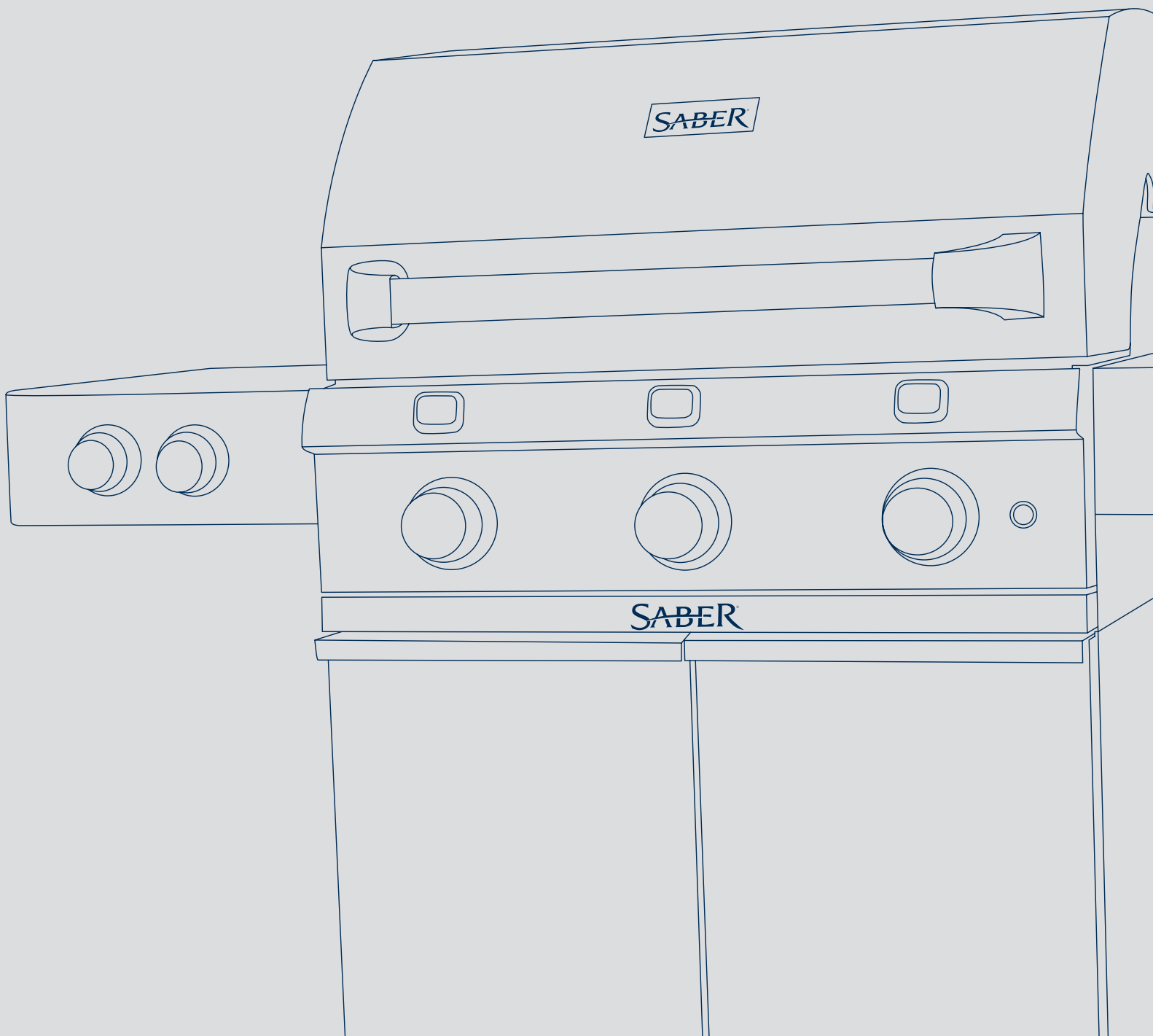


# SABER<sup>®</sup>

A BETTER BARBECUE<sup>™</sup>

Catalog



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## BETTER TECHNOLOGY

Grill with 100% Infrared heat for **Juicy, Tender, and Delicious** results EVERY time!

