



True | CALIBER

Rockwell Social Grill™ (Built-In Models)

Installation & Owner's Manual

⚠ WARNING!



Be sure to read and fully understand this document before installing, operating, maintaining or servicing this appliance. Failure to do so can result in appliance failure, property damage, serious injury or death. Appliance failure, injury or property damage due to improper installation is not covered by warranty.

👤 USER ACTION!



Installers Please leave this document for the end user / owner.

End User Please retain this document for future reference.



874852-D



⚠ 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.

⚠ 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.

⚠ DANGER!

S'IL Y A UNE ODEUR DE GAZ:

1. Coupez l'admission de gaz de l'appareil.
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.

⚠ 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.





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PREFACE

The warning, guidelines, and recommendations within this document are meant to prevent appliance damage, property damage, injury, or death. Please carefully read all warnings, guidelines, and recommendations before proceeding to ensure the continued safe use and maintenance of your CALIBER appliance.

SIGNAL & SYMBOL DEFINITIONS

Following are symbols you may see in this document. Some symbols may not appear.

SIGNAL WORD DEFINITIONS	
 DANGER!	An imminently hazardous situation which, if not avoided, will result in serious injury or death.
 WARNING!	A potentially hazardous situation which, if not avoided, can result in serious injury or death.
 CAUTION!	A potentially hazardous situation which, if not avoided, may result in minor or moderate injury; an unsafe practice.
 USER ACTION!	User action alert follow all recommendations to avoid appliance or product damage.
 NOTICE!	Important information not related to hazards or risk of personal injury.





SAFETY SYMBOLS



Safety alert alerts reader to potential physical injury hazards. Obey all safety messages following this symbol to avoid possible injury or death.



Flammable material fire hazard.



Explosive Materials hazard; explosion hazard.



Tipping hazard tip-over hazard.



Sharp element cut or sever hazard.



Crush or cut hazard.



Steam Hazard; burn hazard.



Burn Hazard; hot surface hazard.



Slippery surface hazard.

ADDITIONAL SYMBOLS



Mandatory action alert symbol alerts reader to required or recommended actions. Obey all messages and recommendations following this symbol to avoid appliance or product damage.



Important information not related to hazards or risk of personal injury.



Review and understand the installation manual before installing, operating, or servicing.



Wear protective gloves.





Important Safety Information

BASIC SAFETY & OPERATION

⚠ DANGER!



- **This unit is for outdoor use only.** Use only in well-ventilated areas. Do not use the grill on boats, recreation vehicles, or in buildings, garages, sheds, breezeways, or other such enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **Only certain types of glass**, 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 operate the grill** in ambient temperatures less than 0°F (-18°C).



- **Have an ABC rated Fire Extinguisher accessible** – never attempt to extinguish a grease fire with water or other liquids.
- **DO NOT store or use gasoline** or other flammable vapors and liquids in the vicinity of this or any appliance.
- **DO NOT store extra propane tanks** under or near the appliance.
- **Keep all electrical cords** and fuel supply hoses away from the heated areas of the grill and water (pools, fountains, puddles).
- **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.
- **If installed under overhead combustible construction**, the appliance must be installed in conjunction with a suitable UL710- or ULC S646-approved heavy-duty vent hood. The vent hood must be in operation during use of the appliance.
- **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, 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.
- **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.
- **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.





BASIC SAFETY & OPERATION (CONT.)

⚠ DANGER!

- **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.
- **This grill can be built into combustible enclosures** with the dimensions and clearances listed in this document. These specifications must be followed to prevent property damage.
- **DO NOT use** charcoal or lighter fluid.



- **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 heat** unopened food containers as a buildup of pressure may cause the container to burst.
- **DO NOT store** extra propane tanks under or near the grill.

⚠ WARNING!

- **California Proposition 65-Warning:** The Burning of gas cooking fuel generates benzene which is 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. For more information, go to P65Warnings.ca.gov



- **Improper installation**, adjustment, alteration, service, or maintenance can cause property damage, injury, or death.
- **To minimize exposure to byproducts** released during the heating process, always operate this unit according to the Use and Care Guide, ensuring you provide good ventilation when cooking with gas.
- **Never use the grill in a windy area.** If located in a consistently windy area (oceanfront, mountaintop, etc.) a wind break is required. Always adhere to specified clearances. See “Enclosure Specifications” (pg. 18).
- **Read the 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.
- **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.
- **DO NOT move** the appliance during its use.
- **This outdoor cooking gas appliance is not intended** to be installed in or on recreational vehicles, trailers and/or boats.



- **DO NOT use** the grill for cooking excessively fatty meats or products which promote flare-ups.
- **To put out flare-ups**, adjust the controls to lower the temperature. Never use water on a grease fire.
- **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.





BASIC SAFETY & OPERATION (CONT.)

⚠ WARNING!



- **When using a grill**, be sure that all parts of the unit are firmly in place and that the grill is stable (cannot be tipped over).



- **The appliance owner is responsible** for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.

ⓘ USER ACTION!



- **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.
- **This product must be installed** by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.
- **The installation of this appliance** must conform to local codes and ordinances. In the absence of local codes and ordinances refer to ANSI Z223.1/NFPA 54, CSA B149.1 or CSA B149.2.

LIQUID PROPANE & NATURAL GAS WARNINGS

⚠ DANGER!



- **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.
- **Never allow children** to tamper or play with the cylinder.



- **Flammable gas under pressure.** Leaking LP gas can cause a fire or explosion if ignited, causing serious personal injury or death. Contact LP gas supplier for repairs or disposal of cylinders or unused LP gas.
- **When transporting LP cylinders**, keep cylinders secured in an upright position with the cylinder valve turned off.
- **If you hear, see, or smell leaking LP gas**, immediately get everyone away and contact emergency services. **DO NOT** attempt repairs.
- **LP gas is heavier than air** and can settle in low places while dissipating.
- **Contact with cylinder contents** can cause freeze burns.
- **Ensure the LP tank is fitted** with a listed overfilling prevention device and a cylinder connection device compatible with the connection for outdoor cooking appliances.





LIQUID PROPANE & NATURAL GAS WARNINGS (CONT.)

⚠ DANGER!

- **Certain Liquid Propane dealers** may fill liquid propane cylinders for use in the grill beyond the cylinder filling capacity. “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. Take the following safety precautions:
 - **When you have your tank filled**, be sure you tell the supplier to fill it to no more than 80% of its total capacity.
 - **DO NOT store** a full tank in direct sunlight.
 - **DO NOT use, store, or transport** the cylinder where it may be exposed to high temperatures. The relief valve may open, allowing a large amount of flammable gas to escape.
- **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 attach / disconnect an LP cylinder** or move / alter gas fittings when the grill is in operation or hot.
- **When not connected for use**, keep the LP cylinder valve turned off.
- **Never use a dented or rusty LP tank**. Keep the ventilation openings of the cylinder enclosure free and clear from debris. **NEVER** use a cylinder with a damaged valve.
- **DO NOT store** a spare LP gas cylinder under or near this appliance.
- **Never fill the cylinder** beyond 80% full.
- **Never use the grill** if a gas odor is present. Immediately turn off the gas supply and call for service.
- **If the information above is not followed exactly**, a fire causing death or serious injury could occur.

⚠ WARNING!

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





PERSONAL INJURY WARNINGS

⚠ DANGER!



- **This unit is for outdoor use only.** Never locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system for outdoor use. **DO NOT** operate in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **Only certain types of glass**, 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.
- **Children and pets should not be left alone** or unattended in an area where the grill is being used. **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.



- **NEVER lean over an open grill**, especially when lighting; serious burns may result. When lighting a burner, always pay close attention to what you are doing.
- **Clean the grill with caution.** Some cleaners produce noxious fumes or can ignite if applied to a hot surface.



- **To avoid burns when cooking**, use long handled BBQ tools.
- **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.
- **Let hot grease cool** before attempting to handle it.
- **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.
- **DO NOT use a towel or bulky cloth** in place of potholders. **DO NOT** let potholders touch hot portions of the grill rack or burner grate.



- **Use only dry potholders** as moist or damp potholders on hot surfaces may cause burns from steam.
- **Clean the grill with caution.** Avoid steam burns; **DO NOT** use a wet sponge or cloth to clean the grill while it is hot.





PERSONAL INJURY WARNINGS (CONT.)

⚠ WARNING!



- **Read the 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.



- **Sharp edges!** Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.



- **Crush or cut hazard!** Keep clear when uncrating, installing, moving, or servicing the appliance.



- **The appliance owner is responsible** for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.





About Your Appliance

Thank you for choosing the Rockwell Social Grill. The Rockwell Social Grill features the patented fully retractable “disappearing” lid with a special counterbalance mechanism that allows for a smooth transition from open to closed. Grill from any side as you socialize.

CONTACT US

Sales Info@True-Caliber.com

Parts & Warranty

CaliberAfterSalesSupport@True-Caliber.com
or 1-844-351-6003

Technical Support

TechnicalSupport@True-Caliber.com
or 1-855-217-6025

SERIAL LABEL LOCATION

The serial label is located on the lighting instruction slide. See fig. 1.



Fig. 1. Lighting instruction slide location.

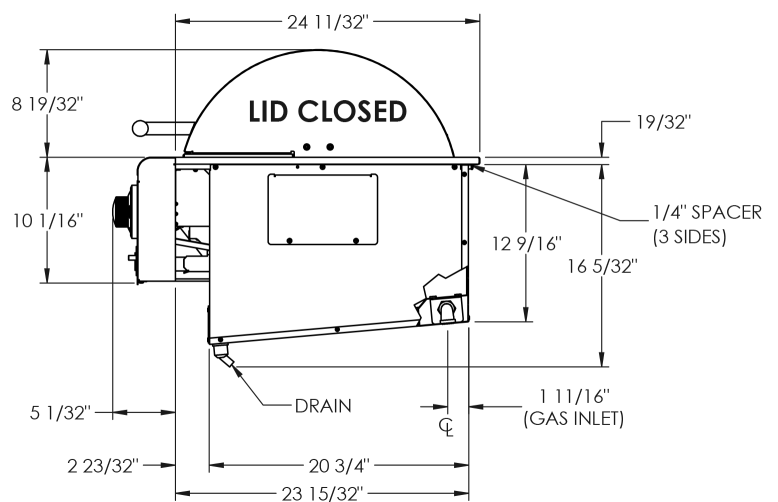
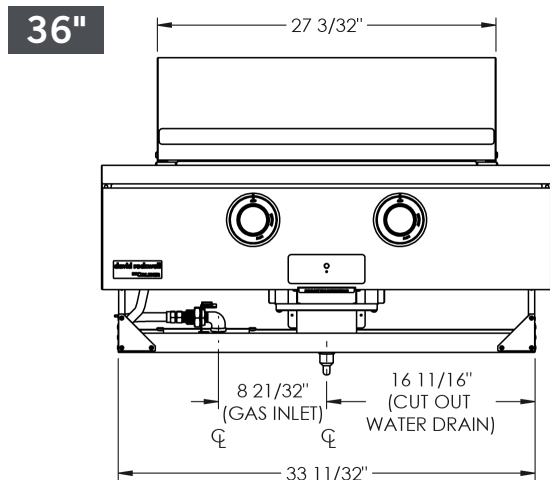
BTU RATING

Each burner is rated at 20,000 BTUs.

MODEL MEASUREMENTS

PACKAGED PRODUCT SPECIFICATIONS

Model	Weight	Length	Width	Height
CRG-36	195 lb (88.5 kg)	42-3/4" (1085.9 mm)	35-3/4" (908 mm)	33-1/2" (850.9 mm)



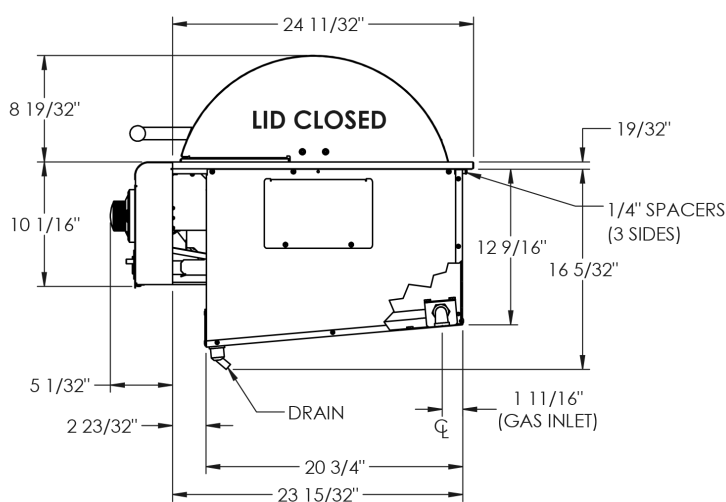
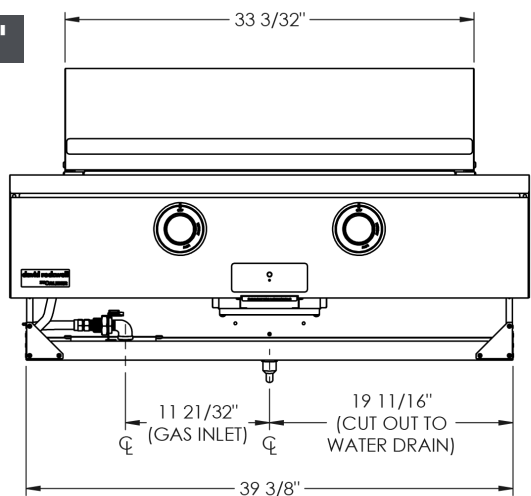


MODEL MEASUREMENTS

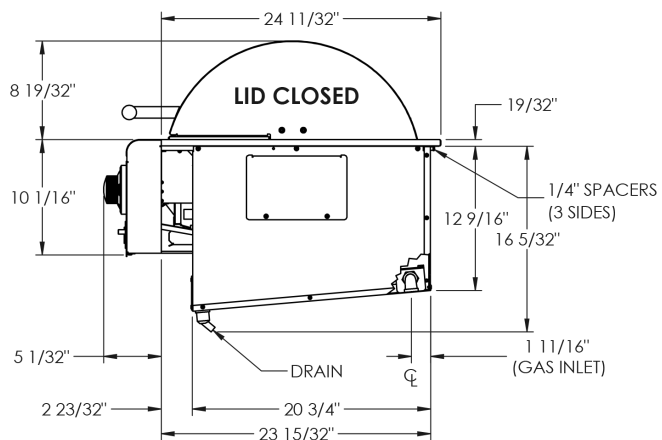
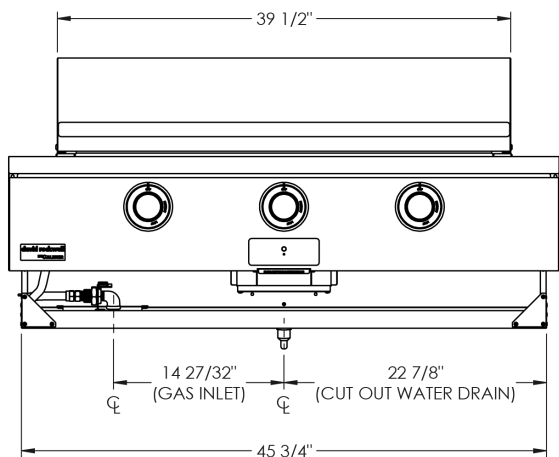
PACKAGED PRODUCT SPECIFICATIONS

Model	Weight	Length	Width	Height
CRG-42	212 lb (96.2 kg)	49-1/2" (1257.3 mm)	35-3/4" (908 mm)	33-1/2" (850.9 mm)
CRG-48	248 lb (112.5 kg)	55" (1397 mm)	35-3/4" (908 mm)	33-1/2" (850.9 mm)

42"



48"





Installation Requirements

⚠ WARNING!



- **Only qualified technicians** should install and service the appliance.
- **This outdoor cooking gas appliance is not** intended to be installed in or on recreational vehicles, trailers and/or boats.



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.



