cooking products

Retail and Contract Sales

March 2005 new product introductions



imagination at work

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gas ranges

New product introductions 2005 GE Profile™ and GE® free-standing gas and dual-fuel ranges



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Free-standing gas and dual-fuel range quick pitch

The maximum in cooking performance and flexibility



Engaging Style

Deep recessed cooktop with continuous grates incorporate modern styling and heavy-duty construction to create a cooktop with a high-end appearance that's impressive and practical.



Easy Cleanability

Sealed burners, self-clean oven and glass touch controls are specifically designed to make cleaning incredibly quick and easy, helping users maintain the attractive appearance of the range while ensuring performance.





Large capacity oven, PowerBoil[™] 17,000 BTU and Precise Simmer offers high-performance capabilities to help cooks do more at once – saving time in the kitchen, offering customized control and creating ideal results.



Remarkable Versatility

Dual-fuel electric convection and double ovens offer high-performance and flexible cooking options that make meal preparation coordinated, convenient and easy – so foods come out evenly baked and are ready at the same time.

What's new: Free-standing double oven range The maximum in cooking performance and flexibility



Lower oven

- Adds additional 1.0 cu. ft. of cooking capacity
- 6.0 cu. ft. total baking capacity when combined with upper oven
- 150°-450° capability for warming and baking
- Upper and lower heating elements
- Provides additional storage when not in use
- Easy-to-clean removable drawer liner
- Available on JGB928, J2B918, JGB918



Center oval burner

- Adds fifth burner to the cooktop
- Interchangeable center grate removes to insert provided griddle accessory
- Available on J2B918, JGB918, JGB916, JGB908, JGBP88



Non-stick griddle

- Replaces center grate
- Cooks multiple items like pancakes, sandwiches, quesadillas or sausages
- Flat, non-stick surface
- Provides uniform heat distribution from front to back of griddle
- Included with purchase of range
- Available on J2B918, JGB918, JGB916, JGB908, JGBP88

Not all features available on all models.



PowerBoil[™] 17,000 BTU burner

- Maximum 17,000 BTU output
- Accelerates boiling
- Available on J2B918, JGB918, JGB916, JGB908



Profile stainless sculptured handles

- Durable stainless steel construction
- Sculptured handle coordinates with other GE Profile appliances
- Available on all stainless GE Profile gas range models

Feature gallery: GE Profile™ free-standing gas and dual-fuel ranges



QuickSet VI glass touch controls* _

Features a smooth glass design that is easy-tooperate and easy-to-clean.



Gas on glass cooktop — Features a ceramic glass surface that is easy-to-clean.



Continuous grates

Allow for easy movement of pots and pans between burners.



Precise simmer burner

Delivers a low setting of 140°, ideal for delicate foods and sauces.



Lower oven -

Offers an additional 1.0 cu. ft. of capacity for convenient baking from 150°–450°.

Big ClearView[™] window

Allows monitoring the progress of food easy.



*Traditional QuickSet VI controls on stainless models. Not all features available on all models.



Deep recessed cooktop

Helps contain spills for easy cleaning.

Power Boil™ 17,000 BTU burner

Delivers 17,000 BTUs of forceful heat for rapid boiling.

Center oval burner

Adds a fifth element to the center of the cooktop to accommodate large cookware and deliver ideal results.

Non-stick griddle

Offers a flat cooking surface, placed over the center oval burner, for cooking multiple foods at once.

Sealed cooktop burners

Contain spills and make cleaning quick and easy.

Warming drawer

Provides variable temperature control for keeping foods warm.













Feature gallery: GE® free-standing gas ranges



QuickSet V oven controls

Feature easy to use electronic touch pads to simplify oven operation.



Deep recessed cooktop -

Helps contain spills for easy cleaning.



Dishwasher-safe grates

Features durable construction for worry-free and effortless cleaning and maintenance.



Non-stick griddle

Offers a flat cooking surface, placed over the center oval burner, for cooking multiple foods at once.



Center oval burner

Adds a fifth element to the center of the cooktop to accommodate large cookware and deliver ideal results.

GE model JGBP88



Warming drawer

Provides variable temperature control for keeping foods warm.

Precise simmer burner

Delivers a low setting of 140°, ideal for delicate foods and sauces.

PowerBoil™ 16,000 BTU burner

Delivers 16,000 BTUs of forceful heat for rapid boiling.

Sealed cooktop burners

Contain spills and make cleaning quick and easy.









Frameless glass oven door

Continuous grates Allow for easy movement of pots and pans between

burners.

Offers an easy-to-clean and stylish design that blends seamlessly into existing cabinetry.

Big ClearView[™] window

Allows monitoring the progress of food easy.





GE Profile upper oven interior



5.0 cu. ft. super-large oven capacity ———

Gives consumers the room they need to cook large meals.



Two-speed convection oven

Circulates air throughout the oven ensuring even baking and roasting results.





Auto Recipe[™] conversion

Automatically converts standard recipe temperatures to proper convection settings.



Oven meat probe

Displays the internal temperature and signals when meats are cooked to perfection.

GE Profile dual-fuel range



Dual-fuel range

Offers electric convection oven performance with the responsiveness of a gas cooktop.

Features on GE Profile and GE models



TrueTemp[™] system Provides even heat distribution and maximum oven control.



Certified Sabbath mode Allows consumers to keep cooked foods warm on the Jewish Sabbath and Jewish holidays.

GE upper oven interior



Extra-large 4.8 cu. ft. capacity

Gives consumers the room they need to cook large meals.

In-oven broiling

Features a low and high setting for broiling foods inside the oven.





Interior oven light

Makes viewing of the progress of cooking easy and convenient.



Two oven racks

Feature a durable construction to help accommodate any size or type of cookware.





Six embossed rack positions

Allows consumers to take full advantage of the oven capacity and adjust racks for oversized cookware.



Self-clean oven Conveniently cleans the oven without the need for scrubbing.

The inside story: GE Profile[™] and GE[®] free-standing gas and dual-fuel ranges

Lower oven interior



The maximum in cooking versatility



Bake

150° to 450° baking makes it ideal for side dishes, breads or casseroles.



Warm Prepared foods can stay warm and ready to serve.



Store Cookware can be stored when the lower oven is not in use.



Removable drawer liner Provides additional convenience for quick and easy cleaning.



Full-extension drawer Allows users to pull out the drawer to the fullest length for effortless loading, unloading and cleaning.



Dual element bake Upper and lower elements provide even heating and optimal results.

Warming drawer interior





Multiple settings Provide added convenience with low, medium and high.



Warming capability Helps keep meals coordinated, warm and ready for the table.



Storage space Allows cookware to be placed in one organized location.

Dare to compare

Capacity



GE Profile[™] double oven ranges

- Cooking BIG in the 5.0 cu. ft. capacity oven is easyroom enough for six pieces of cookware
- Shown in the GE Profile oven: two 2.5 qt. casseroles
 1.5 qt. casserole
 1.8 qt. casserole
 7 qt. french oven
 large roasting pan
- GE delivers all the cooking capacity you will ever need



Maytag[®] Gemini

- The same six pieces of cookware won't fit into the Maytag 4.0 cu. ft. main oven because it is 25% smaller than the GE Profile oven
- In this example, the Gemini oven is so small that even the 7 qt. french oven, 1.5 qt. casserole dish and 1.8 qt. casserole dish won't fit into the oven at the same time as the other cookware
- Gemini delivers less than GE

Oven placement



GE Profile double oven ranges

- Large, heavy, hot roasting pans are NO problem
- Cooking BIG in the 5.0 cu. ft. capacity oven is easy
- Handling big, heavy pans is easy because the food is closer to the cooktop or countertop
- GE delivers all the cooking convenience you will ever need



Maytag Gemini

- Large, heavy, hot roasting pans are a BIG problem
- Floor level positioning requires constant bending and stooping, making lifting heavy items a pain.
- Gemini delivers less than GE

5th burner performance/versatility



GE Profile[™] double oven ranges

- GE Profile 5-burner gas ranges are designed to use the entire cooktop, providing ample cooking space
- Shown on the GE Profile cooktop: two 4 qt. sauce pans
 3 qt. sauce pan
 3 qt. saute pan
 8 qt. stock pot
- GE delivers all the cooking capacity you will ever need



Maytag[®] Gemini

- Gemini has a tiny 5th burner on a cooktop that is too crowded
- Room required for cooking is needed to accommodate the controls
- In this example, the 8 qt. stock pot won't fit on the Gemini cooktop at the same time as the other cookware
- Gemini delivers less than GE



GE Profile double oven ranges

- GE Profile 5-burner gas ranges are designed to use a griddle over the very large center oval burner and the griddle is included with every 5-burner gas range
- Shown on the GE Profile cooktop: two 4 qt. sauce pans
 3 qt. sauce pan
 3 qt. saute pan
 griddle
- GE delivers all the cooking capability you will ever need



Maytag Gemini

- Gemini has a tiny 5th burner on a cooktop that is already too small
- Maytag Gemini does not include a griddle with their range
- Using a typical griddle (available at department stores) leaves only two burners available
- In this example, two 4 qt. pans won't fit on the cooktop at the same time as the other cookware
- Gemini delivers less than GE

Claim P.O.P.



Model JGBP85 Pub. No. 3-D104



Based on an independent national consumer surve

GEAppliances.com

We bring good things to life.

Pub. No. 3-D431





Top-rated cooking products merchandiser Pub. No. 3-D104



Pub. No. 3-D241

Show and tell



Lower oven demo

- Plug in range to any standard 120-volt outlet.
- Remove all use and care, installation instructions, etc., from the upper and lower ovens.
- Place two 9 x 13 casserole dishes in the lower oven on the baking rack.
- Show the consumer the huge 5.0 cu. ft. upper oven, point to the graphic on the backsplash "Double Oven Range." Show them the knob control for the oven and tell them it is an electric oven that bakes from 150 to 450 degrees. Then pull open the lower oven.
- Tell the consumer that this range has two ovens. Both ovens can be used at the same time to cook two different dishes at different temperatures. Lift out the casserole dish and hand it to the customer and tell them the lower oven is ideal for a 9 x 13 casserole, as well as pies, cookies, rolls, biscuits, muffins, and pizza.
- Lift out the lower oven liner to show them it can be removed for easy cleaning.



