

P2S975SEM

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

Dimensions and Installation Information (in inches)

Rear filler strip or backguard are available for these ranges

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.

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 Trim Kits

JXS56BB - Lower Trim Kit (Black)

Accessory Backguards

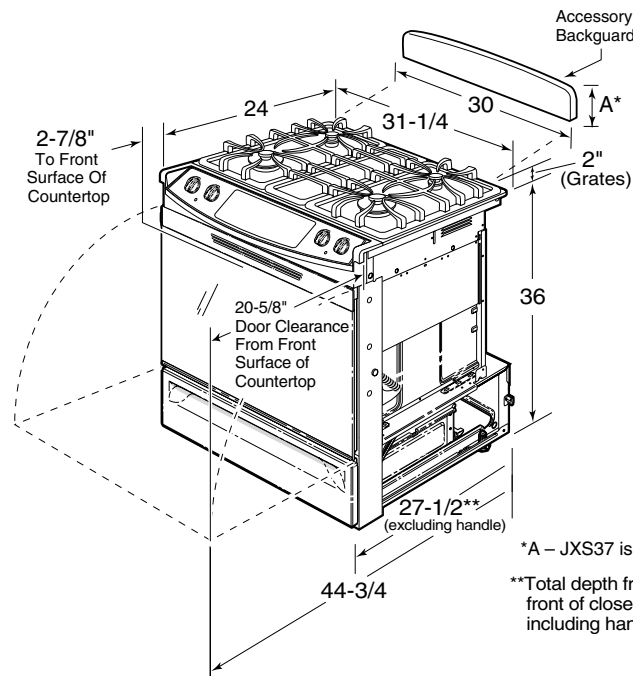
JXS32SS - Brushed-Chrome Accessory Backguard

JXS37BB - Black Accessory Backguard

Rear Filler Strip

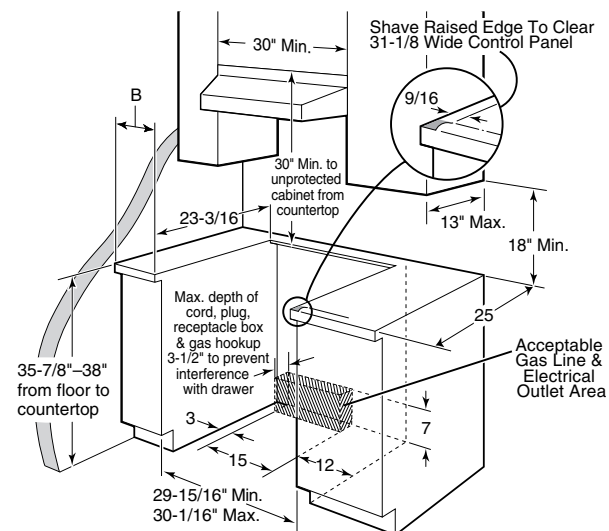
WB07T10680 - Black Filler Strip Assembly

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



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

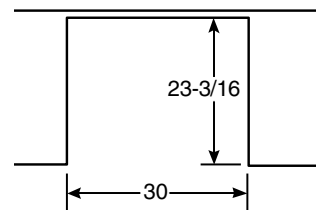
**Total depth from wall to front of closed oven door including handle is 30-1/2."



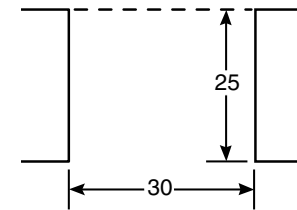
B is 9-1/2" from walls on either side for P2S975, PGS975 and PGS908 and 6" for PGS968

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.



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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.



Specification Revised 7/09

230136

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

Features and Benefits

- Deep Recessed Stainless Steel 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 P2S975SEMSS - Stainless steel



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