

Natural Gas Cooking

- Natural gas ranges and cooktops now provide more precision and control than ever.
- Operating a natural gas range can save you up to 30 percent when compared to an electric range.
- There are a large variety of natural gas stoves including ranges, cooktops, double-ovens and professional styles.
- Advances in technology have made natural gas cooktops and ovens even more efficient and convenient.



Precision and Control

Natural gas cooktops now provide more precision and control than ever. Maximum-output burners provide faster heat-up, quicker boiling times, and higher performance than their electric counterparts. Low-output burners are designed to perfectly simmer delicate foods and sauces. Precise temperature control and even heat distribution mean better-prepared, better tasting food.

Efficient and Convenient

Advances in technology have made natural gas cooktops and ovens even more efficient and convenient. Today's appliances use electric ignition, eliminating the need for pilot lights and saving up to 30 percent in energy costs.

The Smart Choice

Discover what professional chefs already know. According to the Professional Chef's Association, 96 percent of professional chefs prefer to cook with natural gas.

Advantages of Natural Gas Ranges:

- Convenience: The burners turn on instantly and heat up faster than an electric range.
- Value: In most areas, cooking with natural gas can save you up to 30 percent each year compared to an electric range.
- Durability: On average, natural gas ranges last six years longer than their electric counterparts.
- Peace of Mind: If the power goes out, you can still make hot meals using your gas cooktop.



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