Griddle demo

- Show the consumer that the cooktop has five burners, two all-purpose burners, one high temperature PowerBoil[™] burner, one small Precise simmer burner and GE's exclusive large oval center burner.
- Explain that pans can be used on any of the five burners using the center grate.
- Remove the center grate and replace it with the customer-engineered non-stick griddle. Point out that the burner and griddle were designed for each other.
- Tell them the griddle is ideal for eggs, bacon, sausage, pancakes, grilled sandwiches, warming tortillas, and many other uses.
- Point out how much more useful this cooktop design is than traditional five-burner gas range cooktops.
- Tell them GE includes the griddle at no charge.
- Cookware shown: (2) 4 qt. sauce pans, 3 qt. sauce pan, 3 qt. saute pan and griddle.





Tubular free-standing display

Designed to display a free-standing range and an Advantium[™] or Spacemaker® microwave oven. 72-1/2"H x 32-1/4"W x 25"D Pub. No. 4-D001

Sales demo mode

- Plug the range into any standard 120 volt outlet.
- Remove all tape, plastic and paper from inside the oven (just in case the oven control is left on bake or broil which can activate the glowbar igniter).
- Press and hold both the BAKE and BROIL pads at the same time, hold until SF appears in the display.
- Then, at the same time, touch the CLOCK and KITCHEN TIMER pads.
- The control will then continuously scroll through each oven function.
- To end the sales display mode touch the START pad.

With the range plugged in, the following can be demonstrated:

Oven Light & the Big ClearView™ Window

Digital time and temperature displays

Hi/Lo broil settings

Variable self clean time

Automatic self clean door latch

Convection bake control setting fan operates Convection roast control setting fan operates





Free-standing or slide-in/drop-in display

Designed to display a free-standing, slide-in or drop-in range and an Advantium or Spacemaker microwave oven. 82"H x 44"W x 26-3/4"D Pub. No. 3-D131

Free-standing gas and dual-fuel ranges Available new models



GE Profile™ 30" free-standing double-oven gas range JGB928

- Profile appearance
- Gas convection bake/roast
- Extra-large, self-clean oven
- Gas on glass ceramic cooktop
- Lower oven
- Power Boil[™] 15,000 BTU burner
- QuickSet VI glass touch controls*
- Precise Simmer burner
- Continuous dishwasher-safe grates
- Sealed cooktop burners
- TrueTemp[™] system
- Big ClearView[™] window



GE Profile 30" free-standing double-oven gas range JGB918

- Profile appearance
- Gas convection bake/roast
- Extra-large, self-clean oven
- Center oval burner
- Non-stick griddle
- Lower oven
- Deep recessed cooktop
- QuickSet VI glass touch controls*
- PowerBoil 17,000 BTU burner
- Precise Simmer burner
- Continuous dishwasher-safe grates
- Sealed cooktop burners

GE Profile 30" free-standing dual-fuel double-oven gas range J2B918

Similar features as JGB918, except it has an **electric convection oven**



GE Profile 30" free-standing gas range JGB916

- Profile appearance
- Gas convection bake/roast
- Extra-large, self-clean oven
- Center oval burner
- Non-stick griddle
- Deep recessed cooktop
- QuickSet VI glass touch controls*
- PowerBoil 17,000 BTU burner
- Precise Simmer burner
- Warming drawer
- Continuous dishwasher-safe grates



GE Profile 30" free-standing gas range JGB908

- Profile appearance
- Extra-large, self-clean oven
- Deep recessed cooktop
- Center oval burner
- Non-stick griddle
- PowerBoil 17,000 BTU burner
- Warming drawer
- QuickSet V controls
- Precise Simmer burner
- Continuous dishwasher-safe grates
- Sealed cooktop burners



GE Profile 30" free-standing gas range JGB900

• Profile appearance

- Extra-large, self-clean oven
- Deep recessed cooktop
- PowerBoil 15,000 BTU burner
- Precise Simmer burner
- Medium cast grates
- QuickSet V controls
- Two oven racks
- Continuous dishwasher-safe grates



GE® 30" free-standing gas range JGBP88

- Extra-large, self-clean oven
- Deep recessed cooktop
- Center oval burner
- Non-stick griddle
- PowerBoil 16,000 BTU burner
- Warming drawer
- QuickSet V controls
- Precise Simmer burner
- Continuous dishwasher-safe grates
- Sealed cooktop burners



Engaging Style

Deep recessed cooktop with continuous grates incorporate modern styling and heavy-duty construction to create a cooktop with a high-end appearance that's impressive and practical.



Easy Cleanability

Sealed burners, self-clean oven and glass touch controls are specifically designed to make cleaning incredibly quick and easy, helping users maintain the attractive appearance of the range while ensuring performance.



Advanced Technology

Large capacity oven, PowerBoil™ 17,000 BTU and Precise Simmer offers high-performance capabilities to help cooks do more at once – saving time in the kitchen, offering customized control and creating ideal results.

cooktops

New product introductions 2005 GE Profile[™] and GE[®] gas and electric cooktops



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GE Profile[™] gas cooktops quick pitch

The maximum in cooking performance and versatility.



Engaging Style

Enhanced cooktop surface with continuous grates and heavy-duty die-cast knobs features a smooth and clean design to provide a seamless appearance that is universally attractive, durable and professional.



Easy Cleanability

Deep recessed or gas-on-glass cooktops with dishwasher-safe gates and knobs create a cooking environment that is not only functional, but also easy to clean and maintain.



Extraordinary Versatility Power Boil[™] and Precise Simmer burners offer high-performance capabilities to do more at once.



What's new: More of what consumers want

The maximum in cooking performance and flexibility.



Dual-flame stacked burner

- Unique design combines two burners in one!
- PowerBoil[™] burner with 18,000 BTUs for accelerated boiling
- Precise simmer for gentle 140° simmering
- The ultimate in convenience takes the guesswork out of cooking
- Available on JGP975/JGP945



Control lock capability

- Locks the cooktop controls and shuts off the gas
- Helps prevent unintended activation
- "Locked" reminder light
- Immediately turns every burner off
- Audible alarm sounds if burner activation is attempted when in the locked position
- Available on JGP975/JGP970/JGP945/JGP940



Simmer option

- New simmer option maintains 140° temperature
- "Simmer" is incorporated on the control graphics
- Available on JGP975/JGP970/JGP945/JGP940

Not all features available on all models.



Heavy-duty die-cast knobs (stainless steel models only)

- Robust construction for long-lasting durability
- Brushed chrome finish enhances overall stainless appearance
- Available on JGP975SEKSS/JGP970SEKSS/JGP945SEKSS/ JGP940SEKSS



Curved front appearance

- New design provides a smooth and seamless look
- Complements other GE Profile™ appliances
- Available on JGP970/JGP940

Profile grates and graphic design

- Continuous grates provide practical cooking convenience
- Simplified graphics deliver a clean and elegant appearance



Dishwasher safe grates and knobs

- All sealed burner cooktops have dishwasher safe grates
- All cooktops have dishwasher safe knobs

Feature gallery: GE Profile™ 36" and 30" gas cooktops



Deep recessed cooktop Helps contain spills and make cleaning easy.



Continuous grates Allow for easy movement of pans between burners.



Control lock capability Shuts off gas to prevent unintended activation.



Upfront controls (36" models only)

Provide access at the center of the cooktop for quick and easy reach.



Sealed cooktop burners Contain spills and make cleaning quick and easy.





Dishwasher-safe grates

Feature durable construction for worry-free and effortless cleaning and maintenance. Available on all gas cooktops.



Precise simmer burner

Delivers a low setting of 140°, ideal for delicate foods and sauces.

Dual-flame stacked burner

Features a unique two-in-one burner design for 18, 000 BTU boiling or gentle 140° simmering.

All-purpose burners

Provide a powerful 11,000 BTU burner output for efficient heat-up and sautéing.

Heavy-duty die-cast knobs*

Add durability and brushed chrome for enhanced style and performance.

Dishwasher-safe knobs

Feature a robust construction for safe and easy cleaning. Available on all gas cooktops.

Gas-on-glass cooktop

Features a frameless surface that is easy to clean.













GE Profile[™] and GE[®] 36" and 30" gas cooktops Available new models

GE Profile 36" gas cooktops



JGP975

- Deep recessed cooktop
- Sealed cooktop burners
- Control lock capability
- Dual-flame stacked 18,000 BTU burner
- All-purpose burners
- Precise simmer burner
- Continuous grates
- Heavy-duty die-cast knobs on stainless model
- Dishwasher-safe grates and knobs



JGP970

- Gas on glass cooktop
- Sealed cooktop burners
- PowerBoil[™] 15,000 BTU burner
- All-purpose burners
- Precise simmer burner
- Continuous grates

- Dishwasher safe grates and knobs
- Control lock capability
- Heavy-duty die-cast knobs on stainless model
- Curved front appearance



JGP945

- Deep recessed cooktop
- Sealed cooktop burners
- Control lock capability
- Dual-flame stacked 18,000 BTU burner
- All-purpose burners
- Precise simmer burner
- Continuous grates
- Heavy-duty die-cast knobs on stainless model
- Dishwasher-safe grates and knobs



JGP940

- Gas on glass cooktop
- Sealed cooktop burners
- PowerBoil 15,000 BTU burner
- All-purpose burners
- Precise simmer burner
- Continuous grates

- Dishwasher-safe grates and knobs
- Control lock capability
- Heavy-duty die-cast knobs on stainless model
- Curved front appearance

GE Profile 30" gas cooktops



JGP963

- Deep recessed cooktop
- Sealed cooktop burners
- PowerBoil 15,000 BTU burner
- All-purpose burners
- Precise simmer burner
- Continuous grates
- Dishwasher safe grates and knobs
 - d knobs

GE 36" gas cooktop



JGP630

- Deep recessed cooktop
- Fifth burner
- Sealed cooktop burners
- All-purpose burners
- Precise simmer burner
- Continuous grates
- Dishwasher safe grates and knobs
- Medium cast-iron grates



JGP933

- Deep recessed cooktop
- Sealed cooktop burners
- PowerBoil 15,000 BTU burner
- Precise simmer burner
- All-purpose burners
- Continuous grates
- Dishwasher-safe grates and knobs

GE 30" gas cooktop



JGP330

- Deep recessed cooktop
- Sealed cooktop burners
- All-purpose burners
- Precise simmer burner
- Continuous grates
- Dishwasher safe grates and knobs
- Medium cast-iron grates



GE Profile[™] electric cooktops quick pitch

The maximum in cooking performance and versatility.