A SABER® grill's patent-pending cooking system design **eliminates flare-ups.**

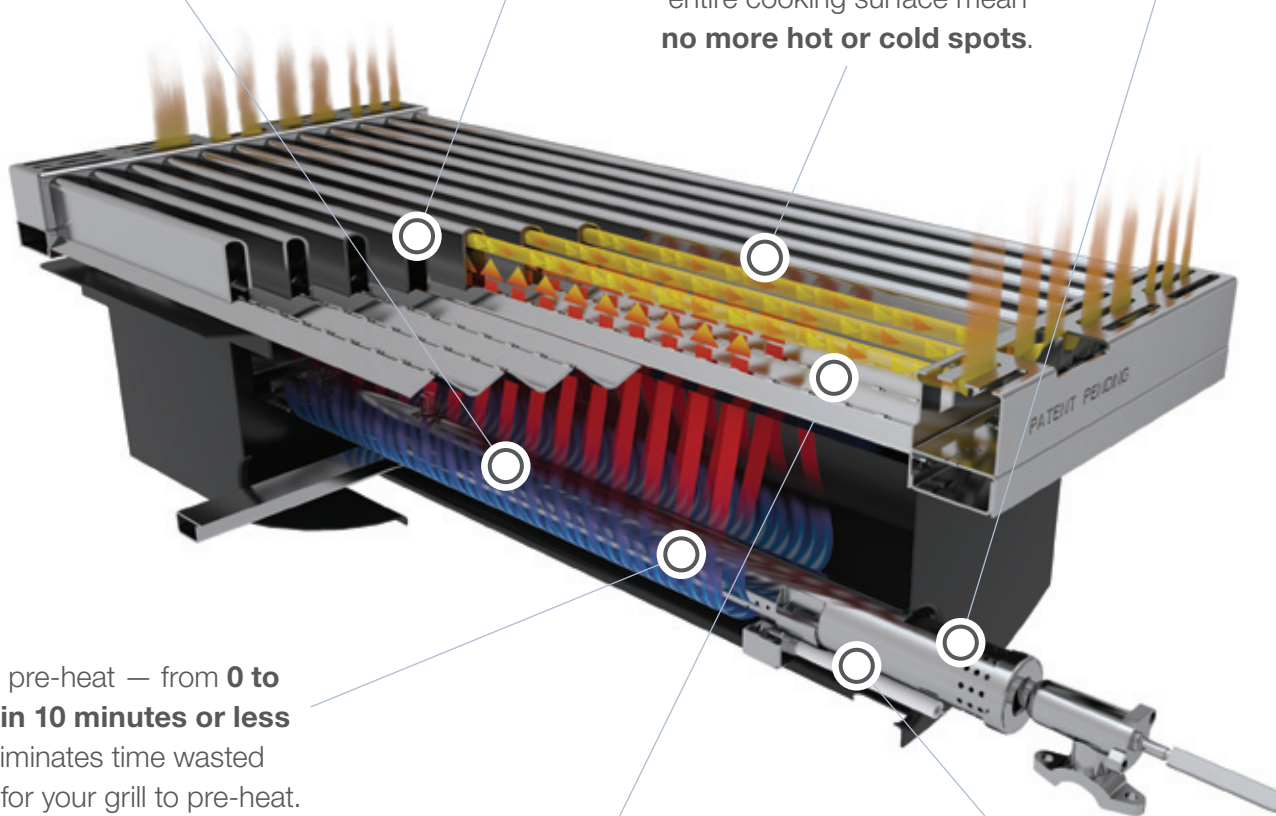
Our high-efficiency burner system saves you money by using **30% less gas** every time you grill.

Even temperatures across the entire cooking surface mean **no more hot or cold spots.**

Rapid pre-heat — from **0 to 700°F in 10 minutes or less** — eliminates time wasted waiting for your grill to pre-heat.

**Wide temperature range** provides you the ultimate flexibility when cooking. Whether slow roasting or searing, your SABER® Infrared grill will help you produce the perfect meal every time!

Reliable electronic ignition at every burner ensures no worry, **hassle-free starting** every time you use your SABER® grill.



