

# JGP975SEK

## GE Profile™ 36" Built-In Gas Cooktop

### Dimensions and Installation Information

**AGA Requirement:** All gas cooktop models require 7/16" free area below cooktop height to combustible material. Requires 18" minimum from countertop to adjacent overhead cabinets.

**Note:** If installing with a GE Profile™ Telescopic Downdraft System, consult both cooktop and downdraft installation instructions packed with product before installing. Cooktop gas/electric supply may need to be re-routed to install downdraft.

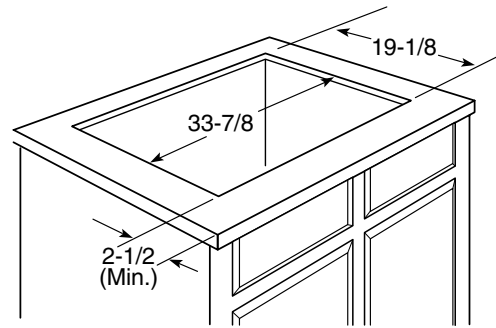
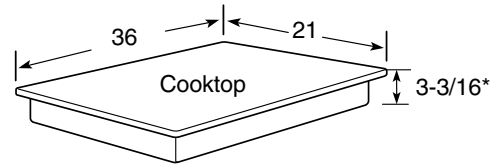
**Electrical Rating:** 120V, 60Hz, 5A

#### Installation With Single Wall Oven Information:

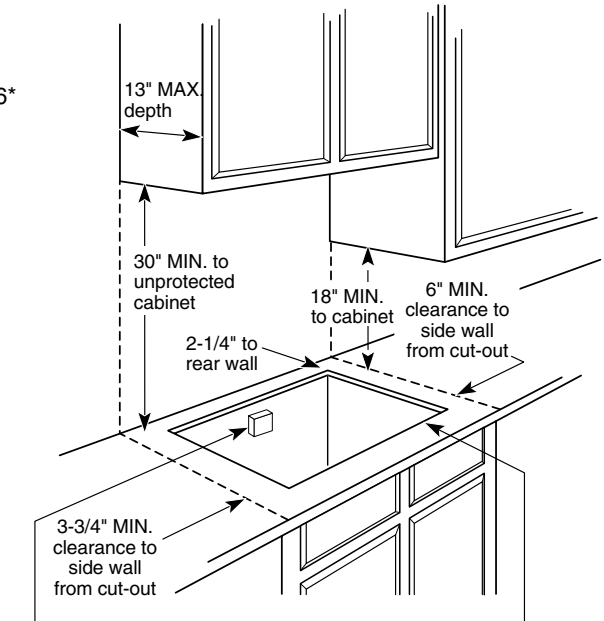
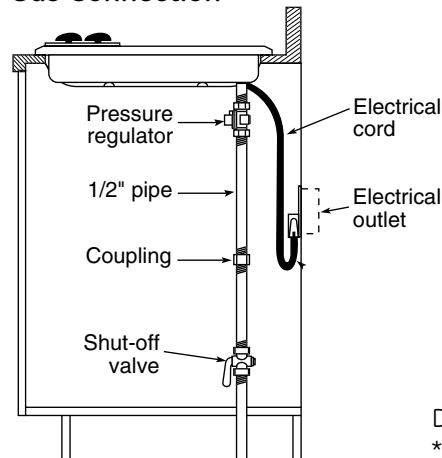
30" Gas Cooktops are approved for use over select GE 27" and 30" Wall Ovens and Warming Drawers. 30" and 36" Gas cooktops are approved for use over 30" Wall Ovens and Warming Drawers. Refer to cooktop and wall oven/warming drawer installation instructions packed with product for current dimensional data.

**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](http://ge.com) or call GE Answer Center® service, 800.626.2000.



### Gas Connection



Electrical junction box 12" MIN. below countertop

Cut should not interfere with cabinet structure at front

Dimension and installation information are shown in inches.  
\*Allow 5-3/4" depth at rear for electrical and gas connections

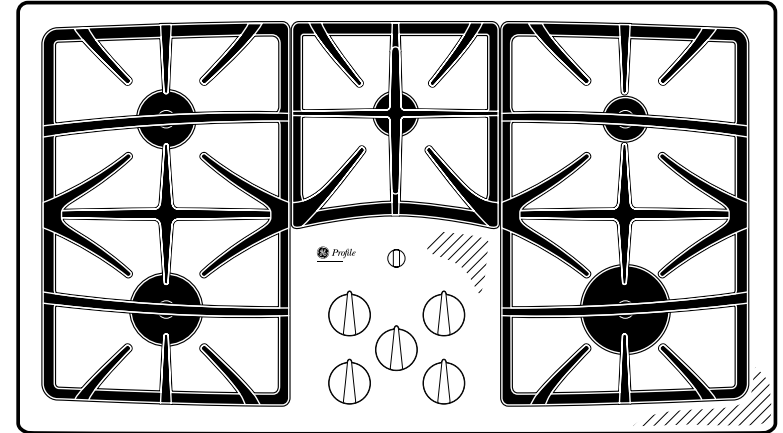


# JGP975SEK

## GE Profile™ 36" Built-In Gas Cooktop

### Features and Benefits

- Deep Recessed Cooktop - Designed with a recessed surface to help contain spills and make cleaning easy
- Sealed Cooktop Burners - Eliminates the space between the burners and the cooktop to help contain spills and boil over liquids, ensuring easy cleanup
- Control Lock Capability - Shuts off gas to prevent unintended activation. Only GE has it!
- Dual-Flame Stacked Burner - Features a unique two-in-one burner design for 18,000 BTU boiling or gentle 140 degree simmering
- High Output Burner - Provides a powerful burner output for efficient heat-up and boiling
- Precise Simmer Burner - Delivers a low setting of 140 degrees, ideal for delicate foods and sauces
- Continuous Grates - Provide a flat, sturdy surface allowing easy movement of pans between burners
- Dishwasher-Safe Grates and Knobs - Feature durable construction for worry-free, effortless cleaning and maintenance
- Deluxe Cast Grates - Constructed from a premium cast iron material for a long-lasting performance and durability
- Upfront Controls - Controls are placed within easy reach at the front center of the cooktop
- Electronic Pilotless Ignition - Provides reliable burner ignition operation, eliminating the need for a standing pilot
- Heavy-Duty Die-Cast Knobs - Add durability and brushed chrome for enhanced style and performance
- Model JGP975SEKSS - Stainless steel



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