

SABER®

GRILL ASSEMBLY & PRODUCT GUIDE

IMPORTANT: Fill out the product record information below.



MODEL R50SB0412

Place serial number label here
Serial Number

Date Purchased

If you have questions or need assistance during assembly, please call 1-888-94-SABER
1-888-947-2237



MODEL R67SB0312

For support and to register your grill, please visit us at
www.sabergrills.com



FOR LP GAS CONVERSION:



- LP Conversion Kit Model A00AA0912 must be used. Sold separately.
- Additional enclosure venting construction is required.
- A tank retaining bracket must be added to enclosure.
- Easy access to the LP cylinder must be provided in the enclosure construction.
- See the instructions provided with LP conversion kit Model A00AA0912 for enclosure construction requirements for remote LP gas system.



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Safety Symbols



The symbols and boxes shown below explain what each heading means. Read and follow all of the messages found throughout the manual.

	WARNING	
<p>WARNING: Indicates a potentially hazardous situation, which, if not avoided, could result in death or serious injury.</p>		

	CAUTION	
<p>CAUTION: Indicates a potentially hazardous situation, which, if not avoided, could result in minor or moderate injury.</p>		

	DANGER	
<p>DANGER: Indicates an imminently hazardous situation which, if not avoided, will result in death or serious injury.</p>		

	DANGER	
<p>If you smell gas:</p> <ol style="list-style-type: none">1. Shut off gas to the appliance.2. Extinguish any open flame.3. Open lid.4. If odor continues, keep away from the appliance and immediately call your gas supplier or your fire department.		

	WARNING	
<ol style="list-style-type: none">1. Do not store or use gasoline or other flammable liquids or vapors in the vicinity of this or any other appliance.2. An LP cylinder not connected for use shall not be stored in the vicinity of this or any other appliance.		

	CAUTION	
<p>For residential use only. Do not use for commercial cooking.</p>		

THIS GRILL IS FOR OUTDOOR USE ONLY.

 **CAUTION:**
Read and follow all safety statements, assembly instructions, and use and care directions before attempting to assemble and cook.

INSTALLER/ASSEMBLER:
Leave this manual with consumer.

CONSUMER:
Keep this manual for future reference.

 **WARNING:**
Failure to follow all manufacturer's instructions could result in serious personal injury and/or property damage

 **CAUTION:**
Some parts may contain sharp edges-especially as noted in the manual! Wear protective gloves if necessary.



WARNING



CALIFORNIA PROPOSITION 65

1. Combustion by-products produced when using this product contain chemicals known to the State of California to cause cancer, birth defects, and other reproductive harm.

2. This product contains chemicals, including lead and lead compounds, known to the State of California to cause cancer, birth defects or other reproductive harm.

Wash your hands after handling this product.

Installation Safety Precautions

- Use grill, as purchased, only with natural gas and the regulator/valve assembly supplied. A conversion kit must be purchased for use with LP (propane) gas.
- Grill installation must conform with local codes, or in their absence of local codes, with either the *National Fuel Gas Code, ANSI Z223.1/ NFPA 54, Natural Gas and Propane Installation Code, CSA B149.1, or Propane Storage and Handling Code, B149.2.*
- All electrical accessories (such as rotisserie) must be electrically grounded in accordance with local codes, or *National Electrical Code, ANSI / NFPA 70 or Canadian Electrical Code, CSA C22.1.* Keep any electrical cords and/or fuel supply hoses away from any hot surfaces.
- This grill is safety certified for use in the United States and/or Canada only. Do not modify for use in any other location. Modification will result in a safety hazard.
- The pressure regulator and hose assembly supplied must be used and replacements must be those specified by appliance manufacturer.



WARNING



Do not attempt to repair or alter the natural gas regulator for any “assumed” defect. Any modification to this assembly will void your warranty and create the risk of a gas leak and fire. Use only authorized replacement parts supplied by manufacturer.

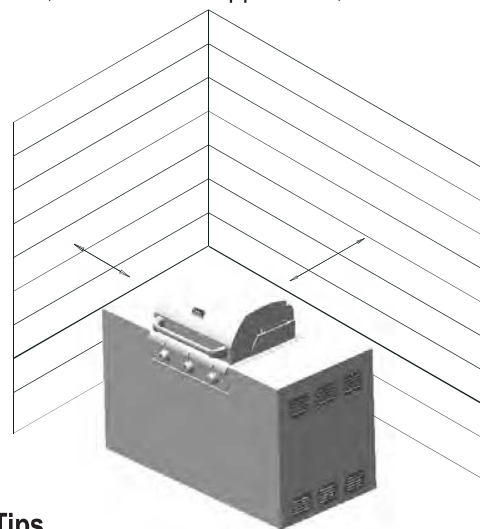


WARNING



For Safe Use of Your Grill and to avoid serious injury:

- Do not let children operate or play near grill.
- Keep grill area clear and free from materials that burn.
- Do not block vent holes in sides or back of grill.
- Check burner flames regularly.
- Use grill only in well-ventilated space. NEVER use in enclosed space such as carport, garage, porch, covered patio, or under an overhead structure of any kind.
- Do not use charcoal or ceramic briquets in a gas grill.
- **Use grill at least 3 ft. from any wall or surface.** Maintain 10 ft. clearance to objects that can catch fire or sources of ignition such as pilot lights on water heaters, live electrical appliances, etc.



Safety Tips

- When grill is not in use, turn off all control knobs and gas valve.
- Use long-handled barbecue utensils and oven mitts to avoid burns and splatters.
- The grease tray must be inserted into grill during use and emptied after each use. Do not remove grease tray until grill has completely cooled.
- Clean grill often, preferably after each cookout. If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.
- If you notice grease or other hot material dripping from grill onto valve, gas tubing or regulator, turn off gas supply at once. Determine the cause, correct it, then clean and inspect valve, gas tubing and regulator before continuing. Perform a leak test.
- The natural gas regulator may make a humming or whistling noise during operation. This will not affect safety or use of grill.
- If you have a grill problem see the “*Troubleshooting Section*”.

USE AND CARE



DANGER



Do not insert any tool or foreign object into the valve outlet. You may damage the valve and cause a leak. Leaking gas may result in explosion, fire, severe personal injury, or death.



WARNING



- Outdoor gas appliance is not intended to be installed in or on a boat.
- Outdoor gas appliance is not intended to be installed in or on an RV.
- Never attempt to attach this grill to the self-contained gas system of a camper trailer or motor home.
- Do not use grill until leak-tested.
- If a leak is detected at any time, STOP and call the fire department.
- If you cannot stop a gas leak, *immediately* close gas valve and call gas supplier or your fire department!




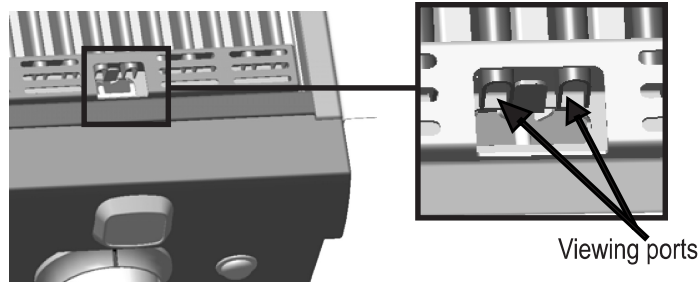
CAUTION



- Putting out grease fires by closing the lid is not possible. Grills are well ventilated for safety reasons..
- Do not use water on a grease fire. Personal injury may result. If a grease fire develops, turn knobs and gas valve off.
- Do not leave grill unattended while reheating or burning off food residue on HI. If grill has not been regularly cleaned, a grease fire can occur that may damage the product.

Main Burner Ignitor Lighting

- Do not lean over grill while lighting
1. Turn **OFF** all control knobs.
 2. Turn **ON** gas source.
 3. Open lid during Lighting.
 4. To ignite turn burner control knob to .
 5. Push and hold **ELECTRONIC IGNITION** button until the burner lights (use flame viewing ports to verify).



6. If ignition does not occur in 5 seconds, turn the control knobs **OFF**, wait 5 minutes, and repeat the lighting procedure.
7. Ignite remaining burners by repeating steps 4 through 6 for each burner.



WARNING



Turn controls and gas source OFF when not in use.





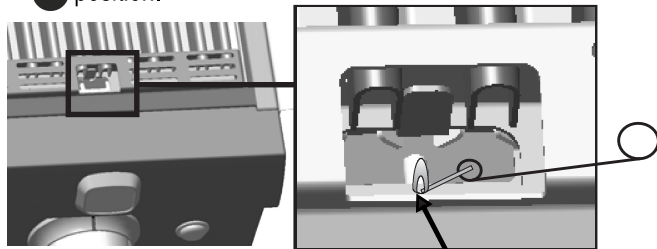
CAUTION



If ignition does NOT occur in 5 seconds, turn the control knobs OFF, wait 5 minutes and repeat the lighting procedure. If the burner does not ignite with the valve open, gas will continue to flow out of the burner and could accidently ignite with risk of injury.

Main Burner Match-Lighting

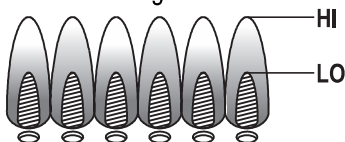
- Do not lean over grill while lighting
1. Turn **OFF** all control knobs.
 2. Turn ON gas source.
 3. Open lid during Lighting.
 4. Place match into match holder (located on the right side of the grill). Light match, place into the lighting hole at front of the far right cooking grate.
 5. Push in and turn corresponding control knob to  position. Be sure burner lights and stays lit.
 6. If ignition does NOT occur in 5 seconds, turn the control knob **OFF**, wait 5 minutes, and repeat the lighting procedure.
 7. Light other burners by pushing control knob in and turning to  position.



Match Lighting Hole

Burner Flame Check

- Remove cooking grates and emitters. Light burners, rotate control knobs from **HI** to **LO**. You should see a smaller flame in **LO** position than seen on **HI**. Always check flame prior to each use. If only low flame is seen refer to “Sudden drop or low flame” in the *Troubleshooting Section*.



Turning Grill Off

- Turn all control knobs to the **OFF** position. Turn gas source to the **OFF** position.

