

Recipe for Savings: Natural Gas



It's no secret that professional chefs choose to cook with energy-efficient natural gas.

High-efficiency natural gas commercial equipment can help your business reduce energy costs, increasing your profitability. You'll also ensure fast and precise temperature control to bring out the best flavor in your food.

You can also enjoy additional savings with rebates on commercial cooking equipment. For information on rebates offered through our *Smarter Greener Better* Commercial Rebates Program, visit www.swgasliving.com/cooking or call **1-800-654-2765**.



**MICHELINA'S RISTORANTE COSTA
CAMPAGNIA – PHOENIX, ARIZONA**

Proprietor & Chef Michelina DiSibio



Scan this with your mobile device.



SOUTHWEST GAS
smarter > greener > better