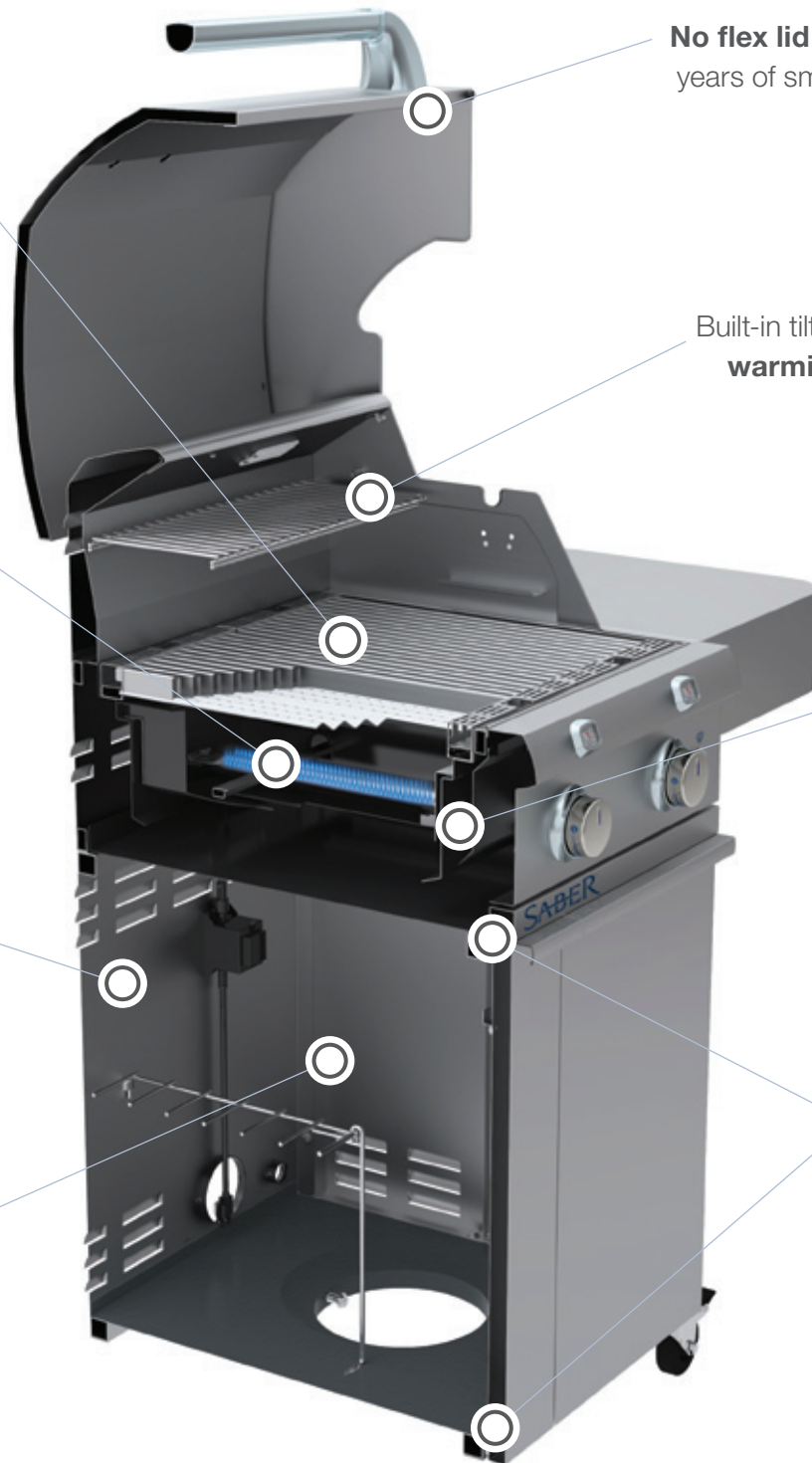
## BETTER CONSTRUCTION

Not all stainless steels are created equal. Stainless steel used in SABER® grills is guaranteed to be **304 Commercial Grade**.

Easily change fuel sources from propane to natural gas, or for built-in grills from natural gas to propane, using our **patented EZ NG or EZ LP conversion kit**.  
(sold separately)

**Streamlined assembly process** — means you're grilling sooner with a SABER® grill.

SABER® grills are certified to the **highest safety and performance standards** available, ensuring safety and reliability.



**No flex lid design** ensures years of smooth operation.

Built-in tilt storage for **warming rack**.

