

CALIBER



TRUE
★ ★ ★
AMERICAN
Luxury



EXPECT GREAT HEAT™

Steeped in tradition with over 50 years of combined experience in the commercial and residential appliance industry, Caliber Range Corporation partners Randy Rummel and Dan Nichols build their award winning products with passion for culinary design and innovative engineering. Every line, every feature, every detail down to the tooling on the burners is built with an intense devotion to providing the customer amazing results. Hands-down, Caliber grills provide Great Heat™.

From the patent-pending Crossflame™ burner technology packed with 30,000BTUs, which yields an even-flow of heat down to the furthest corner of the grill, to the Power Pro™ Top Burner, an 18,000BTU patent-pending powerhouse, giving you the power to sear, sauté, boil or melt whatever you need while preparing your culinary feast. Caliber has meticulously designed their products not just for restaurant-grade power and efficiency, but for flexibility and versatility - bringing to life your fantasy kitchen.



Caliber Range Corporation is the collaborative effort of Randy Rummel and Dan Nichols. Both are seasoned veterans of the appliance industry and have been developing superior products that cover commercial and residential designs.

Winner of the 2013 Vesta Award for Innovation in Design and Technology in both the Gas Grill as well as the Charcoal, Wood Barbeques & Smokers categories, you can count on a superior product. All of the lines Caliber designs are proudly manufactured in the United States and are locally crafted in Southern California.

Treat yourself to 'True American Luxury' and create your outdoor dream kitchen with Caliber. You deserve it - down to the last BTU.

The **CROSSFLAME™** *Pro*



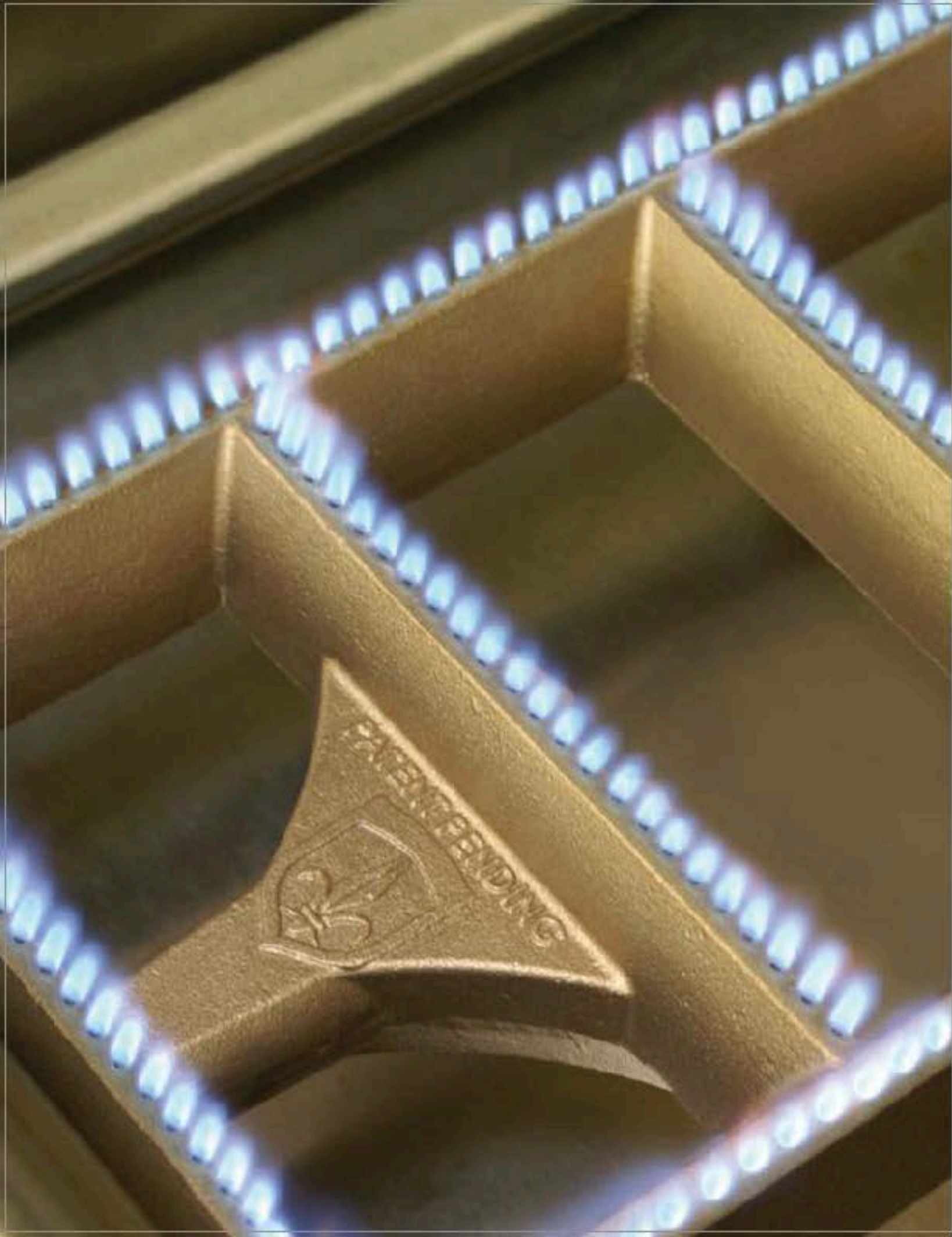
CGP42 - 42" with Culinary Center Cart in stainless steel

