



## **Caliber Therma Shell Pro™ Charcoal Grill/Smoker**

### *Installation + Use/Care Instructions*

#### GRILL MODELS:

**CTP22-SS:** All Stainless Steel Charcoal Grill/Smoker

**CTP22-BK:** Black Porcelain Charcoal Grill/Smoker

**CTP22-TQ:** Turquoise Porcelain Charcoal Grill/Smoker

**CTP22-TC:** Terra Cotta Porcelain Charcoal Grill/Smoker

#### CART/SIDE SHELF ACCESSORY KITS:

**CTP22-C-SSW:** Stainless Steel Cart, locking casters, plus 2 Stainless side shelves with wood inserts

**CTP22-C-SS:** Stainless Steel Cart, locking casters, plus 2 solid Stainless Steel side shelves

**CTP22-C-AG:** Anthracite Grey Powdercoated Steel Cart, locking casters, plus 2 matching  
Anthracite Grey Powdercoated side shelves

#### ADDITIONAL AVAILABLE ACCESSORIES:

**CTP22-RK:** Rotisserie Kit includes 12V motor, 2 chrome rotis forks

**CTP22-BT:** Stainless Steel Blaze Basket - great for indirect cooking/grilling

**CTP22-PK:** Pizza Stone Kit, contains XLarge Commercial Quality Pizza Stone plus SS locator rack

**CTP22-1G:** Drop on Stainless Steel 1/4" Thick Griddle Plate - 1/2 Size Plate

**CTP22-2G:** Drop on Stainless Steel 1/4" Thick Griddle Plate - 3/4 Size Plate

**CTP22-V:** Full Grill/Cart Height Protective Vinyl Cover



## Welcome to a new Experience! The Caliber Therma-Shell Pro™

[caliberappliances.com](http://caliberappliances.com)

Expect Great Heat™

Dear Grilling Enthusiast,

Together with my team, we have been delivering Great Heat in the many products we've designed over the past 30 years and am proud to say that our team has designed one of the most advanced charcoal grilling systems ever devised.

I have always enjoyed the delicious outcome of grilling either over gas or charcoal, but have never felt satisfied with the design of the Ceramic Kamado style grills that now flood the market. With an extensive history/experience and knowledge of engineering highly efficient ovens, I knew that it was possible to engineer a wood fired charcoal grill that could top all the others in efficiency and technology.

After extensive testing and engineering, we proudly present to you a fantastic grill with a heart of ancient cooking history coupled with a mind-set of 21st century technology. We call it the Therma-Shell Pro™ Grill. It's more spacious, lighter, faster, and more efficient than any Ceramic Kamado Grill we've tested. It weights just 75lbs rather than the average 200+ lbs of competitive grills.

Our secret resides in the patent-pending construction with a modern dual layered, patent-pending insulated flue-way design that puts your favorite lump charcoal to best use. It's nearly 40% more efficient than typical ceramic kamado grills, so that 20lb bag of your favorite mesquite lump will cook many more great meals than before.

I also decided that we should dedicate our brand value to American Manufacturing and make the Therma-Shell Pro™, along with all of our other grills, here in California.

Randy Rummel

President/CEO



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# Unpacking the Caliber Therma-Shell Pro Grill & Assembly to the Cart



## *Cart and Grill Head assembly order:*

Unpack Cart, Assemble Cart, Unpack Grill Head, Mount Cart to the Grill Head, Mount Side Shelves to the Grill Head.

1. Open the small box that contains the CART parts and assemble the CART following the instructions included with the CART. Set the assembled CART aside and prepare the Grill head for mounting to the CART.
2. Carefully cut the strapping bands and remove the top and side panels of the shipping box that contains the grill.
3. Remove all packaging material from the box, and put aside - **DO NOT RECYCLE THE TOP AND BOTTOM PROTECTIVE CUSHION INSERTS YET** as the top cushion will be used when the cart is mounted to the Grill head bottom with 4 bolts.
4. Remove the cooking rack and charcoal plate from the grill head and set aside.



5. Place the top cushion from the Grill pack on the ground and then WITH 2 PEOPLE, carefully cradle the grill upside down into the cushion as shown.

6. You can now take the pre-assembled CART and mount to the GRILL head simply by using 4 supplied bolts



- see illustrations.

# Unpacking the Caliber Therma-Shell Pro Grill & Assembly to the Cart



7. Once the cart is securely mounted to the GRILL head, WITH 2 PEOPLE, carefully return the grill to an upright position.
8. You can now begin to mount the 2 side shelves to the side of the grill head by first mounting the 2 support brackets to the grill head. See the instruction sheet that is shipped with the Cart/Side Shelf Kit for detailed instructions
9. Once the brackets are bolted to the GRILL head, use the supplied hardware to mount the shelf assembly to the mounting brackets. Repeat for the side shelf on the other side of the GRILL.

# Getting to know your new Caliber ThermaShell



Although the Caliber Therma-Shell Pro™ Charcoal Grill appears similar to other Kamado style grills, its patent-pending design and construction of technologically advanced materials promises to provide you with a grilling experience unlike any other.

First you may notice that the grill is considerably less heavy than other Kamado grills, actual it weighs just 75 lbs rather than the 200+lbs of competitive grills. The Therma-Shell Pro™ is designed with the same technology we use for designing great self-clean convection ovens - 2 layers of stainless steel(or porcelainized enamel) that encase a blanket of lightweight, ultra-high efficiency ceramic insulation. You'll not only feel that difference in the grills weight and safe portability, but you find you need much less hardwood lump charcoal to maintain high or low temperatures for longer periods of time than Kamado style grills made of heavy, inefficient ceramic.

Because we have designed this grill with superior insulating capabilities, you'll notice that the exterior temperature of the grill remains relatively cool. This is because our insulating design keeps the heat inside the grill(oven) and does not allow it to be wasted heating such a grand mass of ceramic.

