

The road is long and dusty,
but you've made a great first step.



Like you, the people at Monogram believe great kitchens start with great ideas.



When you begin your renovation or start construction of a new home, your brain is brimming with ideas. Ideas for how you want your kitchen to look, feel and function. But how do you bring them all together?

The transition from bare walls to dream kitchen is not an easy feat.

Often, the GE Monogram Collection™ can be the inspiration for a great kitchen design. Just as often, it's the means to the end. As you explore your options and compare appliances, we believe you'll discover Monogram alone meets your high standards for aesthetics and performance.

The GE Monogram™ 48" Professional Range shown on the cover is a perfect example of this combination.

The classic stainless steel design becomes a luminous focal point, but sophisticated styling is only half the story. It also gives you the precision and versatility that would be the envy of a four-star chef. Further, when it comes to performance, we leave nothing to chance. A specially trained technician will come to your home and perform the exclusive Monogram 40-Point Inspection. This includes precise temperature calibration of each oven and cooktop

element. We'll tell you more about this incomparable range on pages 8 and 9, but first, we want to share some exciting news with you. This year there are two major additions to the Monogram Collection: the new GE Monogram Digital Cooktop and the new GE Monogram Bottom-Mount Refrigerator.





The new Monogram Digital Cooktop is the first electric cooktop that truly rivals gas. And isn't it about time? After all, there are situations when it can be difficult to get a gas line into the kitchen. You may also prefer electricity because of its cleanliness and convenience. In any case, our Digital Cooktop is a real breakthrough. If you're

curious to find out more, turn to page 7. The new Monogram Bottom-Mount Refrigerator represents another major innovation. Space is at a premium in many of today's fashionable apartments and condominiums. A refrigerator that extends even an inch beyond the countertop may flaw the appearance of an otherwise brilliantly designed kitchen. So, if you lean toward the flush look, be aware there's a new standard. True flush. You might suspect we had to sacrifice interior storage space to accomplish this. Not so, as you'll see on page 5, where we discuss the interior in detail. The new bottom-mount is the perfect choice for some, but admittedly, not for everyone. Wouldn't it be a dull world if everyone liked exactly the same thing? As you browse through this catalog, you'll see that Monogram celebrates individualism with an expanded selection of refrigerators, professional ranges, hoods, cooktops, ovens, dishwashers, compactors and icemakers. Remember, too, there are two features that come with every Monogram appliance: GE's reputation for quality, and Monogram's unique package of customized services.





ZICS36NALH 36" Bottom-Mount Refrigerator, ZBD5900DSS Dishwasher, ZDP30N4YSS 30" Professional Range, ZX12B30YSS Backguard, ZV370YSS Professional Hood

Finally, there's a bottom-mount refrigerator that fits precisely into your renovation plans.

The Monogram™ Bottom-Mount Refrigerator is an exciting new addition to the Monogram Collection. It's 36" wide and 24-3/4" deep. Significantly, the latter dimension is precisely the depth of standard cabinets. Which means, of course, it's flush. Reaching this important standard without seriously limiting refrigeration and freezer space was a breakthrough in bottom-mount design. Other bottom-mounts often protrude 3/4" or more beyond the cabinets. This poses a dilemma for people who long for a flush look in their kitchen, but prefer the bottom-mount design for food storage. There's no longer any need to compromise. You can have both. When you open this new bottom-mount, you'll literally see the light. The special rear lighting system casts an even glow over everything inside. Gallon door bins, spill-proof split shelves and sealed snack pans give you new storage flexibility and capacity. Full extension slides in both compartments plus tough Lexan® windows on bins offer access others simply cannot equal. The two-tiered freezer also has full extension, pull-out slides. The full extension makes the freezer easier to load and makes your ice and frozen food easier to access.



Designing a small kitchen is a daunting task, but with Monogram you can count on a happy ending. Just look at the result on the opposite page.

Overall, we think you'll agree this new bottom-mount has more than ample capacity, which is enhanced by thoughtful design details. For more information turn to pages 40 and 41. If you have the luxury of space, you'll discover that two of these new bottom-mounts can be placed next to each other, one opening to the right and the other to the left. Ironically, in setting the standard for bottom-mounts, GE Monogram also created the ultimate side-by-side.



ZEU36WMRABG 36" Digital Cooktop, ZV750SY Professional Hood, ZDW24ABB Wine Chiller and ZIC36NARH/ZIC36NALH Refrigerators

GE Monogram proudly unveils the first electric cooktop that truly rivals gas.

If you're planning a new kitchen, it might be time for you to renovate your attitude toward the electric cooktop. The new Monogram™ Digital Cooktop surpasses yesterday's standards in accuracy, flexibility, cleanability. It can legitimately challenge the finest gas cooktops for overall performance. For example, this new cooktop offers a variety of burner configurations with precise, consistent temperatures. There's a dual 6-and-9" burner, plus a warming burner and a bridge burner for large dishes. Each burner delivers true, even heat over its entire surface, and has the lowest simmer capability available anywhere, gas or electric. Another important benefit is the effortless clean-up. The smooth ceramic surface has no knobs or moving parts. That means there are no crevices where food can drip or spill. It's an advantage you'll appreciate when guests are gone, the hour is late and you're the last one in the kitchen cleaning up. For more details, turn to pages 20 and 21.



Finally, you get to build your dream house. And you surprise everyone by choosing an electric cooktop. But this is no ordinary electric cooktop.



The new GE Monogram Digital Cooktop sets new standards for accuracy, flexibility and cleanability.

48" Professional Ranges

All Monogram™ 48" professional ranges contain two electric ovens with a combined capacity of 6.3 cubic feet and offer a choice of gas cooktop arrangements: four burners with a grill and griddle, or six burners with either a grill or griddle.

Main Oven:

Convection mode. The 4.3 cu. ft., 27"-wide oven offers a convection mode which allows cooking at a lower temperature or in less time and often eliminates the need to preheat the oven.

True convection. A dedicated third heating element in the back wall combines with the convection fan to provide even heat and a consistent temperature throughout the oven.

Baking and broiling performance. An eight-pass, 4000-watt broil element and a ten-pass, 5000-watt bake element span the cooking area, providing consistent, even heat.

Oven racks. Three removable racks slide smoothly on ball-bearing rollers. All three racks can be used to convection bake multiple dishes simultaneously.

Self-clean. Simply press a button and turn a dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour pyrolytic process. The gas burners may be used during the cleaning cycle.

A lighted view. Observe cooking progress through the large window with an interior light.

Companion Oven:

Proficiency on a smaller scale. The 2.0 cubic foot, 12"-wide companion oven offers thermal baking and broiling, plus a function for proofing yeast-leavened breads and pastries.

Baking and broiling performance. A 3600-watt broil element and a 2800-watt bake element handle smaller-volume cooking.

Oven racks. Three rack positions allow the adjustment of two racks. A broiler pan is included.

A lighted view. A large window and an interior light allow a view of cooking progress.

Professional backguards. These ranges accept either a 12" or 22" backguard when located against a wall. The ranges require 1-1/2" trim when positioned in an island or against a non-combustible wall surface.



ZX1B48WSS
1-1/2" Trim



ZX12B48WSS
12" Backguard



ZX22B48ASS
22" Backguard with
Warming Shelf



ZDP48N4GWSS 48" Dual Fuel Professional Range
(natural gas)

ZDP48L4GWSS 48" Dual Fuel Professional Range
(liquid propane)

Four gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel. Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip trays. The stainless steel drip trays beneath the burners, grill and griddle collect spills, grease and crumbs. The drip tray beneath the grill and griddle features two removable liners that lift out for easy cleaning.

18,000 BTU grill. The two-piece cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hardy meats. The grill slopes forward, allowing drippings to flow into the drip tray liner. Ceramic briquettes provide even heating and a stainless steel cover keeps the grill clean when not in use.

18,000 BTU griddle. 3/8" thick stainless steel forms the surface of this high-performance griddle. The griddle also slopes forward, allowing liquids to flow into the drip tray liner. The thermostatically-controlled griddle ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Overall Dimensions (W x H x D).
47-7/8" x 35-1/4" - 36-3/4" x 28-1/4"



ZDP48N6RWSS 48" Dual Fuel Professional Range
(natural gas)

ZDP48L6RWSS 48" Dual Fuel Professional Range
(liquid propane)

Six gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip trays. The stainless steel drip trays beneath the burners and grill collect spills, grease and crumbs. The drip tray beneath the grill features one removable liner that lifts out for easy cleaning.

18,000 BTU grill. The two-piece cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hardy meats. The grill slopes forward, allowing drippings to flow into the drip tray liner. Ceramic briquettes provide even heating and a stainless steel cover keeps the grill clean when not in use.

Overall Dimensions (W x H x D).
47-7/8" x 35-1/4"- 36-3/4" x 28-1/4"



ZDP48N6DWSS 48" Dual Fuel Professional Range
(natural gas)

ZDP48L6DWSS 48" Dual Fuel Professional Range
(liquid propane)

Six gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless gas burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip trays. The stainless steel drip trays beneath the burners and griddle collect spills, grease and crumbs. The drip tray beneath the griddle features one removable liner that lifts out for easy cleaning.

18,000 BTU griddle. 3/8" thick stainless steel forms the surface of this high-performance griddle. The griddle slopes forward, allowing liquids to flow into the drip tray liner. The thermostatically-controlled griddle ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Overall Dimensions (W x H x D).
47-7/8" x 35-1/4"- 36-3/4" x 28-1/4"



36" Professional Ranges

All Monogram™ 36" professional ranges offer a choice of gas cooktop arrangements: four burners with a grill or griddle, or with six burners.

