



Rockwell by Caliber Social Grill Built-In Models



48" (3) Burner Built-In Grill and CRCAD20x42 Double Access Doors shown.



42" (2) Burner Built-In Grill and CRCAD20x42 Double Access Doors shown.

Model information:

48" 3 BURNER BUILT-IN GRILL:

Model: **CRG48SS-L** (2) 20,000 BTU Caliber Crossflame® grill burners and (1) 20,000 BTU sear zone infrared sear burner with **Stainless Steel** 48" base, for use with built-in projects using **LP Gas** (20lb cylinder not included)

Model: **CRG48SS-N** (2) 20,000 BTU Caliber Crossflame® grill burners and (1) 20,000 BTU sear zone infrared sear burner with **Stainless Steel** 48" base, for use with built-in projects using **NG Gas** (hard piping required by certified installer)

42" 2 BURNER BUILT-IN GRILL:

Model: **CRG42SS-L** (2) 20,000 BTU Caliber Crossflame® grill burners with **Stainless Steel** 42" base, for use with built-in projects using **LP Gas** (20lb cylinder not included)

Model: **CRG42SS-N** (2) 20,000 BTU Caliber Crossflame® grill burners with **Stainless Steel** 42" base, for use with built-in projects using **NG Gas** (hard piping required by certified installer)

Installation + Use/Care Instructions



⚠ DANGER:

If you smell gas:

1. Shut off gas to the grill.
2. Extinguish any open flame.
3. Open Lid.
4. If odor continues, keep away from the grill and immediately call your gas supplier or local fire department.

⚠ AVERTISSEMENT

S’IL Y A UNE ODEUR DE GAZ:

1. Coupez l’admission de gaz de l’appariel.
2. Éteindre toute flamme nue.
3. Ouvrir le couvercle.
4. Si l’odeur persiste, appeler immédiatement votre compagnie de gaz ou votre département des incendies.

⚠ WARNING:

1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this grill or any other appliance.
2. An LP cylinder not connected for use shall not be stored in the vicinity of this grill or any other appliance.

⚠ AVERTISSEMENT

1. Ne pas entreposer ni utiliser de l’essence ni d’autres vapeurs ou liquides inflammables dans le voisinage de l’appareil, ni de tout autre appareil.
2. Une bouteille de propane qui n’est pas raccordée en vue de son utilisation, ne doit pas être entreposée dans le voisinage de cet appareil ou de tout autre appareil.

IMPORTANT SAFETY NOTICE:

Certain Liquid Propane dealers may fill liquid propane cylinders for use in the grill beyond cylinder filling capacity.

This “Overfilling” may create a dangerous condition.

“Overfilled” tanks can build up excess pressure. As a safety device, the tank pressure relief valve will vent propane gas vapor to relieve this excess pressure. This vapor is combustible and therefore can be ignited. To reduce this danger, you should take the following safety precautions:

When you have your tank filled, be sure you tell the supplier to fill it to no more than 3/4 (75%) of its total capacity.

Do not store a full tank in direct sunlight.

⚠ WARNING!

Push and turn the selected burner knob from “OFF” to “HI”. If burner does not light in 4 to 5 seconds turn knob “OFF” and wait 5 minutes before trying again for any accumulated gas to dissipate. Repeat until the burner has lit.

Begin by insuring proper installation and servicing. Follow the installation instructions within this manual. Have your grill installed by a qualified installer. Have the installer show you where the gas supply shut-off valve is located so that you know where and how to shut off the gas to the grill. If you smell gas, your installer has not done a proper job of checking for leaks. If the connections are not perfectly sealed, you can have a small leak and therefore a faint gas smell. Finding a leak is not a “do-it-yourself” procedure. Some leaks can only be found with the burner control in the “ON” position and this must be done by a qualified technician.

- » Never attach or disconnect an LP cylinder, or move or alter gas fittings when the grill is in operation or is hot.
- » Clean and perform general maintenance on the grill twice a year. Watch for corrosion, cracks, or insect activity.
- » Check the regulator, hoses, burner ports, air shutter, and venturi/valve section carefully. Always turn off gas at the source (tank or supply line) prior to inspecting parts.

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CARE AND SAFETY PRECAUTIONS

⚠ WARNING! DO NOT attempt to light grill without reading the lighting instructions section of this manual.
THIS GRILL IS FOR OUTDOOR USE ONLY!

FOR YOUR SAFETY
DO NOT store or use gasoline or other flammable vapors and liquids in the vicinity of this or any appliance.

Tested in accordance with ANSI Z21.58b-2000 CGA 1.6b-M02 for LP and Natural Gas Standard for Outdoor Use Only.

Check your local building codes for the proper method of installation. In the absence of local codes, this unit should be installed in accordance with the National Fuel Gas Code No. Z223.1-1988 and the National Electrical Code ANSI/NFPA No. 70-1990.

CALIFORNIA PROPOSITION 65 WARNING!
The burning of gas cooking fuel generates some by-products that are on the list of substances that are known by the State of California to cause cancer or reproductive harm. California Law requires businesses to warn customers of potential exposure to these substances. Always operate this unit according to the use and care manual, ensuring you provide good ventilation when cooking with gas.

⚠ WARNING! Children and pets should not be left alone or unattended in an area where the grill is being used.

SAFETY PRACTICES TO AVOID PERSONAL INJURY!
When properly cared for, your Caliber grill will give safe and reliable service for many years. However, extreme care must be used since the grill produces intense heat and can increase accident potential. When using your grill, basic safety practices must be followed, including but not restricted to the following:

FIRST
» Read entire Use and Care Manual carefully and completely BEFORE using your grill for the first time to reduce the risk of fire, hazard, or other injury.

REPAIR
» Do not repair or replace any part of your grill unless specifically recommended in this manual. All other services should be referred to a qualified service technician.

CHILDREN
» Do not store items of interest to children around or below the grill.

» Never allow children or pets to crawl inside an island enclosure where a grill is placed.

FLAMMABLE MATERIALS
» Never let clothing, pot holders, or other flammable materials come into contact with or close to any hot surface of the grill until it has cooled. Fabric may ignite and result in personal injury.

» For personal safety, never lean over the grill while in use.

» Wear proper apparel. Loose fitting garments or sleeves should never be worn while using this grill. Some synthetic fabrics are highly flammable and should not be worn while cooking.

COOKWARE
» Only certain types of glasses, heat-proof glass, ceramic, earthenware, or other glazed utensils are suitable for grill use. Use of these types of materials may break with sudden temperature changes. Use only on low or medium heat settings according to the manufacturer’s instructions.

» Do not heat unopened food containers as a build up of pressure may cause the container to burst.

PROTECTIVE GEAR
» Protect hands with oven mitts when opening and closing the grill lid.

» When using the grill, never touch the grill rack, flame spreader, radiant tray, or immediate surrounding area as these areas become extremely hot and could cause burns.

POT HOLDERS
» Use only dry pot holders: moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of pot holders. Do not let pot holders touch hot portions of the grill rack.

GREASE
» Grease is flammable. Let hot grease cool before attempting to handle it. Avoid letting grease deposits collect at the bottom of the grill. Clean grill after each use to avoid grease build-up.

AIRFLOW
» Do not use aluminum foil to line the grill racks or grill bottom. This can severely upset combustion airflow or trap excessive heat in the control area. The result of this can be melted knobs, melted igniters and wiring, and increase the chance of personal injury.

» For proper lighting and performance of the burners, keep the burner ports clean. It is necessary to clean them periodically for optimum performance. The burners will only operate in one position and must be mounted correctly for safe operation.

CLEANING
» Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is not. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

» Be sure all grill controls are turned off and the grill is cool before using a type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.

EXCESSIVE FAT
» Do not use the grill to cook excessively fatty meats or products that promote flare-ups.

COMBUSTIBLES AND LOCATION

» Do not operate the grill under unprotected combustible construction. Use only in well ventilated area.

» Do not use the grill on boats, recreation vehicles, or in buildings, garages, sheds, breezeways, or other such enclosed areas.

» Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids.

» Do not obstruct the flow of combustions and ventilation.

» Always adhere to the specified clearances. Combustible locations (12” clearance min. ALL 4 sides).

During heavy use, the grill will produce considerable smoke, therefore locate the grill in a well-ventilated area.

Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system for outdoor use.

If installing grill in an island in an open area, without suitable protection from windy conditions, a windbreak MUST be created to ensure proper performance of the grill. If installation does not conform with manufacturer’s guidelines, your warranty will be voided.

STORAGE
» If storing the unit indoors, ensure that it is cool. If an LP tank is used, the cylinder must be unhooked and stored outside in a well-ventilated area, out of the reach of children.

SAFETY
» Keep all electrical cords and fuel supply hoses away from the heated areas of the grill.

» Never use a dented or rusty LP tank.

» The Natural Gas pressure regulator or LP Regulator hose assembly supplied with this unit must be used.

» Contact Caliber Appliances for replacement parts.

⚠ WARNING!

Spiders and insects can nest in the grill burners, causing gas not to flow through the burner. The gas will flow from the front of the burner into the control panel. This is a very dangerous condition which can cause a fire to occur behind the valve panel, thereby damaging the grill components and making it unsafe to operate. If this occurs, call for service immediately.

⚠ WARNING!

Keep the area surrounding the grill free from combustible materials, trash, or combustible fluids and vapors such as gasoline or charcoal lighter fluid. Do not obstruct the flow of combustion and ventilation air.

⚠ WARNING!