Caliber's top of the line flagship Crossflame Pro™ grills have been designed to offer the performance that commercial chefs expect coupled with beauty in design that will surely be the focal point of your outdoor kitchen and entertaining area.

Available in a 3 burner plus rotisserie on the 42" model as well as a 60" model which integrates the popular dual Power Pro™ top burners for a well-rounded culinary center. Both the 42" and 60" Crossflame Pro™ grills are available for build into a non-combustible outdoor island, or offered for installation onto one of our Culinary Center Carts. (as shown)

With a combination of power and evenness you've yet to experience, the lifetime warrantied solid brass burner and radiant system provides the perfect tool to transform your outdoor kitchen into the commercial grade Culinary Center of your dreams.

CGP60 - 60" Culinary Center Cart with hardwood inserts



CROSSFLAME PRO™ GRILL BURNER

The patent pending Crossflame™ burner design is a marvel of cooking technology where heat is evenly distributed front to back as well as left to right. Packed with 30,000 BTU's, each burner delivers on our promise when you Expect Great Heat™

Iterations using the patent pending technology and design have been integrated into the top quality cast brass burner for the Caliber flagship Crossflame Pro™ and commercial grade 304 Stainless Steel burner for Crossflame Silver™ grills. Both series of grill burners are offered with a lifetime warranty.



CROSSFLAME PRO™ GRILL RADIANT

When our patent pending Crossflame™ burner design is coupled with our unique radiant system, an ultra-even grilling machine is born. Packed with 30,000 BTU's, each burner delivers so you can Expect Great Heat™ every time..

By delivering heat evenly and powerfully, this patent pending system uses energy more efficiently and gives you cooking results with fewer flare ups and performance you expect from the ultimate in outdoor grills.



POWER PRO™ TOP BURNER

The 18,000 BTU powerhouse of the patent pending Power Pro™ top burner gives you the flexibility to pan sear, saute, boil water with haste, or gently melt butter or chocolate for preparation of your favorite outdoor kitchen recipes. Designed for power and efficiency, our Power Pro™ brings restaurant power and flexibility to your outdoor kitchen.

We've engineered our Power Pro™ Top Burner from the highest grade, lifetime warranty solid brass to withstand the most rigorous of use and be a perfect complement to the Crossflame Pro™ or Crossflame Silver™ series grills.



PROVIDING ULTRA-EVEN HEAT

The CROSSFLAME SILVER



CGA35 with cart



CGA41 with cart

We have designed The Caliber Crossflame Silver series grills to outperform the competitors top of the line professional grills, but without the professional level price.

Our Crossflame Silver series grills are endowed with the same ultra-even grilling technology as the estate scaled Caliber Crossflame Pro™, but engage a lifetime warranty Stainless Steel burner and are conveniently scaled for everyday use.

Grill in the front, back or middle, you'll get the same results. Satisfy your guests with a dozen of your prized Rib-eye steaks all grilled to perfection, evenly and with confidence.



Thermashell Pro™

CHARCOAL GRILL & SMOKER



Need the most versatile grill to fuel your culinary creativity?

GRILL: The Caliber Thermashell Pro™ Charcoal Grill takes grilling up a notch with its patent-pending flueway system which assures better moisture retention in your grilled goods. The efficient and unique dual layered insulated oven design of the Caliber Thermashell Pro™ keeps heat and moisture in while using 40% less lump charcoal than ceramic grills.

SMOKE: With the Caliber Thermashell Pro™ Grill & Smoker, you can relax and smoke with confidence. Set the heat for Low and Slow at 225° 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° and see the temperature at 205° - 12 hours later!

BAKE: The Thermashell's natural convection with added radiant reflection produces better airflow and browning than competitive top vented grills.

ROTISSERIE: The industry exclusive, patent-pending integrated rotisserie option on the Caliber Thermashell Pro™ turns chicken into the family favorite in just over an hour. Crusted to perfection and rockin' with juicy goodness, experience hands-free roasting while you prepare your side dishes for the poultry feast. Collect cooking juices for basting & sauce creation while keeping your grill clean and flare up free.

