





Features/Specifications

- Caliber Range Patent pending flue ventway system
- Patent Pending Design features
- Hardwood or Stainless Steel(standard) handle available
- Accurate controls for grilling, smoking, roasting, or baking
- Dual layer plus Caliber Pro Kamado™ technology for efficient energy use (requires less charcoal for cooking)
- Industry exclusive, patent pending integrated rotisserie system with rear blaze basket[™] option

- Optional #304 All Stainless Steel, Stainless Steel with wood,
- or anthracite grey™ powder coated cart
- Nearly 400 sq in of cooking space (single surface)
- #304 Stainless Steel construction (inner and outer shells)*

Made in USA

- 5/16" Thick Solid Stainless steel grilling grates
- *Also available in durable powder-coated colors:
- Terra Cotta, Tranquil Blue, Midnight Black, and Red

FOR MORE INFORMATION, VISIT OUR WEBSITE: CALIBERAPPLIANCES.COM



Expect Great Heat™



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 for Feet Kit #CTP4F or CTPLK(Leg Kit)







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

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