

Gasette

9 Things to Know About TANKLESS WATER HEATERS

Tired of running out of hot water on cold mornings? A natural gas tankless water heater could be the solution. A tankless water heater can supply an endless source of hot water. Here's what you should know when considering whether to invest in one for your home.

1 Supplies unlimited hot water.

A tankless water heater heats water directly without the use of a storage tank. When a hot water tap is turned on, cold water travels through a pipe into the unit where a gas burner heats the water on demand.

2 Saves energy.

The U.S. Department of Energy says a tankless heater is **8 to 34 percent more efficient**, depending on the amount of water used, than a conventional storage tank water heater.

3 Lasts longer.

Tankless water heaters **typically last up to 20 years**, often twice as long as a typical tank-style unit.

4 Saves money — over time.

Averaging about \$1,000, the purchase price of a tankless water heater is typically more than that of a tank heater. However, a tankless model will last longer and have lower operating and energy costs. Typically, a tankless unit pays for itself in about six years.

5 Takes up less space.

Tankless heaters are about the size of a carry-on suitcase and hang on the wall.

6 Leaks less.

Because there's no tank to fail and spill gallons of water, there's almost no chance of a catastrophic leak.

7 Includes digital connectivity.

Remotely adjust the temperature, monitor gas and hot-water usage and easily identify the source of a problem from a smart phone.

8 Requires professional installation.

This is definitely a job for a pro, as it involves making leak-free water, vent and gas connections. Locate a qualified professional for installation or call Atlanta Gas Light at (800) 599-3770 for assistance.

9 Earns a rebate.

Walton Gas customers who convert from an electric water heater to a gas tankless unit can earn a \$500 rebate from Atlanta Gas Light. Find details at atlantagaslight.com/residential/ways-to-save/rebates.

PERFECT PANCAKES ON THE GRIDDLE

February 14 — the sweetest day of the year — falls on a Sunday in 2021. Why not start the day off right by saying “I love you” with a delicious breakfast? Even better: Make it a pancake breakfast.

Making the perfect pancake begins with the right equipment. You can't go wrong with pairing a natural gas range with a griddle. Whether your griddle is a built-in or cookware that is placed over the burners, teaming it with the precision cooking capabilities of natural gas ensures quick and easy preparation.

BETTER BATTER

No matter what recipe you choose, the perfect pancake requires correctly prepared batter. Some pointers from professional chefs:

- Avoid over mixing batter, which results in tough pancakes. Mix dry ingredients and wet ingredients separately, then combine.
- Let batter set for 15 minutes before placing on griddle. Pancakes will be fluffier if you allow time for the starch to be absorbed into the liquid ingredients.
- To evenly distribute fruit, chocolate chips or other add-ins, add them after batter is dropped on the griddle.

BONUS TIP: Want fluffier pancakes? Separate egg yolks from the whites. Mix the yolks with other wet ingredients. Beat the whites until stiff peaks form and add them to the batter right before cooking.

GET YOUR GRIDDLE ON

The ideal griddle temperature for pancakes is 375 F, or a medium setting for gas stovetop burners.

Preheat the griddle. Then, test the temperature by dropping a bit of water on the preheated surface. If it sizzles without dissolving right away, the temperature is correct for pancakes. If it dissolves immediately, lower the temperature and retest.

Once you've poured batter on the griddle, be patient. Flip each pancake only once. And don't press down on it with the spatula. Remember: Excessive flipping and pressing removes all the fluffy texture, resulting in a tough pancake.

gas up the stove

I Love You Pancakes

- 2 cups Bisquick mix
- 1 tablespoon sugar
- 1 tablespoon unsweetened baking cocoa
- 1 cup milk
- 2 tablespoons red liquid food coloring
- 2 eggs, separated

Heat pre-seasoned griddle to 375 F. Whisk together dry ingredients. In a separate bowl, whisk milk and egg yolks. Stir in food coloring. Add liquid ingredients to dry ingredients, stirring just until combined. Beat egg whites until stiff peaks form; fold into mixture just before cooking. For each pancake, pour about 1/4 cup batter onto hot griddle. Cook 2 to 3 minutes, until bubbles form in middle and edges are browned. Turn; cook other side until lightly browned. **Optional:** Top pancakes with powdered sugar.



Top with powdered sugar for extra sweetness!

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