Take some time to familiarize yourself with the (options) of the grill including

- 1) The Caliber Therma-Shell™ exclusive design of the bottom air intake box- This feature allows precise adjustment of incoming air into the grilling cavity and is most useful when bringing and maintaining the grill within a specific heat for low and slow smoking, baking, etc.
- 2) Notice the hole in the left upper side of the grill base. This is the access hole for the rod that is used with our patent-pending integrated rotisserie grilling system. The small flip up cover on the outside of the rotisserie access hole can remain in a closed position when the rotisserie accessory is not being used.
- 3) The round charcoal zone plate is made of solid 304 type Stainless Steel and is designed with 4 dividers to provide easy "zone dividers" for use when you desire a specific "hot" area or for indirect grilling/smoking
- 4) The split cooking rack is made of top grade 304 Stainless Steel and is electro-polished for extra corrosion resistance.
- 5) The indirect Blaze Basket™ provides grilling and slow cook options and is also made of 304 Stainless Steel. This option give you another great tool when you require indirect heat for slow smoking, baking or slow roasting. You'll find that it is one of the most favored, versatile tools in the Therma-Shell line of optional accessories.
- 6) Notice the only outlet from inside the grill inner dome is a small 1" x 4" exit at the inner rear of the dome. Unassuming as it may appear, this flue-way exit is the only way any heat or heat by-product may exit the cavity and is a key ingredient to why our patent-pending flue-way system gives your ultra-precise heat control and adds another layer of efficient design to our innovative feat of engineering
- 7) Our unique top air mixing vent gives you precise control of smoke and heat exiting the cavity is designed to be easy to set for various cooking/grilling modes. Through this use and care booklet, we will show you how simple setting this vent for your favorite culinary set up, whether it be 400°F for baking your famous Apple Pie, or 225°F for a delicious, tender St Louis pecan smoked rib recipe.

# Getting to know your new Caliber ThermaShell



## EXTERNAL GRILL COMPONENTS

- Thermometer and heat range indicator
- Clean-out tool and charcoal mixer
- Top Air Mixing Vent
- Bottom Air intake Vent Box
- Stainless Steel or Wood(option) Handle
- Stainless Steel or Porcelain Outer Grill Dome
- Stainless Steel or Porcelain Outer Grill Base Wrapper



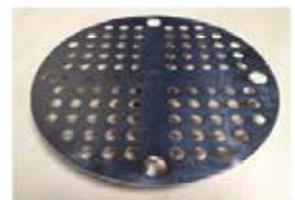
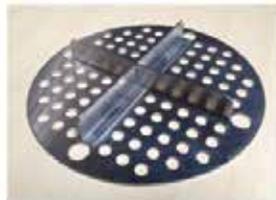
## INTERNAL GRILL COMPONENTS

- Stainless Steel Grilling Rack
- Heavy gauge Stainless Steel Charcoal Zone Plate
- Stainless Steel or Porcelain Inner Grill Dome
- Stainless Steel(standard) Inner Grill Base Wrapper



## ADDITIONAL OPTIONAL ACCESSORIES

- Stainless Steel Blaze Basket™ for Diffused/Indirect Grilling/Cooking
- Cart/Side Shelf Kits: Stainless Steel, Stainless Steel Frame with Hardwood Insert, Anthracite Grey Powder Coated. All Kits come with 1 cart and 2 side shelves.
- Hardwood Handle
- 1/2 Round Griddle Plate
- 3/4 Round Griddle Plate
- Rotisserie Kit
- Commercial Pizza Kit
- Heavy Duty Full Height (Grill with Cart) Black Vinyl Cover



# Lighting your Caliber Therma-Shell Pro™ Grill



Caliber recommends Fire Starter Cubes as they are one of the quickest ways to start your grill. They are odorless, smokeless and environmentally safe. Each cube burns up to 1200°F for 8-10 minutes to ensure that you're ready to cook in just 15 minutes.

## CHARCOAL & AIR FLOW

1. Build a small mound of charcoal. We recommend an amount that fills up a typical pie pan as a guide. Once the fire has started and white ash skins the lump, you may add additional small amounts of charcoal if desired.
2. Build the mound with large chunks at the bottom and smaller ones as you build it. Dumping charcoal directly into the fire box may allow small pieces to block the air holes in the charcoal plate, which can prevent you from reaching higher grilling and searing temperatures.
3. Charcoal can be relit 2 or 3 times for multiple cookings. Use the clean-out tool to stir the used charcoal, so the ashes will drop through the fire grate. Add some new charcoal to the existing charcoal and build a new mound. This works for well for roasting and grill temperatures. We recommend using only fresh charcoal for long-low smoking and high searing temperatures. When using the Blaze Basket for long slow smoking, fill the basket 3/4 full and you will not have to add fuel for an entire 6 hour smoke.

**Charcoal Use Tip:** *You will find yourself using much less charcoal than was required for other single lined or ceramic constructed grills.*

## LIGHTING

1. Light the charcoal with two or three fire starter cubes, chimney starter, electric starter or other method.
2. Open the bottom air intake and leave the top dome open.
3. Wait 10 minutes for the charcoal to build a small bed of embers.
4. Close the dome, open the top vent fully and then adjust the air flow as needed as you near the target temperature. Note that it is much easier to increase the heat in our grill and more difficult to cool it down,

**Lighting Tip:**  
*Never use lighter fluid or any other combustible liquid.*

## CAUTIONS

**To avoid a potential "flashback", ALWAYS "BURP" your grill before opening. To "BURP" your grill, slowly open the grill lid about 1-2 inches to allow air in, then after a few second, fully open the lid to its stop position. By properly "Burping" your grill, you may avoid potentially dangerous sudden escape of heat and possible fireball effect when doing so.**

**Do not use lighter fluid, gas or other combustible liquids. Liquid chemicals are a fire hazard and they will and produce an undesirable taste in your food.**

**Do not use "Instant Light" briquettes. They will also impart an undesirable taste.**

**Do not use briquette charcoal. This type of charcoal cannot reach temperatures above 525°F and it does not impart true charcoal flavor that quality lump charcoal does.**

# Controlling your Grill Temperature



Achieving a consistent temperature as high as 750°F or as low as 225°F is easy on your Caliber Therma-Shell Pro™ Grill. In fact, you can maintain low temperatures for up to 12 hours without adding any additional charcoal.

## **CONTROLLING THE TEMPERATURE**

1. Close the dome and fully open the top vent.
2. When you are 25°F from your target temperature, close the top vent down to about 1/4 open.
3. Wait one minute and close or open the top vent to lower or increase the temperature. A 1/4" can change the temperature by as much as 25°F.