Burner boxes, firebox liners, and grease trays are porcelain coated for **easy cleanup**.

Fully welded 1" steel tube frame (both cart and firebox) provides **superior strength and stability**.



A BETTER BARBECUE™



## A Better Barbecue™...Technically

- Better Performance
  - » 0-700°F in 10 minutes or less
  - » True Zonal Cooking
  - » High-Efficiency Burners
- Quality Materials & Construction
  - » 304 Stainless Steel
  - » Fully welded steel tube frame

## A Better Barbecue™...Experience

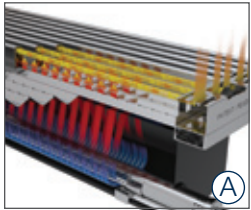
- Streamlined Assembly
  - » Common fasteners
  - » More factory pre-assembly
- Simple to use 100% Infrared Heat
  - » Flare-ups eliminated
  - » Flexibility with a wide range of temperatures
  - » More moist and juicy results
- Convenient
  - » Simplified maintenance
  - » EZLP or EZNG Conversion (kit sold separately)

WHY A SABER® GRILL? #1 Better Assembly: Streamlined assembly steps using common fasteners and more factory pre-assembly means you will be grilling sooner.

## R50CC0612 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-Button Electronic Ignition at Each Burner (B)
- Porcelain-Coated Lid with Die-Cast End Caps
- Lid-Mounted Temperature Gauge (C)
- Multiple Position Warming Rack with Storage Location (D)
- Enclosed Painted Cart
- Heavy-Duty Painted Shelves with Tool Holders
- 4 Heavy-Duty 3" Locking Casters

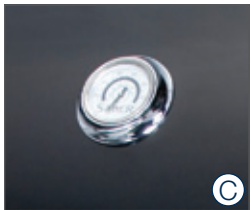
### FEATURES:



(A)



(B)



(C)



(D)



Model:  
R50CC0612

Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
500	675	3 burners 304 SS	24,000

\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.

Easily converts from propane to natural gas (kit sold separately).



WHY A SABER® GRILL? #2 Better Durability and Stability: Every SABER® grill utilizes a patent-pending fully welded 1" steel tube frame to ensure structural integrity. There's no wobble or shimmy in a SABER® grill cart. Our shelves bolt through to the frame to provide a solid and stable work surface.

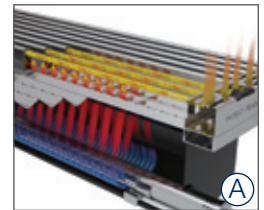
## R33CC0312 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-Button Electronic Ignition at Each Burner (B)
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy (C)
- Multiple Position Warming Rack with Storage Location (D)
- Enclosed Painted Cart
- 4 Heavy-Duty 3" Locking Casters
- Heavy-Duty 304 SS Shelves with Tool Holders



Model:  
R33CC0312

### FEATURES:



Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
330	445	2 burners 304 SS	16,000

\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.

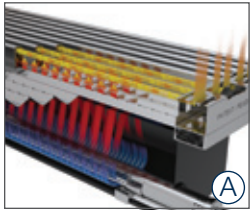


WHY A SABER® GRILL? #3 Better Value: Why spend hundreds or thousands more when you can have all of the performance, convenience, features, quality, and safety that a SABER® grill provides at a fantastic price?

## R50CC0312 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-Button Electronic Ignition at Each Burner
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy (B)
- Multiple Position Warming Rack with Storage Location (C)
- Side Burner for Warming Side Dishes (D)
- Enclosed Painted Cart with Heavy-Duty 304 SS Shelves
- 4 Heavy-Duty 3" Locking Casters
- 304 SS Towel Bar with Die-Cast Tool Holders

### FEATURES:



(A)



(B)



(C)



(D)



Model:  
R50CC0312

Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
500	675	3 burners 304 SS	24,000

\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.



WHY A SABER® GRILL? #4 Better Materials: 304 stainless steel and exacting standards for painted and porcelain-clad surfaces means years of worry-free service.