Convection mode. The 4.3 cu. ft., 27"-wide electric oven offers a convection mode which allows cooking at a lower temperature or in less time and often eliminates the need to preheat the oven.

True convection. A dedicated third heating element in the back wall combines with the convection fan to provide even heat and a consistent temperature throughout the oven.

Baking and broiling performance. An eight-pass, 4000-watt broil element and a ten-pass, 5000-watt bake element span the cooking area, providing consistent, even heat.

Oven racks. Three removable racks slide smoothly on ball-bearing rollers. All three racks can be used to convection bake multiple dishes simultaneously. A porcelain-coated broiler pan and rack are included.

Self-clean. Simply press a button and turn a dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour pyrolytic process. The gas burners may be used during the cleaning cycle.

A lighted view. A large window and two interior lights allow a view of cooking progress.

Professional backguards. These ranges accept either a 12" or 22" backguard when located against a wall. The ranges require 1-1/2" trim when positioned in an island or against a non-combustible wall surface.



ZX1B36WSS
1-1/2" Trim

ZX12B36WSS
12" Backguard

ZX22B36ASS
22" Backguard with
Warming Shelf



ZDP36N6WSS 36" Dual Fuel Professional Range
(natural gas)

ZDP36L6WSS 36" Dual Fuel Professional Range
(liquid propane)

Six gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized cast-iron burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip tray. The stainless steel drip tray collects spills, grease and crumbs.

Overall Dimensions (W x H x D).
35-7/8" x 35-1/4" - 36-3/4" x 28-1/4"



ZDP36N4RWSS 36" Dual Fuel Professional Range
(natural gas)

ZDP36L4RWSS 36" Dual Fuel Professional Range
(liquid propane)

Four gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip tray. The stainless steel drip tray beneath the burners and grill collects spills, grease and crumbs. A stainless steel drip liner beneath the grill lifts out for easy cleaning.

18,000 BTU grill. The two-piece cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hardy meats. The grill slopes forward, allowing drippings to flow into the drip tray liner. Ceramic briquettes provide even heating and a stainless steel cover keeps the grill clean when not in use.

Overall Dimensions (W x H x D).
35-7/8" x 35-1/4"- 36-3/4" x 28-1/4"



ZDP36N4DWSS 36" Dual Fuel Professional Range
(natural gas)

ZDP36L4DWSS 36" Dual Fuel Professional Range
(liquid propane)

Four gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip tray. The stainless steel drip tray beneath the burners and griddle collects spills, grease and crumbs. A stainless steel drip liner beneath the griddle lifts out for easy cleaning.

18,000 BTU griddle. This high-performance griddle is has a 3/8" thick stainless steel surface. The griddle slopes forward, allowing liquids to flow into the drip tray liner. The thermostatically-controlled griddle ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Overall Dimensions (W x H x D).
35-7/8" x 35-1/4"- 36-3/4" x 28-1/4"



30" Professional Ranges

The Monogram 30" professional gas ranges feature a stainless steel facade and tubular stainless steel handle. There are four burners and an oven capacity of 4 cubic feet. This dual-fuel model combines gas heat on the cooktop with an electric convection oven below.

Convection mode. The 4 cu. ft. electric oven offers a convection mode which allows cooking at a lower temperature or in less time and often eliminates the need to preheat the oven.

True convection. A dedicated third heating element in the back wall combines with the convection fan to provide even heat and a consistent temperature throughout the oven.

Four gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low simmer and maximum output setting.

Large commercial knobs. Easy grip knobs let you set the flame quickly, surely.

Oven racks. Three removable oven racks slide smoothly on ball-bearing rollers. All three racks can be used to convection bake multiple dishes simultaneously. A porcelain-coated broiler pan and rack are included.

A lighted view. A large window and two interior lights allow a view of cooking in progress.



ZDP30N4YSS 30" Dual Fuel Professional Range
(natural gas)

ZDP30L4YSS 30" Dual Fuel Professional Range
(liquid propane)

Baking and broiling performance. An eight-pass, 4000-watt broil element and a six-pass, 3700-watt bake element span the cooking area, providing consistent, even heat.

Cast-iron burner grates. Porcelainized cast-iron burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Self-clean. Simply press a button and turn a dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour pyrolytic process. The gas burners may be used during the cleaning cycle.

Electronic ignition with automatic reignition. Pilotless burners are automatically relighted should the flame be extinguished inadvertently (except in simmer mode).

Slide-out drip tray. The stainless steel drip tray collects spills, grease and crumbs.

Overall Dimensions (W x H x D).
29-7/8" x 35-1/4" - 36-3/4" x 26-3/4"

Professional backguards. These ranges accept either a 12" or 22" backguard when located against a wall. The ranges require 1-1/2" trim when positioned in an island or against a non-combustible wall surface.



ZX1B30YSS
Dual Fuel
1-1/2" Trim Piece



ZX12B30YSS
Dual Fuel
12" Backguard



ZX22B30ASS
Dual Fuel
22" Backguard with
Warming Shelf



ZXWK22Y Wok Accessory

The Monogram wok, 22" in diameter, is fashioned from high-carbon steel, the choice of professional chefs. An aluminum lid with wooden handle completes the wok, which is supported by a stainless steel ring that locks into place on the burner grate. Approved for use on Professional Ranges and Cooktops only.



48" Professional Cooktops

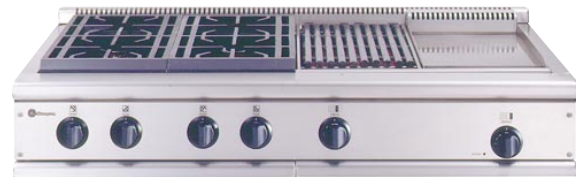
All Monogram™ 48" professional cooktops offer a choice of gas cooking surface arrangements: four burners with a grill and griddle, or six burners with either a grill or griddle. To ensure proper installation, all professional cooktops must be ordered with an appropriate backguard. See backguard options below.

Wide range of performance. Heat output from the gas burners extends from an exceptionally low 500 BTUs, at the simmer setting, to a maximum of 15,000 BTUs at the highest setting.

Precise control. Infinite gas burner controls glide between low and high settings, allowing precise temperature selection. Power levels for the grill vary from simmer through low, medium, and high. The griddle heats at selected temperatures from low through 450° F., with infinite settings in between.

Slide-out drip trays. The stainless steel drip trays beneath the burners, grill and/or griddle collect spills, grease and crumbs. The drip tray beneath the grill and/or griddle features two removable liners that lift out for easy cleaning.

Professional backguards. These cooktops can be installed against a wall with one of two required backguards: the 12" model or the 22" model with a high warming shelf. These backguards, and a 600 CFM hood, must be installed with the cooktop. The stainless steel trim piece is required for installation in an island or against a non-combustible wall surface.



ZGU48N4GWSS 48" Professional Cooktop (*natural gas*)

ZGU48L4GWSS 48" Professional Cooktop (*liquid propane*)

Four gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip trays. The stainless steel drip trays beneath the burners, grill and griddle collect spills, grease and crumbs. The drip tray beneath the grill and griddle features two removable liners that lift out for easy cleaning.

18,000 BTU grill. The two-piece cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hardy meats. The grill slopes forward, allowing drippings to flow into the drip tray liner. Ceramic briquettes provide even heating and a stainless steel cover keeps the grill clean when not in use.

18,000 BTU griddle. 3/8" thick stainless steel forms the surface of this high-performance griddle. The griddle also slopes forward, allowing liquids to flow into the drip tray liner. The thermostatically-controlled griddle ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Overall Dimensions (W x H x D).
47-7/8" x 8-7/16" x 26-5/8"



ZXC1B48BSS
Trim Piece



ZXC12B48WSS
12" Backguard



ZXC22B48ASS
22" Backguard with
Warming Shelf



ZGU48N6RWSS 48" Professional Cooktop (*natural gas*)

ZGU48L6RWSS 48" Professional Cooktop (*liquid propane*)

Six gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip trays. The stainless steel drip trays beneath the burners and grill collect spills, grease and crumbs. The drip tray beneath the grill features a removable liner that lifts out for easy cleaning.

18,000 BTU grill. The two-piece cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hardy meats. The grill slopes forward, allowing drippings to flow into the drip tray liner. Ceramic briquettes provide even heating and a stainless steel cover keeps the grill clean when not in use.

Overall Dimensions (W x H x D).

47-7/8" x 8-7/16" x 26-5/8"



ZGU48N6DWSS 48" Professional Cooktop (*natural gas*)

ZGU48L6DWSS 48" Professional Cooktop (*liquid propane*)

Six gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip trays. The stainless steel drip trays beneath the burners and griddle collect spills, grease and crumbs. The drip tray beneath the griddle features a removable liner that lifts out for easy cleaning.

18,000 BTU griddle. 3/8" thick stainless steel forms the surface of this high-performance griddle. The griddle slopes forward, allowing liquids to flow into the drip tray liner. The thermostatically-controlled griddle ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Overall Dimensions (W x H x D).

47-7/8" x 8-7/16" x 26-5/8"



36" Professional Cooktops

All Monogram™ 36" professional cooktops offer a choice of gas cooking surface arrangements: four burners with a grill or griddle, or with six burners. To ensure proper installation, all professional cooktops must be ordered with an appropriate backguard. See backguard options below.

Wide range of performance. Heat output from the gas burners extends from an exceptionally low 500 BTUs, at the simmer setting, to a maximum of 15,000 BTUs at the highest setting.