Sharp edges! Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.



Crush or cut hazard! Keep clear when uncrating, installing, moving, or servicing the appliance.

👤 USER ACTION!



- **The installation of this appliance must conform** to local codes and ordinances. In the absence of local codes and ordinances refer to ANSI Z223.1/NFPA 54, CSA B149.1 or CSA B149.2.
- **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.
- **Caliber is not responsible for damage** incurred during shipment. Always carefully inspect for freight damage before receiving and installing your appliance. If there is damage, note all damage on the delivery receipt, immediately file a claim with the delivery freight carrier, and contact Caliber. **DO NOT** install the appliance or put it in service.
- **Have the installer show you where the gas supply shut-off valve is located** so you know where and how to shut off the gas to the grill.
- **This product must be installed** by a licensed plumber or gas fitter when installed within the Commonwealth of Massachusetts.
- **Follow the installation instructions** within this manual. Have your grill installed by a qualified installer.





GRILL PLACEMENT

⚠ DANGER!



- **This unit is for outdoor use only. NEVER** locate the grill in a building, garage, breezeway, shed or other such enclosed areas without an approved ventilation system for outdoor use. **DO NOT** operate in enclosed areas. This could result in carbon monoxide build-up which would result in injury or death.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than with walls on three sides, but with no overhead cover; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and no more than two sidewalls. The sidewalls may be parallel, as in a breezeway, or at right angles to each other; all openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.
- **An appliance is considered to be outdoors** if installed with shelter no more inclusive than within a partial enclosure that includes an overhead cover and three sidewalls, as long as 30% or more of the horizontal periphery of the enclosure is permanently open. All openings must be permanently open; sliding doors, garage doors, windows, or screened openings are not considered as permanent openings.



- **If installed under overhead combustible construction**, the appliance must be installed in conjunction with a suitable UL710- or ULC S646-approved heavy-duty vent hood. The vent hood must be in operation during use of the appliance.
- **This grill can be built into combustible enclosures** with the dimensions and clearances listed in this document.

🗨 USER ACTION!



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 your installation does not conform with manufacturer's guidelines, your warranty will be voided.

🗨 NOTICE!



- **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 not covered by warranty.
- **This outdoor cooking gas appliance** is not intended to be installed in or on recreational vehicles, trailers and/or boats.





GRILL PLACEMENT (CONT.)

When selecting a suitable location, consider concerns such as exposure to wind, proximity to traffic paths, and keeping gas supply lines as short as possible and away from heat sources. Locate the grill only in a well-ventilated area.

As a 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. **See fig. 1.** Using your grill in windy conditions can disrupt the proper flow of air through your grill, leading to reduced performance, or in certain severe cases, causing heat buildup in the valve panel area.

If locating the grill in a windy area, position the grill so the prevailing wind will blow air at the grill's front. This will assist the grill in venting hot air through the grill's rear. In addition, the wind will help keep any smoke from blowing at someone grilling.

If you 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 unit's rear. The non-combustible wind screen should be a minimum of 12" (304.8 mm) tall and have a minimum clearance of 2-1/2" (63.5 mm) from the grill's rear. **See fig. 2.**

During high wind conditions, it is best to not 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. 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.

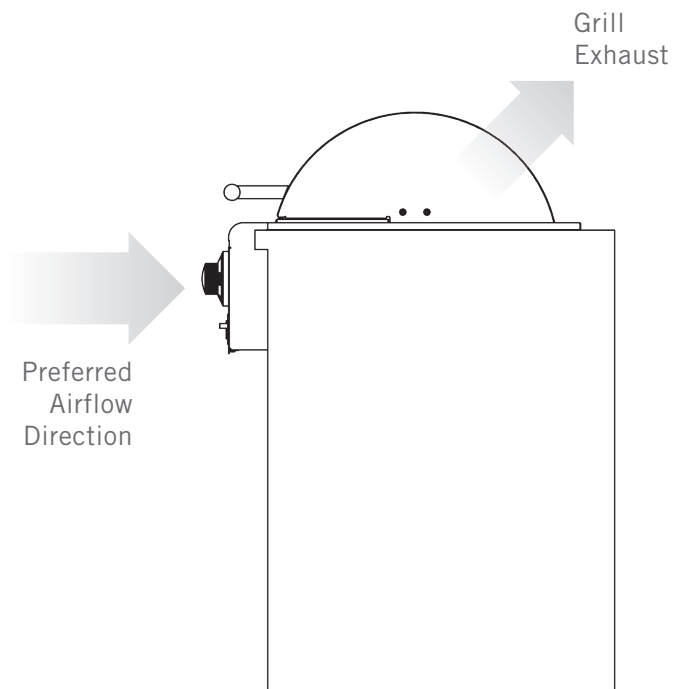


Fig. 1. Preferred airflow diagram.

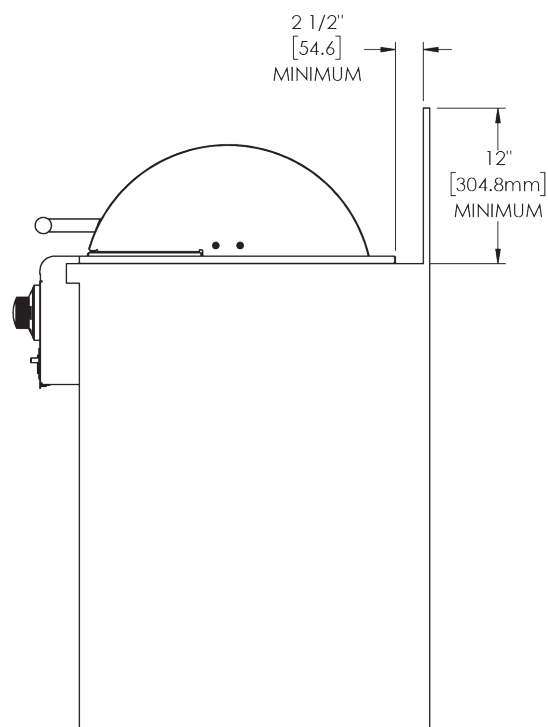


Fig. 2. Minimum 2-1/2" (63.5 mm) clearance required between grill rear and windbreak.





ENCLOSURE SPECIFICATIONS

⚠ DANGER!



Fire or explosion hazard! DO NOT store LP cylinders below the firebox, side burner, or cooking location/burners. Install a shelf or partition beneath the grill to prevent LP cylinder storage vertically, horizontally, or in any orientation.



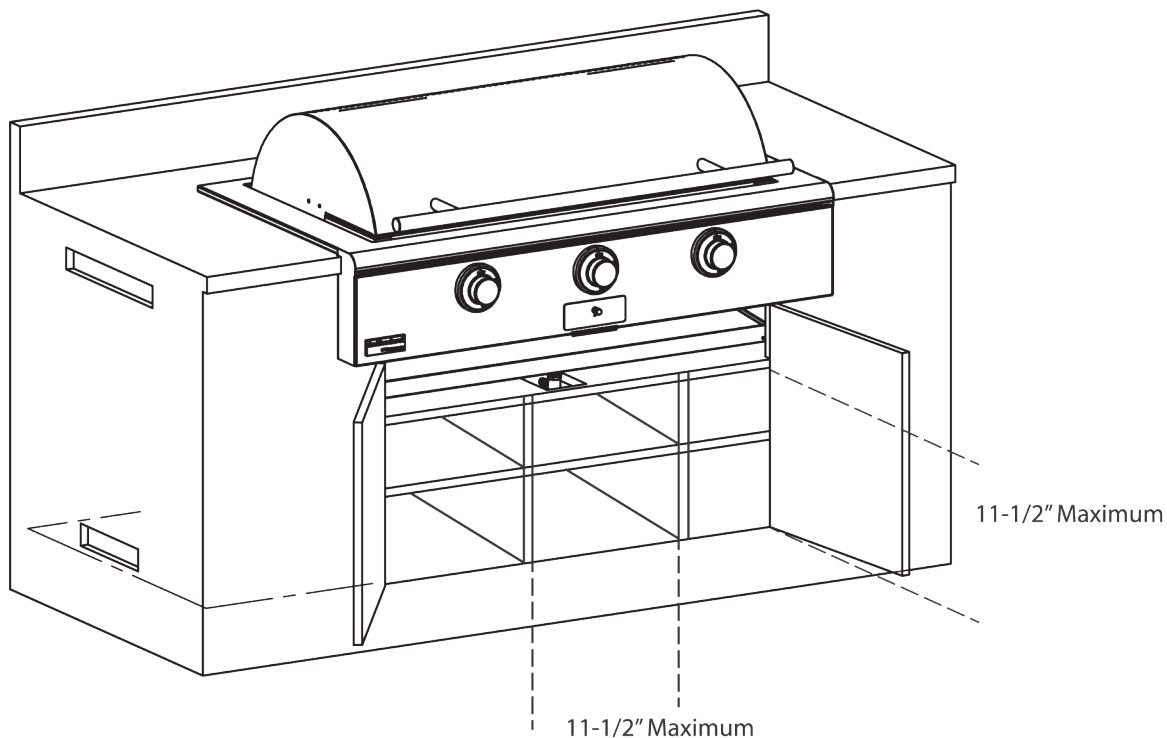
Any enclosure or grilling island built or purchased for this grill to be placed into must be properly vented to reduce the risk of injury or damage in the event of a gas leak. See “Ventilation” (pg. 20).

ⓘ USER ACTION!



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

DO NOT store LP cylinders below the firebox, side burner, or cooking location/burners. Install a shelf or partition beneath the grill to prevent LP cylinder storage vertically, horizontally, or in any orientation.





CLEARANCES

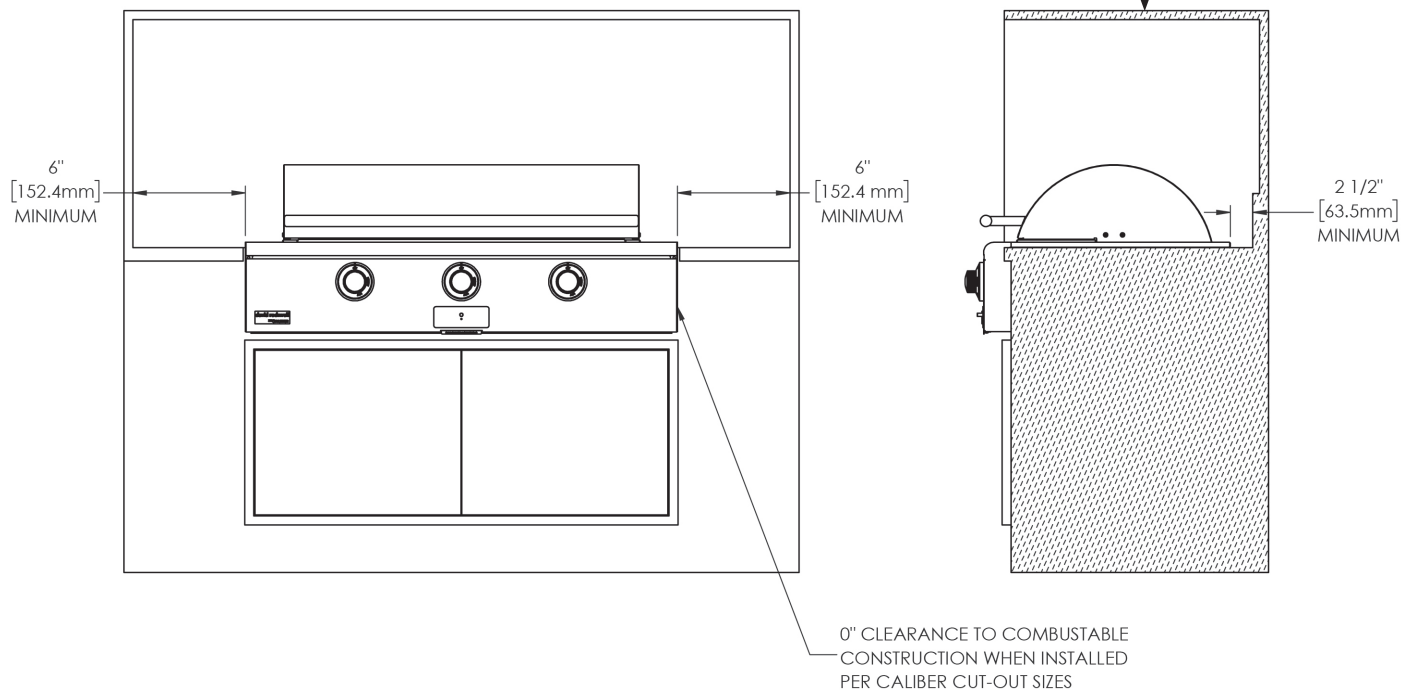
⚠ WARNING!



Fire hazard!

- **A minimum of 6" (152.4 mm) clearance** from the grill to combustible construction on the sides above the counter level is required.
- **A minimum of 2-1/2" (63.5 mm) clearance** from the grill to combustible construction at the rear above the counter level is required.
- **A minimum of 0" (0 mm) clearance** from the grill to combustible construction on the sides below the counter level is required.
- **A minimum of 0" (0 mm) clearance** from the grill to combustible construction at the rear below the counter level is required.

NOTE If installed under overhead combustible construction, the appliance must be installed in conjunction with a suitable UL710- or ULC S646-approved heavy-duty vent hood.





VENTILATION

⚠ DANGER!**Fire or explosion hazard!**

At least 120 in² (774 cm²) minimum ventilation [60 in² (387 cm²) upper and lower ventilation openings] is required in the enclosure to prevent gas build-up. See requirements below.

The following enclosure ventilation requirements must be met **See fig. 3**.

- At least one (1) unobstructed ventilation opening on the exposed exterior side of the enclosure within 5" (127 mm) of the top of the enclosure. The opening(s) must equal at least 60 in² (387 cm²).
- At least one (1) ventilation opening on the exposed exterior side of the enclosure 1" (25.4 mm) or less from the bottom. The opening(s) must equal at least 60 in² (387 cm²).
- All ventilation openings are larger than 1/4" (6.35 mm). Every opening must be large enough to permit the entrance of a 3/16" (4.8 mm) diameter rod.
- Ventilation openings shall not communicate directly with other compartments of the enclosure.
- Ventilation openings shall not be located in front of the appliance above floor level.

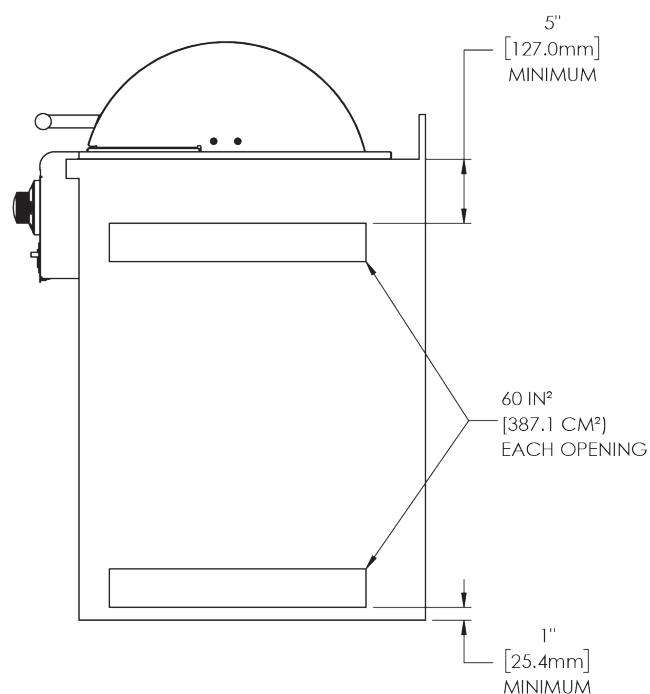


Fig. 3. Example of ventilation requirement.





