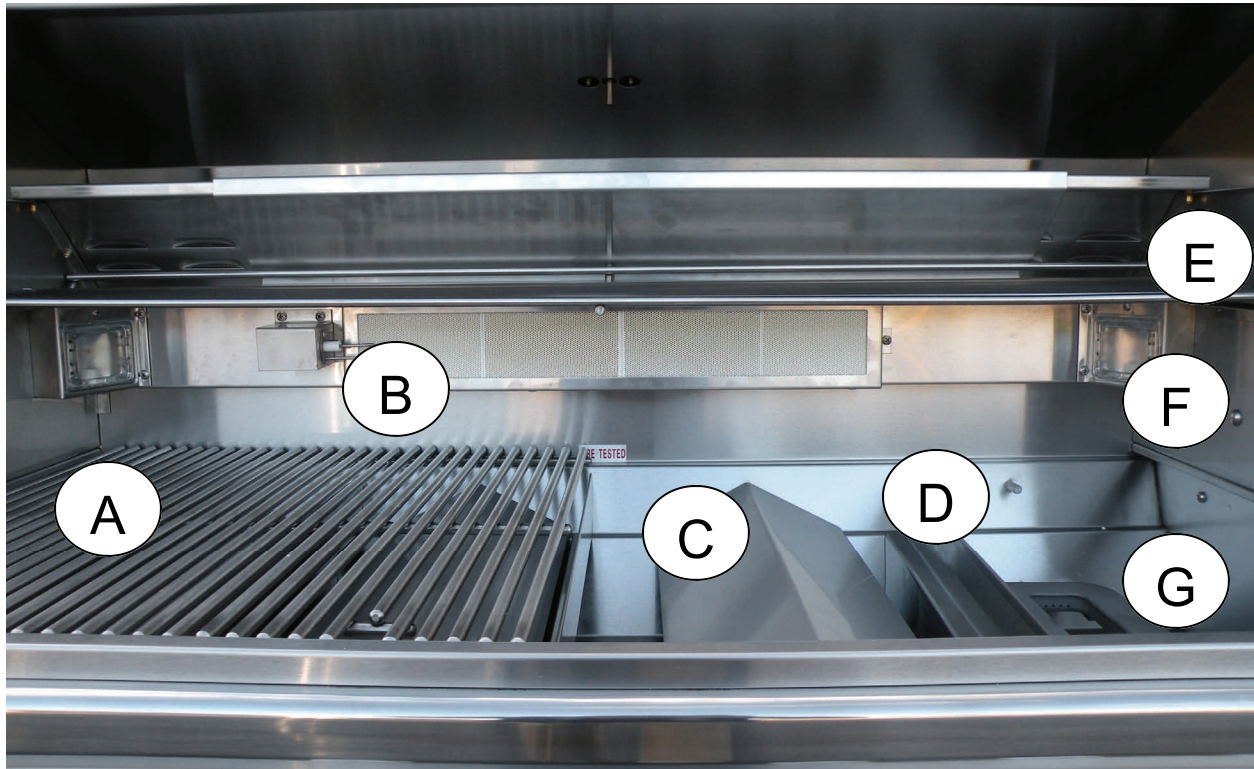


Features of the Saber 42 By Renaissance Cooking Systems



- A. VERY Heavy Stainless Steel Cooking Grids Some of the heaviest on the market. Sears meat quickly/seals in juices.
 - B. Ceramic Hi-Heat Rear Rotisserie Burner Heats quickly and with consistent results for rotissing
 - C. Stainless Steel Flame Tamers Provide more consistent heat dispersal, reduces “hot spots” at the cooking surface and reduces flare ups!
 - D. Grillin’ Zone Separators Better control of temps in your grill, by zone. Works great with the optional Infra Red Burner
 - E. Oversized-Heavy Duty Upper Cooking Rack Adds more cooking and food warming space to your cookouts.
 - F. TWO Interior Halogen Lights No more balancing a flashlight under your arm when cooking at night!
 - G. Four Cast Stainless Steel Burners with Lifetime Warranty
Which means you never pay for burners again!
- Not Shown:
- H. Sure-Fire Ignition System For complete, reliable ignition every time. Throw away the matches.
 - I. Stainless Steel Rotiss Motor, Heavy Forks & Spit Rod All included, to add another level of outdoor cooking.
 - J. Manufacturers Limited Lifetime Warranty on all Stainless Steel.