Precise control. Infinite gas burner controls glide between low and high settings, allowing precise temperature selection. Power levels for the grill vary from simmer through low, medium, and high. The griddle heats at selected temperatures from low through 450° F., with infinite settings in between.

Slide-out drip tray. The stainless steel drip tray beneath the burners, grill and/or griddle collect spills, grease and crumbs. The drip tray beneath the grill and/or griddle features a removable liner that lifts out for easy cleaning.

Professional backguards. These cooktops can be installed against a wall with one of two required backguards: the 12" model or the 22" model with a high warming shelf. These backguards, and a 600 CFM hood, must be installed with the cooktop. The stainless steel trim piece is required for installation in an island or against a non-combustible wall surface.



ZGU36N6YSS 36" Professional Cooktop (*natural gas*)

ZGU36L6YSS 36" Professional Cooktop (*liquid propane*)

Six gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip tray. The stainless steel drip tray beneath the burners collects spills, grease and crumbs.

Overall Dimensions (W x H x D).

35-7/8" x 8-7/16" x 26-5/8"



ZXC1B36BSS

Trim Piece

ZXC12B36YSS

12" Backguard

ZXC22B36ASS

22" Backguard with
Warming Shelf



ZGU36N4RYSS 36" Professional Cooktop (*natural gas*)

ZGU36L4RYSS 36" Professional Cooktop (*liquid propane*)

Four gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip tray. The stainless steel drip tray beneath the burners and grill collects spills, grease and crumbs. The drip tray beneath the grill features a removable liner that lifts out for easy cleaning.

18,000 BTU grill. The two-piece cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hardy meats. The grill slopes forward, allowing drippings to flow into the drip tray liner. Ceramic briquettes provide even heating and a stainless steel cover keeps the grill clean when not in use.

Overall Dimensions (W x H x D).

35-7/8" x 8-7/16" x 26-5/8"



ZGU36N4DYSS 36" Professional Cooktop (*natural gas*)

ZGU36L4DYSS 36" Professional Cooktop (*liquid propane*)

Four gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500 BTU simmer and the maximum output 15,000 BTU setting.

Cast-iron burner grates. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited, should the flame be inadvertently extinguished (except in simmer mode).

Slide-out drip tray. The stainless steel drip tray beneath the burners and griddle collects spills, grease and crumbs. The drip tray beneath the griddle features a removable liner that lifts out for easy cleaning.

18,000 BTU griddle. 3/8" thick stainless steel forms the surface of this high-performance griddle. The griddle slopes forward, allowing liquids to flow into the drip tray liner. The thermostatically-controlled griddle ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Overall Dimensions (W x H x D).

35-7/8" x 8-7/16" x 26-5/8"



48" Professional Hoods

A Monogram™ 48" wall-mounted hood perfectly complements your GE Monogram 48" professional range or cooktop and creates a complete cooking center.

Powerful, efficient ventilation. The 304-grade stainless steel canopy houses a powerful ventilation system that efficiently removes steam and the by-products of cooking.

Variable-speed fan. A single knob controls the variable-speed fan, which draws steam, heat and grease particles away from the cooking surface, into the filters and through the vent system.

High visibility. Two halogen lamps, mounted under the hood, illuminate the cooking surface below.

1200 CFM fan. The variable-speed fan blower operates at a maximum venting power of 1200 cubic feet per minute.

Heat lamps. Models ZV881WSS and ZV891YSS include two 250-watt infrared heat lamps that help maintain prepared foods and baked goods at serving temperatures. This hood is the ideal complement to the 22" backguard which features a high warming shelf.

Removable filters. During ventilation, two stainless steel, baffle-type filters trap airborne grease particles. A pair of handles simplifies removal of each of the washable, dishwasher-safe filters.

Transition piece. Two styles of stainless steel transition pieces are available for use with the 48" hood. Both convert to a 10" round duct, one for vertical application and one for horizontal application

ZX48AY, for vertical application

ZX48BY, for horizontal application

**We recommend ordering the installation instructions in advance to accurately plan final framing needs, electrical and ductwork locations.*



ZV880WSS 48" Professional Tapered-Sided Hood

ZV881WSS 48" Professional Tapered-Sided Hood with Heat Lamps

Duct covers.

ZX6DC48WSS, 6" Duct Cover

ZX12DC48WSS, 12" Duct Cover

Overall Dimensions (W x H x D). 47-7/8" x 18" x 25"



ZV890YSS 48" Professional Straight-Sided Hood

ZV891YSS 48" Professional Straight-Sided Hood with Heat Lamps

Duct covers.

ZX6DC49YSS, 6" Duct Cover

ZX12DC49YSS, 12" Duct Cover

Overall Dimensions (W x H x D). 47-7/8" x 18" x 25"

36" and 30" Professional Hoods

A Monogram™ 36" wall-mounted hood perfectly complements your GE Monogram 36" professional range or cooktop or your 30" professional range and creates a complete cooking center.

Powerful, efficient ventilation. The 304-grade stainless steel canopy houses a powerful ventilation system that efficiently removes steam and the by-products of cooking.

Variable-speed fan. A single knob controls the variable-speed fan, which draws steam, heat and grease particles away from the cooking surface, into the filters and through the vent system.

High visibility. Halogen lamps, mounted under the hood, illuminate the cooking surface below. 36" models offer two lamps and 30" models offer one lamp.

600 CFM fan. The variable-speed fan blower operates at a maximum venting power of 600 cubic feet per minute.

Heat lamps. Models ZV671WSS, ZV681YSS and ZV371YSS include a 250-watt infrared heat lamp that helps maintain prepared foods and baked goods at serving temperatures. These hoods are the ideal complement to the 22" backguard which features a high warming shelf.

Removable filters. During ventilation, a stainless steel, baffle-type filter traps airborne grease particles. A pair of handles simplifies removal of the washable, dishwasher-safe filter.

**We recommend ordering the installation instructions in advance to accurately plan final framing needs, electrical and ductwork locations.*



ZV670WSS 36" Professional Tapered-Sided Hood

ZV671WSS 36" Professional Tapered-Sided Hood with Heat Lamp

Duct covers.

ZX6DC36WSS, 6" Duct Cover
ZX12DC36WSS, 12" Duct Cover

Overall Dimensions (W x H x D).
35-7/8" x 18" x 25"



ZV680YSS 36" Professional Straight-Sided Hood

ZV681YSS 36" Professional Straight-Sided Hood with Heat Lamp

Duct covers.

ZX6DC38YSS, 6" Duct Cover
ZX12DC38YSS, 12" Duct Cover

Overall Dimensions (W x H x D).
35-7/8" x 18" x 25"

ZV370YSS 30" Professional Straight-Sided Hood

ZV371YSS 30" Professional Straight-Sided Hood with Heat Lamp

Duct covers.

ZX6DC30YSS, 6" Duct Cover
ZX12DC30YSS, 12" Duct Cover

Overall Dimensions (W x H x D).
29-7/8" x 18" x 25"



Digital Cooktops

GE Monogram digital cooktops take full advantage of advanced technology and put it together with stunning design. These cooktops are available in 36" and 30" widths with digital sensing pads attractively integrated into the cooktop glass.

Easy care. Tempered glass surface with beveled edges, trimless design, and no knobs can be quickly sponged clean.

Digital controls. All controls are logically clustered in one corner and mounted on the underside of the glass surface. Sensors read the resistance of your finger to activate the controls through the glass.

Instantaneous response. The touch of a pad provides instant visual response. Ribbon elements can be adjusted from low to high, with nine heat levels in-between.

Simmer capability. Each burner delivers true, even heat over its entire surface and has the lowest simmer capability available.

Bridge burners. An additional burner “bridges” two 7" elements to create a larger and exceptionally practical cooking area.

Installation options. GE Monogram 36" and 30" digital cooktops can be installed in an island, or in countertop extending from a wall.



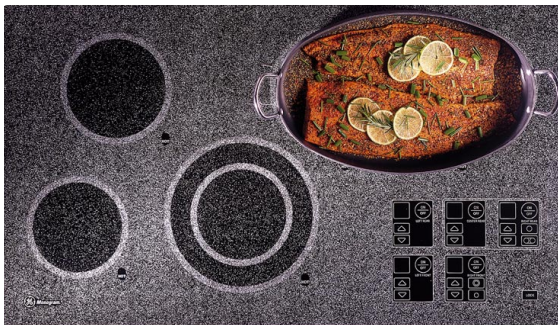
ZEU36WMRBWG 36" White Digital Cooktop

ZEU36WMRABG 36" Black Digital Cooktop

Five burners, seven configurations. Ribbon elements include a 6" 1200-watt burner, a 6"/9" 1000-watt/2500-watt burner and a 250-watt warming burner that keeps covered food moist at just the right temperature. An additional elongated cooking area is created by two 7" elements in the right center and rear area when combined with the “bridge” element.

Overall Dimensions (W x H x D).

36" x 3-3/4" x 20-1/2"



ZEU365BWG 36" White Digital Cooktop

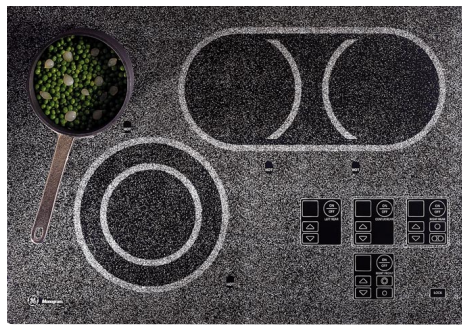
ZEU365ABG 36" Black Digital Cooktop

Five burners, seven configurations. Ribbon elements include one 6" 1200-watt element, one 6-1/2" 1400-watt element, and one 1000-watt/2500-watt element, varying from 6" to 9" in diameter. An additional elongated cooking area is provided by two 7" elements in the right center and rear area, when combined with the "bridge" element.

