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NEWS RELEASE

Caliber™ Presents Ultra-Custom Indoor and Outdoor Luxury Appliances

HUNTINGTON BEACH, CA (March 2018) – Caliber Appliances, makers of award-winning cooking equipment, proudly presents its' Indoor Professional Range and Rangetop series and Outdoor line of grills at the 2018 Architectural Digest Design Show in New York City. Caliber will be displaying an ultra-custom 72" Caliber Indoor Pro Range paired with a Francois and Co. custom range hood. The finish on both is an antique white color and matching golden brass trim. Our outdoor collection of a 48" Rockwell by Caliber Social Grill, 42" Crossflame Pro Grill and 22" Pro Kamado Charcoal Grill and Smoker will be on display within beautiful custom cabinetry by Urban Bonfire, a Caliber dealer. This will be a stunning display at Pier 94 within the Refresh section Booth #175 March 22-25 with our East Coast distributors, PR1ME Marketing. Meet the founders/designers of Caliber in person from 4-6pm on Thursday, March 22nd or Friday, March 23rd.

The indoor estate-scaled line of 36" and 48" all-gas ranges and rangetops were designed in collaboration with the country's top architects and designers. The Caliber Indoor Professional Range and Rangetop series is completely customizable in color and trim finishes, making Caliber the first American manufacturer capable of producing entire custom cooking suites for home culinary enthusiasts.

Caliber's innovative engineering anchors the indoor line with the patent-pending, 23,000 BTU "CR6™" open-top burner capable of producing a broad range of heat settings. This versatile burner quickly moves from high searing and boiling temperatures to chocolate melting temperatures on a specialty 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, griddles made from solid stainless steel, powerful 25,000 BTU French Tops and Caliber's iconic Crossflame™ Pro grilling section.

Caliber is known for appealing design features and classic aesthetic. With the Caliber Indoor Professional Range and Rangetop series, you can choose every detail of your culinary experience, rich wood handles, designer colors, and personalized trim upgrades in solid brass, copper, bronze and polished stainless steel. You can continue to *Expect Great Heat* with products designed for power, efficiency, beauty, and versatility.

Caliber Appliances builds their award winning outdoor products with passion for culinary design and innovative engineering. Every line, every feature, every detail down to the tooling on the burners is crafted with an intense devotion to providing the customer amazing results — hands-down, you can *Expect Great Heat* from Caliber products.

From the patent-pending Crossflame™ burner technology packed with 30,000 BTUs, which yields an even-flow of heat down to the furthest corner of the grill, to the Power Pro™ Top Burner, a 23,000 BTU patent-pending powerhouse, giving you the power to sear, sauté, boil or melt while preparing your culinary feast. The award winning Caliber Pro Kamado™ Charcoal Grill and Smoker is truly remarkable in the variety of cooking styles it offers—grill, smoke, bake and rotisserie within one unit. 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.

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ABOUT CALIBER

Seasoned appliance industry veterans, Randy Rummel and Dan Nichols began to cook up Caliber Appliances when they realized the demand for custom luxury grill and ranges that empowered home cooks to create restaurant-quality meals from the comfort of their own kitchens and backyards. This vision of *True American Luxury* drives Caliber Appliances. 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 cooking with premium products that can transform kitchens into a commercial grade Culinary Center. The Caliber line of outdoor products includes the Crossflame™ Pro Grill, Crossflame™ Silver series, Caliber™ Pro Kamado Charcoal Grill and Smoker, and the Rockwell by Caliber™ Social Grill™. The Caliber™ Indoor Professional Range and Rangetop series complements the outdoor suite of products. 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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