Ignitor Check

- Turn gas **OFF** at gas source. Press and hold electronic ignition button. “Click” should be heard and spark seen each time between collector box or burner and electrode. See “*Troubleshooting*” if no click or spark.

Valve Check

- **Important: Make sure gas is turned OFF at the gas source before checking valves.** Control knobs lock in the **OFF** position. To check valves, first push in control knobs and release, control knobs should spring back. If control knobs do not spring back, replace valve assembly before using grill. Turn control knobs to **LO** position then turn back to **OFF** position. Valves should turn smoothly.

Hose Check

- Before each use, check to see if stainless steel flex hoses are cut or worn. Replace damaged hoses before using grill. Use only natural gas hose and regulator specified by manufacturer.

Quick Start Tips

Preheating for different types of grilling:

- Sear - preheat with all burners set to **HI** for maximum cooking grate temperatures
- Barbecue - preheat with all burners set to **LO** for a lower starting grate temperature for grilling foods slower.
- Indirect grilling - preheat one burner only on the side opposite where the food will be placed to allow the slowest and lowest grilling for larger cuts of meat.
- Roasting - place the warming rack on the lower supports and use burner(s) directly under the food on **LO** or indirectly for lower temperature cooking. This will allow more heat to circulate around the food during grilling.

Lowering the temperature of the cooking grate:

- Control knob - turn the control knob to the **LO** setting for the lowest temperature setting.
- Control knob - for the lowest cooking grate temperatures the food can be grilled indirectly with the burner under the food in the **OFF** position and a single burner away from the food on **LO**.
- During grilling the grill can be cooled down faster by lifting the lid while adjusting the control knobs to a lower setting.

Adding a smoked flavor while grilling:

- Do not use wood chunks on a Saber grill cooking grate.
- Wood chips can be used by placing them between the cooking grate bars. Soaking the wood chips for a minimum of 15 minutes prior to use will extend the smoking time.
- A smoker box (sold separately) can be used by filling it with wood chips and placing it directly on the cooking grate with the burner on the **HI** or **LO** setting.

General Grill Cleaning

Do not mistake brown or black accumulation of grease and smoke for paint. Apply a strong solution of detergent and water or use a grill cleaner with scrub brush on insides of grill lid and bottom. Rinse and allow to completely air dry.

Do not apply a caustic grill/oven cleaner to painted surfaces.

- **Plastic parts:** Wash with warm soapy water and wipe dry. Do not use citrisol, abrasive cleaners, degreasers or a concentrated grill cleaner on plastic parts. Damage to and failure of parts can result.

- **Porcelain surfaces:** Because of glass-like composition, most residue can be wiped away with baking soda/water solution or specially formulated cleaner. Use non-abrasive scouring powder on stubborn stains.

- **Painted surfaces:** Wash with mild detergent or non-abrasive cleaner and warm soapy water. Wipe dry with a soft non-abrasive cloth.

General Grill Cleaning (con't.)

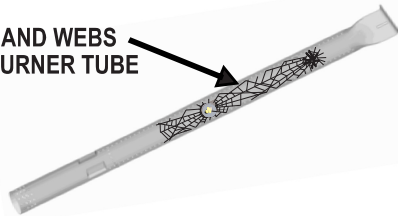
- **Stainless steel surfaces:** To maintain your grill's high quality appearance, wash with mild detergent and warm soapy water and wipe dry with a soft cloth after each use. Baked-on grease deposits may require the use of an abrasive plastic cleaning pad. Use only in direction of brushed finish to avoid damage. Do not use abrasive pad on areas with graphics.

Cooking surfaces: If a bristle brush is used to clean any of the grill cooking surfaces, ensure no loose bristles remain on cooking surfaces prior to grilling. It is not recommended to clean cooking surfaces while grill is hot.

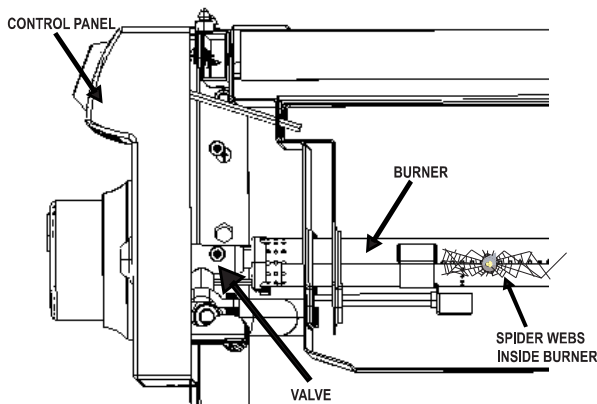


SPIDER ALERT!

SPIDER AND WEBS
INSIDE BURNER TUBE



If you notice that your grill is getting hard to light or that the flame isn't as strong as it should be, take the time to check and clean the burners.



In some areas of the country, spiders or small insects have been known to create "flashback" problems. The spiders spin webs, build nests and lay eggs in the grill's burner tube(s) obstructing the flow of gas to the burner. The backed-up gas can ignite in the burner behind the control panel. This is known as a flashback and it can damage your grill and even cause injury.

To prevent flashbacks and ensure good performance the burner assembly should be removed from the grill and cleaned before use whenever the grill has been idle for an extended period.

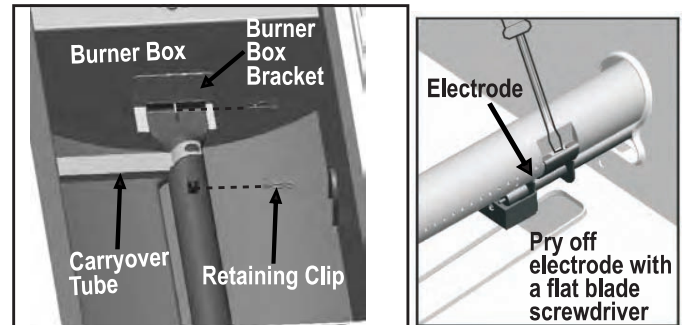
Storing Your Grill

- Clean cooking grates.
- Cover grill when stored outdoors. Choose from a cover offered by the manufacturer.
- When removing grill from storage, follow "Cleaning the Burner Assembly" instructions before starting grill.

Cleaning the Burner Assembly

Follow these instructions to clean and/or replace parts of burner assembly or if you have trouble igniting grill.

1. **Turn gas OFF at control knobs and gas source.**
2. Remove cooking grates and emitters.
3. Remove retaining clips and carryover tubes from rear of burners.
4. Using a flat blade screwdriver pry off the electrode from each burner. Electrode should remain in burner box.
5. Carefully lift each burner up and away from valve openings.



6. We suggest three ways to clean the burner tubes. Use the one easiest for you.

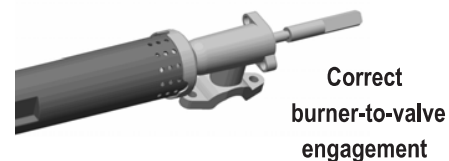
(A) Bend a stiff wire (a light weight coat hanger works well) into a small hook. Run the hook through each burner tube several times.



(B) Use a narrow bottle brush with a flexible handle (do not use a brass brush), run the brush through each burner tube several times.

(C) Wear eye protection: Use an air hose to force air into the burner tube and out the burner ports. Check each port to make sure air comes out each hole.

7. Wire brush entire outer surface of burner to remove food residue and dirt.
8. Clean any blocked ports with a stiff wire such as an open paper clip.
9. Check burner for damage, due to normal wear and corrosion some holes may become enlarged. If any large cracks or holes are found replace burner.
10. Re-attach electrode to burner.
11. Carefully replace burners. **VERY IMPORTANT:** Burner tubes must re-engage valve opening.



12. Re-attach burners to brackets inside burner box.
13. Reposition carryover tubes and re-attach to burners.
14. Replace emitters and cooking grates.

Installation Requirements

Ensuring proper Combustion Air and Cooling Airflow

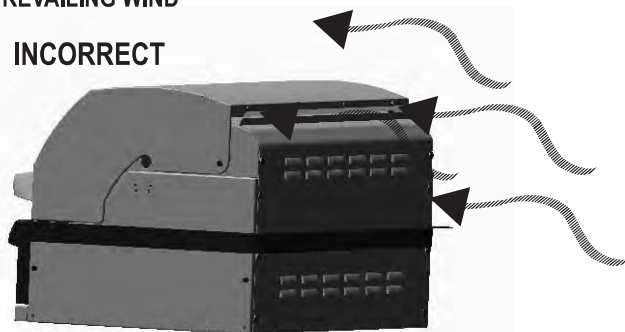
- Proper airflow **MUST** be maintained for the grill to perform as it was designed. If airflow is blocked, overheating and poor combustion will result.



- Wind blowing into or across the rear grill lid vent can cause poor performance and/or dangerous overheating. Orient the grill so that the prevailing wind blows toward the front of the grill.