LIQUID PROPANE (LP) CYLINDER

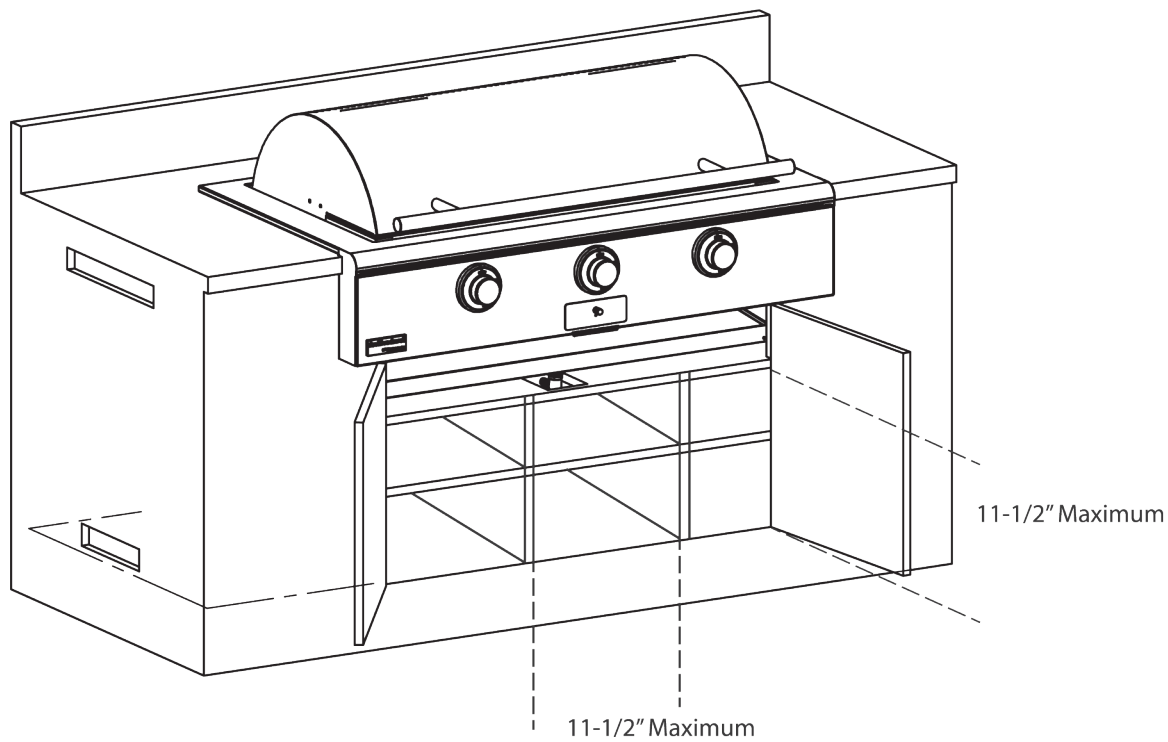
If a Type 1 20 lb LP cylinder will be used with the grill, the following requirements must be met:

- The enclosure must be ventilated as described or have one (1) side of the enclosure completely open.
- There must be at least two unobstructed ventilation openings on the exposed exterior side of the enclosure, one within 5" of the top of the enclosure and another within 1 inch of the cylinder openings bottom surface.
- The top opening must have a total free area of more than 20 in² (129 cm²) for a 20 lb cylinder.
- The bottom opening must have a free area of more than 10 in² (64.5 cm²) for a 20 lb cylinder.
- All ventilation openings are larger than 1/4" (6.35 mm). Every opening must be large enough to permit the entrance of a 3/16" (4.8 mm) diameter rod.
- Ventilation openings shall not communicate directly with other compartments of the enclosure.
- Ventilation openings shall not be located in front of the appliance above floor level.
- The cylinder must be isolated from the grill enclosure, and protected from radiation, flames, hot drippings, and other foreign or hazardous materials.
- The design of the cylinder enclosure should allow for the gas cylinder to be connected, disconnected and the connections inspected and tested outside of it. The connections that could be possibly disturbed when installing the cylinder in the enclosure can be leak tested inside the enclosure.
- Cylinder valve shall be readily accessible for hand operation. Access doors must be non-locking and able to be opened without the use of tools.
- Partitions or shelves are installed beneath the grill to prevent storage of extra cylinders. These must be located as to not interfere with access to the gas shutoff. Ensure there are no openings wider than 11-1/2" (292.1 mm).
- There must be a minimum clearance of 2" (50.8 mm) between the floor of the cylinder enclosure and the ground.
- The LP cylinder enclosure shall not be large enough for extra LP cylinders to be stably placed in any orientation within the enclosure.
- An installer supplied LP cylinder retention device or kit designed for use with a Type 1 LP cylinder shall be installed within the enclosure to secure the LP cylinder to the floor of the enclosure. This device shall be designed to limit the movement of the LP cylinder but shall not interfere with operation of the cylinder valve and must be designed for the type of LP cylinder that is being used. This retention device shall orientate the cylinder such that the pressure relief valve outlet is not orientated toward the normal operating position of the user. Check with the Manufacturer of the LP cylinder retention device for compatibility if using an LP cylinder that is not a Type 1 DT-40 type LP cylinder.
- Any openings in the partition wall for gas supply lines, service conduits such as for water, electricity, waste, etc. shall have less than 1/4" (6.4 mm) clearance if not located above the top of the LP cylinder. If located below the LP cylinder these clearance holes shall be sealed.





LIQUID PROPANE (LP) CYLINDER (CONT.)





LP CYLINDER CONNECTION IN ADJACENT ENCLOSURE

NOTE Be sure to add clamps as necessary to the gas supply hose to keep the LP regulator from making contact with the ground when removed from the LP cylinder. Installer-supplied connectors and supply lines must comply with ANSI Z21.75/CSA 6.27.

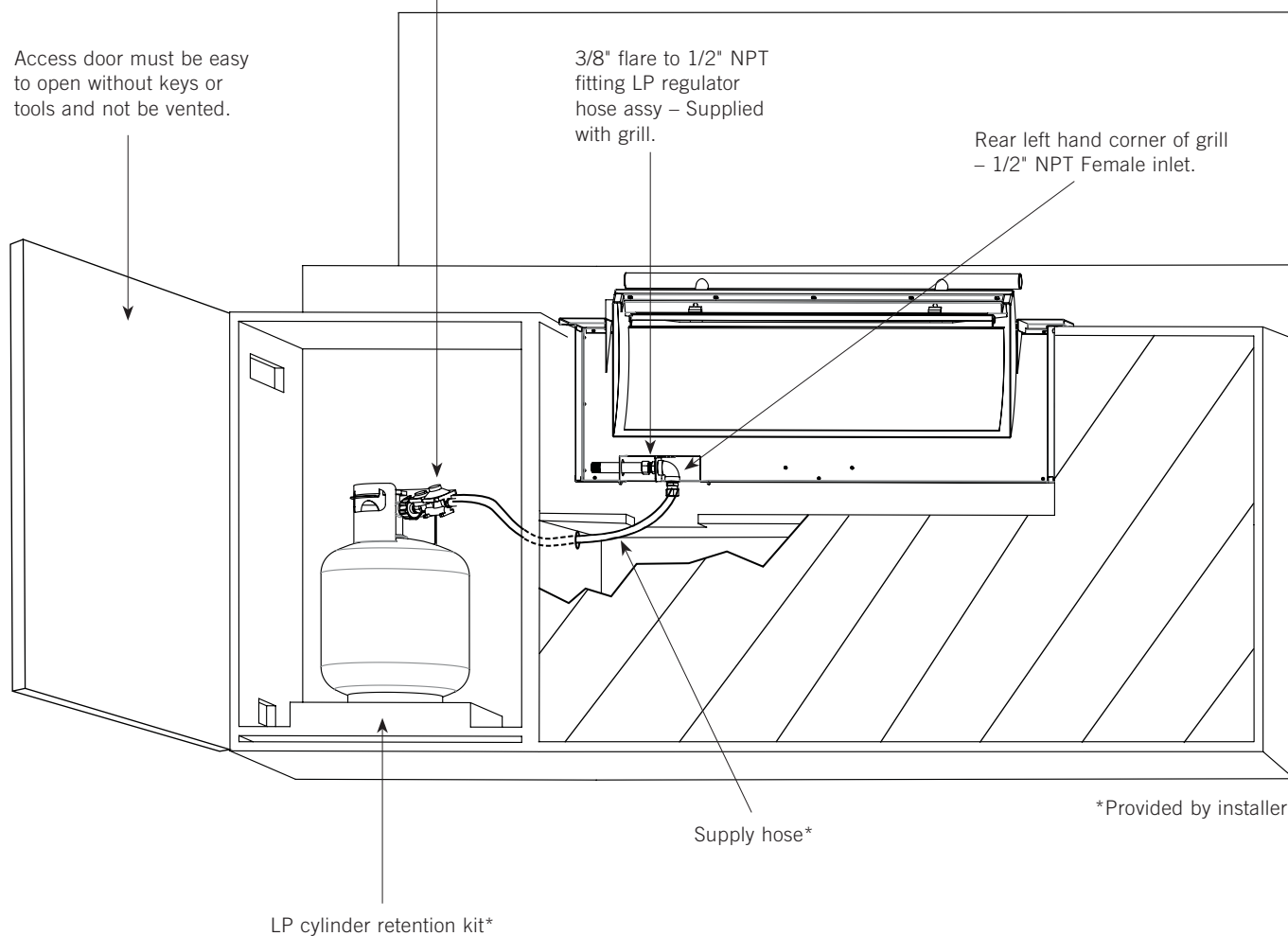
NOTE: Regulator high pressure valve must vent away from persons.

Type 1 regulator connection.

Access door must be easy to open without keys or tools and not be vented.

3/8" flare to 1/2" NPT fitting LP regulator hose assy – Supplied with grill.

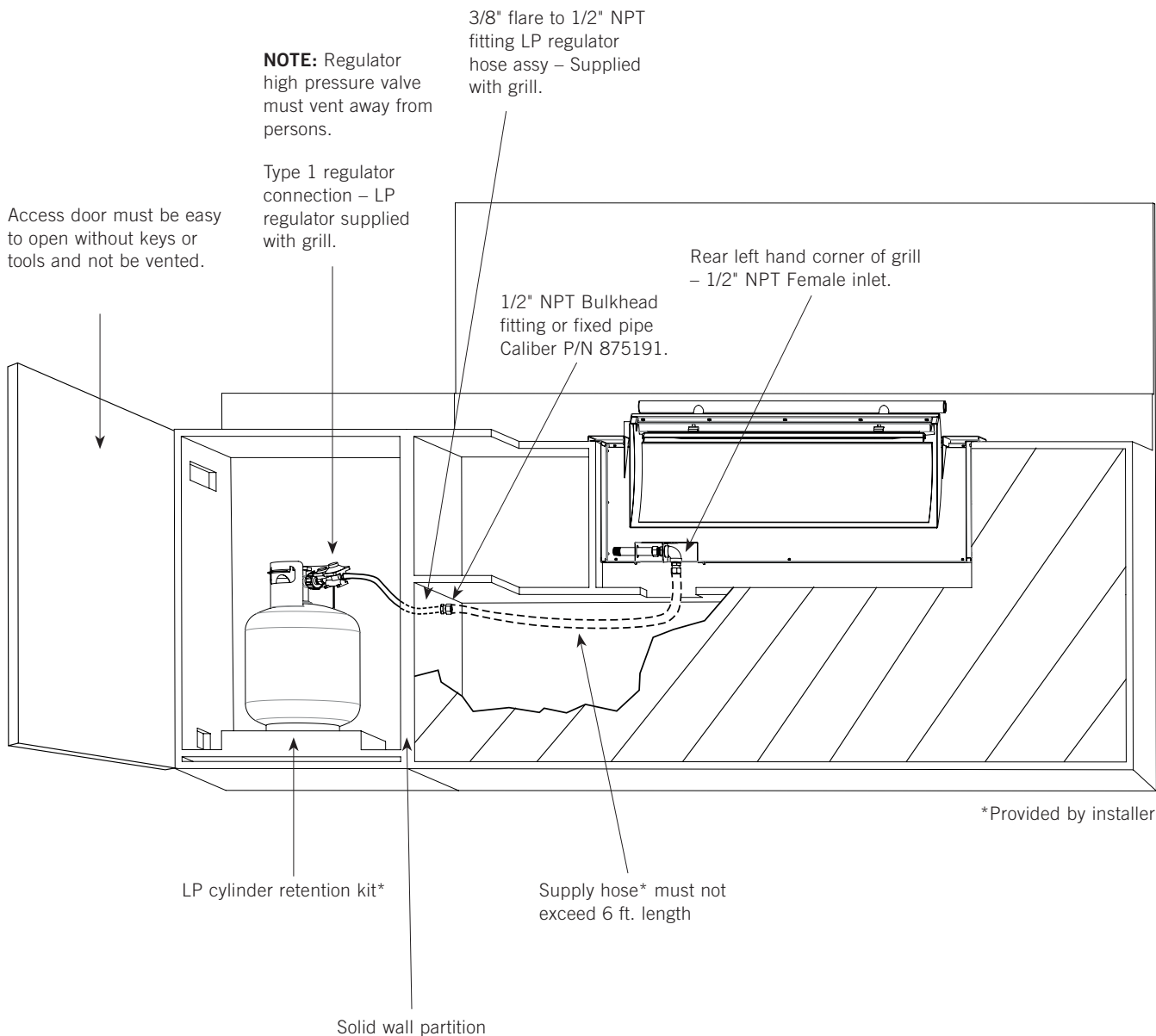
Rear left hand corner of grill – 1/2" NPT Female inlet.





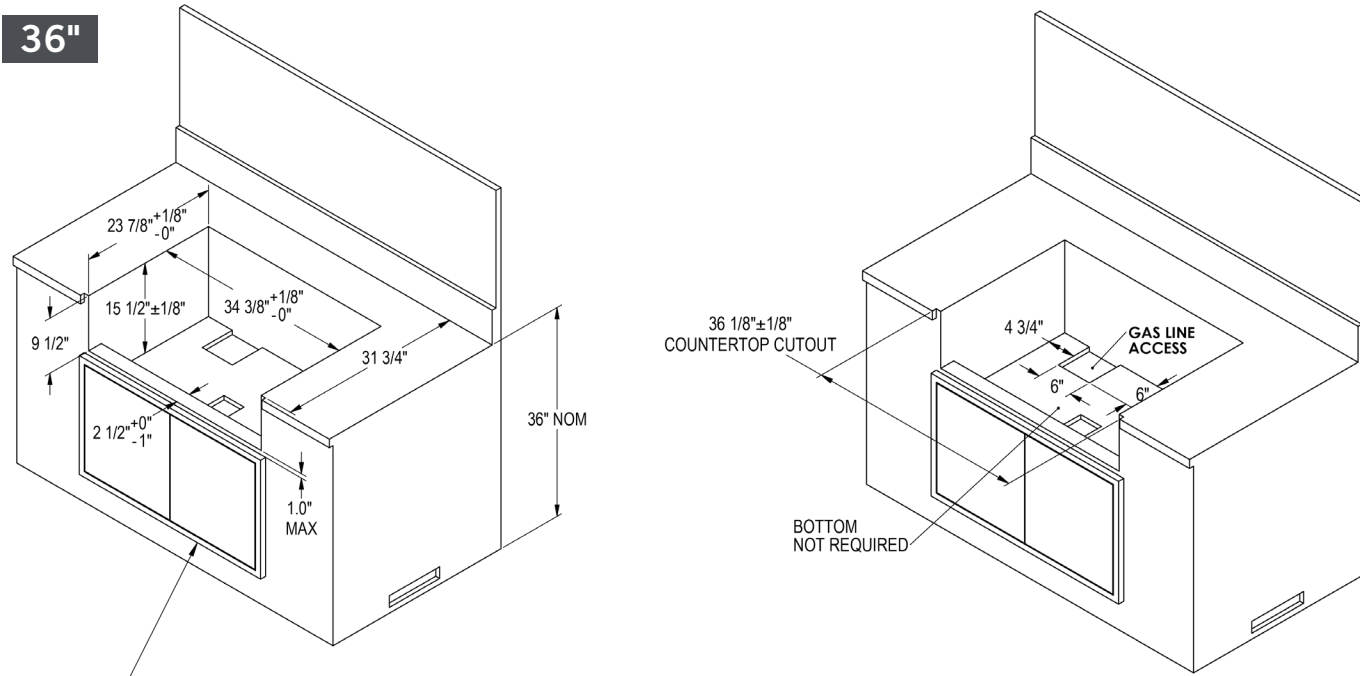
LP CYLINDER CONNECTION IN REMOTE ENCLOSURE

NOTE Be sure to add clamps as necessary to the gas supply hose to keep the LP regulator from making contact with the ground when removed from the LP cylinder. Installer-supplied connectors and supply lines must comply with ANSI Z21.75/CSA 6.27.





