

Indoor COOKING

This pamphlet provides information about natural gas cooking equipment. It does not specify brand information, and is not intended to replace the manufacturer's use and care manual, which is the primary source of information for maintenance, cleaning, and safety of your cooking equipment. Keep your manufacturers' manuals in a convenient location and refer to them before operation for safety and maintenance.

For more information, call the Energy Specialists at **1-800-654-2765** or visit us at **www.swgas.com** for a list of licensed contractors near you.



SOUTHWEST GAS

Energy Services (03/2008)



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Introduction

The latest in natural gas cooking technology allows you to cook like a pro in your dream kitchen. Today's natural gas ranges and cooktops are energy-efficient, provide even heat, and offer precise temperature control that turns on and off instantly. That's why serious chefs prefer natural gas. The latest cooking equipment is versatile in size, style, and color, allowing you to match any décor as well as your family's needs. Now that's something to get excited about!

Once you decide on natural gas, it's really all about the space in your kitchen, when you like to cook, and how much you cook. The only limit is your imagination.



The Basics

Natural gas cooking equipment comes in a wide variety of models and styles. Most familiar is the freestanding range which includes a cooktop and oven. Built-in ranges can either slide or drop into a space between cabinets. The drop-in style sits on a low cabinet base and doesn't have a lower storage drawer, like the freestanding or slide-in ranges. The components of a natural gas cooking system can be separated based on the layout of your kitchen, which means greater flexibility and convenience. An indoor grill can be added either as part of the cooktop or as a free-standing unit. Indoor grills are the easiest and fastest way to get those great sear marks on juicy meats and vegetables. Ranges vary in size from 20 inches all the way up to 60 inches wide, with the most common size being 30 inches. Commercial-style ranges are now available for home installation. These ranges are built with added insulation and extra safety measures specifically for home use.





□ **Sealed Burners**



Indoor Grill

□ **Continuous Grates**



Design Options

Ranges with sealed burners eliminate the space between the burners and cooktop ensuring quick and easy clean-ups.

The “gas-on-glass” range provides a very smooth surface for cooking and easy clean-up.

Continuous grates allow you to move from burner to burner without picking up your pan.

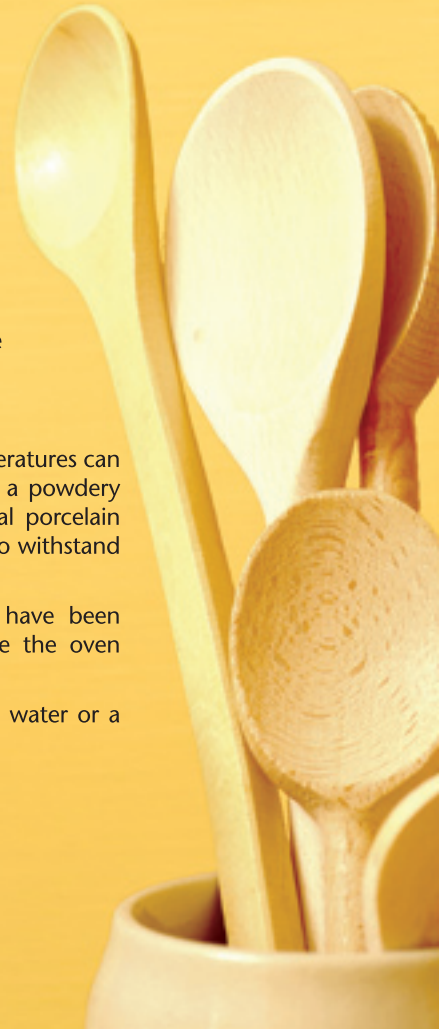
A gas convection oven circulates air throughout the oven cavity ensuring better baking and roasting results.

Different oven-cleaning options give you a choice of cleaning levels. These include self-cleaning, continuous cleaning, and standard cleaning.

Self-cleaning: during the oven’s high-heat cycle, temperatures can reach as high as 1,000° Fahrenheit, turning soil into a powdery ash that can be wiped with a damp sponge. Special porcelain enamel and special doors enable self-cleaning ovens to withstand high temperatures.

Continuous cleaning: these ovens have walls that have been treated with a catalyst that oxidizes oven soil while the oven operates at normal temperatures.