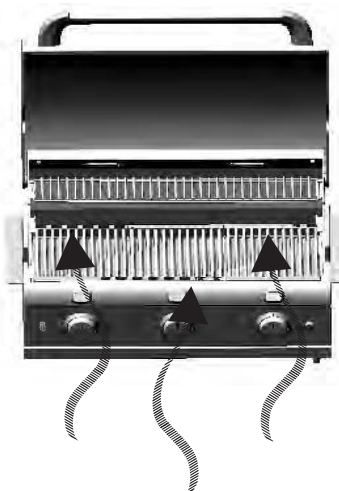
REAR GRILL VENT MUST
BE PROTECTED FROM
PREVAILING WIND

INCORRECT

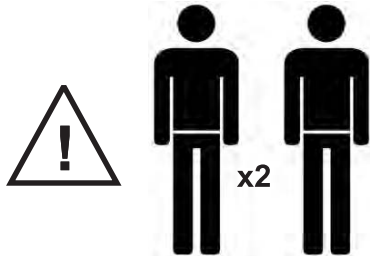


CORRECT

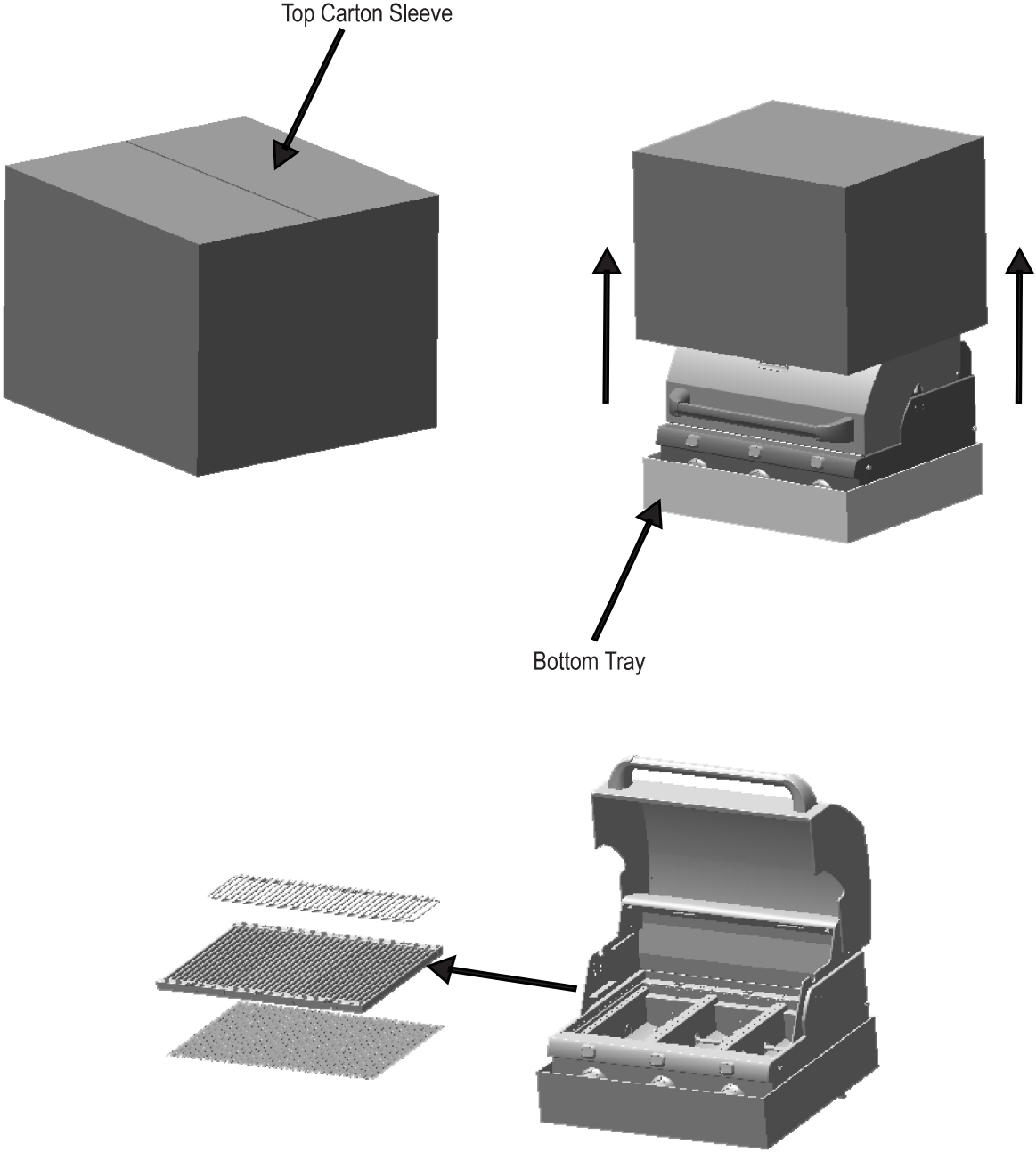
PLACE GRILL SO
PREVAILING WIND BLOWS
TOWARD FRONT OF GRILL



UNPACKING

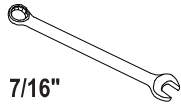
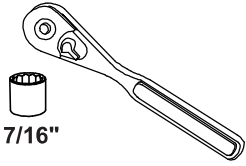


- 1. Place grill carton on clean level surface.
- 2. Remove top carton sleeve from bottom tray.
- 3. Open lid of grill and remove warming rack, emitters, cooking grates, mounting flanges and all boxes from inside of grill.

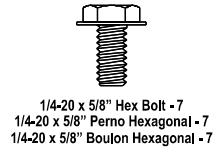


GRILL ASSEMBLY

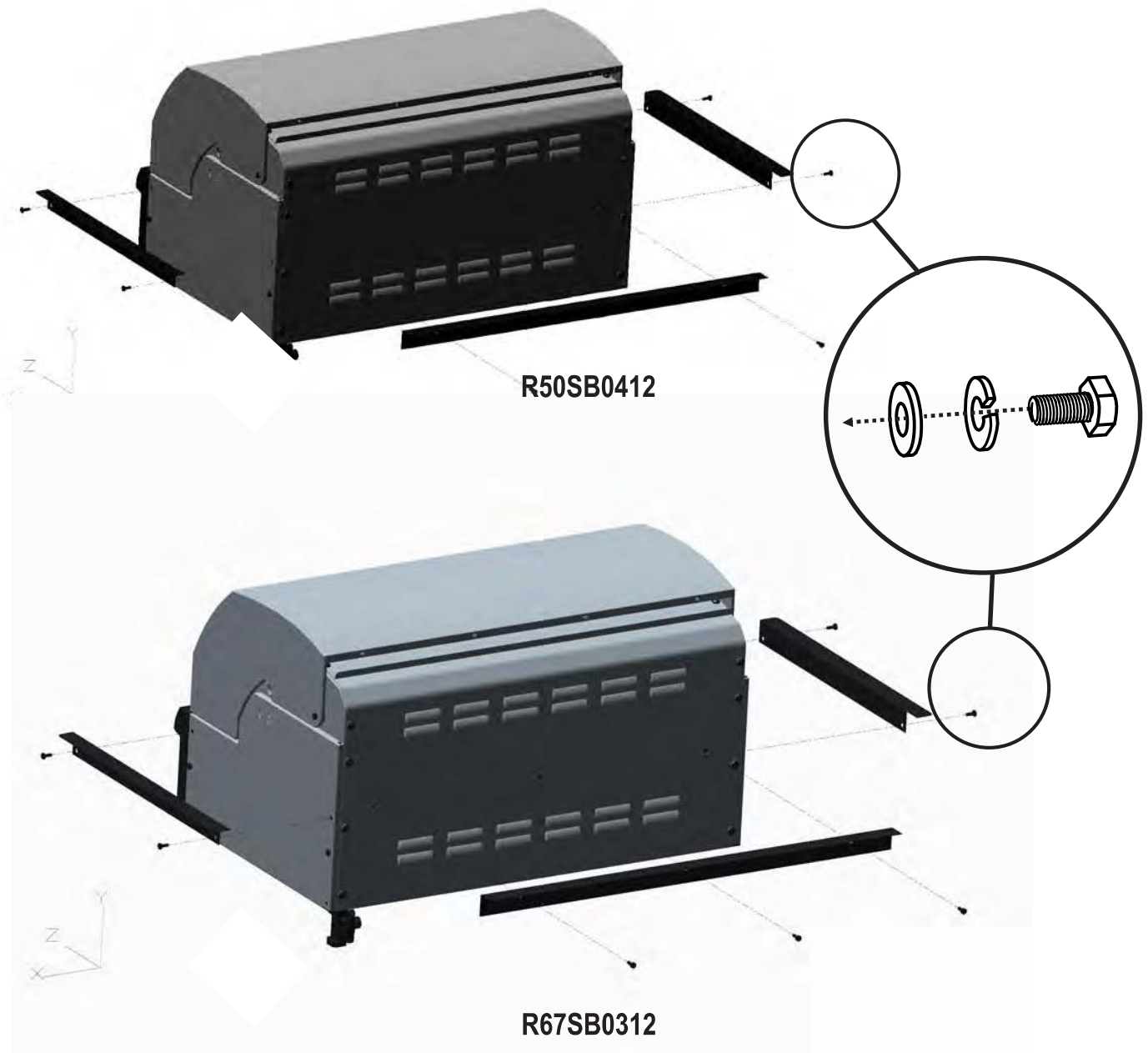
Tools suggested



Hardware Required



1. Using 1/4-20 x 5/8" hex bolts, lock washers and flat washers attach the (3) grill mounting flanges to the grill. Tighten securely.





WARNING



FOR LP GAS CONVERSION:

LP Conversion Kit Model A00AA0912 must be used. Specific details for enclosure construction are included in the conversion kit instructions.

- Additional enclosure venting construction is required.
- A tank mounting bracket must be added to enclosure.

INSTALLATION

Materials included: Built-In Grill Unit

Materials not included: Enclosure construction materials, support brackets for built-in unit, fasteners for attachment of support brackets.

NOTE: ENCLOSURE MUST BE CONSTRUCTED OF NON-COMBUSTIBLE MATERIALS.

1. Building The Enclosure.

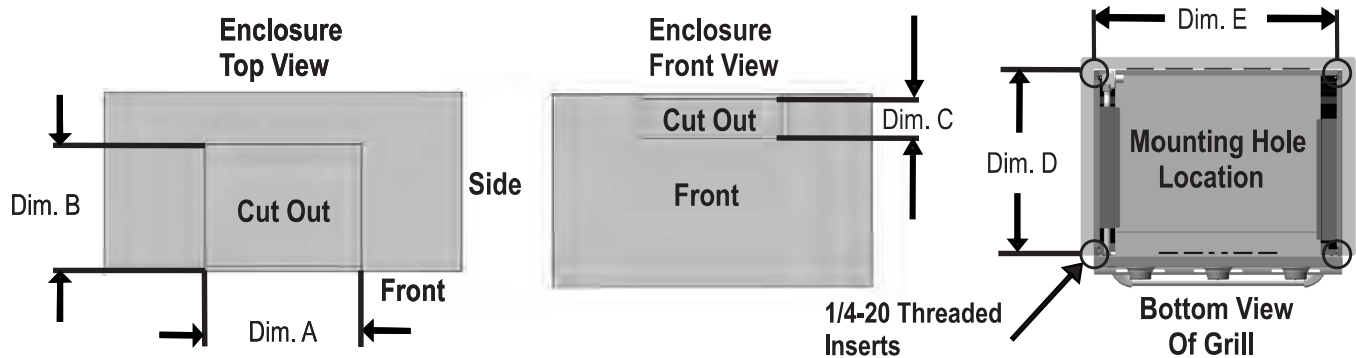
NOTE: If this grill is to be used as a replacement grill in an existing grill enclosure, consult your local contractor to determine if the grill will work correctly with your existing enclosure.

