

Performance, precision and control:
cooking with propane—a delicious proposition.



[p r e c i s i o n]

cooking

PROPANE
EXCEPTIONAL ENERGY®

Chef's choice

Almost all professional chefs prefer gas for cooking. You will too. With precise temperature control and even heat distribution, propane cooktops and ovens let you cook like the pros.

Propane cooking appliances offer you several advantages for your cooking experience:

- Better control at your fingertips, leading to more consistent and better prepared food.
- Safer for your family to use due to instant flame turn-on and turn-off capabilities.
- Superior reliability with low maintenance.

"I love my propane cooktop. Because I have better control over the cooking temperature, I've become quite the gourmet chef, and my family loves it."



96% of chefs prefer gas cooktops over electric options.*



Precise An astounding 96% of professional chefs prefer gas over electricity for cooking. The chefs favor gas appliances because of their precise temperature control and even heat distribution. With propane, there's no need to ever wait again for a burner to heat up or cool down.

Safe You can have confidence in the safety of propane cooking equipment. Visible flames, instant turn-off, and rapid burner cool-down help children and others avoid accidents or injury.

Reliable Durable, low-maintenance propane cooking appliances are built to last—typically 15 to 20 years.

[performance]



Did You Know?

- The burners on your propane cooktop turn on instantly and heat up much quicker than an electric range, saving you time in the kitchen. And propane appliances are designed for fast and easy cleanup.
- Many propane cooktops can operate without electricity. That means you can still prepare hot meals for your family during a power outage.
- Propane ovens retain moisture in food better than electric ovens.
- You can also choose propane cooking appliances with extra capabilities: convection ovens, free-standing or slide-in units, sealed and infrared burners, and commercial-grade ranges incorporating woks and rotisseries.

For more information, please visit: usepropane.com



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