Fact Sheet: Cooking with Gas

Survey Results

- Nearly all professional chefs (96%) prefer to use a gas cooktop when cooking, and 68% prefer to use a gas oven.
- When asked about the primary benefits of cooking with gas, professional chefs cited:
  - Greater control over temperature (72%)
  - Faster cook times and immediate heat (55%)
- Approximately nine in ten professional chefs (93%) recommend that others cook with gas.
- Approximately eight in ten (81%) use gas cooktops at work and 48% use a gas oven.
- At home, approximately two in three professional chefs (66%) use gas to cook.
- Approximately nine in ten (94%) professional chefs say it is convenient to use gas when cooking.

A Web-based survey methodology was used for this study, which was conducted in September 2004. A total of 100 members of the Professional Chefs Association completed the survey.

Overview

- There are two ways to cook with gas: propane and natural gas.
- Propane makes cooking with gas a possibility for everyone, specifically those that do not live on the natural gas line.
- Instant gas flames allow you to cook without the wait for burners to warm up.
- Propane burners also cool quickly.
- Propane cooktops offer instant heat and absolute temperature control.

For more information, please visit www.usepropane.com.