Consult the table below for enclosure cut-out dimensions.

Four 1/4-20 threaded inserts are located on the bottom of the grill to be used to secure the grill to the enclosure (reference mounting hole location). It is recommended that only 1/4-20 304 stainless steel fasteners be used to secure the grill in the enclosure.

NOTE: Area directly beneath the grill must be open. No solid surface.

GRILL MODEL	Dim. A	Dim. B	Dim. C	Dim. D	Dim. E
R50SB0412	28.25"	22.00"	9.00"	20.25"	27.00"
R67SB0312	37.25"	22.00"	9.00"	20.25"	35.63"



INSTALLATION CON'T.

2. Electronic Ignition Module.

NOTE: A licensed electrician should be used to install the ignition module and make any wiring extensions or modifications.

This grill has been supplied with enough wire to mount the ignition module in the location shown in Figure 1. The ignition module can be mounted in a different location by extending the switch wires and ignitor wires. Wire extensions are not provided and should be made of materials with equivalent ratings as the switch and ignitor wiring provided with this grill (see rating printed on each wire). If extending the wires, take care to maintain the factory-provided connections that connect the wires to the other grill components. The ignition module must be mounted so as to have easy access to the battery compartment for battery replacement. See Figure 2. Connect wires to the small and large connections on the rear of the ignition module. See Figure 3.

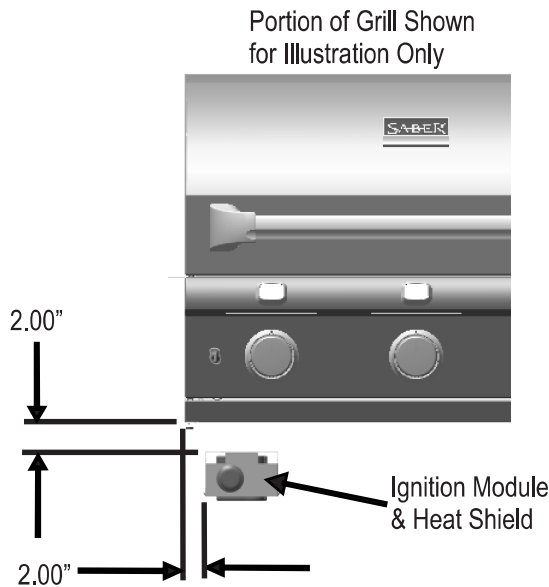


Figure 1

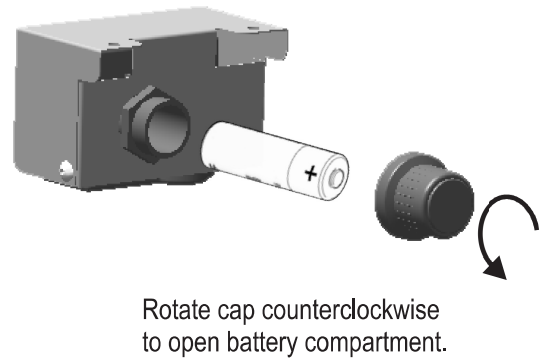
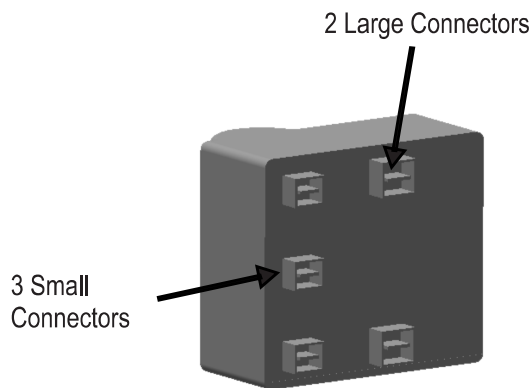


Figure 2



R50SB0412

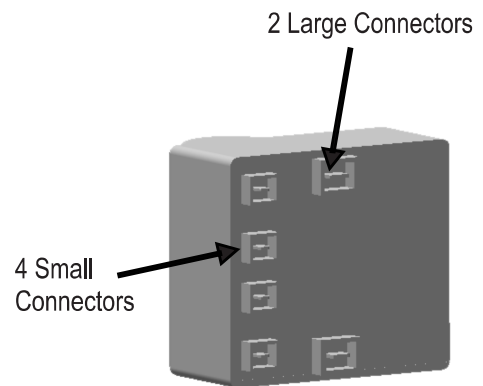


Figure 3

R67SB0312

INSTALLATION CON'T.

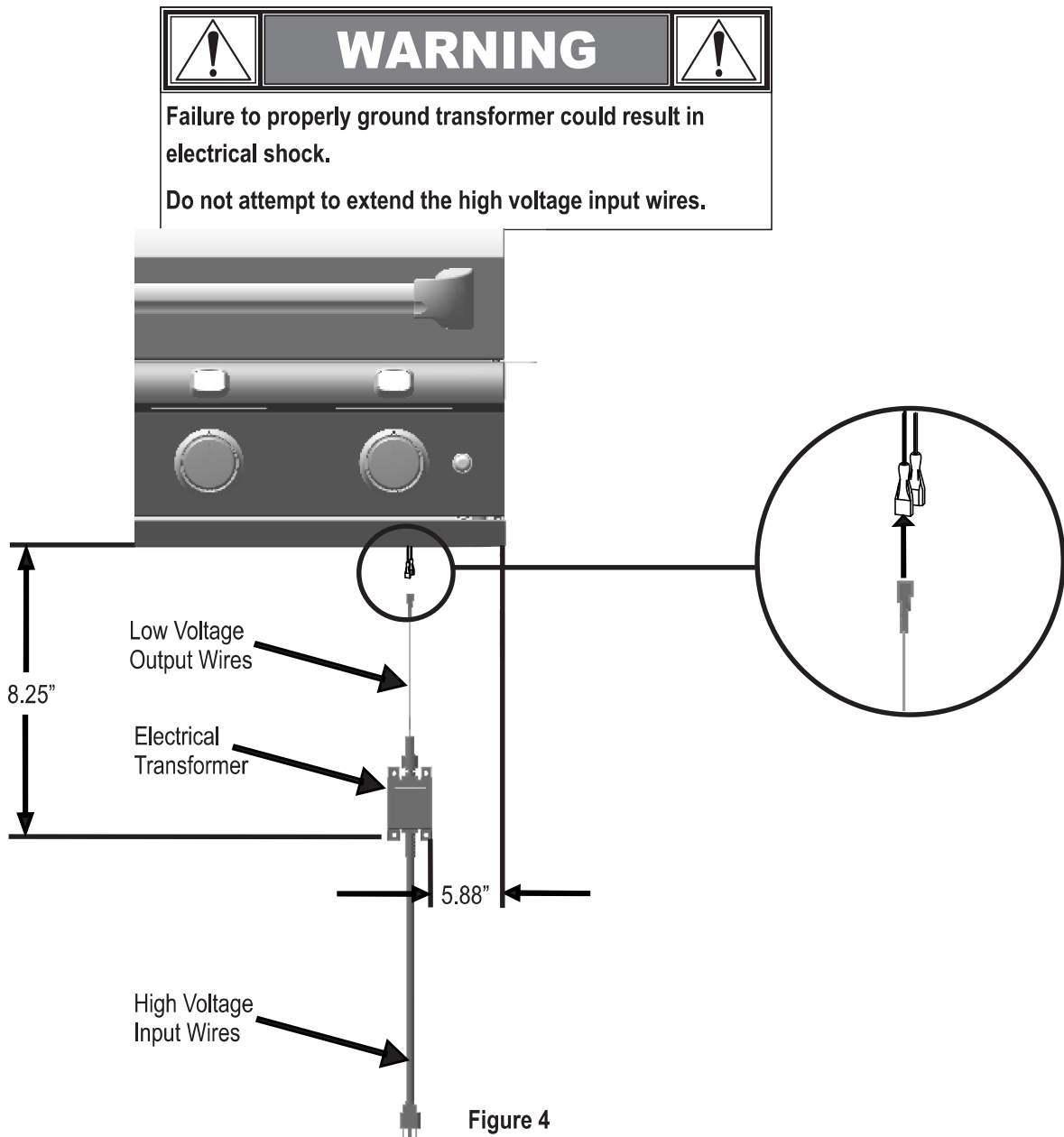
3. Electrical Transformer.

Transformer mounting fasteners not provided.

NOTE: A licensed electrician should be used to install the transformer and make any wiring extensions.

A licensed electrician should use fasteners appropriate for the type of materials used to build the enclosure.

This grill has been supplied with enough wire to mount the lighting electrical transformer in the location shown (see Figure 4). The lighting electrical transformer can be mounted in a different location by extending the transformer wires on the low voltage output side of the transformer (see Figure 4). Wire extensions are not provided and should be made of materials with equivalent ratings to the low voltage output wires (see rating printed on each wire). If extending the wires, take care to maintain the factory-provided connections that connect the wires to the other grill components. The transformer must be properly grounded using the grounding wire attached to the transformer. A properly grounded GFI outlet should be installed in proximity to the transformer such that the grounded plug on the high voltage input wires provided easily connects to the GFI outlet. Do not attempt to extend the high voltage input wires.



INSTALLATION CON'T.

4. Connecting the Natural Gas Supply Line

NOTE: A licensed plumber should be used to install the gas supply line to the grill.

The gas supply line from your home should be routed to the right rear corner of the grill inside the grill enclosure. It is recommended that hard piping be used to connect to the inlet of the natural gas appliance regulator. Constant movement of flexible gas lines could cause fatiguing of the flexible line and result in gas leakage. If hard piping is not used for the home supply line, any flexible gas lines must be supported within the enclosure to prevent constant movement and fatiguing.

Prior to installing the grill in the enclosure:

1. Turn the home gas source to the **OFF** position.
2. Remove the plastic protective cap from the ½" pipe fitting connection found at the bottom of the right rear corner of the grill (see Figure 5).

