

CALIBER

RANGE CORPORATION



EXPECT
GREAT
HEATTM

CALIBER
RANGE CORPORATION



SEARING PERFECTION

With the searing power of mesquite and
oak lump charcoal



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GIFTED GRILL

It's hard to beat the flavor of a perfectly seared steak over lump oak or mesquite.

The Caliber™ Pro Kamado Charcoal Grill takes grilling up a notch with it's patent-pending flueway system which assures better moisture retention in your grilled goods.

We know you'll have no complaints about your steaks and burgers being too juicy and flavorful.

“YOUR FAVORITE
GRILLED RIB EYE
JUST GOT BETTER.”

GRILL



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ITALIAN WOOD OVEN

With our Pizza Stone accessory kit, the Caliber™
Pro Kamado converts to an Italian wood oven,
giving you the best natural convection tool in the kitchen.



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PERFECT PIZZA

The efficient and unique dual layered insulated oven design of the Caliber™ Pro Kamado keeps heat and moisture in and wastes not . . .

Natural convection with added radiant reflection produces better airflow and browning than competitive top vented grills.



“HOMEMADE HAND
TOSSED PIZZA PIE
TAKES THE CAKE

BAKE





INTEGRATED SYSTEM

Our patent-pending integrated rotisserie system makes this the most versatile grill in its class.



ROCKIN' ROTISSERIE

Garlic and rosemary infused
basting for an hour.
Hands-free roasting while
you prepare your side dishes
for the poultry feast.

The industry exclusive,
patent-pending integrated
roisserie option on the
Caliber™ Pro Kamado turns
chicken into the family favorite
in just over an hour.

Crusted to perfection and
rockin' with juicy goodness.
Collect cooking juices for
basting & sauce creation
while keeping your grill clean
and flare up free.



“REALLY, REALLY, JUICY AND
TENDER WHOLE CHICKEN
IN AN HOUR



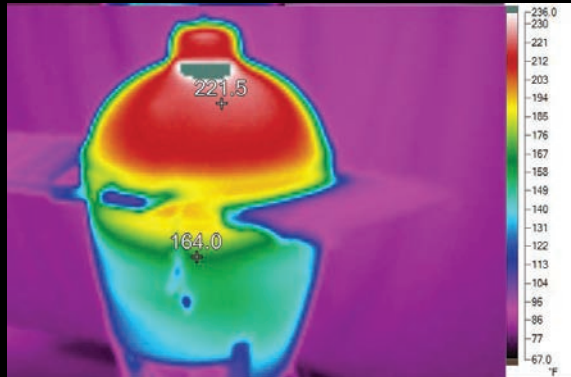
ROTISSERIE

THERMAL COMPARISON

THERMAL COMPARISON IMAGES ILLUSTRATE CALIBER™ PRO KAMADO'S BETTER DESIGN AND HEATING EFFICIENCY VERSUS OTHER SMOKERS.



CALIBER™ PRO KAMADO



OTHER CERAMIC SMOKERS

Much like an insulated stainless steel coffee cup that can be held in your hand despite the high internal temperatures, the Caliber™ Pro Kamado Grill will hold heat inside and keep the outside cooler. In comparison, a ceramic mug which is filled with a hot liquid will need a handle since it conducts heat on the outside and is hot to the touch. Caliber™ has a triple layer of protection for efficiency and safety.



LESS CHARCOAL

Uses 40% less lump charcoal than ceramic grills.

SUPERB SMOKING

Is your smoker working for you or do you feel like you have to keep tending the fire every few hours?

With the Caliber™ Pro Kamado Grill & Smoker, you can relax and smoke with confidence.

Set the heat for Low and Slow at 225°F for 4, 5, or 6 hours and let our smoker do the work. Brisket fans can run the smoker on a single stock of fuel starting at 225°F and see the temperature at 205°F—12 hours later!