**Temperature Tip:** *Use all fresh charcoal for high temperature searing.*

## **ACHIEVING LOW TEMPERATURES**

1. For "low and slow" temperatures like 225°F, start with a very small fire in one area of the charcoal. Our preferred method for low-slow grilling/smoking includes using the Blaze Basket™ option placed in the rear of the grill firebox as shown.
2. Close the dome and allow the temperature to come up slowly with the front air intake open and the top vent open 1/2" and the top air mixing vent at full open as shown.
3. This method may take 30-45 minutes to reach your target temperature, but it will ensure a long and slow cooking period.

**Low Temperature Tip:**

*It is easy to raise the temperature, but very difficult to lower the temperature if you go over your target temperature.*

# Cooking Temperature Guide



## COOKING TEMPERATURE GUIDE

### INTERNAL TEMPERATURES OF FOOD:

Type of Meat	Rare	Med-Rare	Medium	Med-Well	Well-Done
<b>Beef, Lamb, Veal</b> (Steak, Chop, Roast)	120°F	125-130°F	135°F	145°F	155°F
<b>Beef, Lamb, Veal</b> (Ground)	NO	NO	145°F	155°F	160°F
<b>Poultry</b> (Whole or Part - Chicken, Duck, Turkey, etc.)	<i>Cook at SMOKING, ROASTING, or GRILLING Temperatures</i>				160°F
<b>Pork</b> (Steak, Chop, Roast)	125°F	130°F	140°F	150°F	155°F
<b>Pork</b> (Ground)	NO	NO	140°F	150°F	160°F
<b>Pork Ham</b> (Fresh)	<i>Cook at SMOKING or ROASTING Temperatures</i>				140°F
<b>Pork Ham</b> (Pre-cooked)	<i>Cook at SMOKING or ROASTING Temperatures</i>				135°F
<b>Pork Shoulder</b> (aka Pork Butt, Boston Butt)	<i>Cook at SMOKING Temperatures</i>				200°F
<b>Seafood</b> (Tuna, Mahi, Snapper, etc)	Cook until flesh turns opaque, is firm, and separates easily				
<b>Seafood</b> (Shrimp, Lobster, Crab)	Cook until flesh turns opaque white				
<b>Seafood</b> (Oysters, Clams)	Cook until shells open up while cooking				
<b>Seafood</b> (Scallops)	Cook until flesh turns a milky white, is opaque, and firm				

### GRILL TEMPERATURE RANGES:

<b>SMOKING</b> 225°-275°F	<b>BAKING/ROASTING</b> 275°-400°F	<b>GRILLING</b> 350°-500°F	<b>SEARING</b> 500°F +
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## Grill CARE & CAUTIONS

Once you fire up the Caliber ThermaShell Pro™ Grill, you will notice that it remains relatively cool to the touch on the majority of the exterior of the grill. This is due to the dual layer and inner insulation we have engineered into this innovative product. There are however areas of the grill exterior that will become **HOT** to touch and may cause burns. Specific areas to use caution to not contact when the grill is **HOT** is the top rear side of the dome as this is where our patent-pending flueway channel runs up the back of the grill lid.

1. **Do not move your Caliber Therma-Shell Pro™ grill while cooking or if hot ashes are present in the grill.**
2. **Do not use your Caliber Therma-Shell Pro™ grill indoors or in an enclosed area. For outdoor use only.**
3. **Do not use lighter fluid, gas or other combustible liquids.** Liquid chemicals are a fire hazard and they will and produce an undesirable taste in your food. Use only firelighters complying to EN 1860-3.
4. Keep children and pets away while using your Caliber Therma-Shell Pro™ grill.
5. Do not remove your Caliber Therma-Shell Pro™ grill from the cart or approved grill table and place it on a wooden deck, table or other surface. It can damage the surface or cause a fire.
6. Wait until the ashes are completely cool before removing them from your grill and disposing of them.
7. **ALWAYS "BURP" your grill before opening. To "BURP" your grill, slowly open the grill lid about 1-2 inches to allow air in, then after a few second, fully open the lid to its stop position. By properly "Burping" your grill, you may avoid potentially dangerous sudden escape of heat and possible fireball effect when doing so.**
8. **Do not use "Instant Light" briquettes.** They will not be able to reach grilling temperatures over 500°F and they also impart an undesirable taste.
9. **Do not use briquette charcoal.** This type of charcoal cannot reach temperatures above 525°F and it does not impart true charcoal flavor that quality lump charcoal does.

### GRILL CARE:

Depending on how often your grill is used, you will occasionally need to empty out the ash that will accumulate in the bottom of the grill under the Charcoal Plate. We have designed a tool that may be used for cleaning out the ash from the bottom of the grill and scraped out through the front air intake into a container or bag for recycling.

**Always wait until the grill is COLD to clean out the firebox** of ash as hot coals may fall below the Charcoal Plate and be a fire hazard or cause burns.

To clean the exterior of the grill, allow the grill to cool off and use soap and water on a cloth. It is not recommended to "hose" down the grill.

**Do not attempt to clean the grill when it is hot**, allow to cool before cleaning.

Once the grill is cooled, we recommend using the grill cover accessory to protect it for years of enjoyment.



Low and Slow smoking can be achieved with the Caliber Therma-Shell Pro™ following the steps provided. The top air mixing vent has two stainless steel disks that are attached by a screw. The top disk with the small to large series of slots is called a “mixer wheel” and can be adjusted from the smallest series of slot patterns used for low temperature cooking (smoking) to opening the entire series of slots for higher temperature grilling and searing. For smoking, it’s suggested to open the slot pattern within the example given for achieving your desired temperature.