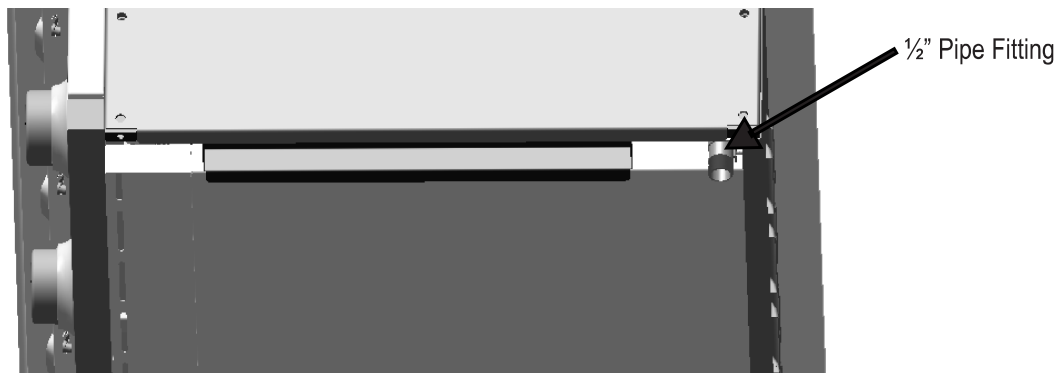


Figure 5
Side View

3. Apply pipe joint compound (not provided) to the ½" pipe fitting connection. The pipe joint compound used should be resistant to all gasses.
4. Connect the natural gas appliance regulator (provided) to the ½" pipe fitting connection taking care to connect the outlet side of the regulator to the pipe fitting connection (see Figure 6). The inlet and outlet sides of the regulator are noted by markings on the rear of the regulator body.

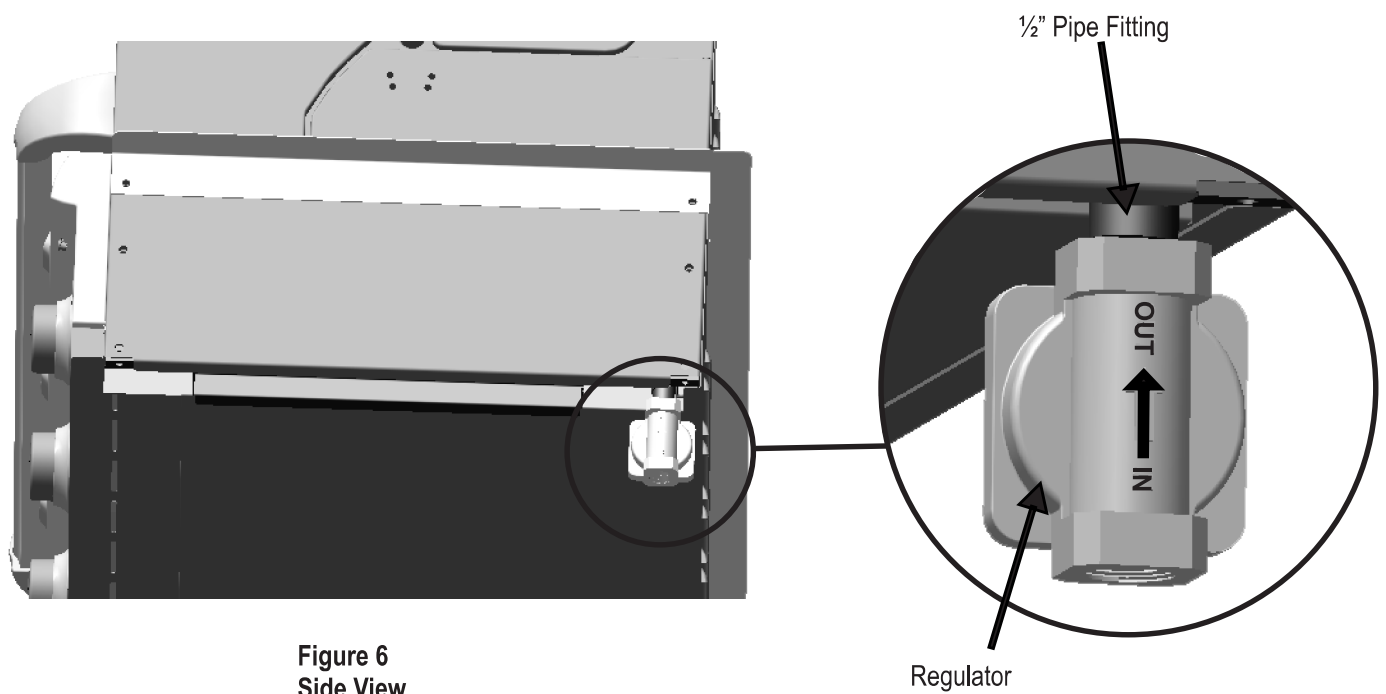


Figure 6
Side View

INSTALLATION CON'T.

4. Connecting the Natural Gas Supply Line (con't.)

During installation to the pipe, make certain that the regulator is rotated to align the rear of the regulator body with the right side wall of the grill (see Figure 7). This will ensure that there is no interference between the regulator and the grill mounting bracket used in the enclosure.

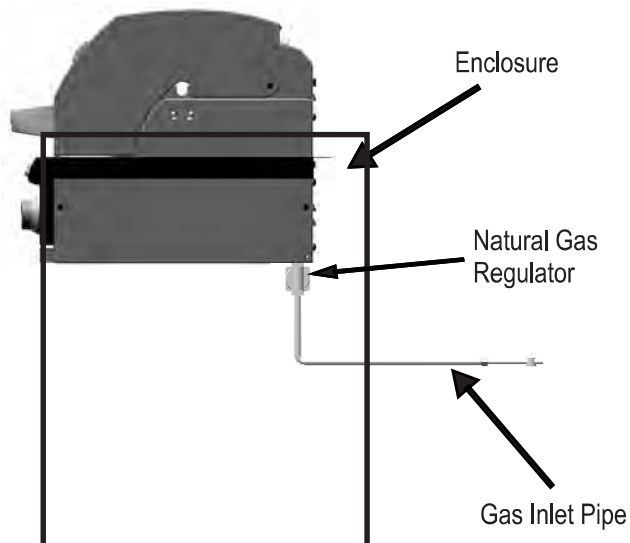


Figure 7
Side View

5. The grill is now ready to be installed in the enclosure. Take care not to damage the regulator during installation. Two persons are required to lift the grill and place in the enclosure.

After installing the grill in the enclosure:

1. Connect the home gas supply line to the inlet side of the natural gas appliance regulator by following the recommended connection methods noted above. Apply pipe joint compound (not provided) to the inlet piping prior to connecting to the regulator.
2. Confirm all grill control knobs are **OFF**.
3. Turn **ON** the home gas source.
4. Proceed to step 5, Leak Testing.

NOTE: It is recommended that a manual shut-off valve be installed outside the grill enclosure (see Figure 8).

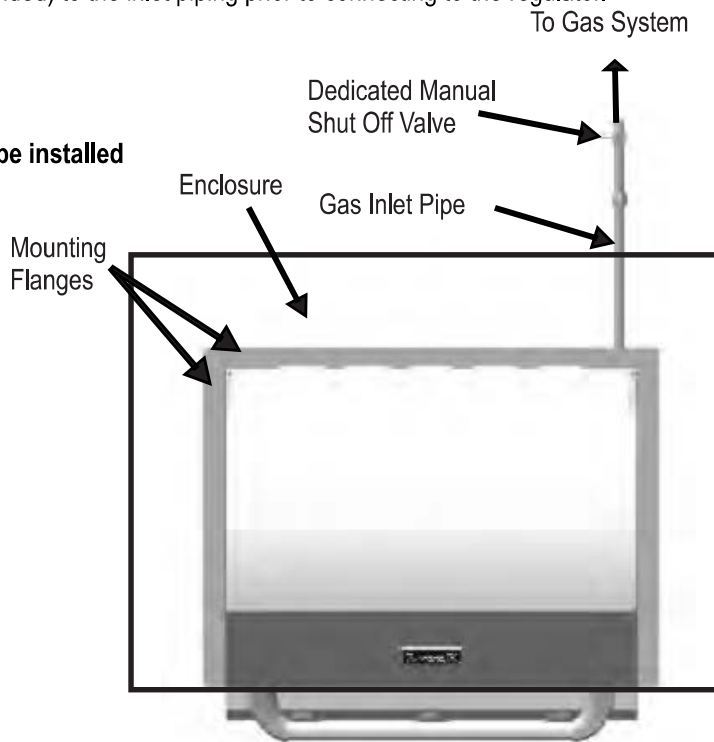


Figure 8
Top View

INSTALLATION CON'T.

5. Leak Testing

1. Turn all grill control knobs **OFF**.
2. Turn **ON** the home gas source.
3. Use a clean paint brush and a 50/50 mild soap and water solution. Brush soapy solution onto areas indicated. (see Figure 9).
4. If "growing" bubbles appear, there is a leak. Close main gas supply and re-tighten all connections. If leaks cannot be stopped do not try to repair. Contact licensed plumber for correction.
5. The appliance and its individual shut off valve must be disconnected from the gas supply piping system during any pressure testing on that system at test pressures in excess of $\frac{1}{2}$ psig (3.5kPa).
6. The appliance must be isolated from the gas supply piping system by closing its individual manual shut off valve during any pressure testing of the gas supply piping system at test pressures equal to or less than $\frac{1}{2}$ psig (3.5kPa).

