

PK956SR

GE Profile™ 27" Built-In Convection/Thermal Wall Oven

Dimensions and Installation Information

KW Rating	
240V	7.2
208V	5.4
Breaker Size	
240V	30 Amps
208V	30 Amps

Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating. For 27" built-in single ovens, if marks, blemishes or the cutout opening is visible above the installed oven, it may be necessary to add wood shims under the runners and front trim until the marks or openings are covered.

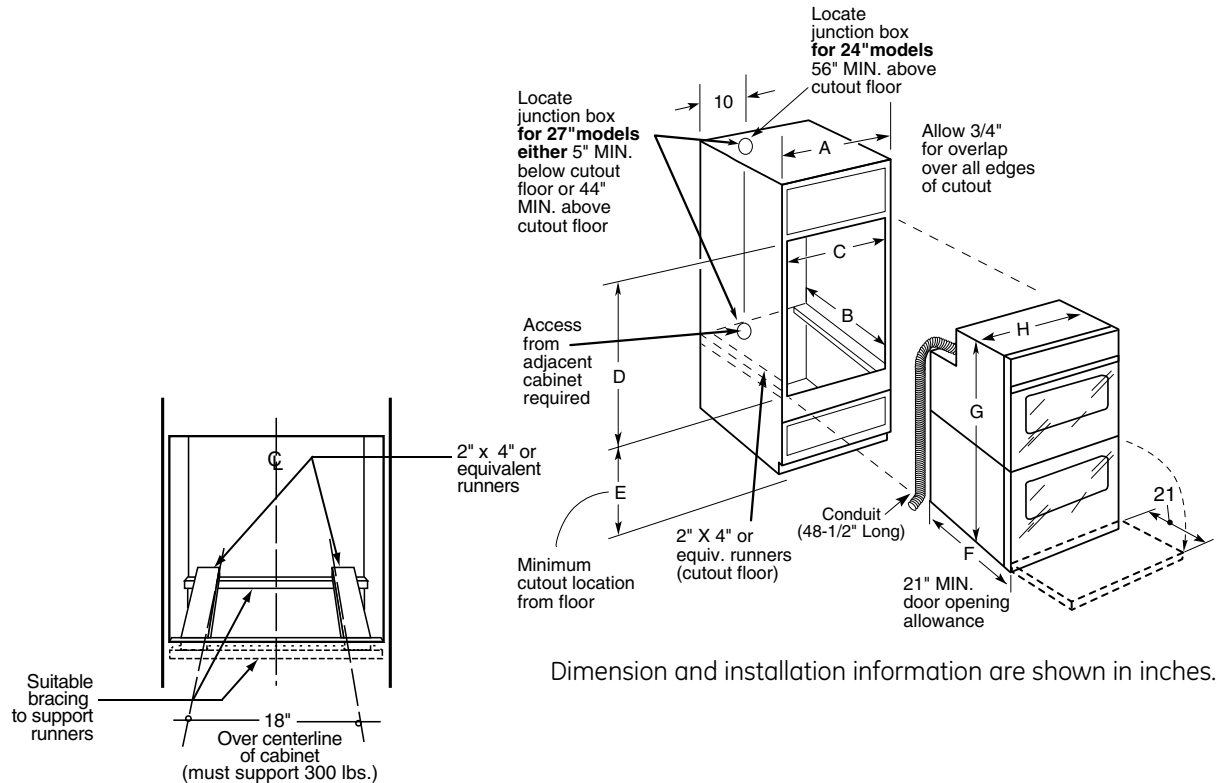
Note: Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

Electric wall ovens are not approved for installation with a plug and receptacle.

They must be hard wired in accordance with installation instructions.

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

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.



Cabinet	27"
A – Cabinet width required	27" min.
B – Minimum cabinet depth	23-5/8"
C – Opening width	25" min. - 25-1/4" max
D – Opening height	50-1/8" max
E – Recommended minimum cutout location from floor	13-1/4"
Oven	
F – Overall depth*	23-5/8"
G – Overall height with trim	51-7/8" - 52-3/4"
Overall height without trim	51"
H – Overall width	26-5/8"

*Depth including door handle is approximately 26-7/10" min. to 26-8/10" max.



imagination at work



Listed by
Underwriters
Laboratories



Specification Created 5/10

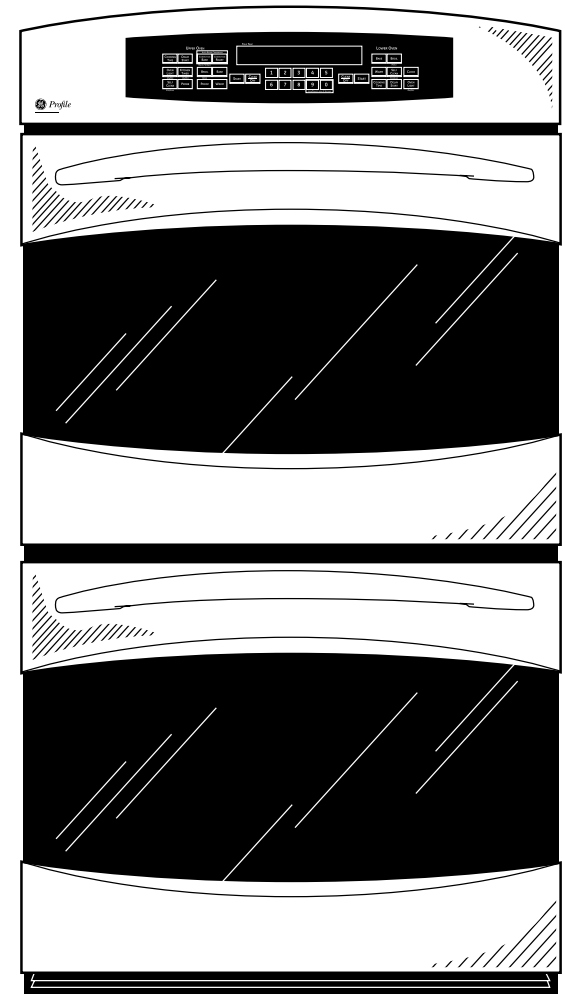
220366

PK956SR

GE Profile™ 27" Built-In 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
- Self-clean oven—Self-clean allows you to spare yourself from the trouble and effort it takes to scrub the oven interior
- Upfront halogen lights—Halogen lights makes checking on the progress of your cooking effortless
- Model PK956SRSS – Stainless steel



imagination at work

Specification Created 5/10

220366