

Northwest News

A newsletter with all that's "hot" at Northwest Stoves



Summer 2016

We're Moving!!!!

This July, Northwest Stoves will be embarking on a new adventure when we pack up our Gloucester Industrial Park location in Langley, BC (just north of Aldergrove) and head 10 minutes east into the city of Abbotsford.

Northwest Stoves has served its dealers for 22 years in its current location. In recent years, as the business has continued to grow, it has become very apparent that the building we currently occupy has become far too small and antiquated. In fact, Northwest Stoves has been operating 2 offsite locations recently in order to maintain the high stock levels our dealers expect. This has worked well in this regard, but it is very inefficient and a change is most definitely needed.

The new building (and it is indeed brand new—the pictures here were taken May 25th) is going to be a much better fit for Northwest Stoves for years to come. With 30,000 square feet of warehouse space—more than double our current level – we will continue to stock the products our dealers require all under one roof.



We will have 30,000 square feet of storage (shown with the new office in the background)



Northwest Stoves soon-to-be shipping office

Please note that we expect to be closed for up to one full week this coming July in order to complete the move. The dates are Monday, July 11th through Friday, July 15th. We hope to be back up and running on July 18th, but please be advised that there could be some bumps in the road as we prepare our new location for business.

Our new address will be 2195 Queen Street in Abbotsford, BC. The postal code is V2T 6J4. While our email address and website will obviously remain the same, our phone numbers and fax numbers are expected to change. When they do, we will notify you what those new numbers will be as soon as possible.

Please don't hesitate to contact us should you have any questions about this upcoming change. We hope that this move enables us to serve you better for years to come.

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"If plan 'A' doesn't work, there are still 25 more letters in the alphabet."

SABER



Saber Outdoor Kitchen—in silver
Available in fridge or ice chest models

BBQ Aficionado Trivia

1. How many times should you flip a steak while grilling?
2. National BBQ month is _____ ?
3. What is the correct direction to place a piece of meat on the grill to get “perfect grill marks” (clock position)?
4. Which American State considers beef the official and only meat worthy of the word barbeque?
5. True or False, there is no real difference between Grilling & BBQing.

- answers on page 4



It is amazing how quickly kids learn how to use an iPhone, yet are unable to understand a lawnmower, snowblower or a vacuum cleaner.

Saber Gas Grills

Introducing Saber® infrared grills with an exclusive and patented infrared cooking system that is so advanced you can actually taste the difference. Unlike convection heat used by traditional gas grills, radiant heat (IR) is used to directly cook your food. This patented system directs air flow away from the cooking surface, locking in the foods’ natural moisture for tastier, juicier results.

Saber® grills are built with fuel efficiency in mind, with the proprietary “infrared cooking system” using Infrareds’ longer energy wave to more effectively and efficiently cook food, locking in moisture and reducing cooking times. You can now cook faster with fewer BTU’s lowering your gas consumption by up to 30%.

Some notable features and benefits of the Saber® line includes a cooking grate and IR emitter system making maintenance and clean up a breeze. All Saber® grills burners, IR emitters and cooking grates are built with 304 commercial grade corrosion resistant stainless steel, guaranteeing years of worry free, maintenance free cooking enjoyment.



Saber 500 Built-in

Featured: The **Saber® Cast 500 R50CC0312** Retail \$1599

This full size grill is a great value, loaded with features like a side burner, 675 total square inches of cooking area and a total of 34,000 BTU’s.

Also the **Saber® SS 500 R50SB0412** Retail \$1749 full sized built-in 3 burner grill loaded with features such as electronic ignition, halogen lights and a 18,000 BTU side burner.



Saber 500 Cast

Green Mountain Pellet Grills

When it comes to grilling with pellets Green Mountain Grills discovered something they loved, REALLY loved. Grilling with pellets...so much better than either charcoal or gas! But the pellet grill they owned needed some improvements, so they decided to make their own! They loved it so much, they ended up starting their own company—Green Mountain Grills : a top-of-line, best-of-the-best pellet grill, but not the highest in price! They only offer the highest quality grills and pellets for their grills at prices any consumer can afford.

Featured: The GMG® Davy Crocket

The Davy Crockett is the ultimate portable grill. It comes with a digital WiFi controller (control and monitor through their [iOS](#) or [Android](#) mobile application), a meat probe, a peaked lid for stand-up chicken/ large fowl/ rib racks, a convenience tray with utensil hooks and our new open flame technology grease tray. Weighing only 57lbs with foldable legs it is the ultimate tailgater grill.

Check out GMG’s customer reviews at:

www.amazingribs.com. Go to “Ratings and reviews” and select “pellet” as the fuel.



CONTROLLED

GMG’s Davy Crocket portable wifi pellet grill

Suggested retail—\$549

Nature's Own Charcoal

100% Canadian Natural Hardwood Lump Charcoal: the Chef's choice for grilling

- Wood-grilled flavour of northern hardwood maple logs the way nature intended.
- Made from trees (trunk and limbs) which do not meet lumber specifications.
- No trees are expressly cut for Nature's Own charcoal.
- Faster lighting and higher heat; burns cleaner and longer than briquettes.
- No starch or petroleum taste.
- Caramelizing natural sugars and protein for fullest flavour.
- Trees are harvested only as part of a government reforestation program.