Never use the grill in windy conditions. If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break will be required. Always adhere to the specified clearances listed.

- » After a period of storage or non-use (such as over the winter), the gas grill should be checked for gas leaks, deterioration, proper assembly, and burner obstructions before using.
- » Never lean over an open grill. When lighting a burner, always pay close attention to what you are doing. Be certain you are pushing the ignition button when you attempt to light the grill.
- » After lighting burners, make sure burners are operating normally.
- » When using the grill, do not touch the grill burner, grate, or immediate surrounding area as these areas become extremely hot and could cause burns.
- » When using the side burners always use flat bottomed pans which are large enough to cover the side burner. Adjust the flame so that it heats only the bottom of the pan to avoid ignition of clothing. Position handles inward away from open edges of the unit to avoid burns associated with unintentional spillovers. Hold the handle of the pan to prevent movement of it when turning or stirring food. For proper lighting and performance of the burners keep the ports clean. It is necessary to clean periodically for optimum performance.
- » Clean the grill with caution. Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot. Some cleaners produce noxious fumes or can ignite if applied to a hot surface.
- » Be sure all grill controls are turned off and the grill is cool before using any type of aerosol cleaner on or around the grill. The chemical that produces the spraying action could, in the presence of heat, ignite or cause metal parts to corrode.
- » Do not use the grill for cooking excessively fatty meats or products which promote flare-ups.
- » Never grill without the grease tray in place and pushed all the way to the back of the grill. Without it hot grease could leak downward and produce a fire or explosion hazard.
- » Do not operate the grill under unprotected combustible construction. Use only in well ventilated areas. Do not use in buildings, garages, sheds, breezeway, covered structure or other such enclosed areas. This unit is for outdoor use only.
- » If a cart unit is stored indoors, ensure that it is cool. If LP, the cylinder must be unhooked and the LP cylinder stored outside in a well ventilated area, out of reach of children.
- » Never use the grill in a windy area.
- » Do not use charcoal or lighter fluid in the outdoor grill.
- » Keep any electrical supply cord away from the heated areas of the grill and water (pools, fountains, puddles).
- » Never use a dented or rusty LP tank. Keep the ventilation openings of the cylinder enclosure free and clear from debris.
- » Use only dry pot holders; moist or damp pot holders on hot surfaces may cause burns from steam. Do not use a towel or bulky cloth in place of pot holders. Do not let pot holders touch hot portions of the grill or burner grate.
- » Have an ABC rated Fire Extinguisher accessible – never attempt to extinguish a grease fire with water or other liquids.

- » To avoid burns when cooking, use long handled BBQ tools.
- » Do not move the appliance during its use.
- » This unit is for outdoor use only! Do not operate in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
- » When using a grill, be sure that all parts of the unit are firmly in place and that the grill is stable (can't be tipped over).
- » To put out flare-ups, adjust the controls to lower the temperature
- » CALIFORNIA PROPOSITION 65-WARNING: The Burning of gas cooking fuel generates some by-products which are on the list of substances which are known by the State of California to cause cancer or reproductive harm. California law requires businesses to warn customers of potential exposure to such substances. To minimize exposure to these substances, always operate this unit according to the Use and Care Guide, ensuring you provide good ventilation when cooking with gas.
- » This outdoor cooking gas appliance is not intended to be installed in or on recreational vehicles, trailers and/or boats.

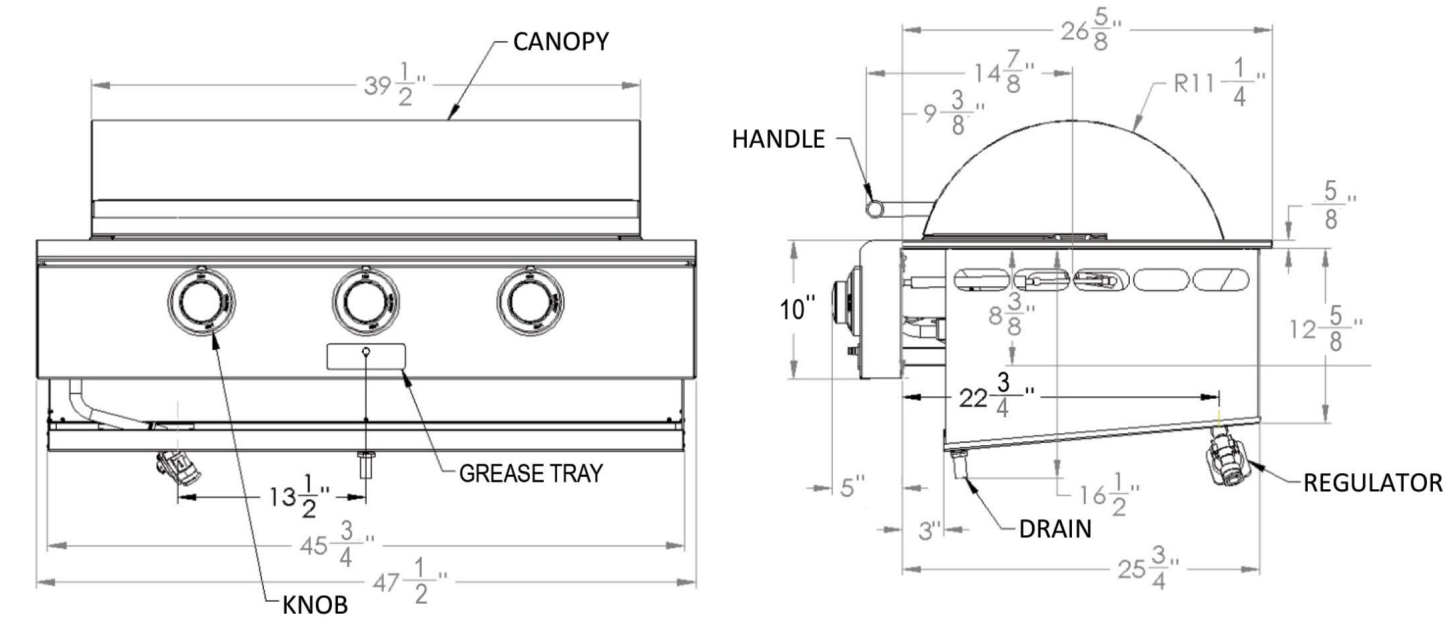
Note:

This product must be installed by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.

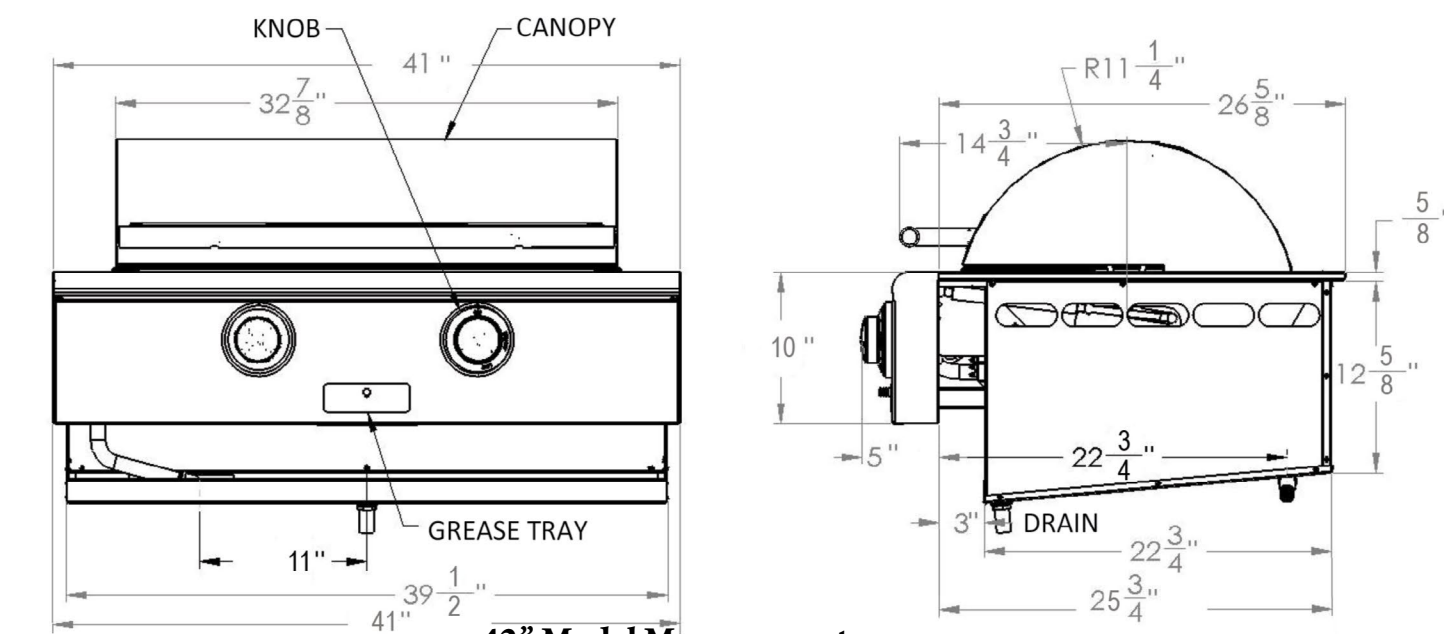


GRILL PLACEMENT AND INSTALLATION

Clearance to non-combustible construction*:
A minimum of 12” clearance from the back of the grill(as mounted to the factory wood cart) to non-combustible construction is required to allow for movement around the entire perimeter of the grill. It is desirable to allow at least 18-24” rear and side clearance to non-combustible construction on all 4 sides of the grill for ease of movement around the grill.



