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SABER GRILLS EXPANDS PRODUCT LINE
WITH NEW OUTDOOR KITCHEN COMPONENTS

DIY Network's Kayleen McCabe Constructs an Outdoor Entertaining Space Using SABER as the Centerpiece



COLUMBUS, GA, November 15, 2013 – SABER introduced a new line of outdoor kitchen components at the International Pool|Patio|Spa Expo this week in Las Vegas. The 15 piece line was designed to complement SABER's two best selling built-in infrared grills.

Just like all SABER grills, each of the pieces in the line is made from heavy-duty 304 gauge stainless steel. And all are value priced, ranging from \$140-\$450. Precise attention was paid to trim packages, drawer depth, handle shape and size, glides, etc. to

ensure durability, ease of installation and compatibility with SABER grills. The line includes:

- An 18,000 BTU **Dual-Burner Side Burner** with a reversible heavy-duty cast-iron grate that can be used for flat top or round surfaces (woks).
- A UL-commercial outdoor rated 4.1 cu ft **Refrigerator** with adjustable shelves and controls, a reversible door and front venting for under counter installation.
- An insulated drop-in **Ice Chest** with a hinged lid and a drain plug for easy cleaning.
- Fully enclosed single, double and triple **Storage Drawer Cabinets** that feature heavy-duty drawer glides.
- Single and double **Access Doors** (four sizes) with a stainless steel paper towel holder inside the doors.
- A framed **LP Tank Drawer** with heavy-duty drawer glides and a cut-out to secure the tank.



-More-

This is a significant line extension for the two-year-old brand and was developed in response to consumer demand, according to SABER General Manager, Rob Schwing.

“Our two built-in grills have sold very well the first two years, surpassing our initial sales projections. Based on that success and our customers asking us to provide that same quality, value and service in a component line, we are launching a line of matching stainless pieces to customize their outdoor kitchen. “



To kick off the launch of the line, Kayleen McCabe, host of DIY Network’s “Renovation Rescue”, tackled the ultimate outdoor DIY project - with the SABER pieces as the centerpiece. Over two days during the International Pool|Patio|Spa Expo this week, McCabe transformed a parking lot into an outdoor entertaining space that included a SABER kitchen and bar area complete with a grill, refrigerator, side burners, and storage spaces, a cozy fire pit with bench seating and a bocce ball court.

SABER grills were designed by a team of outdoor cooking experts with one goal in mind, to engineer *a better barbecue*: one that is constructed better (using premium materials), cooks better, looks better and is priced better than competing grills.

The SABER line includes eight two-, three- and four-burner grills that utilize an extremely fuel-efficient gas management system – burning 30% less gas than a traditional gas grill - and are easily convertible from LP to natural gas. All feature 304 commercial grade stainless steel, a patented infrared cooking system that pre-heats from 0-700° in 10 minutes, push button electronic ignition points at each burner, and multiple-height warming racks. Bonus features by model include grate-level temperature gauges, halogen lights, and dual-control side burners. The grills range in price from \$799 to \$1,599.



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®, 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.