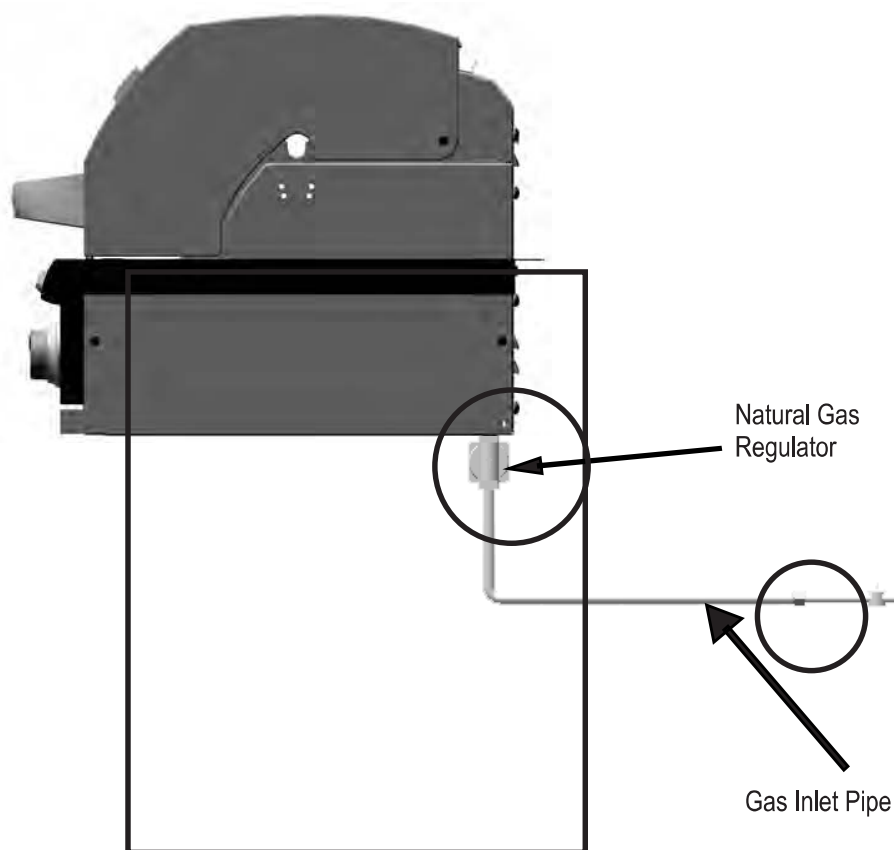


Figure 9
Side View

LIGHT OPERATION INSTRUCTIONS



WARNING



- Do not let the electrical supply cord hang over the edge of a table or touch any heated surface.
- Use the shortest length extension cord required.
- Do not connect 2 or more extension cords together.
- To protect against electrical shock, do not immerse cord or plugs in water or other liquid.
- Unplug from the outlet when not in use and before cleaning. Allow to cool before putting on or taking off parts.
- Do not operate grill with a damaged cord, plug or after the appliance malfunctions or has been damaged in any manner. Contact the manufacturer for repair.
- Do not use an outdoor cooking gas appliance for purposes other than intended.
- When connecting, first connect plug to the outdoor cooking gas appliance then plug appliance into the outlet.
- Never remove the grounding plug or use with an adapter of 2 prongs.
- Use only extension cords with a 3 prong grounding plug, rated for the power of the equipment, and approved for outdoor use with a W-A marking.



IMPORTANT



- Since 1971 the National Electrical Code (NEC) has required Ground Fault Interrupter devices on all outdoor circuits.
- If your residence was built before 1971, check with a qualified electrician to determine if a Ground Fault Interrupter (GFI) protector exists.
- Do not use this appliance if the circuit does not have GFI protection.
- Do not plug this appliance into an indoor circuit.

Light Operations

1. Make sure light switch on the control panel is in the “OFF” position. The button should be flat with the rim.



OFF POSITION

2. Connect the light plug to a GFI outlet. Reference Part 3, Electrical Transformer, in the installation instructions for recommended placement of the GFI outlet.
3. Turn the light switch to “ON” by pressing the button. Turn “OFF” by pressing the button again.



ON POSITION

Bulb Replacement

Note: Make sure light switch on the control panel is in the “OFF” position and adapter plug is disconnected from outlet.

Standard Replacement Bulb Specification:

Bulb Type:	Halogen	Can be purchased at a local hardware store
Wattage:	10 W per bulb	
Voltage:	12 V	

1. Release the screw securing the light socket.



2. Take out the socket and remove the lens.



3. Pull out bulb and replace with a new bulb.



	IMPORTANT	
<p>Take care not to touch the bulb with your bare fingers. Touching bulb with your skin can leave a film on the bulb that causes it to burn out quickly.</p>		

4. Reverse instructions from step 2 through step 1 to re-install socket.

Cleaning the Lens

1. Prior to cleaning, make sure the light switch is in the “OFF” position and the light plug is disconnected from the power supply.
2. Do not clean the glass lens when warm. Allow to cool before cleaning. Sudden change in temperature may cause cracking of the glass lens.
3. Use a damp towel to clean the surface of the glass lens.
4. Allow the lens to dry before reconnecting the light plug to the power supply and pressing the light switch to the “ON” position.

Item	Warranty Term
Stainless Steel Parts	
Lids & Lid inserts	Limited Lifetime
Exterior Firebox & Cart Panels	Limited Lifetime
Burner Tubes & Carryover Tubes	10 Years
Cooking Grates, Emitters, Warming Racks	5 Years no rust through or burn through
Porcelain Enameled Parts	
Lid Insert	Limited Lifetime (excludes fading)
Interior Firebox	Limited Lifetime no rust through or burn through (excludes fading)
Warming Racks, Grates, Burner Boxes	5 Years no rust through or burn through (excludes fading)
Painted Parts	2 Years (excludes fading)
All Other Parts	2 Years

LIMITED LIFETIME WARRANTY:

Saber warrants the fabricated stainless steel components (lids, lid inserts, exterior fire box and cart panels), to be free from defects in material and workmanship under normal residential use for the lifetime of the product.

Saber's Limited Lifetime Warranty covers the structural integrity of the lids, lid inserts, exterior firebox and cart panels. Should structural deterioration occur to the degree of non performance, the part(s) will be replaced, free of charge to the consumer for installation. Costs associated with the installation of replacement warranty parts is not covered by this limited lifetime warranty and is the sole responsibility of the owner.

This warranty excludes discoloration, surface scratches, weather and atmospheric related staining, and minor surface rust and oxidation which are normal conditions and to be expected with any outdoor product.

TEN YEAR LIMITED WARRANTY: Saber warrants the stainless steel burner tubes and carryover tubes to be free from defects in materials and workmanship under normal residential use for a period of ten (10) years from the original date of purchase. The part will be replaced, free of charge.

FIVE YEAR LIMITED WARRANTY: Saber warrants the stainless steel cooking grates, emitters, warming racks, and porcelain enameled warming racks, grates, and burner boxes to be free from defects in materials and workmanship under normal residential use for a period of five (5) years from the original date of purchase. The part will be replaced free of charge.

TWO YEAR FULL WARRANTY: Saber warrants all painted parts and any other parts not specifically mentioned above, to be free from defects in materials and workmanship under normal residential use for a period of two (2) years from the original date of purchase. Saber will replace the part which fails or is found to be defective during the warranty period, at no cost to the original purchaser.

Owner shall be responsible for proper installation, providing normal care and maintenance, and providing proof of purchase upon request.

Saber reserves the right, PRIOR to shipping warranty replacement parts, to require the part in question be returned for inspection and analysis. Requested parts should be returned to Saber, freight pre-paid by the consumer.

WARRANTY LIMITATIONS & EXCLUSIONS

This warranty excludes units purchased for use in all types of commercial and or community use locations such as restaurants, hotels, catering operations food service establishments, condominium/apartment complexes, rental properties, and to products with altered or removed serial numbers.

This warranty shall apply ONLY to the products purchased and located in the continental **United States** and **Canada**.

The warranty coverage begins on the original date of purchase and proof of date of purchase is required for warranty service. Please register your product and retain your original sales receipt.

In order to activate the warranty, we require that you send in the attached warranty registration card or register your product online.

This warranty applies only to the original grill owner and cannot/may not be transferred.

This warranty does not apply to damages resulting from negligence, alteration, misuse, abuse, accident, natural disaster, loss of electrical power to the product for any reason, improper installation or improper operation, unauthorized adjustments or calibrations, dings, dents, scratches, or damages due to harsh cleaning chemicals.

Saber shall not be liable for incidental, consequential, special or contingent damages resulting from its breach of this written warranty or any implied warranty.

In the event of any warranty replacement, all removal, replacement and installation are the responsibility of the grill owner.

Saber reserves the right to replace any defective product with a product equal in value to the original purchase price. Warranty repair or replacement is at the sole discretion of Saber.

Dealers and Distributors may not, under any circumstances, adjust, alter or extend the conditions and terms of the original warranty.

Your Saber warranty does not cover the following:

- Labor charges related to installation or set-up, diagnosis of a problem, or repairs.
- Normal recommended routine maintenance and care.
- Damage resulting from accident, alteration, misuse, abuse, hostile environments, improper installation, or installation not in accordance with local, state and federal codes and regulations.
- The use of unauthorized or "universal" parts.
- Damage or corrosion caused by lack of maintenance, neglect in following the manufacturer's care and usage instructions, grease fires, animals and insects.
- Any damage resulting from the commercial and or community use of this product.
- Retail display models are generally sold "AS IS." If you have purchased a display model, please be advised that it is sold "AS IS" and that it is subject to the following warranty exclusions:
 - Any exterior or cosmetic damage is non-warrantable
 - Any missing components will be replaced at the consumer's sole expense.

DISCLAIMER OF IMPLIED WARRANTIES AND LIMITATION OF REMEDIES

CUSTOMER'S SOLE AND EXCLUSIVE REMEDY UNDER THIS LIMITED WARRANTY SHALL BE PRODUCT REPAIR OR REPLACEMENT AS PROVIDED HEREIN. IMPLIED WARRANTIES, INCLUDING WARRANTIES OF MERCHANTABILITY OR FITNESS FOR A PARTICULAR PURPOSE, ARE EXCLUDED OR LIMITED TO ONE YEAR OR THE SHORTEST PERIOD ALLOWED BY LAW. SABER SHALL NOT BE LIABLE FOR INCIDENTAL OR CONSEQUENTIAL DAMAGES. SOME STATES OR PROVINCES DO NOT ALLOW THE EXCLUSION OR LIMITATION OF INCIDENTAL OR CONSEQUENTIAL DAMAGES, OR LIMITATIONS ON THE DURATION OF IMPLIED WARRANTY OF MERCHANTABILITY OR FITNESS, SO THESE EXCLUSIONS OR LIMITATIONS MAY NOT APPLY TO YOU. THIS WARRANTY GIVES YOU SPECIFIC LEGAL RIGHTS, AND YOU MAY ALSO HAVE OTHER RIGHTS WHICH CAN VARY FROM STATE TO STATE OR PROVINCE TO PROVINCE.

