

PD968SP

GE Profile™ Series 30" Drop-In Electric Range

Dimensions and Installation Information (in inches)

KW Rating	
240V	11.6
208V	8.7
Breaker Size	
240V	40 Amps
208V	40 Amps

Note: Cabinets installed adjacent to slide-in ranges must have an adhesion spec of at least 194° temperature rating.

Note: To reduce possibility of scorching the side walls above the countertop when no load is present on burners, it is recommended that a minimum of 6" spacing from adjacent side wall be allowed for possible extended, high-heat, element operation.

IMPORTANT: 30" DROP-IN RANGES ARE DESIGNED TO HANG FROM THE COUNTERTOP. IT DOES NOT REST ON THE FLOOR. FOR INSTALLATION ALTERNATIVES, REFER TO INSTALLATION INSTRUCTIONS PACKED WITH PRODUCT.

Optional Kits For Drop-In Electric Ranges (Available At Additional Cost)

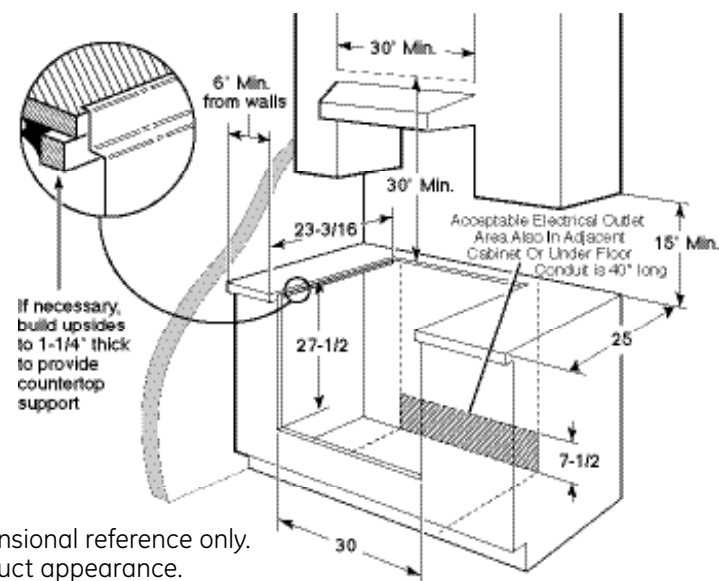
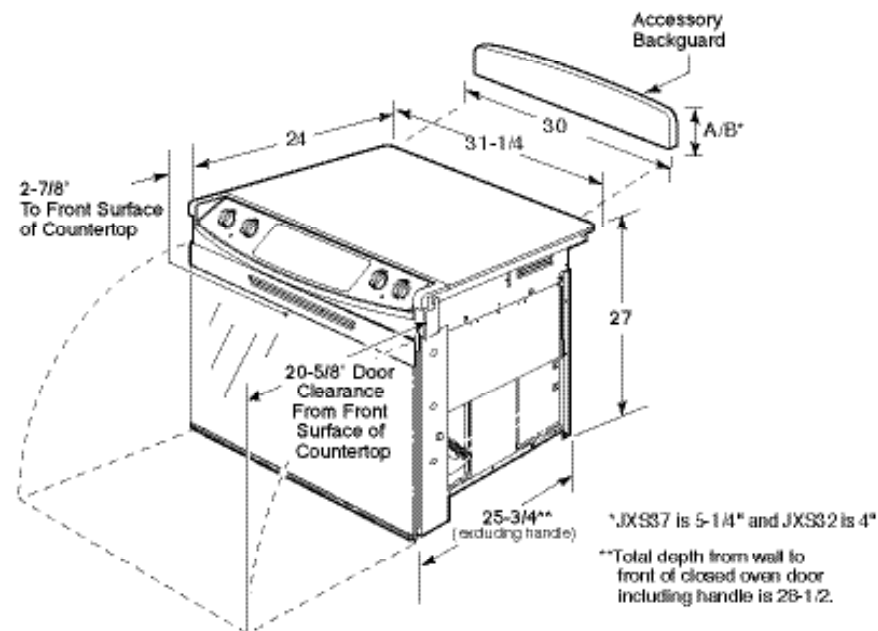
Accessory Backguards

(Attaches to the back of range as a backguard when unit is installed in 30" free-standing cutout)
 JXS32SS (Stainless) - 4" High
 JXS32WW (White) - 4" High
 JXS32BB (Black) - 4" High

Rear Filler Strip

WB07T10680 - Black Filler Strip Assembly

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



Above illustration intended for dimensional reference only. Refer to photograph for actual product appearance.



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For answers to your Monogram® or GE® appliance questions, visit our website at geappliances.com or call GE Answer Center® service, 800.626.2000.



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.



Listed by Underwriters Laboratories



Specification Revised 4/13

220806

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Features and Benefits

- True European Convection with Precise Air - A reversing fan circulates heat and air for evenly browned and baked foods
- Convection Bake (Multi-Mode) - Offers three specialized modes for different cooking needs: single-rack convection baking, multi-rack convection baking and convection roasting
- Convection Roast - Optimal for larger cuts of meat, this setting rotates the heat around all sides, producing rotisserie results at 25% faster than a conventional oven
- Self-clean Oven - Self-clean allows you to spare yourself from the trouble and effort it takes to scrub the oven interior. The oven does all the work!
- 6"/9"/12" Tri-ring Element - Choose a 6"/9"/12" heating element to accommodate the size of your pan
- Bridge Element - Combines three cooktop elements into one large cooking area, ideal for griddles and gourmet pans
- Glass Touch Controls - Smooth controls are easy to use and add a sophisticated style to the kitchen
- Warming Zone (Fifth element warming zone) - Simplify meals by keeping foods fresh from the oven warm and ready to serve
- True Temp Oven System - This feature helps ensure the temperature you set is the temperature you get to give you the baking and broiling performance you desire
- 4.1 cu. ft. Oven Capacity - Enough room to cook an entire meal at once
- Model PD968SPSS - Stainless steel



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