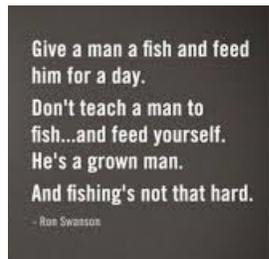
Established in the Lower St-Laurence town of Saint-Mathieu de Rioux, Basques Hardwood Charcoal has been making natural lump charcoal for more than 30 years. Through those years, it has developed the know-how necessary to produce a high quality product looked for by chefs, barbecuers, grillers, and caterers in major markets in North America such as Boston, Montreal, Toronto, New York, Hartford and Washington. Nature's Own will be landing at NW Stoves in early June.

Northwest Stoves will soon be stocking KC-NAT8K—Retail \$27.99
Nature's own sugar maple lump charcoal 8kg bag / 17.6lbs

BBO Aficionado Trivia (cont'd)

- answers on page 4

6. True or False, barbecuing is usually done in an outdoor environment by smoking meat over wood or charcoal.
7. Who first invented and patented charcoal?
8. Where did the word Barbeque originate?
9. Which American President hosted the first barbecue at the Whitehouse?
10. What is the most popular food for grilling?



Infratech Black Shadow



The Slimline Black Shadow heater incorporates the popular Slimline SL-Series heating body in a matte black housing. With its sleek, modern styling, narrow profile, and low clearance requirements, the Slimline Black Shadow can virtually disappear into the surrounding décor. It is durable enough to weather years of outdoor use, and can be pole-mounted, wall-mounted, or ceiling-mounted. The Slimline Black Shadow is stocked at NW Stoves in 2,400, 3,000 and 4,000-watt models and the retails are the same as the bronze heaters, despite being powder coated at the factory. Call for info today.

Marquis' Clean View Units

Solara ZCV3622 \$1440

Add some sizzle with the incredibly versatile Solara which looks at home with a classic mantle or contemporary wall surround. Standard features include millivolt or IPI valve system. Optional features include designer clean view circulating kit no louvers required!



Skyline ZCV3622 starting at \$1444

This Skyline model is pure sophistication that makes a statement with wide, clean view appeal and flexibility. Standard millivolt or IPI system provide options for anyone's home.

Primo All-in-One Grills

The Primo All-In-One Series was developed with convenience in mind. The vision behind the product was to offer a selection of grills that are ready to grill out of the box after a few minutes of easy setup and assembly. This series also offers a cost effective avenue for Primo customers to get a bigger "bang for their buck" without breaking the bank. All four models are the same great ceramic grills offered as

stand-alone product with added accessories to provide a ready-to-grill experience out of the box. A Primo All-In-One Grill can be assembled in minutes and ready to cook. Once assembled just add whole lump charcoal, light and grill your favorite food.

Features & Benefits:

- Made with premium grade ceramics
- Porcelain coated grills
- Fold down side shelves
- Locking front casters

Primo All in One Retails

Oval XL AIO	KC7800	\$2249
Oval LRG AIO	KC7500	\$1899
Oval JR AIO	KC7400	\$1599
Kamado AIO	KC773	\$1249

All 4 models are in stock at NWS now, ready for orders.



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To leave a **Voice Mail** please phone **604-856-8750** or **1-888-663-8816**, then enter the extension of the person you are trying to reach and you will be automatically directed to that person's line.

We will take your call promptly, or you can leave a voice mail for a quick call back.

Northwest Stoves 3 New Employees



New to the shipping department in February is Kyle Blunt. Kyle actually interviewed for us once before, and we liked him so much that we went out of our way to seek him out again when an opportunity came available. Kyle is young, enthusiastic and a very quick study. We can't wait to see what he brings to the table for us for years to come.

With a new year for NW Stoves, came a newly created position, and we found the perfect fit for the position of Inside Sales Coordinator in Yvonne Brownmiller.

Yvonne knocked our socks off with her demeanour, amazing personality and ability to converse to anyone at anytime and make them feel welcome. If you've had the chance to speak with her in the past few months, you will understand just what I mean. We have received multiple compliments on her mannerisms already—after just 4 months!

Yvonne worked for many years in the construction industry and will be bringing her experience to us. You will be hearing from her a lot going forward!



Matthew Randall also joined the team in February this year, in the position of Technical Specialist. Matt spent a number of years in the plumbing and gasfitting trade and we were lucky to get him when we did. He knows his way around a gas valve and has already been along to a number of installations with local dealers.

Along Chris Vecchies, who assumed this role last year, Matt will always be here to answer any technical questions you may have with NWS products. Give him a call!

Contact Us

David Rosvold	President	ex. 31
Todd Ayley	Operations Manager	ex. 26
Mike Harstone	Sales Team Leader	604-866-1966
Scott Robar	Outside Sales	250-558-6860
Clinton Tod	Outside Sales	604-308-1202
Kyle Blunt	Shipping	ex. 21
Yvonne Brownmiller	Inside Sales Support	ex. 58
Connee Ceresney	Cust. Service/Co-op/Warranty	ex. 23
Dawne Gleadhill	Accounts Receivable	ex. 29
Tony Kloschinsky	Shipping/Receiving	ex. 21
Dan Kosovic	Purchasing/Tech. Support	ex. 27
Michael Long	Shipping	ex. 42
Gerry Moews	Returns/Receiving	ex. 33
Matthew Randall	Technical Support Specialist	ex. 57
Chris Vecchies	Warranty/Tech Support	ex. 30

Check us out on
Facebook at
facebook.com/northweststoves



BBQ Trivia Answers

- | | |
|-------------------|---------------------|
| 1) Once | 6) True |
| 2) May | 7) Ellsworth Zwayer |
| 3) 5 & 10 o'clock | 8) West Indies |
| 4) Texas | 9) Lyndon B Johnson |
| 5) False | 10) Hamburgers |