

P2S975DEP

GE Profile™ 30" Dual Fuel Slide-In Range

Dimensions and Installation Information (in inches)

Rear filler strip or backguard are available for these ranges

Note: Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

Note: Cabinets installed adjacent to slide-in ranges must have an adhesion spec of at least 194° temperature rating.

Optional Kits for Slide-In Gas Ranges:

(Available at additional cost)

Lower/Side Trim Kits

JXS56BB - Lower Trim Kit (Black)

Accessory Backguards

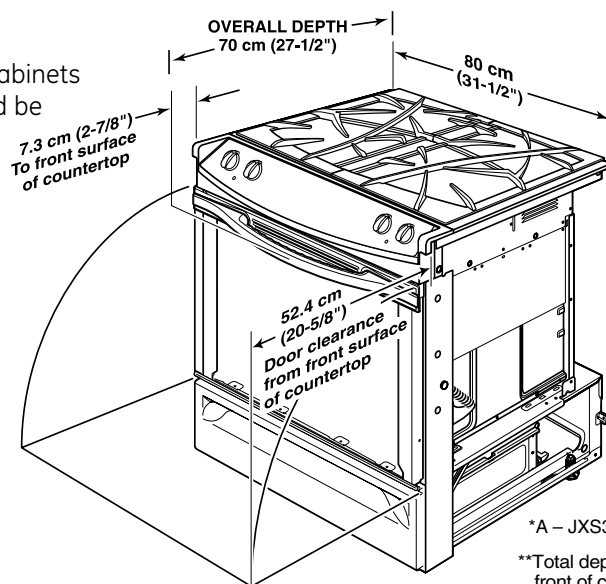
JXS32BB - Black Accessory Backguard

JXS37BB - Black Glass Accessory Backguard

Rear Filler Strip

WB07T10680 - Black Filler Strip Assembly

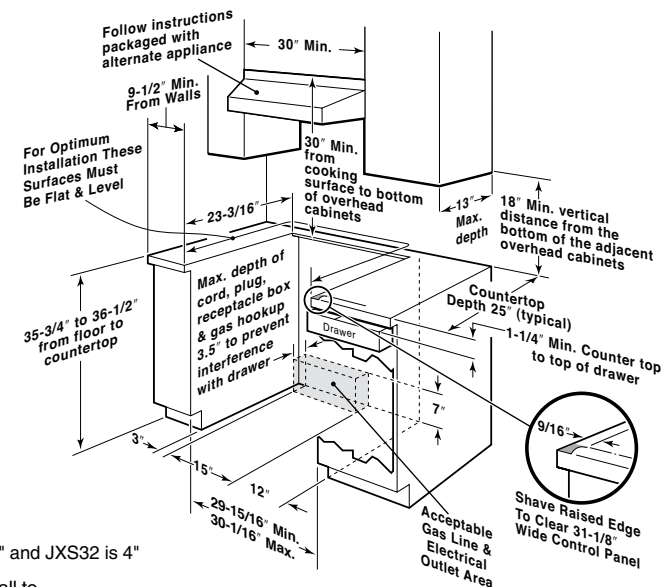
Installation Information: Before installing, consult installation instructions packed with product for current dimensional data.



*A - JXS37 is 5-1/4" and JXS32 is 4"

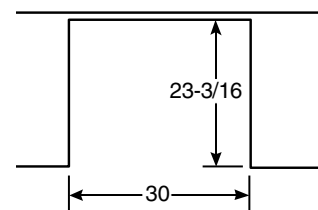
**Total depth from wall to front of closed oven door including handle is 30-1/2."

Above illustration intended for dimensional reference only. Refer to photograph for actual product appearance.

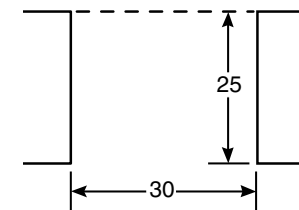


Counter Cutout Dimensions (in inches)

If you are NOT using the Filler strip or Backguard:



If you are using the Filler strip or Backguard:



For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at geappliances.com or call GE Answer Center® service, 800.626.2000.



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All GE ranges are equipped with an Anti-Tip device. The installation of this device is an important, required step in the installation of the range.



Specification Revised 8/12

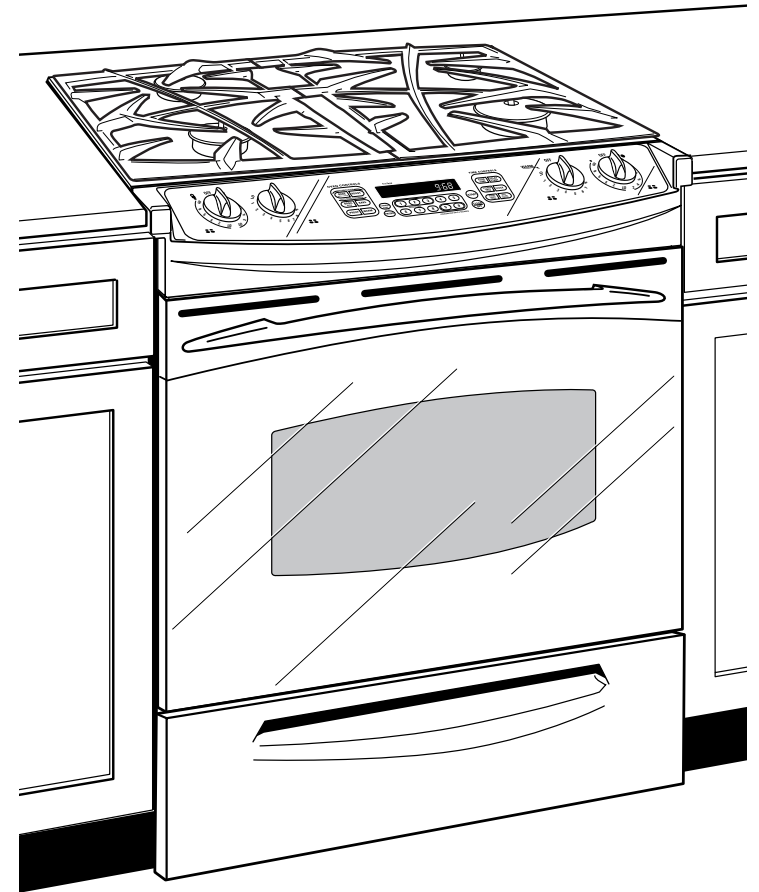
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GE Profile™ 30" Dual Fuel Slide-In Range

Features and Benefits

- Deep-recessed cooktop - Contains spills in one area for easy cleaning
- Electric Convection Bake (single and multi-rack) - The fan and third element provide even browning on every rack
- PreciseAir™ convection system - Accurate heat circulation ensures evenly baked foods
- Heavy-duty knobs - Enhanced durability and style
- 18,000 BTU dual-flame stacked burner - Fast boiling or gentle 140 degrees simmering
- Convection Roast - Even roasting with rotisserie results
- Model P2S975DEPBB - Black



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