## *Setup for Smoking*

1. The Grill can slow smoke 4-5 full racks of ribs at one time using the Blaze Basket filled 3/4 full with lump charcoal of your choice. When the 100% Natural Lump Charcoal is fully lit, shut the bottom air vent and open the bottom slider to about 1/2 open.
2. Place the Grilling rack in place with the filler side facing the rear over the Blaze Basket as shown.
3. Adjust the top mixer wheel to where the first set of small slots plus one or two medium slots are open to the inner air mixing bowl as shown.
4. Monitor the temperature until it reaches your desired temperature.
5. Close the top vent half way, wait 1-2 minutes and check the temperature.
6. Adjusting the top vent by either closing it more (lower temperature) or opening it more (higher temperature) by a 1/4” can change the temperature as much as 25°F.
7. Monitor the temperature during cooking and if you notice that the temperature has moved outside your desired range, adjust the top vent in very small increments.

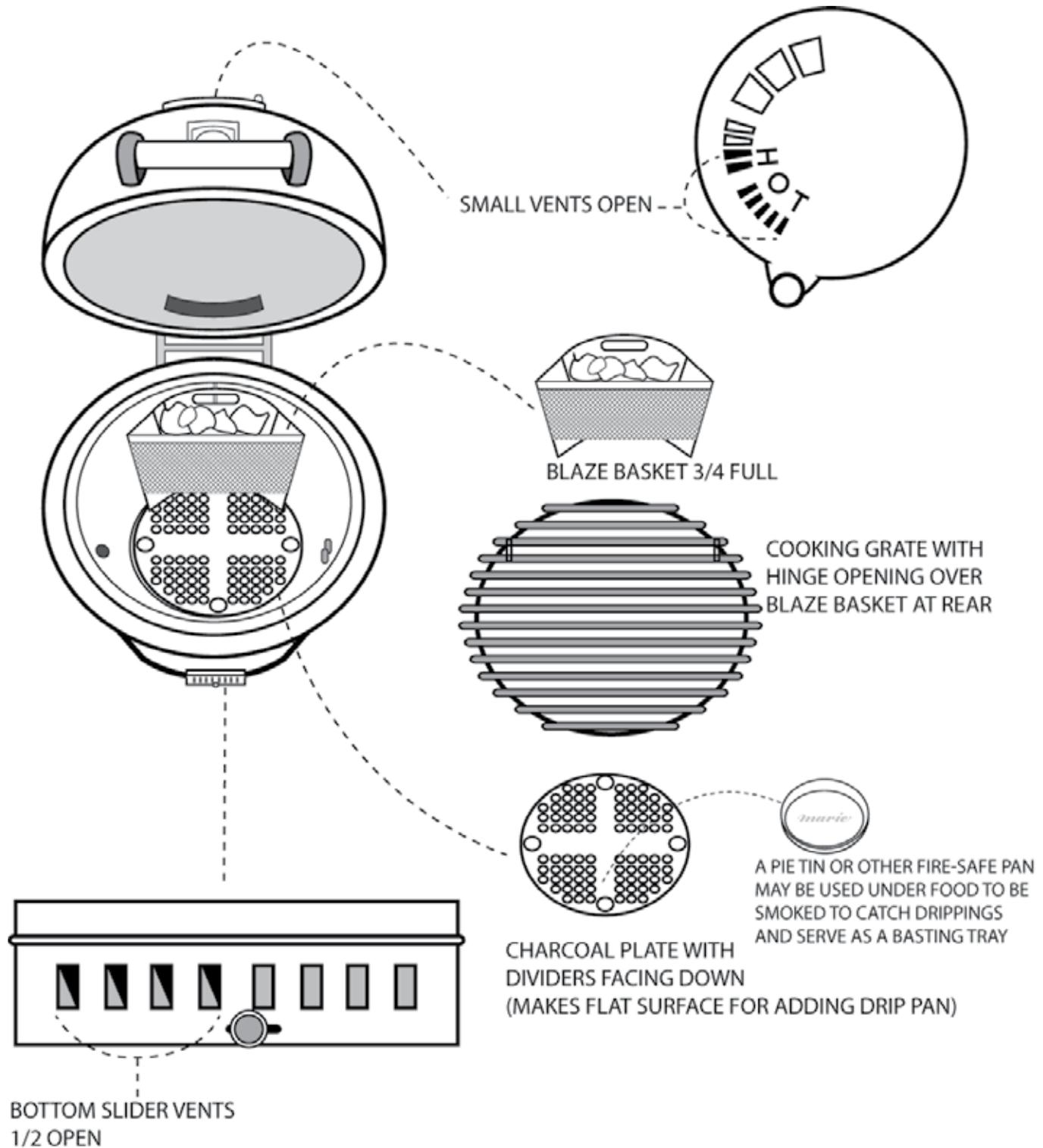
### **COOKING TIP:**

***Although the temperature shown on the grill lid is designed for general grilling, we recommend the use of a quality digital thermometer to most accurately monitor the cavity temperature during a slow smoke process.***

# SMOKING Configuration



## SMOKING CONFIGURATION:





Everyday Grilling with the Caliber Therma-Shell Pro™ is easy and is best used for grilling steaks, bratwurst, hot dogs, hamburgers, fish, and veggies. The top air mixing vent has two stainless steel disks that are attached by a screw. The top disk with the small to large series of slots is called a “mixer wheel” and can be adjusted from the smallest series of slot patterns used for low temperature cooking (smoking) to opening the entire series of slots for higher temperature grilling and searing. For general Grilling, it’s suggested to open the slot pattern within the example given for achieving great grilling results.

The Grill can grill at medium heat with the following setup and the settings can be adjusted to your grilling preference

## ***Setup for General Grilling***

1. Open the lid and pull forward on the bottom vent knob to rotate the door open and slide the knob to the right to fully open the vent. Place approx. 2 pie tins full of Lump charcoal directly on the Charcoal Plate as shown.
2. When the 100% Natural Lump Charcoal is fully lit, secure the Grilling rack in place as shown.
3. Adjust the top mixer wheel to where ALL slots are open to the inner air mixing bowl as shown.
4. Rotate the bottom air intake door to its closed/locked position, but leave the front vents in the open position as shown.
5. Monitor the temperature until it reaches your desired temperature.

