Caliber™ Pro Kamado Charcoal Grill/Smoker





Features/Specifications

- Caliber patent-pending flue-way venting system
- Patent-pending design features
- Hardwood cherry (upgrade) handle available
- Accurate controls for grilling, smoking, roasting, or baking
- Triple layer plus Pro Kamado technology for efficient energy use (requires less charcoal for cooking)
- \bullet Industry exclusive, patent-pending integrated rotisserie system with rear Blaze Basket TM option

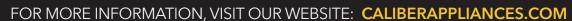
- Optional #304 all stainless steel or stainless steel with wood shelves & cart
- 314 sq in. of cooking space (single surface) and over 400 sq in. of total cooking space when using the Step Up Grill Rack accessory
- #304 Stainless steel construction (inner and outer shells)*
- 5/16" Thick solid stainless steel grilling grates

*Also available in durable powder-coated colors in addition to stainless steel: Stainless Steel, Turquoise, Black or Red











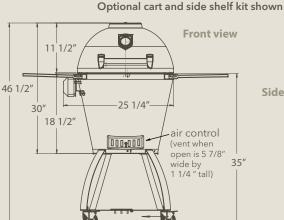




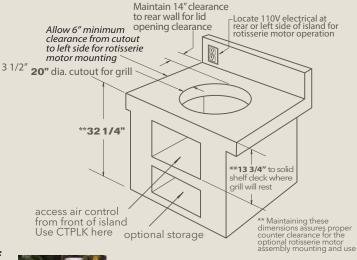


Build-in planning guide for non-combustible enclosures*

- 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



27 1/2" Side view



21" **FLUSHTOP INSTALLATION:**

Pictured to the right is an installation where the cooking surface of the kamado is 18" or so from the shelf where the kamado rests. The recommended space on the side where the rotisserie motor would go is 6", so adding 6" to the 20" round makes 26" diameter if cutting a round hole in the countertop (like image on far right), or the width of any shaped opening needs to be 26"+ wide. Leg kit CTPLK also recommended.



CUTOUT INSTALLATION: If the cutout is designed to the dimensions shown on

the above right – 13 ¾" from the shelf below where the kamado sits to the countertop (instead of 18"+ in picture to the left), then the rotisserie motor will be above the countertop and no additional 6" cutout is needed, just 6" in clearance on the left facing. Leg kit CTPLK also recommended.







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

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