



# Natural Gas Cooktops & Ranges

Clean • Efficient • Reliable. Gas. It's a Natural.™

## THE NATURAL GAS ADVANTAGE

Cooking with natural gas is economical. It costs about half as much to cook on a natural gas range as a similar electric range. Many of the newer models of natural gas cooking equipment use an electronic spark ignition, rather than a continuously burning pilot light. This can save as much as an additional 30 percent on energy costs.

Just as most professional chefs insist on cooking with natural gas, everyday cooks recognize that natural gas offers even heat, excellent temperature control and instant on/off settings. Today's natural gas ranges and cooktops feature high efficiency, easy cleaning and superior reliability.

The variety of natural gas cooktops and ranges provide many choices to enhance your kitchen design:

- Traditional freestanding ranges include a cooktop and an oven. Built-in ranges either slide or drop into a space between cabinets. A drop-in range sits on a low cabinet base and does not have a lower storage drawer, as freestanding or slide-in ranges do.
- A separate cooktop and oven allows greater flexibility and convenience in the kitchen, especially if there are two cooks. An indoor gas grill can also be added either as part of the range or as a freestanding unit.
- Down-draft venting for surface units are available that are installed behind the burners, can vent steam, smoke and cooking odors downward and out of the kitchen through hidden ductwork in the floor instead of upward through an overhead vent.
- Commercial-style ranges are becoming increasingly popular for home installation. They have chrome or stainless steel finishes plus multiple burners and ovens. These ranges are

built especially for homes and include extra safety measures and added insulation.

## Special Burner Features

- Natural gas cooktops are made of stainless steel, glass or porcelain-coated steel. Some include an optional grill, rotisserie or wok. Standard models have four burners, but cooktops can come with two to six burners.
- Sealed burners are popular because they are much easier to clean than open burners. Some cooktops with sealed burners offer a variety of burner sizes for varying cooking needs.
- Many new gas ranges and cooktops come with special high-BTU burners for rapid heating and low-BTU burners for simmering.
- Standard unsealed burners produce about 9,000 BTUs of heat per hour. Sealed burners range from 5,000 BTUs to 12,500 BTUs, depending on burner size. Commercial style ranges have burners that produce up to 16,000 BTUs per hour.
- Heavy-duty burner grates can support heavy pots. A porcelain coating on both the top and the bottom makes the heavy-duty burner grates scratch and rust resistant.
- Self-clean or continuous-clean models are also available.
- Continuous burner grate are another option for large pots and skillets.

Information provided by Atlanta Gas Light Company  
in collaboration with Southern Natural Gas.

## The Gas Advantage™

For more information about natural gas products, financing and where to purchase them, contact the Gas Advantage Line at 770-994-2878 in metro Atlanta or toll-free at 1-800-564-6040.

