

P2S975BEM/WEM 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)

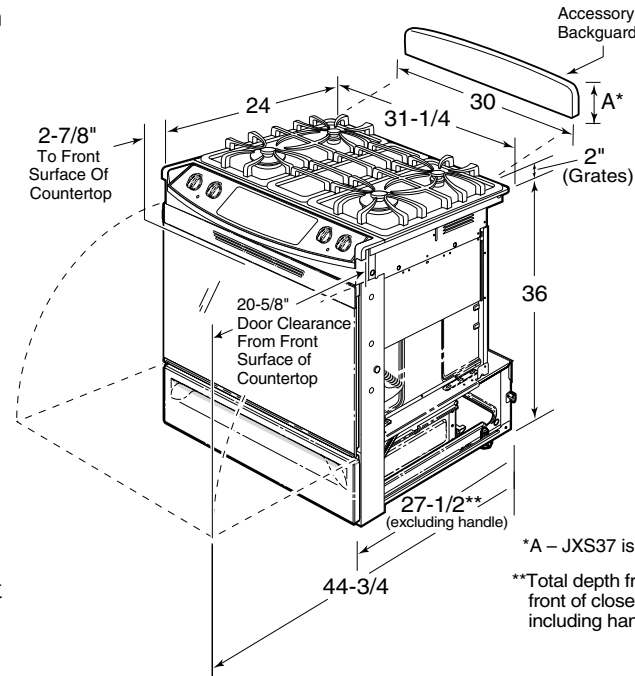
Lower/Side Trim Kits

JXS56BB - Lower Trim Kit (Black)
JXS56WW - Lower Trim Kit (White)

Accessory Backguards

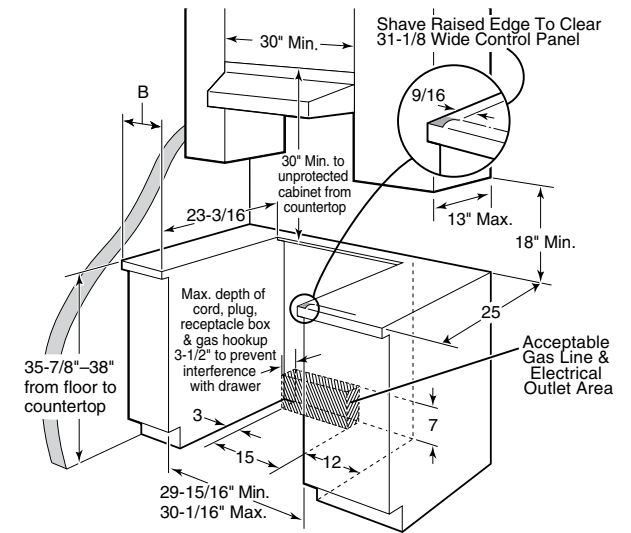
JXS32BB - Black Accessory Backguard
JXS37BB - Black Glass Accessory Backguard
JXS32WW - White Accessory Backguard
JXS37WW - White Glass Accessory Backguard

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



*A - JXS37 is 5-1/4" and JXS32 is 4"

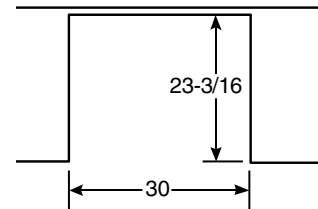
**Total depth from wall to front of closed oven door including handle is 30-1/2."



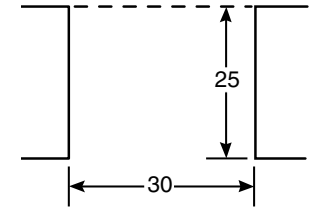
B is 9-1/2" from walls on either side for P2S975, PGS975 and PGS908 and 6" for PGS968

Counter Cutout Dimensions (in inches)

If you are NOT using the Filler strip or Backguard:



If you are using the Filler strip or Backguard:



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.

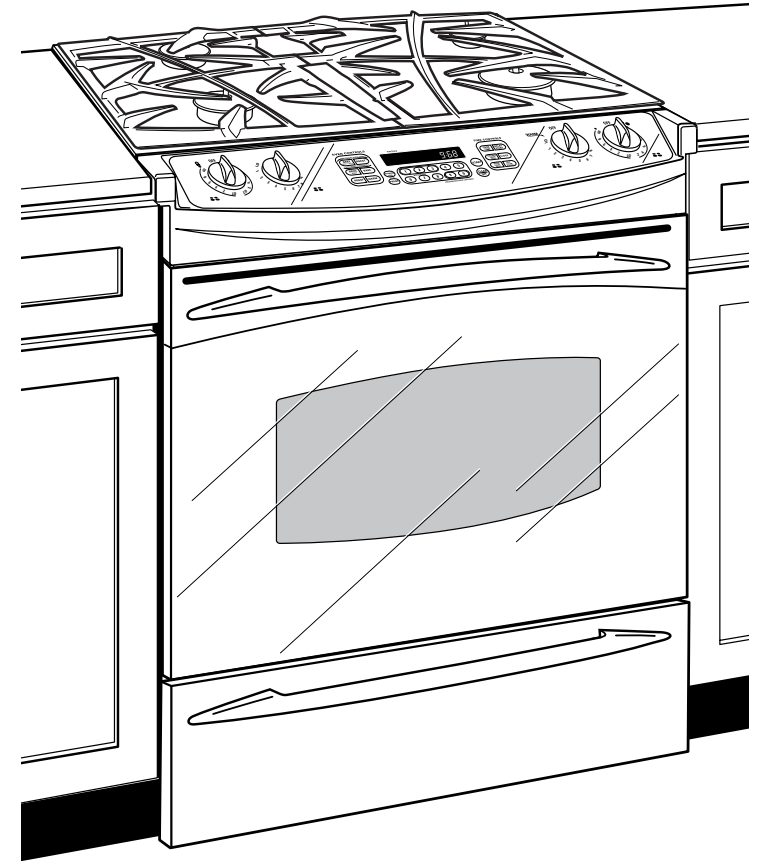


P2S975BEM/WEM

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

Features and Benefits

- Deep Recessed 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 P2S975BEMBB - Black
- Model P2S975WEMWW - White



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