

PT960SP

GE Profile™ 30" Built-In Double Convection Wall Oven

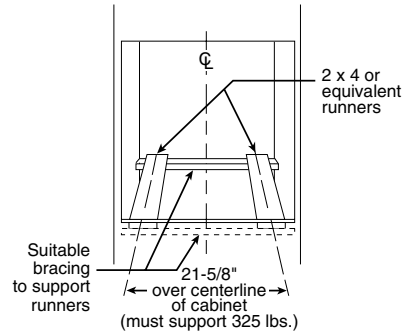
Dimensions and Installation Information

KW Rating	
240V	9.0
208V	6.8
Breaker Size	
240V	40 Amps
208V	40 Amps

Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating. **Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.**

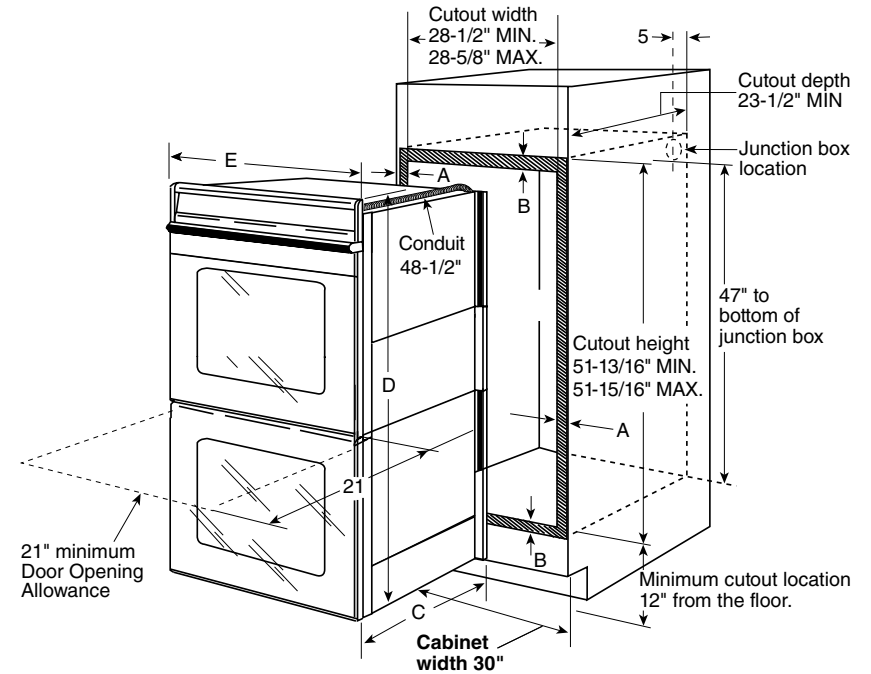
Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

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



Cabinet	30"
A – Overlap of oven over side of edges of cutout	11/16"-3/4"
B – Overlap of oven at top and bottom of cutout	1"
Oven	
C – Overall depth*	23-1/2"
D – Overall height with trim	53-3/8"
Overall height without trim	52-7/8"
E – Overall width	29-3/4"

*Depth including door handle is approximately 26-6/10" min. to 26-9/10" max.



MOST 30" WALL CABINETS CAN BE USED WITH THIS UNIT.
THE OPENING BETWEEN THE INSIDE WALLS MUST BE AT LEAST 28-1/2" WIDE.

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



Specification Created 5/09

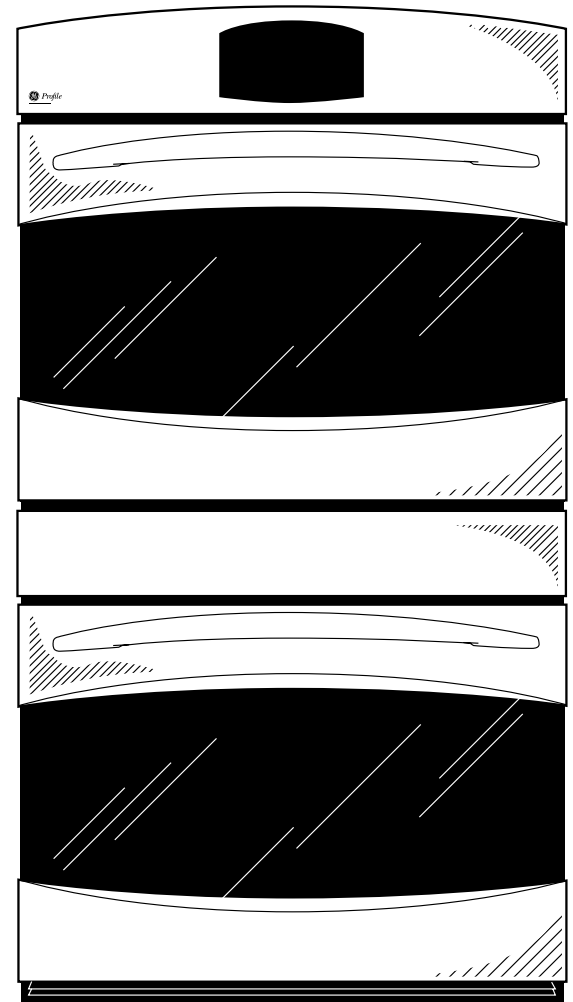
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Features and Benefits

- Glass Touch LCD Controls - Combine a smooth, easy-to-clean glass design with large, easy-to-read graphics to facilitate easier usage
- PreciseAir™ Convection System - A reversing fan circulates heat and air for evenly browned and baked foods
- Self-clean Roller Rack - This self-clean rack glides on stainless steel ball bearings to simplify loading and unloading
- Convection Bake - This setting is optimal for baking casseroles or lasagnas, yeast breads, pies and pizzas with no need to turn the pan
- Convection Roast - Optimal for larger cuts of meat, this setting rotates the heat around all sides, sealing in the juices, producing rotisserie results at up to 25% faster than a conventional oven
- Flat back Convection - Convection fan system is only 1" deep to provide additional room for cookware
- Hidden Bake Oven Interior - Conceals the lower oven bake element to eliminate hard-to-reach areas that collect food and spills for easy cleaning
- 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!
- Dual Interior Lighting - Bright interior lights help you check on the progress of your cooking
- Self-clean Heavy-duty Oven Racks - Tough, double-coated racks can stay in the oven during the self-clean cycle to eliminate hand cleaning
- Model PT960SPSS - Stainless steel



imagination at work

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