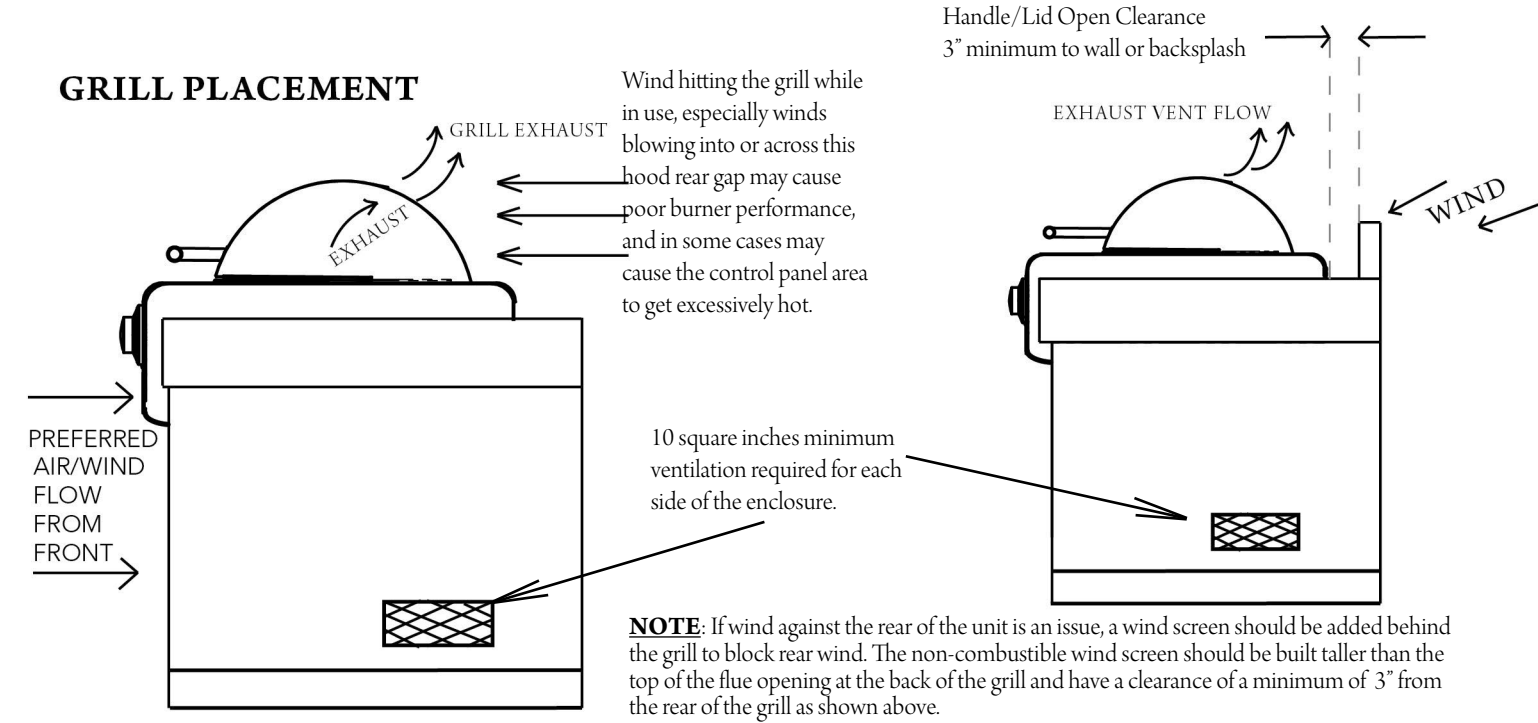
48” Model Measurements



42” Model Measurements

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

GRILL PLACEMENT AND INSTALLATION - cont’d



LOCATION

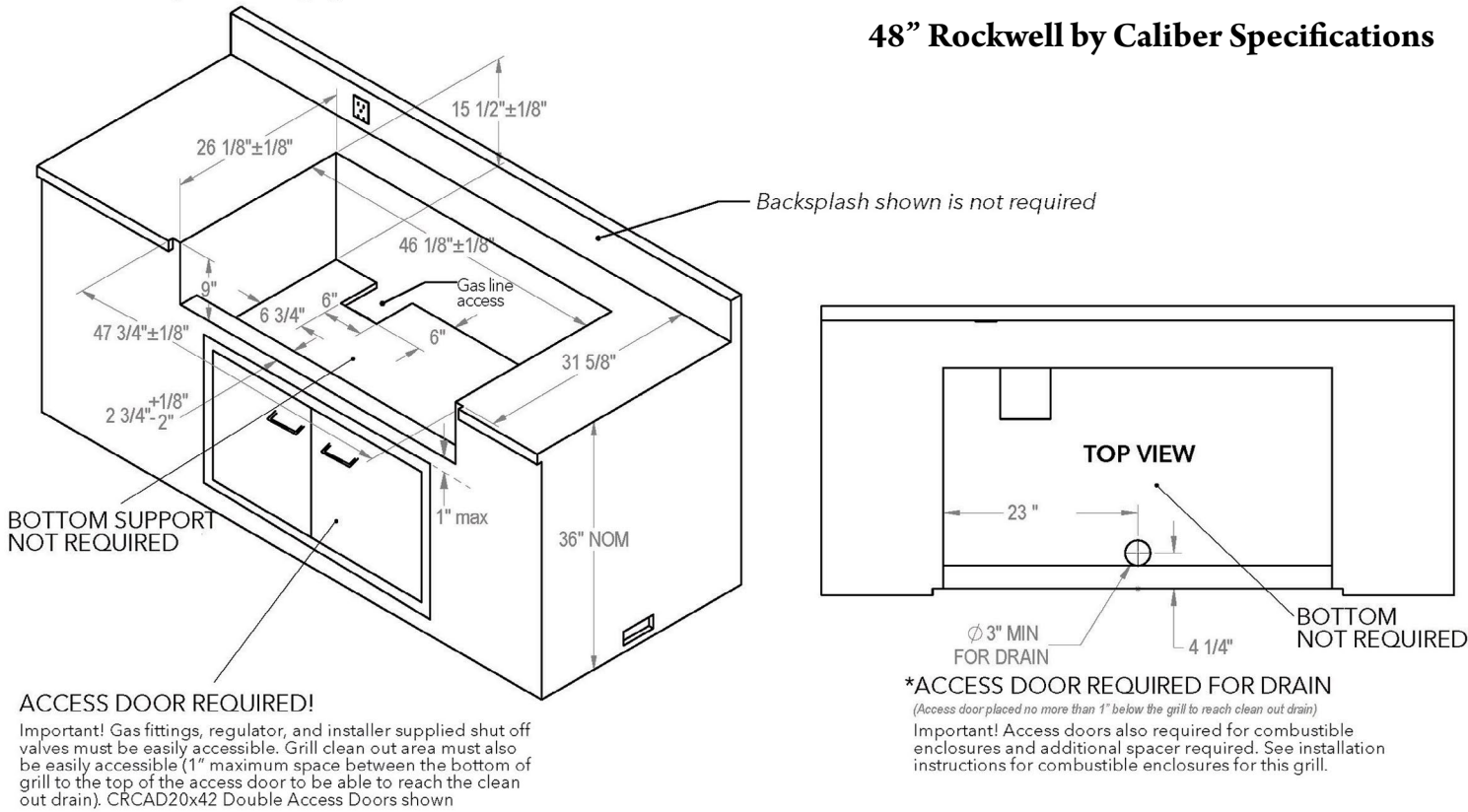
- » When selecting a suitable location, take into account concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible.
- » When determining a suitable location take into account concerns such as exposure to wind, proximity to traffic paths and keeping any gas or electrical supply lines as short as possible and away from heat sources. Locate the grill only in a well ventilated area. Do not locate the grill under overhead unprotected combustible construction. Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas. During heavy use, the grill will produce a lot of heat and smoke. Ensure there is adequate area for it to dissipate.
- » If locating the grill in a windy area, try to locate the grill so the prevailing wind will blow air at the front of the grill. This will assist the grill in venting hot air thru the back of the grill. In addition, this will help keep any smoke from blowing at someone who is cooking on the grill. If you have to locate the grill in a windy area where the prevailing wind is at the rear of the grill, a windbreak must be installed. The windbreak should be made such that it will block wind from entering the exhaust vent in the rear of the unit.
- » As high-performance gas appliance, your grill requires significant amounts of air to support the combustion process. Your grill is designed to take air in through the valve panel area, and send the exhaust products out through the exhaust gap at the rear of the hood. Using your grill in windy conditions can disrupt the proper flow of air though your grill, leading to reduced performance, or in certain severe cases, causing heat buildup in the valve panel area. This can lead to problems such as having the knobs melt, or burn hazards when the valve panel surfaces become too hot to touch.
- » During high wind conditions, it is best if you don’t use your grill. If you live in an area that is subject to frequent high winds, or a steady directional wind, then the installation of a suitable windbreak may be advised. If you have a grilling cart, it is best to position the unit so the prevailing wind blows into the valve panel, thus supporting the proper airflow. Winds hitting the back of the grill directly are the most likely to cause problems, although wind blowing along the exhaust gap in the rear can also be problematic.

Please note that damage to your grill resulting from use in windy conditions, such as melted knobs or igniter wires, or valve panel discoloration from heat build-up, are excluded from warranty coverage.

