

How to Sauté, Simmer... and Save.

When you put on your chef's hat, having the right tools to prepare your favorite dishes is important, that's why cooking with gas has real appeal for any meal. You see, with a natural gas range, maximum heat can be achieved instantly, and the cooking stops as soon as you turn off the burner. Foods can cook faster and more evenly with natural gas, saving time in the kitchen and providing greater assurance you and your family will enjoy another delicious meal.



Natural Gas is what most professional chefs choose, but you don't have to be a pro to appreciate its benefits. Natural gas is easy to regulate because you can see it. Natural gas cook tops and ranges respond to your touch-instantly. You have total control with gas, from searing steak to stir-frying to preparing a delicate sauce.

A natural gas range can also save you money. When you use natural gas to operate your cooking appliances, you can cut your costs in half. In addition, during power outages, gas ranges can be a lifesaver because they can be lit manually.

What does this mean for you? Value efficiency, reliability, dependability, safety and comfort - for a whole lot less than other energy sources.

So the next time you need to whip something up in the kitchen, prepare it using a natural gas range and share the cooking with us.



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