

# PT958DR

## GE Profile™ 30" Built-In Double Convection/Thermal Wall Oven

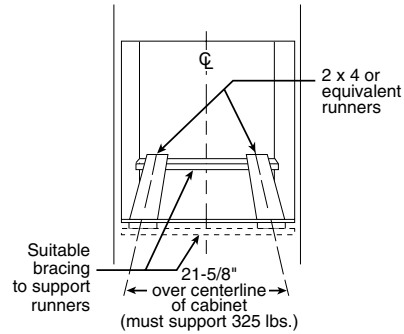
### Dimensions and Installation Information (in inches)

KW Rating	
240V	7.6
208V	5.7
Breaker Size	
240V	40 Amps
208V	40 Amps

**Note:** Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating. **Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.**

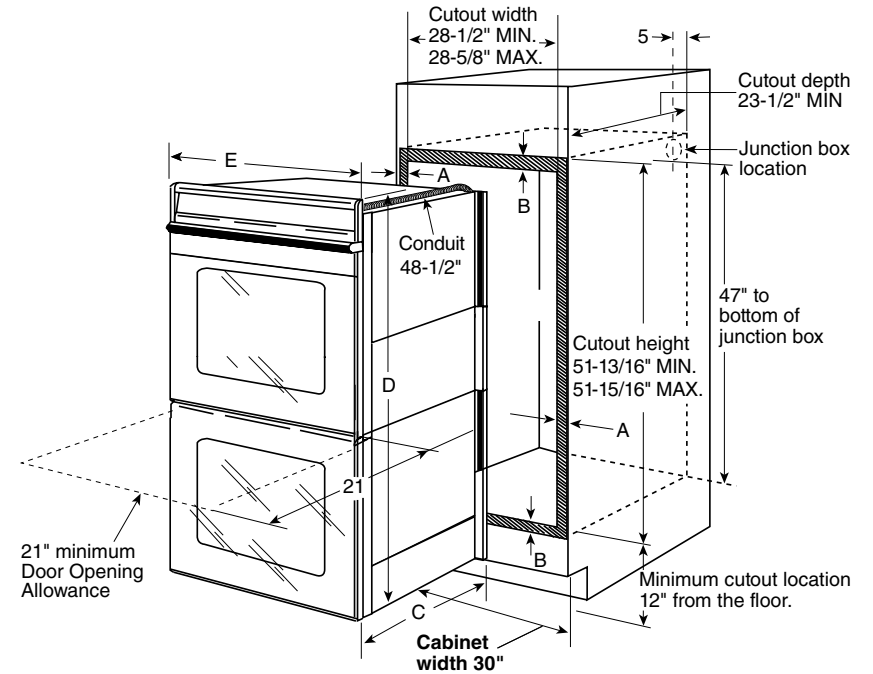
Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

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



Cabinet	30"
A – Overlap of oven over side of edges of cutout	11/16"-3/4"
B – Overlap of oven at top and bottom of cutout	1"
Oven	
C – Overall depth*	23-1/2"
D – Overall height with trim	53-3/8"
Overall height without trim	52-7/8"
E – Overall width	29-3/4"

\*Depth including door handle is approximately 26-6/10" min. to 26-9/10" max.



MOST 30" WALL CABINETS CAN BE USED WITH THIS UNIT.  
THE OPENING BETWEEN THE INSIDE WALLS MUST BE AT LEAST 28-1/2" WIDE.

For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at [ge.com](http://ge.com) or call GE Answer Center® service, 800.626.2000.



imagination at work



Listed by  
Underwriters  
Laboratories



Specification Created 5/10

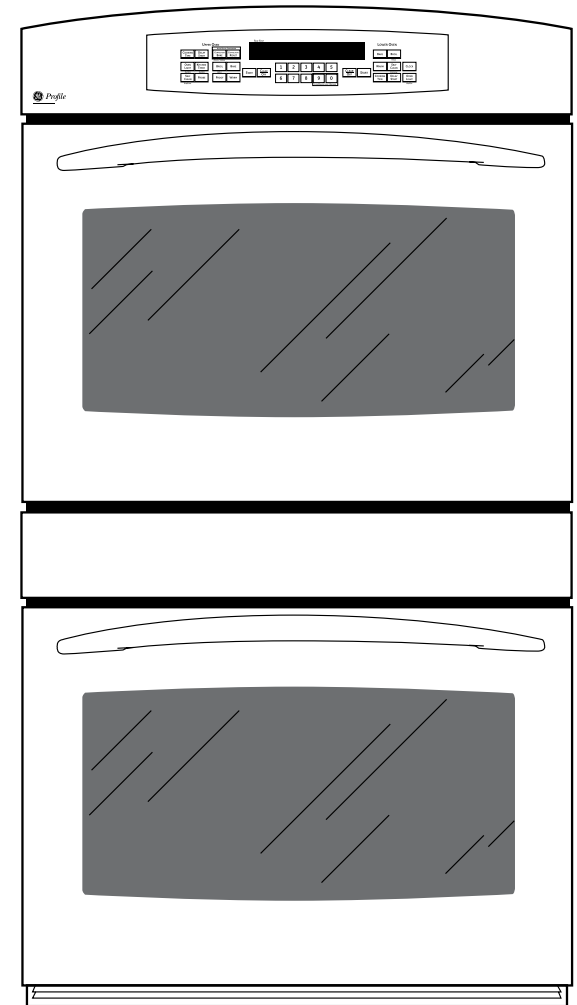
220147

# PT958DR

## GE Profile™ 30" Built-In Double Convection/Thermal Wall Oven

### Features and Benefits

- Glass touch controls–Smooth controls are easy to use and add a sophisticated style to the kitchen
- Black gloss oven interior–Black oven interior adds a stylish touch to any kitchen
- PreciseAir™ convection system–A reversing fan circulates heat and air for evenly browned and baked foods
- Heavy-duty roller rack–Racks provide easy access to items inside the oven by simplifying loading and unloading
- Flat back convection–Convection fan system is only 1" deep to provide additional room for cookware
- Convection Bake–This setting is optimal for baking casseroles or lasagnas, yeast breads, pies and pizzas with no need to turn the pan
- Convection roast–Optimal for larger cuts of meat, this setting rotates the heat around all sides, sealing in the juices, producing rotisserie results at up to 25% faster than a conventional oven
- Hidden bake oven interior–Conceals the lower oven bake element to eliminate hard-to-reach areas that collect food and spills for easy cleaning
- Upfront halogen lights–Halogen lights makes checking on the progress of your cooking effortless
- Self-clean oven–Self-clean allows you to spare yourself from the trouble and effort it takes to scrub the oven interior
- Model PT958DRBB – Black on black



imagination at work

Specification Created 5/10

220147