GRILL PLACEMENT AND INSTALLATION - cont'd

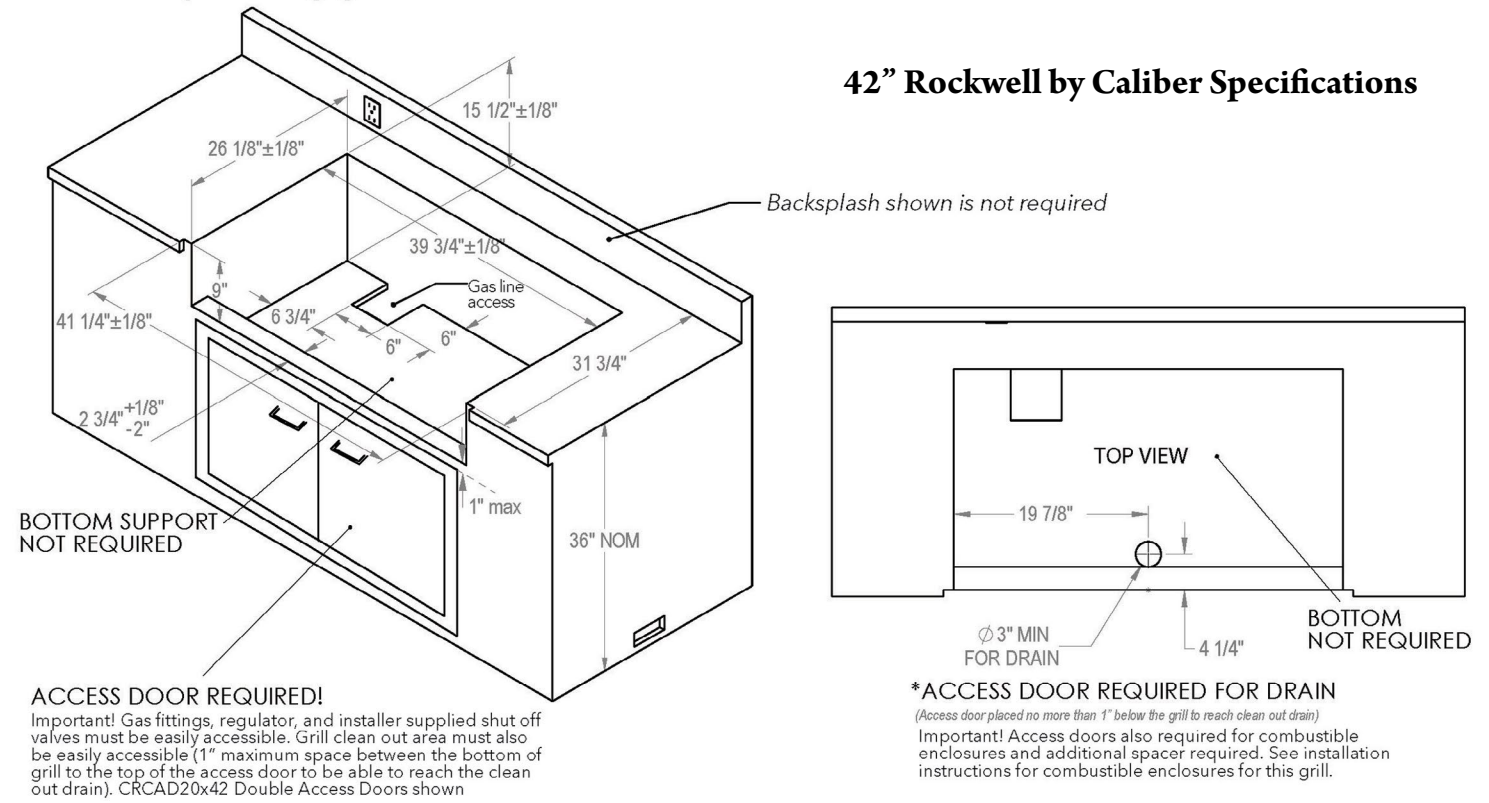
Build-in planning guide for non-combustible enclosures*

48" Rockwell by Caliber Specifications



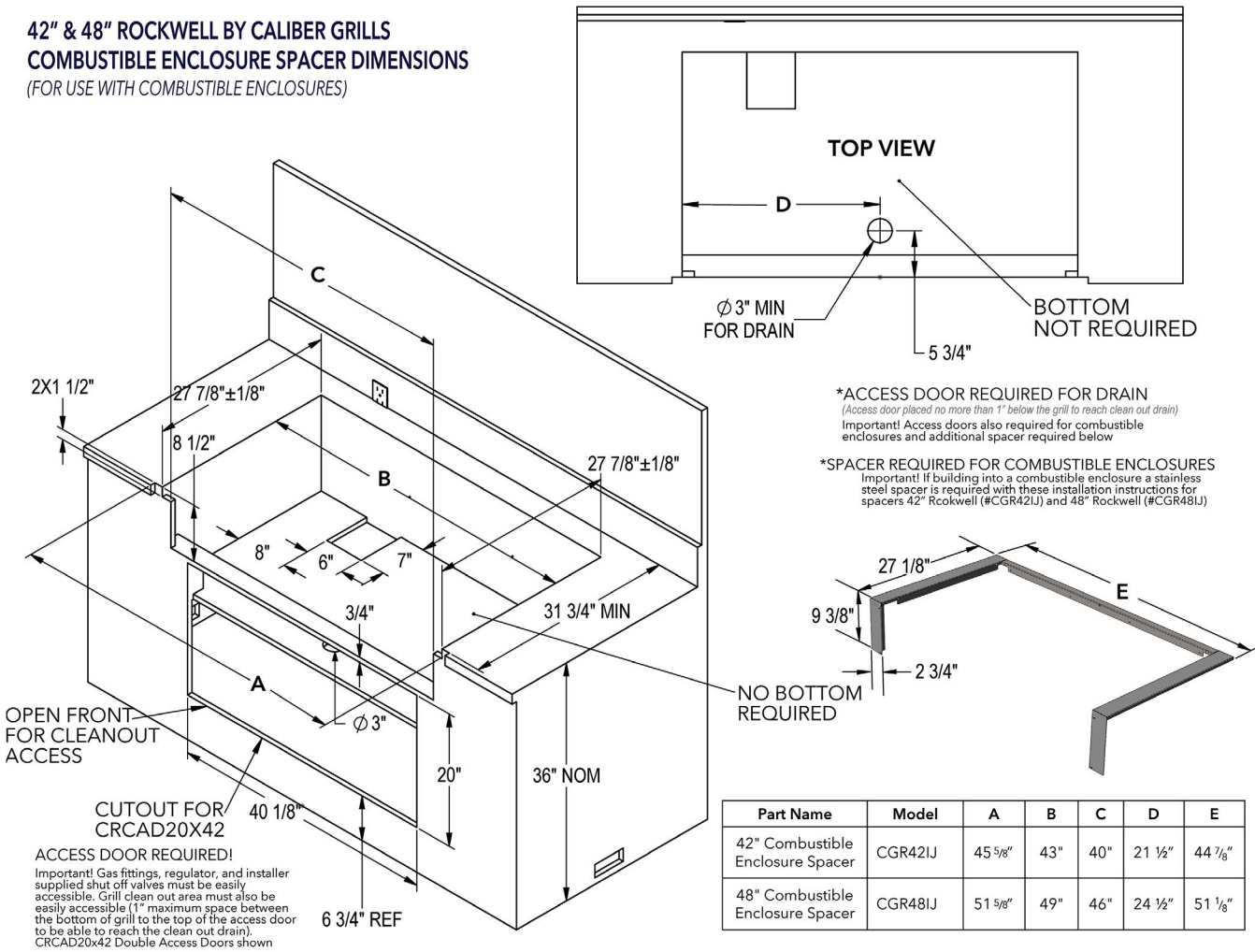
Build-in planning guide for non-combustible enclosures*

42" Rockwell by Caliber Specifications



GRILL PLACEMENT AND INSTALLATION - cont'd

42" & 48" ROCKWELL BY CALIBER GRILLS
COMBUSTIBLE ENCLOSURE SPACER DIMENSIONS
(FOR USE WITH COMBUSTIBLE ENCLOSURES)



PRESSURE TESTING AND HOOKUPS

CAUTION! Use grill only as it is built onto the included base cart. DO NOT build grill into a combustible enclosure.

PRESSURE TESTING

- » The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing of that system, at test pressures in excess of 1/2 PSIG (3.5 kPa).
- » The appliance must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa).

LOCAL CODES

- » The installation of this appliance must conform to local codes. In the absence of local codes refer to the National Fuel gas Code, ANSI Z223.1a-1998.
- » Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation for gas burning appliance and equipment) and local codes.

NATURAL GAS HOOK-UP

- » Natural gas: manifold connection 1/2” NPT male with 1/2” coupling.
- » Operating Pressure: 4.0 WC Supply pressure 5” to 14” W.C.
- » If in excess of 14” WC, a step down regulator is required.
- » Check with your local gas utility or with local codes for instructions or for installing gas supply lines.

FITTINGS SUPPLIED WITH GRILL

- » To hook up the fittings supplied with grill, use threading compound on male thread only. Do not use threading compound on the male end of 1/2” NPT to 3/8” flare adaptor. Use second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill. Ensure that the regulator arrow points in the direction of the gas flow towards the unit. AWAY from the supply. Do not forget to place the installer supplied gas shut-off valve in an accessible location.

