

Kitchen Korner

Study Shows Today's Chefs Prefer Cooking With Gas

(NAPSA)—When it comes to making magic in the kitchen, the majority of professional chefs say gas does the trick.

According to a recent national survey, 96 percent of professional chefs prefer using a gas cooktop, fueled by either propane or natural gas, and nine out of 10 would recommend that others use gas to cook as well.

“I’ve been in this business for more than 20 years and I don’t know of any professional chefs that prefer using electric,” said Brian Mattingly, executive chef at the California Culinary Academy. “We teach our more than 2,400 students to use gas ranges because they are easier to control, quicker to heat up, simpler to clean and less expensive to maintain.”

Other key survey findings:

- Ninety-four (94) percent of professional chefs say it is convenient to use gas when cooking.
- Eighty-one (81) percent use gas cooktops at work and forty-eight (48) percent use gas ovens.
- Sixty-six (66) percent of professional chefs use gas to cook at home.

When asked about the primary benefits of cooking with gas, professional chefs cited:

- Greater control over temperature (72 percent).
- Faster cook times and immediate heat (55 percent).

“For chefs that do not have access to natural gas lines, propane is the best option,” continued Mattingly. “Either way, when deciding between gas and electric cooking appliances, there really is no question. Gas is always the better alternative.”

A survey conducted by the



Photo courtesy of California Culinary Academy

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National Association of Home Builders and the National Kitchen and Bath Association found that new-home builders in 2002 installed 1.7 million ranges, cooktops and ovens, while consumers purchased approximately 6 million ranges, cooktops and ovens, making the replacement market for cooking appliances more than three times the size of the new construction market.

“Professional chefs understand that cooking with gas appliances is much more efficient and delivers better results,” stated Jim Hitzemann, chairman of the Propane Education & Research Council’s Homebuilder Subcommittee. “For homeowners in more rural areas who are considering kitchen remodeling, propane is an economical, safe and reliable way to achieve the many benefits of gas cooking.”

To learn more about propane appliances and to find a propane retailer near you, please visit www.usepropane.com.