

CS980SN

GE Café™ 30" Free-Standing Radiant Range with Baking Drawer

Dimensions and Installation Information (in inches)

Electrical Requirements: 240v/208v; 60Hz, 40A

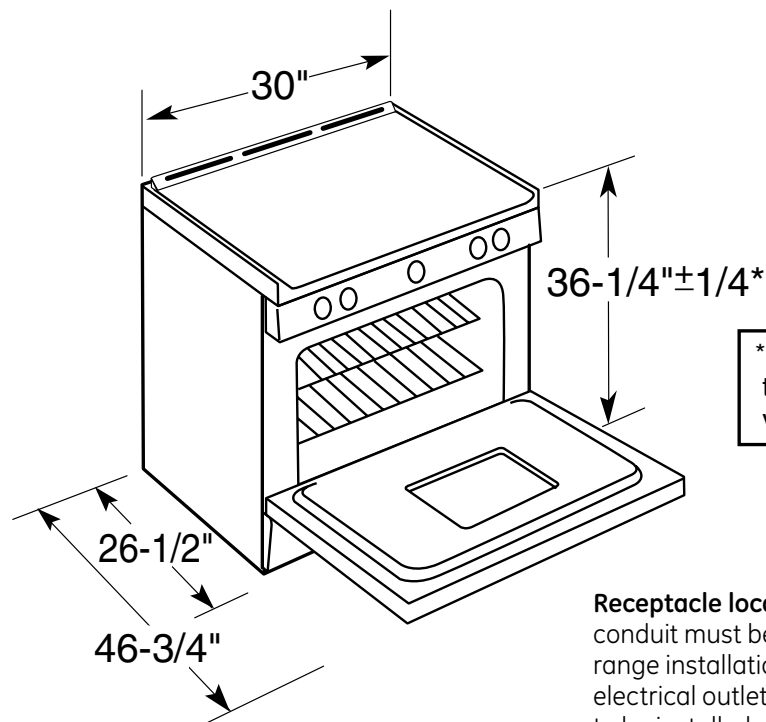
Effective January 1, 1996, the National Electrical Code requires that new construction (not existing) utilize a 4-conductor connection to an electric range.

Receptacle Locations: Locally approved flexible service cord or conduit must be used because terminals are not accessible after range installation. See shaded area in drawing for location of electrical outlet box. Recommended outlet locations allow range to be installed directly against wall.

Note: 30" ranges conform to U.L. requirements for 0" spacing from adjacent walls below countertops. To reduce possibility of scorching walls, engineering recommends a minimum of 1-1/2" spacing to allow for possible extended, high-heat, no-load heating element operation.

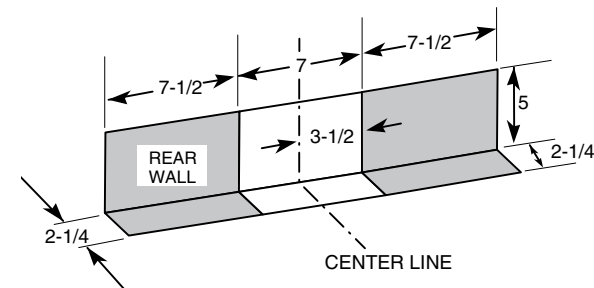
Installation information: Before installing, consult installation instructions packed with product for current dimensional data.

Optional accessories: Tall backguard JXS80SS (Available at additional cost)



*Dimensions from floor to top of the cooktop. Floor to top of rear vent trim is 37-1/4"

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For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at geappliances.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 8/11

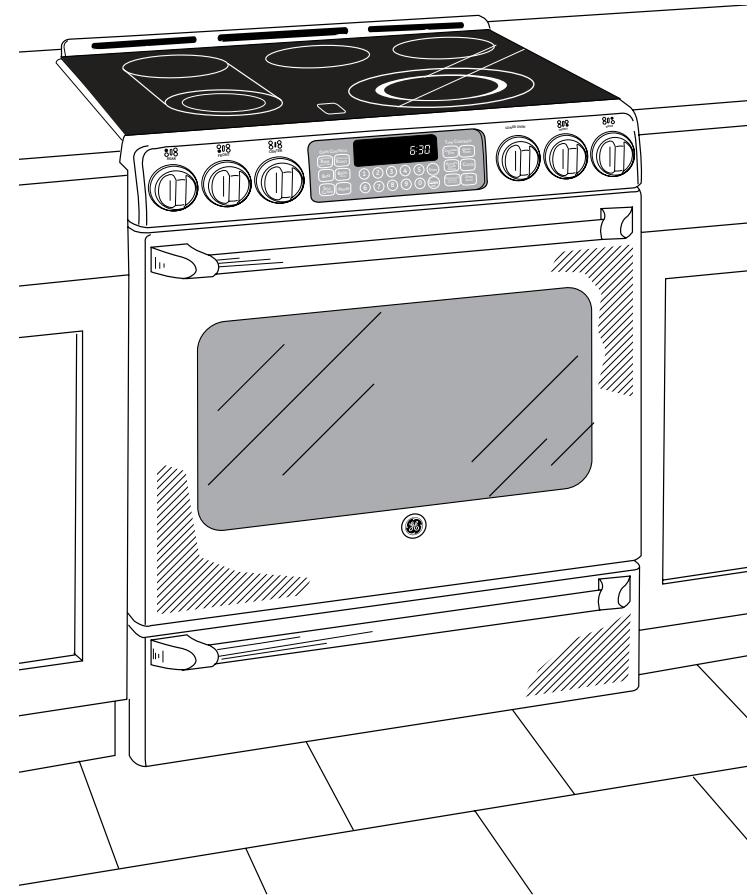
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Features and Benefits

- PreciseAir™ Convection System - Delivers even air and heat circulation for superior baking and roasting results
- Single/Multi-Rack Convection Bake - Provides ideal airflow throughout the oven, ensuring optimal results on both racks
- Extra Large Capacity Self-Clean Convection Oven
- Griddle System with Pre-Seasoned, Cast-Iron Griddle - The non-stick griddle is perfect for restaurant-quality steaks, eggs, pancakes and more
- Baking Drawer - Offers an additional 1.0 cu. ft. of capacity for convenient baking from 150 degrees to 450 degrees
- 9"/12" Dual Element - Offers a convenient choice of using a 9" or 12" heating element, depending on the size of the pan
- Fifth Element Cook/Warm - Versatile element can keep food warm and boil water in minutes
- Self-Clean Heavy-Duty Oven Racks - Double coated porcelain-enameled racks no longer require hand cleaning
- TrueTemp™ Oven System - Delivers even heat distribution and maximum oven control
- Heavy-Duty Die-Cast Knobs - Add durability and brushed chrome for enhanced style and performance
- Model CS980SNSS – Stainless steel



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