Standard cleaning: cleaned by hand, using soap and water or a commercial oven-cleaning product.





Exhaust Fans

An exhaust fan does a great job of eliminating normal cooking by-products such as steam, smoke, grease, and heat. If you choose to add an indoor gas grill, you'll definitely need an exhaust system. They can be easily installed overhead and run through a wall or ceiling right to the outdoors. Or, you can use a downdraft system like those most often seen with island cooktops. This pulls the smoke and heat down before venting outside. Downdraft exhausting is appropriate for equipment installed in an island if the homeowner does not want a traditional oven exhaust hood in the center of the room.

□ Exhaust Up

□ Exhaust Down



Shopping Tips

With the large variety of natural gas ranges and cooktops available, we've provided these shopping tips to help you make the best choice for your home and family.

- Determine the appropriate range size based on the space in your kitchen. Most free-standing ranges are 30-inches wide, but 20-, 24-, 36-, and 40-inch width models are available. Drop-in or slide-in ranges are usually 30-inches wide, but may be available in other widths. Cooktops come in 30-inch and 36-inch widths. Professional ranges are available in widths from 24 to 60 inches with varying heights. If you're shopping for a replacement, take your current range measurements with you. If space is not an issue, think about how many people might be cooking on the range at one time. This can help you determine how wide you want the unit to be.
- Evaluate special features and determine which ones are useful to you. Some special options are sealed or removable burners, oven-cleaning methods, high-performance burners that are better used with a wok and for sautéing, programmable oven if you often work right up until meal time, convection ovens, commercial grade and continuous burner grates, electronic clocks and controls, storage compartments, and rust-resistant hardware.
- Look for features that make clean-up of a cooktop easier such as: removable control knobs, porcelain drip pans under the burners, a raised edge around the cooktop to keep spills under control, and corners and edges without seams.
- Do you need more than one oven? Two ovens can be convenient if you often bake different foods that require different temperatures. Choose oven capacity based on your cooking needs.
- Give it a test drive. Does the oven door open and close smoothly without slamming? Try out the controls on each model you are considering. Are they easy to reach and use? Are they easily understood?
- Consult with an appliance professional to determine compatibility of the ventilation and the cooking surface, i.e., does your kitchen require an overhead vent and hood or a downdraft vent?
- Compare warranty and service arrangements.
- Check on installation costs, service calls and costs, as well as any maintenance contracts that are included or offered.
- Consider design-certified models that are tested to national standards by a nationally recognized laboratory.

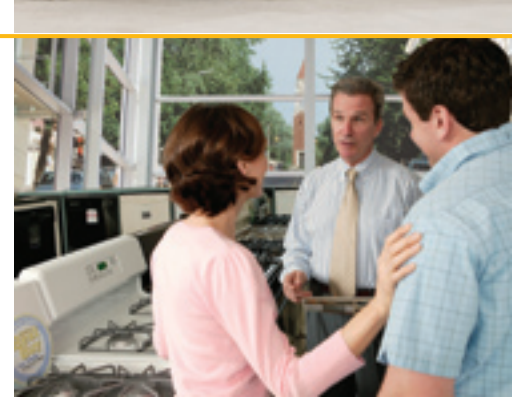
TIPS...

As always, do your homework. We encourage you to shop around, compare not just prices, but features. Ask about warranties and always get written estimates for installation.

Determine Range Size

Compare Costs & Features

Consult a Professional



Energy Conservation Tips

- Don't preheat your gas oven if you don't have to. If you're baking breads and cakes, pre-heating your oven may be necessary. But for most foods, like casseroles and broiled items, pre-heating isn't necessary.
- Don't open the oven door while food is cooking. You can lose up to 50 degrees in temperature and waste energy.
- Cover pots while cooking. This will retain the heat, help you cook more efficiently and keep your kitchen cooler.
- Use pots and pans that fit the burner. Pans that fit a burner absorb more of the energy, reducing the amount of heat lost.
- Use glass or ceramic pans in ovens. You can turn down the temperature about 25 degrees and cook foods just as quickly.
- Follow the recipe's cooking time and temperature instructions.
 - Cook larger quantities than you need for one meal (enough for several meals) and save or package for later use.
 - Keep oven and burners clean. A clean oven uses energy more efficiently.
 - Never use the gas range for kitchen or room heating! It's not designed for this purpose.