PARTS SUPPLIED WITH UNIT

- » (1) Nat Gas Regulator
- » (2) 1/2” NPT Nipple
- » not used with natural gas 1/2 coupler should be supplied also a 82108

LP GAS HOOK-UP

- » Never connect an unregulated gas line to the grill. The LP tank is NOT included. If the unit is to be hard-piped to an external LP supply, contact your local gas utility company for instructions in installing this appliance.
- » Operating pressure: 10” WC
- » To avoid heat degradation (loss of heat) keep the supply as short as possible

LP TANKS

- » A dented or rusty LP tank may be hazardous and should be checked by your LP cylinder supplier. Never use a cylinder with a damaged valve.
- » The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas Cylinders of the US department of Transportation (DOT).
- » The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection type QCC-1 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.

NOTE: The LP Tank is NOT INCLUDED with the grill and must be purchased separately from your local LP cylinder supplier.

PRESSURE TESTING AND HOOKUPS - cont’d

GENERAL

A carpenter’s “spirit level” should be used to assure that the unit is level both front-to-back and side-to-side. If it is not level, burner combustion may be erratic or the unit may not function efficiently for grease flow into the grease tray

If the floor is uneven or has a decided slope, re-leveling may be required after each moving of a this freestanding unit.



Grease collection tray

When the grill is installed onto a level surface, the grease collection tray shown in its open position to the left should fill up evenly. This tray should be cleaned and emptied periodically.

⚠Warning: Always assure that the grease collection tray is in place and fully closed where the tray front colored panel is flush with the exterior of the control panel. If the grease tray is not properly closed, grease could be allowed to drip onto the wooden stand and may cause a safety hazard.

LP GAS HOOKUP

LP GAS HOOK UP:
(TYPE 1 OR QCC1 REGULATOR):
Grills orifices for use with LP gas come equipped with a high capacity hose/regulator assembly for connection to a standard 20 lb. LP cylinder (Type 1). The LP tank is not included.

Connection:
1/2” NPT male with a 3/8” Flare adapter (included). LP Hose with a quick disconnect and fittings are included. Operating pressure: 11.0” W.C.

 **CAUTION!**
Before connecting LP tank to regulator, check that all grill burners valves are in the OFF position and open grill lid.

To connect the LP regulator/hose assembly to the tank/valve assembly, first make sure the main valve on the tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected as part of its safety feature, you should always turn off the LP tank main valve after each use and during transport of the tank or unit. Insert the regulator inlet into the tank valve and turn to the black coupler clockwise until the coupler tightens up. Do not overtighten the coupler. Turn the main tank valve on and turn the burner control valves on the unit to the “HI” position for about 20 seconds to allow the air in the system to purge, turn valves off and wait 5 minutes before attempting to light the burners.

To disconnect the coupler, first make sure the main tank valve is turned off. Grasp the coupler and turn counter clockwise. The inlet will then disengage. Remove the inlet from the tank valve opening if it has not already done so when it disengaged. Your local LP filling station should be equipped with the proper equipment to fill your tank.

LP TANK REQUIREMENTS:
A dented or rusty LP tank may be hazardous and should be checked by your LP supplier. The cylinder that is used must have a collar to protect the cylinder valve. Never use a cylinder with a damaged valve. Always check for leaks after every LP tank change. The LP gas cylinder must be constructed and marked in accordance with the specifications for LP gas cylinders of the U.S. Department of Transportation (DOT or CAN/CSA-B339) and designed for use with a Type 1 system only. Do not change the regulator/hose assembly from that supplied with the unit or attempt to use a Type 1 equipped regulator/hose assembly with a standard 510 POL tank/valve assembly. The cylinder must be provided with a shut-off valve terminating in an LP gas supply cylinder valve outlet specified, as applicable, for connection Type 1. If the appliance is stored indoors, the cylinder must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.

*Installation must conform with local codes or with the National Fuel Gas Code ANSI Z223.1 or the CAN/CGA-B149.2 Propane Installation Code

NATURAL GAS HOOK UP

(THIS TYPE OF CONNECTION SHOULD BE PERFORMED BY A CERTIFIED OR LICENSED TECHNICIAN ONLY.)
Connection: 1/2” NPT male with 3/8” flare adapter. Operating pressure: 4.0” W.C. Supply pressure: 5” to 14” water column. If in excess of 14” W.C., a step down regulators required. Check with your local gas utility company or local codes for instructions on installing gas supply lines. Be sure to check on type and size of run, and how deep to bury the line. If the gas line is too small, the grill will not function properly. Any joint sealant used must be an approved type and be resistive to the actions of LP gases.

TO HOOK-UP THE FITTINGS SUPPLIED WITH THE GRILL:
Assemble and leak test as shown in the previous pages illustrations. Use threading compound on male threads only. Do not use threading compound on the male end of the 1/2 NPT to 3/8 flare adapter. Use a second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill. Ensure that the regulator arrow points in the direction of gas flow towards the unit, away from the supply. Do not forget to place the installer-supplied gas valve in an accessible location.

GAS REQUIREMENTS (LP or NG Natural Gas)

Verify the type of gas supply to be used, either **Natural** or **LP**, and make sure the marking on the appliance rating plate agrees with that of the supply. The rating plate is located underneath the unit bottom. Never connect an unregulated gas line to the appliance. You must use the gas regulator provided with the unit, even if the supply is controlled.

An installer-supplied gas shut-off valve must be installed in an easily accessible location. All installer supplied parts must conform to local codes, or in the absence of local codes, with the National Electrical Code, ANSI/NFPA 70 or the Canadian Electrical Code, CSA C22.1, and the National Fuel Gas Code, ANSI Z223.1 or CAN/CGA-B149.1 Natural Gas Installation Code or CAN/CGA-B149.2 Propane Installation Code.

All pipe sealants must be an approved type and resistant to the actions of LP gases. Never use pipe sealant on flare fittings. All gas connections should be made by a qualified technician and in accordance with local codes and ordinances. In the absence of local codes, the installation must comply with the National Fuel Gas Code ANSI Z223.1. Gas conversion kits are available from the factory. When ordering gas conversion kits, have the model number, and the type of gas (natural or LP) from your grill.

TOTAL GAS CONSUMPTION OF THE GRILL WITH ALL BURNERS ON HI:
{ CRG-60R = 60,000 Btu/hr }

The grill and its individual shut-off valve must be disconnected from the gas supply piping system during any pressure testing of that system at test pressures in excess of 1/2 PSIG (3.5 kPa.) The grill must be isolated from the gas supply piping system by closing its individual manual shut-off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than 1/2 PSIG (3.5 kPa.). The installation of this grill must conform with local codes or, in the absence of local codes, with the National Fuel Gas Code, ANSI Z223.1. Installation in Canada must be in accordance with the Standard Can1-b149.1 and/or .2 (installation code for gas burning appliances and equipment) and local codes.

AIR SHUTTER ADJUSTMENTS

BURNER AIR SHUTTER ADJUSTMENT

- » Each burner air shutter is tested at the factory prior to shipment; however, variations in the local gas supply may make it necessary to adjust the air shutters. The flames of the burners should be visibly checked.
- » Flames should be BLUE and stable with no yellow tips, free of excessive noise or lifting. If any of these conditions exist, check if the air shutter or burner ports are blocked by dirt, debris, spider webs, leaves, etc. and proceed with air shutter adjustment.
- » The amount of air that is pulled through a burner is governed by a sheet-metal cup at the inlet of the burner, called an air shutter. It is locked in place by a set screw which must be loosened prior to lighting the burner for adjustment.
- » The air shutter adjustment screws are accessible with a screwdriver.
- » Remove the burner by loosening the bracket and nut that holds it securely towards the back of the burner.
- » Loosen the lock screw of the air shutter. Make certain that the burners are sitting properly around the orifices and then light the burners.

WARNING!

If the burner is not sitting around the orifice, you will experience a FLASHBACK where flames will shoot out into the firebox. This is a VERY dangerous situation that could lead to serious injury and damage your appliance.

To adjust grill burner flame, be advised to adjust according to the following directions. Be careful as the burner may be very hot. Always use protective gloves or oven mitts to protect hands from hot burners.

PROBLEM

YELLOW FLAMES: indicates insufficient air.

SOLUTION

Turn the air shutter counter clockwise to allow for MORE air to the burner.

PROBLEM

NOISY FLAME: indicates too much air.

SOLUTION

Turn the air shutter clockwise, until stable blue flame is obtained. Note: you will need to do this repeatedly to ensure proper flame color and height.

PROBLEM

LIFTING FLAMES: indicates too much air

SOLUTION

Turn the air shutter clockwise, until stable blue flame is obtained. Note: you will need to do this repeatedly to ensure proper flame color and height.

LEAK TESTING

Note:

When an LP unit is being directly connected to an LP house system, you must follow the natural gas hook up guidelines. The installer must provide the proper gas regulator to reduce the gas flow to 11” W.C.

Note:

The Grill does not come with the LP Regulator/Hose assembly installed. The Regulator/Hose assembly should be tested by the installer for any leaks.

