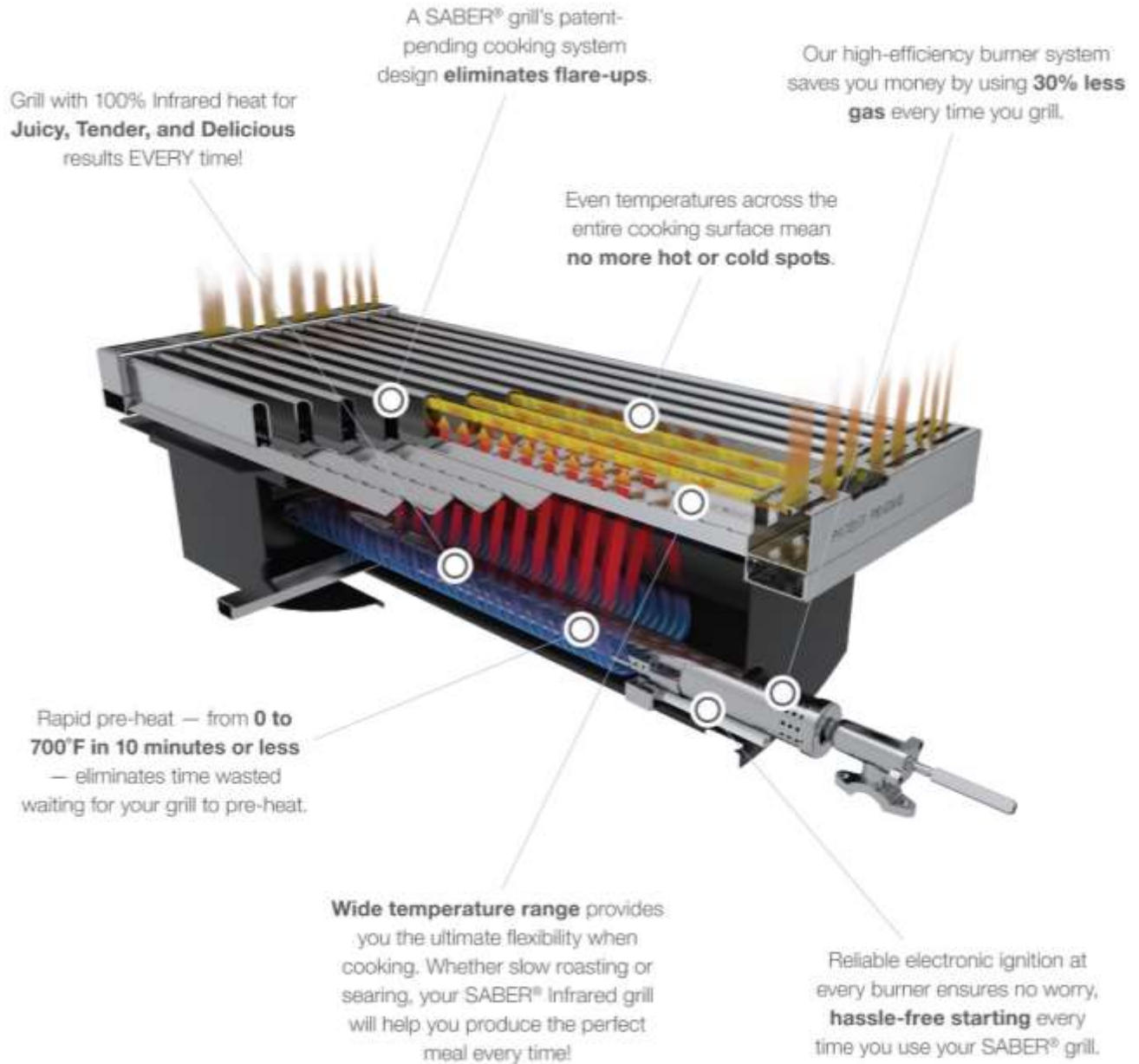


SABER® Infrared Grill Performance vs The "Competition"

SABER's Infrared Cooking System



What's the Science Behind SABER IR Technology?

That great-looking piece of meat you're about to cook is surrounded by a layer of air and water molecules that don't move around very much. This boundary layer forms a protective barrier, locking in the meat's natural moisture. The hot air in a convective grill evaporates that protective layer and dries out the meat as it cooks.

But radiant (infrared) heat works differently. The essence of SABER's IR system is a stainless steel emitter with a unique "peaks and valleys" structure placed between the gas-powered burner and the cooking grate. As the burner heats the emitter, radiant heat

is created in the form of invisible wave energy. Instead of heating the air, it transfers directly to the food, where it is absorbed without disturbing the boundary layer. This preserves the moisture in the food instead of drying it out.

No More Flare-Ups

With traditional convective and ceramic IR grills, flare-ups occur frequently as grease ignites, charring food and causing dramatic temperature fluctuations. SABER's patented IR system eliminates this problem. When grease drops onto the SABER IR emitter, the peaks and valleys create an oxygen-free zone that won't allow flames to erupt. Instead, grease is vaporized, adding to the natural flavor of the meat and making cleanup much easier.

Without flare-ups, SABER's IR system creates controlled even heat across the entire grate. No more hot or cold spots to frustrate the cook.

Efficient, Even Heat

SABER grills cook food more quickly with less energy. That's because IR is more efficient at what engineers call "coupling to the food." IR directly heats the meat on the grate, not the spaces in between the meat. In a convective grill, the hot air takes the path of least resistance and flows around and between the food on the grate. So it takes longer to cook, provides uneven heat and consumes more gas. By contrast, SABER delivers high performance with fewer BTUs so you use 30% less gas and need less frequent fill-ups.

Traditional Convective Gas Grill



Convective airflow dries out food while cooking

Hot and Cold spots—uneven cooking temperatures across the cooking surface

Uncontrolled and high volume airflow increases flare-up opportunities

Significant heat fluctuation occurs when lid is opened and closed

Maintenance requirements are increase due to burners and burner tents being exposed to grease and other liquids.

Ceramic Infrared Grill



Super high temperatures are more likely to char food than thoroughly cook

Narrow and very difficult to control range of temperatures

Ports on ceramic infrared burners have a tendency to become clogged with food debris and grease causing poor cooking performance and potential grease fires.

Ceramic emitters are susceptible to cracking due to thermal shock

Uncontrolled and high volume airflow increases flare-up opportunities

Maintenance requirements are increased due to ceramic emitters exposure to grease and other fluids.