



Trivection® technology

2006 GE Profile™

30" wall ovens and slide-in ranges



Profile™

Trivection® technology



Food quality

Trivection technology automatically delivers the ideal combination of heating energies to produce optimal texture, crispness, moistness and browning for various food types. Meats

and poultry are perfectly browned on the outside, tender and juicy on the inside. Delicate cakes are moist, light and fluffy.

Exceptional speed

The combination of three heat sources allows cooks to achieve fast baking and roasting times without sacrificing quality. Using settings, customized by food type, Trivection technology has the ability to cook up to five times faster and an average of three times faster than a traditional thermal oven.



The balance of three heat sources



Thermal heating – Traditional bake and broil elements provide dry heat from above and below the food, while helping maintain consistent oven temperature.



PreciseAir™ convection – An innovative fan reverses direction for optimal air and heat circulation, providing even cooking, faster cooking speeds and multi-rack baking and roasting capability. Ideal for accelerated browning.



Microwave energy – Electromagnetic waves excite molecules in food and help accelerate the cooking process, ensuring faster cooking speeds.

sell: performance



PreciseAir™

convection system

When convection baking, the fan reverses direction to allow air to circulate around the food. Food cooks evenly so that there is no need to turn food or rotate pans.



Convection Bake, 1 Rack

Three specialized convection modes

Convection Bake, 1 rack – Baking performance is optimized for one rack convection baking. The fan reverses rotation as both the bake and broil elements cycle.



Convection Bake, multi-rack

Convection Bake, multi-rack – Baking performance is optimized for two or three rack convection baking. The fan reverses rotation and food is cooked by the third double loop 2500 watt element in the rear of the oven. – Cook more food in the same time. (3 racks of 12 cookies each cook in the same 12-15 minutes it would take to conventionally bake one rack of cookies)



Convection Roast

Convection Roast – Meats cook up to 30% faster than conventional roasting. Fan circulates air to brown the outside and leave the inside tender and juicy.



Chef's Guide™ controls

With easy step-by-step instructions, the Chef's Guide controls help guide the cook through the cooking experience. Setting the oven is simple, clear and quick with user-friendly features and one-touch buttons.



TrueTemp™ system

Provides even heat distribution for maximum oven control. It consists of the dual bake elements, 6-pass broil element, platinum tipped electronic oven sensor and electronic oven control.



Auto Recipe conversion

Standard recipe time and temperature settings are automatically adjusted for speedcook modes. Use your favorite recipes and the oven will convert the baking temperature accordingly.



Traditional cookware and recipes

Metal pans, glass baking dishes and stoneware can be used in Trivection technology ovens. Existing recipes from cookbooks, magazines and even grandma's favorites can be used with Trivection technology ovens.

It's all about great food.

sell: versatility



Extra-large capacity oven

30 inch wall ovens and slide-in ranges have a 4.3 cu. ft. Trivection technology oven. The double oven also features a 4.1 cu. ft. lower convection oven.



Multiple cooking modes

Proof Mode – Touch the PROOF pad to create the perfect oven environment for activating yeast in homemade bread.

Warm Mode – Touch the WARM pad and the oven automatically heats to 180 degrees to keep cooked foods hot and ready to serve for up to three hours. After three hours the oven will turn off.

Defrost Mode – Defrost frozen foods safely, quickly and evenly with the touch of a button.

Certified Sabbath Mode – Certified by Star-K to keep cooked foods warm in accordance with kosher law.



Speedcook modes – 6 food groups, 16 foods

1) Frozen foods

- Dessert
- Main dish
- Snacks/Side dish

2) Meat

- Ham
- Pork
- Lamb
- Wild game

3) Poultry/Fish

4) Baked goods

5) Breads

- Quick bread
- Dough bread
- Biscuit/Roll

6) Vegetable/ Casserole

- Baked potato
- Vegetable
- Casserole

Plus Speed Broil



Turkey (22-pound)

Poultry, which has a large amount of surface area, has a tendency to dry out during cooking. To combat this, the thermal and convection energies will help brown the outside to seal in the juices, while the microwave energy will speed up the cooking process to prevent moisture loss.

A traditional oven cooks a 22 lb. turkey in four hours using only thermal energy. A Trivention technology oven cooks the same turkey in two hours using thermal and convection energies continuously and microwave energy for 80% of the cooking cycle.

22 lb. Turkey	1/2 the time
Fresh side dishes	1/4 the time
Frozen side dishes	1/3 the time
Lasagna	1/4 the time
Baked potatoes	1/5 the time
Breads	1/3 the time
Cookies (3 racks)	1/2 the time
Angel food cake	1/2 the time

Trivection® technology features

Feature	GE Profile™		
	JT980	JT930	JS998
Trivection/Convection oven	Upper	•	•
Convection oven	Lower		
4.3 cu. ft. oven capacity	Upper	•	•
Trivection technology	•	•	•
Speed baking	Upper	•	•
Speed broiling	Upper	•	•
PreciseAir™ Convection system	Upper/Lower	•	•
Multi-rack convection bake	Upper/Lower	•	•
Single-rack convection bake	Upper/Lower	•	•
Convection roast	Upper/Lower	•	•
Auto Recipe™ Conversion	•	•	•
Self-clean oven with Delay Clean option	•	•	•
TrueTemp™ System	Upper/Lower	•	•
Variable broil/six-pass broil element	•	•	•
Dual element bake	•	•	•
Chef's Guide™ glass touch controls	Upper/Lower	•	•
Proof mode	Upper/Lower	•	•
Warm mode	Upper/Lower	•	•
3 heavy-duty oven racks	Upper/Lower	•	•
Dual 6"/9" heating element			•
8" heating element			•
6" heating elements			2
2 halogen interior oven lights	Upper/Lower	•	•
Certified Sabbath mode	Upper/Lower	•	•



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