

P2B918SEM

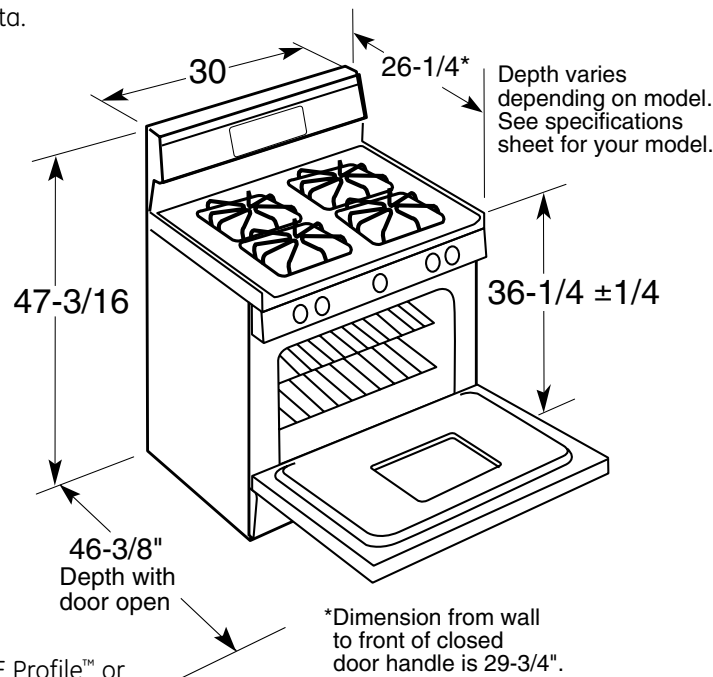
GE Profile™ 30" Dual-Fuel Range with Baking Drawer

Dimensions and Installation Information (in inches)

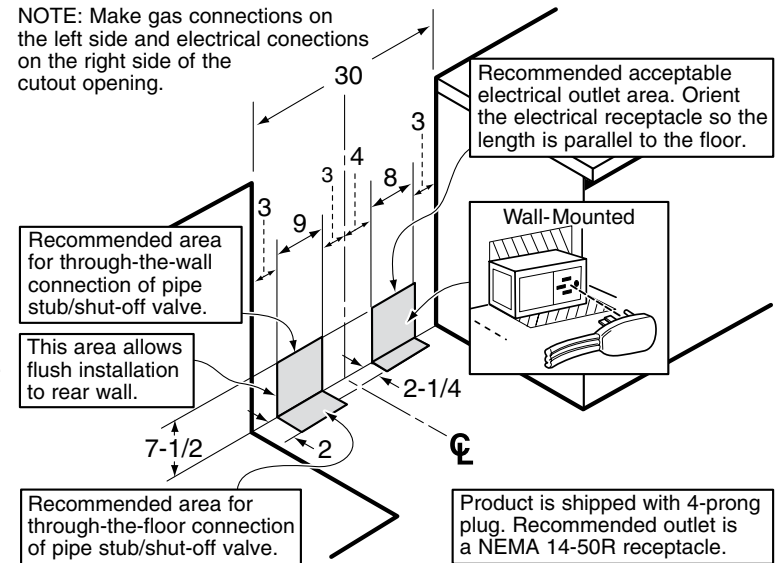
Note: Dimension from the wall to the front of the closed door handle is 29". Depth to front edge of cooktop 25-1/4". Factory set for Natural Gas. A set of LP orifices is included with each range for LP conversion.

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

Electrical Rating: 240V; 60Hz; 40A



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



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All GE ranges are equipped with an Anti-Tip device. The installation of this device is an important, required step in the installation of the range.

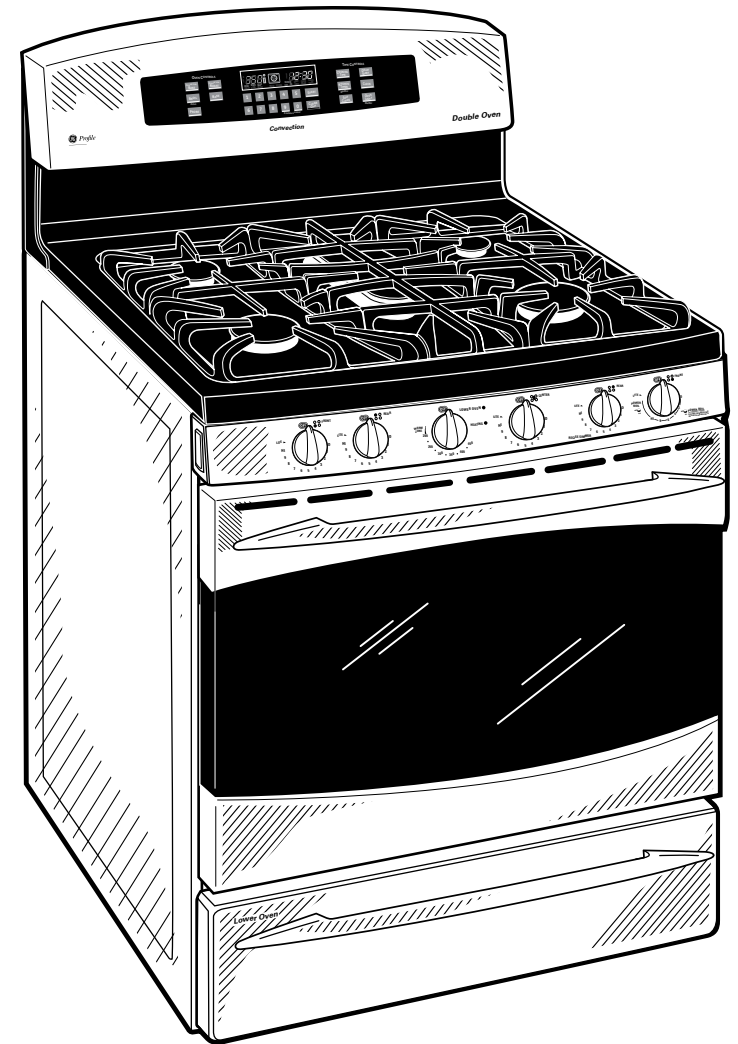


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GE Profile™ 30" Dual-Fuel Range with Baking Drawer

Features and Benefits

- A reversing fan circulates heat and air for evenly browned and baked foods
- Electric Convection Oven - Features electric heating elements and a fan that circulates air throughout the oven cavity, to deliver uniform and savory cooking results
- Self-Clean Oven - Conveniently cleans the oven cavity without need of scrubbing
- Extra-Large Oven Capacity - Provides a large oven interior ideal for cooking more items at once
- Center Oval Burner - Adds a fifth element to the center of the cooktop to accommodate large cookware and deliver ideal results
- Non-Stick Griddle - Offers a flat cooking surface, placed over the center oval burner, for cooking multiple foods at once
- Lower Oven - Offers an additional 1.0 cu. ft. of capacity for convenient baking from 150 degrees to 450 degrees
- Deep Recessed Cooktop - Designed with a recessed surface to help contain spills and make cleaning easy
- QuickSet VI Glass Touch Oven Controls - A smooth glass design that is easy-to-operate and easy-to-clean
- PowerBoil™ 17,000 BTU Burner - Delivers 17,000 BTUs of forceful heat for rapid boiling
- Precise Simmer Burner - Delivers a low setting of 140 degrees, ideal for delicate foods and sauces
- Model P2B918SEMSS - Stainless steel



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