



Cooking with Natural Gas

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 for cooking and baking. Today’s natural gas ranges, ovens, cooktops and grills feature high efficiency, easy cleaning and the reliability that natural gas equipment is known for.

Benefits of Natural Gas

Cooking with natural gas is economical - it costs about half as much to cook with a natural gas range as with a similar electric range.

With a natural gas oven, food cooks faster at temperatures 25 to 50 degrees lower than a conventional oven.

Many of the new models of natural gas cooking equipment use an electronic spark ignition, rather than a continuously burning pilot. This saves as much as 30% on energy costs.

A natural gas range gives you better heat control and instant on/off. Today’s natural gas range offers infrared oven broilers that cook food faster, use less energy and reduce food shrinkage.



Questions?
Call 1-800-227-1376

Design Options

The wide variety of natural gas appliances on the market enables kitchen design to dictate appliance choice, rather than the other way around. Natural gas cooking equipment comes in many sizes and shapes. Most familiar is the traditional freestanding range, which includes a cooktop and an 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 freestanding or slide-in ranges do.

Switching to Natural Gas

Make natural gas the fuel of choice for your home. If you currently do not have natural gas service and are considering upgrading, please contact Vectren at 1-800-227-1376 or visit us online at www.vectren.com. Vectren sales and marketing representatives will work with you to determine if natural gas is available in your neighborhood and the costs associated with conversion.



www.vectren.com
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