



**TEXAS  
GAS  
SERVICE**  
A DIVISION OF ONEOK

## CONSERVATION PROGRAM

### **Food Service/Restaurants**

#### **Questions you should ask about Food Service Equipment**

- What do you think about equipment that could lower your operational costs by 40% to 75%?
- How would you like to increase the number of meals you could serve during peak meal times?
- How would your business benefit from reliable, consistent cooking equipment?
- How much would you like to improve your total bottom line?
- How important is reducing start-up and recovery time to you and your restaurant?
- How would your company benefit by cutting your water heating costs in half?
- Why do you think surveys show that 90% of the chefs in America prefer cooking with gas?