Natural Gas Grills

Today's gas grills allow you to cook an entire meal outdoors – from the main entrée to dessert. You can broil, boil, baste, bake, steam, smoke, slow cook and roast!

Gas grills are ready when you are thanks to push button ignition. You don't have to waste your time lighting the fire, waiting for the coals to get hot and disposing of ashes like you do with charcoal.

Economics

Cooking with a natural gas grill is economical, costing about one-sixth the cost of a charcoal cookout and three-fourths the cost of a propane cookout. Unlike propane grills, you can't run out of fuel in the middle of a barbecue; natural gas grills connect to the fuel line in your home.

Efficiency

Natural gas grills are efficient – saving you both time and money. Prepare an entire meal without the bother and expense of charcoal cooking. And, gas grills aren't just for summer fun anymore. Enjoy the great taste of outdoor grilling all year for just pennies per cookout. For added convenience, "quick connect" technology allows you to unplug your gas grill on the patio and move it to another location for storage.

Cost Comparisons

When deciding which outdoor grill is right for you and your budget, make sure you compare similar models. Naturally, the more accessories a grill has, the more costly the unit will be. Some of the more popular options for gas grills include range-style side burners, rotisseries, steam smokers and warm-up baskets.

Lifetime Value

• The purchase price of a natural gas grill will be slightly higher than that of a comparable charcoal or propane grill but the gas grill will save you money through lower energy costs and extra years of cooking enjoyment.



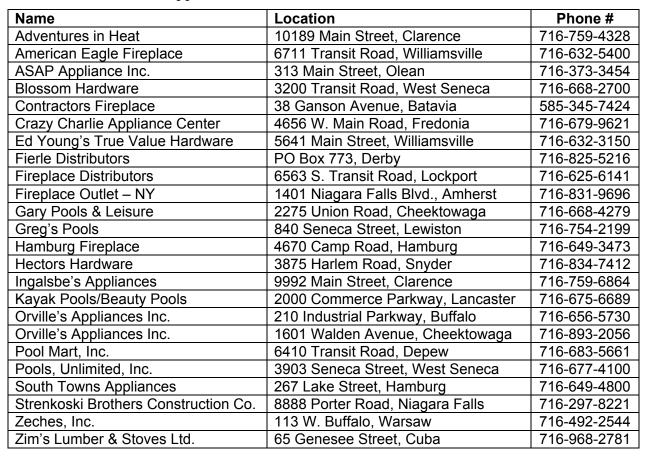
Natural Gas Grills

Features

- Can be permanently installed in backyard, patio or deck, or use portable grill with quick disconnect line
- Instant on/off with push button, electronic ignition
- Multiple cooking styles such as broiling, baking, smoking, etc.
- Can include added features such as side burners, rotisseries, steamers, etc.

Benefits

- Less expensive to operate than propane grills
- Never run out of gas as with propane tanks
- No need for waiting for coals to get hot and disposing of ashes as with charcoal grills
- Reduces heat in the kitchen during the summer, lowering A/C costs
- Can extend outdoor cooking season to year-round
- Typical Purchase Price: \$400 \$1,200
- Typical Gas Input Rating: 25,000 45,000 Btus per hour
- Typical Operating Cost: \$0.37 \$0.67 per hour
- Where to Purchase Appliance:







Natural Gas Grilling



Reliable.
Comfortable.
Convenient.

Convenient. Hassle-Free. Gas Grilling.

For outdoor grilling, nothing gives you more savory flavor with less effort than a natural gas grill. Clean dependable, fast and easy to use, natural gas gives you all the pleasure of cooking outdoors without all the messy preparation or clean up.

Many accessories are available to help get the most from your grilling experience. Select from swing-away stainless warming racks, rotisserie, rib cookers, woks and even griddles. Natural gas grilling is simple. Just turn on the dial to cook, and turn it off when you're finished. There's no charcoal to heat up or clean up. Enjoy the benefits of grilling year-round and even when the electricity goes out.

Quick.

- Cook with the turn of a knob

Dependable.

- Operates even when the electricity goes out

Clean.