### **COOKING TIP:**

***Although you’ll find that this grilling setup will serve well for everyday grilling, we recommend that you set the grill up with the INDIRECT CONFIGURATION when grilling thick cuts of rib eye, porterhouse, or New York steaks, Tri-Tip, etc. .***

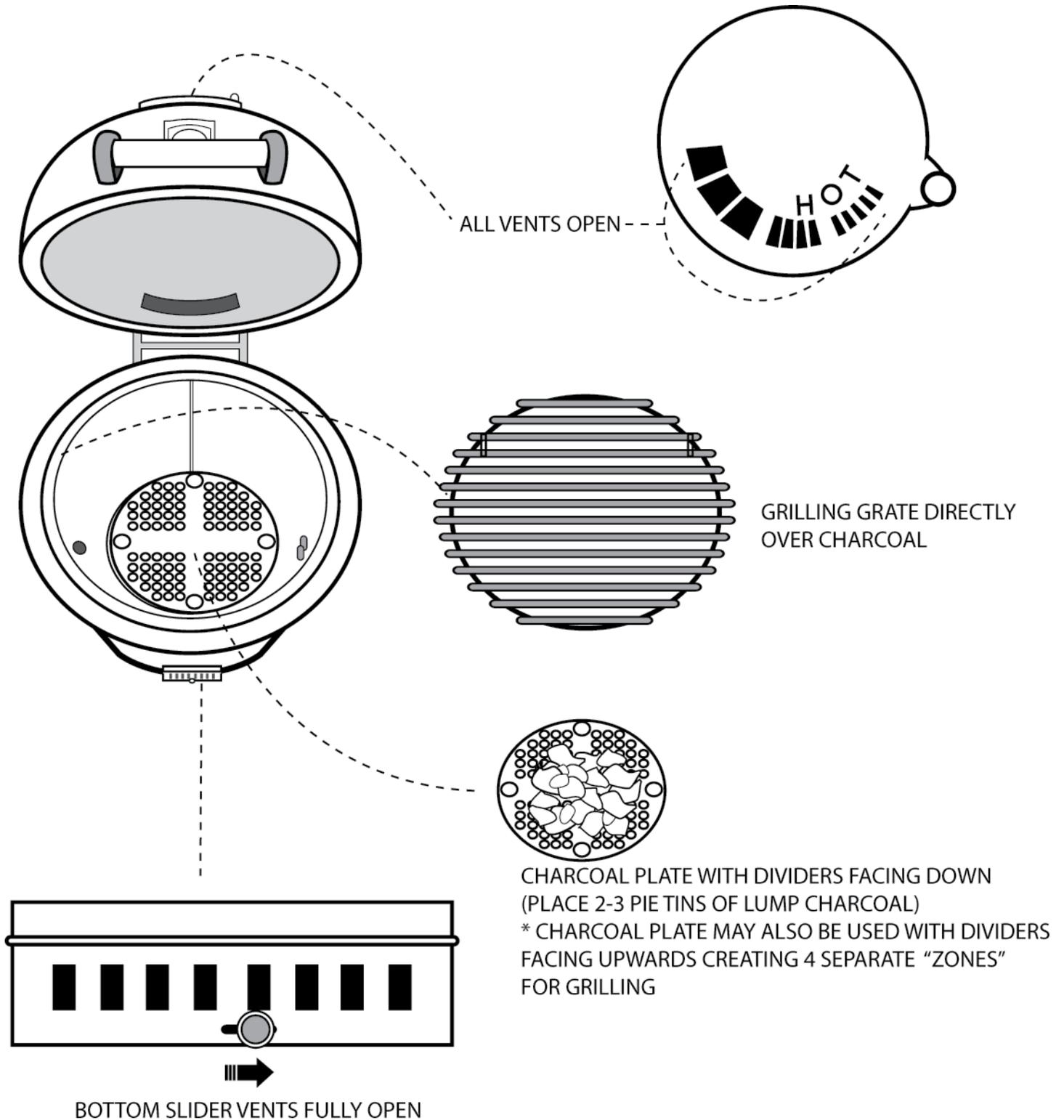
### **COOKING TIP:**

***If you wish to add a hint of smoke flavor, place a few small chips of your favorite mesquite, hickory, apple, etc over the fire just before you place your food on the grill.***

# GRILLING Configuration



## GRILLING CONFIGURATION:



# Caliber Therma-Shell Pro Grill: INDIRECT



The Caliber Therma-Shell Pro™ is a versatile grill that allows for your favorite combination of searing with indirect finishing grilling. The setup for indirect grilling are similar to general grilling, but the lump charcoal is placed into the Blaze Basket™ where the meat can be seared, then moved to the front of the grill for indirect cooking.

For thick, large cuts of meat, the use of the Blaze Basket™ as a sear plus indirect heat source produces some of the best flavored meats you could imagine. Examples of thick rib eyes seared directly over the Blaze Basket, then moved to the front of the grill produce a flavorful, tender finish with smoke chips added to the Blaze Basket™ just before the meat is placed on the grill. Other cuts that are perfect for the rear sear and move to the grill front are large tri-tips and porterhouse cuts. Searing a tri-tip with smoke over the Blaze Basket™ for 5 minutes each side, then moving away from the basket for 45-60\* minutes produces the finest of smoked meats you could imagine.

For thinner (3/4" or less) cuts of meat, the indirect grilling grill set up will still impart a bouquet of smoke flavor, but the sear to indirect time will vary according to the meat thickness and doneness desired.

## *Setup for Searing with Indirect Heat Grilling*

1. Open the lid and pull forward on the bottom vent knob to rotate the door open and slide the knob to the right to fully open the vent. > Note that you may use the optional Blaze Basket™ as your indirect heat source as shown **OR, as a variation, you may** instead place the Lump charcoal directly on the Charcoal Plate with the zone divider side up as shown. If you do not use the Blaze Basket™, we recommend that you fill 1 or 2 zones on the charcoal plate with lump to create direct and indirect heat zones.
2. When the 100% Natural Lump Charcoal is fully lit, secure the Grilling rack in place with the filler side facing the rear over the Blaze Basket™(if being used) as shown. An alternate setup calls for use of the Charcoal plate with the zone dividers side up if the Blaze Basket™ is not available or you wish to have a lower indirect source of heat for non-sear or specific cooking zone applications.
3. Adjust the top mixer wheel to where ALL slots are open to the inner air mixing bowl as shown.
4. Shut the bottom air intake vent, but leave the vents in the open position as shown.
5. Monitor the temperature until it reaches your desired temperature.