Engaging Style

Enhanced cooktop surface with a curved front edge and heavy-duty die-cast knobs features a smooth and clean design to provide a seamless appearance that is universally attractive and durable.



Easy Cleanability

Ceramic glass cooktop with dishwasher-safe knobs create a cooking environment that is not only functional, but also easy to clean and maintain.



Extraordinary Versatility

12"/9"/6" Tri-ring and 6"/9" dual elements provide multiple cooking areas in one to accommodate various-sized pots or pans. Users can customize the heating element to meet their needs, helping maximize performance and produce ideal results.



What's new: More of what consumers want

The maximum in cooking performance and flexibility.



12"/9"/6" tri-ring element

- Three cooking areas in one element
- 3,000 watt element
- Accommodates various-sized pots and pans
- The ultimate in versatile convenience
- Available on JP970



Melt and simmer options

- New melt option maintains 110° temperature
- "Melt" and "simmer" are incorporated on the control graphics
- Available on JP970/JP940



Control lock capability

- Now on more models!
- Locks the cooktop controls
- Helps prevent unintended activation
- All GE Profile[™] models: JP980/JP970/JP960/JP950/ JP940/JP930/JP910

Not all features available on all models. 36


Heavy-duty die-cast knobs (stainless steel models only)

- Robust construction for long-lasting durability
- Brushed chrome finish enhances overall stainless appearance
- Available on JP970SKSS/JP940SKSS



GE Profile element and graphic design

- Reduced speckle on cooktop pattern
- Simplified graphics complements clean and elegant appearance



Curved front appearance

- New design provides a smooth and seamless look
- Complements other GE Profile appliances
- All GE Profile models: JP980/JP970/JP960/JP950/JP940/ JP930/JP910

Feature gallery: GE Profile[™] 36" and 30" electric cooktops



Frameless ceramic glass cooktop —

Provides a clean and seamless design to make cleaning quick and easy.

12"/9" Accom pots or in cook

12"/9"/6" tri-ring element ·

Accommodates various-sized pots or pans for the ultimate in cooking versatility.



Ribbon heating elements

Provide powerful heat beneath a smooth glass surface to ensure even heat and fast warm-up times.

Control lock capability

Provides the ability to lock the cooktop's controls, helping protect from unintended activation.



Dishwasher-safe knobs

Feature a robust construction for safe and easy cleaning.



Heavy-duty die-cast knobs* ~

Add durability and brushed chrome for enhanced style and performance.





Melt option

Maintains the optimal 110° temperature for melting delicate foods like chocolate or butter—eliminating the guesswork.

Adjustable elements

Offers a convenient choice of using a 6"/9" or 5"/8" heating element, depending on the size of the pan.

Upfront controls (36" models only)

Provide access at the center of the cooktop for quick and easy reach.







Hot surface indicator lights

Illuminates when the cooking surface is active or hot, adding convenience and safe caution.

Simmer option

Delivers the ideal 140° temperature for the gentle simmering of foods like soups or sauces.

Bridge element

Combines two elements into one large cooking surface.







Feature gallery: GE Profile™ digital electric cooktop



Electronic touch controls $\$

Replaces traditional dial controls with digital buttons that are precise and easy-to-use.

Precise Digital Control System™

Delivers accurate temperature control on the cooktop ensuring even heating and less temperature variation.

Frameless ceramic glass cooktop —

A smooth cooktop surface makes cleaning quick and easy.



Electronic kitchen timer

Provides convenient notification to help coordinate meal preparation and cooking times.

Pan presence sensors

All elements detect when a burner element is left "on" and automatically shut off when not in use.





Adjustable elements

Offers a convenient choice of using a 6"/9" or 5"/8" heating element, depending on the size of the pan.



Warming capability

Provides low heat capability for foods, making meal coordination simple.

Pan size sensor

Automatically adjusts the heating element to the size of the pan.

Control lock capability Provides the ability to lock the cooktop's controls,

helping protect from

Upfront controls (only on 36" models) Controls are placed within easy reach at the front center of the cooktop.

Hot surface indicator lights Illuminates when the cooking surface is hot,

safe caution.

adding convenience and

Heating element "ON" light

Illuminates when the

cooking surface is activated.

unintended activation.













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GE Profile[™] 36" and 30" electric cooktops Available new models

GE Profile 36" electric cooktops



JP980

- Electronic touch controls
- Pan presence sensors
- Pan size sensors
- Precise Digital Control System[™]
- Frameless ceramic glass cooktop
- Ribbon heating elements
- 6"/9" dual element
- 5"/8" dual element
- Control lock capability



JP970

- Ceramic glass cooktop
- Ribbon heating elements
- 12"/9"/6" tri-ring element
- 6"/9" dual element
- Frameless design

- Upfront controls
- Control lock capability
- Heavy-duty die-cast knobs on stainless model
- Melt and Simmer options

GE Profile 30" electric cooktops



JP950

- Electronic touch controls
- Precise Digital Control System
- Frameless ceramic glass cooktop
- Pan presence sensors
- Pan size sensors
- Ribbon heating elements
- 6"/9" dual element
- 5"/8" dual element
- Control lock capability

JP940

- Ceramic glass cooktop
- Ribbon heating elements
- 6"/9" dual element
- 5"/8" dual element
- Frameless design
- Hot surface indicator lights
- Control lock capability
- Heavy-duty die-cast knobs on stainless model
- Melt and Simmer options



JP960

- Ceramic glass cooktop
- Ribbon heating elements
- Bridge element
- 6"/9" dual element
- Frameless design
- Upfront controls
- Control lock capability



JP930

- Ceramic glass cooktop
- Ribbon heating elements
- Bridge element
- 6"/9" dual element
- Frameless design
- Hot surface indicator lights
- Control lock capability



JP910

- Ceramic glass cooktop
- Ribbon heating elements
- 6"/9" dual element

• Frameless design

- Hot surface indicator lights
- Control lock capability

Show and tell GE Profile™ gas cooktops





Dual-flame stacked burner

- Have a qualified technician hook-up the GE Profile cooktop to either natural gas or LP according to all installation instructions.
- When selling to the consumer turn the knob to light the burner, then to the highest temperature setting.
- Show them both the upper and lower rings of flame.
- Explain that this is a very powerful 18,000 BTU burner ideal for fast boiling, frying and wok cooking.
- Now turn burner to lowest setting.
- This demonstrates that the upper ring of flame disappears and only the very small, lower ring of flame remains.
- Explain that this is 2 burners in 1. High-power, high-heat and a gentle low-heat burner ideal for delicate sauces, low 140° cooking. The same gentle, low-heat delivered by the Precise simmer burner.

Control lock capability

- Have a qualified technician hook-up a GE Profile gas or electric cooktop according to all installation instructions.
- Have the consumer turn on any cooktop burner. Then have them turn the control lock knob to the locked position.
- Explain that control lock immediately turns every burner off. Tell them the buzzing noise is a reminder that the cooktop is locked AND one or more burner knobs are turned on.
- Turn off the knob that is on and the warning buzzer stops. Show them that when the cooktop is locked and any burner is turned on the buzzer will sound.
- Point out the "Locked" reminder light by the control lock knob.

GE Profile electric cooktops



12"/9"/6" tri-ring element

- Have a qualified technician hook-up the GE Profile electric cooktop according to all installation instructions.
- Have the consumer turn on the large tri-ring element. Explain to them it is three elements in one—12", 9" or 6".
- Then have them turn the selector knob to see the change in the size of the heated surface. Tell them that the 12" element will accommodate pans up to 14" in diameter.
- Show them the second adjustable 5"/8" dual element and that it operates the same way.



Pan presence sensor

- Have a qualified technician hook-up the GE Profile electric cooktop according to all installation instructions. You will need at least one large metal pan 9 to 10 inches in diameter.
- (Option order 120 volt demo cord kit pub # 3-A050)
- Turn on any element. Look at the "PAN SENSOR" pad. If the red light does not glow beside pad touch the "PAN SENSOR" pad to activate the sensors.
- Have the consumer turn on any element and touch the "+" pad for that element.
- Show them that the "H", for high, flashes until a pan is placed on the element. Remove the pan and show them that the "H" starts to flash again.
- Explain that if the pan is not returned to the element the cooktop will turn that element off in approximately 70-80 seconds. All the elements have the pan presence sensor. Explain that the two large adjustable size elements will automatically change the size of the heated area if a very small or very large pan is placed on those elements.

Show and tell



Five-unit cooktop display

Offers the convenience of displaying five cooktops in a single display. Designed to display: – Four 30" cooktops

- One 36" cooktop

82"H x 43-1/2"W x 27-7/8"D

Pub. No. 3-D001



30" wall oven display

Show the versatility of the 30" wall oven with an undercounter installation. Designed to display: -30" single oven -30" cooktop and an Advantium or Spacemaker microwave oven

82"H x 44"W x 26-3/4"D

Pub. No. 3-D081



Downdraft cooktop display

Designed to display: -Electric or gas downdraft cooktop 37-3/4"H × 48"W × 27"D Pub. No. 3-D150



Electric cooktop demo cord kit

Provides power to all controls, but will not energize heating elements. Kit contains one cord, wire nuts, electrical tape and instructions. For use with JP980 and JP950 only.

Pub. No. 3-A050

GE Profile[™] gas cooktop



Engaging Style

Enhanced cooktop surface with continuous grates and heavy-duty die-cast knobs features a smooth and clean design to provide a seamless appearance that is universally attractive, durable and professional.



Easy Cleanability

Deep recessed or gas-on-glass cooktops with dishwasher-safe gates and knobs create a cooking environment that is not only functional, but also easy to clean and maintain.



Extraordinary Versatility Power Boil[™] and Precise Simmer burners offer high-performance capabilities to do more at once.

