JKP75SP

GE® 27" Built-In Convection/Thermal Wall Oven

Dimensions and Installation Information (in inches)

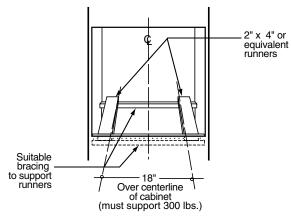
KW Rating		
240V	6.8	
208V	5.1	
Breaker Size		
240V	30 Amps	
208V	30 Amps	

Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating.

Note: If marks, blemishes or the cutout opening is visible above the installed oven, it may be necessary to add wood shims under the runners and front trim until the marks or openings are covered.

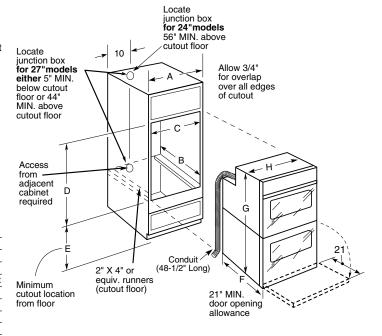
Note: Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.



Cabinet	27"	
A – Cabinet width required	27" min.	
B – Minimum cabinet depth	23-5/8"	
C – Opening width	25" min 25-1/4" max	
D – Opening height	50-1/8" max	
E – Recommended minimum cutout location from floor	13-1/4"	
Oven		
F – Overall depth*	23-5/8"	
G – Overall height with trim	51-7/8" - 52-3/4"	
Overall height without trim	51"	
H – Overall width	26-5/8"	
*Double instructions does bondle in annualization OC 7/1011 using to OC 0/1011 using		

^{*}Depth including door handle is approximately 26-7/10" min. to 26-8/10" max.



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.







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Features and Benefits

- PreciseAir[™] Convection System A reversing fan circulates heat and air for evenly browned and baked foods
- Glass Touch Oven Controls Feature a smooth glass design that is both easy-to-operate and easy-to-clean
- Convection Bake (upper oven only) This setting is optimal for baking casseroles or lasagnas, yeast breads, pies and pizzas with no need to turn the pan
- Convection Roast (upper oven only) 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 (upper oven only) 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!
- Heavy-duty Oven Racks Tough, durable racks include 50% thicker crossbars for extra strength
- Extra-large Oven Capacity Enough room to cook an entire meal at once
- Interior Oven Light Bright interior light helps you check on the progress of your cooking
- Model JKP75SPSS Stainless steel

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