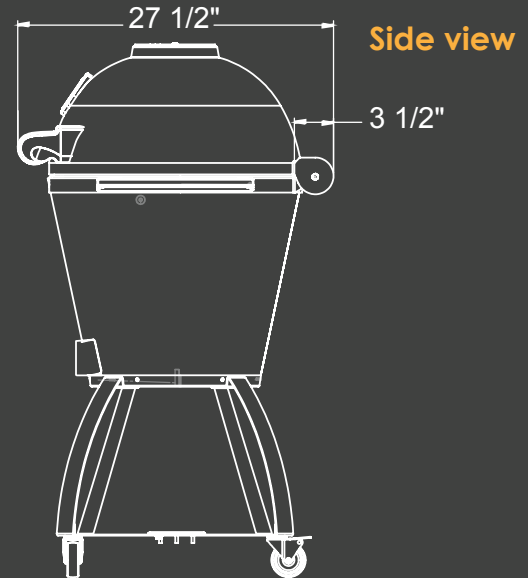
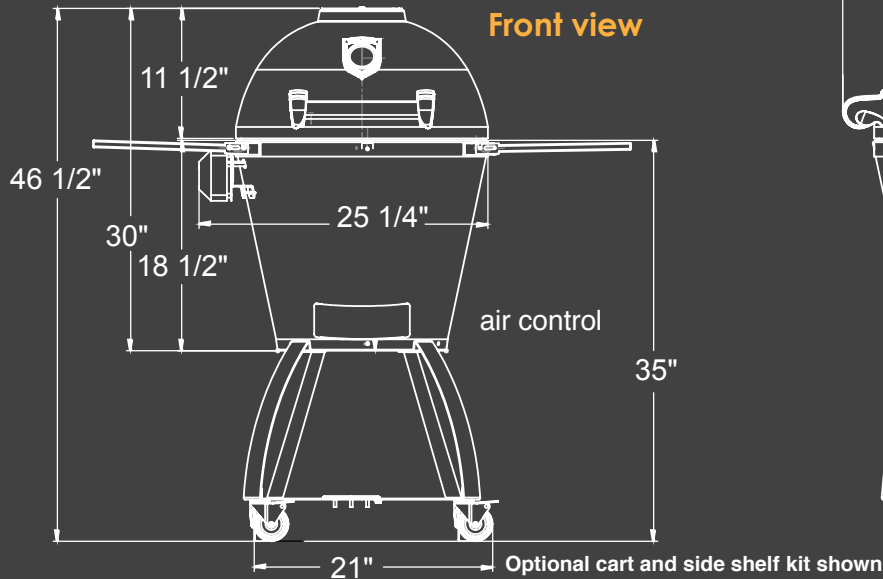
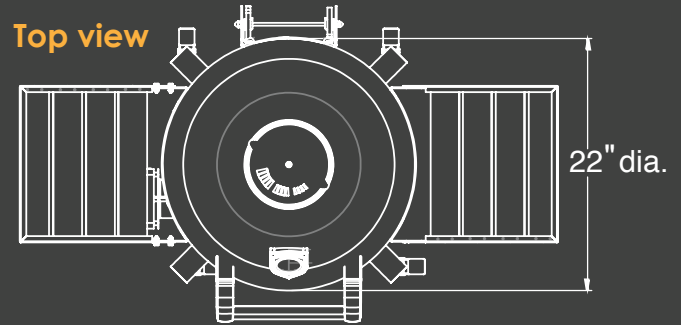


FIVE (YES, FIVE) RACKS OF
ST. LOUIS STYLE DONE TO
PERFECTION.

MY FAMOUS 12-HOUR
GARLIC PULLED PORK
ON ONE RUN OF FUEL!

LOW-N-SLOW SMOKER

THE CALIBER ADVANTAGE



FEATURES

Construction material

Two Layers of 304 Stainless Steel that encapsulates ultra-efficient thermal insulation (similar to self-clean ovens)

Product weight

75 lbs. (tailgate-able)

Rotisserie

Industry exclusive, patent-pending integral rotisserie system with rear indirect Blaze Basket Grilling option

Heat/Flue way

Patent-pending rear flue way channel which efficiently uses heat to cook food rather than get wasted heating up an enormous mass of ceramic clay

Lid opening weight

10 lbs.—no spring needed

Lid seal gasket

High temperature Fiberglass woven cable with Stainless Steel bulb

Efficiency rating

9+ hours with average temperature of 225°F with 1lb. of fuel

Outside lid temperature when interior is 400°F

140°F (warm to touch)

Product assembly

Ships practically ready to grill—just 15 minutes to assemble cart to head and you're grilling/smoking

Clean-ability

Interior may be cleaned like oven, using "Easy-off" type cleansers

Where manufactured

Made in the USA—California

TYPICAL CLAY KAMADO GRILL

1 1/2" thick solid clay that can crack

200+ lbs (you'll need 3 friends to help move it into the yard)

Not available

Direct vertical exit—inefficient by oven design standards

19 lbs. lift force required, even with spring mechanism installed = HEAVY

Glued on felt that has to be replaced if grill gets too hot

4 hours with average temperature of 225°F with 1lb. of fuel

225°F (HOT to touch)
Keep the kids away!

