



Natural Gas Grills

Clean · Efficient · Reliable. Gas. It's a Natural.™

THE NATURAL GAS ADVANTAGE

As homeowners increasingly integrate the outdoors into their everyday lives, natural gas grills provide a perfect opportunity to get out of the kitchen and grill food outdoors. Grilling is popular year-round in Georgia with more than 70 percent of customers who responded to a recent Atlanta Gas Light web survey saying they grill outdoors at least once per week. Plus, natural gas grills are environmentally friendly, producing 30 percent fewer greenhouse gas emissions than propane grills.

Natural gas grills occupy a growing niche in the residential appliance market. From gourmet chefs to everyday cooks who like to grill hot dogs, chicken and hamburgers, more and more people enjoy using a natural gas barbecue. Natural gas grills have all the advantages of cooking with natural gas in the kitchen, plus a whole lot more.

A Constant Supply

- Unlike grills that use propane tanks that need to be refilled, a natural gas grill taps into the home's natural gas supply and receives gas from a small pipe, just like other appliances.
- A propane grill can be converted to natural gas.

Greater Control

- Natural gas grills eliminate long warm-up times, taking as little as six minutes to heat to 600 degrees F. Some natural gas grills can produce temperatures of more than 1,500 degrees F.
- They offer more precise temperature control than charcoal grills along with multiple cooking options. You can rotisserie, griddle, warm, bake, simmer, sautee or boil.
- Some natural gas models have built-in refrigerated coolers for a complete outdoor kitchen.

A Wide Selection

- Natural gas barbecues come in many sizes. The size of your family and the number of guests you entertain should determine your decision.
- The type of meals you plan to grill should also be considered. Extra shelves at different levels and side burners are handy for those who like to cook the entire meal outdoors.
- Cooking surfaces also vary from model to model. Grills can be porcelain over cast iron or steel wire or chrome-plated steel wire. Porcelain-coated grills are the easiest to clean, while cast surfaces sear the meat better.

Convenient and Practical

- Cooking on a natural gas grill reduces heat in the kitchen, putting less demand on air conditioning during hot summer months.
- Natural gas grills can be mounted on a permanent post, built into a surround or affixed to a cart with a quick disconnect hose that enables the grill to be moved out of the way when not in use.
- If a hook-up is not already in place, a qualified professional can extend natural gas piping from your home to your backyard or patio. If you are building or renovating, ask your architect or contractor to include natural gas pre-piping in the plans.

Information provided by Atlanta Gas Light Company
in collaboration with Southern Natural Gas.

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For more information about natural gas products, financing and where to purchase them, contact the Gas Advantage Line at 770-994-2878 in metro Atlanta or toll-free at 1-800-564-6040.