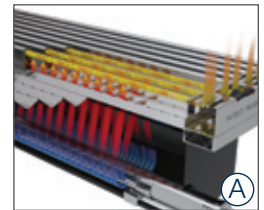
## R33SC0012 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-and-Turn Electronic Ignition at Each Burner (B)
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy (C)
- 304SS Multiple Position Warming Rack with Storage Location (D)
- Enclosed 304 SS Cart
- 4 Heavy-Duty 3" Locking Casters
- Heavy-Duty 304 SS Shelves with Tool Holders



Model:  
R33SC0012

### FEATURES:



Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
330	445	2 burners 304 SS	16,000

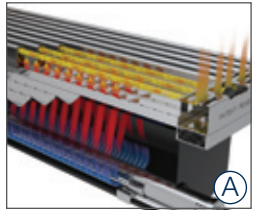
\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.

WHY A SABER® GRILL? #5 With simple-to-use 100% Infrared heat, flare-ups are eliminated and foods cook more efficiently. Additionally, controlled air flow means moister and juicier results.

## R50SC0012 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-and-Turn Electronic Ignition at Each Burner (B)
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy (C)
- 304SS Multiple Position Warming Rack with Storage Location (D)
- 18,000 BTU Dual Control Side Burner for Warming Side Dishes or Added High Heat for Cooking (E)
- 2 Internal Halogen Lights
- Enclosed 304 SS Cart with Heavy-Duty 304 SS Shelves
- 4 Heavy-Duty 3" Locking Casters
- 304 SS Towel Bar with Die-Cast Tool Holders

### FEATURES:



(A)



(B)



(C)



(D)



Model:  
R50SC0012

Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
500	675	3 burners 304 SS	24,000

\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.

WHY A SABER® GRILL? #6 SABER® grills heat from 0 to 700°F in 10 minutes or less. Our Precision Zonal Cooking allows for wide temperature options on a single grilling surface.

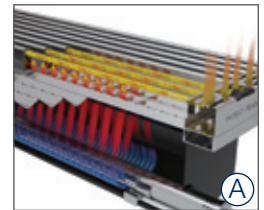
## R67SC0012 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-and-Turn Electronic Ignition at Each Burner (B)
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy (C)
- 304SS Multiple Position Warming Rack with Storage Location
- 18,000 BTU Dual Control Side Burner for Warming Side Dishes or Added High Heat for Cooking (D)
- 2 Internal Halogen Lights
- Enclosed 304 SS Cart with Heavy-Duty 304 SS Shelves
- 4 Heavy-Duty 3" Locking Casters
- 304 SS Towel Bar with Die-Cast Tool Holders



Model:  
R67SC0012

### FEATURES:



Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
670	895	4 burners 304 SS	32,000

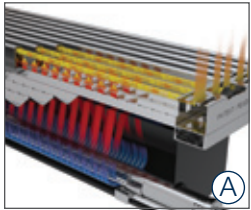
\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.

WHY A SABER® GRILL? #7 SABER® grills are certified to the highest safety standards in the market. Maintenance is simplified and fuel sources are flexible (LP models easily convert to NG and NG Built-ins convert to LP with our patented conversion kits, sold separately.)

## R50SB0412 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-and-Turn Electronic Ignition at Each Burner (B)
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy (C)
- 304SS Multiple Position Warming Rack with Storage Location (D)
- 2 Internal Halogen Lights
- Sold as Natural Gas
- Appliance Natural Gas Regulator Included

### FEATURES:



(A)



(B)



(C)



(D)



Model:  
R50SB0412

Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
500	675	3 burners 304 SS	24,000

\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.

Easily converts from natural gas to propane (kit sold separately).





**WHY A SABER® GRILL? #8** Better for the Environment: 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. You can now cook faster with fewer BTUs, reducing your gas consumption by 30%, which makes it good for both your wallet and the environment.

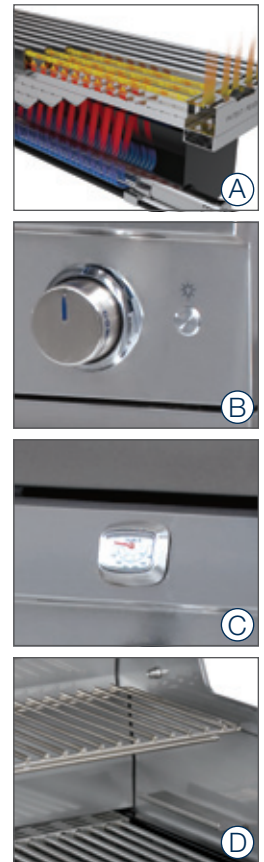
## R67SB0312 SPECIFICATIONS:

