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## NEWS RELEASE

### **Caliber™ Presents Estate-scaled and Completely Customizable Indoor Professional Gas Ranges and Rangetops**

*HUNTINGTON BEACH, CA* (January 2017) – Caliber Appliances, makers of award-winning grilling equipment, proudly introduces its' new line of Indoor Professional Ranges and Rangetops at the Kitchen and Bath Industry Show (KBIS). The estate-scaled line of 36" and 48" all gas ranges and rangetops have been designed in collaboration with the country's top architects and designers and will be on display in the South Hall Booth S3838 and The Backyard B4 area. The Caliber Pro Range series is completely customizable in color and trim finishes making Caliber the first American manufacturer with the capability of producing entire custom cooking suites for home culinary enthusiasts.

Anchoring the cooking platform surface of the Caliber Professional Range is a patent-pending, 23,000 BTU "CR6™" open top burner capable of producing a broad range of heat settings, from amazingly fast searing and boiling temperatures on high, right on down to chocolate melting on the Insta-Low Setting. Restaurant-worthy with a vertical powered flame pattern, the CR6™ burner design is as efficient as it is beautiful. Developed fully in-house by the industry's leading engineering team, the CR6™ burner is cast in the USA from solid brass and boasts a lifetime warranty.

Other surface cooking options include even-heating, solid stainless steel griddles, powerful 23,000 BTU French tops and Caliber's iconic Crossflame Pro™ grilling section.

True to restaurant-worthy, estate-scaled equipment each Caliber Pro Range is outfitted with a true chef-sized oven that provides superbly even baking results thanks to its proprietary Tri-flow™ convection technology and ultra-efficient flue design. It also has a sealed infrared broil burner capable of producing searing temperatures- all the while routing excess heat from the oven cavity to avoid "baking" meats instead of broiling.

Caliber is known for its appealing design features and unique classic aesthetic and the new line of Pro Ranges offers rich wood handles, designer colors, and personalized trim upgrades in solid brass, copper, bronze, and polished stainless steel and customizable "cooking suite" options.

Caliber meticulously designs their products not just for power and efficiency, but for beauty and versatility to satisfy the needs of even the most demanding culinary enthusiasts.

Caliber products are designed and handcrafted in America.

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#### ABOUT CALIBER

Caliber Appliances is dedicated to innovative design and superior engineering down to the smallest detail. Caliber's focus on excellence in form and function has led to award-winning status for their gas barbecues and multi-function wood smokers and rave reviews in the market for its restaurant-like food. Even famed designer David Rockwell chose Caliber to build his newest line of grilling entertainment centers. Caliber delivers True American Luxury in

grilling with premium products that can transform an outdoor kitchen into a commercial grade Culinary Center. The Caliber line of products includes the Crossflame™ Pro Grill, Crossflame™ Silver series, Caliber™ Pro Kamado Charcoal Grill and Smoker, the David Rockwell by Caliber™ Social Grill™, Tailgate Grill, and Caliber™ Comfort Heater. The new Caliber™ Indoor Professional Range and Rangetop series complements the outdoor suite of products and are completely customizable. Caliber has been recognized with “Product of the Year” awards and is the recipient of two Vesta Awards from *Hearth & Home* magazine.

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