PROPANE
CLEAN AMERICAN ENERGY™

RESIDENTIAL PROPANE APPLICATIONS:

RANGES & OVENS

FACT SHEET

From precise heat control, to smaller energy bills, to a variety of stunning designs, propane cooking equipment is the perfect ingredient for homeowners who dream of a professional caliber kitchen.

Propane cooking equipment provides convenience, sharp design, and excellent performance in any kitchen — from starter homes to high-end custom projects. An attractive, stainless-steel gas range that combines a propane cooktop and oven is perfect for space-challenged homeowners, while propane also offers commercial-grade ranges, indoor grills and cooktops, in-wall double ovens, and other gas cooking applications in luxurious custom kitchens. In all cases, propane gives the homeowner ample cooking performance and precise temperature control in a wide variety of product designs.

PERFORMANCE

High-performance gas ranges, cooktops, and ovens are preferred by a majority of professional chefs and designers, for their own use as well as for their clients. Why? Propane ranges, cooktops, and ovens allow for greater control of heat levels. Instant-on burners allow cooking to start right away. Propane burners are also instant-off. This capability provides a safety feature not found in electric cooktops, which can remain dangerously hot for a few minutes after they've been turned off. A propane burner's instant-off feature also allows the food to start cooling immediately and prevents overcooking.

Beyond these core benefits of propane burners in ranges, cooktops, and even indoor grills, propane kitchen appliances also offer:

- Precise temperature control from searing to simmering.
- Smart controls for different cooking modes.
- Griddle and grill features on ranges and cooktops.
- Warming drawers.
- Ovens with convection and steam settings.

APPLICATIONS FOR USE

- New Construction: propane cooking equipment is well suited for any type of new home because of the wide variety of products, designs, and sizes available.
- Replacement/Retrofits: propane cooking equipment enhances kitchen remodels by offering the benefits of gas cooking in what may have been an all-electric kitchen.

In both new construction and remodeling, range and oven installation is made simple with flexible corrugated stainless steel tubing (CSST) gas lines, which are easily routed to the equipment's location.

AT A GLANCE

- Preferred by professional chefs for precise temperature control.
- Annual energy cost is roughly $80-$120 per year.
- Emits approximately 30 percent fewer CO_2 emissions than electric units.
- Instant-on burners allow cooking to start right away.
- Instant-off feature quickly cools down cooktop and prevents overcooking.

In short, propane kitchen appliances offer a home chef excellent cooking control in a wide variety of innovative products.

ENERGY EFFICIENCY

Cooking appliances are generally not a major energy end-use in the home, and residential cooking appliances are not labeled by the Energy Star program. In many parts of the country, however, the benefits of gas and propane cooking go to a much higher level. In regions like California, where peak demand period on the electric grid often occurs in the late afternoons of hot summer days, electric cooking is a major load. In fact, the energy factor of electric cooking — which compares its overall energy use to its energy use in peak demand times — makes it the second-most significant load in the home, behind air-conditioning. For this reason, switching to propane cooking can ease peak load issues with the electric grid and reduce electric bills in the process.

ENERGY CONSUMPTION & COSTS

Propane ranges, ovens, and other cooking appliances will have wide variations in energy use and costs — depending primarily on frequency of use. Homeowners who use their range and/or oven daily will use more energy, while infrequent chefs will have low usage rates. A general annual estimate for propane use in the kitchen is 40-60 gallons per year, or roughly $80-$120/year.

ENVIRONMENTAL

Propane cooking results in lower CO_2 emissions than electric cooking. This is true because a significant portion of electricity production comes from coal or oil-fired generation plants which release CO_2 emissions as part of the generation process. Based on typical cooking usage levels and the emissions which electricity generation creates, propane cooking has roughly 30 percent fewer CO_2 emissions.

FOR MORE INFORMATION

To learn more about ranges and ovens and the Propane Education & Research Council, visit **buildwithpropane.com**.

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The Propane Education & Research Council was authorized by the U.S. Congress with the passage of Public Law 104-284, the Propane Education and Research Act (PERA), signed into law on October 11, 1996. The mission of the Propane Education & Research Council is to promote the safe, efficient use of odorized propane gas as a preferred energy source.

PROPANE EDUCATION & RESEARCH COUNCIL

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