

CS980SN

GE Café Free-Standing Radiant Range

Dimensions and Installation Information (in inches)

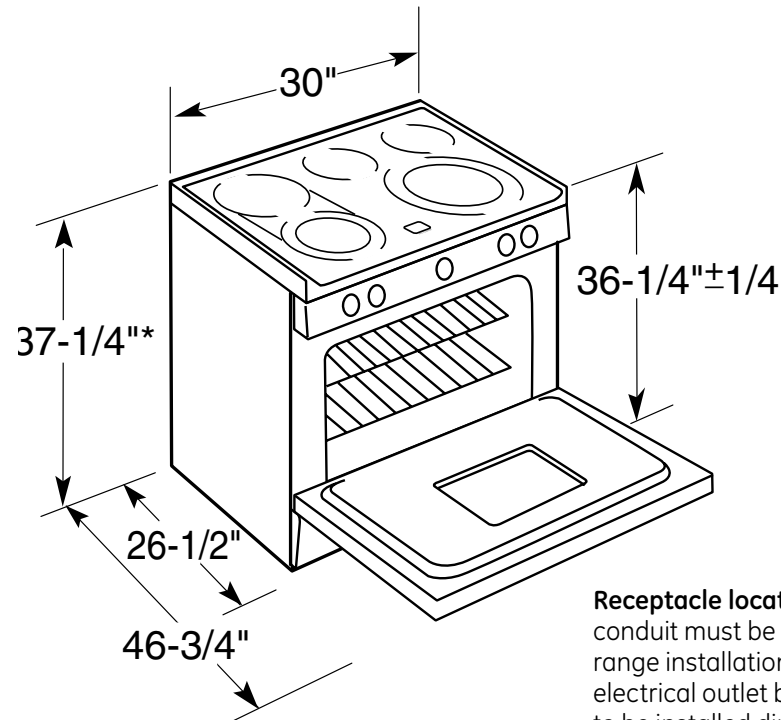
Electrical Requirements: 240v/208v; 60Hz, 40A

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

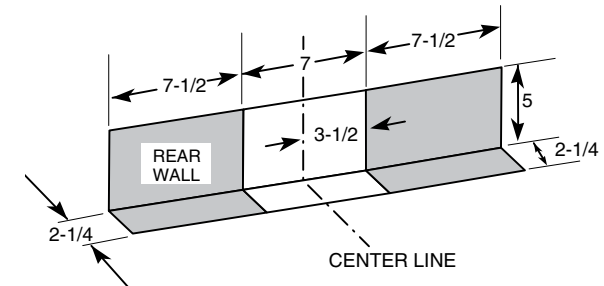
Receptacle Locations: Locally approved flexible service cord or conduit must be used because terminals are not accessible after range installation. See shaded area in drawing for location of electrical outlet box. Recommended outlet locations allow range to be installed directly against wall.

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.



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

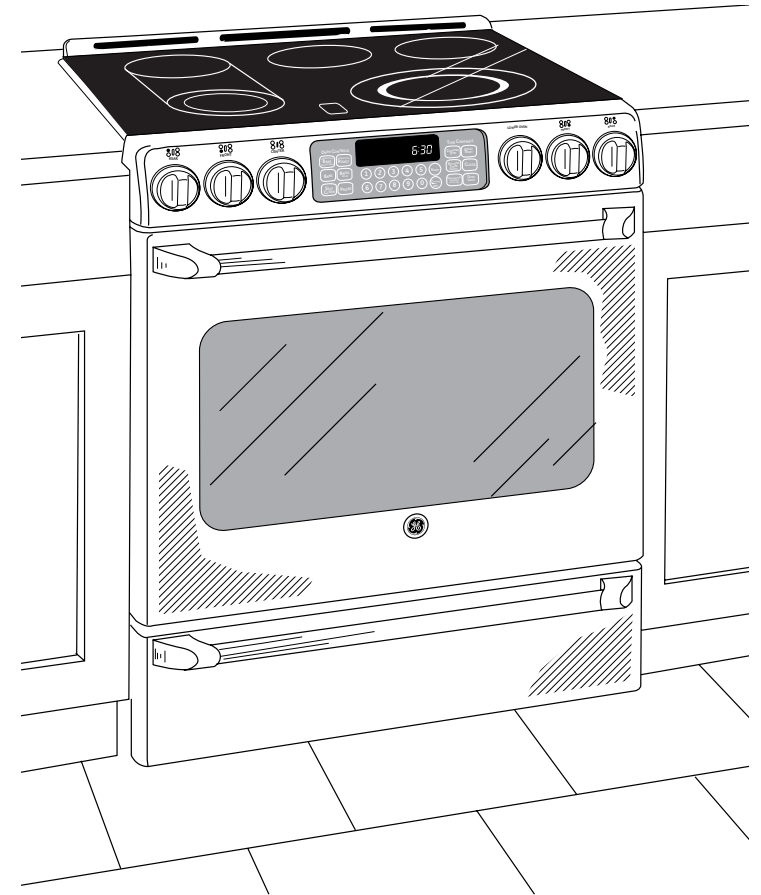


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GE Café Free-Standing Radiant Range

Features and Benefits

- PreciseAir™ Convection System - Delivers even air and heat circulation for superior baking and roasting results
- Single/Multi-Rack Convection Bake - Provides ideal airflow throughout the oven, ensuring optimal results on both racks
- Extra Large Capacity Self-Clean Convection Oven
- Griddle System with Pre-Seasoned, Cast-Iron Griddle - The non-stick griddle is perfect for restaurant-quality steaks, eggs, pancakes and more
- Lower Oven - Offers an additional 1.0 cu. ft. of capacity for convenient baking from 150 degrees to 450 degrees
- Dual Size Ribbon Element - Offers a convenient choice of using a 9" or 12" heating element, depending on the size of the pan
- Warming Zone - Provides low heat capability for foods, making meal coordination simple
- Self-Clean Heavy-Duty Oven Racks - Double coated porcelain-enameled racks no longer require hand cleaning
- TrueTemp™ System - Delivers even heat distribution and maximum oven control
- Heavy-Duty Die-Cast Knobs - Add durability and brushed chrome for enhanced style and performance
- Model CS980SNSS – Stainless steel



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