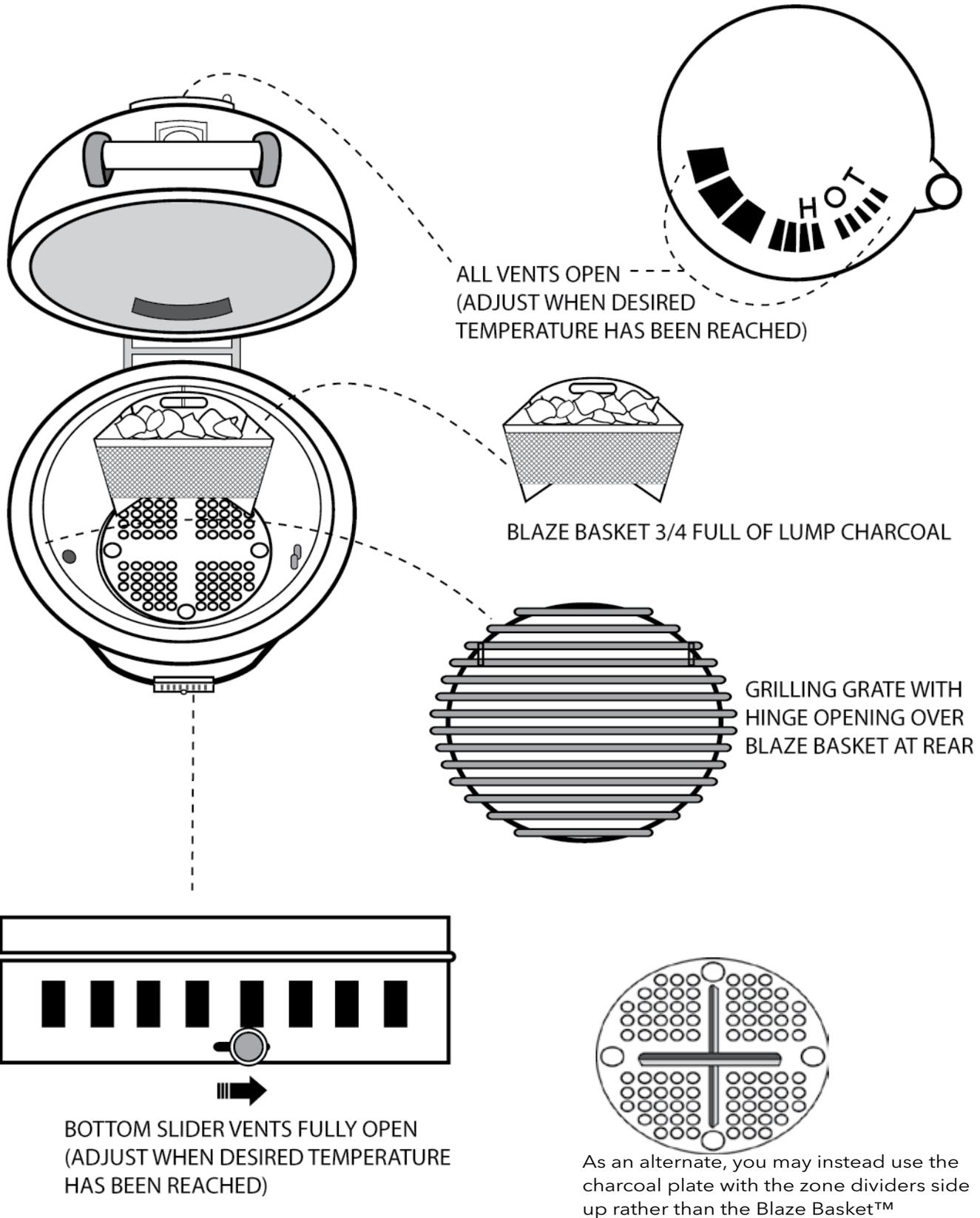
### **COOKING TIP:**

*If you wish to add a hint of smoke flavor, place a few small chips of your favorite mesquite, hickory, apple, etc over the fire just before you place your food on the grill.*

# INDIRECT GRILLING Configuration



## INDIRECT GRILLING CONFIGURATION:





Rotisserie Grilling, Chiaroscuro-style is the long favored method for grilling meat with a rear raised fire that allows the meat to self baste, producing a moist and flavor infused cut.

The Caliber Therma-Shell Pro™ has designed an exclusive, patent-pending innovation in Kamado style cooking that integrates a sought after rotisserie system with rear wood fired cooking.

This configuration is well suited for slow cooking whole chickens (up to 2 at once, 4.5-5lbs each), large tri-tip steaks, and hen turkeys (up to 12 lbs), to name a few.

## **Setup for Rotisserie Grilling**

1. Open the lid and pull forward on the bottom vent knob to rotate the door open and slide the knob to the right to fully open the vent. We highly recommend you use the optional Blaze Basket™ as your indirect heat source **OR** you may place the Lump charcoal directly on the Charcoal Plate, but to the rear of the grill where the Blaze Basket™ typically rests. We also recommend that you place the food to be cooked on the rotisserie rod and into the motor before the fire is lit as the rear fire in the Blaze Basket™ will generate significant heat and may cause burns if you are not quick to assemble the rotis rod with food into the motor socket and over the 2 stainless steel bearings.
2. When the 100% Natural Lump Charcoal is fully lit, secure the Grilling rack in place with the filler side facing the rear over the Blaze Basket™ (if being used) as shown.
3. Adjust the top mixer wheel to where the top air intake slots are open to the inner air mixing bowl as shown.
4. Shut the bottom air intake vent, but leave the vents in the open position as shown.
5. Monitor the temperature until it reaches your desired temperature.

