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FOR IMMEDIATE RELEASE  
Casual Market Booth #7-1094

## **INTRODUCING THE SABER® CAST SERIES**

*New Premium Line Makes Outdoor Cooking Even More Stylish and Affordable*

COLUMBUS, GA, September 20, 2016 -- Saber Grills, LLC will be showcasing a new line of grills at the 2016 Casual Market in Chicago, Sept. 20-23 (booth #7-1094). The SABER Cast Series features three full-size free-standing gas grills, including a new urban sized two-burner grill. The line extends the company's offerings below existing price points and will be available to consumers in January 2017.

The SABER Cast Series grills have an enclosed, easy assembly cart with a sleek, on-trend black powder-coated finish and commercial grade stainless steel control panels and handles.

The grills feature grate level temperature gauges and a push-button electronic ignition system with electrodes at each burner. The SABER Cast grills have the same patented high-performance infrared cooking system and all the same performance features as existing SABER products, including stainless steel cooking grates, burners and emitters, adjustable warming racks, high strength side shelves and front access grease trays. The **SABER Cast 330 P** two-burner grill has a 445 total sq. in. of cooking surface and is priced at \$899 MSRP. The **SABER Cast 500 P** three-burner has a 675 total sq. in. of cooking surface and is priced at \$1,099 MSRP and the **SABER Cast 670 P** four-burner, which features a side burner and stainless steel side shelves, has 890 total sq. in. of cooking surface and retails for \$1,549 MSRP.



“The Cast Series gives our dealers a wider range of products to sell and makes it easier for some consumers to enter the premium category,” said Gary Butler, vice president and general manager, Saber Grills, LLC. “The black finish is something we are particularly excited about – it is a sophisticated look that’s an interesting complement to a variety of outdoor living areas.”

Saber is also making physical modifications to its existing product line for 2017, all of which will be incorporated into the new grills. The improvements are designed to increase durability, make assembly easier and enhance the overall user experience. The changes include:

-More-

- New cart design with thicker panels, additional weld points, stronger casters, simple assembly and a new easy-access tank bracket
- Improved NG/LP conversion kits
- Added storage hooks for the rotisserie system when it's not in use.

“These are the first modifications we’ve made to the design since we introduced SABER five years ago,” said Butler. “When we polled our owners and dealers to identify ways to improve, the first thing they told us was not to change the cooking system! – so we focused on changes that essentially make the grills even more durable and assembly easier.”

SABER was recently included in a 2016 roundup of Best Grills in America by *Popular Mechanics* magazine, and was awarded an ‘Editor’s Choice’ for the SABER Cast 500 three burner grill.

**About SABER:** Saber Grills, LLC designs and manufactures premium gas grills, outdoor kitchen islands, outdoor kitchen components and outdoor cooking accessories. Based in Columbus, Georgia, the SABER brand is a division of Char-Broil®, one of the oldest and most respected outdoor cooking companies, whose parent company is W.C. Bradley Co. ([www.wcbradley.com](http://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](http://www.sabergrills.com).

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