Indicator lights. Five surface lights, adjacent to the controls, glow when the burners are active and remain lit until the surface cools.

Overall Dimensions (W x H x D).

36" x 3-3/4" x 20-1/2"



ZEU304BWG 30" White Digital Cooktop

ZEU304ABG 30" Black Digital Cooktop

Four burners, six configurations. Ribbon elements include one 6-1/2" 1400-watt element, and one 1000-watt/2500-watt element varying from 6" to 9" in diameter. An additional elongated cooking area is created by two 7" elements in the right center and rear area, when combined with the "bridge" element.

Indicator lights. Four surface lights, adjacent to the controls, glow when the burners are active and remain lit until the surface cools.

Overall Dimensions (W x H x D).

30" x 3-3/4" x 20-1/2"



Electric Cooktops

Advanced technology, under glass: From fast-responding halogen and ribbon burners to highly efficient operating systems, Monogram™ electric cooktops are designed for superb performance.

Easy care. Tempered glass surfaces can be quickly sponged clean.

Recessed cooktop. The cooktop is recessed and sealed by a steel surround, for a nearly flush installation.

Bridge burner. An additional burner “bridges” two other burners to create a larger and exceptionally practical cooking area.

Installation options. GE Monogram 36" electric cooktops can be installed in an island, or in a countertop extending from a wall.



ZEU676YSB 36" Black Ribbon Cooktop

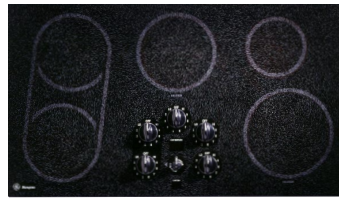
Seven cooking areas. Six ribbon elements vary from 6" to 8" in diameter. A seventh cooking area is created by two 7" elements and the “bridge” element that connects them, forming an elliptical burner that’s ideal for larger pans.

Indicator lights. Six surface lights, adjacent to the controls, glow when the burners are active and remain lit until the surface cools. When any burner is activated, a separate light indicates that the cooktop is “on.”

Rapid response. The turn of a front-mounted dial provides visual response within seconds. The elements can be adjusted from low to high with infinite heat levels in between.

Overall Dimensions (W x H x D).

35-1/4" x 2-7/8" x 20-5/8"



ZEU669AWW 36" White Halogen and Ribbon Cooktop

ZEU668ABB 36" Black Halogen and Ribbon Cooktop

Six cooking areas. Two halogen elements and three ribbon elements range from 6" to 9" in diameter. A sixth cooking area is created by the two 7" ribbon elements and a "bridge" element which connects them, forming an elliptical burner that's ideal for larger pans.

Indicator lights. Five surface lights, adjacent to the controls, glow when the burners are active and remain lit until the surface cools. When any burner is activated, a separate light indicates that the cooktop is "on."

Instantaneous response. The turn of a dial provides instant visual response and rapid heat-up. The two halogen elements offer ten precise heat settings and the three ribbon elements can be adjusted from low to high, with infinite heat levels in-between.

Overall Dimensions (W x H x D).

35" x 3-3/8" x 20"



Gas Cooktops

Monogram™ gas cooktops combine a sleek appearance with sophisticated technology for outstanding performance.

Perimeters, peninsulas, and islands. GE Monogram 36" gas cooktops can be installed in an island, or in a 24" counter-top extending from a wall.

Easy care. The tempered glass surface sponges clean quickly.

Black and white. All models are offered in black and white to coordinate with kitchen decor.

Top-mounted controls. Knobs are positioned to correspond logically with burner locations, allowing fast and precise control of cooking power.



ZGU665WEX 36" White Gas Downdraft Cooktop

ZGU665BEX 36" Black Gas Downdraft Cooktop

Integrated venting system. The powerful, retractable downdraft vent is integrated with the cooktop. The vent features variable speed controls and a removable filter for easy cleaning.

Sealed burner bowls. Since all burner bowls are sealed to the cooktop, spills remain on the surface and are easily wiped away.

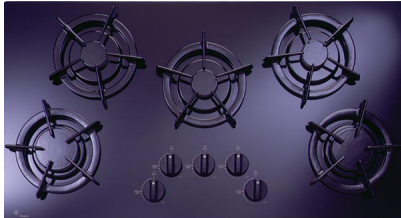
Electronic ignition. Pilotless electronic ignition responds quickly and performs reliably.

High-efficiency burners. Burners can be converted from natural gas to liquid propane operation, using conversion orifices packed with cooktop. Two burners have a maximum output of 11,000 BTUs and three perform up to 6,500 BTUs, providing fast heat-up and consistent heat delivery.

Cast-iron grates. Durable cast-iron burner grates are coated with porcelain enamel and are easily cleaned.

Overall Dimensions (W x H x D).

36" x 2" x 22-1/4"



ZGU651ES 36" White Gas Updraft Cooktop

ZGU650ES 36" Black Gas Updraft Cooktop

Unobtrusive depth. The updraft cooktop is only 3" high, allowing installation over cabinets, drawers and shelves without infringing upon storage space.

Sealed burner bowls. Since all burner bowls are sealed to the cooktop, spills remain on the surface and are easily wiped away.

Electronic ignition. Pilotless electronic ignition responds quickly and performs reliably.

High-efficiency burners. Burners can be converted from natural gas to liquid propane operation, using conversion orifices packed with cooktop. Two burners have a maximum output of 11,000 BTUs and three perform up to 6,500 BTUs, providing fast heat-up and consistent heat delivery.

Cast-iron grates. Durable cast-iron burner grates are coated with porcelain enamel and are easily cleaned.

Overall Dimensions (W x H x D).

36" x 3" x 19-3/4"



Component Cooktops

The Monogram™ Component Cooktop System offers gas, grill, and halogen and ribbon components that can be mixed or matched for a variety of gas and electric cooking surfaces. The modular system lends itself to virtually endless configurations. Components can be installed alone, in pairs, or as a series. Build them into an island or a perimeter countertop. Arrange them side by side, horizontally or vertically, or even end to end.



ZGW124EN

Gas Component (*controls on right*)

ZGW125EN

Gas Component (*controls on left*)

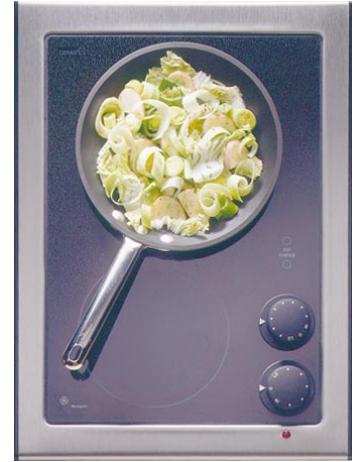
Twin burners. Two gas burners are topped by a one-piece cast-iron grate finished in easily cleaned porcelain enamel. One burner provides 6,000 BTUs, the other 10,500 BTUs.

Electronic ignition with automatic reignition. Pilotless burners are automatically reignited should the flame be inadvertently extinguished.

Natural gas only. Gas components are not convertible to liquid propane gas operation.

Flexible design. This component offers your choice of left-hand or right-hand controls to suit various component system configurations.

Overall Dimensions (W x H x D).
15-1/2" x 3-1/4" x 21"



ZEW145V

Halogen and Ribbon Component

Seamless design. One 8" halogen element and one 6" ribbon element are paired under a smooth glass surface that's simple to clean. The patterned glass resists scratches and fingerprints. The entire cooktop is recessed and neatly sealed by a stainless steel surround that helps contain spills and facilitates cleaning.

Instantaneous response. A turn of the dial for either element provides instant visual response and rapid heat-up. Lights next to the controls indicate a hot surface and, when not lit, signal that the surface is cool.

Precise control. The halogen element offers ten heat levels. When using a 240-volt power source, the element provides 1,800 watts of electricity and at 208 volts, 1,350 watts. The ribbon element provides 1,200 watts at 240 volts, 900 watts at 208 volts.

Overall Dimensions (W x H x D).
15-1/2" x 3-1/4" x 21"



ZEW155N

Updraft Grill Component

1,750-watt grill. Topped with a herringbone grate of porcelainized cast-iron, the grill element is divided into two halves, each with individual controls.

Cleanability. The durable, cast-iron grill grate is coated with porcelain enamel and is removable for easy cleaning.

Indicator light. A light next to the controls indicates that the component is in operation.

Overall Dimensions (W x H x D).
16-3/8" x 10" x 21"



ZEW166Y

Downdraft Grill Component

2,800-watt grill. Topped with a herringbone grate of porcelainized cast-iron, the grill element is divided into two halves, each with individual controls.

Downdraft vent. The vent automatically starts when the grill is turned on, drawing smoke and cooking by-products outside through the filter. A variable-speed control allows for fan-speed adjustment.

Cleanability. The durable, cast-iron grill grate is coated with porcelain enamel and is removable for easy cleaning. A porcelain-coated cast-iron grate covers the vent and is also removable for cleaning.

Indicator light. A light next to the controls indicates that the component is in operation.

Overall Dimensions (W x H x D).
21-1/2" x 14-1/2" x 21-5/16"



ZEW176Y

Downdraft Vent Component

Downdraft vent. The vent effectively draws smoke and cooking by-products outside through the filter. A variable-speed control allows for fan-speed adjustment.