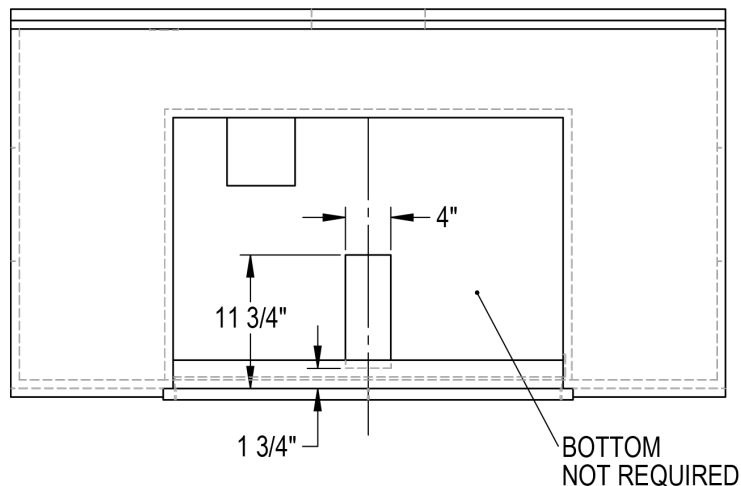
36" ROCKWELL BUILT-IN



ACCESS DOOR REQUIRED!

Important! Gas fittings, regulator, and installer supplied shut off valves must be easily accessible (1" maximum space between the bottom of the grill to the top of the access door to be able to reach the clean out drain).

TOP VIEW



ACCESS DOOR REQUIRED FOR DRAIN!

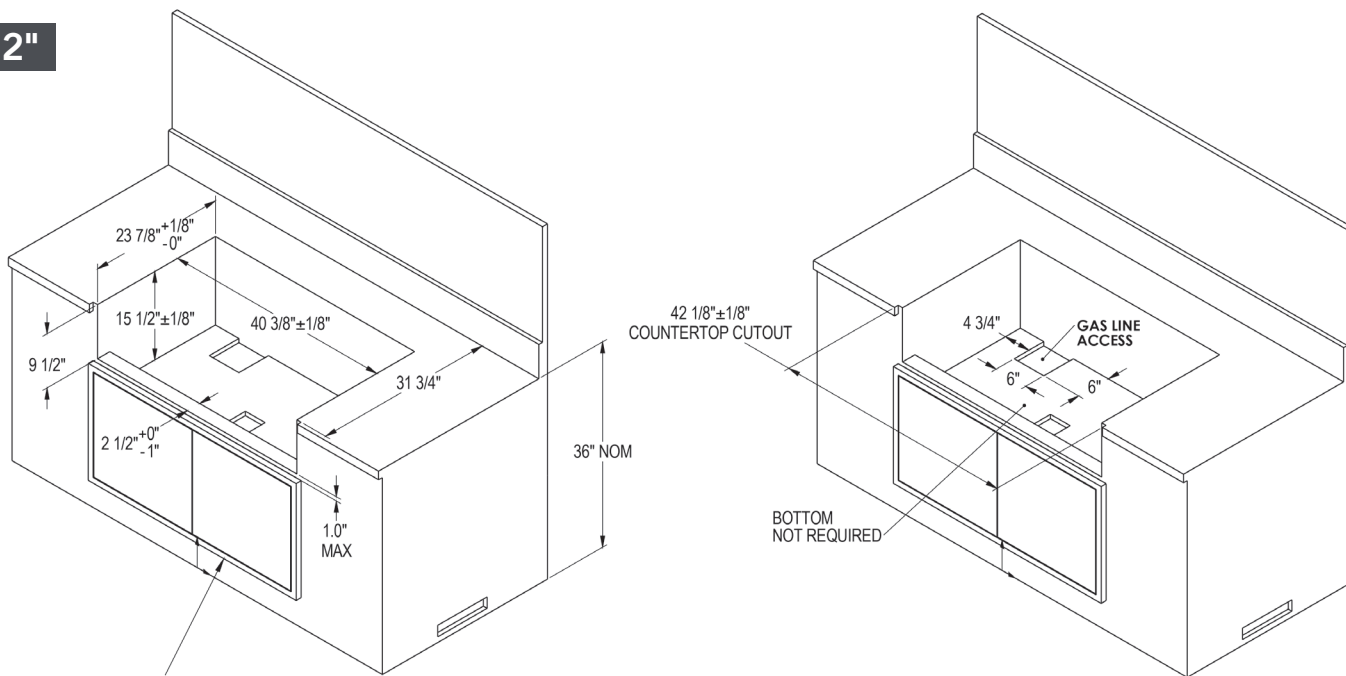
(Access door placed no more than 1" below the grill to reach clean out drain). Important! Access doors also required for combustible enclosures and additional spacer required. See installation instructions for combustible enclosures for this grill.





42" ROCKWELL BUILT-IN

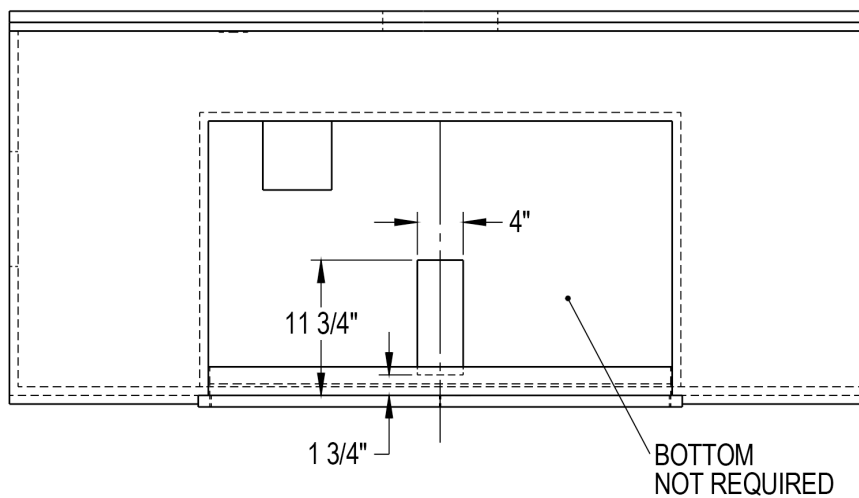
42"



ACCESS DOOR REQUIRED!

Important! Gas fittings, regulator, and installer supplied shut off valves must be easily accessible (1" maximum space between the bottom of the grill to the top of the access door to be able to reach the clean out drain).

TOP VIEW



ACCESS DOOR REQUIRED FOR DRAIN!

(Access door placed no more than 1" below the grill to reach clean out drain).

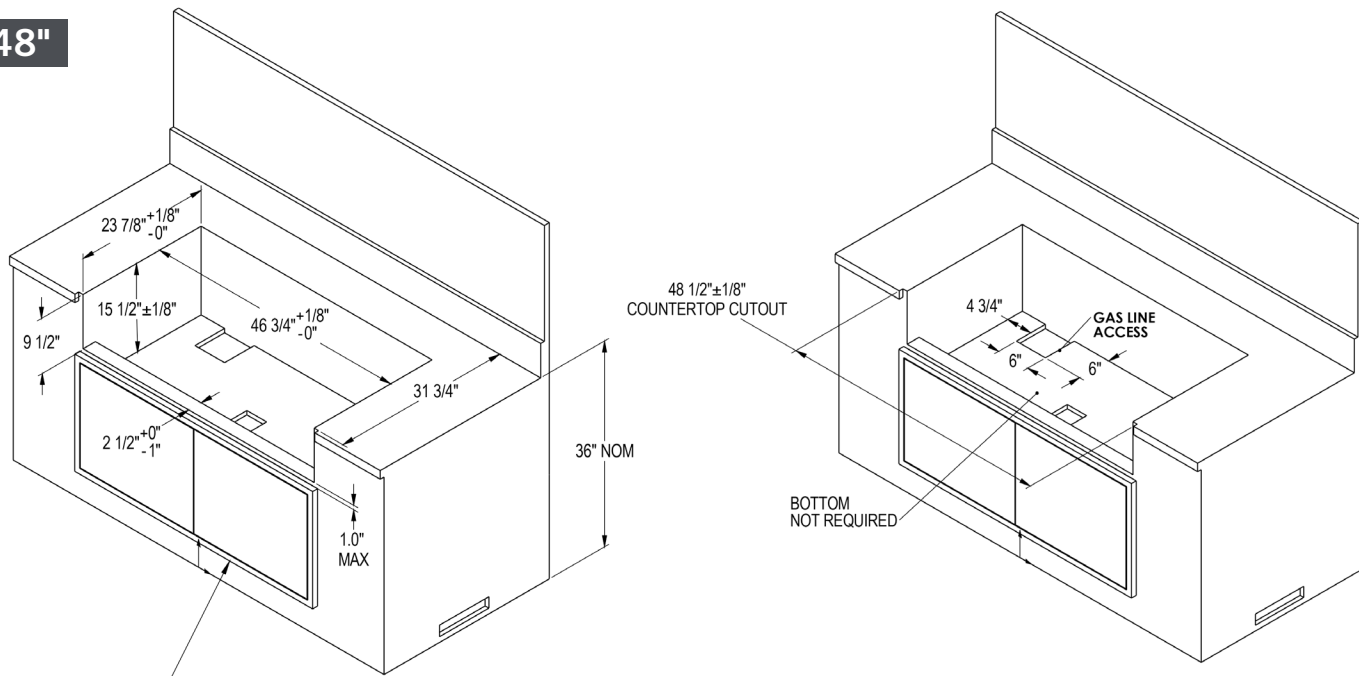
Important! Access doors also required for combustible enclosures and additional spacer required. See installation instructions for combustible enclosures for this grill.





48" ROCKWELL BUILT-IN

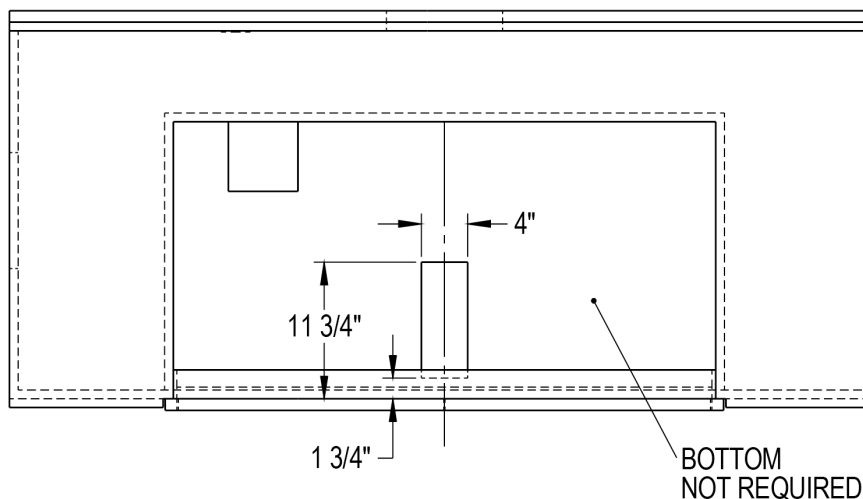
48"



ACCESS DOOR REQUIRED!

Important! Gas fittings, regulator, and installer supplied shut off valves must be easily accessible (1" maximum space between the bottom of the grill to the top of the access door to be able to reach the clean out drain).

TOP VIEW



ACCESS DOOR REQUIRED FOR DRAIN!

(Access door placed no more than 1" below the grill to reach clean out drain). Important! Access doors also required for combustible enclosures and additional spacer required. See installation instructions for combustible enclosures for this grill.





LEVELING

Verify the level of the enclosure cutout front-to-back and side-to-side. If the cutout is not level, the grill will not be level. Improper level can cause erratic burner combustion or grease to not flow into the grease tray. For a prefabricated enclosure/island, if the floor is uneven or has a decided slope, leveling of the enclosure may be required.

GAS REQUIREMENTS

⚠ DANGER!



- **NEVER connect an unregulated gas line directly to the grill.** A pressure regulator must be installed on all gas equipment. All local codes require that the pressure regulator supplied with your grill is used, even if the supply is controlled.
- **Removing or failing to install the pressure regulator** can result in fire and serious personal injury or death and will void the warranty.

🗨 USER ACTION!



- **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 gas connections should be made by a qualified technician** and in accordance with local codes and ordinances. The installation of this appliance must conform to local codes and ordinances. In the absence of local codes and ordinances refer to 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 for gas burning appliance and equipment) and local codes.
- **An installer-supplied gas shut-off valve must be installed** in an easily accessible location.
- **The Natural Gas pressure regulator** or LP Regulator hose assembly supplied with this unit must be used.
- **Verify the type of gas supply to be used**, either Natural or LP, and make sure the marking on the appliance serial label matches the supply. See “Serial Label Location” (pg. 13).

🗨 NOTICE!



Gas conversion kits are available from Caliber to change the operating supply gas to either natural gas or LP. Contact Caliber at **1-844-351-6003** or CaliberAfterSalesSupport@True-Caliber.com

These kits should be installed by a qualified technician.





LIQUID PROPANE (LP)

⚠ DANGER!

- **DO NOT store a spare LP gas cylinder** under or near this appliance vertically, horizontally or in any orientation. Caliber recommends adding a partition or shelf under the appliance to prevent such storage; such construction must be located as to not interfere with gas shutoff access. Ensure there are no openings wider than 11-1/2" (292.1 mm)
- **NEVER** fill the cylinder beyond 80% full.
- **If the information above is not followed exactly**, a fire causing death or serious injury could occur.
- **If the appliance is stored indoors**, the LP tank must be disconnected and removed from the appliance. Cylinders must be stored outdoors in a well-ventilated area out of the reach of children.
- **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.
- **Ensure the LP tank is fitted** with a listed overfilling prevention device and a cylinder connection device compatible with the connection for outdoor cooking appliances.
- **ALWAYS** check for leaks after every LP tank change.
- **NEVER** connect an unregulated gas line to the grill.
- **When connecting the regulator**, be sure the regulator vent is not pointing up.
- **When the appliance is not in use**, keep the cylinder valve closed.





LIQUID PROPANE (LP) (CONT.)

ⓘ USER ACTION!

- **The LP Tank is NOT INCLUDED** with the grill and must be purchased separately from your local LP tank supplier. Your local LP filling station should be equipped with the proper equipment to fill your LP tank.
- **The LP tank must be constructed and marked** in accordance with the specifications for LP tank of the US department of Transportation (DOT or CAN/CSA-B339). The LP cylinder used must be equipped with a listed overfilling prevention device and be fitted with a “Type 1” connection. **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. **DO NOT** use an LP gas cylinder with a No. 600 connection.
- **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 or the CAN/CGAB149.2 Propane Installation Code.
- **Any installer supplied gas lines shall be rigid pipe**, semi-rigid tubing, or a connector complying with ANSI Z21.24/ CSA 6.10 or ANSI Z21.75/ CSA 6.27 for attachment to the Type 1 regulator/ hose assembly supplied with the appliance. Aluminum or aluminum alloy semi-rigid tubing shall not be used for this purpose.
- **To avoid heat degradation (loss of heat)** keep the supply lines as short as possible.
- **Gas hose assemblies** shall be of such length or otherwise restrained so that the regulator cannot drop to the ground when disconnected from the cylinder valve.
- **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 in the standard for compressed gas cylinder valve outlet and inlet connection ANSI/CGA-V-1.
- **An installer supplied LP cylinder retention device** or kit designed for use with a Type 1 LP cylinder shall be installed within the enclosure to secure the LP cylinder to the floor of the enclosure. This device shall be designed to limit the movement of the LP cylinder but shall not interfere with operation of the cylinder valve and must be designed for the type of LP cylinder that is being used. This retention device shall orientate the cylinder such that the pressure relief valve outlet is not orientated toward the normal operating position of the user. Check with the Manufacturer of the LP cylinder retention device for compatibility if using an LP cylinder that is not a Type 1 DT-40 type LP cylinder.





