

C2S985SETSS

GE Café™ Free-Standing Dual-Fuel Range with Baking Drawer

Dimensions and Installation Information (in inches)

Electrical Requirements: 240v/208v; 60Hz, 40A

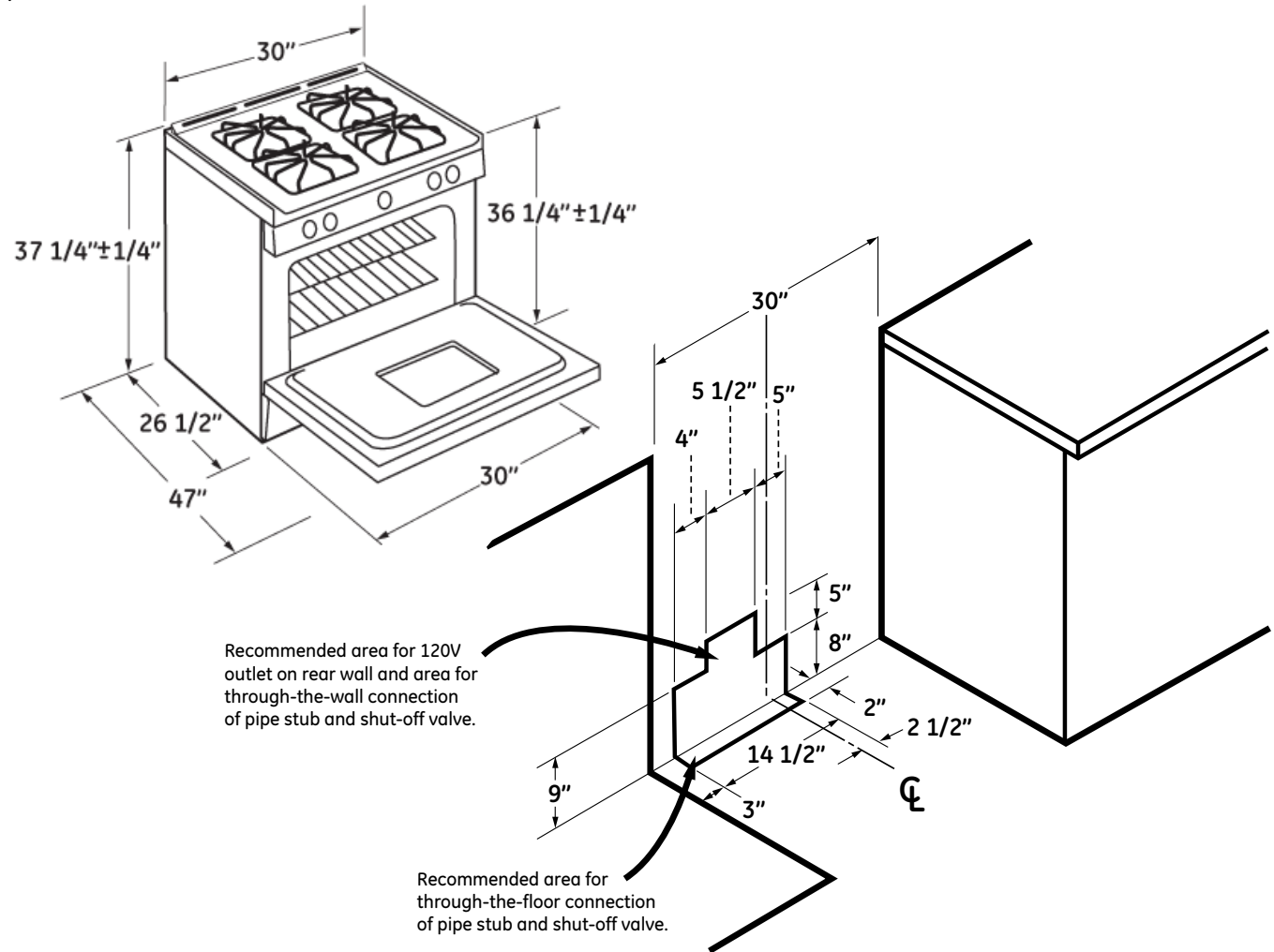
Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

Receptacle Locations: Locally approved flexible service cord or conduit must be used because terminals are not accessible after range installation. See shaded area in drawing for location of electrical outlet box. Recommended outlet locations allow range to be installed directly against wall.