GE Profile electric cooktop



Engaging Style

Enhanced cooktop surface with a curved front edge and heavyduty die-cast knobs features a smooth and clean design to provide a seamless appearance that is universally attractive and durable.



Easy Cleanability

Ceramic glass cooktop with dishwasher-safe knobs create a cooking environment that is not only functional, but also easy to clean and maintain.



Extraordinary Versatility 12"/9"/6" Tri-ring and 6"/9" dual elements provide multiple cooking areas in one to accommodate various-sized pots or pans. Users can customize the heating element to meet their needs, helping maximize performance and produce ideal results.

30" self-clean gas ranges

	GE Profile [™]				-		GE			
	Sealed burner	1			JGB900SEK	Dual-fuel model	Sealed burner r			1000300
	JGB928SEK JGB928TEK JGB928KEK	JGB918SEK JGB918WEK JGB918CEK	JGB916SEK JGB916WEK JGB916CEK	JGB908SEK JGB908WEK JGB908CEK	JGB900WEF JGB900CEF	<u>J2B918SEK</u> J2B918WEK J2B918CEK	ICRROMEN	JGBP88SEK JGBP88WEK JGBP88CEK	JGBP85SEJ JGBP85WEJ JGBP85CEJ	JGBP36SE JGBP36WI JGBP36CE
Capacity	JGB928BEK	JGB918BEK	JGB916BEK	JGB908BEK	JGB900BEF	J2B918BEK	JGBP90MEH	JGBP88BEK	JGBP85BEJ	JGBP36BE
pper oven capacity	Super-large 5.0 cu. ft.	Extra-large 4.8 cu. ft.	Super-large 5.0 cu. ft.	Extra-large 4.8 cu. ft.	Extra-larg 4.8 cu. ft.					
wer oven capacity	1.0 cu. ft.	1.0 cu. ft.				1.0 cu. ft.				
eatures	- 16 I									
ven cleaning	Self-clean <u>Black</u> <u>True white</u>	Self-clean	Self-clean	Self-clean	Self-clean	Self-clean	Self-clean	Self-clean	Self-clean	Self-clear
as on glass eramic cooktop	<u>True bisque</u> Black									
ep recessed		•		•	•	•		_	•	•
orcelain cooktop	Sealed	Sealed	• Sealed	Sealed	Sealed	Sealed	Sealed	• Sealed	Sealed	Sealed
ower Boil™	(1) 15,000 BTU/	(1) 17,000 BTU/	(1) 17,000 BTU/	(1) 17,000 BTU/	(1) 15,000 BTU/	(1) 17,000 BTU/	Jedied	(1) 16,000 BTU	(1) 15,000 BTU/	(1) 15,000 B
urner (Nat.)	180° Simmer	160° Simmer	160° Simmer	160° Simmer	180° Simmer	160° Simmer		160° Simmer	180° Simmer	180° Simm
recise simmer	(1) 5,000 BTU/		(1) 5,000 BTU/	(1) 5,000 BTU/	(1) 5,000 BT					
urner (Nat.)	140° Simmer	(1) 5,000/600 BTU	140° Simmer	140° Simmer	140° Simm					
	(1) 11,000 BTU/ 150° Simmer;	(2) 12,000/	(1) 11,000 BTU/ 150° Simmer;	(1) 11,000 BTU/ 150° Simmer;	(1) 11,000 B 150° Simm					
ll-purpose	(1) 9,100 BTU/	1,000 BTU;	(1) 9,100 BTU/	(1) 9,100 BTU/	(1) 9,100 BT					
urners (Nat.)	150° Simmer	(1) 9,500/850 BTU	150° Simmer	150° Simmer	150° Simm					
nter oval burner		(1) 6,000 BTU	(1) 6,000 BTU	(1) 6,000 BTU		(1) 6,000 BTU		(1) 6,000 BTU		
on-stick griddle	270	Included 270	Included 270	Included 270	270	Included 270	270	Included 270	270	770
lves (degree of turn) ieTemp™ system	270	270	270	270	270	270	270	270	270	270
onvection bake/roast	•	•	•	-	-	Electric	-	-	-	-
ickSet oven controls uto self-clean	QuickSet VI glass touch†	QuickSet VI glass touch†	QuickSet VI glass touch†	QuickSet V	QuickSet V	QuickSet VI glass touch†	QuickSet V	QuickSet V	QuickSet V	QuickSet
lectronic oven control	•	•	•	•	•	•	•	•	•	•
li/Low broil	•	•	•	•	•	•	•	•	•	•
lectronic clock and timer	•	•	•	•	•	•	•	•	•	•
utomatic oven timer	•	•	•	•	•	•	•	•	•	٠
udible preheat signal	•	•	•	•	•	•	•	•	•	•
iven meat probe uto oven shut-off	•	•	•	•	•	•	•	•	•	•
ertified Sabbath mode	•	•	•	•	•	•	•	•	•	•
to Recipe™ conversion	•	•	•	-		-	-	-	-	
ontrol lock capability	•	•	•	•	•	•	•	•	•	
	Matte black <u>hvycast</u> <u>Grey hvycast</u> Taupe hvycast	Matte black	Matte black <u>hvycast</u> <u>Grey hvycast</u> Taupe hvycast	Matte black <u>hvycast</u> <u>Grey hvycast</u> Taupe hvycast	Matte blac <u>medcas</u> <u>Grey medc</u> Taupe <u>medium-cc</u> Black					
movable grates	Black hvycast	hvycast	Black hvycast	Black hvycast	medium-co					
ntinuous grates	Dishwasher-safe			Dishwasher-safe	Dishwasher-safe	Dishwasher-safe	•	Dishwasher-safe	Dishwasher-safe	Dishwasher
nition system	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electroni
wer oven ual element bake	150°-450°	150°-450°				150°-450°				
emovable drawer liner	130 -430	130 -430				130 -430				
arming drawer			150°-220°	150°-220°	150°-220°		150°-220°	150°-220°	150°-220°	
en racks	3	3	2	2	2	3	2	2	2	3
embossed rack positions viler pan	•	•	•	•	•	•	•	•	•	•
atch-resistant ckguard	<u>Stainless steel</u> Glass	Stainless steel Glass	Stainless steel Glass	Stainless steel Porcenam.	Stainless steel Porcenam.	Stainless steel Glass	Soft stainless	Stainless steel Porcenam.	Stainless steel Porcenam.	Porcena
erior oven light	•	Gidss	Gluss	•	Porcenam.	Glass	•	Porcenam.	Porcenam.	• • • •
oven broiling	•	•	•	•	•	•	•	•	•	•
pearance										
or appearance*	SS/WW/CC/BB	SS/WW/CC/BB	SS/WW/CC/BB	SS/WW/CC/BB	SS/WW/CC/BB	SS/WW/CC/BB	BC	SS/WW/CC/BB	SS/WW/CC/BB	SS/WW/CC
	Stainless steel White glass		Stainless steel White glass	Stainless steel White glass	Stainless s					
	Bisque glass		Bisque glass	Bisque glass	White gla Bisque gla					
meless oven door	Black glass	Soft stainless	Black glass	Black glass	Black gla					
en door with window	Big ClearView™	Big ClearView	Big ClearView	Big ClearView	Big ClearView	Big ClearV				
en door handle	Sculptured	Sculptured	Sculptured	Sculptured	Sculptured	Sculptured	Professional-style	Designer-style	Designer-style	Designer-s
eights & Dimensions erall oven interior dimens. «HxD in inches)	24 × 19 × 19	24 × 19 × 19	24 × 19 × 19	24 × 19 × 19	24 × 19 × 19	24 × 19 × 19	24 × 18.5 × 19	24 × 19 × 19	24 × 18.5 × 19	24 x 18.5 x
prox. shipping										
ght (lbs.) wer/Ratings	250	235	245	235	220	235	230	220	220	210
		(1) 17.0/11.0	(1) 17.0/11.0	(1) 17.0/11.0		(1) 17.0/11.0		(1) 6.0/6.0		
	(1) 15.0/11.0	(1) 15.0/11.0	(1) 11.0/9.1	(1) 15.0/11.0	(1) 15.0/11.0	(1) 15.0/11.0	(0) 4 0 5 / 5 5 5	(1) 16.0/11.0	(1) 15.0/11.0	(1) 15.0/11
	(1) 11.0/9.1	(1) 11.0/9.1	(1) 9.1/8.0	(1) 11.0/9.1	(1) 11.0/9.1 (1) 5.0/5.0	(1) 11.0/9.1	(2) 12.0/11.0	(1) 11.0/10.0	(1) 11.0/10.0 (1) 5.0/5.0	(1) 11.0/10
hurborg	(1) 5.0/5.0 (1) 9.1/9.1	(1) 5.0/5.0 (1) 9.1/9.1	(1) 6.0/6.0 (1) 5.0/4.0	(1) 5.0/5.0 (1) 9.1/9.1	(1) 5.0/5.0 (1) 9.1/9.1	(1) 5.0/5.0 (1) 9.1/9.1	(1) 5.0/5.0 (1) 9.5/9.5	(1) 5.0/5.0 (1) 9.1/9.1	(1) 5.0/5.0 (1) 9.1/9.1	(1) 5.0/5.0 (1) 9.1/9.1
		\1, J, 1, J, 1		1 1 1 1 1 1 1 1 1		12/ 2.2/ 2.2			5.0 oven	(1) J.1/J.
0's BTU's) Nat/LP			16.0/16.0 oven				1.1	10.0/10		
o burners O's BTU's) Nat/LP en/broiler burners O's BTU's) Nat/LP	<		16.0/16.0 oven 13.5/12.0 broil		>		<	12.5/1	2.0 broil	
0's BTU's) Nat/LP en/broiler burners 0's BTU's) Nat/LP al-fuel range	≺	5A>			>	208/240V, 60Hz,		12.5/1	2.0 broil	
0's BTU's) Nat/LP en/broiler burners 0's BTU's) Nat/LP	≺ 1	5A				208/240V, 60Hz, 40A	120V, 60Hz, 9A	12.5/1 120V, 60Hz, 9A	2.0 broil	120V, 60Hz

*SS = Stainless steel with black accents, BC = Soft stainless with black accents, WW = White with white glass door, CC = Bisque with bisque glass door, BB = Black with black glass door. † = Stainless steel models feature traditional QuickSet controls. Factory set for Natural Gas. A set of LP orifices is included with each range for LP conversion.

