



NATURAL GAS RANGES

Cook Like A Pro!

Professional chefs and almost everybody's grandmother knows, you really haven't experienced the joy of cooking until you're cooking with gas.



It's all about responsive temperature control and the confidence and artistry that come with it. Instant on-off means exactly that. No lingering heat to accidentally burn your food. No more pot-shuffling while waiting for the electric burners to eventually cool down. A rapidly boiling pot goes to a calm simmer with a quick twist of the dial. Once you get a feel for cooking with gas, you'll never want to heat food with electricity again.

More than nine-out-of-ten chefs prefer cooking with natural gas. The other guy? He makes sushi – or doesn't have gas available in his neighborhood.

Plus, natural gas ranges last much longer than their similar electric counterparts and use far less energy.

BONUS: Natural gas ranges will still operate during an electric power outage after the storm. You can still cook for your family and neighbors without gas until the power returns to normal.

ENERGY PRICE: \$/CCF NATURAL GAS AND \$/KWH ELECTRIC	NATURAL GAS	ELECTRICITY
	\$1.132	\$0.097
COOKING	GAS STOVE	ELECTRIC STOVE
Meals Prepared Each day	2	2.0
Duration per Meal cooking (Minutes)	24	24
BTU and kW sized input	10,000	2.9
Annual Input in CCF and kWh	29	856
Natural Gas and Electric Price (\$/CCF and \$/kWh)	\$1.13	\$0.097
Total Annual Costs	\$33	\$83
ANNUAL SAVINGS USING NATURAL GAS RANGE	\$50	
% ANNUAL SAVINGS	60%	