LIQUID PROPANE (LP) (CONT.)

Operating pressure: 11" WC (1.07 kPa)

Connection: 1/2" NPT male mounted on the regulator (included).

LP Hose with a quick disconnect and fittings are included. **See fig. 1.**

Type 1 or QCC1 Regulator: LP gas grill orifices come equipped with a high-capacity hose/regulator assembly for connection to a standard 20 lb LP tank (Type 1). **See figs. 1 and 2.**



Fig. 1. LP hose and regulator for use with a standard 20 lb. LP tank.

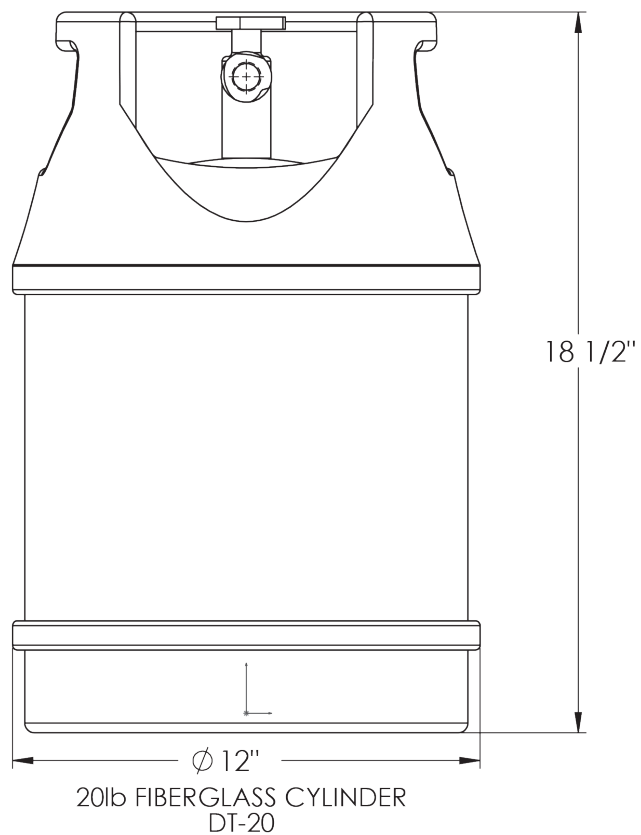
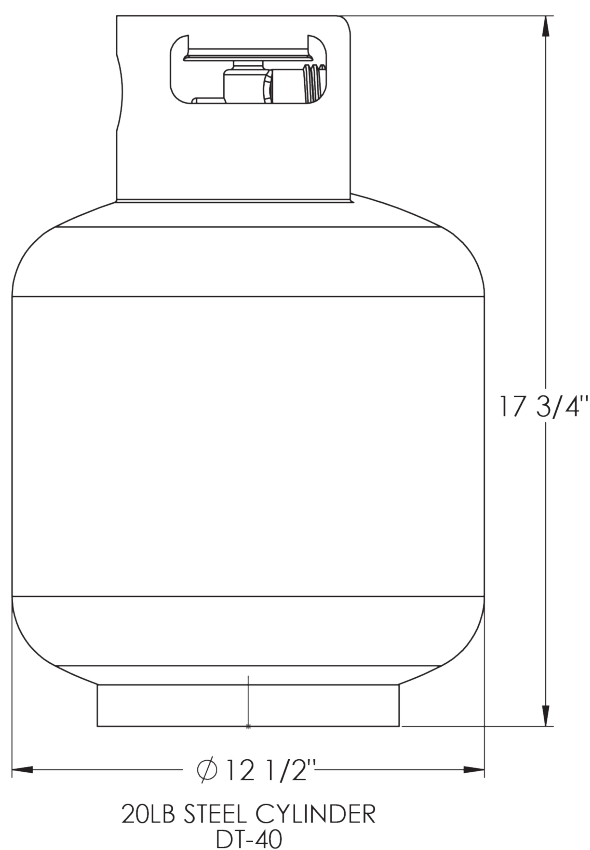


Fig. 2. Standard 20 lb LP tank dimensions.

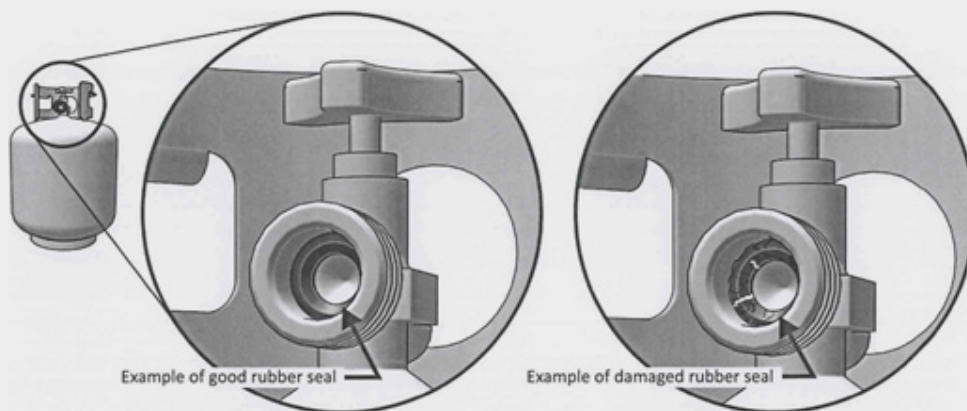




LIQUID PROPANE (LP) – CONNECTING

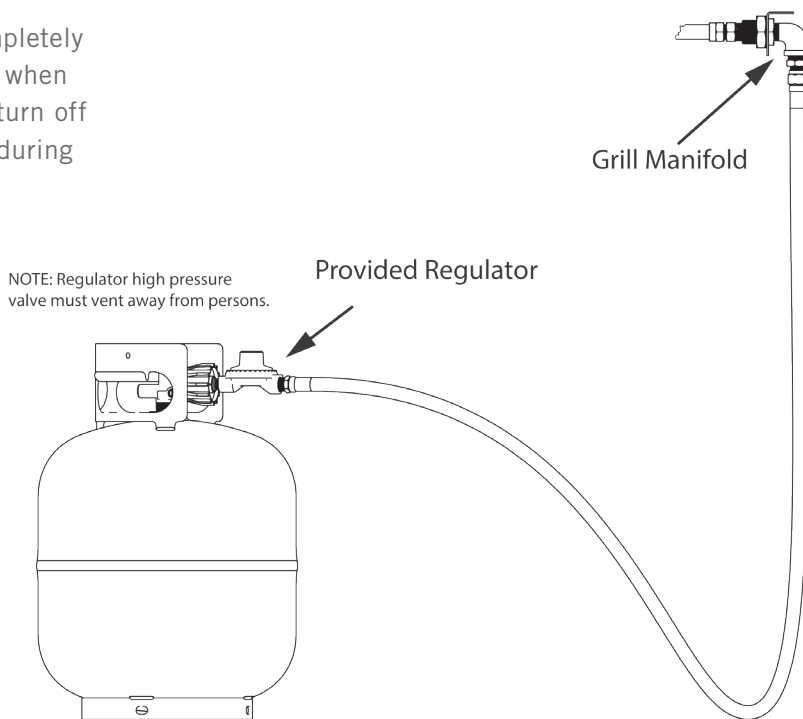
⚠ DANGER!

- **Before connecting the LP tank to a regulator**, check that all grill burners valves are in the **OFF** position and open the grill lid.
- **Before connecting an LP tank**, check the rubber o-ring in the valve. If the o-ring is damaged, return the LP tank to the gas supplier. **DO NOT** use a damaged tank. See figure below.



Procedure

1. Verify the main valve on the LP tank is completely closed. Although the flow of gas is stopped when the Type 1 system is disconnected, always turn off the LP tank main valve after each use and during transport of the tank or unit.
2. Insert the regulator inlet into the tank valve and turn the coupler clockwise until the coupler tightens. **DO NOT** overtighten the coupler.
3. Connect the regulator outlet hose to the grill manifold.
4. Purge air from the system. Turn the main tank valve on and turn the burner control valves on the grill to **HI / LIGHT** position for about 20 sec. Turn valves off. Wait 5 min before attempting to light the burners.
5. Check connection points for leaks. See “Leak Testing” (pg. 37).





LIQUID PROPANE (LP) – DISCONNECTING

Procedure

1. Turn **OFF** the main tank valve.
2. Turn the coupler counterclockwise. The inlet will then disengage.
3. Remove the inlet from the tank valve opening if the inlet has not already done so when disengaging.

BULK LIQUID PROPANE (LP)

For LP installations where the provided LP tank/regulator hose assembly will not be used and an LP unit is directly connected to a bulk LP supply, follow natural gas hook up guidelines. An individual approved LP gas regulator set for 11" water column must be installed on the grill inlet to reduce the bulk supply gas pressure to 11" WC.

Bulk LP supply pressure to the individual gas regulator must be at least 11" WC, but must not exceed 15" WC.

Contact Caliber to purchase the individual gas regulator. Always verify the regulator is set for LP before installation. Pay attention to the inlet and outlet markings and the directional arrow during installation. **See fig. 2.**

Manifold Connection: 1/2" NPT female

Operating Pressure: 11" WC (1.07 kPa)

Supply Pressure: 11" – 14" WC (if greater than 14" WC, a step-down regulator is required)

Parts available from Caliber:

- LP Gas Regulator
- 1/2" NPT Nipple

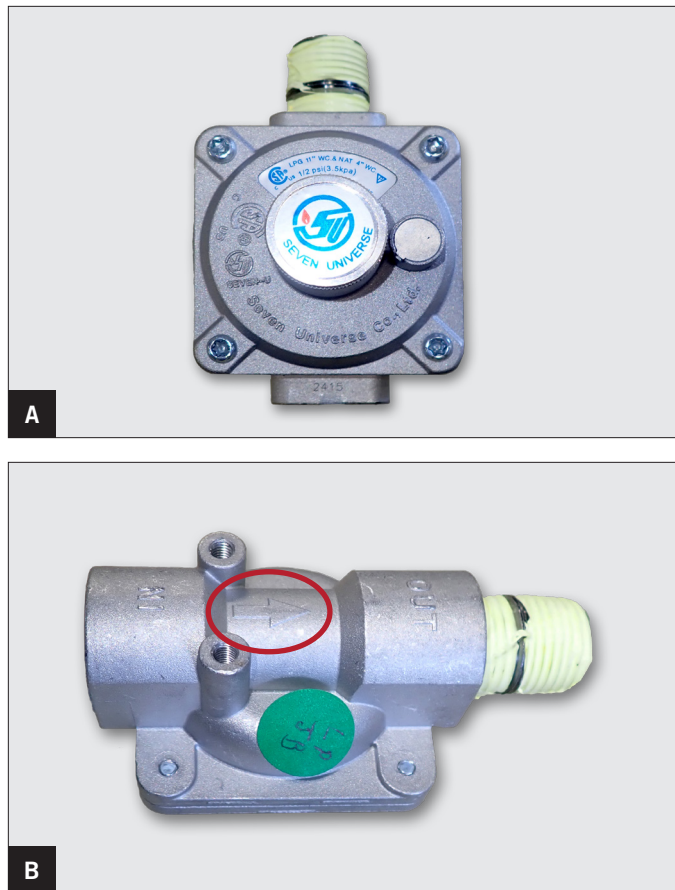


Fig. 2. LP regulator for use with a bulk LP supply (actual regulator may differ). Pay attention to the directional arrow (B).



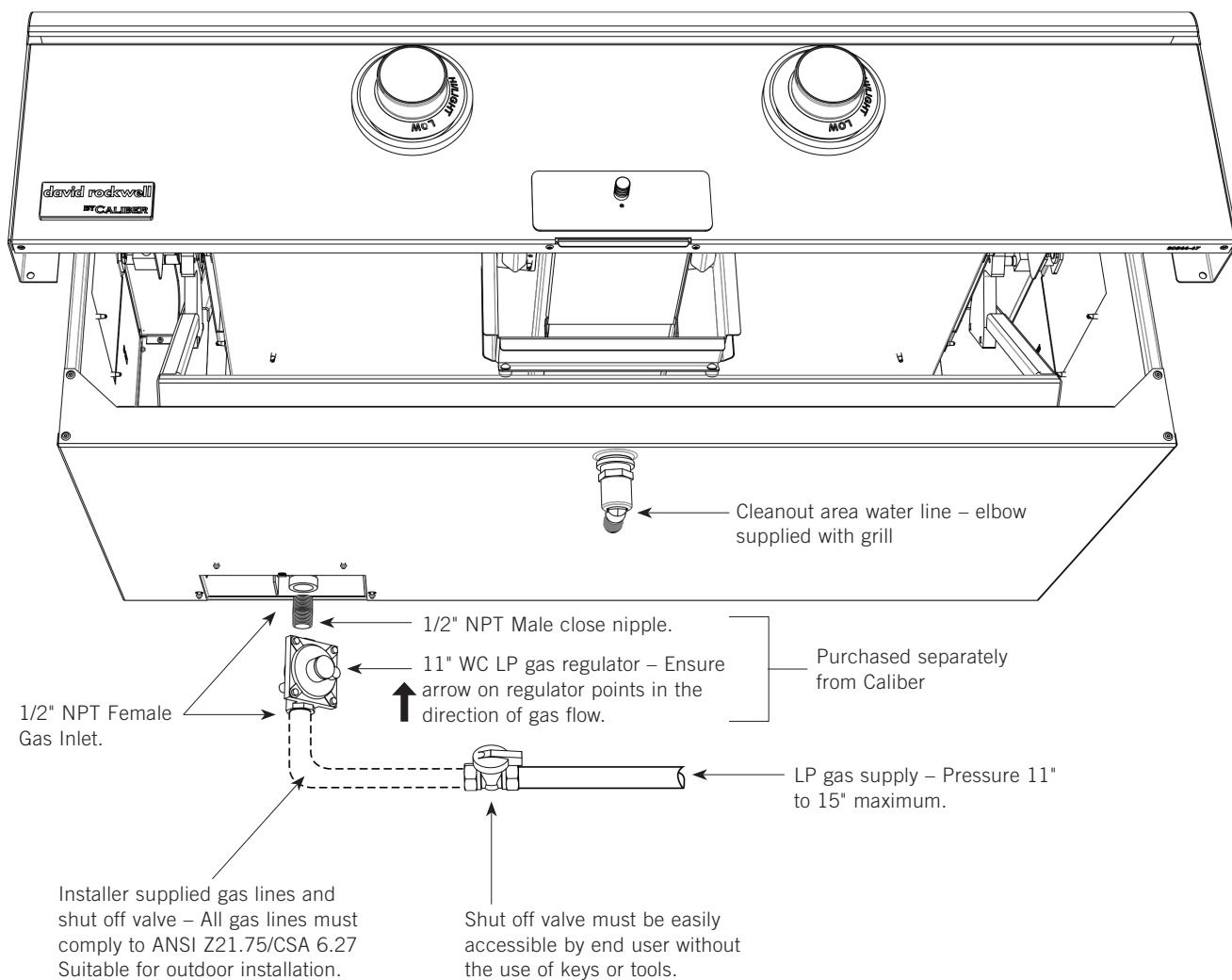


BULK LIQUID PROPANE (LP) – CONNECTING

Procedure

1. To hook up the fittings supplied with grill, use threading compound on male NPT threads only. **DO NOT** apply threading compound to any flare fittings.
2. Use second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill.
3. Ensure that the regulator arrow points in the direction of the gas flow towards the unit **AWAY** from the supply.
4. **DO NOT** forget to place the installer supplied gas shut-off valve in an accessible location.