30" self-clean gas ranges (continued)

				Standard
	Sealed burner models			burner models
6	JGBP35SEJ JGBP35WEJ JGBP35CEJ JGBP35BEJ	<u>JGBP33SEH</u> <u>JGBP33WEH</u> <u>JGBP33CEH</u> JGBP33BEH	JGBP28SEJ JGBP28WEJ JGBP28EEJ JGBP28BEJ	JGBP26WEH JGBP26CEH
Capacity	•	•	•	•
xtra-large 4.8 cu. ft. oven	•	•	•	•
Features	0.15.1	0.15.1	0.15.1	0.15.1
Oven cleaning	Self-clean	Self-clean	Self-clean	Self-clean
Deep recessed porcelain cooktop	Sealed	Coolod	Sealed	Standard/Twin
Cooktop burners	(1) 15.000 BTU/	Sealed	Sedied	Standard/ Iwin
Power Boil™ burner (Nat.)	180° Simmer			
Precise simmer burner (Nat.)	(1) 5,000 BTU 140° Simmer	(1) 5,000/600 BTU		
All-purpose burners (Nat.)(j)	(2) 9,100 BTU/ 150° Simmer	(1) 13,000/1,000 BTU; (2) 9,500/850 BTU	(4) 9,500/850 BTU	(4) 9,100/850 BTU
/alves (degree of turn)	270	270	140	270
FrueTemp™ system	•	•	•	•
Electronic controls	•	•	•	•
QuickSet oven controls	QuickSet IV	QuickSet IV	QuickSet III	QuickSet IV
Auto self-Clean	•	•	•	•
Electronic clock and timer	•	•	•	•
Automatic oven timer	•	•		•
Audible preheat signal	•	•	•	•
Auto oven shut-off	•	•	•	•
Certified Sabbath mode	•	•	•	•
One-piece upswept cooktop	Porcenam.	Porcenam.	Porcenam.	Porcenam.
_ift-up cooktop				•
Easy-clean subtop				PorcEnam.
Porcelain-enameled one-piece drip pans	Matheliad and and	<u>Black</u> <u>Grey</u> <u>Taupe</u> Black	Opt. access.	<u>Chrome</u> Chrome
	<u>Matte black med-cast</u> <u>Grey medium-cast</u> Taupe medium-cast	<u>Black medium-cast</u> <u>Grey medium-cast</u> Taupe medium-cast	Black std. porcsteel Grey std. porcsteel Black std. porcsteel	Grey std. porcstee
Removable grates	Black medium-cast	Black medium-cast	Black std. porcsteel	Taupe std. porcstee
Continuous grates	Dishwasher-safe			
Square grates		•	•	•
gnition system	Electronic	Electronic	Electronic	Electronic
Oven racks	2	3	2	2
Six embossed rack positions	•	•	•	•
Broiler pan	•	•	•	•
Scratch-resistant backguard	Porcenam.	Porcenam.	Porcenam.	Porcenam.
nterior oven light	•	•	•	•
Storage drawer	•	•	•	•
n-oven broiling	•	•	•	•
Appearance				
Color appearance*	SS/WW/CC/BB	SS/WW/CC/BB	SS/WW/BB/WH/CT	WW/CC
	Stainless steel White glass	<u>Stainless steel</u> White glass	Stainless steel White glass	
	Bisque glass	Bisque glass	Bisque glass	White glass
Frameless oven door	Black glass	Black glass	Black glass	Bisque glass
Oven door with window	Big ClearView	Big ClearView	Big ClearView	ClearView
Designer-style handle	•	•	•	•
Weights & Dimensions				
Overall oven interior dimensions WxHxD in inches)	<		8.5 × 19	
Approx. shipping weight (lbs.)	210	210	210	200
Power/Ratings				
	(1) 15.0/11.0	(1) 13.0/11.0		
Top burners	(1) 5.0/5.0	(1) 5.0/5.0		
000's BTU's) Nat/LP	(2) 9.1/9.1	(2) 9.5/9.5	(4) 9.5/9.5	(4) 9.1/8.0
Oven/broiler burners	•		5.0 Oven	
000's BTU's) Nat/LP	<u> </u>		2.0 Broil	
	<	120V 6	50Hz, 5A	
Gas range electrical rating .P conversion kit (included)	•		•	•

Installation information (in inches) Model J2B915



Product is shipped with a 4-prong plug. Recommended outlet is a NEMA 14-50R receptacle.

2-1/4

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Installation information (in inches) All models except J2B915

7-1/2



Optional gas range accessory drip pans for sealed and standard burner models (Available at additional cost) To order these accessory drip pans, call toll-free 800-626-2002. Installation Information: Before installing, consult installation instructions packed with product for current dimensional data.

Dimensions (in inches)

Dimens	10113 (11	i interies	"		
Model	A	В	C*	D	E
J2B918	30	47-3/4	26-1/4	46-3/8	36-1/4± 1/4
JGB928	30	47-3/4	26-1/4	46-3/8	36-1/4± 1/4
JGB918	30	47-3/4	26-1/4	46-3/8	36-1/4± 1/4
JGB916	30	47-3/4	26-1/4	46-3/8	36-1/4± 1/4
JGB908	30	47-3/4	26-1/4	46-3/8	36-1/4± 1/4
JGB900	30	47-3/4	26-1/4	46-3/8	36-1/4± 1/4
JGBP90	30	46-7/8	26-1/4	46-3/8	36-1/4± 1/4
JGBP88	30	47-1/2	26-1/4	46-3/8	36-1/4± 1/4
JGBP85	30	47-1/2	26-1/4	46-3/8	36-1/4± 1/4
JGBP36	30	47-1/2	26-1/4	46-3/8	36-1/4± 1/4
JGBP35	30	47-1/2	26-1/4	46-3/8	36-1/4± 1/4
JGBP33	30	46-7/8	26-1/4	46-3/8	36-1/4± 1/4
JGBP28	30	46-7/8	26-1/4	46-3/8	36-1/4± 1/4
JGBP26	30	46-7/8	26-1/4	46-3/8	36-1/4± 1/4
JGBP24	30	46-7/8	26-1/4	46-3/8	36-1/4± 1/4
*Dimonoion	from wall t	a frant of al	and door be	ndle is 20"	n modele

*Dimension from wall to front of closed door handle is 29" on models J2B918, JGB928/918/916/908/900, JGBP88/85/36/35 and 28-1/4" on models JGBP90/33/28/26/24. Depth to front edge of cooktop—25-1/4".

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Factory set for Natural Gas. A set of LP orifices is included with each range for LP conversion.



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.

Gas self-clean range anti-tip bracket (part no. 205C1714P001)

J2B918, JGB928/918/916/908/900, JGBP90/88/85/28/26/24



30" continuous- and standard-clean gas ranges

	GE							
	Sealed burner mod	lels			Standard burner m	nodels		
	JGBS23SEH JGBS23WEH JGBS23CEH JGBS23BEH	JGBS22BEH	<u>JGBS10WEH</u> <u>JGBS10CEH</u> JGBS10BEH	JGBS09PEH	JGBC20WEH JGBC20CEH	JGBS20WEH JGBS20BEH	JGBS07PEH	<u>JGBS04BEH</u> JGBS04PPH
Capacity			-		1	1	1	
Extra-large 4.8 cu. ft. oven	•	•	•	•	•	•	•	•
Features								
Oven cleaning	Standard-clean	Standard-clean	Standard-clean	Standard-clean	Contclean	Standard-clean	Standard-clean	Standard-clean
Cooktop burners	Sealed	Sealed	Sealed	Sealed	Std./twin	Std./twin	Std./twin	Std./twin
Precise simmer burner (Nat.)	(1) 5,000/600 BTU							
All-purpose burners (Nat.) Center oval burner	(1) 12,000/ 1,000 BTU; (2) 9,500/850 BTU	(4) 9,500/850 BTU	(1) 8,000/850 BTU (3) 7,000/850 BTU (1) 6,000/850 BTU	(1) 8,000/850 BTU (3) 7,000/850 BTU (1) 6,000/850 BTU	(4) 9,100/850 BTU	(4) 9,100/850 BTU	(4) 9,100/850 BTU	(4) 9,100/850 BTU
Valves (degree of turn)	270	140	270	270	140	140	140	140
Electronic clock and timer	•	•	Clock only		•	•		
Porcelain-enameled cooktop	One-piece upswept	One-piece upswept	•	•	One-piece upswept	One-piece upswept	•	•
Lift-up cooktop					•		•	•
Easy-clean porcelain-enameled subtop					•	•	•	•
One-piece drip pans	<u>Black</u> Grey Taupe Black	Opt. access.			Opt. access.	Opt. access.	Opt. access.	Opt. access.
Removable square grates	Deluxe porcelain-steel	Black standard porcelain-steel	Continuous wire	Continuous wire	<u>Grey standard</u> <u>Taupe standard</u> Black standard Porcelain-steel	<u>Grey standard</u> Black standard Porcelain-steel	Grey/Taupe/Black standard porcelain-steel	Black standard Porcelain-steel
Griddle			Non-stick	Non-stick				
Ignition system	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic	Electronic Pilot†
Oven racks	2	2	2	1	2	2	2	2
Six embossed rack positions	•	•	•	•	•	•	•	•
One piece broiler pan	•	•	٠		•	•	•	•
Porcelain-enameled backguard	•	•	Glass	•	•	•	•	•
Interior oven light	•	•	01055	•	•	•	•	
Broiler drawer	Slide-out	Slide-out	Drop-down		•	•	•	•
Appearance	Silde-out	Silde-Out	Diop-down		-	-	-	_
Appediance	<u>SS</u>							
	WW		WW					11/1/07
	CC BB	WH/CT	CC BB	ww	WW CC	WW WH/CT	WW/CC/BB	WH/CT WW/WH/CT
Color appearance*	Stainless steel White glass	WH/CI	White glass			WH/CI	WW/CC/BB	<u>Black glass</u>
	Bisque glass		Bisque glass	White	White glass	White glass	White/Bisque/Black	CM*
Frameless oven door	Black glass	Black glass	Black glass	porcelain-enameled	Bisque glass	Black glass	porcelain-enameled	porcelain-enamele
Oven door with window	Big ClearView	Big ClearView	ClearView	ClearView	ClearView	ClearView	ClearView	
Designer-style handle	•	•	•	•	•	•	•	 / chrome visor
Weights & Dimensions								
Overall oven interior dimensions WxHxD in inches)	~			24 x 1	8.5 x 19			
Approx. shipping weight (lbs.)	180	170	160	160	175	175	165	165
Power/Ratings	100	2.0	100	100	1.0	1.0	100	1 100
Tower/Rulings	(1) 12.0/11.0	1	(1) 8.0/8.0 BTU	(1) 8.0/8.0 BTU				
Top burners	(1) 12.0/11.0 (1) 5.0/5.0		(3) 7.0/7.0 BTU	(3) 7.0/7.0 BTU				
(000's BTU's) Nat/LP	(2) 9.5/9.5	(4) 9.5/9.5	(1) 6.0/6.0 BTU	(1) 6.0/6.0 BTU	(4) 9.1/8.0	(4) 9.1/8.0	(4) 9.1/8.0	(4) 9.1/8.0
Oven/broiler burners	161 5.51 5.5	(4) 5.5/ 5.5	110.0/0.0 010	110.0/0.0 010	1 14/ 3.1/0.0	(4/ J.1/ 0.0	(4) 5.1/ 0.0	14/ 0.1/0.0
000's BTU's) Nat/LP	«				/16.5			
Gas range electrical rating**	i de la companya de l				0Hz., 5A			
LP conversion kit (included)	•	•	•	•	•	•	•	•
	-	-	-	a alu u dala la la alu ala an 14/01	Mathematical and a second second		-	-