Versatile design. This vent can be used with either the gas or the halogen and ribbon components.

Cleanability. A porcelain-coated cast-iron grate covers the vent and cleans easily. The removable filter is washable, which extends filter life and allows the component's venting and filtration system to work most efficiently.

Overall Dimensions (W x H x D).
5-1/2" x 14-1/2" x 21-5/16"



Hood



ZV750SY 36" Stainless Steel Hood

360 CFM fan. The four-speed fan blower operates at a maximum venting power of 360 cu. ft. per minute.

Halogen lighting. Four halogen lights illuminate the cooking surface and include a low light / night light setting.

Six lighting levels. Discreet, push-button controls allow halogen lighting to be set at six levels of intensity.

Removable filters. During ventilation, three filters trap airborne grease particles. The filters are removable, washable, and dishwasher-safe. An indicator light signals when the filter needs cleaning.

Timer. The fan can be set for automatic shut-off after 5, 10, or 20 minutes of operation.

Overall Dimensions (W x H x D).

34-5/8" x 8-1/4" x 21-5/8"



Microwave Ovens



ZMC1090WV White Built-In Microwave / Convection Oven

ZMC1090BV Black Built-In Microwave / Convection Oven

Cooking performance. Ten power levels and a full 800 watts enable maximum cooking performance.

Three modes. The microwave / convection oven offers three ways to cook: microwave, convection, or a combination of both.

Sensor cooking. An electronic sensor actually senses the steam that escapes as food cooks. Sensor controls take the guesswork out of microwave cooking by automatically adjusting the cooking time to accommodate the type and amount of food being prepared.

Electronic touch controls. Electronic controls are operated by a simple touch. You can hold foods at a specified temperature after cooking is complete and the oven can be programmed to delay cooking for up to 24 hours.

Capacity. An entire cubic foot of capacity provides ample cooking space and a removable wire rack provides cooking flexibility.

Durability. The stainless steel interior shines through years of use.

Installation variety. The built-in microwave / convection oven can be installed alone in a cabinet or wall, or built in above a GE Monogram™ 27" single oven. No trim kits are required.

Overall Dimensions (W x H x D).

26-3/4" x 18-5/8" x 16-3/8"*

**Depth excludes handle.*



ZE1660SA Stainless steel Microwave Oven

Cooking performance. Ten power levels and a full 1000 watts enable maximum cooking performance.

Sensor cooking. An electronic sensor actually senses the steam that escapes as food cooks. Sensor controls take the guesswork out of microwave cooking by automatically adjusting the cooking time to accommodate the type and amount of food being prepared.

Electronic touch controls. Electronic controls are operated by a simple touch. You can hold foods at a specified temperature after cooking is complete and the oven can be programmed to delay cooking for up to 24 hours.

Capacity. An entire 1.6 cu. ft. of capacity provides ample cooking space and a removable wire rack provides cooking flexibility.

Installation options. To conserve countertop space, this microwave oven can be built into a wall, built in above a GE Monogram 27" or 30" single oven.

Overall Dimensions (W x H x D).

23-21/32" x 13-5/16" x 18-5/16"***

****Height includes feet.*



ZEM200WY White Compact Microwave Oven

ZEM200GY Black Compact Microwave Oven with Greystone Case

ZEM200SY Stainless Compact Microwave Oven with Greystone Case

Cooking performance. Ten power levels and a full 800 watts enable maximum cooking performance.

Sensor cooking. An electronic sensor actually senses the steam that escapes as food cooks. Sensor controls take the guesswork out of microwave cooking by automatically adjusting the cooking time to accommodate the type and amount of food being prepared.

Electronic touch controls. Electronic controls require only a touch of a pad to pop corn and reheat beverages. Express Cook, Auto Defrost and Instant-On Controls bring a remarkable level of speed and convenience to microwave cooking.

Capacity. This .9 cubic foot compact microwave is an ideal addition to any kitchen or entertainment room.

Installation options. To conserve countertop space, this compact microwave oven can be built into a wall, built in above a GE Monogram 27" single oven, or mounted under a cabinet.

Overall Dimensions (W x H x D).

23-25/32" x 11-3/16" x 12-9/32"***

****Height includes feet.*

Convection Ovens with European-Design

A blend of refined styling and remarkable performance, Monogram® 30" convection ovens can be installed nearly flush with the wall or cabinetry.

True convection. A dedicated third heating element in the back wall combines with the convection fan to provide even heat and a consistent temperature throughout the oven. The advantages provided are more even browning and the ability to bake or roast on multiple racks simultaneously saving time and energy.

Self-clean. Both ovens are programmable to self-clean at preset times. The oven door locks automatically when the self-cleaning cycle begins. If desired, cook in one oven while the other cleans.

2,500-watt baking. Following European tradition, the 2,500-watt bake element is concealed beneath the oven floor, saving space and simplifying ash removal after the self-clean cycle.

Proofing mode. A dedicated low-temperature setting provides the gentle heating needed for proofing baked goods.

A lighted view. Each oven has its own interior lights. Viewing windows allow continuous monitoring of cooking progress.



ZET857SYSS 30" Stainless Steel Double Convection Oven

ZET857DYSB 30" Stainless Steel on Black Double Convection Oven

ZET857BYBB 30" Black Double Convection Oven

ZET857WYWW 30" White Double Convection Oven

3,000-watt broiling. In both the upper and lower ovens, three elements combine to form a powerful 3,000-watt, 12-pass broiler system that provides exceptionally even heating. A reflector above the system directs heat downward, enhancing broiler performance.

Three racks, four positions. Each oven includes three racks that are interchangeable between ovens. Four embossed rack positions in each oven allow full use of oven capacity.

Overall Dimensions (W x H x D). 29-1/4" x 48" x 22"



ZET837SYSS 30" Stainless Steel Single Convection Oven

ZET837DYSB 30" Stainless Steel on Black Single Convection Oven

ZET837BYBB 30" Black Single Convection Oven

ZET837WYWW 30" White Single Convection Oven

3,000-watt broiling. Three elements combine to form a powerful 3,000-watt, 12-pass broiler system that provides exceptionally even heating. A reflector above the system directs heat downward, enhancing broiler performance.

Three racks, four positions. The oven includes three racks and has four embossed rack positions, allowing full use of oven capacity.

Overall Dimensions (W x H x D). 29-1/4" x 23-1/4" x 22"



Convection Ovens with Traditional American-Design

Monogram® convection ovens, in 30" and 27" widths, can be installed nearly flush in a wall or cabinetry. With advance electronics and sleek, contemporary styling, these ovens are valuable assets to any kitchen.

True convection. A dedicated third heating element is located in the back wall. A fan surrounds this third element and effectively circulates heated air, helping to produce the uniform results for which convection cooking is renowned.

Electronic touch controls. Controls activated by a gentle touch allow you to quickly select the desired cooking function: convection bake or roast, variable broil, 24-hour delay bake, timed cook, or warm mode. Simply press touchpads to set the oven, clock or timer, or to select the self-clean cycle.

Intelligent convenience. The convection conversion feature automatically reduces the time or temperature settings for conventional recipes to the appropriate levels required for convection cooking.

Individual preference. Program your preference for Celsius or Fahrenheit temperature scales, and for 12-hour or 24-hour time display.

Meat thermometer. The internal temperature of meats can be monitored during convection roasting. The temperature probe can be used in either the upper or lower oven.

Roasting perfection. The roasting rack divides the oven into equal parts, properly positioning food and helping to ensure excellent convection performance.

Self-clean. The ovens are programmable to self-clean at preset times. The oven door locks automatically when the self-cleaning cycle begins. The double oven models let you cook in one oven, while the other cleans.

Baking element. The baking element, in the style of European design, is concealed beneath the oven floor. This arrangement makes clean-up of spills easier.

Proofing mode. A specific low-temperature setting provides gentle heating for proofing of baked goods.



ZET757WA 30" White Double Convection Oven

ZET757BA 30" Black Double Convection Oven

4000-watt broiling. Exceptionally powerful 4,000-watt broil elements in both ovens are ideal for the rapid searing of meats. These six-pass elements provide consistent, even heat for uniform cooking.

Independent controls. Separate controls for the upper and lower ovens allow independent operation of the cooking and self-cleaning modes. A control lock-out prevents unwanted operation or use by children.

Five racks, seven positions. Each oven includes five racks that are interchangeable between the ovens. Seven embossed rack positions in each oven allow full use of oven capacity.

Overall Dimensions (W x H x D).
29-3/4" x 52-15/16" x 24-7/16"



ZEK757WA 27" White Double Convection Oven

ZEK757BA 27" Black Double Convection Oven

Independent controls. Separate controls for the upper and lower ovens allow independent operation of the cooking and self-cleaning modes. A control lock-out prevents unwanted operation or use by children.

Three racks, four positions. Each oven includes three racks that are interchangeable between ovens. Four embossed rack positions in each oven allow full use of oven capacity.

Overall Dimensions (W x H x D).

26-13/16" x 50-3/4" x 24-7/16"



ZET737WA 30" White Single Convection Oven

ZET737BA 30" Black Single Convection Oven

4000-watt broiling. An exceptionally powerful 4,000-watt broil element is ideal for the rapid searing of meats. The six-pass element provides consistent, even heat for uniform cooking.

Five racks, seven positions. The oven includes five racks and has seven embossed rack positions, allowing full use of the oven's capacity.

Overall Dimensions (W x H x D). 29-3/4" x 28-1/4" x 24-7/16"



ZEK737WA 27" White Single Convection Oven

ZEK737BA 27" Black Single Convection Oven

Three racks, four positions. The oven includes three racks and has four embossed rack positions, allowing full use of the oven's capacity.

