

# PGS975SEP

## GE Profile™ 30" Slide-In Gas Range

### Dimensions and Installation Information (in inches)

Rear filler strip or backguard are available for these ranges

**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.

**Note:** Cabinets installed adjacent to slide-in ranges must have an adhesion spec of at least 194° temperature rating.

### Optional Kits for Slide-In Gas Ranges:

(Available at additional cost)

#### Lower/Side Trim Kits

JXS56BB - Lower Trim Kit (Black)

#### Accessory Backguards

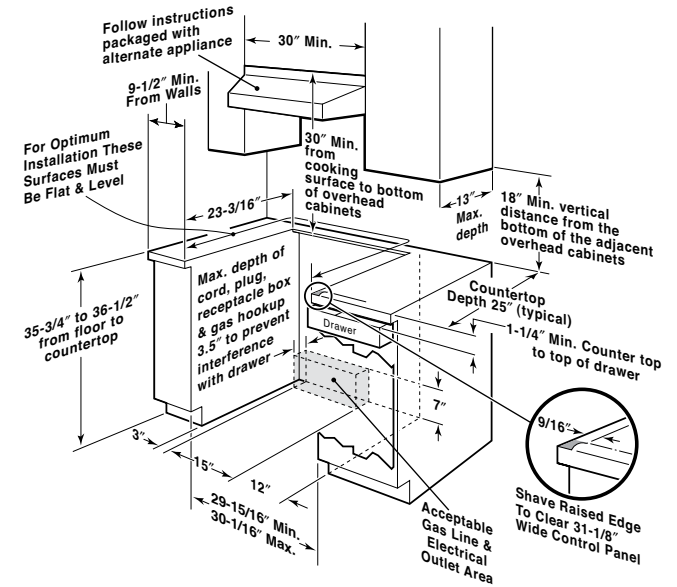
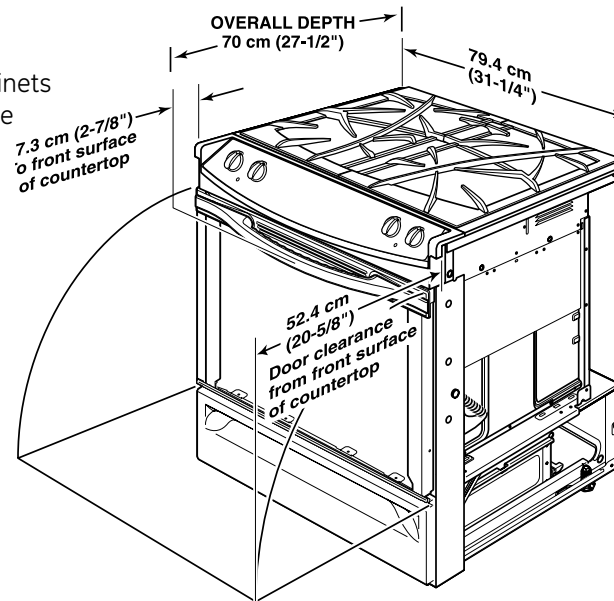
JXS32SS - Brushed-Chrome Accessory Backguard

JXS37BB - Black Glass Accessory Backguard

#### Rear Filler Strip

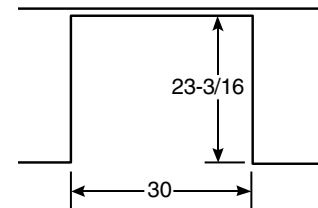
WB07T10680 - Black Filler Strip Assembly

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

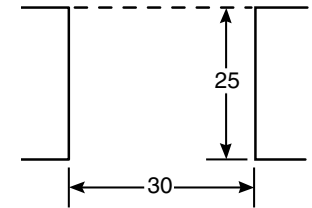


### Counter Cutout Dimensions (in inches)

If you are NOT using the Filler strip or Backguard:



If you are using the Filler strip or Backguard:



For answers to your Monogram®, GE Profile™ or GE® appliance questions, visit our website at [ge.com](http://ge.com) or call GE Answer Center® service, 800.626.2000.



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.



# PGS975SEP

## GE Profile™ 30" Slide-In Gas Range

### Features and Benefits

- Deep recessed cooktop - Deep recessed cooktop keeps spills, and everything else, contained in one area that's easy to wipe clean
- Two speed convection oven - Circulated convection heat can be delivered at a high speed for heavy foods or a low speed for more delicate foods to enhance the baking or roasting results
- 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
- Extra-large oven capacity - Enough room to cook an entire meal at once
- 18,000 BTU Stacked Burner - Features a unique two-in-one burner design for 18,000 BTU boiling or gentle 140 degrees simmer
- Glass touch controls - Smooth controls are easy to use and add a sophisticated style to the kitchen
- 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!
- Precise simmer burner - Simmer burners allows for low, even heat distribution that is ideal delicate foods and sauces
- 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 PGS975SEPSS - Stainless steel



imagination at work