

Natural gas ranges will bring out the creative cook in you!

Professional chefs agree – natural gas is the best fuel for cooking. Natural gas ranges and stoves offer flexibility and efficiency. Natural gas burners are ready to cook with the flick of a switch, allowing *you* to adjust the temperature. Whether you want just enough heat to warm some soup, or searing heat for stir-fry, a natural gas range gives you maximum control. No waiting for a coil to heat up, or worrying about food burning as the coil cools down.

Energy savings, too

New natural gas ranges offer many energy-saving features like pilotless ignition systems and better insulation, making the operating cost of a gas range about half the cost of operating an electric range.

Loads of choices and features

- Natural gas ranges come in many configurations and styles to match any decor. You can choose built-in or freestanding models with two or four burners, and options for grill, griddle or wok attachments.
- Down-draft and self-venting cook tops remove steam, smoke and cooking odors without the need for overhead venting. This gives you more flexibility in planning your kitchen layout.
- Easy-to-control burners have instant on and off controls for precision cooking. Sealed burners also make cleaning easier.
- Gas ovens are available as either freestanding or built-in models giving you the freedom to design the kitchen of your dreams.

- Self-clean or continuous-clean models make clean-up easy for you. Self-cleaning models have a cleaning cycle that bakes oven deposits — wipe with a damp cloth and you're done. Continuous-clean models have a special surface that allows deposits and spills to bake off during normal use.
- New ovens are well insulated, keeping more heat in the oven and less in your kitchen.
- New gas ranges feature pilotless ignition systems eliminating the need for standing pilot lights. You save energy and the kitchen stays cooler.
- Natural gas convection ovens bake or roast foods by circulating heated air through the oven. Convection ovens use 40 percent less energy than conventional ovens, and many chefs feel that, for baking, convection ovens produce superior results.

Gas ranges won't do the cooking for you, but with so many conveniences and choices, you may find cooking can be a lot more fun!



Natural gas stoves put the cook in control, allowing for precise temperature adjustments.

Call Yankee Gas

Yankee Gas can help you find an appliance dealer who can show you a variety of models and styles. We have information about financing programs for converting to natural gas or adding new natural gas appliances. Our sales representatives can answer all your questions. Call **1-888-2-Yankee**.