How to Obtain Warranty Service or Repair Parts:

Prior to contacting your dealer or calling us directly, please make sure your grill is registered. You can register your grill at: <http://www.sabergrills.com/registration>.

Call your authorized Saber dealer. A list of Saber dealers and their contact information can be found at <http://www.sabergrills.com>.

Utilize our online customer service at <http://www.sabergrills.com/warranty> service.

Call Saber directly at 1-(888)-94S-ABER (947-2237). We look forward to assisting you!

Or write us at:

Saber®
Warranty Service
P. O. Box 1977
Columbus, GA. 31902

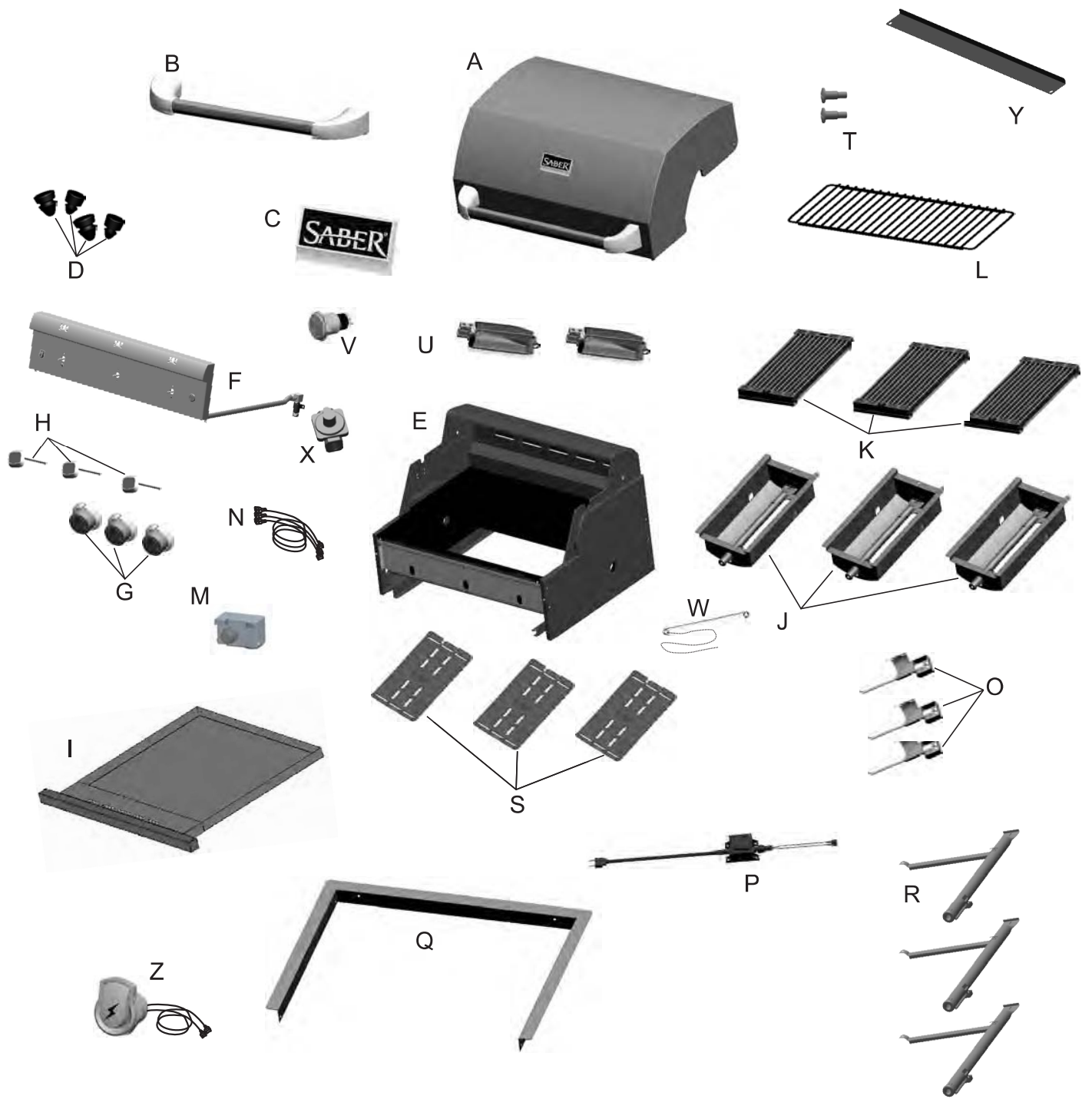
Please be prepared to furnish the following information: Purchaser's name, model and serial number of the grill, date of purchase and the accurate description of the problem.

Date of Purchase:	
Dealer Where You Purchased Your Grill:	
Dealer Phone Number:	
Model Number: <i>(located on the cover of your instruction manual or rating label)</i>	
Serial Number: <i>(located on the cover of your instruction manual or rating label)</i>	

R50SB0412 PARTS LIST

Key	Qty.	Description
A	1	KIT, Lid Assembly
B	1	KIT, Lid Handle
C	1	KIT, Logo Plate
D	1	KIT, Lid Stop, Silicone, (SET of 4)
E	1	KIT, Firebox Assembly
F	1	KIT, Control Console, W/Valve Assembly and Ignition Switch
G	3	KIT, Control Knob, W/Bezel
H	3	Temperature Gauge, UFC, W/Clip
I	1	Grease Tray Assembly
J	3	KIT, Burner Box, W/Burner, Carryover and Electrode
K	3	KIT, Cooking Grate, W/Emitter
L	1	Warming Rack
M	1	KIT, Ignition Module
N	1	KIT, Ignition Wires
O	3	KIT, Electrode, F/Main Burner, W/Wire
P	1	KIT, Transformer, F/Halogen Grill Light
Q	1	Mounting Flanges, (SET of 3)
R	3	KIT, Burner, W/Carryover
S	3	KIT, Firebox Heat Shield
T	1	KIT, Lid Shoulder Bolt, (SET of 2)
U	1	KIT, Light, F/Halogen Grill Light, (SET of 2)
V	1	KIT, Switch, F/Halogen Grill Light
W	1	Match Holder, W/Chain
X	1	Natural Gas Appliance Regulator
Y	1	KIT, Wind Deflector
Z	1	KIT, Switch Module with wire
Not Pictured		
...	1	Hardware Pack
...	1	Grate Cleaning Tool
...	1	Care and Use Guide, English/Spanish/French
...	1	Grilling Guide, English/Spanish/French

