

JTP75BM/CM/WM

GE® 30" Built-In Convection/Thermal Wall Oven

Dimensions and Installation Information (in inches)

| KW Rating | |
|--------------|---------|
| 240V | 9.0 |
| 208V | 6.8 |
| Breaker Size | |
| 240V | 40 Amps |
| 208V | 40 Amps |

Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating.

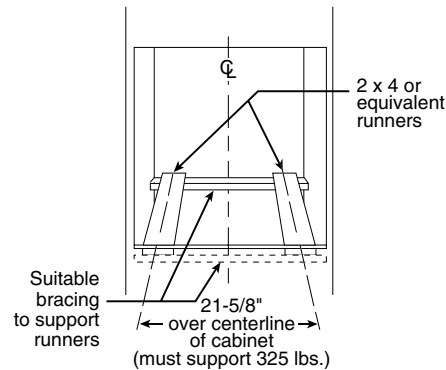
Note: If marks, blemishes or the cutout opening is visible above the installed oven, it may be necessary to add wood shims under the runners and front trim until the marks or openings are covered.

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.

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

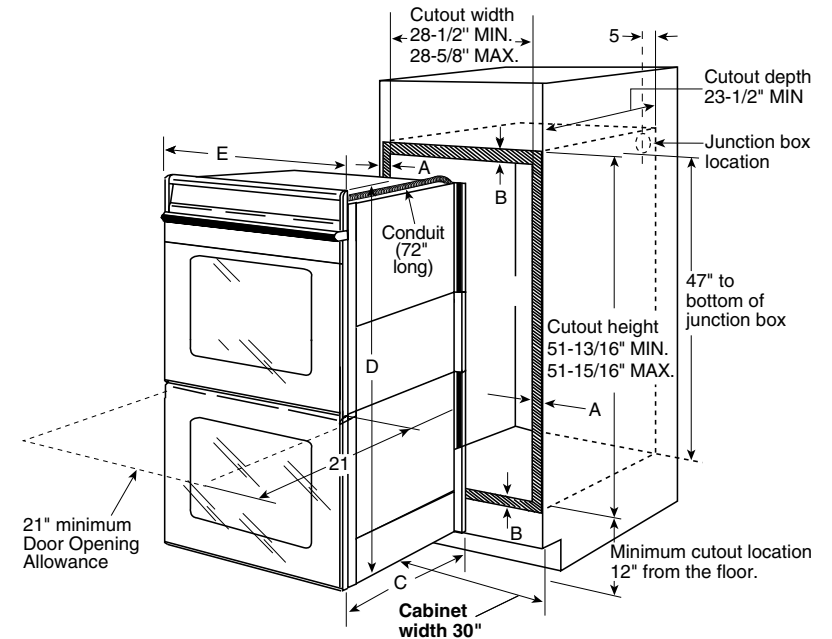
Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.

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 | 30" |
|--|-------------|
| A – Overlap of oven over side of edges of cutout | 11/16"-3/4" |
| B – Overlap of oven at top and bottom of cutout | 1" |
| Oven | |
| C – Overall depth* | 23-1/2" |
| D – Overall height with trim | 53-3/8" |
| Overall height without trim | 52-7/8" |
| E – Overall width | 29-3/4" |

*Depth including door handle is approximately 26-6/10" min. to 26-9/10" max.



MOST 30" WALL CABINETS CAN BE USED WITH THIS UNIT.
THE OPENING BETWEEN THE INSIDE WALLS MUST BE AT LEAST 28-1/2" WIDE.



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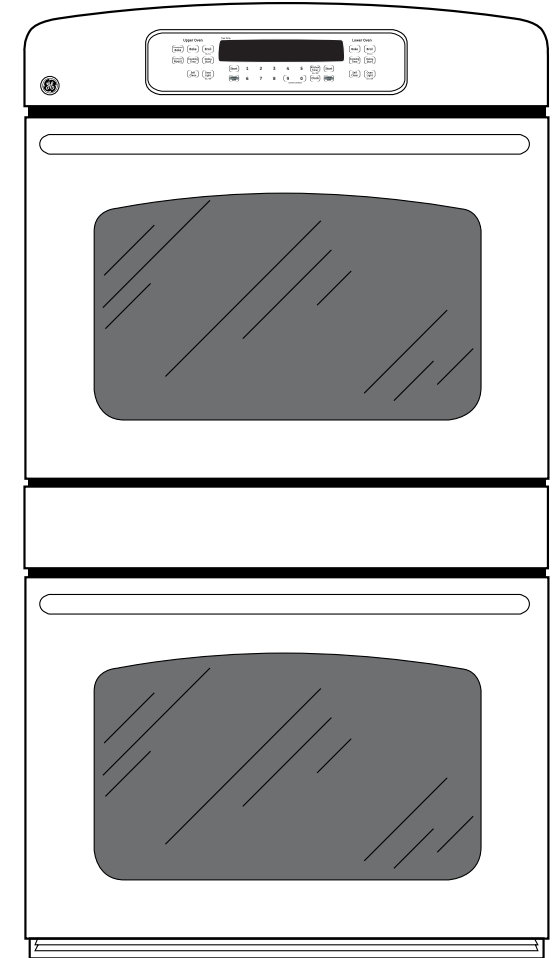
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Features and Benefits

- PreciseAir™ Convection System - Delivers even air and heat circulation for superior baking and roasting results
- Flat Back Convection (Upper Oven Only) - Features a more streamline convection fan that better accommodates baking or roasting pans
- Convection Bake (Upper Oven Only) - Delivers ideal airflow throughout the oven cavity, ensuring better baking results
- Convection Roast (Upper Oven Only) - Delivers even cooking and consistent results, roasting meats up to 25% faster than a conventional oven
- Hidden Bake Oven Interior - Hides previously exposed bottom element to deliver a clean interior appearance
- Self Clean Oven - Conveniently cleans the oven cavity without need of scrubbing
- Heavy-Duty Oven Racks - Provides extra support
- Improved Lighting - Positions lamps diagonally across the top of the oven to promote better viewing
- Extra-Large Oven Capacity - Provides a large oven interior ideal for cooking more items at once
- TrueTemp™ System - Delivers even heat distribution and maximum oven control
- Model JTP75BMBB – Black on black
- Model JTP75CMCC – Bisque on bisque
- Model JTP75WMWW – White on white

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