



Media Contact:

Mary Eitel, MKE Communications, Inc.

mary@mkecommunications.com

678-733-1535

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The EDGE Grill by SABER Receives National Recognition for Innovation in Design

COLUMBUS, GA – March 18, 2015 – The new [EDGE grill by Saber](#) is receiving significant attention from the barbecue industry and national grilling community. One of the first smart grills on the market, the EDGE is a stylish, high-performance barbecue that offers real-time cooking information via a Wi-Fi connection.

The EDGE grill was the recipient of two Vesta Awards at the 2015 Hearth, Patio & Barbecue Expo in March: The grill was named **Most Innovative Gas Barbecue for 2015** and overall **Best In Show** for all outdoor products. The Vesta Awards recognize barbecue and hearth companies for new innovations in product design and/or technology. Judges include retailers, distributors, product designers, and engineers in the outdoor industry.

“EDGE is a great marriage of smart technology and amazing design. The grill also performs really well and that’s because we were careful to only add features that consumers said would make the cooking experience better,” notes Saber GM Rob Schwing. “To be recognized for creating something that has the potential to move the industry forward is very gratifying.”

The EDGE Grill was also awarded a **Gold Medal** from [AmazingRibs.com](#), the leading barbecue & grilling website in the world and one of the 50 top food websites in the U.S. The site had this to say about EDGE in March 2015: “This eye-catching, technologically advanced, high quality infrared gas grill will surely appeal to the tech/geek in us all. It employs an infrared burner system that is similar to other Saber models, but Edge leaps into the future by incorporating a real-time interactive grilling experience.”

EDGE is a two-burner infrared grill made of high-grade 304 stainless steel (MSRP \$1999). EDGE can be accessed remotely through a free Saber app (Android and iOS compatible) that not only monitors multiple functions during the cooking process but also offers a database of recipes and cooking tips. Consumers can see real-time information such as grill temperature, burner on/off status, level of fuel in the tank; receive alerts for pre-heat readiness, temperature changes, and when the grill is cool enough for cleaning; access a full range of grill-ready recipes and instructional videos; and store original recipes and share what they’ve cooked via Facebook and other social channels.



The DADO technology platform used by EDGE, developed by partner [DADO Labs](#) of Portland, OR, was additionally recognized this month at the 2015 International Home and Housewares Show, taking home the **IHA Innovation Award** in the Kitchen Electrics category - the largest category of the show.

This is the second time Saber Grills has been recognized by the Vesta Awards committee. In 2012 the company was given a Green Award for creating a cooking system that reduces gas consumption by 30-50%, thereby substantially reducing energy use and carbon emissions over the life of the product. That same cooking system is in all Saber grills, include the EDGE. This was the first time in the Awards' 12 year history that a grill company had won the Green Award.

About SABER: [Saber Grills, LLC](#) designs and manufactures high-performance, premium grills and outdoor cooking accessories for exclusive distribution through the specialty retail channel. Based in Columbus, Georgia, the SABER brand is a division of Char-Broil, LLC, one of the oldest and most respected outdoor cooking companies, whose parent company is W.C. Bradley Co. (www.wcbradley.com), a privately-held company that owns several high-quality consumer goods in the leisure market. SABER is sold exclusively through independent outdoor living retailers. Visit SABER grills at www.sabergrills.com.