*Rear left hand corner of grill – view from below.





NATURAL GAS

ⓘ USER ACTION!



- **A natural gas connection** should only be performed by a certified or licensed technician.
- **Check with your local gas utility** or with local codes for instructions or for installing gas supply lines. Be sure to check 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 gases.
- **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.

Manifold Connection: 1/2" NPT female

Operating Pressure: 4" WC (0.39 kPa)

Supply Pressure: 5" – 14" WC (if greater than 14" WC, a step-down regulator is required).

Parts Provided:

- Natural Gas Regulator
- 1/2" NPT Nipple



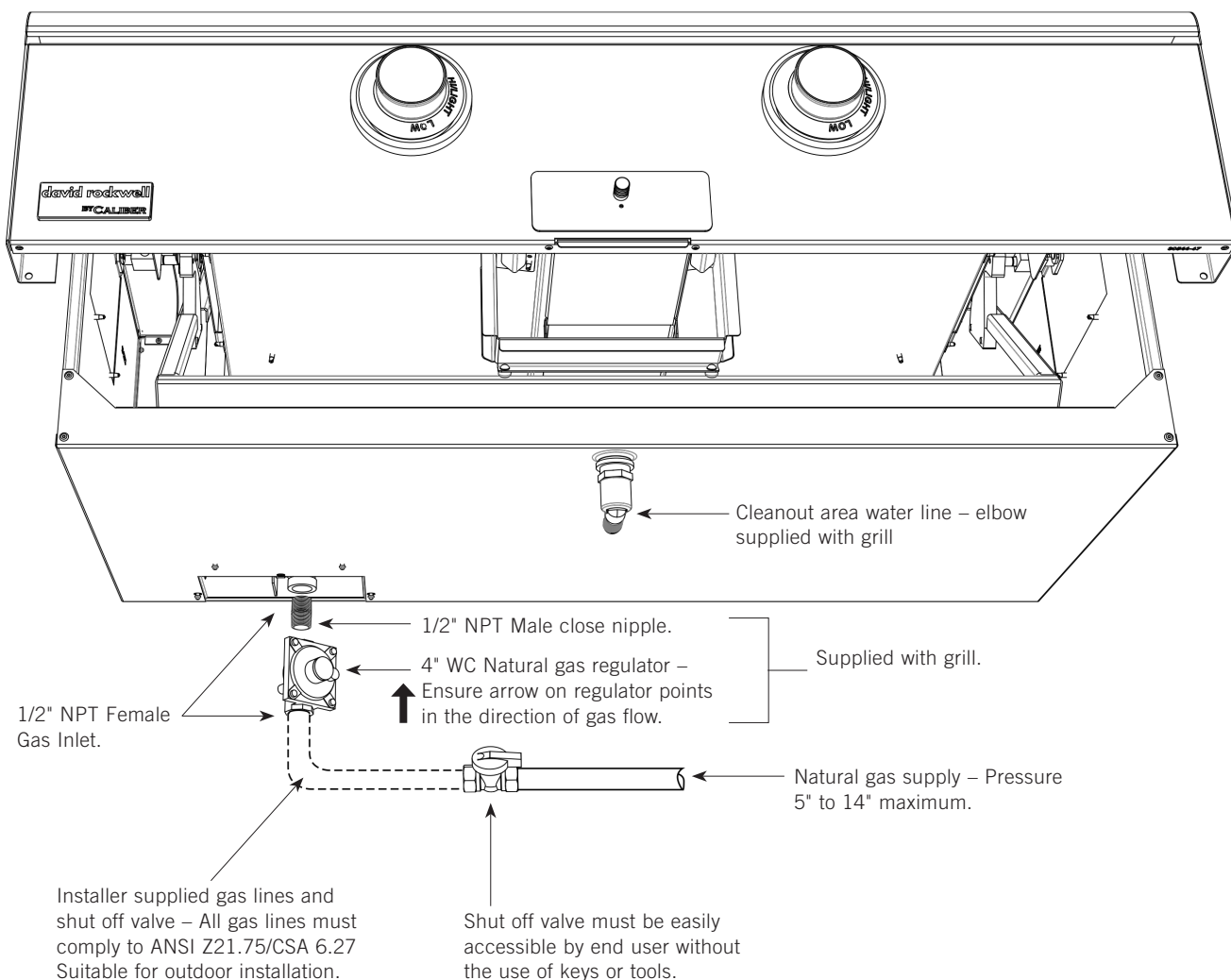


NATURAL GAS – CONNECTING

Procedure

1. To hook up the fittings supplied with grill, use threading compound on male threads only. **DO NOT** apply threading compound to any flare fittings.
2. Use second pipe wrench to hold the grill inlet pipe to avoid shifting any internal gas lines of the grill.
3. Ensure that the regulator arrow points in the direction of the gas flow towards the unit **AWAY** from the supply.
4. **DO NOT** forget to place the installer supplied gas shut-off valve in an accessible location.

*Rear left hand corner of grill – view from below.





PRESSURE TESTING

ⓘ USER ACTION!



- **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 exceeding 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).

The pressure testing port (See fig. 1) is located behind the control panel, to the right of the leftmost burner knob.

Pressure tests are usually conducted by a gas technician with a manometer. To test the manifold pressure, turn the gas supply “OFF” and remove the screw on the pressure tap body. Attach the manometer hose to the pressure tap body and turn the gas supply “ON” to observe the manifold pressure. This should be 4" WC for natural gas and 11" WC for LP gas (portable tank or bulk LP supplies).

Use adapters to fit your manometer to the pressure testing port.



Fig. 1. Pressure testing port located near the leftmost burner.

LEAK TESTING

⚠ DANGER!



- **DO NOT smoke** while leak testing. Extinguish all open flames.
- **NEVER leak test** with an open flame.

ⓘ USER ACTION!



- **Always check for leaks after every LP tank change** or periods of not using the appliance (such as winter).
- **Check LP grills for leaks** with a full cylinder.
- **The grill does not come with the regulator/hose assembly installed.** The regulator/hose assembly should be tested by the installer for leaks.
- **DO NOT use the grill until all connections have been checked and do not leak.** If you cannot stop a gas leak, turn off the gas supply and call the dealer where you purchased your grill.





LEAK TESTING (CONT.)

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. Leaks may not always be visible to the naked eye; some leaks can only be found with the burner controls in the “ON” position. Leak testing with the burners on must be done by a qualified technician.

Procedure

1. Open the grill.
2. Make sure all burners are turned **OFF**.
3. Create a solution of one part soap, one part water.
4. Apply the solution to all connections, hoses, and fittings by using a spray bottle or brush.
See figs. 1-3.
5. Turn the gas supply on.
6. Check all connections from the supply line, or LP cylinder, up to and including the manifold pipe assembly. Soap bubbles will appear where a leak is present.
7. If a leak is present, immediately turn off the gas supply, tighten any leaking fittings, turn the gas supply back on, and recheck.

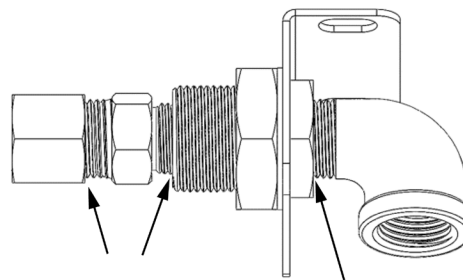


Fig. 1. Grill manifold leak test points. For LP and natural gas.

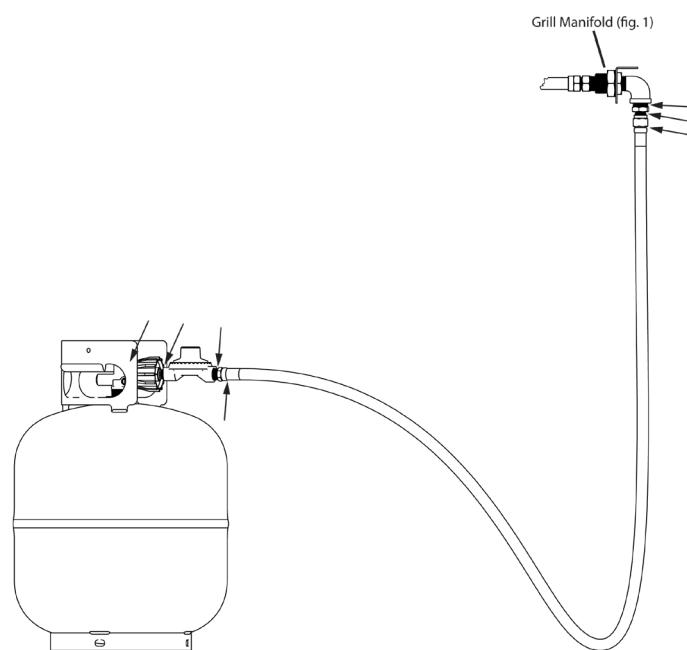


Fig. 2. LP cylinder leak test points.

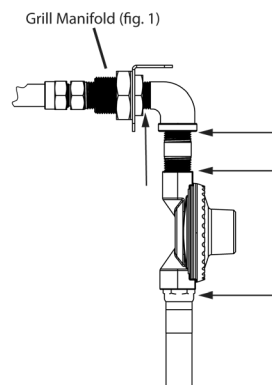


Fig. 3. Natural gas and bulk LP leak test points.





GRILL BURNERS & RADIANT ASSEMBLIES

The Rockwell by Caliber Social Grill™ Built-In is equipped with high quality, stainless steel 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.

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. **See fig. 1.** Please ensure all grill burner components are in place before you grill.

The radiant assemblies must always be in place when grilling as it protects the burner ports from getting clogged with grease and causing burner performance issues.

Procedure

1. Position the radiant rails over the radiant pins in the front and rear of the firebox. **See fig. 2.**
2. Position the radiants in the radiant rail slots. **See fig. 3.** There should be one radiant over each crossover porting bar. **See fig. 4.**

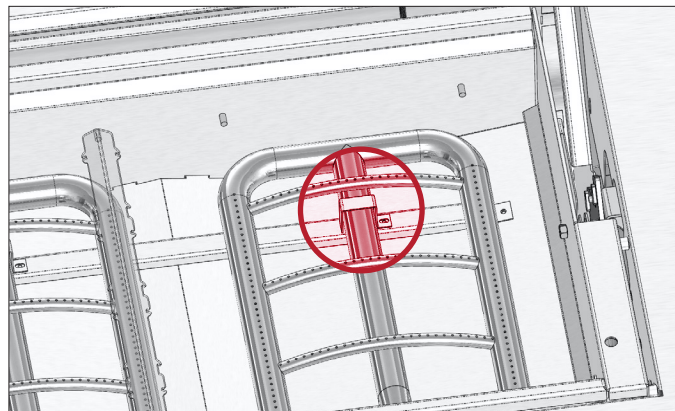


Fig. 1. Installed burner retention bracket.

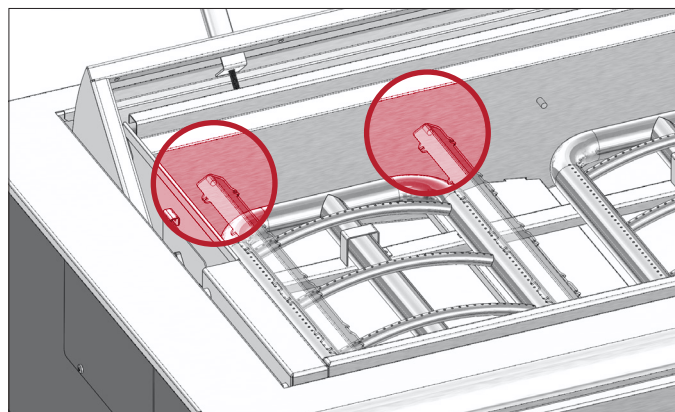


Fig. 2. Radiant rails resting on radiant pins.

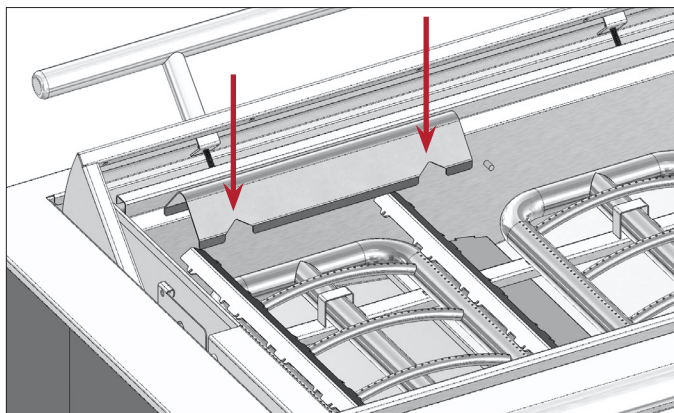


Fig. 3. Position the radiants on the radiant rails.

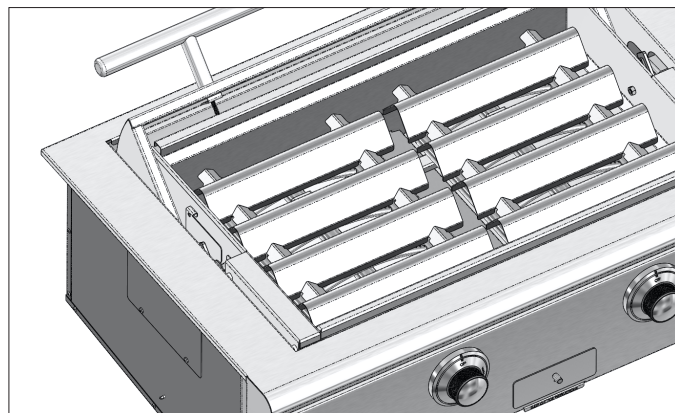


Fig. 4. Burner crossover bars covered by radiants.





DRAIN INSTALLATION & CLEANOUT AREA

As an open grill design, the Rockwell by Caliber Social Grill™ Built-In features an angled cleanout area below the grill. The cleanout box is designed to trap water or debris (leaves, etc.) which may enter the open area around the lid's perimeter.

When installed with access doors just below the grill, you can clean out debris from the front. Make sure the access doors are installed no more than 1" (25.4 mm) below the bottom of the grill to ensure you can reach the cleanout drain.

The provided 3' (91.5 cm) 1/2" I.D. drain hose and drain nozzle hardware ship located in the cleanout area. See fig. 1.

Procedure

1. Install the drain nozzle hardware in the hole at the front of the cleanout area. See fig. 2.
2. Position one end of the drain hose over the drain nozzle.
3. Position the other end of the drain hose at an appropriate location.

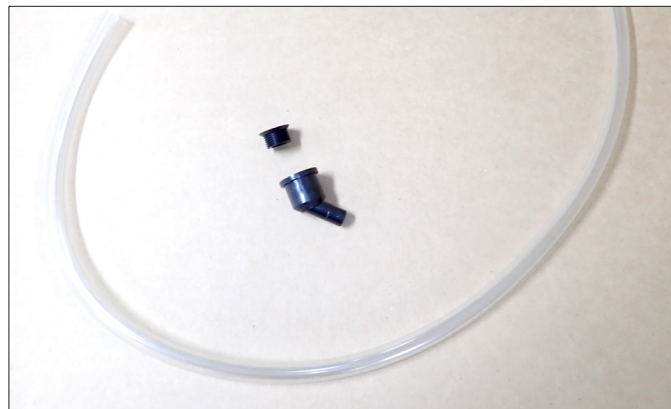


Fig. 1. Drain hose and drain nozzle hardware.