Overall Dimensions (W x H x D). 26-13/16" x 28-9/16" x 24-7/16"

Built-In Refrigerators

These Monogram® built-in refrigerators require door and grille panels. Optional accessory panel kits allow you to create a white, black, or stainless steel facade to coordinate with the theme chosen for your kitchen. You may choose custom handles to complement your decor, tubular stainless steel handles, or the full-length contemporary-style handles furnished with the refrigerator. See pages 36 and 37 for information on kits. These built-in refrigerators offer an intelligently designed storage system. Glass shelves and modular bins can be quickly repositioned to suit ever-changing storage needs.

Independent controls. Fresh-food and freezer sections have separate controls to allow proper temperature calibration for each compartment.

Chilled water and ice. GE Monogram offers built-in refrigerator models with a black or white dispenser that neatly spans the width of the door. With a light press of the dispenser's cushioned pad, chilled water, ice cubes, or crushed ice are delivered through the freezer door.

Convenient access. Automatic door-holds keep each door motionless at 90 degrees and 130 degrees, making food storage and removal easy.

Fresh food compartment:

Abundant storage. Four adjustable shelves and five adjustable door bins offer extensive storage flexibility. One shelf slides back to make room for tall containers; another drops down for additional space when needed.

Wine holder. The wine caddy suspends securely from a shelf edge to cradle a single bottle.

Vegetable, snack, and dairy compartments. Two full-width vegetable pans with individual humidity controls, as well as a sealed snack pan, glide open with ease. Special storage space on the door keeps dairy items fresh and accessible.

Freezer compartment:

Abundant storage. The freezer offers flexible space with adjustable bins on the door and shelves in the interior that can be arranged to suit storage requirements. Two utility baskets extend fully, providing easy access to bulk storage.

Icemaker. The freezer is outfitted with an automatic icemaker that shuts off when the ice bin is full. The large capacity bin is easily removed for access to bulk ice.



ZISW48DY 48" Built-In Refrigerator with White Dispenser

ZISB48DY 48" Built-In Refrigerator with Black Dispenser

ZIS48NY 48" Built-In Refrigerator without Dispenser

Accessory panels. All 48" refrigerators require door and grille panels. These 1/4" panel kits are available for installation in standard trim:

White.

ZISW48DY White Dispenser Model Accepts Kit ZWWP48D

ZIS48NY Non-Dispenser Model Accepts Kit ZWWP48

Black.

ZISB48DY Black Dispenser Model Accepts Kit ZWBP48D

ZIS48NY Non-Dispenser Model Accepts Kit ZWBP48

Stainless steel.

ZISW48DY White Dispenser Model Accepts Kit ZWSP48D

ZISB48DY Black Dispenser Model Accepts Kit ZWSP48D

ZIS48NY Non-Dispenser Model Accepts Kit ZWSP48

Overall Dimensions (W x H x D).

48" x 83-84 1/2" x 24-3 1/4"



ZISW42DY 42" Built-In Refrigerator with White Dispenser

ZISB42DY 42" Built-In Refrigerator with Black Dispenser

ZIS42NY 42" Built-In Refrigerator without Dispenser

Accessory panels. All 42" refrigerators require door and grille panels. These 1/4" panel kits are available for installation in standard trim:

White.

ZISW42DY White Dispenser Model Accepts Kit ZWWP42D

ZIS42NY Non-Dispenser Model Accepts Kit ZWWP42

Black.

ZISB42DY Black Dispenser Model Accepts Kit ZWBP42D

ZIS42NY Non-Dispenser Model Accepts Kit ZWBP42

Stainless Steel.

ZISW42DY White Dispenser Model Accepts Kit ZWSP42D

ZISB42DY Black Dispenser Model Accepts Kit ZWSP42D

ZIS42NY Non-Dispenser Model Accepts Kit ZWSP42

Overall Dimensions (W x H x D).

42" x 83-84 1/2" x 24-3/4"



ZISW36DY 36" Built-In Refrigerator with White Dispenser

ZISB36DY 36" Built-In Refrigerator with Black Dispenser

ZIS36NY 36" Built-In Refrigerator without Dispenser

Accessory panels. All 36" refrigerators require door and grille panels. These 1/4" panel kits are available for installation in standard trim:

White.

ZISW36DY White Dispenser Model Accepts Kit ZWWP36D

ZIS36NY Non-Dispenser Model Accepts Kit ZWWP36

Black.

ZISB36DY Black Dispenser Model Accepts Kit ZWBP36D

ZIS36NY Non-Dispenser Model Accepts Kit ZWBP36

Stainless steel.

ZISW36DY White Dispenser Model Accepts Kit ZWSP36D

ZISB36DY Black Dispenser Model Accepts Kit ZWSP36D

ZIS36NY Non-Dispenser Model Accepts Kit ZWSP36

Overall Dimensions (W x H x D).

36" x 83-84 1/2" x 24-3/4"



Built-In Refrigerator Custom Panel Guide

Most Monogram® built-in refrigerators are equipped to accept 1/4" accessory panels (shown on the previous page) or 1/4" custom panels which are available through your cabinet manufacturer. For a trimless appearance, the doors and grille may be fitted with 3/4" decorative panels, available through your cabinet manufacturer in a variety of materials and finishes. The standard full-length handles provide a contemporary style, but you may elect to further enhance the exterior with the addition of custom handles. An extremely custom look for dispenser model refrigerators can be achieved with a one-piece freezer panel when using the custom dispenser collar trim. Decorative side panels are required wherever the sides of the refrigerator are exposed.

Customization kits:

ZKH1. Provides for the installation of custom handles of your choice on 1/4" accessory or custom panels (handles not included).

ZG2. The factory set height for GE Monogram built-in refrigerators is 84". Grille panels are adjustable to accommodate installation heights from 83" to 84-1/2". This kit provides side trim pieces for 83", 83-1/2" and 84-1/2" installation heights.

ZKT36, ZKT42, or ZKT48. Enables the installation of 3/4" custom door and grille panels, in combination with the standard full-length refrigerator handles, to create a trimless appearance.

ZKHT1. Provides for the installation of custom handles of your choice onto 3/4" custom panels (handles not included). This kit must be used in combination with ZKT36, ZKT42, or ZKT48 3/4" custom panel kits.

ZWCD1. Custom dispenser collar kit for 36" and 42" models creates a trimless appearance around the dispenser.

ZWCD2. Custom dispenser collar kit for 48" models creates a trimless appearance around the dispenser.



Tubular Handle Kits:

ZKHSS1 Stainless Steel Tubular Handle Kit for 1/4" custom panels.

ZKHTSS1 Stainless Steel Tubular Handle Kit to be used with ZKT36, ZKT42, or ZKT48 3/4" custom panel kits.

Call GE Quick Specs, 800.432.3729, to request dimensions and specifications for Monogram refrigerators and have the data faxed directly to the fax number you provide. For technical assistance and answers to your questions about GE Monogram refrigerators, call the GE Answer Center® 800.626.2000.



Non-dispenser model

1/4" custom panels.
No trim kit required.

Standard handles.
No trim kit required.



Non-dispenser model

3/4" custom trimless door and grille panels.
Requires ZKT36, ZKT42 or ZKT48 trim kit.

Standard handles.
No trim kit required.



Non-dispenser model

1/4" custom panels.
No trim kit required.

Custom handles.
Requires ZKH1 handle kit.



Non-dispenser model

3/4" custom trimless door and grille panels.
Requires ZKT36, ZKT42 or ZKT48 trim kit.

Custom handles.
Requires ZKHT1 handle kit.



Dispenser model

1/4" custom panels.
No trim kit required.

Standard handles.
No trim kit required.



Dispenser model

1/4" custom panels.
No trim kit required.

Standard handles.
No trim kit required.

Custom dispenser collar.
Requires ZWCD1 (36"
and 42" models) or ZWCD2
(48" models) collar kit.



Dispenser model

3/4" custom trimless
door and grille panels.
Requires ZKT36, ZKT42
or ZKT48 trim kit.

Standard handles.
No trim kit required.



Dispenser model

3/4" custom trimless door and
grille panels.
Requires ZKT36, ZKT42 or
ZKT48 trim kit.

Standard handles.
No trim kit required.

Custom dispenser collar.
Requires ZWCD1 (36"
and 42" models) or ZWCD2
(48" models) collar kit.



Dispenser model

1/4" custom panels.
No trim kit required.

Custom handles.
Requires ZKH1 handle kit.



Dispenser model

1/4" custom panels.
No trim kit required.

Custom handles.
Requires ZKH1 handle kit.

Custom dispenser collar.
Requires ZWCD1 (36"
and 42" models) or ZWCD2
(48" models) collar kit.



Dispenser model

3/4" custom trimless
door and grille panels.
Requires ZKT36, ZKT42
or ZKT48 trim kit.

Custom handles.
Requires ZKHT1 handle kit.



Dispenser model

3/4" custom trimless
door and grille panels.
Requires ZKT36, ZKT42
or ZKT48 trim kit.

Custom handles.
Requires ZKHT1 handle kit.

Custom dispenser collar.
Requires ZWCD1 (36"
and 42" models) or ZWCD2
(48" models) collar kit.

Built-In Stainless Steel Refrigerators

These Monogram® built-in refrigerators come wrapped in stainless steel with tubular handles. They offer an intelligently designed storage system. Glass shelves and modular bins can be quickly repositioned to suit ever-changing storage needs.

Independent controls. Fresh-food and freezer sections have individual temperature controls, which allow for precise calibration.

