



Free-Standing Electric Ranges

GE smooth-top ranges top-rated—March 2003



Profile[™]

Sell Versatility



Tri-Ring Element

Adjusts to pans large, medium and small. Will heat 5", 7" or 9".

Bridge Element

Two 7" elements with a connection bridge element, easily accommodates large cookware.



Fifth Warming Zone

Keeps already cooked foods hot and ready to serve.

Dual Element

Adjusts to pans large or small. Will heat 6" or the entire 9".

Four Elements that Warm and Cook

The ultimate in cooking flexibility. All five elements can fry, boil and simmer. Four elements offer 5-level precision warming.



Super-Large 5.0/4.5 Oven Capacity

A 4.5 cu. ft. capacity for convection ovens and 5.0 cu. ft. capacity for conventional ovens gives customers the room they need to cook large meals.

Six Oven Rack Positions

Racks adjust to accommodate your casseroles and roasting pans and their lids.

Certified Sabbath Mode

Certified by "Star-K" to allow customers to keep cooked foods warm in accordance with Kosher law.

Sell Performance



Precise Air™ Convection Oven

Uses innovative reversing convection fan. When convection baking, the fan reverses direction to allow air to circulate around the food. **Bakes more evenly than any other convection free-standing range.**

Three Specialized Convection Modes



Single-Rack Convection Baking

Optimized for single-rack convection baking. Fan reverses rotation.



Multi-Rack Convection Baking

Optimized for two or three rack convection baking. Fan reverses rotation.



Convection Roast

Cooks meats up to 25% faster than conventional roasting. Fan circulates air to brown the outside and leave the inside tender and juicy.



True European Convection Oven

Includes a 6-pass broil element, a 6-pass bake element and a third dual loop heating element to deliver uniform and savory results.

TrueTemp™ System

The most advanced temperature management system in the industry. Provides even heat distribution for maximum oven control.



Precise Digital Control System™

No-pulse, ribbon elements with electronic controls deliver continuous, precise, consistent heat for perfect heat control at a reduced wattage.



Auto Recipe™ Conversion

Conventional recipes are automatically converted to the lower temperature required for convection baking.



Warm Mode

Automatically heats oven to 180° keeping cooked foods hot and ready to serve. After three hours, the oven will turn off.



Proof Mode

Creates the perfect oven environment for activating yeast.



Closed Door Broiling

Now gives the option of broiling with the oven door closed.



Range Lockout

Prevents unintended operation of **both the cooktop and the oven.**



Control Lockout

Prevents unintended operation of the oven.

Sell Cleanability

Glass Touch Controls

The entire front of the control panel is an easy-to-clean glass panel.

One-Piece Backsplash

Looks great and no endcaps to collect soil and grease.

Sealed Ceramic Cooktop

A smooth cooktop surface makes cleaning quick and easy.

Frameless Glass Oven Door

Offers an easy-to-clean design that blends into existing cabinetry.

Clean Sweep Design

Remove the drawer to clean under the range without a brace or bar in the way.



Self-Clean Oven with CleanDesign Interior

Conveniently cleans the oven cavity without the need for scrubbing, and the hidden bake element makes cleanup even easier.

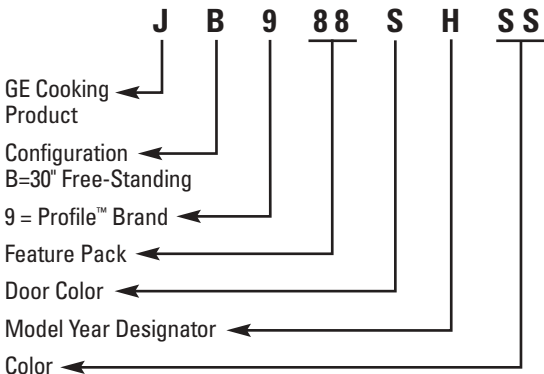
Self-Clean Heavy-Duty Oven Racks

Double-coated porcelain racks provide extra support and no longer require hand cleaning.

Features

Feature	JB988	JB968	JB905	JBP48
Oven capacity (cu. ft.)	4.5	4.5	5.0	5.0
Self-clean oven	Convection	Convection	•	•
Heavy-duty oven racks	3 Self-clean	3	2	2 Standard
Ceramic-glass cooktop	•	•	•	
Tri 5"/7"/9" ribbon heating element	1 (2500W)			
Dual 6"/9" ribbon heating element		1 (1000/2500W)	1 (1000/2500W)	
TrueTemp™ system	•	•	•	•
Six-pass power bake element	•	•	•	•
True European convection	Precise Air™	Precise Air™		
Convection bake	Multi-/Single-rack	Multi-/Single-rack		
Convection roast	•	•		
QuickSet oven controls	Digital glass touch	QuickSet VI glass touch	QuickSet VI glass touch	QuickSet V controls
Certified Sabbath mode	•	•	•	•
Interior oven light	Auto/Pad	Auto/Pad	Auto/Pad	Auto/Switch
Frameless glass oven door	•	•	•	•
Big ClearView™ window	•	•	•	•
Sculptured handle	•	•	•	•

Reading Electric Range Nomenclature



Top-Rated Ranges by a Leading Consumer Magazine— March 2003

- GE Smooth-Top Ranges, Rated #1 and #2
- GE Coil Range, Rated #1
- GE Gas Ranges, Rated #1, #2, #3 and #4

GE Makes the Most Dependable Ranges You Can Buy!

Bakes More Evenly Than Any Other Convection Range.



GE Appliances

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