

## **Natural Gas Ranges and Ovens**

Ninety-seven percent of professional chefs have made natural gas their first choice for superior cooking for years. That's because chefs prefer the even heat, precise temperature control and instant on and off offered by gas cooking. Even if you're not a professional chef, you will love natural gas cooking because it is economical and fast, allowing you to have more time and money for what you want to do!

### **Economics**

Compared to an electric range, cooking with natural gas can save you more than 25% on annual energy costs. And, on average, natural gas ranges last six years longer than electric ranges.

### **Efficiency**

Natural gas cooking equipment comes in many sizes, shapes and colors. Today's efficient models utilize electronic or spark ignition rather than a continuously burning pilot light. This feature can save up to 30% on energy costs when compared to units with a pilot light. The elimination of the pilot light also helps to keep your kitchen cooler in the summer.

### **Cost Comparisons**

When deciding which cooking appliance is right for you and your budget, make sure you compare similar models. Naturally, a unit that is self-cleaning will cost more than one that is not. Other popular options for gas ranges include sealed burners, porcelain drip pans and electronic controls. You may even choose a commercial-style range in a chrome or stainless steel finish!

### **Lifetime Value**

- The purchase price of a natural gas range will be slightly higher than that of a comparable electric range but the gas range will save you money through lower energy costs and extra years of cooking enjoyment.



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# **Natural Gas Cooking**



**Reliable.  
Comfortable.  
Convenient.**

## **Efficient. Quick. Natural Gas Cooking.**

It's a fact gas ranges and cook tops are faster than electric. No wonder professional chefs prefer to cook with natural gas. There's nothing to compare to its instant heat. When you are ready to cook, just turn the knob and you're cooking. The instant you turn off the burner cooking stops, unlike electric elements that keep cooking until they cool down.

Not to mention greater flexibility since the adjustable flame makes every burner suitable for any size pan. Clean up is easy, too. All grates, knobs and burners are dishwasher safe.

There's a wide selection of natural gas ranges, cook tops and ovens with special features for your cooking convenience. And, you can cook when the electricity goes out, since the burners can be lit with a match.

### **Quick.**

- Faster - just turn the knob for instant heat

### **Dependable.**

- When the electricity goes out, simply light the burners with a match

### **Economical.**

- Costs much less to cook with gas



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**Alagasco • 605 Richard Arrington Jr.  
Blvd. N. • Birmingham, AL 35203**

## Turn the heat to your advantage

- a natural gas flame is infinitely variable – allowing you more precise temperature control
- a natural gas burner generates more heat than an electric coil and heats instantly for quicker cook times
- completely sealed burners make for easy clean-up
- natural gas provides even, reliable heat for precise cooking with a variety of cookware, including skillet, sauté pans and woks
- a natural gas range or cooktop will save you between 30 and 40 per cent in energy costs over an electric range
- save time with a self-cleaning oven or cook multiple dishes at once with a dual oven
- configurations to suit any kitchen layout (stand-alone, wall oven, cooktop)



## Don't forget the low maintenance

For general maintenance and safety don't forget to give your gas appliances some professional TLC from time to time, as recommended in the manufacturer's guidelines. That way they'll work safely and reliably at peak efficiency. And please be sure to hire a registered gas contractor.

## Get connected

Natural gas cooking appliances operate from a home's gas supply. If your kitchen doesn't already have natural gas piping in place, simply contact a registered gas contractor to have the gas piping extended.

Once the gas piping is in place, your appliance is ready for easy hook-up. We recommend a properly sized ventilation fan be installed above your range or cooktop to send unwanted cooking smells and moisture out of the house.

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

**Get comfortable™.** To get your home connected to natural gas or to enquire about extending your natural gas piping, call Terasen Gas at 1-888-224-2710. On Vancouver Island, please call 1-866-442-4456.

Visit your local appliance retailer or contractor to get more information on natural gas appliances.

[www.terasengas.com](http://www.terasengas.com)

*Terasen Gas delivers natural gas and piped propane to homes and businesses. The Terasen Gas group of companies includes Terasen Gas Inc., Terasen Gas (Vancouver Island) Inc., Terasen Gas (Squamish) Inc. and Terasen Gas (Whistler) Inc. For information about natural gas service, safety, and energy efficiency visit [www.terasengas.com](http://www.terasengas.com).*

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# Cooking with natural gas

Bring out your inner chef



When you're choosing a new range, oven or cooktop, choose natural gas for instant direct heat, convenience and control. No wonder natural gas ranges are preferred by professional chefs the world over. Natural gas cooking appliances offer the most sophisticated features available in today's market – with stylish designs and outstanding performance.



## Add taste to your kitchen

The quality, selection and availability of natural gas cooking appliances has never been better. From variable-width wall ovens to conventional ranges or sleek designer-style cooktops, there's always a model to suit your needs and tastefully match your kitchen décor.

## Find a fitting appliance

Whether you're considering a cooktop for an island, a built-in range or a double wall oven, natural gas cooking appliances give you so many options you'll be sure to find a solution that makes itself right at home.

**Ranges** – can be free-standing (the oven and range top are enclosed in a metal cabinet) or built-in (the unit is set into a wall or island). Ranges can incorporate self-clean or manual-clean ovens. Ovens feature fan-powered convection for faster cooking times or infrared broilers for a range of delicate finishing touches.

**Cooktops** – go practically anywhere in any kitchen layout. Ideal in an island or separately located from an oven where more countertop space exists. Cooktops, both stylish and contemporary, come in different widths and dishwasher-friendly finishes. Downdraft models are available as well as those for use with overhead extractor fans.

**Wall ovens** – single or double oven models come in a variety of widths and depths, with attractive shiny finishes or subtle, unobtrusive lines. Natural gas wall ovens use “pure” or “fan-powered” convection for faster cooking to keep food deliciously moist. Higher-end models feature ceramic tile infrared broiling. Double unit models offer self-contained, independent ovens for elaborate menus and multiple diners.

## Sizzle that won't fizzle

When you're enjoying the great outdoors, you can't beat a natural gas barbecue for reliability and performance. Here's why:

- never runs out of fuel halfway through cooking dinner
- no heavy propane tanks to haul around
- energy efficient, fast and easy to use
- connects to house supply via a flexible hose and quick-connect attachment on outer wall
- easy to install, relocate or disconnect for storage
- safe and simple to ignite, warms up quickly and evenly
- immediate cooking temperature control at the turn of a dial

Today's natural gas barbecues offer all kinds of features, including side burners to cook vegetables, infrared broilers for chicken, ribs or turkey and even rotisserie options.