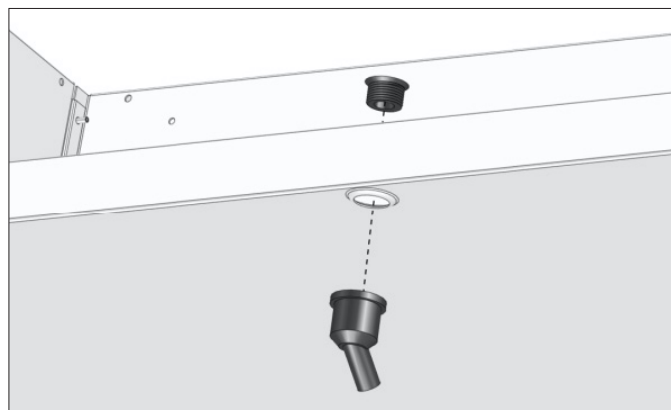


Fig. 2. Install the drain nozzle in the cleanout box. For illustration, the rest of the grill is not shown.





Operation

⚠ DANGER!



- **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 operate the grill** in ambient temperatures less than 0°F (-18°C).



- **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.
- **DO NOT use the grill** to cook excessively fatty meats or products that promote flare-ups.
- **DO NOT use charcoal** or lighter fluid.



DO NOT heat unopened food containers as a buildup of pressure may cause the container to burst.



- **To avoid burns when cooking**, use long handled BBQ tools.
- **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.
- **Let hot grease cool** before attempting to handle it.
- **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, which can cause melted knobs, melted igniters and wiring, and increase the chance of personal injury.
- **DO NOT use a towel or bulky cloth** in place of potholders. **DO NOT** let potholders touch hot portions of the grill rack of the grill or burner grate.



- **Use only dry potholders** as moist or damp potholders on hot surfaces may cause burns from steam.
- **Clean the grill with caution.** Avoid steam burns; do not use a wet sponge or cloth to clean the grill while it is hot.





Operation (cont.)

⚠ WARNING!



When using a grill, be sure that all parts of the unit are firmly in place and that the grill is stable (cannot be tipped over).



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.



- **DO NOT use the grill** for cooking excessively fatty meats or products which promote flare-ups.
- **To put out flare-ups**, adjust the controls to lower the temperature. **NEVER** use water on a grease fire.
- **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.
- **DO NOT LEAVE THE GRILL UNATTENDED WHILE COOKING!**

ⓘ USER ACTION!



- **DO NOT leave your appliance** lit and set on **HI** with the lid closed for extended periods of time; this can cause discoloration to both the lid and interior components.





PRE-GRILLING CHECKLISTS

Before First Use

- Check the hose, regulator, and connectors for damage prior to turning the gas **ON**. Look for cracks, abrasions, brittleness, holes, dents, and nicks. If there is evidence of cuts, wear, or abrasion, the damaged component must be replaced prior to use. Do not attempt to remove, repair, or replace the regulator/hose assembly by yourself. It must be done by a qualified licensed technician only.
 - Check all gas supply fittings and burners for leaks.
 - Ensure that all internal packaging has been removed.
 - Ensure no protective covering is adhered to the stainless steel. Peel off any existing protective coverings.
 - Make sure the burners 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.
 - Check that radiants are correctly aligned over the burner cross pieces.
 - Purge the gas line of air before lighting the grill.
- Check all gas supply fittings and burners for leaks.
 - Check that the radiant trays and grill racks are properly seated.

Start Of The Season

- Check the hose, regulator, and connectors for damage prior to turning the gas **ON**. Look for cracks, abrasions, brittleness, holes, dents, and nicks. If there is evidence of cuts, wear, or abrasion, the damaged component must be replaced prior to use. **DO NOT** attempt to remove, repair, or replace the regulator/hose assembly by yourself. It must be done by a qualified licensed technician only.
- Check all gas supply fittings and burners for leaks.
- Make sure the burners 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.
- Check burners and orifices for pests (insects, spiders, or rodents) and obstructions.

Before Each Use

- Check the hose, regulator, and connectors for damage prior to turning the gas **ON**. Look for cracks, abrasions, brittleness, holes, dents, and nicks. If there is evidence of cuts, wear, or abrasion, the damaged component must be replaced prior to use. **DO NOT** attempt to remove, repair, or replace the regulator/hose assembly by yourself. It must be done by a qualified licensed technician only.





LIGHTING THE GRILL

⚠ DANGER!



- **ALWAYS follow lighting instructions** to prevent serious injury.
- **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



Lid must be opened before lighting the grill.



- **Check for gas leaks before lighting.** See “Leak Testing” (pg. 37).
- **DO NOT use the grill** if the odor of gas is present.
- **NEVER lean over an open grill**, especially when lighting; serious burns may result. When lighting a burner, always pay close attention to what you are doing.
- **ALWAYS keep your face and body** away from the grill when lighting.

🗨 USER ACTION!



- **Please verify all grill burner components are in place before you grill.** See “Burner Removal & Reinstallation” (pg. 52).
- **On first use or when an LP tank has been replaced**, there may be air in the gas line that needs to be purged.
- **After lighting burners, make sure burners are operating normally.** There should be a steady blue flame.

For Easy Reference, see lighting instructions on the instruction slide (located below the grease tray, **See fig. 1**).



Fig. 1. Pull the instruction slide out for lighting instructions.





SURE LIGHT IGNITION

Procedure

Light one burner at a time.

1. Open the lid.
2. Turn the gas supply on.
3. Push the selected burner knob in and turn the knob from **OFF** to **HI / LIGHT**. You should hear the igniter click and see the burner light. See figs. 2 and 3.

NOTICE > It may be necessary to turn the knob from **OFF** to **HI / LIGHT** several times. If the burner does not light within 4-5 sec, turn the knob to **OFF** and wait 5 minutes to let accumulated gas dissipate before trying again.

4. Repeat step 3 until the burner has lit.
5. Once burner is fully lit, pull the knob back out and adjust to the desired heat setting.
6. Repeat step 3-5 for each burner.



Fig. 2. Burner knob turned to OFF.



Fig. 3. Burner knob turned to HI / LIGHT.





MANUALLY LIGHTING

⚠ WARNING!



Keep your hand and face away from the grill area while pushing and turning the grill knob.

If the burners do not light after several attempts, then the burners on the grill may be manually lit using a long stem match or lighter. See fig. 4.

Procedure

1. Hold the flame at the manual light hole on the top right side of the grill.
2. Push in and turn the grill knob to **HI / LIGHT**. You should hear and see the burner light.

Once the burner is lit, then the burner(s) adjacent to the lit burner can be ignited via a carry-over method where the flame from the lit burner can carry-over to the adjacent burner by holding the knob and turning to the **HI / LIGHT** position on the unlit burner until ignition is achieved. If the burner does not light within 4 seconds, turn the knob to **OFF** and wait 5 minutes before attempting to light the burner again.



Fig. 4. Manually lighting the grill burner.





AIR SHUTTER ADJUSTMENT

⚠ DANGER!



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 or death and damage your appliance.



Burn hazard. Burners may be hot.

⚠ WARNING!



ALWAYS use protective gloves or oven mitts to protect hands from hot burners.

The amount of air 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.

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.

Required Tools

Required tools include (but may not be limited to) the following:

- Phillips Screwdriver

Procedure

1. Remove the desired burner. See “Burner Removal & Reinstallation” (pg. 52).
2. Loosen (**DO NOT** remove) the air shutter adjustment screw. **See fig. 1.**
3. Adjust the air shutter as needed and tighten the adjustment screw.
4. Reinstall the burner. Make certain that burner is sitting properly around the orifices. Then, light the burner and observe the flame.

NOTICE > Flames should be **BLUE** and stable with no yellow tips, free of excessive noise or lifting. **See fig. 2.** 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. See “Air Shutter Adjustment” (pg. 47).

5. Repeat procedure as needed to produce the desired flame.





AIR SHUTTER ADJUSTMENT (CONT.)



Fig. 1. Air shutter adjustment screw location.

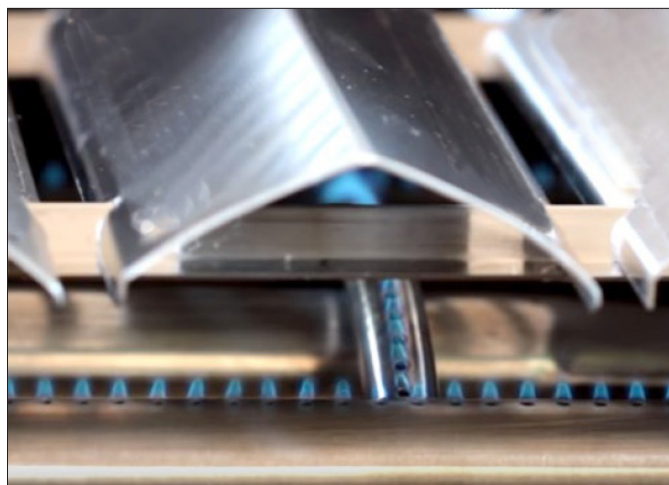


Fig. 2. Flames should be a steady, stable blue.

AIR SHUTTER ADJUSTMENT GUIDE

Symptom	Problem	Solution
Yellow Flame	Not enough air	Turn the air shutter counterclockwise to let MORE air to the burner.
Noisy Flame	Too much air	Turn the air shutter clockwise until a stable blue flame appears. NOTICE > You will need to do this repeatedly to ensure proper flame color and height.
Lifting Flame	Too much air	Turn the air shutter clockwise until a stable blue flame appears. NOTICE > You will need to do this repeatedly to ensure proper flame color and height.





GRILLING

ⓘ USER ACTION!



DO NOT leave your appliance lit and set on HI with the lid closed for extended periods of time; this can cause discoloration to both the lid and interior components.

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.

GREASE COLLECTION TRAY

⚠ DANGER!



- **ALWAYS** ensure the grease collection tray (See fig. 1) 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 drip and may cause a safety hazard.
- **DO NOT** attempt to remove the grease collection tray during use or while it is hot after using the grill.



- **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.
- **Let hot grease cool before attempting to handle or dispose of it.** Avoid letting grease deposits collect in the bottom of the grill by cleaning the drip tray regularly. **NEVER** clean while the grill is on or hot from recent use.

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 after every usage of the grill to prevent grease build-up.

Procedure

1. Allow grease to set.
2. Scrape the grease out. Wipe as needed and degrease using warm soapy water.



Fig. 1. Grease collection tray.





NOTES

Notes section with 20 horizontal lines for writing.





Maintenance & Servicing

⚠ WARNING!



ONLY qualified technicians should install and service the appliance.

Turn OFF and lockout all utilities (gas, electric, water) according to approved practices during maintenance or servicing.



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.



Sharp edges! Take care when moving, installing, cleaning, servicing, and maintaining the appliance to avoid cuts. Be sure to take care when reaching under the appliance or handling metal components.



Crush or cut hazard! Keep clear when uncrating, installing, moving, or servicing the appliance

📌 USER ACTION!



- **When not in use**, the grill must be covered to protect it from the elements.
- **Replace components with original equipment manufacturer (OEM) components.** Contact Caliber for replacement parts.
- **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 valve section carefully. Always turn off gas** at the source (tank or supply line) prior to inspecting parts.

CONTACT US

Sales Info@True-Caliber.com

Parts & Warranty

CaliberAfterSalesSupport@True-Caliber.com

or 1-844-351-6003

Technical Support

TechnicalSupport@True-Caliber.com

or 1-855-217-6025





BURNER REMOVAL & REINSTALLATION

⚠ DANGER!



Fire hazard! Burn hazard! Be sure the burner sits over the brass orifice. Failure to do so causes improper operation that may result in personal injury.

- The burners will only operate in one position and must be mounted correctly for safe operation.
- It is extremely important to center the burner on the orifice properly. The burner retention bracket 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 adjusting the air shutter).
- Make sure the burner is level and does not rock.

Removal

1. Remove the grill racks and radiants.
2. Remove the retention bracket. **See fig. 1.**
3. Guide the burner off the orifice and out of the grill.

Reinstallation

1. Guide the burner over the brass orifice and the position other side in the burner guide.
2. Reinstall the retention bracket.
3. Reinstall the radiants, making sure they sit level and do not rock.
4. Light all the burners and check for proper flame characteristics.
5. Reinstall the grill racks.

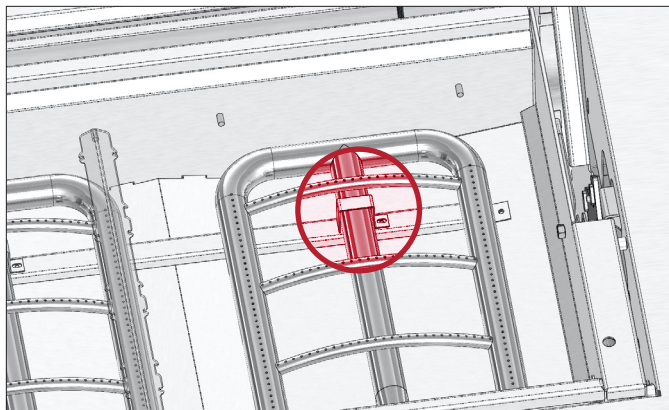


Fig. 1. Installed burner retention bracket.





COMPONENT CLEANING

⚠ DANGER!



DO NOT use a wet sponge or cloth to clean the grill while it is hot. Steam can cause severe burns.



Burn Hazard! Hot Surfaces. DO NOT Touch.



Some cleaners produce noxious fumes or can ignite if applied to a hot surface.

⚠ WARNING!



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.

GRILL RACKS

⚠ DANGER!



Burn Hazard! Hot Surfaces. DO NOT Touch.



Burn hazard! Steam can cause severe burns.

Caliber recommends cleaning the grill racks immediately after grilling, after burner flames have been turned off. Cleaning the grill is usually more difficult if the grill has been allowed to cool.

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.

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





BURNERS

⚠ WARNING!



Burn hazard! Hot surfaces. DO NOT touch. Make sure the grill is cool before attempting to replace and clean burners.



Ensure that the gas supply is turned off and all knobs are in the **OFF** position before cleaning burners.

🔧 USER ACTION!



- **Cleaning frequency depends on how often you use the grill.** For proper lighting and burner performance, keep the burner ports clean. Clean them periodically for optimum performance.
- **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.

- Clean burner exterior with a wire brush. Clear stubborn scale with a metal scraper.
- 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 wire coat hanger to remove the obstruction.

Orifice

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.





GENERAL SURFACE CARE & CLEANING

⚠ WARNING!



Slippery Surfaces! Moisture from improper drainage can create slippery surfaces near the appliance. It is your duty to immediately warn of and dry the slippery surface.



The appliance owner is responsible for performing a Personal Protective Equipment (PPE) hazard Assessment and to ensure adequate protection during maintenance and cleaning procedures. Use appropriate tools, safety equipment, and PPE during installation and servicing.

- For plastic, powder-coated, or painted parts, clean with mild soap and a non-abrasive sponge. **DO NOT** use stainless steel cleaners or similar solvents.
- **DO NOT** clean stainless steel with steel wool or abrasive products. **DO NOT** use detergents or degreasers with chlorides or phosphates.





STAINLESS STEEL CARE & CLEANING

ⓘ USER ACTION!



- **DO NOT use any steel wool**, abrasive, or chlorine-based products to clean stainless steel surfaces.
- **Coastal areas (salty air) or pools/hot tubs (chlorinated air) can corrode stainless steel surfaces.**
Clean your grill exterior regularly and always let surfaces dry before covering. In harsh environments, apply a rust inhibitor.

Stainless Steel Opponents

There are three basic things which can break down your stainless steel's passivity layer and allow corrosion to form.

- Scratches from wire brushes, scrapers, steel pads, and other items that can be abrasive to stainless steel's surface.
- Deposits left on your stainless steel can leave spots. You may have hard or soft water depending on what part of the country you live in. Hard water can leave spots. Hard water that is heated can leave deposits if left to sit too long. These deposits can cause the passive layer to break down and rust your stainless steel. All deposits left from food prep or service should be removed as soon as possible.
- Chlorides which are present in table salt, food and water, as well as in household and industrial cleaners. These are the worst type of chlorides to use on stainless steel.