The Thermashell Pro™ Charcoal Grill is all you need to create an amazing feast for family and friends any day of the week.

GRILL



SMOKE



BAKE



ROTISSERIE



Thermashell Pro™
is available in the following
Stainless Steel
Turquoise, Black
Red & Terracotta



LESS CHARCOAL

Use 40% less lump charcoal than ceramic grills



Caliber Cauldera Iron Cooking Pot Kit (CTP22-CCA)

The Caliber Cauldera Iron Cooking Pot Kit includes a heavy duty 304 stainless steel pot locating rack and seasoned 14 Quart Lodge™ Iron Cooking Pot.

CALIBER VS. CERAMIC

FEATURES	CALIBER THERMASHELL PRO™	TYPICAL CLAY KAMADO GRILL
Construction Material	Two Layers of #304 Stainless Steel that encapsulate ultra-efficient thermal insulation (similar to self-clean ovens)	1 1/2" thick solid clay that can crack
Product weight	75 lbs (tailgate-able)	200+ lbs (you'll need 3 friends to help move it into the yard)
Rotisserie	Industry exclusive, patent-pending integral rotisserie system with rear indirect Blaze Basket Grilling option	Not available
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	Direct vertical exit - inefficient by oven design standards
Lid opening weight	10 lbs - no spring needed	19 lbs. lift force required, even with spring mechanism installed = HEAVY
Lid seal gasket	High temperature Fiberglass woven cable with Stainless Steel bulb	Glued on felt that has to be replaced if grill gets too hot
Efficiency rating	9+ hours with average temperature of 225°F with 1 lb. of fuel	4 hours with average temperature of 225°F with 1 lb. of fuel
Outside lid temperature when interior is 400°F	140°F (Warm to touch)	225°F (HOT to touch) Keep the kids away!
Product assembly	Ships practically ready to grill – just 15 minutes to assemble cart to head and you're grilling/smoking	Nearly 80 pcs and 15 pages of instructions to assemble the grill head alone with straps, nuts, bolts, brackets, etc
Clean-ability	Interior may be cleaned like oven, using "Easy-off" type cleansers	A true "self-clean" claim requires 900°F temperature for 3 hours – not possible with ceramic grills
Where manufactured	Made in the USA - California	Typically made in China, India, or Mexico



THERMASHELL PRO™ CHARCOAL GRILL FLUE SYSTEM & ROTISSERIE

Just the right size for everyday rotisserie cooking, our integrated blaze basket™ rotisserie system produces flavor like you've only dreamed of before.

As an industry exclusive, our patent-pending flueway design and integration of the rotisserie system with rear heat rivals the flavor of any wood fired oven or commercial kitchen.

Package these proprietary features in a dual-walled insulated, American made package of top grade Stainless Steel, and you have the ingredients for producing meals without compromise when you Expect Great Heat™



ROCKWELL

— by Caliber —

PRO SERIES  SOCIAL GRILL

Caliber introduces the world's first estate-scaled, 360 degree walk around, "Social Grill". Designed for David Rockwell of the Rockwell Group, an award-winning cross-disciplinary architecture and design firm, this grill was developed exclusively as an installation for one of their projects.

This grill offers an Industry exclusive, 20,000BTU patent pending Crossflame burner plus radiant technology. It features a fully retractable 'disappearing' lid with a special counterbalance mechanism that allows for a smooth transition from open to close with ease.

The exterior grill is built from heavy gauge powder coated aviation grade aluminum and is draped over a custom Brazilian cherry stand that is hand rubbed for an fashionable looking finish.

Its sleek style is unabashedly contemporary and can easily accomodate ones individual expression.



CALIBER TAILGATE

GRILL ANYWHERE



When we designed the Caliber Tailgate grill, our goal was to provide a home grilling experience when you're away from home—at the game, at the lake, on the boat, or at the beach.

To assure your grilling experience rivals your Caliber Pro grill, we've outfitted the portable Tailgate grill with our patent-pending Crossflame™ burner and radiant system and powered it with 18,000 BTU's for even cooking performance. We believe that you deserve great evenly cooked food whether you're at home or on the road.



LOCALLY  CRAFTED

HEATER

WEATHER-READY

MADE  USA

Make evening outdoor dining more comfortable by outfitting your outdoor entertaining area with the high performance, architecturally inspired Caliber Comfort Heater. The low profile design of the heater face adds to the unique style and atmosphere you've designed to enjoy with guests and friends.

Powered by a 35,000 BTU gas fired ceramic radiant burner with 100% safe re-ignition, the Caliber Comfort Heater provides up to 15 feet of radiant warmth per heater.

Extend your outdoor entertaining well beyond summer and enjoy more time with your friends together with the help of the Caliber Comfort Heater.



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