TIPS

Your natural gas range will last longer and operate more efficiently if you take good care of it. Have repairs made when needed and keep it clean. Read, save, and follow the manufacturer's instructions.

No Need to Preheat Most Items

Food Cooks Quicker

Cook Several Meals at One Time



Frequently Asked Questions

What's the difference between cooking on gas vs. electric?

Instant on/off settings for cooking and baking give you heat instantly and cooks evenly. Gas stays on even in power outages. Also, natural gas ranges may cost a little more to buy than electric ranges, but pay you back in energy-savings. Most cost about one-half as much to operate as their electric counterpart.

Are touchpad oven controls more precise than knobs?

Yes, per Consumer Reports, touchpad oven controls are more precise than knobs.

Is it important to use the correct size pot on stove burners?

Yes, a 6" pot on an 8" burner wastes over 40 percent of the burner's heat. Using the right size pot on stove burners can save about \$18 annually.

Should I cover my oven rack with foil?

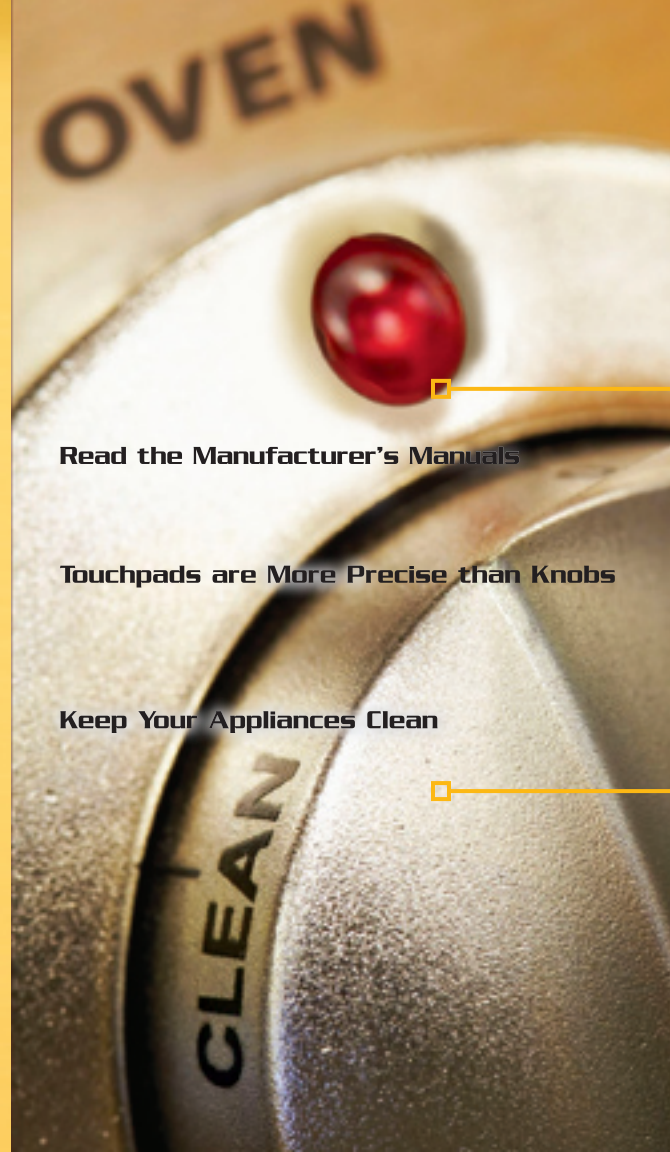
No, it blocks the flow of hot air. Food cooks more quickly and efficiently when the heated air can circulate freely. It's a good idea to stagger pans on upper and lower racks to improve airflow.

Do I need to clean the burners every time I use my stove?

By keeping the burners clean you ensure maximum efficiency from your natural gas range.

Will my new range have a pilot light?

Most new residential gas ranges have an electronic ignition instead of an energy-wasting pilot light. Electronic ignition saves as much as 30 percent on energy costs, compared with models that don't have this feature. This also helps keep your kitchen cooler in the warm weather.



Read the Manufacturer's Manuals

Touchpads are More Precise than Knobs

Keep Your Appliances Clean

