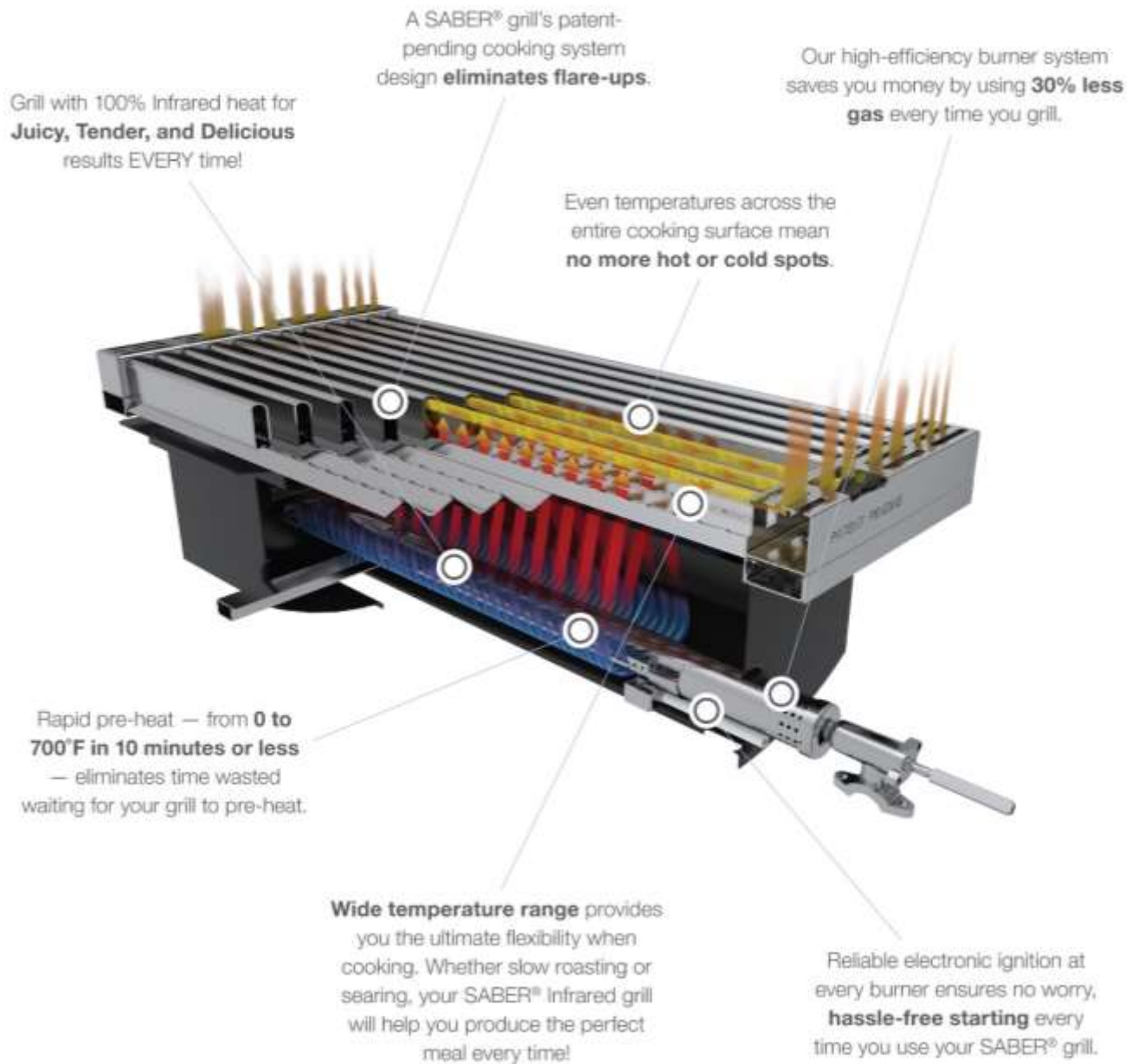


SABER's Infrared Cooking System

You don't have to be a chef to cook like one—even the first time you fire up a SABER grill. You may have heard about infrared (IR) grills. Maybe you even have one. But not one like this.

SABER infrared grills use a proprietary IR cooking system that's so advanced you can actually taste the difference. It keeps meat naturally juicy and tender, even when cooked medium or well done. Mistakes like overcooking or charring a piece of meat will be a thing of the past!

SABER® Grills Infrared Cooking System — A Better Barbecue™ Every Time!



Infrared vs. Traditional Convective Cooking Systems

Both systems start with gas-powered burners. A traditional convection gas grill uses circulating hot air, like an oven, to cook. Hot air circulates around the food, which dries out the natural moisture in steaks and chicken and shrinks hamburgers into hockey pucks. When grease drips through the open grate, it causes flare-ups that can char the meat and create big temperature fluctuations.

An infrared (IR) grill works differently. Most IR grills use expensive ceramic emitters to convert heat from a gas-powered burner into radiant heat. Because of the open grate design, these grills cook with a combination of radiant heat and convective heat. This combination can be problematic for several reasons. Ceramic IR cooking systems are highly effective at searing food because they burn extremely hot. However, it is almost impossible to vary the temperature and burning your meal is a frequent result. Flare-ups are also a common problem due to the open grate and burner design. Due to their open port design, ceramic IR burners clog with grease and food debris. As they become more sensitive to thermal shock and temperature change and can easily crack causing performance issues and costly maintenance.

The Juiciest, Most Mouth-watering Meals You've Ever Cooked

SABER® grill's exclusive and patented Infrared cooking system generates infrared heat. Radiant heat, unlike convection heat used by traditional gas grills, directly cooks your food. Convection cooking relies on hot, dry air and radically reduces food's natural moisture content. Our patented Infrared cooking system directs airflow away from the cooking surface, locking the food's natural moisture, producing moister, more juicy results.

Flare-ups Have Been Eliminated

The unique, patented design of SABER® grill's cooking grate and IR emitter prevents flare-ups that char meat and create dramatic temperature fluctuations. Instead, our exclusive system vaporizes any drippings and adds natural smoke flavor to grilled foods. Since liquids and debris are prevented from reaching the burner system, maintenance and clean-up are much easier.

304 Commercial Grade Stainless Steel Burners, Emitters, and Grates

304 commercial grade corrosion resistant stainless steel is used in the construction of SABER® burners, IR emitters, and cooking grates, guaranteeing years of worry-free and maintenance-free cooking enjoyment.

Highly Fuel Efficient and Reduced Gas Usage

BTUs have nothing to do with cooking performance, but everything to do with how often you refill your propane tank or the size of your gas bill. SABER® grill's Infrared cooking system is designed with fuel efficiency in mind. Our patented IR cooking system uses Infrared's longer energy wave to more effectively and efficiently cook food, locking in moisture and reducing cooking times. You can now cook faster with fewer BTUs, reducing your gas consumption by 30%. That makes it good for both your wallet and the environment.