P2S975SEM GE Profile™ 30" Dual Fuel Slide-In Gas Range

Dimensions and Installation Information (in inches)

You must use the rear filler strip kit shipped with the range or the optional accessory backguard when installing these ranges

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

JXS32SS - Brushed-Chrome Accessory Backguard JXS37BB - Black Accessory Backguard

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

Accessory Shave Raised Edge To Clear 31-1/8 Wide Control Panel Backquard 2-7/8" To Front 30" Min. to Surface Of (Grates) Countertop cabinet from countertop 13" Max. 18" Min. 36 Max. depth of cord, plug, Door Clearance receptacle box From Front & gas hookup 3-1/2" to prevent Acceptable Gas Line & Surface of 35-7/8"-38" interference > Electrical Outlet Area Countertop from floor to with drawer countertop 15. 29-15/16" Min. 27-1/2** 30-1/16" Max. *A - JXS37 is 5-1/4" and JXS32 is 4" B is 9-1/2" from walls on either side for P2S975, PGS975 **Total depth from wall to and PGS908 and 6" for PGS968 44-3/4 front of closed oven door including handle is 30-1/2. Counter Cutout Dimensions (in inches)

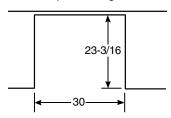
For answers to your Monogram,® GE Profile™ or GE® appliance questions, visit our website at

800.626.2000

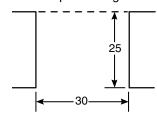


ge.com or call GE Answer Center® service,

If you are NOT using the Filler strip or Backguard:



If you are using the Filler strip or Backguard:





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





P2S975SEM

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Features and Benefits

- Deep Recessed Stainless Steel Cooktop Designed with a recessed surface to help contain spills and make cleaning easy
- Convection Bake (Multi-Rack) Provides ideal convection baking for multiple racks of food, ensuring superb results
- PreciseAir™ Convection System Delivers even air and heat circulation for superior baking and roasting results
- Convection Bake Provides ideal airflow throughout the oven cavity, ensuring better baking results
- Convection Roast Provides even cooking and consistent results, roasting meats faster than a traditional oven
- Self-Clean Heavy-Duty Oven Racks Double coated porcelain-enameled racks no longer require hand cleaning
- 18,000 BTU Stacked Burner Features a unique two-in-one burner design for 18,000 BTU boiling or gentle 140 degrees simmer
- Glass Touch Controls Features a smooth glass design that is easy-to-operate and easy-to-clean
- Continuous Grates Provide a flat, sturdy surface allowing easy movement of pans between burners
- Precise Simmer Burner Offers a low setting of 140°, ensuring more temperature control for simmering
- Gas Cooktop Lockout Prevents gas flow to cooktop and locks out oven controls, helping protect from unintended activation
- Model P2S975SEMSS Stainless steel



