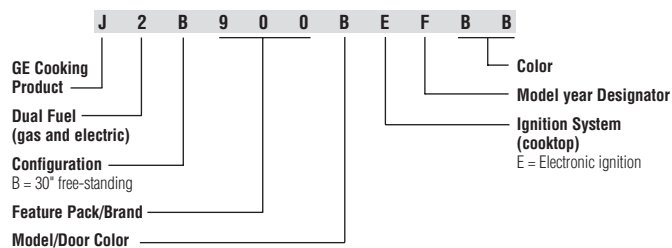


## GE Profile™ Ranges

Feature	JGB920	JGB910	J2B900	JGBP90	JGBP86	JGBP85	JGBP79
Gas convection	2-speed	2-speed					
Electric convection			•				
Convection bake	•	•	•				
Convection roast	•	•	•				
Oven meat probe	•	•	•				
Conventional bake	•	•	•	•	•	•	•
Variable broil	•	•	•	•	•	•	•
In-oven broiling	•	•	•	•	•	•	•
Glass touch controls	•	•	•				
Certified Sabbath mode	•						
Oven racks	3	3	3	3	3	3	3
Extra-large oven	•	•	5.0 cu. ft.	•	•	•	•
Ceramic glass cooktop	•						
Warming zone (110 volt)	•						
Sealed gas burners	•	•	•	•	•	•	•
Maximum Output burners	(2) 12,000-1,000 BTU	(2) 12,000-1,000 BTU	(2) 12,000-1,000 BTU	(2) 12,000-1,000 BTU	(2) 12,000-1,000 BTU	(2) 12,000-1,000 BTU	(2) 12,000-1,000 BTU
Precise Simmer burner	(1) 5200-950 BTU	(1) 5000-600 BTU	(1) 5000-600 BTU	(1) 5000-600 BTU	(1) 5000-600 BTU	(1) 5000-600 BTU	(1) 5000-600 BTU
All-purpose burner	(1) 9,500-1,250 BTU	(1) 9,500-850 BTU	(1) 9,500-850 BTU	(1) 9,500-850 BTU	(1) 9,500-850 BTU	(1) 9,500-850 BTU	(1) 9,500-850 BTU
Porcelain drip pans		•	•	•	•	•	•
Dishwasher-safe grates	•	•	•				
Cast-iron grates	•	•	•	•	•	•	•
Warming drawer	450-watt	450-watt	450-watt	450-watt	450-watt	450-watt	450-watt

## Reading Dual-Fuel Nomenclature



GE makes the most dependable ranges you can buy!

## GE Profile™ Dual-Fuel Range



The perfect marriage of gas and electric cooking.



GE Appliances

GE Consumer & Industrial  
GE Company  
Louisville, Kentucky 40225  
GEAppliances.com

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We bring good things to life.

## Sell: The Performance of Gas



### Two Maximum Output Burners

- Large diameter, ideal for large pans, skillets, stockpots, soup pots and other large pans
- 12,000 BTUs for boiling, high temperature frying or wok cooking
- Turns down to a low 1000 BTUs for simmering



### All-Purpose Burner

- Medium diameter to accommodate most pan sizes and cooking needs
- 9,500 BTUs for boiling or frying
- Turns down to a low 850 BTUs for simmering



### Precise Simmer Burner

- Small diameter for use with small pans
- Full 5,000 BTUs for cooking performance
- Low 600 BTUs for warming, melting butter or chocolate, or making cream sauce without a double boiler

## Sell: Electric Convection Ovens



### Performance

- Bake element in bottom of oven
- Broil element in top of oven
- Dual element bake with heat alternating from both top and bottom elements for even browning and roasting
- Convection fan in rear of oven
- Cooking modes:
  - Conventional bake
  - Conventional roasting
  - Convection bake
  - Convection roasting
- Automatic temperature probe takes the guesswork out of roasting



### Versatility

- Large 5.0 cu. ft. of total oven capacity with room enough to cook an entire meal
- Six oven rack positions and three heavy-duty racks accommodate a large variety of cookware
- Three rack convection baking\*
- Bake
- Convection bake
- Variable broil

\*Range includes three oven racks

## Sell: Warming Drawers



### Versatility

- Keeps food warm and ready to serve (150-220°F)
- Ideal when “cooking big” for family or friends
- Convenient half rack provides even heat distribution and allows for extra space

## Sell: Appearance



- Glass touch controls
- Color-matched grates and drip pans
- One-piece bow handle
- Frameless glass oven door
- Big View window
- Available in stainless steel, white, bisque and black

GE makes the most dependable ranges you can buy!