Chilled water and ice. Monogram offers built-in refrigerator models with a dispenser neatly encircled by stainless steel. With a light press of the dispenser's cushioned pad, chilled water, ice cubes, or crushed ice are delivered through the freezer door.

Convenient access. Automatic door-holds keep each door motionless at 90 degrees and 130 degrees, for easy food storage and removal.

Fresh food compartment:

Abundant storage. Four adjustable shelves and five adjustable door bins offer extensive storage flexibility. One shelf slides back to make room for tall containers; another drops down for additional space when needed.

Wine holder. The wine caddy suspends securely from a shelf edge to cradle a single bottle.

Vegetable, snack, and dairy compartments. Two full-width vegetable pans with individual humidity controls, as well as a sealed snack pan, glide open with ease. Special storage space on the door keeps dairy items fresh and accessible.

Freezer compartment:

Abundant storage. The freezer offers flexible space with adjustable bins on the door and shelves in the interior that can be arranged to suit storage requirements. Two utility baskets extend fully, providing easy access to bulk storage.

Icemaker. The freezer is outfitted with an automatic icemaker that shuts off when the ice bin is full. The large capacity bin is easily removed for access to bulk ice.

Adjustable Grille Panel Kit. The factory set height for Monogram built-in refrigerators is 84". Grille panels are adjustable to accommodate installation heights from 83" to 84-1/2". To insure proper airflow to the compressor, this kit provides grille panels for 83", 83-1/2" and 84-1/2" installation heights.

ZGSSW48 Adjustable Grille Panel Kit for 48" refrigerator.

ZGSSW42 Adjustable Grille Panel Kit for 42" refrigerator.



ZISS48DASS 48" Built-In Stainless Steel Refrigerator with Dispenser



ZISS48NASS 48" Built-In Stainless Steel Refrigerator without Dispenser

Overall Dimensions (W x H x D). 48" x 83-84-1/2" x 24-3/4"



ZISS42DASS 42" Built-In Stainless Steel Refrigerator with Dispenser



ZISS42NASS 42" Built-In Stainless Steel Refrigerator without Dispenser

Overall Dimensions (W x H x D). 42" x 83-84-1/2" x 24-3/4"

Free-Standing Refrigerator

The lustrous stainless steel finish of the Monogram® free-standing refrigerator presents a professional appearance and reflects the quality and performance of its internal systems. The interior of the GE Monogram free-standing refrigerator offers a smartly planned 27 cubic-foot capacity.

Independent controls. Fresh-food and freezer sections have separate controls to allow proper temperature calibration for each compartment.

Chilled water and ice. A light press of the dispenser's cushioned pad delivers chilled water, ice cubes, or crushed ice through the freezer door. And the water and ice dispensed is filtered "Water By Culligan," so it's cleaner and better tasting.

Fresh food compartment:

Abundant storage. Three adjustable glass shelves have raised edges to help contain spills and simplify cleaning. Four adjustable door bins, large enough for gallon-size containers, offer extensive storage flexibility.

Wine holder. The wine caddy suspends securely from a shelf edge to cradle a single bottle.

Vegetable, snack, and dairy compartments. A special compartment in the door keeps dairy products fresh and accessible. A vegetable crisper and meat pan offer adjustable humidity control.

Freezer compartment:

Abundant storage. The freezer offers five shelves in the door and three adjustable shelves in the interior that can be arranged to suit changing needs. A slide-out transparent storage bin offers a full view of contents.

Icemaker. The freezer is outfitted with an automatic icemaker that shuts off when the ice bin is full. The large capacity bin is easily removed for access to bulk ice.



ZFSB27DASS Stainless Steel Free-Standing Refrigerator

Overall Dimensions (W x H x D). 36" x 71" x 32-1/2"



Bottom-Mount Refrigerators

The Monogram bottom-mount refrigerators offer eye-level access to fresh foods. A dual-rear lighting system provides full view of all contents. Both wire tiers of the 6.7 cubic foot freezer with full-extension slides roll out within easy reach for restacking and arranging frozen items.

Independent controls. Fresh food and freezer sections have separate controls to allow proper temperature calibration for each compartment.

Convenient access. Automatic door hold keeps fresh food door motionless from 45 degrees to 130 degrees making food storage and removal easy.

Fresh food compartment:

Abundant storage. Four adjustable shelves have raised edges to help contain spills and simplify cleaning. Four adjustable door bins, two large enough for gallon-size containers, offer extensive storage flexibility.

Wine holder. The wine caddy suspends securely from a shelf edge to cradle a single bottle.

Vegetable, snack and dairy compartments. Two full-width vegetable pans with individual humidity controls, as well as, two sealed snack pans, glide open with ease. Special storage space on the door keeps dairy items fresh and accessible.

Freezer compartment:

Abundant storage. The freezer offers two tiers for arranging or re-stocking frozen foods. It also has full-extension slides so you can pull it out for easy access.

Icemaker. The freezer is outfitted with an automatic icemaker that shuts off when the ice bin is full. The large capacity bin is easily removed for access to bulk ice.



ZICS36NARH 36" Built-In Stainless Steel Bottom-Mount Refrigerator (*hinged on right side*)

ZICS36NALH 36" Built-In Stainless Steel Bottom-Mount Refrigerator (*hinged on left side, shown above*)

Stainless steel exterior. These models come wrapped in stainless steel with full-length tubular handles.

Customization kits:

ZGCSS36LH or ZGCSS36RH. The factory set height for GE Monogram bottom-mount refrigerators is 84". This Kit provides two grille panels for the 83-1/2" and 84-1/2" installation heights on models ZICS36NALH and ZICS36NARH.

ZFC1. Provides for side-by-side installation of two bottom-mount refrigerators. Includes a trim strip to cover gap between the two refrigerators.

Overall Dimensions (W x H x D).

36" x 83-84 1/2" x 24-3/4"



ZIC36NARH 36" Built-In Bottom-Mount Refrigerator
(right-handed opening)

ZIC36NALH 36" Built-In Bottom-Mount Refrigerator
(left-handed opening)

Accessory panels. These models require 1/4" door and grill panels. Three 1/4" panel kits are available white, black or stainless steel. For a trimless appearance, the door and grill may be fitted with a 3/4" decorative panel.

ZWWC36 White Lexan® Panel Kit

ZWBC36 Black Lexan® Panel Kit

ZWSC36 Stainless Steel Panel Kit

Overall Dimensions (W x H x D).
36" x 83-84-1/2" x 24-3/4"



Customization kits:

ZGC2. The factory set height for Monogram bottom-mount refrigerators is 84". This kit provides 1/4" grille panel frame side pieces for 83-1/2" and 84-1/2" on models ZIC36NARH and ZIC36NALH.

ZKHC1. Provides for the installation of custom handles of your choice on 1/4" accessory or custom panels.

ZKTC36LH or ZKTC36RH. Enables the installation of 3/4" custom door panels to create a trimless appearance. Replacement handle is supplied with this kit.

ZKHTC1. Provides for the installation of custom handles of your choice onto 3/4" custom panels (handles not included). This kit must be used in combination with ZKTC36LH or ZKTC36RH 3/4" custom panel kits.

ZFC1. Provides for side-by-side installation of two bottom-mount refrigerators. Includes a trim strip to cover gap between the two refrigerators.

Tubular Handle Kits:

ZKHCS1. Stainless Steel Tubular Handle Kit for 1/4" accessory or custom panels.

ZKHTCS1. Stainless Steel Tubular Handle Kit for 3/4" custom panels requires ZKTC36LH or ZKTC36RH trim kit.

Beverage Center and Wine Chiller

Monogram brings you two ways to make entertaining easier. The beverage center allows chilling of standing containers such as bottles and cans and up to 14 reclining bottles of wine. The wine chiller holds up to 50 reclining bottles of your vintage labels. Both of these appliances are vented at the front toekick, allowing built-in under-counter installation. The black or white finished case provides an alternative for free-standing use.

Flexibility in design. The free-standing wine chiller and beverage center may be built into cabinetry. The door swing is reversible to accommodate various placements.

Proper display. The clear glass door affords a full view of bottles and cans and interior lighting is controlled by an independent external switch. If not turned on manually, the light automatically illuminates your wine and beverage collection upon opening the door.

Smooth utility. Full-width racks slide out smoothly to simplify selection and storage.



ZDB24ABB Beverage Center with Black Case and Toekick

ZDB24AWW Beverage Center with White Case and Toekick

Temperature Control. The unique shelving configuration creates a range of temperatures to achieve just the right level of cooling for different beverages. In the top portion, temperatures range from 33° to 39° Fahrenheit for keeping beverages cold. The temperature spans from 39° to 45° Fahrenheit in the middle area. The bottom section, designed especially for chilling wines, features open wire racks for a temperature range of 44° to 52° Fahrenheit.

Overall Dimensions (W x H x D).

23-7/8" x 34-1/2" x 24-1/8"



Icemakers



ZDW24ABB Wine Chiller with Black Case and Toekick

ZDW24AWW Wine Chiller with White Case and Toekick

Temperature Control. Adjustable thermostat can be set between low 40s and mid 60s Fahrenheit to hold wine at the appropriate temperature level.

Overall Dimensions (W x H x D).

23-7/8" x 34-1/2" x 24-1/8"



ZDIS15CSS Stainless Steel Automatic Icemaker

ZDI15CWW White Automatic Icemaker

ZDI15CBB Black Automatic Icemaker

Decorative options. The icemaker door accepts 3/4" custom panels (using ZIP75WW white kit or ZIP75BB black kit) to coordinate or contrast with cabinetry.