- 100% Infrared Cooking System (A)
- All Stainless Steel is 304 Grade Non-magnetic
- Push-and-Turn Electronic Ignition at Each Burner (B)
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy (C)
- 304SS Multiple Position Warming Rack with Storage Location (D)
- 2 Internal Halogen Lights
- Sold as Natural Gas
- Appliance Natural Gas Regulator Included



Model:  
R67SB0312

### FEATURES:

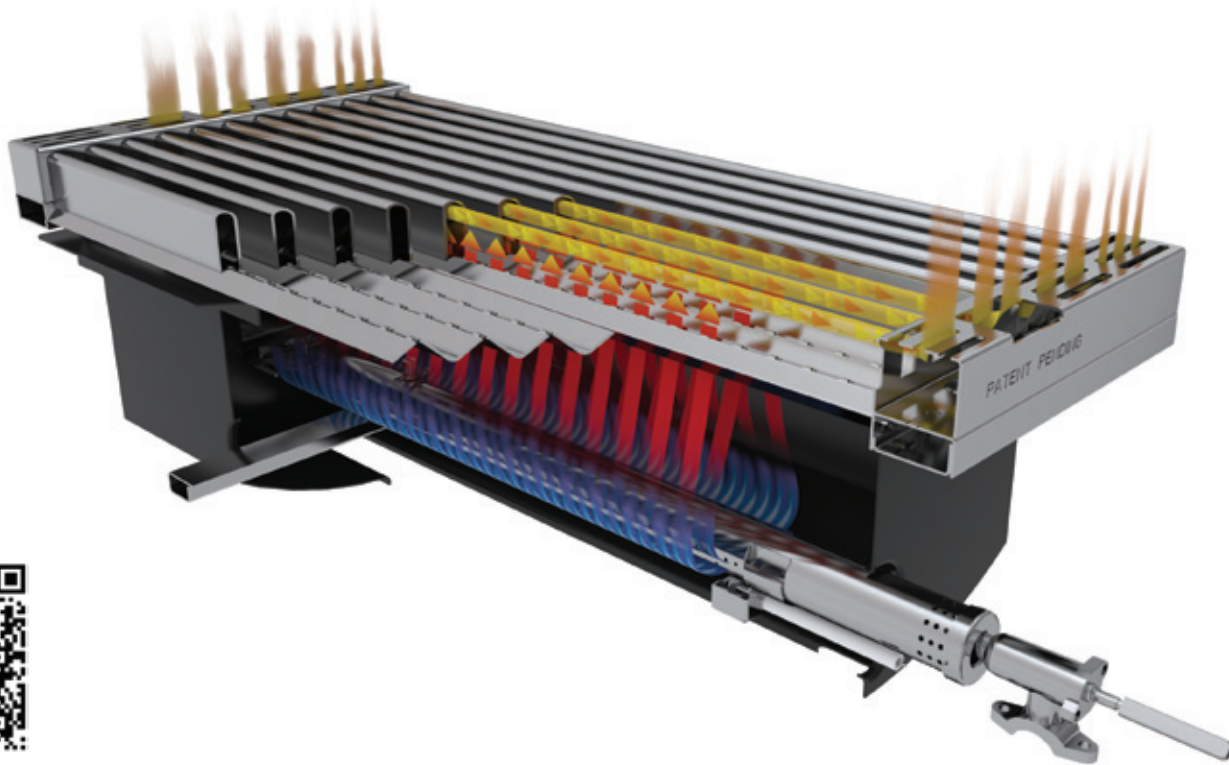


Primary Sq. in	Total Sq. in	Zones	BTUs — HE*
670	895	4 burners 304 SS	32,000

\*High Efficiency — SABER® grills use 30% less propane than traditional gas grills.