Stainless Steel Cleaning & Restoration

Stainless steel cleaners must be free of phosphates, chlorine, chloride, and ammonia.

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.

NOTICE > Failure to rub with the grain will cause damage.

Custom Painted Appliance & Hardware

For painted doors and other surfaces, use a mild solution of soap and water with a soft microfiber cloth.





8 TIPS TO HELP PREVENT RUST ON STAINLESS STEEL

Maintain the Cleanliness of Your Equipment

Avoid build-up of hard stains by cleaning frequently. Use cleaners at the recommended strength (alkaline chlorinated or non-chloride).

Use the Correct Cleaning Tools

Use non-abrasive tools when cleaning your stainless steel products. The stainless steel's passive layer will not be harmed by soft cloths and plastic scouring pads.

Clean Along Polishing Lines

Polishing lines ("grain") are visible on some stainless steels. Always scrub parallel to polishing lines when visible. Use a plastic scouring pad or soft cloth when you cannot see the grain.

Use Alkaline, Alkaline-Chlorinated or Non-Chloride Cleaners

While many traditional cleaners are loaded with chlorides, the industry is providing an ever increasing choice of non-chloride cleaners. If you are not sure of your cleaner's chloride content, contact your cleaner supplier. If they tell you that your present cleaner contains chlorides, ask if they have an alternative.

Avoid cleaners containing quaternary salts, as they can attack stainless steel, causing pitting and rusting.

Rinse

When using chlorinated cleaners, you must rinse and wipe dry immediately. It is better to wipe standing cleaning agents and water as soon as possible. Allow the stainless steel equipment to air dry. Oxygen helps maintain the passivity film on stainless steel.

Never Use Hydrochloric Acid (Muriatic Acid) on Stainless Steel

Even diluted, hydrochloric acid can cause corrosion, pitting and stress corrosion cracking of stainless steel.

Water Treatment

To reduce deposits, soften hard water when possible. Installation of certain filters can remove corrosive and distasteful elements. Salts in a properly maintained water softener can also be to your advantage. Contact a treatment specialist if you are not sure of the proper water treatment.

Regularly Restore & Passivate Stainless Steel

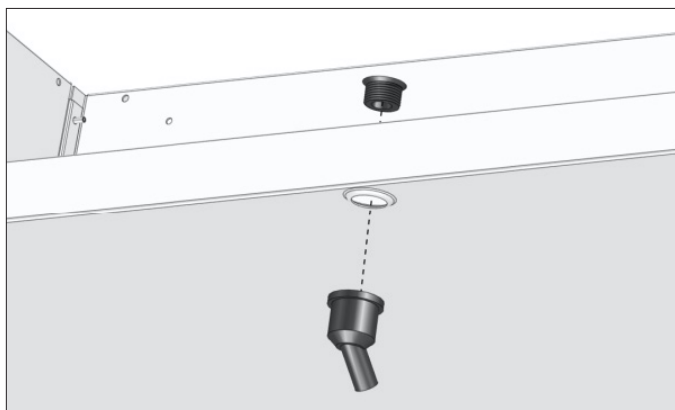
Stainless steel gets its stainless properties from the protective chromium oxides on its surface. If these oxides are removed by scouring, or by reaction with harmful chemicals, then the iron in the steel is exposed and can begin to oxidize, or rust. Passivation is a chemical process that removes free iron and other contaminants from the surface of stainless steel, allowing the protective chromium oxides to re-form.





DEBRIS CLEANOUT

Open the access doors beneath the grill and clear debris from the enclosure.





Troubleshooting

Be sure to regularly inspect burners for spiders and other insects; they can nest in the burners and cause gas flow restrictions. Symptoms may include the following:

- Smell of gas and yellow flames
- Unusual noises from the burner
- Failure to light properly or uneven cooking

TROUBLESHOOTING	
Problem	Solution
Smell of gas	<ul style="list-style-type: none"> • GAS LEAK: Turn off gas immediately and call for service or leak test to locate the leak. See “Leak Testing” (pg. 37). • Ensure all knobs are turned to OFF and check for proper burner alignment • Inspect burner for clogged holes preventing burner from fully igniting. <div style="background-color: #c00000; color: white; text-align: center; padding: 5px;">⚠ DANGER!</div> <div style="display: flex; align-items: center; background-color: #f0f0f0; padding: 5px;"> <p>DO NOT use the grill until the leak is remedied.</p> </div>
Grill will not light	<ul style="list-style-type: none"> • Verify adequate gas is supplied to the grill. See “Pressure Testing” (pg. 37 or 61) or “Gas Requirements” (pg. 28) • Verify the spark igniters function correctly. See “Spark Igniter Testing” (pg. 61) • Verify the burner is properly aligned and covers the valve orifice. • Inspect orifice for blockages. See “Component Cleaning” (pg. 53).
Low flame or low heat	<ul style="list-style-type: none"> • To achieve proper cooking temperatures, it is important to preheat the grill for 10-15 min before use (ideally with the lid closed after lighting). • For LP gas grill, verify the tank is not low. • For natural gas units, check gas regulator to insure it is not installed backwards. There is an arrow on the regulator showing gas flow direction. • Confirm natural gas is not being used on a LP gas grill. • Inspect orifice for blockages. See “Component Cleaning” (pg. 53). • For LP units with a portable gas cylinder and flexible hose connection, reset the regulator by turning all burners off. Turn the gas off. Disconnect the gas supply to release pressure. Reconnect, leak test, and check operation.





Troubleshooting (cont.)

TROUBLESHOOTING	
Problem	Solution
Excessively large yellow flame with black soot	Confirm LP gas is not being used on a natural gas grill.
Yellow flames	<ul style="list-style-type: none"> • Lack of air flow. Adjust shutters to allow for more air. See “Air Shutter Adjustments” (pg. 47). • Yellow tips on flames may be visible if burners are dusty/dirty. See “Component Cleaning” (pg. 53). • Orange-tipped flames are usually a result of dust in the secondary air around the burner; orange tips should clear after the dust has cleared.
Noisy or lifting flames	<ul style="list-style-type: none"> • Too much air at burner; close the shutter a little at a time until the burner produces a steady blue flame. See “Air Shutter Adjustments” (pg. 47). • Wind is blowing into the grill’s rear. Reposition the grill so the wind blows into the grill’s front.





PRESSURE TESTING

ⓘ USER ACTION!



- **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 exceeding 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).

The pressure testing port (**See fig. 1**) is located behind the control panel, to the right of the leftmost burner knob.

Pressure tests are usually conducted by a gas technician with a manometer. To test the manifold pressure, turn the gas supply “OFF” and remove the screw on the pressure tap body. Attach the manometer hose to the pressure tap body and turn the gas supply “ON” to observe the manifold pressure. This should be 4" WC for natural gas and 11" WC for LP gas (portable tank or bulk LP supplies).

Use adapters to fit your manometer to the pressure testing port.

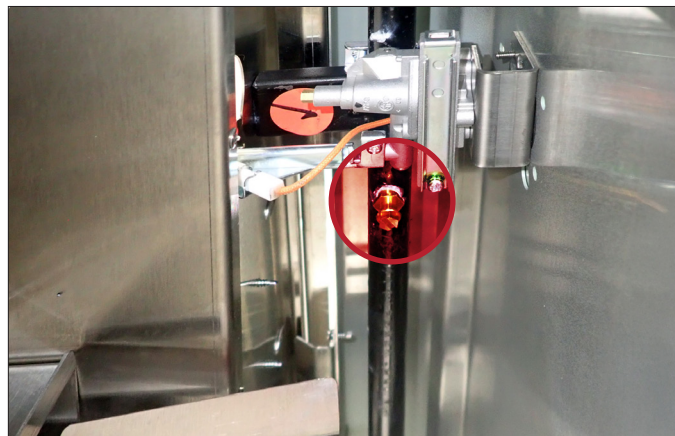


Fig. 1. Pressure testing port located near the leftmost burner.

SPARK IGNITER TESTING

⚠ DANGER!



Always **TURN OFF** the gas supply before testing the spark igniters.

Procedure

1. Turn off the gas supply.
2. Access the spark igniters located at the inlet side of the burner.
3. Rotate the knob from **OFF** to **HI / LIGHT**. You should hear a single click and see a spark jump to the ignition tube (not to the firebox).

NOTICE > If the spark jumps to the firebox front, adjust the tube away from the metal firebox. If there is no spark visible at the igniter, call for service.





LID ADJUSTMENT

If the lid does not stay as positioned, adjust the tension on the lid springs.

Caliber provides a wrench to prevent the rear nut from spinning when adjusting the tension. Contact Caliber at **1-844-351-6003** or CaliberAfterSalesSupport@True-Caliber.com to order.

Procedure

1. Remove the knobs, bezels, and valve panel.
2. Position the provided wrench on the rear nut.
See fig. 1.
3. With a 7 mm socket, turn the tension rod to change the spring tension. **See fig. 2.**
 - **Clockwise turn:** Increase tension
 - **Counterclockwise turn:** Reduce tension
4. Repeat steps 2 and 3 for the opposite side.

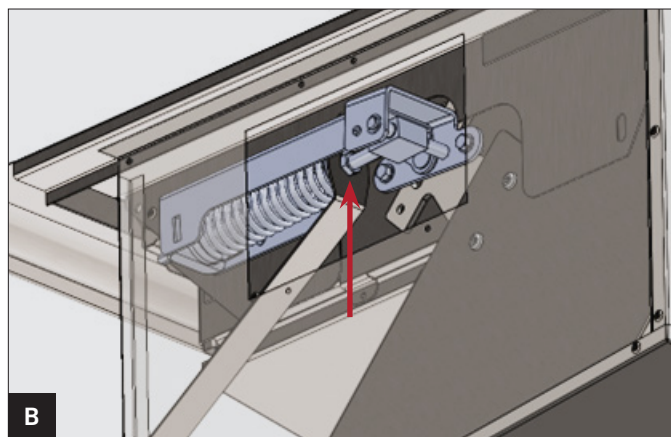
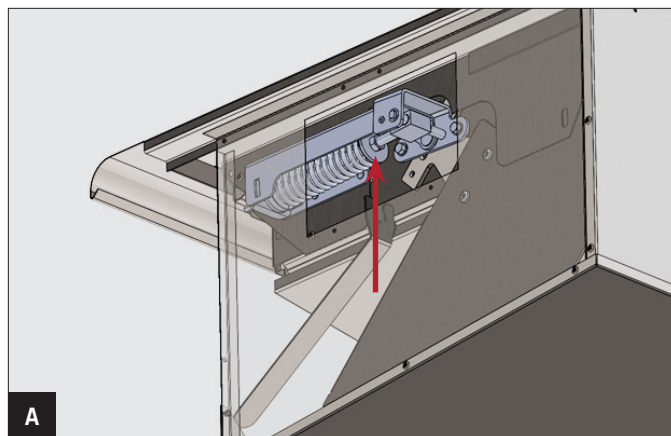


Fig. 1. Access the rear nut from below.

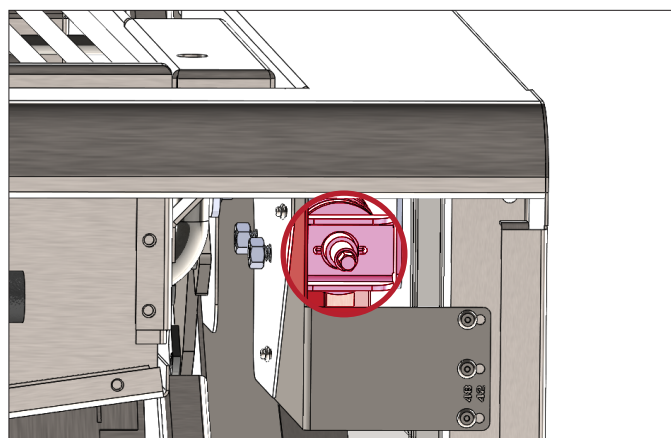


Fig. 2. Access the tension rod from the front.





Limited Warranty for Outdoor Luxury Grills

ONE (1) YEAR FULL WARRANTY

Caliber warrants to the original purchaser of the products covered under this warranty that they will be free of defects in material and workmanship for one (1) year from the date of original retail purchase. Caliber agrees to repair or replace, at its option, any components parts (including grill burners, valves, and ignition parts) found to be defective within the warranty period free of charge to the owner.

30-DAY COSMETIC WARRANTY

For (30) days from the date of original retail purchase, all parts and components are warranted to be free from cosmetic defects. Any defects must be reported to the selling dealer within thirty (30) days from the date of original retail purchase. This limited warranty excludes damage caused by freight, handling or installation.

THREE (3) YEAR LIMITED WARRANTY

Caliber will repair or replace, at its option, the following parts found to be defective within three (3) years from the date of original retail purchase: the radiant system (stainless steel grill radiants), stainless steel burners, and stainless steel grill racks. This warranty is for parts-only via ground shipping and excludes expedited or other shipping costs, labor, travel, and duties.

WHAT IS COVERED BY THIS WARRANTY

This warranty applies to appliances subject to normal residential use (i.e., single-family setting). Service must be performed by a Factory Authorized Service Agent as designated by Caliber during normal business hours.

WHAT IS NOT COVERED BY THIS WARRANTY

This warranty does not apply to damages due to: storage, transportation, installation (including improper installation of the regulator), improper use, accident, neglect or abuse, failure to follow product instructions or perform preventative maintenance, unauthorized modifications or alterations, use of non-OEM parts, weather and atmospheric-related conditions, animals or pests (such as insects or rodents), Acts of God, or any other circumstance beyond Caliber's control.

This warranty also does not cover any of the following:

- Normal heat discoloration, minor surface rust, surface scratches, and weather and atmospheric related staining typical of an outdoor product;
- Service outside of normal business hours;
- Customer education on how to use the product;
- Service visits to correct the installation, reset circuit breakers, or replace home fuses;
- Travel time and expenses for Isolated geographic locations (defined as locations not within a 50-mile radius of a Factory Authorized Service Agent or requiring a travel distance or two hours of travel time both ways or any locations that require plane, train, boat, or ferry to reach); and

- All commercial use and any use outside of a normal residential application, such as, but not limited to, in daycare centers, Bed and Breakfasts (including single family residences used as third-party temporary rental or vacation homes, e.g., as an Airbnb), residential care facilities, schools, churches, parks or recreational areas, condominium or apartment complexes, hotels, restaurants, institutional foodservice locations, and any other non-standard applications.

WARRANTY IS NOT TRANSFERABLE

This warranty is not assignable and applies only in favor of the original purchaser/user to whom delivered. Any such assignment or transfer shall void the warranties herein made and shall void all warranties, express or implied, including any warranty or merchantability or fitness for a particular purpose.

REMEDY LIMITATIONS

Caliber's sole obligation under this warranty is limited to repair or replacement of parts. This warranty neither assumes nor authorizes any person to assume obligations on behalf of Caliber other than those expressly covered by this warranty. Caliber's liability shall under no circumstances exceed the actual amount paid for the defective product, nor shall Caliber under any circumstances be liable for any consequential, incidental, special or punitive damages or losses, whether direct or indirect.

The remedies described in this warranty are the sole and exclusive remedies and caliber's entire liability for any breach of this limited 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 product. Caliber limits the duration and remedies of all implied warranties, including without limitation the warranties of merchantability and fitness for a particular purpose to the duration of this express limited warranty.

This warranty gives you specific legal rights. You may also have other rights, which vary from state to state. Some states do not allow the exclusion or limitation of consequential damages or a limitation on how long an implied warranty lasts, so the above exclusion or limitation may not apply to you.

ADDITIONAL TERMS

This warranty applies only to 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 as long as the product is still located within the covered geographical area.

WARRANTY CLAIMS

For after-sales support, contact Caliber at **1-844-351-6003** or CaliberAfterSalesSupport@True-Caliber.com.

Be prepared to provide your model, serial number, and date of original purchase.

*Please contact Caliber for warranty policy on demo units and floor display models as they may vary from this warranty statement.



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