### **COOKING TIP:**

***Although you may grill steaks with this general grilling setting, we recommend that you set the grill up with the SEAR CONFIGURATION when grilling thick cuts of rib eye, porterhouse, or New York steaks, etc. You'll find that this grilling setup will serve well for everyday grilling of the above listed items.***

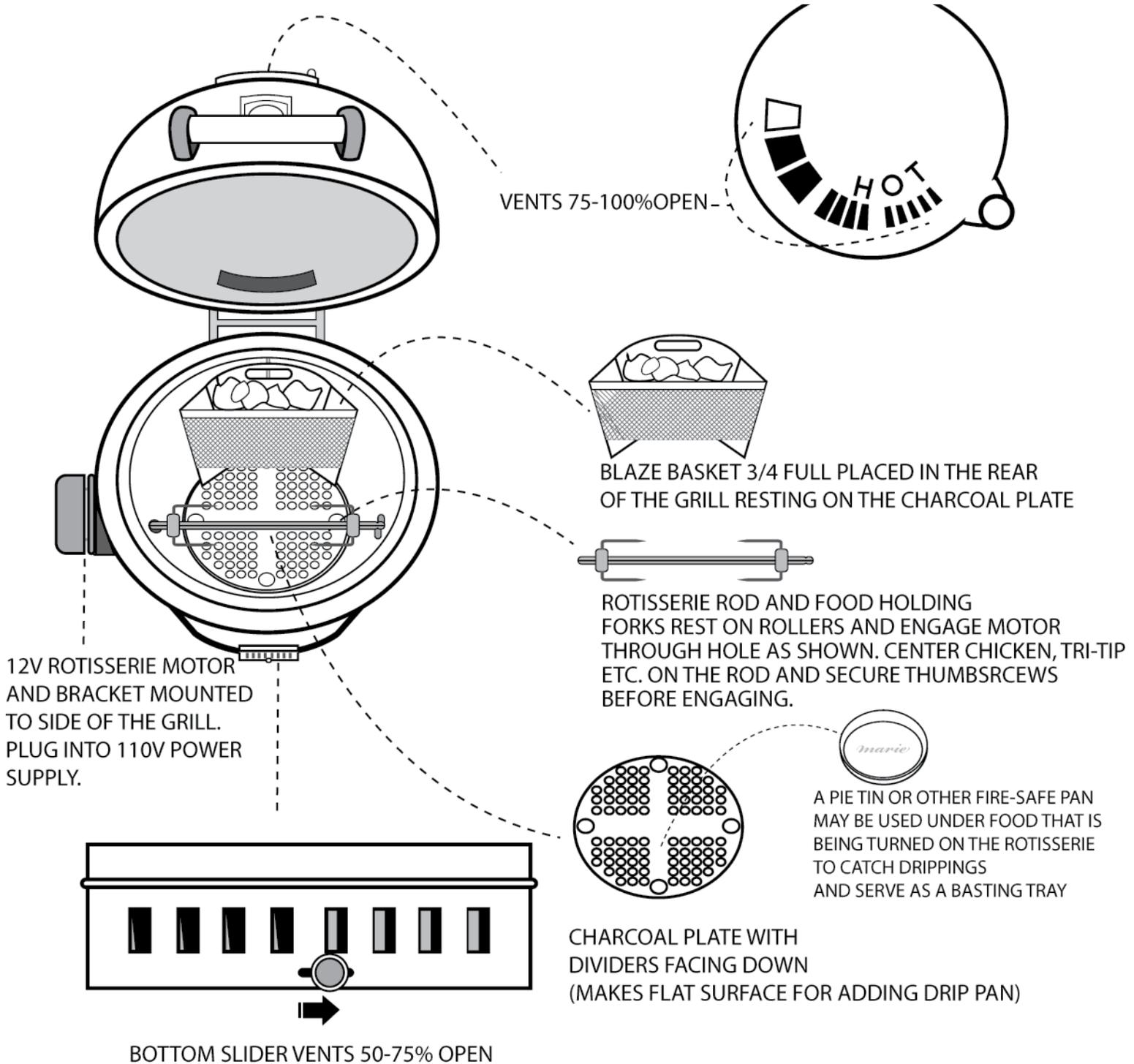
### **COOKING TIP:**

***If you wish to add a hint of smoke flavor, place a few small chips of your favorite mesquite, hickory, apple, etc over the fire just before you place your food on the grill.***

# ROTISSERIE GRILLING Configuration



## ROTISSERIE GRILLING CONFIGURATION:





Imagine the possibilities with the ability to bake amazing food in your ThermaShell Pro™ Charcoal Grill. Authentic Italian lasagna with a hint of mesquite smoke will surely please your guests. The construction of the ThermaShell Pro™ is very similar to the methods we've used to build some of the world's best convection ovens, but with wood fire, you have that extra ingredient that cannot be found in other residential ovens.

The Caliber ThermaShell Pro™ has designed an exclusive, patent-pending internal flueway system that allows for precise control of temperature to allow you to bake with premium results that rival other powered commercial convection oven results.

This configuration is well suited for baking main dishes, casseroles, pizzas, and even cookies and breads.

## *Setup for Baking*

1. Open the lid and pull forward on the bottom vent knob to rotate the door open and slide the knob to the right to fully open the vent. You may use the optional Blaze Basket™ as your indirect heat source **OR** you may place the Lump charcoal centered directly on the lower Charcoal Plate. This method requires the use of the **Commercial Diffuser Ceramic Stone (Pizza Stone** - sold separately).
2. When the 100% Natural Lump Charcoal is fully lit, secure the Centering metal round rack with the Pizza diffuser stone on top of the rack. Notice that the centering rack keeps the stone centered and allows for a uniform distribution of heat around the perimeter of the stone.
3. Adjust the top mixer wheel to where the top air intake slots are open to the inner air mixing bowl as shown.
4. Shut the bottom air intake vent, but leave the vents in the open position as shown.
5. Monitor the temperature until it reaches your desired temperature. For baking that requires 250-350°F temperatures, you'll find that the bottom vent should remain about 50% open. The set up for PIZZA is similar, but use 2X the lump fuel and keep the bottom vent 75-100% open and allow the thermometer to reach 500°F+ before preparing to cook pizza.

