

## Cooking with gas appliances

Selecting gas appliances at home is a more often than ever.

This turn is based on expansion of the natural gas network in cities and the advantages that gas offers such as lower cost and efficiency.

Changing kitchen appliances, means adapting to the new way that gas appliances work in points such as time required, use of pans etc.

Like every new appliance, the first thing that we have to do is to carefully read the manual. Starting from that we will be informed and learn how to operate the appliance and what things we should take into consideration.

Gas appliance use is relatively simple and easy. From the control panel, each switch operates a gas burner by adjusting the flame on gas hobs, while on ovens there is temperature indication.

### Pans

On gas hobs we can use various pans and pots, stainless steel, aluminum or enamel, as there is not need for completely flat bottom surface, something important on ceramic hobs. Thus, we can even use older pans.

However, dimension of the pan is important here too. This means that on small gas burner (such as 1000 watts) we have to use a small pan in order to have the right result: fast boiling. A large pan or pot will go to the corresponding larger gas burner on the hob.

In gas oven, it is advised to use the trays/pans supplied with the appliance and generally dark color pans.

Of course, we always make sure that all utensils are suitable for cooking at high temperatures.

### Use

Gas supplies direct heat, where on hobs is directly on pan, and the cooking time should be checked frequently at the first times of use in order to adapt to it.

Checking of time's food preparation is easier on hobs than in oven, thus it is suggested to start using the oven in a lower temperature that we used to set in our electric oven until now and checking for the final result.

Gas oven cooks as a static oven (result as upper and lower heating element), given by the use of lower gas burner. It is important at the beginning of use to check the level of water in food, as it may evaporate quickly on high temperatures compared to an electric oven.

The use of a roaster speeds up the cooking process (and of course keeps oven cleaner for longer time).

Gas oven cooks one only tray/pan at a time.