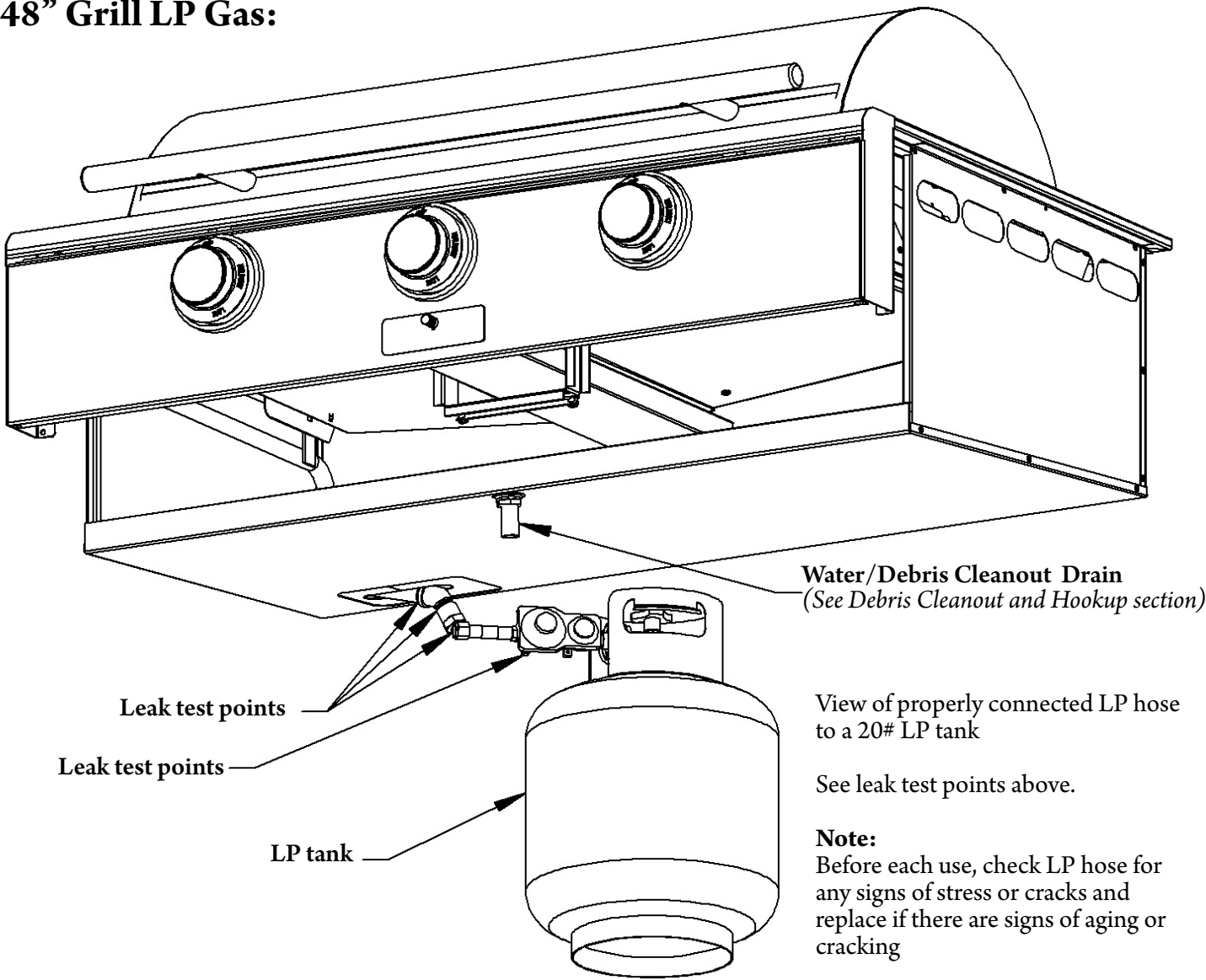
⚠ WARNING:

Check the hose, regulator and connectors for damage before each use.

Look for cracks, abrasions, brittleness, holes, dents and nicks.

Do not attempt to remove, repair, or replace the Regulator/Hose assembly by yourself. It must be done by a qualified licensed technician only

48” Grill LP Gas:



View of properly connected LP hose to a 20# LP tank

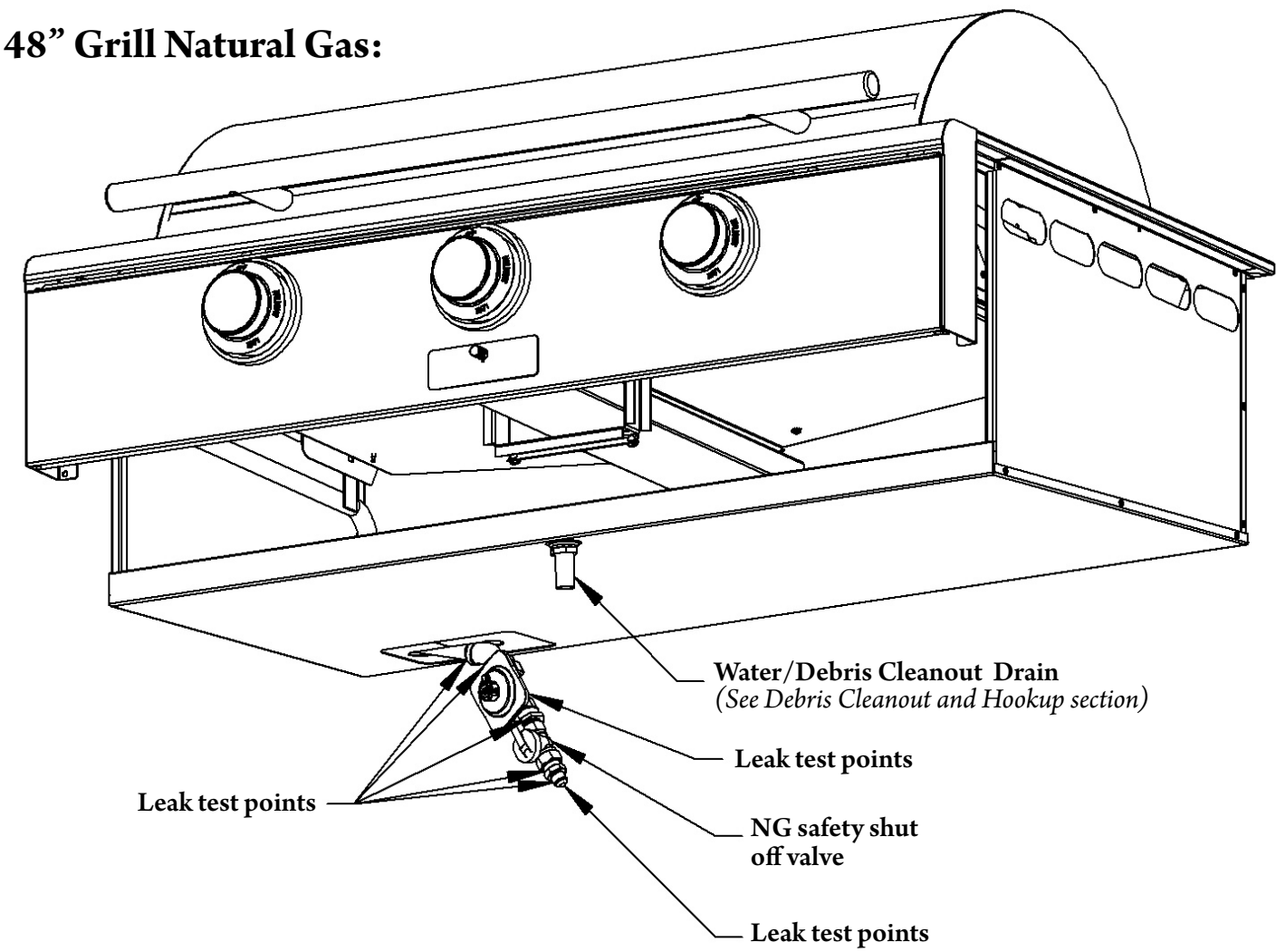
See leak test points above.

Note:
Before each use, check LP hose for any signs of stress or cracks and replace if there are signs of aging or cracking

LEAK TESTING - cont'd

⚠ Check all gas supply fittings for leaks before each use:

48" Grill Natural Gas:



See leak test points above.

DEBRIS CLEANOUT AND HOOKUP

As an “open” grill design, the Rockwell by Caliber Built-In Grill features an angled “cleanout” area below the grill. The cleanout area is designed to trap water or debris (leaves, etc.) which may enter the open area around the perimeter of the lid. When installed with access doors just below the grill, you will be able to clean out debris from the front as shown in picture below. Make sure the doors are installed no more than one inch below the bottom of the grill to ensure you can reach the cleanout drain.



