



# PIPELINE

DeKalb-Cherokee Gas • July 2019

## Cooking with natural gas: Precise control in a stylish package

*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.*



or stainless steel finishes, and multiple burners and ovens.

### Special Features

Natural gas cooktops are made of stainless steel, glass or porcelain-coated steel. Modular cooktops may have a space designed to fit an optional grill, rotisserie or wok. Standard models have four burners, but some models come with two, five or six burners. Some models have a grill or griddle unit in the center or on either

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

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.

Modern natural gas cooking equipment use an electronic spark ignition, rather than a continuously burning pilot. This saves as much as 30 percent on energy costs.

### 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.

In many kitchens today, the cooktop and the oven are separated. This means greater flexibility for installation and greater flexibility and convenience for a two-cook kitchen.

Many new gas ranges and cooktops come with special high-Btu burners, for rapid heating, and/or low-Btu burners for simmering.

Commercial-style ranges are becoming increasingly popular for home installation. They have chrome

side of the burners. Others have a griddle or grill that can sit over regular burners.

Sealed burners are popular because they are much easier to clean than open burners.

Many cooktops with sealed burners offer a range of burner sizes. For example, a model may have a large burner for fast heating, two medium burners and a smaller one for simmering.

Sealed burners range from as much as 12,500 Btu per hour to a small 5,000 Btu-per-hour burner used for simmering.

## SUMMER NATURAL GAS GRILL INSTALLATION SPECIAL



Now through August 31, DeKalb-Cherokee Gas will install a gas line at your home for a natural gas grill for only \$100 (That's over \$100 in savings) for grills purchased through DC Gas.

- This special pricing includes up to 15 feet of gas line and a gas cutoff.
- Additional cost for gas line over 15 feet. Cost of city permits extra.
- All gas grills are assembled free.
- Gas grills sold by DeKalb-Cherokee Gas include free delivery to DC Gas customers



## 5.1-cu ft Gas Range

Available in white, black and stainless steel

- Speedheat™ burners - generate the high heat needed for rapid boiling, searing and frying with multiple Power™ burners that offer up to 15,000 BTUs
- Cast-iron grates cover nearly the whole cooktop surface, giving you the flexibility to easily slide heavy pots and pans to optimal cooking locations - grates are dishwasher-safe, and their satin finish resists wear and tear
- The large window allows for a clear view of the oven interior - monitor cooking progress without opening the door, keeping oven temperatures steady and undisturbed

**\$489**

## Samsung Stainless Steel gas range

- Powerful Cooktop: Cook faster with 53K BTU on 5 burners simultaneously
- 5.8 Cubic Foot Capacity: Cook multiple dishes at once or accommodate larger items for the holidays
- Wide View Window: Check cooking progress without opening the door and losing heat
- 17K BTU Burner: Powerful burner boils water faster

**\$689**



## Broil King®

### Great Barbecues Every Time

Every Broil King® gas grill is built to provide unparalleled cooking versatility. No matter what model you choose, the legendary Broil King® cooking system gives you the ability to cook almost anything on your grill in any style you desire. You can sear steaks to perfection, rotisserie cook poultry or roasts, and even bake elaborate desserts. Every part of the cooking system is designed and engineered for a specific purpose. When combined, the results are simply spectacular.

**Baron™ S440** features 644 sq. in. total cooking space including porcelain coated warming rack, reversible heavy-duty cast iron cooking grids, stainless steel Flav-R-Wave™ cooking system, 4 stainless steel Dual-Tube™ burners, and stainless steel drop-down side shelves and enclosed cabinet base.

- 40,000 BTU main burner output
- 10,000 BTU professional inset side burner

**\$629**