### **COOKING TIP:**

*You may also choose to **BAKE** without the use of the **Commercial Diffuser Ceramic Stone (Pizza Stone)** by using the **Blaze Basket™** as the heat source with the dish placed centered/forward on the standard wire cooking grid that come with the grill so that the dish to be baked does not rest directly over the heat source/Blaze Basket™.*

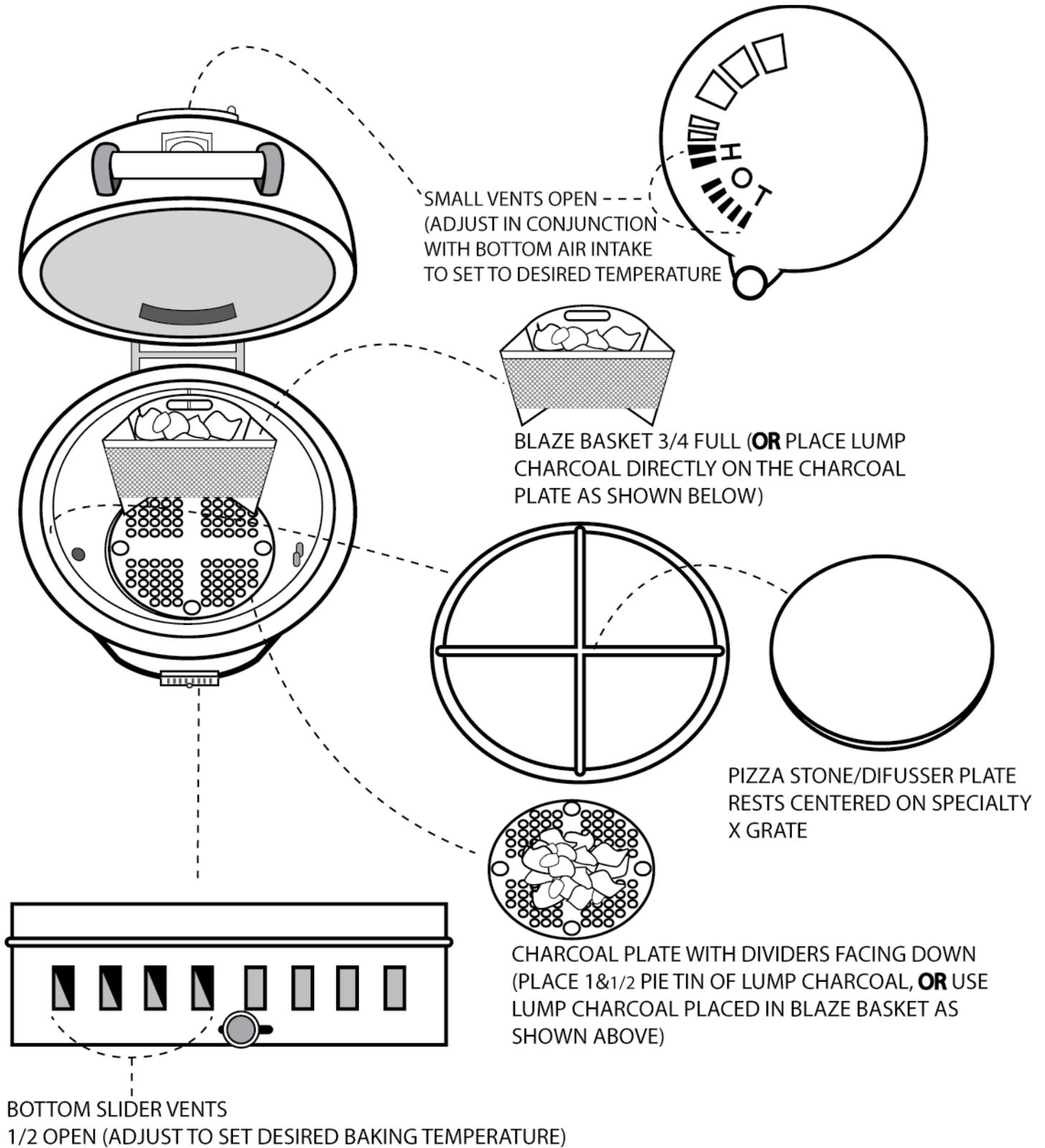
### **COOKING TIP:**

*If you're baking a pizza, sprinkle corn meal on Pizza Stone just before adding you pizza to prevent it from sticking.*

# BAKING Configuration



## BAKING CONFIGURATION:





## One Year Warranty

Full parts only Warranty covers entire product (including grill racks, Blaze Basket™, rotisserie parts, charcoal plate, cart and side shelf parts and hardware)

## Five (5) Year Warranty

Covers all exterior porcelain, powder-coated, wood, and Stainless Steel interior parts against rust or material degradation to mechanical failure. Exterior surface pitting and scratches from normal use is not covered by this warranty.

## Limited Lifetime Warranty

Warranty against rust on all stainless steel exterior components, including stainless steel grill lid and base, cart hardware

(Excludes normal heat discoloration or surface rust, dings, dents, or scratches)

### Caliber WILL PAY FOR THE FOLLOWING:

All repair labor found to be defective due to materials or workmanship during the warranty period specified above. This does not apply if the unit was subjected to other than normal household use. All Service must be gain pre-approval and be performed by a Factory Authorized Service Agent during normal business hours. No charges will be made for repair or replacement at the location of initial installation or factory for parts returned pre-paid, through the dealer and claimed within the warranty period, and found by Caliber to be defective. The customer is encouraged to call Caliber directly at **(714) 848-1349** for service or replacement parts for the Therma-Shell Pro™ Grill to obtain authorization for parts or service.

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



## Caliber WILL NOT PAY FOR THE FOLLOWING:

Installation or start up

Shipping damage

Service by an unauthorized agency

Damage or repairs due to service performed by an unauthorized service agency or the use of unauthorized parts

Service during other than normal business hours

Improper installation, such as improper hook-up

Service visits to teach consumers how to use the appliance, correct the installation, reset circuit breakers or

Replace home fuses

Repairs due to other than normal household use

Damage caused from accident, abuse, alteration, misuse, incorrect installation or installation not in accordance

With local codes

Units installed in non-residential application such as day care centers, bed and breakfast centers, churches, nursing homes, restaurants, hotels, motels, schools, etc.

Isolated geographic locations of 50 miles of travel distance or two hours of travel time both ways, for example, such places that require plane, train, boat or ferry trips, etc.

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



Because of continuous product improvement, Caliber reserves the right to modify any product specifications. All material contained herein may not be reproduced without prior written consent of Caliber Range Corporation. Copyright 2013.