

JTP75SP

GE® 30" Built-In Convection/Thermal Wall Oven

Dimensions and Installation Information (in inches)

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.

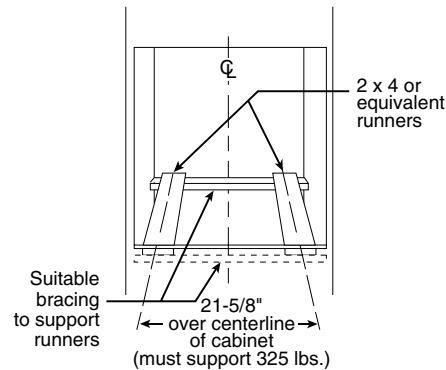
Note: If marks, blemishes or the cutout opening is visible above the installed oven, it may be necessary to add wood shims under the runners and front trim until the marks or openings are covered.

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.

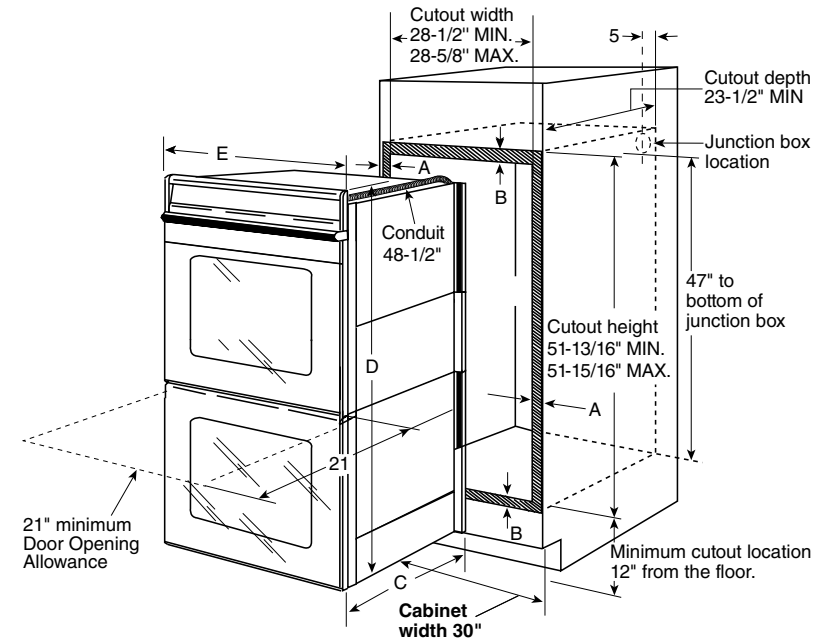
Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.

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.



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.



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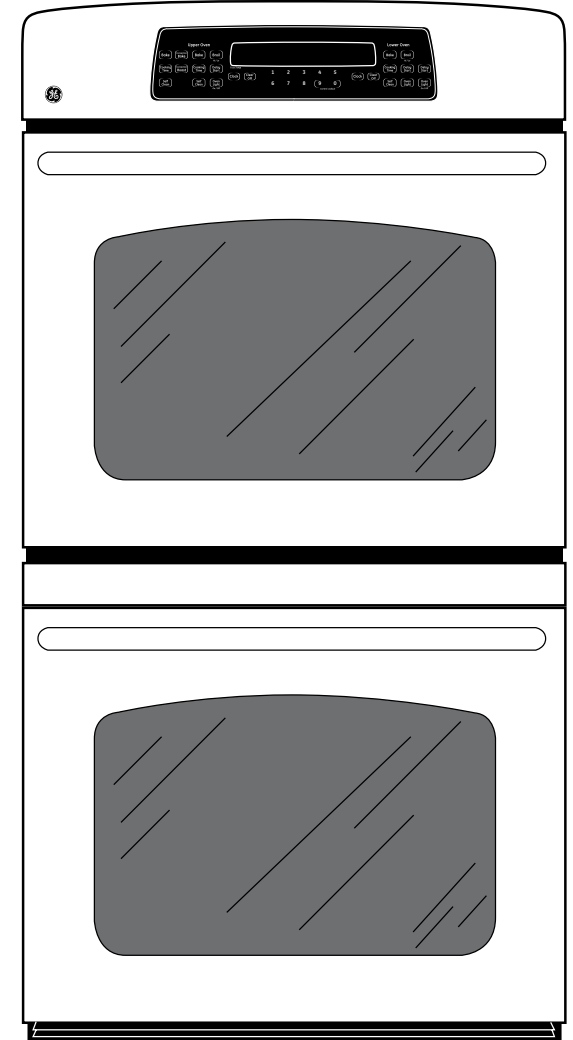
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Features and Benefits

- 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
- Super-large Oven Capacity - Remarkably large oven interior is ideal for holidays, dinner parties and everyday family cooking
- TrueTemp™ Oven System - Provides even heat distribution and precise oven control
- Model JTP75SPSS – Stainless steel

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