## THE SABER® GRILLS IR DIFFERENCE

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



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

SABER® grill's exclusive and patented Infrared cooking system generates 100% 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, juicier 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**

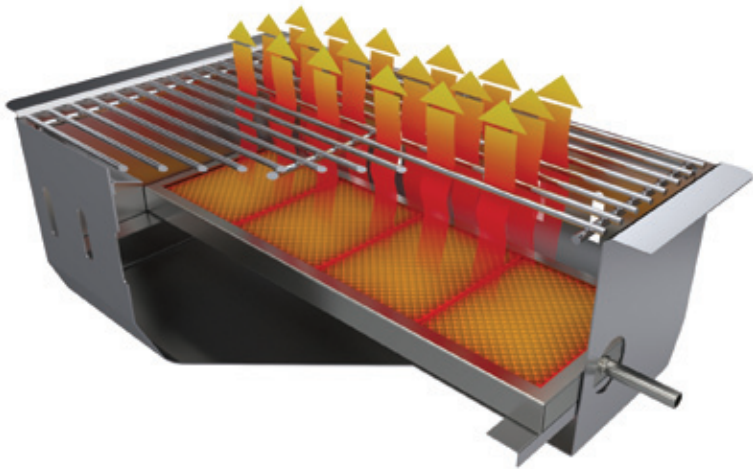
304 commercial grade corrosion resistant stainless steel is used in the construction of SABER® burners, IR emitters, and cooking grates, guaranteeing years of worry-free and maintenance-free cooking enjoyment.

- **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.

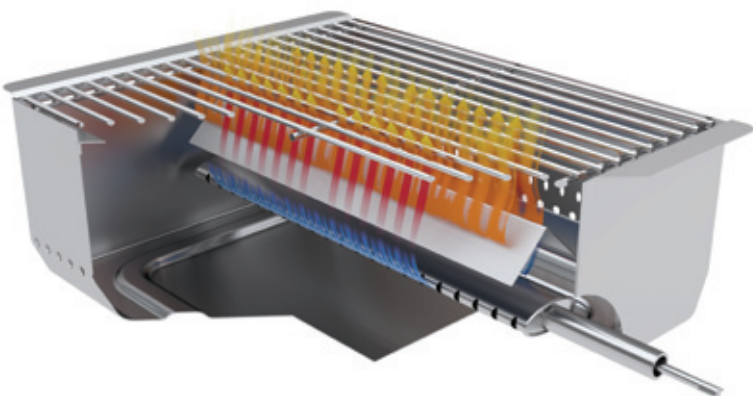
## THE SABER® GRILLS IR DIFFERENCE

### Traditional Ceramic Infrared Burners



- 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 liquids.

### 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 increased due to burners and burner tents being exposed to grease and other liquids.

## REFERENCE



### R50CC0612

- 100% Infrared Cooking System
- Push-Button Electronic Ignition at Each Burner
- Lid-Mounted Temperature Gauge
- Multiple Position Warming Rack with Storage Location



### R33CC0312

- 100% Infrared Cooking System
- Push-Button Electronic Ignition at Each Burner
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy
- Multiple Position Warming Rack with Storage Location



### R50CC0312

- 100% Infrared Cooking System
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy
- Multiple Position Warming Rack with Storage Location
- Side Burner for Warming Side Dishes



### R33SC0012

- 100% Infrared Cooking System
- Push-and-Turn Electronic Ignition at Each Burner
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy
- 304SS Multiple Position Warming Rack with Storage Location



### R50SC0012

- 100% Infrared Cooking System
- Push-and-Turn Electronic Ignition at Each Burner
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy
- 18,000 BTU Dual Control Side Burner for Warming Side Dishes or Added High Heat for Cooking
- 2 Internal Halogen Lights



### R67SC0012

- 100% Infrared Cooking System
- Push-and-Turn Electronic Ignition at Each Burner
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy
- 18,000 BTU Dual Control Side Burner for Warming Side Dishes or Added High Heat for Cooking
- 2 Internal Halogen Lights



### R50SB0412

- 100% Infrared Cooking System
- Push-and-Turn Electronic Ignition at Each Burner
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy
- 304SS Multiple Position Warming Rack with Storage Location
- 2 Internal Halogen Lights



### R67SB0312

- 100% Infrared Cooking System
- Push-and-Turn Electronic Ignition at Each Burner
- Cooking-Grate-Level Temperature Gauges for Improved Accuracy
- 304SS Multiple Position Warming Rack with Storage Location
- 2 Internal Halogen Lights



# SABER<sup>®</sup>

A BETTER BARBECUE<sup>™</sup>

## Catalog