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Factory set for Natural Gas. A set of LP orifices is included with each range for LP conversion.



Dimens	Dimensions (in inches)										
Model	Α	В	C*	D	E						
JGBS23	30	46-7/8	26-1/4	46-3/8	36-1/4±1/4						
JGBS22	30	46-7/8	26-1/4	46-3/8	36-1/4± 1/4						
JGBS10	30	45	25-5/16	46-1/4	36-1/4±1/4						
JGBS09	30	45	25-5/16	46-1/4	36-1/4±1/4						
JGBC20	30	46-7/8	26-1/4	46-3/8	36-1/4±1/4						
JGBS20	30	46-7/8	26-1/4	46-3/8	36-1/4±1/4						
JGBS17	30	46-7/8	26-1/4	46-1/4	36-1/4±1/4						
JGBS07	30	46-7/8	26-1/4	46-1/4	36-1/4±1/4						
JGBS04	30	46-7/8	25-5/16	46-1/4	36-1/4±1/4						
*Dimension	from wall t	o front of clo	osed door ho	indle is 29".							

25-1/4"—Depth to front top edge of cooktop.





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.

Gas Self-clean range anti-tip bracket (part no. 205C1714P001) JGBS23/22/20/17/10/09/07/04, JGBC20



Built-in gas cooktops

	GE Profile [™]						GE [®]						
	JGP975SEK	JGP970SEK	JGP963SEK	JGP945SEK	JGP940SEK	JGP933SEK	JGP637SEJ	JGP337SEJ	JGP630SEK	JGP330SEK	JGP628SEK	JGP328SEK	
	JGP975WEK		JGP963WEK	JGP945WEK	JGP940TEK	JGP933WEK	JGP637WEJ	JGP337WEJ	JGP630WEK	JGP330WEK	JGP628WEK	JGP328WEK	
	JGP975CEK	JGP970KEK	JGP963CEK	JGP945CEK	JGP940KEK	JGP933CEK	JGP637CEJ	JGP337CEJ	JGP630CEK	JGP330CEK	JGP628CEK	JGP328CEK	
	JGP975BEK						JGP637BEJ	JGP337BEJ	JGP630BEK		JGP628BEK	JGP328BEK	JGP321EJ
Features			00.00021	00.010021	0010100211	00.00001	001001010	00.00.010	00000000			00.010001	00.01110
Cooktop burners	5 sealed	5 sealed	5 sealed	5 sealed	4 sealed	4 sealed	5 sealed	4 sealed	5 sealed	4 sealed	4 sealed	4 sealed	4 standard
Dual-flame stacked	(1) 18.0	5 sected	5 sected	(1) 18.0	4 Section	4 Sealed	5 sected	4 300100	5 Sedied	4 sected	4 360160	4 360/60	4 31010010
burner 000's BTU's	140° simmer			140° simmer									
Power Boil burner	140 SITTITIET	(1) 15.0	(1) 15.0	140 SITTITIEL	(1) 15.0	(1) 15.0							
000's BTU's		180° simmer	180° simmer		180° simmer	180° simmer							
00050105	(1) 11.0	(1) 11.0	(1) 11.0	(1) 11.0	(1) 11.0	(1) 11.0			(1) 11.0	(1) 11.0			
	(1) 11.0	(1) 11.0	(1) 11.0	(1) 11.0	(1) 11.0	(1) 11.0	(2) 9.5		(2) 9.5	(2) 9.5	(3) 9.5	(3) 9.5	
All-purpose burner(s) 000's BTU's	150° simmer		150° simmer	150° simmer	150° simmer	150° simmer	150° simmer		150° simmer	150° simmer	150° simmer	150° simmer	
								•					
Precise Simmer	(2) 5.0	(2) 6.0	(2) 5.0	(1) 5.0	(1) 6.0	(1) 5.0	(2) 5.0	-	(2) 5.0	(1) 5.0	(1) 5.0	(1) 5.0	
burner(s) 000's BTU's	140° simmer	140° simmer	140° simmer	140° simmer	140° simmer	140° simmer	140° simmer	•	140° simmer	140° simmer	140° simmer	140° simmer	
Electronic pilotless													
ignition	•	•	•	•	•	•	•	•	•	•	•	•	•
	Deep stainless			Deep stainless		Deep stainless					Deep stainless		
	Deep	Ceramic-	Deep	Deep	Ceramic-	Deep	Tempered	Tempered	Deep	Deep	Deep	Deep	Porcelain-
Cooktop surface	porcelain	glass	porcelain	porcelain	glass	porcelain	glass	glass	porcelain	porcelain	porcelain	porcelain	enameled
	Matte black	Matte black	Matte black	Matte black	Matte black	Matte black	Matte black	Matte black	Matte black				
	deluxe-cast	<u>deluxe-cast</u>	<u>deluxe-cast</u>	<u>deluxe-cast</u>	<u>deluxe-cast</u>	<u>deluxe-cast</u>	deluxe-cast	deluxe-cast	medium-cast				
	Grey	Grey	Grey	Grey	Grey	Grey	Grey	Grey	Grey				
	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	<u>deluxe-cast</u>	deluxe-cast	deluxe-cast	medium-cast				
	Taupe	Taupe	Taupe	Taupe	Taupe	Taupe	Taupe	Taupe	Taupe	<u>Black</u>	<u>Black</u>	<u>Black</u>	
	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	<u>deluxe-cast</u>	deluxe-cast	deluxe-cast	medium-cast	Grey	Grey	<u>Grey</u>	
	Black	Black	Black	Black	Black	Black	Black	Black	Black	Taupe	Taupe	Taupe	Standard
Cooktop grates	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	deluxe-cast	medium-cast	Black	Black	Black	steel
Continuous grates	•	•	•	•	•	•			•	•	•	•	
Dishwasher-safe													
grates and knobs	•	•	•		•	•	•	•	•	•	•	•	
One-piece drip pans							Porcenam.	Porcenam.					Chrome
	<u>Stainless</u>	<u>Stainless</u>	<u>Stainless</u>	<u>Stainless</u>	<u>Stainless</u>	<u>Stainless</u>	<u>Black</u>	<u>Black</u>	<u>Stainless</u>	<u>Stainless</u>	<u>Stainless</u>	<u>Stainless</u>	
	White	True white	White	White	True white	White	White	White	White	White	White	White	
	Bisque	True bisque	Bisque	Bisque	True bisque	<u>Bisque</u>	Bisque	Bisque	Bisque	Bisque	Bisque	<u>Bisque</u>	
Control panel	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	Black	White/Black
Controls	Upfront	Upfront	Upfront	Right side	Right side	Right side	Upfront	Right side	Upfront	Right side	Upfront	Right side	Right side
Control lock capability	•	•		•	•								
Appearance													
	<u>SS</u>	SS	SS	SS	SS	SS	SS	SS	SS	<u>SS</u>	SS	SS	
	WW	ww	ww	ww	ww	ww	ww	ww	ww	ww	ww	ww	
	CC	CC	CC	CC		CC	CC		CC	CC	CC	CC	
Color appearance*	BB	BB	BB	BB	BB	BB	BB	BB	BB	BB	BB	BB	WH/BL
Weights &													
Dimensions													
Cooktop width		1	1					1	1	1			
(in inches)	36	36	36	30	30	30	36	30	36	30	36	30	30
	30	30	30		30	30	30	30	30	30	30	30	30
Approx. shipping	E.4	59	55	70	- F2	45	70	70	F1	6.6	F1	44	75
wt. (lbs.)	54	59	55	39	52	45	38	30	51	44	51	44	35
Features	1												
Gas cooktop elect.							120V, 60Hz, 5A	·					>
Gas cooktop elect. rating	<												
Gas cooktop elect.	(1) 18.0/15.0	(1) 15.0/14.0	(1) 15.0/13.0	(1) 18.0/15.0	(1) 15.0/14.0	(1) 15.0/13.0							
Gas cooktop elect. rating	(1) 18.0/15.0 (1) 11.0/10.0	(1) 11.0/10.0	(1) 11.0/9.1	(1) 11.0/10.0	(1) 11.0/10.0	(1) 15.0/13.0 (1) 11.0/9.1	(1) 12.0/10.0	(1) 12.0/10.0	(1) 11.0/10.0	(1) 11.0/10.0			
Gas cooktop elect. rating Burners (000's/BTU's):	(1) 18.0/15.0 (1) 11.0/10.0 (1) 9.5/9.1	(1) 11.0/10.0 (1) 9.1/8.1	(1) 11.0/9.1 (1) 9.1/8.1	(1) 11.0/10.0 (1) 9.5/9.1	(1) 11.0/10.0 (1) 9.1/8.1	(1) 15.0/13.0 (1) 11.0/9.1 (1) 9.1/8.1	(2) 9.5/8.5	(2) 9.5/8.5	(2) 9.5/9.1	(2) 9.5/9.1	(3) 9.5/	(3) 9.1/8.1	
Gas cooktop elect. rating	(1) 18.0/15.0 (1) 11.0/10.0 (1) 9.5/9.1 (2) 5.0/5.0	(1) 11.0/10.0 (1) 9.1/8.1 (2) 6.0/6.0	(1) 11.0/9.1 (1) 9.1/8.1 (2) 6.0/6.0	(1) 11.0/10.0 (1) 9.5/9.1 (2) 5.0/5.0	(1) 11.0/10.0 (1) 9.1/8.1 (1) 6.0/6.0	(1) 15.0/13.0 (1) 11.0/9.1 (1) 9.1/8.1 (1) 6.0/6.0					(3) 9.5/ (1) 5.0/5.0	(3) 9.1/8.1 (1) 6.0/6.0	(4) 9.1/8.0

^SS = Stainless Steel, WW = White on white, CC = Bisque on bisque, BB = Black on black, WH = White, BI †A set of LP orifices is included with each cooktop for LP conversion. Factory set for natural gas.