 Smoke free and doesn't produce sulfur dioxide, a major contributor to acid rain



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Natural gas barbecues



Everyone enjoys entertaining in the backyard or on the patio throughout the summer. But why stop there? You can simplify your outdoor cooking and grill year-round with the convenience of a natural gas barbecue that uses a quick connect outlet. Best of all, there are no propane tanks to refill!

Natural gas is reliable and always there when you need it. Natural gas barbecues are dependable, economical, and come in a wide variety of styles and models. Grills warm up in a flash and there's no messy charcoal to worry about. Plus, separate heat controls allow you to take charge — eliminate hot or cold spots with ease.

How to get hooked up

Quick connects are as simple as they sound. They tap into your home's natural gas supply via an outlet box located at a convenient location on the outside of your house. Once connected, you are ready to fire up your natural gas barbecue. And the flexible hose (usually 3-4 meters long) allows you to move your barbecue. Plus, they're safe and easy to disconnect. If the barbecue is unplugged, a built-in device automatically shuts off the gas.

Many newer homes with natural gas already have quick connect outlets in place. If your home doesn't, connection is simple. A gas contractor registered with the province of BC can easily extend your home's natural gas piping to your backyard or patio. The process is hasslefree for any natural gas home and takes only a few hours.

And if you don't have a natural gas barbecue, don't despair. With so many models to choose from you're sure to find one to suit your needs. They are available at most major home improvement or department stores and specialty dealers.

Models and features

Today's natural gas barbecues have great cooking power and an array of features that rival your kitchen's appliances. Side burners and flip-down tables allow you to prepare and cook a whole meal without making a trip back inside.

Cooking surfaces vary from model to model. Grids can either be porcelainized (cast iron or steel wire) or chromeplated (steel wire). Porcelainized grids hold heat well, are durable and are easiest to clean. Cast iron surfaces seem to sear meat better.

If you already have a propane barbecue you may be able to convert it to operate on natural gas – most barbecue dealers will be able to advise you on the cost and suitability of conversion. Important: once the barbecue is converted to natural gas, it must not be operated on propane!

Shopping list

Refer to this quick list when shopping for a new natural gas grill. Look for:

- good heating capacity
- more burners for more control
- ample grilling space
- stainless steel, if possible (it's pricier, but long lasting and easy to clean and maintain)
- reputable manufacturer
- · good warranty

More great features

- burner controls are adjustable to allow precise control over heat settings
- push button spark ignition gets your barbecue cooking instantly
- side burners are featured in some models for heating sauces or side dishes
- easy-clean porcelainized cooking grates are available in most models

Choosing a gas contractor

Plans to renovate or build? Whether your plans are totally practical or all about achieving a certain lifestyle, natural gas can play an important role. When it comes time to choose a contractor our advice is simple – do your homework! Here are some tips to help:

- Remember: least expensive isn't always best take the time to check references!
- Choose a gas contractor who is registered with the provincial Gas Safety Program and employs licensed gas fitters. Registered contractors are required to maintain a performance bond. It's a good idea to ask for a copy of the gas permit and see the gas fitter license of the person doing the work for you.
- Get quotes (in writing that include the cost of the gas permits) from more than one contractor.
- Look for contractors who:
 - do a thorough check of the installation
 - are bonded and insured for public liability and property damage
 - offer a warranty that covers equipment, materials and labour (showing who is responsible for honouring that warranty)
 - provide customer references
 - offer maintenance and service after installation and after any warranties have expired

Get connected!

Get comfortable. Get connected to gas.

If your home doesn't already have pre-piping in place, contact a registered gas contractor to have the existing gas piping extended or new piping installed.

If you're building or renovating, ask your architect or building contractor to include natural gas pre-piping in the plans.

Visit your local appliance retailer to get more information on the many natural gas appliances available.

For more information:

For more information about specific models and features of natural gas barbecues, please contact your local appliance retailer. Or for general information about the benefits of cooking with a natural gas barbecue, as well as safety tips, contact Terasen Gas at 1-888-224-2710, or visit us online at www.terasengas.com.



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Terasen Gas Inc. – a subsidiary of Terasen Inc. – delivers natural gas to homes and businesses. Terasen Inc. shares are traded on the Toronto Stock Exchange under the symbol TER. For information to help you use gas safely and efficiently visit www.terasengas.com or call 1-888-224-2710.