Water/Debris Cleanout Drain
(1/2" hose connection hardware)

DEBRIS CLEANOUT AND HOOKUP - cont'd

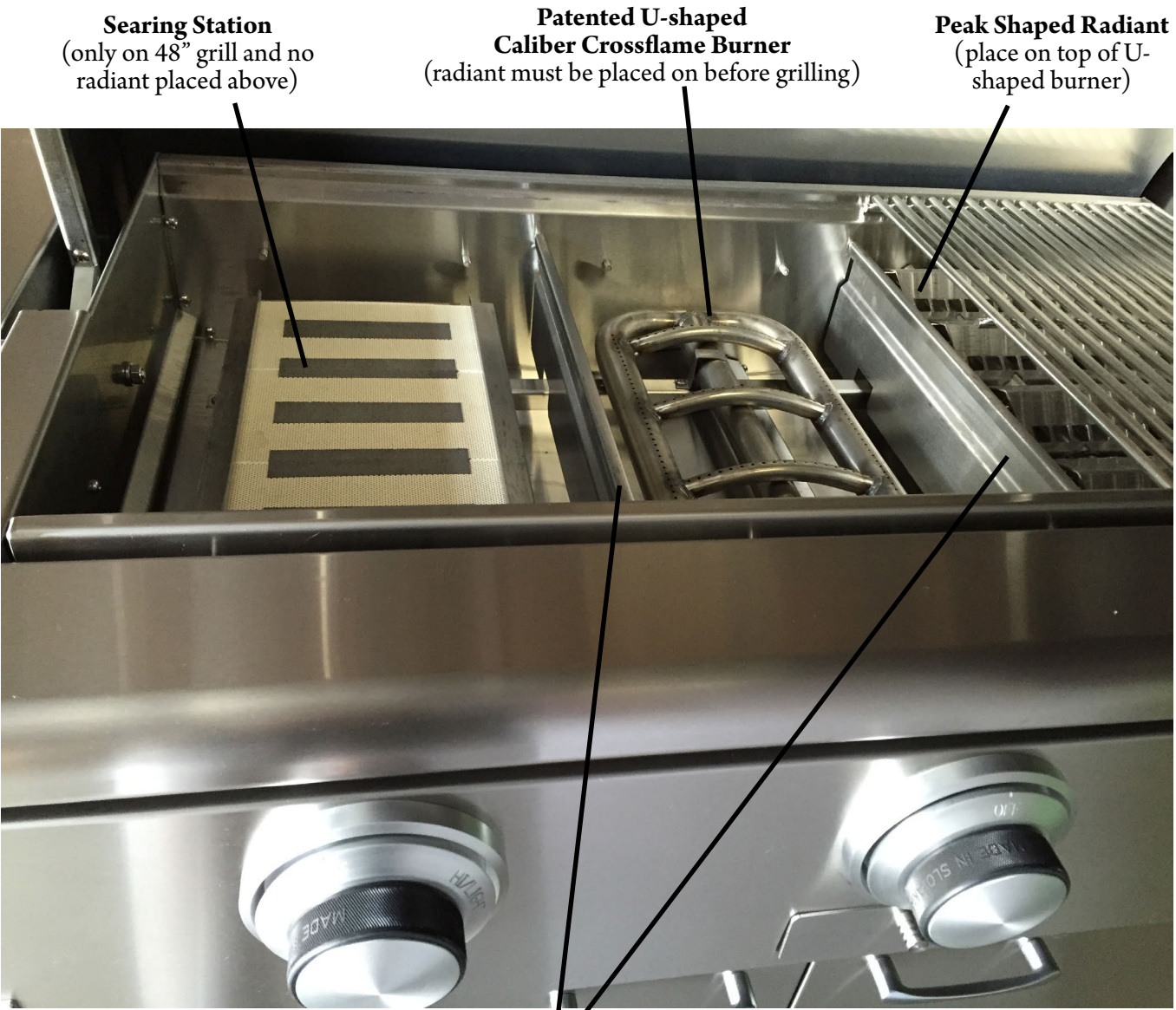
The included 1/2" hose connection hardware (hose not included) may be "hard plumbed into a drain or with an installer supplied flexible 1/2" hose to drain to a location away from the front of the built-in island. See additional views of water/debris cleanout drain.



GRILL BURNER ASSEMBLY AND USE

The Rockwell by Caliber™ Grill is equipped with 3 high quality, non-rusting, patented Crossflame Stainless Steel burners which when coupled with the patented burner radiants produce an even intense heat that will grill uncommonly even. With this ultra-even heating of the grill, you will be able to cook your food wherever you please and not be concerned with "finding" or avoiding the "hot spot" that most other grills have.

Caliber Crossflame Burner - The patented U-shaped grill burner with its unique crossover porting bars is the heart of the even grilling system and should be locked in place with its retaining bracket as shown below. Please assure that all grill burner components are in place before you grill (middle radiant not in place below):



Note: The vertical Stainless Steel panel that rests on the pins between each burner. These panels are "Heat Zone Dividers" and give you ultimate control, not just over the entire grill surface, but within each zone over each burner. As an example, one zone may be set on high for searing steaks while another may be grilling fish or other delicate items at a lower temperature just one burner over.

GRILL BURNER ASSEMBLY AND USE - cont'd

Caliber Crossflame Radiant - The patented peaked shape of our radiant assists in evenly spreading heat as well as shedding grease and protecting the grill burner and burner ports below it.



Radiant Pins
(radiant rests on these over U-shaped burners and not sear burner in the 48” grill)

Peak Shaped Radiant
(placed on top of U-shaped burner and below grill rack)



The radiant shown above rests on 4 stainless steel pins in the front and rear of the firebox and must always be in place when grilling as it protects the burner ports from getting clogged with grease and causing burner performance issues.

LIGHTING THE GRILL

BEFORE TURNING ON THE BURNERS

- » Ensure that all packaging material has been removed
- » Ensure that the grill has been leak tested and is properly located
- » Check that the radiant trays and grill racks are properly seated
- » Always light the grill with lid open and do not lean over the grill while lighting it
- » Light one burner at a time by turning the desired burner to HI and you will hear a single click and the burner should immediately light (for detailed lighting instructions refer to “LIGHTING THE GRILL” section below).
- » When all burners are on, preheat the grill for 5 minutes
- » Close lid only after grill is lit and keep the lid closed during the preheat time
- » Place the food on the grill and cook to desired length of time
- » Adjust the heat setting if necessary
- » **DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING!**
- » For flare-ups, keep a spray bottle of water nearby and douse flare-ups with water

LIGHTING THE GRILL

Each burner is rated at 20,000 BTUs. The grill burners encompass the entire cooking area and are top ported to maximize heat efficiency while the stainless steel radiant covers assure burner protection from falling grease and debris. These stainless steel radiants are seated above the burners.

TO LIGHT THE GRILL: Push in and turn the desired burner control knob(counter-clockwise) to the left (HI) position. As you turn the knob you will hear a click of the igniter. If you do not see the burner ignite when turning the knob to the HI position, tun the knob OFF and then turn to HI again until the burner has ignited.

NOTE that on first use or when an LP tank has been replaced that there may be air in the gas line that needs to be purged, so the push and turn to HI may need to be repeated several time to purge the line of air.

PRE-LIGHTING CHECKLIST

- » Ensure that all internal packaging has been removed.
- » Make sure the burners have been leak tested and are properly located and held down via the bracket at the back of the burner.
- » Check that the radiant trays and grill racks are properly seated on their front and rear mounting pins.
- » Inspect the gas supply piping or hose prior to turning the gas “ON”. If there is evidence of cuts, wear, or abrasion, it must be replaced prior to use.
- » DO NOT use the grill if the odor of gas is present. The pressure regulator supplied with the grill must be used. Substitutions will void the warranty and may make the grill dangerous to use, causing serious injury.
- » If a replacement regulator is required, please contact the dealer, or factory for replacement.
- » Screw the regulator (type QCC1) into the tank cylinder valve. Leak test the hose and regulator connections with a soap and water based solution prior to operating the grill.

LIGHTING THE GRILL - cont'd

The David Rockwell by Caliber™ Grill is equipped with 3 high quality, non-rusting, patented Crossflame Stainless Steel burners which when coupled with the patented burner radiants produce an even intense heat that will grill uncommonly even. With this ultra-even heating of the grill, you will be able to cook your food wherever you please and not be concerned with “finding” or avoiding the “hot spot” that most other grills have.

Please assure that all grill burner components are in place before you grill - see illustration below:

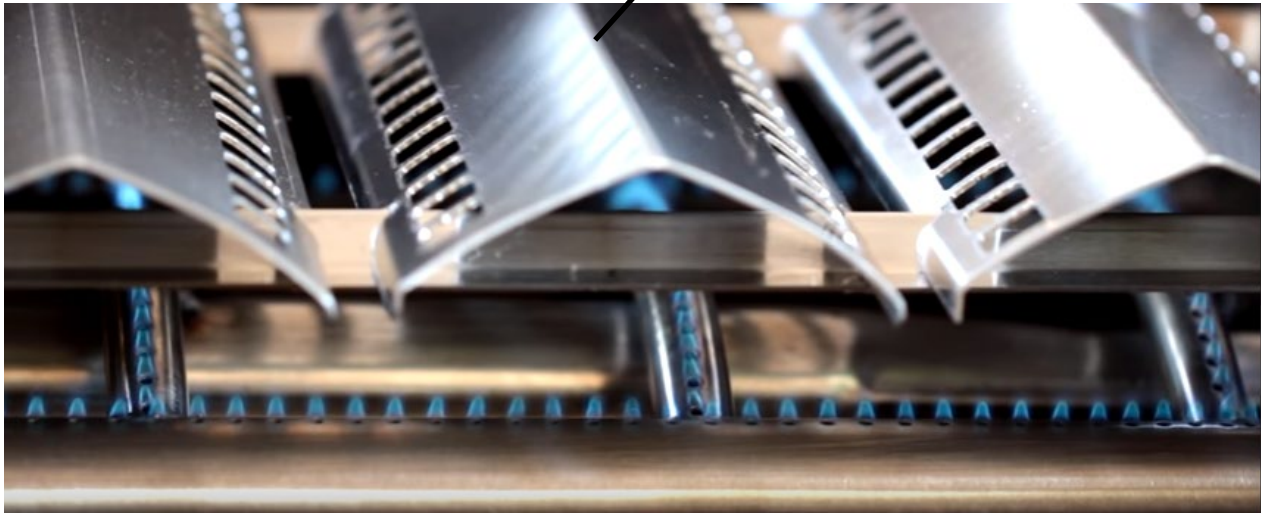
LIGHTING THE BURNERS

Turn all knobs to “OFF” position. Turn the gas supply ON. Always keep your face and body away from the grill when lighting. Open the lid, push and turn the control knob from “OFF” to the “HI” position. You will hear a single “click” sound that indicates the igniter is firing. At the same time the electrode will send a small flame over the burner. It may be necessary to turn the knob from “OFF” to “HI” several times. If it does not light in 4 seconds, turn all knobs to the “OFF” and wait 5 minutes to allow any accumulated gas to dissipate.