Nearly 80 pcs. and 15 pages of instructions to assemble the grill head alone with straps, nuts, bolts, brackets, etc.

A true "self-clean" claim requires 900°F temperature for 3 hours—not possible with ceramic grills

Typically made in China, India, or Mexico



CALIBER VS. CERAMIC

CALIBER™ PRO KAMADO CHARCOAL GRILL/SMOKER ACCESSORIES

Caliber Cauldera Iron Cooking Pot Kit (CTP22-CCA)

Includes Heavy Duty 304 Stainless Steel Pot locating rack and seasoned 14 Quart USA made Lodge™ Iron Cooking Pot.



Build-In Feet Kit (CTP-FT)

For use when building in a Caliber™ Pro Kamado Grill head into an outdoor island enclosure. This set of 4 quality metal feet easily mount to the bottom of the grill head to space the grill off of the mounting surface for safe grilling.

1/2 Size Grill Rack (CTP1-2RACK)

Designed for your Caliber™ Pro Kamado Grill for multi-tasking when you are rotisserieing your poultry and need that extra space over the coals at the rear of the grill. Great for searing veggies.



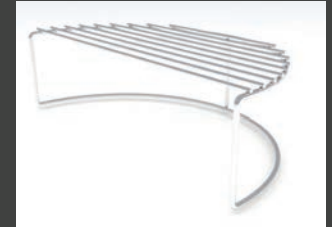
1/2 Size Griddle Plate (CTPGD1-2)

Breakfast or Brunch on your grill is a breeze with the help of our 1/4" thick 304 Stainless Steel welded griddle plate.



Step Up Grill Rack (CTP-SU)

When you need that extra space for grilling or warming your meals. Adds an extra 180 square inches of usable space inside the already large grilling cavity.



3/4 Size Griddle Plate (CTPGD3-4)

Go Big with our largest griddle plate. Offers over 300 square inches of grilling space. Breakfast or brunch for the group is on with the help of our 1/4" thick 304 Stainless Steel welded griddle plate.



Rib and Roast Rack (CTP-RIB-RACK)

Designed for your Caliber™ Pro Kamado Grill to accommodate 4-5 racks of ribs or reversible for a 10 lb. roast. Made with a dishwasher safe quality.



CALIBER™ PRO KAMADO CHARCOAL GRILL/SMOKER ACCESSORIES

Stainless Steel Cart/Side Shelf Kit (CTP22C-SSW)

Includes Heavy Duty 304 Stainless Steel cart base plus 2 wood slat side shelves as shown

Side shelves—Shown assembled on our Stainless Steel Caliber™ Pro Kamado model CTP22-SS-WH



Stainless Steel Cart/Stainless Steel Side Shelf Kit (CTP22C-SS)

Includes Heavy Duty 304 Stainless Steel cart plus 2 all Stainless Steel Side shelves

Side shelves—Shown assembled onto our Turquoise Caliber™ Pro Kamado with Stainless Steel handle model CTP22-TQ-SS



Anthracite Grey Powdercoated Steel Cart/Side Shelf Kit (CTP22C-AG)

Includes Heavy Duty Powdercoated cart plus 2 all Powdercoated Steel Side shelves

Side shelves—Shown assembled onto our Terra Cotta Caliber™ Pro Kamado with hardwood handle model CTP22-TC-WH



Available Colors:



Perfect Pizza Kit (CTP22-PK)

Includes Heavy Duty 304 Stainless Steel pizza stone locating rack and commercial grade 3/4" thick Pizza Stone for pizza primo and better baking



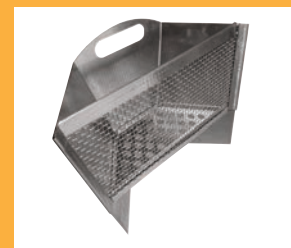
Rockin' Rotisserie Kit (CTP22-RK)

Includes side mount rotisserie motor (110V plug-in required), 12V transformer, Stainless Steel Rotisserie rod, and 2 rotisserie fork skewers



Indirect Blaze Basket (CTP22-RB)

Enjoy Chiaroscuro style rear basket grilling with our 304 Stainless Steel construction—designed for use with the exclusive Caliber Rotisserie feature, or anytime you require indirect heat for your Caliber™ Pro Kamado



Full Height Vinyl Cover (CTP22-V)

Protect your Caliber™ Pro Kamado Grill with our commercial grade vinyl protective cover—made in California



ACCESSORIES

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GREAT
HEAT™

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