Dimensions (in inches)

W 36 36 36	Overall D 21 21 21-3/16	H 3-3/16 3-3/16	A 33-7/8	B 19-1/8	С	bustible v L	R	counter F
36 36	21			10_1/8				
36		3-3/16	1.		2-1/4	3-3/4	6	2-1/2
	21-3/16		33-7/8	19-1/8	2-1/4	3-3/4	6	2-1/2
70		3-1/16	33-7/8	19-1/8	2-1/4	3-3/4	6	2-1/2**
50	21	3-3/16	28-1/2	19-5/8	2-1/4	3-3/4	6	2-1/2
30	21	3-3/16	28-1/2	19-5/8	2-1/4	3-3/4	6	2-1/2
29-3/4	21-7/16	3-1/16	28-1/2	19-5/8	2-1/4	3-3/4	6	2-1/2
36	21	3-1/16	33-7/8	19-1/8	2-1/4	3-3/4	6	2-1/2
30	21	3	28-1/2	19-5/8	2-1/4	3-3/4	6	2-1/2
36	21	3-3/16	33-7/8	19-1/8	2-1/4	3-3/4	6	2-1/2
30	21	3-3/16	28-1/2	19-5/8	2-1/4	3-3/4	6	2-1/2
36	21	3-3/16	33-7/8	19-1/8	2-1/4	3-3/4	6	2-1/2
30	21	3-3/16	28-1/2	19-5/8	2-1/4	3-3/4	6	2-1/2
30-1/4	21-1/4	3-9/16	28-1/2	19-5/8	1-3/4	3-3/4	6	3-1/4
31	9-3/4 36 30 36 30 36 30 30 0-1/4	30 21 9-3/4 21-7/16 36 21 30 21 36 21 30 21 36 21 30 21 36 21 30 21 30 21 30 21 30 21 30 21 30 21 30 21 30 21 30 21 30 21	30 21 3-3/16 9-3/4 21-7/16 3-1/16 36 21 3-1/16 30 21 3 36 21 3-3/16 30 21 3-3/16 36 21 3-3/16 36 21 3-3/16 30 21 3-3/16 30 21 3-3/16 30 21 3-3/16 30 21 3-3/16 30 21 3-3/16	30 21 3-3/16 28-1/2 9-3/4 21-7/16 3-1/16 28-1/2 36 21 3-1/16 33-7/8 30 21 3 28-1/2 36 21 3-3/16 33-7/8 30 21 3 28-1/2 36 21 3-3/16 28-1/2 36 21 3-3/16 28-1/2 36 21 3-3/16 33-7/8 30 21 3-3/16 32-1/2 36 21 3-3/16 28-1/2 30 21 3-3/16 28-1/2 30 21 3-3/16 28-1/2 30 21 3-3/16 28-1/2 0-1/4 21-1/4 3-9/16 28-1/2	30 21 3-3/16 28-1/2 19-5/8 9-3/4 21-7/16 3-1/16 28-1/2 19-5/8 36 21 3-1/16 33-7/8 19-1/8 30 21 3 28-1/2 19-5/8 36 21 3-1/16 33-7/8 19-1/8 36 21 3-3/16 33-7/8 19-1/8 30 21 3-3/16 28-1/2 19-5/8 30 21 3-3/16 28-1/2 19-5/8 36 21 3-3/16 33-7/8 19-1/8 30 21 3-3/16 28-1/2 19-5/8 36 21 3-3/16 28-1/2 19-5/8 30 21 3-3/16 28-1/2 19-5/8 30 21 3-3/16 28-1/2 19-5/8 30 21 3-3/16 28-1/2 19-5/8	30 21 3-3/16 28-1/2 19-5/8 2-1/4 9-3/4 21-7/16 3-1/16 28-1/2 19-5/8 2-1/4 36 21 3-1/16 33-7/8 19-1/8 2-1/4 30 21 3 28-1/2 19-5/8 2-1/4 30 21 3 28-1/2 19-5/8 2-1/4 30 21 3-3/16 33-7/8 19-1/8 2-1/4 30 21 3-3/16 28-1/2 19-5/8 2-1/4 36 21 3-3/16 33-7/8 19-1/8 2-1/4 30 21 3-3/16 33-7/8 19-1/8 2-1/4 36 21 3-3/16 28-1/2 19-5/8 2-1/4 30 21 3-3/16 28-1/2 19-5/8 2-1/4 30-1/4 21-1/4 3-9/16 28-1/2 19-5/8 2-1/4	30 21 3-3/16 28-1/2 19-5/8 2-1/4 3-3/4 9-3/4 21-7/16 3-1/16 28-1/2 19-5/8 2-1/4 3-3/4 36 21 3-1/16 33-7/8 19-1/8 2-1/4 3-3/4 30 21 3 28-1/2 19-5/8 2-1/4 3-3/4 30 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 30 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 30 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 36 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 36 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 30 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 30 21 3-3/16 28-1/2 19-5/8 2-1/4 3-3/4 30-1/4 21-1/4 3-9/16 2	30 21 3-3/16 28-1/2 19-5/8 2-1/4 3-3/4 6 9-3/4 21-7/16 3-1/16 28-1/2 19-5/8 2-1/4 3-3/4 6 36 21 3-1/16 33-7/8 19-1/8 2-1/4 3-3/4 6 30 21 3 28-1/2 19-5/8 2-1/4 3-3/4 6 30 21 3 28-1/2 19-5/8 2-1/4 3-3/4 6 30 21 3-3/16 38-7/8 19-1/8 2-1/4 3-3/4 6 30 21 3-3/16 28-1/2 19-5/8 2-1/4 3-3/4 6 30 21 3-3/16 28-1/2 19-5/8 2-1/4 3-3/4 6 30 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 6 30 21 3-3/16 33-7/8 19-1/8 2-1/4 3-3/4 6 30 21 3-3/16 2

**Roised bull nose countertops will require up to 3/8" additional clearance to prevent interference with curved front.

Note: All gas cooktop models require 7/16" free area below cooktop height to combustible material. 0" clearance is required between left and right sides of cooktop below countertop. Requires 18" minimum from countertop to adjacent overhead cabinets.* *AGA requirement.

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.

Gas connection Models JGP963/962/637/628/337/321



Gas connection Models JGP933/932/328



Cooktop dimensions (in inches)







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

Installation with single wall oven information:

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

Optional gas range wok accessory (Available at additional cost) JXWK = Wok accessory holder sits on top of maximum burner grate to hold a **round-bottom** wok. For use with JGP637/337 models only.

JXWK2 = Wok accessory holder sits on top of maximum burner grate to hold a **round-bottom** wok. For use with JGP963/933/962/932 models only.