OFF POSITION
of the knob

Peak Shaped Radiant
(side view of radiant over the lit
U-shaped burner)



TO MATCH LIGHT THE GRILL

If the burners do not light after several attempts, then the burners on the grill may be match lit using a long stem match and the. Sear burners on the 48” grill can also be match lit.

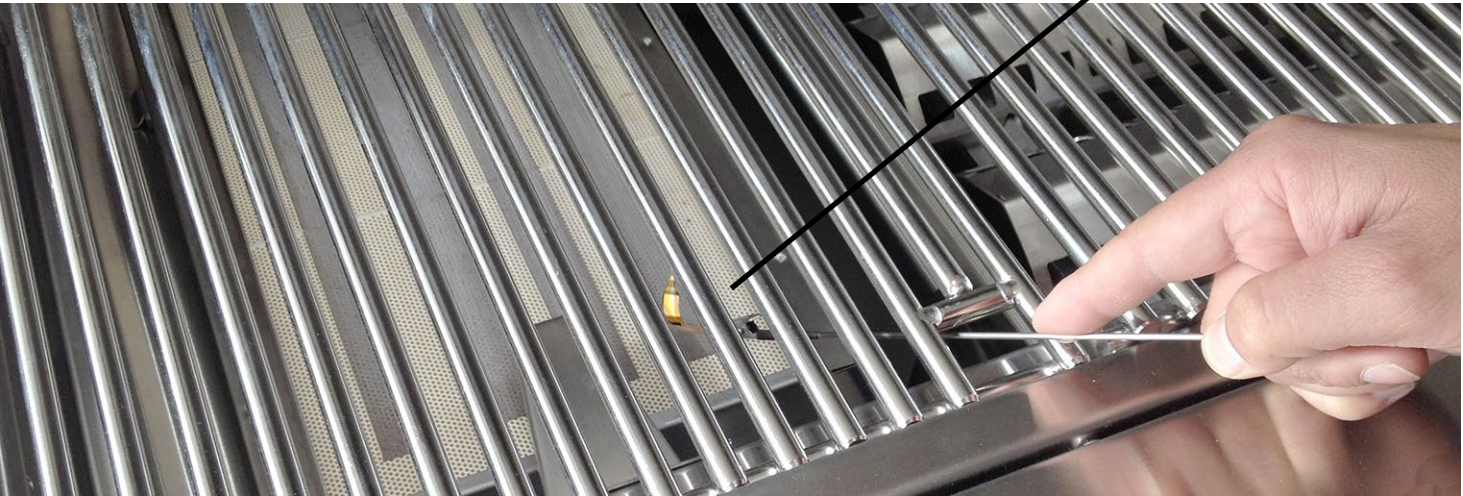
Pass the lit match through the notch in the front of the grill rack, keeping your hand and face away from the grill area while pushing and turning the grill knob 90 degrees to the HI position.

You should hear and see the burner light.

If the burner does not light within 4 seconds, turn the knob to the OFF position and wait 5 minutes before attempting to light the burner again.



Match Lighting
the U-shaped burner
through the radiant



Match Lighting
the sear burner

USING THE GRILL

Grilling requires high heat for searing and proper browning. Most foods are cooked at the “medium” setting for the entire cooking time. However, when grilling large pieces of meat or poultry, it may be necessary to turn the heat to a lower setting after the initial browning. This cooks the food thoroughly without burning the outside. Foods cooked for a long time or basted with a sugary marinade may need a lower setting near the end of the cooking time.

CARE AND MAINTENANCE

GRILL RACKS

It is recommended that the grill racks be cleaned immediately after grilling, AFTER the flame has been turned off. Be sure to wear a barbecue mitt to protect your hands from the heat and steam. Dip a wire brush in tap water and scrub the hot grill racks. Steam created as water contacts the hot grill racks assists the cleaning process by softening any food particles. The particles will fall on the radiant tray and burn away. Cleaning the grill is usually more difficult if the grill has been allowed to cool.

Tip: You may also try and clean the grill by using a half cut lemon and wipe the grill racks. The acidity in the lemon breaks up the grease and fat deposits that have collected on the grill racks.

STAINLESS STEEL

The grill is made from non-magnetic stainless steel. There are many different types of stainless steel cleaners available. Always use the mildest cleaning procedure first, rubbing in the direction of the grain and NEVER in circular pattern. To touch up noticeable scratches in the stainless steel, sand very lightly with dry 200 grit emery paper in the direction of the grain. Specks of grease can gather on the surface of the stainless steel and bake into the surface giving the appearance of rust. For its removal use an abrasive pad in conjunction with a stainless steel cleaner. When not in use, the grill must be covered to protect it from the elements.

IMPORTANT: Failure to rub with the grain can and will cause damage.

GRILL BURNERS

Frequency of cleaning will depend upon how often you use the grill. Ensure that the gas supply is “OFF” and all knobs are in the “OFF” position. Extreme care should be used when removing any burner for cleaning. The burner should be replaced correctly onto the orifice before any attempt is made to relight the grill.

IMPORTANT: Make sure the grill is cool before attempting to replace and clean burners.

BURNER CLEANING

Clean burner exterior with a wire brush. Clear stubborn scale with a metal scrapper. Clear any clogged ports with a straightened paper clip. Never use a wooden toothpick as it may break off and clog the port. Shake out any debris through the air shutter. Use a flashlight to inspect the burner inlet to ensure it is not blocked. If obstructions can be seen, use a straightened out wire coat hanger to remove the obstruction.

ORIFICE CLEANING

With the burner removed, remove the orifice and shine a flashlight through the openings to ensure there is no blockage. Use a needle to clear any debris. Be extremely careful not to enlarge the hole or break off the needle.

REASSEMBLING BURNERS

Replace the burner by sliding the air shutter side over the brass orifice and the other side in the burner guide. At the same time, slide the screw on the burner into the hole of the burner bracket and tighten the nut.

NOTE: It is extremely important to center the burner on the orifice properly. The burner is supplied with a restraining “hold down” bracket that keeps the burner from dislodging during shipping or use. Make sure that if a burner is removed for cleaning that the burner is seated on the orifice(near the front of the grill) properly and that the retention bracket is reinstalled.

Be careful not to upset the air shutter’s original position (unless readjusting air shutter). Make sure it is level and does not rock. Replace the radiant trays, making sure that they sit level and do not rock. Light all the burners and check for proper flame characteristics.

WARRANTY

One Year Warranty

Full parts Warranty covers entire product (including grill burners, valves and ignition parts)

Five (5) Year Warranty

Covers the radiant system (stainless steel grill radiants) and ceramic sear burner (if applicable, only on 48” grills). The powder coated top canopy is also covered (if applicable - this is a custom option).

Limited Lifetime Warranty

Warranty against rust on all stainless steel components, including stainless steel grill burners and stainless steel grill top cooking racks (excludes normal heat discoloration).

Caliber WILL PAY FOR THE FOLLOWING:

All repair labor found to be defective due to materials or workmanship for one full year “IN HOME” warranty during the first year of ownership. This does not apply if the unit was subjected to other than normal household use. Service must be performed by a Factory Authorized Service Agent during normal business hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by Caliber to be defective.

Replacement will be FOB Huntington Beach, CA, and Caliber will not be liable for any transportation costs, labor costs, or export duties. This warranty shall not apply, nor can we assume responsibility for damage that might result from a failure to follow manufacturer’s instructions or local codes, where the appliance has been tampered with or altered in any way or which, in our judgment, has been subjected to misuse, negligence, or accident. Implied warranty shall not extend beyond the duration of this written warranty. This warranty is in lieu of all warranties expressed or implied and all other obligations or liability in connection with the sale of this appliance.

Caliber WILL NOT PAY FOR THE FOLLOWING:

- » Installation or start up
- » Shipping damage
- » Service by an unauthorized agency
- » Damage or repairs due to service performed by an unauthorized service agency or the use of unauthorized parts
- » Service during other than normal business hours
- » Improper installation, such as improper hook-up
- » Service visits to teach consumers how to use the appliance, correct the installation, reset circuit breakers or replace home fuses
- » Repairs due to other than normal household use
- » Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance with local codes
- » Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, motels, schools, etc.
- » Isolated geographic locations of 50 miles of travel distance or two hours of travel time both ways, for example, such places that require plane, train, boat or ferry trips, etc.

This warranty applies to appliances used in residential application only. It does not cover their use in commercial situations (commercial situations include but are not limited to restaurants, public parks and recreation areas, any area where units are exposed to multiple users, public cooking areas, etc.) This warranty is for products purchased and retained in the 50 states of the U.S.A, the District of Columbia and Canada. This warranty applies even if you should move during the warranty period. Should the original purchaser sell the appliance during the warranty period, the new owner continues to be protected until the expiration date of the original purchaser’s warranty period. This warranty gives you the specific legal rights. You may also have other rights, which vary from State to State.



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