PT956BM/CM/WM

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

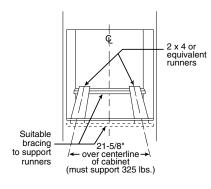
Dimensions and Installation Information (in inches)

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

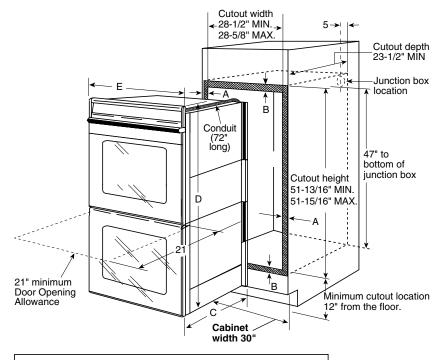
Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least a 194°F temperature rating. Electric wall ovens are not approved for installation with a plug and receptacle. They must be hard wired in accordance with installation instructions.

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/ 26-9/10" max. | 10" min. to |



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.







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GF Profile™ 30" Built-In Double Convection/Thermal Wall Oven

Features and Benefits

- Glass Touch Controls Features a smooth glass design that is easy-to-operate and easy-to-clean
- Precise Air™ Convection System (Upper Oven Only) Provides even air and heat circulation for superior baking and roasting results
- Flat Back Convection (Upper Oven Only) Features a more streamline convection fan that better accommodates baking or roasting pans
- Convection Bake (Upper Oven Only) Delivers ideal airflow throughout the oven cavity, ensuring better baking results
- Convection Roast (Upper Oven Only) Delivers even cooking and consistent results, roasting meats up to 25% faster than a conventional oven
- Hidden Bake Oven Interior Hides previously exposed bottom element to deliver a clean interior appearance
- Self Clean Oven Conveniently cleans the oven cavity without need of scrubbing
- Improved Lighting Positions lamps diagonally across the top of the oven to promote better viewing
- Self-Clean Heavy-Duty Oven Racks Double coated porcelain-enameled racks no longer require hand cleaning
- Extra-Large Oven Capacity Provides a large oven interior ideal for cooking more items at once
- Model PT956BMBB Black on black
- Model PT956CMCC Bisque on bisque
- Model PT956WMWW White on white