Built-in CleanDesign cooktops

	GE Profile [™]							GE®		
	<u>JP980SK</u> <u>JP980WK</u> <u>JP980CK</u> JP980BK	<u>JP970SK</u> <u>JP970TK</u> <u>JP970KK</u> JP970BK	<u>JP960SK</u> <u>JP960TK</u> <u>JP960KK</u> JP960BK	<u>JP950SK</u> <u>JP950WK</u> <u>JP950CK</u> JP950BK	<u>JP940SK</u> <u>JP940TK</u> <u>JP940KK</u> JP940BK	<u>JP930SK</u> <u>JP930TK</u> <u>JP930KK</u> JP930BK	<u>JP910SK</u> <u>JP910TK</u> <u>JP910KK</u> JP910BK	<u>JP655SK</u> <u>JP655TK</u> JP655BK	<u>JP3555K</u> <u>JP355TK</u> <u>JP355WK</u> <u>JP355KK</u> JP355BK	<u>JP340WJ</u> <u>JP340CJ</u> JP340BJ
Features										
Ceramic-glass surface Number of elements 12"/9"/6" tri-ring element	Pattern, black Pattern, white Pattern, bisque Pattern, black 5 ribbon	Pattern. black True white True bisque Pattern. black 5 ribbon 1 ribbon (3000W)	Pattern. black True white True bisque Pattern. black 5 ribbon	Pattern. black Pattern. white Pattern. bisque Pattern. black 4 ribbon	Pattern. black <u>True white</u> <u>True bisque</u> Pattern. black 4 ribbon	<u>Pattern, black</u> <u>True white</u> <u>True bisque</u> Pattern, black 4 ribbon	Pattern. black. True white True bisque Pattern. black 4 ribbon	<u>Pattern. black</u> <u>True white</u> Pattern. black 5 ribbon	Pattern. black <u>True white</u> Pattern. white <u>True bisque</u> Pattern. black 4 ribbon	Pattern. white Pattern. bisque Pattern. black 4 ribbon
6"/9" dual heating element			1 ribbon (2500W)	1 ribbon (2500W)		1 ribbon (2500W)	1 ribbon (2500W)	1 ribbon (2500W)	1 ribbon (2500W)	
5"/8" dual heating element	1 ribbon (2200W)	1 ribbon (2200W)		1 ribbon (2200W)						
8" heating elements	1 ribbon w/				1 ribbon (2000W)		2 ribbon (2000W)	1 ribbon (2500W)	2 ribbon (2000W)	2 ribbon (2000W)
7" heating element		1 ribbon (1500W)	1 ribbon (1500W)	1 ribbon (1500W)				1 ribbon (1500W)		
7" heating elements			2 ribbon (1800W)			2 ribbon (1800W)				
Bridge element			1 ribbon (800W)			1 ribbon (800W)				
Total wattage			4400W			4400W				
6" heating elements	2 ribbon (1200W)	2 ribbon (1200W)	1 ribbon (1200W)	1 ribbon (1200W)	1 ribbon (1200W)	1 ribbon (1200W)	1 ribbon (1200W)	2 ribbon (1200W)	1 ribbon (1200W)	2 ribbon (1200W)
Melt setting		•			•					
Hot surface indicator lights Precise Digital	5	5	5	4	4	4	4	5	4	1
Control System™	•			•						
Pan presence sensor	•			•						
Pan size sensor	•			•						
Kitchen timer	•			•						
Control lock capability	•	•	•	•	•	•	•			
Dishwasher-safe knobs		•	•		•	•	•	•	•	
Appearance										
Color appearance*	SS WW CC BB	SS WW CC BB	SS WW CC BB	SS WW CC BB	SS WW CC BB	SS WW CC BB	SS WW CC BB	SS <u>WW</u> BB	SS SS <u>WW</u> <u>CC</u> BB	WW CC BB
Weight & Dimensions		1	1				1		1	
Cooktop width (in inches)	36	36	36	30	30	30	30	36	30	30
Approx. shipping wt. (lbs.)	45	44	44	38	38	39	38	44	38	37
Power/Ratings	10									
KW rating @ 240V	8.6	9.6	9.6	7.4	7.6	8.1	7.7	8.4	7.7	6.4
208V	6.5	7.2	7.2	5.6	5.7	6.1	5.8	6.3	5.8	4.8
Amps @ 240V	40	40	40	40	40	40	40	40	40	30
208V	40	40	40	30	30	30	30	40	30	30
*SS = Stainless Steel, WW = W	/hite on white, CC = E	Bisque on bisque, BB	= Black on black.							

Cooktop dimensions (in inches)



Counter installation dimensions (in inches)



Cooktop dimensions (in inches)

		Overall		Cut	out	To edge of front counter (min.)
Model	W	D	н	E	F	G
JP980WK/CK/BK	36	21-3/16	3-1/4*	33-7/8	19-1/8	2-1/2**
JP970TK/KK/BK	36	21-3/16	3-1/4*	33-7/8	19-1/8	2-1/2**
JP960TK/KK/BK	36	21-3/16	3-1/4*	33-7/8	19-1/8	2-1/2**
JP950WK/CK/BK	29-3/4	21-5/16	3-1/4*	28-1/2	19-5/8	2-1/2
JP940TK/KK/BK	29-3/4	21-5/16	3-1/4*	28-1/2	19-5/8	2-1/2
JP930TK/KK/BK	29-3/4	21-5/16	3-1/4*	28-1/2	19-5/8	2-1/2
JP910TK/KK/BK	29-3/4	21-5/16	3-1/4*	28-1/2	19-5/8	2-1/2
JP355TK/WK/KK/BK	30	20-7/8	3-1/4			
JP340WJ/CJ/BJ	29-3/4	20-7/8	3-1/4*	28-1/2	19-5/8	2-1/2
*Dopth of unit at con	duit connor	stion locatio	n Iroarlic 6	1///" on mo		/0E0 and

*Depth of unit at conduit connection location (rear) is 6-1/4" on models JP980/950 and 4-5/8" on models JP970/960/940/930/910/355/340.

**Raised bull nose countertops will require up to 3/8° additional clearance to prevent interference with curved front.

Stainless steel cooktop dimensions (in inches)

		Overall		Cut	out	To edge of front counter (min.)
Model	W	D	н	E	F	G
JP980SK	36-1/8	21-1/4	3-1/4*	33-7/8	19-1/8	2-1/2**
JP970SK	36-1/8	21-1/4	3-1/4*	33-7/8	19-1/8	2-1/2**
JP960SK	36-1/8	21-1/4	3-1/4*	33-7/8	19-1/8	2-1/2**
JP950SK	29-7/8	21-3/8	3-1/4*	28-1/2	19-5/8	2-1/2
JP940SK	29-7/8	21-3/8	3-1/4*	28-1/2	19-5/8	2-1/2
JP930SK	29-7/8	21-3/8	3-1/4*	28-1/2	19-5/8	2-1/2
JP910SK	29-7/8	21-3/8	3-1/4*	28-1/2	19-5/8	2-1/2
JP355SK	29-7/8	21-1/2	3-1/4*	28-1/2	19-5/8	2-1/2
*Depth of unit at con	duit conne	ction location	on (rear) is 6	-1/4" on mo	dels JP980	/950 and

4-5/8" on models JP970/960/940/930/910/355. **Raised bull nose countertops will require up to 3/8" additional clearance to prevent

interference with curved front.

Built-in CleanDesian cooktops

Requires a 5" free area between the bottom of the cooktop to any combustible material, i.e., shelving. Free area not required when installing wall oven underneath cooktop. Refer to installation instructions. Units are furnished with a 48" flexible armored cable.

36" Ribbon Cooktops are approved for use over GE 30" Single Wall Ovens and Warming Drawers. 30" Ribbon Cooktops are approved for use over GE 30" and 27" Single Wall Ovens and Warming Drawers. Refer to cooktop and wall oven installation instructions packed with product for current dimensional data.

Notes: 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.

The countertop must be at least 26" deep with a flat surface area of 23-1/2" or more, front to back. Stainless CleanDesign and gas on glass cooktops require 23-5/8" flat surface area. In addition, other clearances to the front edge of the countertop must be considered.

Note: Consult cabinet and countertop manufacturer's specs for flush mount installation prior to install.

Filler trim kit

When replacing an old GE 30" cooktop (with larger opening) with Models JP939/931/930/350/340, use the following one-piece trim kit to fill in the over-size hole. Available at additional cost

JXTR32W (True White)

JXTR32C (True Bisque) JXTR32B (Black—use with black glass cooktops with a white, bisque or black pattern)

Flush mount installation kit

Accommodates both 30" and 36" installations. Not for use with stainless steel models.

JXFLM2TW (True White)

JXFLM2CC (True Bisque) JXFLM2BB (Black—use with black glass cooktops with a white, bisque or black pattern)

Installation information:

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

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Built-in electric cooktops

	GE			
	<u>JP626WK</u> <u>JP626CK</u> JP626BK	<u>JP328SK</u> <u>JP328WK</u> <u>JP328CK</u> JP328BK	JP201CB	JP202D
Features				
Cooktop surface	Porcelain-enameled	<u>Stainless steel</u> <u>Porcelain-enameled</u> <u>Porcelain-enameled</u> Porcelain-enameled	Stainless steel	Porcelain-enameled
Lift-up cooktop with support rod	•	•		
8" heating elements	2 plug-in	2 plug-in	1 plug-in	1 plug-in
6" heating elements	2 plug-in	2 plug-in	1 plug-in	1 plug-in
One-piece removable chrome drip bowls	•	•	•	•
Infinite heat rotary controls	•	•	•	•
Control panel location	Upfront	Upfront	Upfront	Upfront
Control panel	<u>White glass</u> Bisque glass Black glass	<u>Black glass</u> <u>White glass</u> <u>Bisque glass</u> Black glass		
Surface element "ON" indicator light	•	•	•	•
Appearance				
Color appearance*	WW CC BB	SS WW CC BB	SS	ww
Weights & Dimensions		1		
Cooktop width (in inches)	35-1/2	30-1/4	21-1/4	21-1/4
Approx. shipping weight (lbs.)	38	36	18	18
Power/Ratings		·		
KW rating @ 240V	7.4	7.4	3.4	3.4
208V	5.6	5.6	2.5	2.5
Amps @ 240V	40	40	20	20
208V	30	30	20	20

*SS = Stainless Steel, WW = White on white, CC = Bisgue on bisgue, BB = Black on black

Counter installation dimensions (in inches)



Built-in cooktop dimensions (in inches)



Built-in electric cooktops

Required free area between the bottom of the cooktop and any combustible material, i.e., shelving is 5" minimum on models JP626/328 and 1-1/2" minimum on models JP201/202. Free area not required when installing wall oven underneath. Requires an 18" minimum from cooktop to adjacent overhead cabinets. Units are furnished with a 48" flexible armored cable.

Cooktop model JP328 is approved for use over select GE 27" or 30" Single Wall Ovens. JP626 is approved for use over GE 30" Single Wall Ovens only. Refer to cooktop and wall oven installation instructions packed with product for current dimensional data.

Cooktop models JP201CB and JP202D are approved for use over GE undersink dishwasher model GSM2100. Refer to cooktop installation instructions packed with product for current dimensional data.

Note: JP626 may be installed 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.

Note: The countertop must be at least 26" deep with a flat surface area of 23-1/2" or more, front to back. In addition, other clearances to the front edge of the countertop must be considered.

Filler trim kit—When replacing an old GE 30" cooktop (with larger opening) with Models JP328WF, JP328CF, JP328BF, JP328SF, use the following one-piece trim kits to fill in the over-size hole. Available at additional cost. JXTR31W (White) JXTR31C (Bisque) JXTR31B (Black)

Installation information:

Before installing, consult installation instructions

packed with product for current dimensional data.

Dimensions (in inches)

	Overall		Cutout		Minimum spacing to nearest combustible wall			To edge of front counter (min.)
Model	W	D	A	В	С	R	L	F
JP626	35-1/2	21	33-7/8	19-1/8	2-1/2	3-3/4	3-3/4	2-1/2
JP328	30-1.4	21-1/4	28-1/2	19-1/2	1-3/4	2	5-1/2	2-1/2
JP202	21-1/4	16-5/8	20-1/8	16-1/8	2	2	2	2-3/4
JP201	21-1/4	16-5/8	20-1/8	16-1/8	2	2	2	2-3/4



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