

## Precise Air™ Convection Ovens



### Wall Ovens Sell:

*Installation flexibility* – NO CHANGES to ANY CUTOUT DIMENSIONS. 27 and 30 inch single ovens can be installed in a wall, cabinet, under counter, or under a cooktop. When installed in a wall or traditional height cabinet suggest adding a warming drawer below the oven for more cooking versatility.

*Configurations* – 27 inch single ovens, double ovens, microwave double oven. 30 inch single ovens, double ovens, microwave double ovens.  
*Appearance* – The control panel on the wall oven has a soft rounded curve. Glass touch controls look great and are easy to clean. The new sculptured handle is distinctly a part of the Profile™ look. The soft contoured treatment above and below the window opening accentuates the Profile curved look.



### Slide-In/Drop-In Ranges Sell:

*Cooktop versatility* – Bridge Element, 6/9 inch dual element, 5th warming zone, frameless cooktop, hidden oven vent  
*Appearance* – The control panel has a soft rounded curve. Glass touch controls look great and

are easy to clean. The new sculptured handle is distinctly a part of the Profile look. The soft contoured treatment above and below the window opening accentuates the Profile curved look.

## Precise Air™ Convection Oven Features

Feature	JDP47 JSP47	JSP57	JD968 JS968	JT912 JT952	JK915 JT915	JK955 JT955
Precise Air™ convection system		•	•	•	•	•
True European convection oven		•	•	•	•	•
Glass touch controls			•		•	•
Convection bake (one rack)			•		•	•
Convection bake (multi-rack)			•		•	•
Convection roast			•		•	•
Convection bake/roast		•		•		
Conventional bake, roast, broil	•	•	•	•	•	•
Oven meat probe			•	•	•	•
Auto Recipe™ conversion		•	•	•	•	•
Proof Mode			•		•	•
Warm Mode			•		•	•
Certified Sabbath mode	•	•	•	•	•	•
Closed door broil option	•	•	•	•	•	•
Heavy duty oven racks			•	•	•	•
CleanDesign™ oven interior (hidden bake)		•	•	•	•	•
Light self-clean option	•	•	•	•	•	•
120 volt demo cord kit	3-A011 3-A029	3-A029	3-A011 3-A029	3-A011	3-A011	3-A011



GE Appliances

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## Precise Air™ Convection Ovens

GE Profile™ 27" and 30" Wall Ovens  
GE Profile Slide-In Ranges  
GE Profile Drop-In Ranges



The maximum in cooking performance and versatility.



We bring good things to life.

## Precise Air™ Convection Ovens



### **Sell: Innovative Reversing Convection Fan**

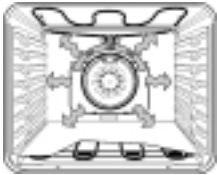
When convection baking, the fan reverses direction to allow air to circulate around the food. Food cooks evenly so that there is no need to turn food or rotate pans.

### **Sell: True European Convection Oven**

The oven has three heating elements: A 6-pass broil element in the top of the oven, a 6- or 8-pass bake element in the bottom of the oven and a third double loop element in the rear of the oven around the reversing fan.



Convection Bake, 1 Rack



Convection Bake, Multi-Rack



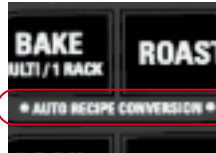
Convection Roast

### **Sell: Three Specialized Convection Modes**

*Convection Bake, 1 Rack* – Baking performance is optimized for one rack convection baking. The fan reverses rotation in three minute cycles as both the bake and broil elements cycle.

*Convection Bake, Multi-Rack* – Baking performance is optimized for two or three rack convection baking. The fan reverses rotation in 70 second cycles and food is cooked by the third double loop 2500 watt element in the rear of the oven. – Cook more food in the same time. (3 racks of 12 cookies each cook in the same 12-15 minutes it would take to conventionally bake one rack of cookies)

*Convection Roast* – Meats cook up to 30% faster than conventional roasting. Fan circulates air to brown the outside and leave the inside tender and juicy



### **Sell: Auto Recipe Conversion**

Conventional recipes are automatically converted to the lower temperature required for convection baking. Use your favorite recipes and the oven will convert the baking temperature automatically.



### **Sell: Multiple Cooking Modes**

*Proof Mode* – Touch the PROOF pad to create the perfect oven environment for activating yeast in homemade bread.

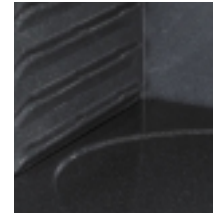
*Warm Mode* – Touch the WARM pad and the oven automatically heats to 180 degrees to keep cooked foods hot and ready to serve for up to three hours. After three hours the oven will turn off.

*Certified Sabbath Mode* – Certified by Star-K to keep cooked foods warm in accordance with kosher law. *Open or closed door broiling* – In addition to variable broiling temperatures now there is the option of broiling with the oven door closed.



### **Sell: Heavy Duty Oven Racks**

Noticeably more sturdy construction. Heavy-duty oven racks provide additional support for large roasting pans or casserole dishes. They can also be easily adjusted to take advantage of the multiple-rack positions.



### **Sell: Easy to Clean**

*CleanDesign oven* – Easily wiped clean. Removable cover conceals the 6- or 8-pass bake element beneath.

*Light self-clean option* – A short three-hour clean cycle that is perfect for light spills or spatters and can easily be completed between meals.

*Standard self-clean option* – A four-hour clean cycle for heavier soil accumulations.



### **Sell: Extra-Large Capacity Oven**

30 inch wall ovens and smooth top slide-in and drop-in ranges have 4.1 cu. ft. convection ovens or 4.4 cu. ft. conventional thermal ovens. 27 inch wall ovens are the largest ovens you can buy with 3.9 cu. ft. capacity.



### **Sell: TrueTemp™ System**

The TrueTemp system provides even heat distribution for maximum oven control. It consists of a 6- or 8-pass power bake element, a 6-pass broil element, a platinum tipped electronic oven sensor and electronic oven control.

The maximum in cooking performance and flexibility