Commercial quality ice. Utilizing a process known as fractional freezing, water moves over a cold plate until it freezes. The remaining water is then discarded, resulting in clear, commercial quality ice.

High production, large capacity. A valuable asset for party hosts and catering staffs. The icemaker produces up to 50 lbs. of clear ice per day and automatically shuts off when the 25-lb. capacity bin is full.

Ease of use. The reversible door provides easy access to the ice bin and an interior light comes on automatically when the door is opened.

Overall Dimensions (W x H x D).

14-13/16" x 33-3/4" x 23-5/16"

Dishwashers

The full-length sweep of simple lines, without the usual access panel at the bottom to interrupt the view makes the design of these dishwashers architecturally stunning. On one model, you'll notice the satisfying textural feel of the handsome brushed stainless steel facade every time you open the door. The full-wrap look extends around the molded edges for trimless styling. Other models accept custom panels to match cabinetry.

Stainless steel interior. The 18:10 grade surgical steel interior maintains its lustrous appearance throughout years of use. Tub seams are welded to guard against leaking and rusting.

Three-level wash system. The lower wash arm works in combination with mid-level wash arm and multi-directional jet sprays to clean every surface of every dish.

Continuously clean water. All wash water passes through a multiple-filtration system, which continuously cleans the water and prevents food soils from re-entering the wash system. Multiple-filtration minimizes the need to pre-rinse dishes.

Efficient dual-pump design. The primary pump circulates fresh incoming water while the secondary drain pump eliminates any soil residue from the previous wash cycle. This dual-pump action enhances wash performance while efficiently reducing water fills and wash time.

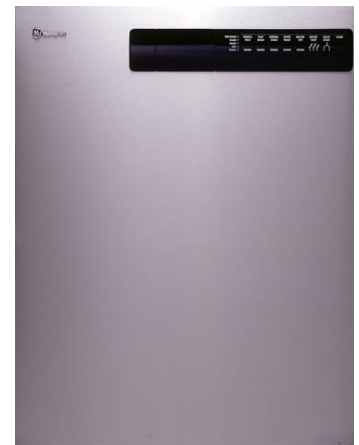
Hot washing and condensate drying. A thermostatically-controlled, 1200-watt heating element raises water temperature to ensure thorough cleaning. The hot water rinse and condensate drying system minimize the spotting of dishes.

Nylon-coated racks and tines. Durable nylon coating cushions dishes and glassware during thorough, gentle wash action.

Two-position upper rack. The upper rack glides out easily and can be repositioned depending on the appropriate height for the dishload. In addition to four cup shelves, there are prongs especially shaped to hold fragile stemware.

Flexible lower rack. Adjustable, fold-down tines allow the lower rack to be arranged to accept various sizes of dishes, pots and pans. Rack tines are "dog-legged" shaped to securely hold your heavier stoneware plates and deep-dish servers.

Extra-quiet operation. Heavy-duty insulation, designed to dampen the sounds of the wash action, is bonded to the exterior of the stainless steel tub. A thick layer of sound-absorbing material lines the door and access panels. The induction motor, mounted on rubber, runs quietly and more efficiently than the standard motors used in most domestic dishwashers.



ZBD5900DSS Stainless Steel Dishwasher

Stainless steel exterior. Brushed stainless steel gives an elegant, high-tech impression that sets off any decor.

Sparkling results. A multiplicity of choices allows you to select up to 19 cycle/options combinations for various types of dishes and cookware.

Pre-planned dishwashing. The delay-start option offers the convenience of scheduling dishwashing to begin up to six hours later.

Control features. The child-lock setting prevents "unauthorized" turning on of your washer. An auto-memory mode recalls your preferred cycle/option combination for washing.

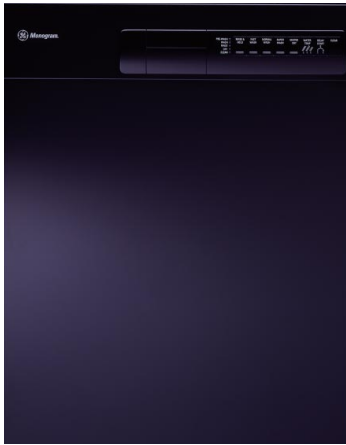
Interior light. An inside light is unique to American dishwashers.

Sanitization. This special cycle option delivers hot water at 171° Fahrenheit for exceptionally clean results.

NSF Certification. Meets NSF protocol for sanitization and cleaning performance of household spray-type dishwashers (1997).

Overall Dimensions (W x H x D).
23-5/8" x 34-35" x 23-1/2"





ZBD5700DBB Black Dishwasher

ZBD5700DWW White Dishwasher

Custom panels. These models accept 1/4" custom panels using the ZPF25W or ZPF25B trim kit. The ZPF75W and ZPF75B trim kit provides for the installation of 3/4" custom panels.

Sparkling results. A multiplicity of choices allows you to select up to 19 cycle/options combinations for various types of dishes and cookware.

Pre-planned dishwashing. The delay-start option offers the convenience of scheduling dishwashing to begin up to six hours later.

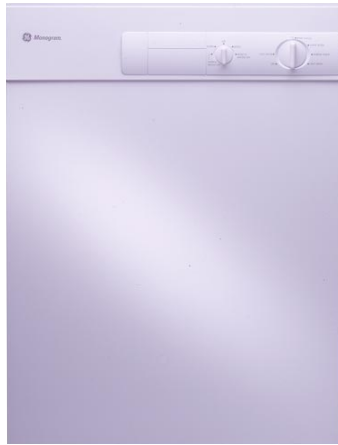
Control features. The child-lock setting prevents "unauthorized" turning on of your washer. An auto-memory mode recalls your preferred cycle/option combination for washing.

Interior light. An inside light is unique to American dishwashers.

Sanitization. This special cycle option delivers hot water at 171° Fahrenheit for exceptionally clean results.

NSF Certification. Meets NSF protocol for sanitization and cleaning performance of household spray-type dishwashers (1997).

Overall Dimensions (W x H x D).
23-5/8" x 34-35" x 23-1/2"



ZBD5600DWW White Dishwasher

ZBD5600DBB Black Dishwasher

Custom panels. These models accept 1/4" custom panels using the ZPF25W or ZPF25B trim kit. The ZPF75W and ZPF75B trim kit provides for the installation of 3/4" custom panels.

Sparkling results. Multiple cycles allow you to select up to 17 cycle/option combinations. Three-level wash system, multiple filters, and dual pump work together to keep the circulating water clean as it washes every surface of every dish.

Overall Dimensions (W x H x D).
23-5/8" x 34-35" x 23-1/2"



ZBD3500ZZWW White Dishwasher

ZBD3500ZZBB Black Dishwasher

ZBD3900CSS Stainless Steel Dishwasher

Custom panels. These models accept stainless steel panels using GPF400S trim kit or 3/4" custom panels using the GPF475W or GPF475B trim kit. These kits include GPF100 heavy duty spring kit for custom panels weighting 4 to 10 pounds. The GPF425W or GPF425B trim kit provides for the installation of 1/4" custom panels.

Solid-state electronics. Electronic touchpads control multiple wash functions and status indicator lights track wash, rinse, and dry cycles.

Technological ingenuity. Water volume and temperature are adjusted to suit heavy to lightly soiled dishloads. An electronic sensor monitors the loads' soil level and adjusts the temperature, time and amount of water needed for an efficient clean wash.

Quiet operation. Carefully engineered mechanics and two types of insulation reduce noise and eliminate a need for vents at the toe/kick level. The active vent on the escutcheon further reduces sound by closing during the wash cycle.

Innovative rack design. The upper rack offers extra utility shelves. The lower rack includes fold-down tines and a split silverware basket.

Tough interior. PermaTuf® tub and door liners are durable and engineered to remain stain-free.

Overall Dimensions (W x H x D). 24" x 34-35" x 25"

Compactors

Monogram compactors do a big job in a small space, a perfect companion appliance for cosmopolitan kitchens.

12" width. The slim design conserves space and permits the compactor to be easily integrated into kitchen cabinetry.

Decorative options. The standard black/white drawer panel is reversible. The drawer accepts a stainless steel panel kit 24-M117 and can be customized with a 1/4" panel or adapted to accept a custom 3/4" panel without requiring a trim kit.

Adjustable toekick. During installation, the compactor base can be moved backward or forward to align with the toekick depths of adjacent cabinetry.

Powerful action. Up to 5,000 pounds of compressive force reduces trash volume by 75%.

Drawer-style design. The slide-out compactor drawer is convenient and easy to use.

Safety lock and key. A removable key locks the compactor, starts operation, and assures that the drawer remains locked during use.

Overall Dimensions (W x H x D).
12" x 34-35" x 20-1/4"



ZCG3300VWW White Compactor

ZCG3100VBB Black Compactor

Exceptional service
is a standard feature.

Monogram™ offers a feature no other brand can match: customized services that begin before you've selected your appliances and continue until well after your kitchen has become a reality. The Monogram Collection™, a superb line of kitchen appliances with a package of services to match.

GE Answer Center® 800.626.2000.

For technical assistance and answers to your questions about Monogram appliances any time.

Monogram Preferred Service,

800.444.1845. Connects you with a specialist who can schedule a service call within 24 hours.

Visit <http://www.monogram.com>.

To view Monogram specifications, installation information and owner's manuals online.

GE QuickSpecs, 800.432.3729. To request dimensions and specifications on any Monogram appliance, and have the data transmitted, within minutes, to the fax number you provide.





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We bring good things to life.

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