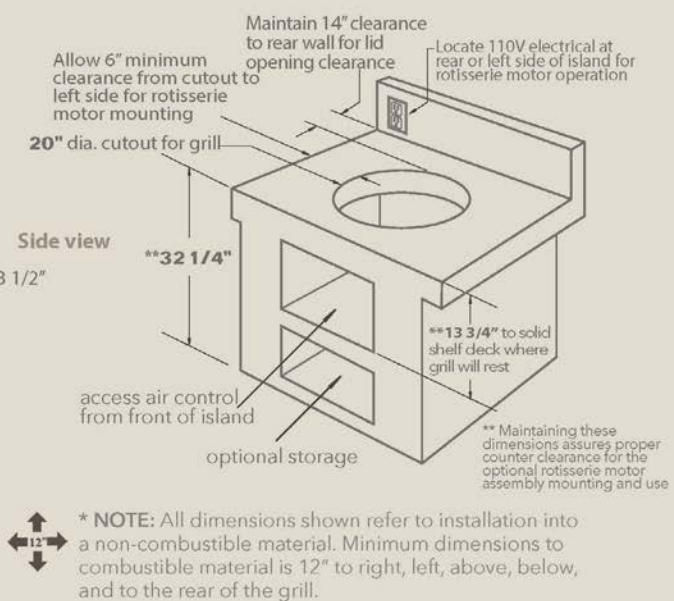
-SPECIFICATIONS-

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 #CTP-LK



Pictured to the Right: 22" Caliber Pro Kamado #CTP22-TQ with wood handle upgrade #CGP-WH and Stainless Steel Cart & Side Shelves #CTP22-C-SS, Photo courtesy of: Kingdom Magazine





CRC36
Combo LP Tank/Trash Slide out
Double Access Drawers
(slide out comes standard on the left)

CRC2D22X20
Double Access Drawers

CRCAD20X30
Double Access Doors

CRDC
Built-in Beverage
Center/Cooler

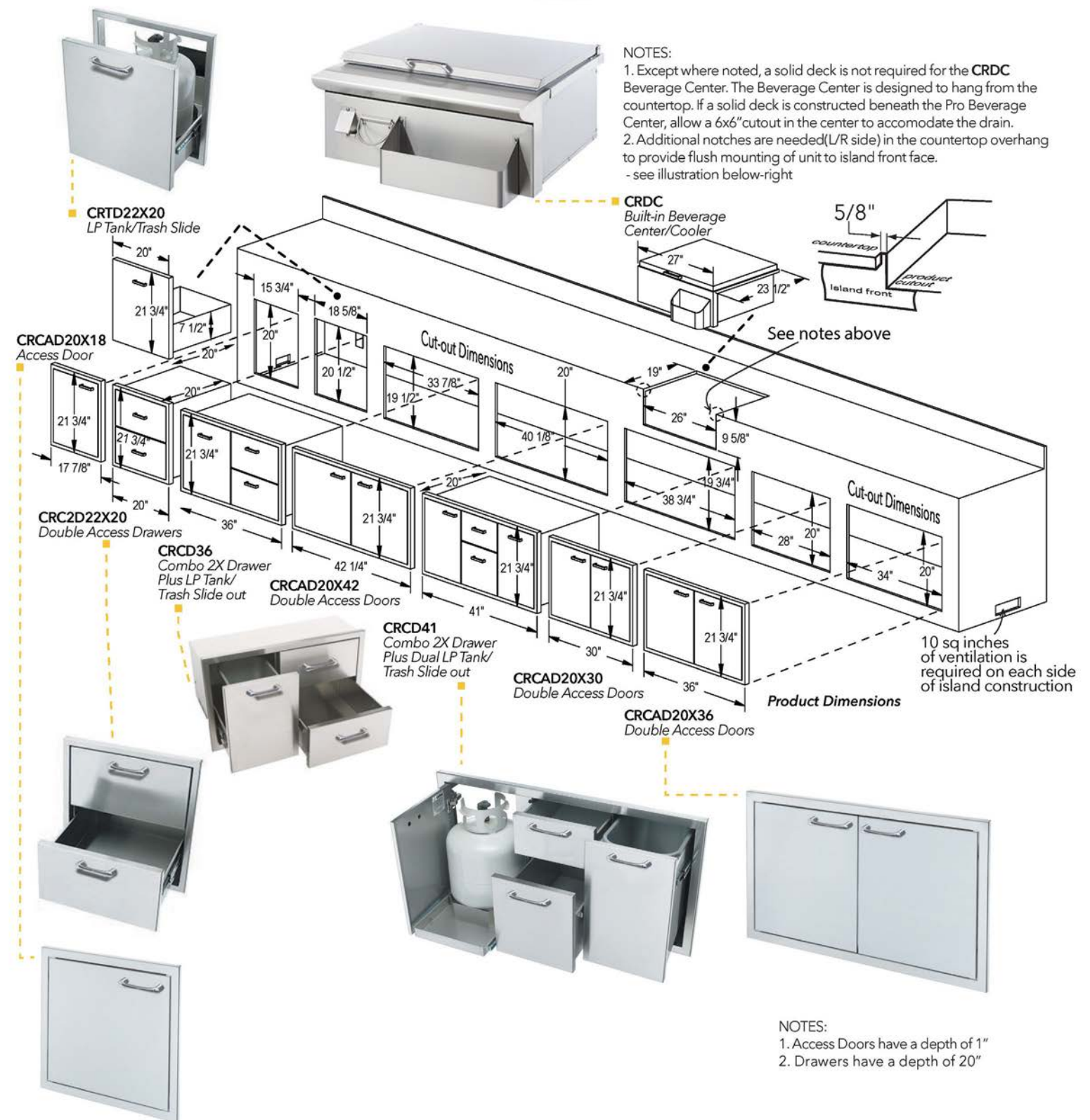
Pictured Above: 42" Caliber Crossflame Pro Grill #CGP42-2G-1SR with wood handle upgrade #CGP-WH & 14" Caliber Power Pro Dual Top Burners #CSB14-2B

LOCALLY **CA** CRAFTED

ACCESSORIES

WEATHER-READY

MADE  USA





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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.

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" Caliber by Caliber Social Grill Built-In #CRG48SS



CALIBER
APPLIANCES

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