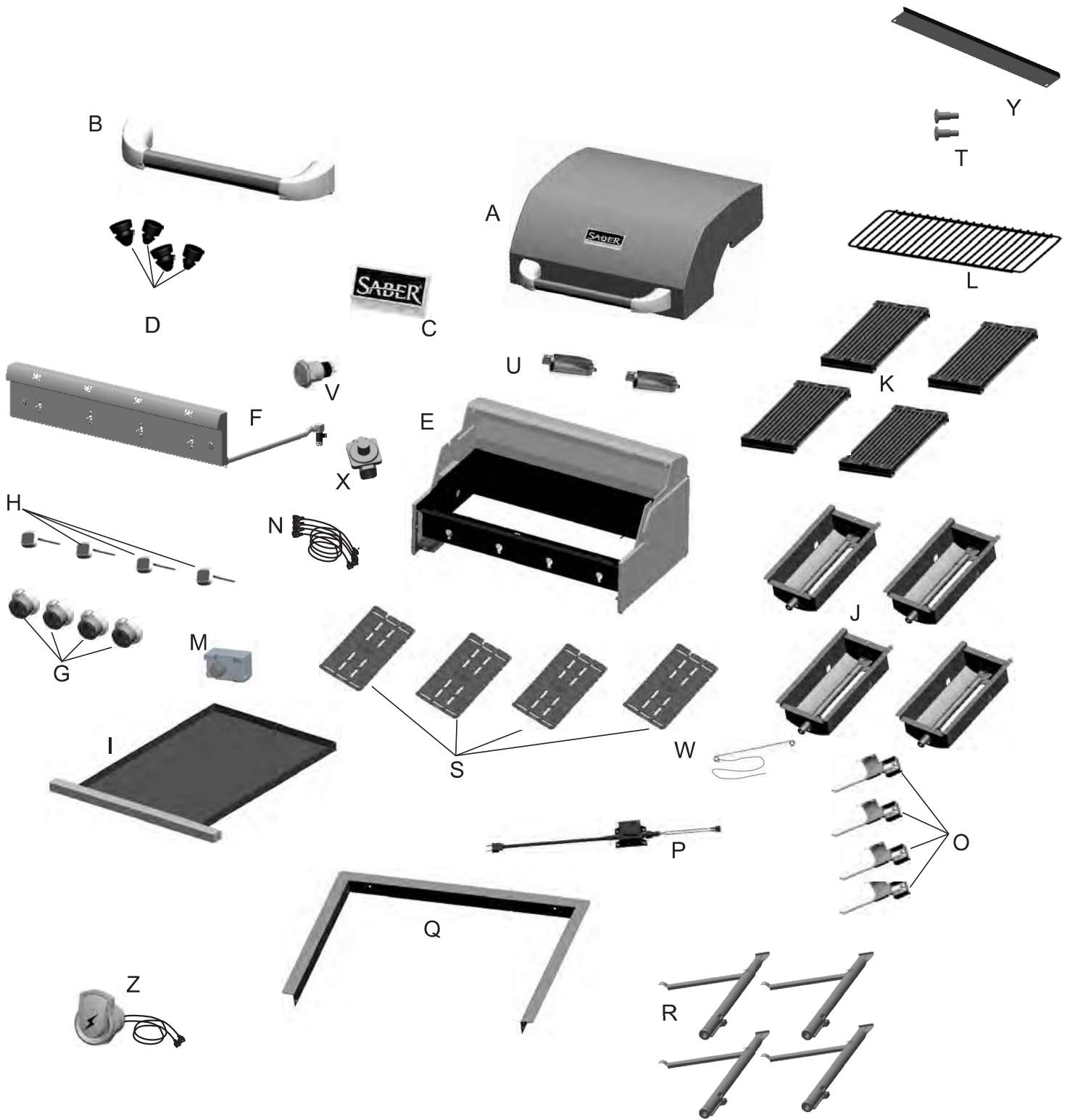
R50SB0412 PARTS DIAGRAM



R67SB0312 PARTS LIST

Key	Qty.	Description
A	1	KIT, Lid Assembly
B	1	KIT, Lid Handle
C	1	KIT, Logo Plate
D	1	KIT, Lid Stop, Silicone, (SET of 4)
E	1	KIT, Firebox Assembly
F	1	KIT, Control Console, W/Valve Assembly and Ignition Switch
G	4	KIT, Control Knob, W/Bezel
H	4	Temperature Gauge, UFC, W/Clip
I	1	Grease Tray Assembly
J	4	KIT, Burner Box, W/Burner, Carryover and Electrode
K	4	KIT, Cooking Grate, W/Emitter
L	1	Warming Rack
M	1	KIT, Ignition Module
N	1	KIT, Ignition Wires
O	4	KIT, Electrode, F/Main Burner, W/Wire
P	1	KIT, Transformer, F/Halogen Grill Light
Q	1	KIT, Mounting Flanges, (SET of 3)
R	4	KIT, Burner, W/Carryover
S	4	KIT, Firebox Heat Shield
T	1	KIT, Lid Shoulder Bolt, (SET of 2)
U	1	KIT, Light, F/Halogen Grill Light, (SET of 2)
V	1	KIT, Switch, F/Halogen Grill Light
W	1	Match Holder, W/Chain
X	1	Natural Gas Appliance Regulator
Y	1	KIT, Wind Deflector
Z	1	KIT, Switch Module with wire
Not Pictured		
...	1	Hardware Pack
...	1	Grate Cleaning Tool
...	1	Care and Use Guide, English/Spanish/French
...	1	Grilling Guide, English/Spanish/French

R67SB0312 PARTS DIAGRAM



EMERGENCIES: If a gas leak cannot be stopped, or a fire occurs due to gas leakage, call the fire department.

Emergencies	Possible Cause	Prevention/Solution
Gas leaking from cracked/cut/burned hose.	Damaged Hose.	Turn OFF gas at LP cylinder. If anything got burned, replace valve/hose/regulator. If burned, discontinue use of product until a plumber has investigated cause and corrections are made.
Gas leaking from LP cylinder.	Mechanical failure due to rusting or mishandling.	Replace LP cylinder.
Gas leaking from LP cylinder valve.	Failure of cylinder valve from mishandling or mechanical failure.	Turn OFF LP cylinder valve. Return LP cylinder to gas supplier.
Gas leaking between LP cylinder and regulator connection.	Improper installation, connection not tight, failure of rubber seal.	Turn OFF LP cylinder valve. Remove regulator from cylinder and visually inspect rubber seal for damage. See LP Cylinder Leak Test and Connecting Regulator to the LP Cylinder.
Fire coming through control panel.	Fire in burner tube section of burner due to blockage.	Turn OFF control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After fire is out and grill is cold, remove burner and inspect for spider nests or rust. See Natural Hazard and Cleaning the Burner Assembly pages.
Grease fire or continuous excessive flames above cooking surface.	Too much grease buildup in burner area.	Turn OFF control knobs and LP cylinder valve. Leave lid open to allow flames to die down. After cooling, clean food particles and excess grease from inside firebox area, grease tray and other surfaces.

Troubleshooting

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. See Electronic Ignition Troubleshooting also.) <i>Continued on next page.</i>	GAS ISSUES:	
	Trying to light wrong burner.	See instructions on door panel and in Use and Care section.
	Burner not engaged with control valve.	Make sure valves are positioned inside of burner tubes.
	Obstruction in burner.	Ensure burner tubes are not obstructed with spider webs or other matter. See cleaning section of Use and Care.
	No gas flow.	Make sure LP cylinder is not empty. If LP cylinder is not empty, refer to "Sudden drop in Gas Flow."
	Vapor lock at coupling nut to LP cylinder.	Turn OFF knobs and disconnect coupling nut from LP cylinder. Wait 30 seconds, reconnect and retry.
	Coupling nut and LP cylinder valve not fully connected.	Turn the coupling nut approximately one-half to three-quarters additional turn until solid stop. Tighten by hand only-do not use tools.
ELECTRICAL ISSUES:		
Electrode cracked or broken; "sparks at crack."	Replace electrode(s).	
Electrode tip not in proper position.	Tip of electrode should be pointing toward gas port opening on burner. The distance should be 1/8" to 1/4". Adjust if necessary.	
Wire and/or electrode covered with cooking residue.	Clean wire and/or electrode with rubbing alcohol and clean swab.	

Troubleshooting (continued)

Problem	Possible Cause	Prevention/Solution
Burner(s) will not light using ignitor. (See Electronic Ignition Troubleshooting also). <i>Continued.</i>	<p>ELECTRICAL ISSUES CON'T.:</p> <p>Wires are loose or disconnected.</p> <p>Wires are shorting (sparking) between ignitor and electrode.</p> <p>Dead battery.</p> <p>ELECTRONIC IGNITION:</p> <p>No spark, no ignition noise.</p> <p>No spark, some ignition noise.</p> <p>Sparks, but not at electrode or at full strength.</p>	<p>Reconnect wires or replace electrode/wire assembly.</p> <p>Replace ignitor wire/electrode assembly.</p> <p>Replace with a new alkaline battery.</p> <p>See Section I of Electronic Ignition System.</p> <p>See Section II of Electronic Ignition System.</p> <p>See Section III of Electronic Ignition System.</p>
Burner(s) will not match light.	<p>See "GAS ISSUES:" on previous page.</p> <p>Match will not reach</p> <p>Improper method of match-lighting.</p>	<p>Use long-stem match (fireplace match)</p> <p>See "Match-Lighting" section of Use and Care.</p>
Sudden drop in gas flow or low flame.	<p>Out of gas.</p> <p>Excess flow valve tripped.</p> <p>Vapor lock at coupling nut/LP tank connection.</p>	<p>Check for gas in LP tank.</p> <p>Turn off knobs, wait 30 seconds and light grill. If flames are still low, turn off knobs and LP tank valve. Disconnect regulator. Reconnect regulator and leak-test. Turn on LP tank valve, wait 30 seconds and then light grill.</p> <p>Turn off knobs and LP tank valve. Disconnect coupling nut from tank. Reconnect and retry.</p>
Flames blow out.	<p>High or gusting winds</p> <p>Low on LP gas.</p> <p>Excess flow valve tripped.</p>	<p>Turn front of grill to face wind or increase flame height.</p> <p>Refill LP tank.</p> <p>Refer to "Sudden drop in gas flow" above.</p>
Flare-up.	<p>Grease buildup.</p> <p>Excessive fat in meat.</p> <p>Excessive cooking temperature.</p>	<p>Clean burners and inside of grill/firebox.</p> <p>Trim fat from meat before grilling.</p> <p>Adjust (lower) temperature accordingly.</p>
Persistent grease fire	<p>Grease trapped by food buildup around burner system.</p>	<p>Turn knobs to OFF. Turn gas off at LP tank. Leave lid in position and let fire burn out. After grill cools, remove and clean parts.</p>
Flashback (fire in burner tube(s)).	<p>Burner and/or burner tubes are blocked.</p>	<p>Turn knobs to OFF. Clean burner and/or burner tubes. See burner cleaning section of Use and Care manual.</p>
Unable to fill LP tank.	<p>Some dealers have older fill nozzles with worn threads.</p>	<p>The worn nozzles don't have enough "bite" to engage valve. Try a second LP dealer.</p>
One burner does not light from other burner(s).	<p>Grease buildup or food particles in end(s) of carryover tube(s).</p>	<p>Clean carryover tube(s) with a wire brush.</p>

Troubleshooting - Electronic Ignition

Problem (Ignition)	Possible Cause	Check Procedure	Prevention/Solution
<p>SECTION I</p> <p>No sparks appear at any electrodes when Electronic Ignition Button is pressed; no noise can be heard from spark module.</p>	<p>Battery not installed properly.</p> <p>Dead battery.</p> <p>Button assembly not installed properly.</p> <p>Faulty spark module.</p> <p>Switch wires disconnected.</p>	<p>Check battery orientation.</p> <p>Has battery been used previously?</p> <p>Check to ensure threads are properly engaged. Button should travel up and down without binding.</p> <p>If no sparks are generated with new battery and good wire connections, module is faulty.</p> <p>Check to ensure switch wires are connected.</p>	<p>Install battery (make sure that "+" and "-" connectors are oriented correctly, with "+" end up and "-" end down.</p> <p>Replace battery with new alkaline battery.</p> <p>Remove battery cap and reinstall, making sure it can be fully engaged.</p> <p>Replace spark module.</p> <p>Reconnect switch wires.</p>
<p>SECTION II</p> <p>No sparks appear at any electrodes when Electronic Ignition Button is pressed; noise can be heard from spark module.</p>	<p>Output lead connections not connected.</p>	<p>Are output connections on and Tight?</p>	<p>Remove and reconnect all output connections at module and electrodes.</p>
<p>SECTION III</p> <p>Sparks are present but not at all electrodes and/or not at full strength.</p>	<p>Output lead connections not connected.</p> <p>Arcing to grill away from burner(s).</p> <p>Weak battery.</p> <p>Electrodes are wet.</p> <p>Electrodes cracked or broken "sparks at crack".</p>	<p>Are output connections on and tight?</p> <p>If possible, observe grill in dark location. Operate ignition system and look for arcing between output wires and grill frame.</p> <p>All sparks present but weak or at slow rate.</p> <p>Has moisture accumulated on electrode and/or in burner ports?</p> <p>Inspect electrodes for cracks.</p>	<p>Remove and reconnect all output connections at module and electrodes.</p> <p>If sparks are observed other than from burner(s), wire insulation may be damaged. Replace wires.</p> <p>Replace battery with a new alkaline battery.</p> <p>Use paper towel to remove moisture.</p> <p>Replace cracked or broken electrodes.</p>

NOTES