Note: 30" ranges conform to U.L. requirements for 0" spacing from adjacent walls below countertops. To reduce possibility of scorching walls, engineering recommends a minimum of 1-1/2" spacing to allow for possible extended, high-heat, no-load heating element operation.

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

Optional accessories: Tall backguard JXS80SS (Available at additional cost)



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.



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.

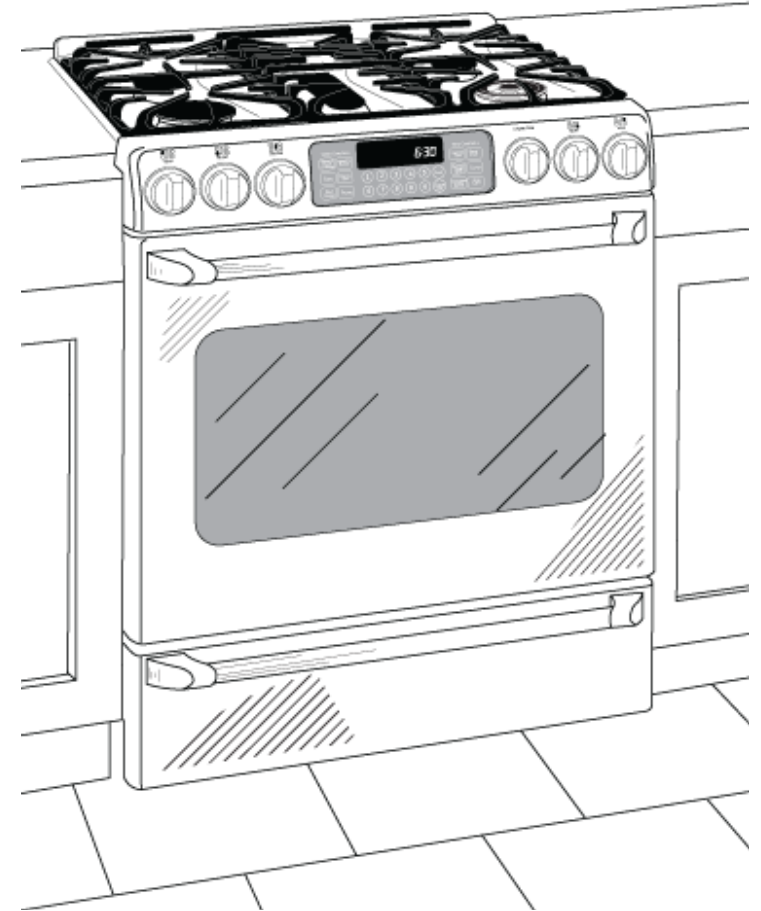


C2S985SETSS

GE Café™ Free-Standing Dual-Fuel Range with Baking Drawer

Features and Benefits

- Convection Bake - This setting is optimal for baking casseroles or lasagnas, yeast breads, pies and pizzas with no need to turn the pan
- 5.4 cu. ft. Oven Capacity - Enough room to cook an entire meal at once
- Baking Drawer - Offers an additional 1.0 cu. ft. of capacity for convenient baking from 140° to 450°
- Self-Clean Oven - Conveniently cleans the oven cavity without the need for scrubbing
- Non-Stick Griddle - Provides a flat, non-stick surface for cooking and warming all types of foods
- 20,000 BTU tri-ring burner - Three-in-one burner is designed for accelerated boiling and gentle simmering
- Center oval burner - Oval fifth burner in the center of the cooktop is large to accommodate odd-sized cookware or griddles
- Precise Simmer - Simmer burners allows for low, even heat distribution that is ideal for delicate foods and sauces
- Black gloss oven interior - Black oven interior adds a stylish touch to any kitchen
- Model C2S985SETSS – Stainless steel



imagination at work