



oven revolution

GE Profile™ ovens with Trivection™ technology



Profile™

It's all about great food. Speed seals the deal.

GE Profile™ ovens with exclusive Trivection technology are a revolution in cooking innovation. It's the best of GE Profile ovens – style, performance and convenience – with the added power of lightening fast food. This amazing Trivection technology significantly reduces the time it takes to cook foods – up to five times faster than a traditional oven! But the results are the same: mouth-watering, tender, perfectly browned and evenly cooked from corner to corner. It's a giant advancement in cooking convenience. And it's only from GE Profile!





Grand award winner

GE Profile Trivection technology was awarded the coveted Popular Science "Best of What's New in Home Technology" Grand Award.



Most valuable products

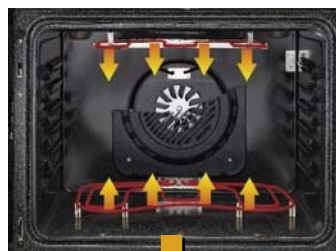
GE Profile Trivection technology was named a "Most Valuable Product for 2003" by Building Products magazine.



A dash of thermal. A pinch of convection. A hint of microwave.

Trivection™ technology is the first cooking method to combine the best qualities of three proven heat sources.

When they work together, the results are so fast, so impressive – it will forever change the way you cook.



Thermal heat

Traditional bake and broil elements provide dry heat from above and below the food, while helping maintain consistent oven temperature.



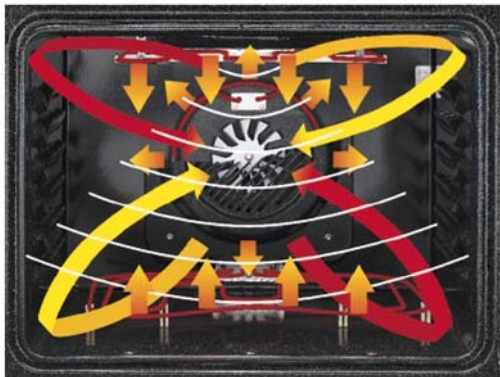
Precise Air™ convection

An innovative fan reverses direction for optimal air and heat circulation, providing even cooking, faster cooking speeds and multi-rack baking and roasting capability. This helps accelerate browning.



Microwave energy

Electromagnetic waves excite molecules in food and help accelerate the cooking process, ensuring faster cooking speeds.



Trivection technology

The combination of all three heating methods produces optimal results – incredibly fast.



It's fast. It's delicious.
It's effortless.

Trivection™ technology works around your everyday cooking style. Simply enter the traditional time and temperature settings of your favorite recipes and the oven automatically adjusts. You can even use your oven-safe cookware!

Using pre-determined settings, customized by food type, Trivection technology delivers the ideal combination of heat energy to produce optimal texture, crispness, moistness and browning. From angel food cake to casseroles to salmon, Trivection technology ensures delicious and succulent results.



Salmon – 7 minutes
(traditional oven -
20 minutes)

Flaky, moist and delicate.



Cookies – 7 minutes
(traditional oven -
14 minutes)

Baked evenly from edge to edge. Crispy on the outside, soft and chewy in the middle.



Turkey – 2 hours
(traditional oven - 4 hours)
Golden brown on the outside.
Tender and juicy on the inside.



Bread – 10 minutes
(traditional oven - 28 minutes)
Evenly brown and consistent
crust. Soft and fluffy in
the middle.



Baked potato – 17 minutes
(traditional oven - 1 hour)
Evenly cooked throughout
with a light, flaky and moist
texture.



Angel food cake – 26 minutes
(traditional oven - 48 minutes)
Light, spongy and
featherweight texture.

Chef's Guide™ Controls make cooking a snap.

With easy step-by-step instructions, the exclusive Chef's Guide Controls help take you through the cooking experience.



Program the oven in three simple steps:

Step 1: Select the type of food

Step 2: Enter the traditional recipe temperature

Step 3: Enter the traditional cooking time

You're done! Once the oven is programmed, Trivection™ technology automatically adjusts the ideal heating combination and the cooking time to the food type selected.

Trivection™ in action.

Thermal and convection energies seal in the juices and provide ideal browning. Microwave energy speeds up the cooking process to prevent moisture loss.

Lasagna from oven to table in 15 minutes!

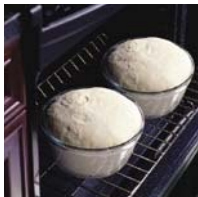


- Prepare lasagna
- Program the Trivection oven
 - 1) Speedcook
 - 2) Speed Bake
 - 3) Veg/Cass
 - 4) Casserole
- Enter recipe bake temperature of 350°
- Enter recipe time of 1 hour (enter as 1 0 0)
- Press Start
- When oven is preheated, place lasagna in the oven on rack position "C"
- Press Start to begin cooking

Trivection – Ready to eat in 15 minutes, moist edges, evenly baked edge to edge

Traditional Thermal baking – 350° oven temperature, Ready in 1 hour

Additional options add even more versatility.



Proof mode – The ideal oven environment for activating yeast in homemade bread.

Defrost Mode – Defrosts frozen foods safely, quickly and evenly.

Warm mode – Automatically heats the oven to 180°.



Speed bake mode/Speed broiling mode

Automatically delivers the ideal combination of heating energy to produce optimal quality and browning, regardless of food type.



Precise Air™ convection system

Uses an innovative fan that reverses direction for optimal air and heat circulation.



Multiple mode convection

Offers three specialized modes for different cooking needs: **single-rack convection baking, multi-rack convection baking and convection roasting.**



Traditional cookware

Compatible with your own oven-safe cookware, metal pans, glass baking dishes and stoneware.

Available in a variety of configurations.



JT980
Built-in double oven



JT930
Built-in single oven



JS998
Slide-in electric range



Optional backguard available
at additional cost

All models are available in stainless steel, white on white, and black on black color finishes.

Trivection™ technology features

| | JT980 | JT930 | JS998 |
|---|-------------|-------|-------|
| Trivection/Convection oven | Upper | • | • |
| 4.3 cu. ft. oven capacity | Upper | • | • |
| Trivection technology | • | • | • |
| Speed baking | Upper | • | • |
| Speed broiling | Upper | • | • |
| Precise Air™ Convection system | Upper/Lower | • | • |
| Multi-rack convection bake | Upper/Lower | • | • |
| Single-rack convection bake | Upper/Lower | • | • |
| Convection roast | Upper/Lower | • | • |
| Auto Recipe™ Conversion | • | • | • |
| Self-clean oven with Delay Clean option | • | • | • |
| TrueTemp™ System | Upper/Lower | • | • |
| Variable broil/Six-pass broil element | • | • | • |
| Dual element bake | • | • | • |
| Chef's Guide™ glass touch controls | Upper/Lower | • | • |
| Proof mode | Upper/Lower | • | • |
| Warm mode | Upper/Lower | • | • |
| Defrost mode | • | • | • |
| 3 heavy-duty oven racks | Upper/Lower | • | • |
| Dual 6"/9" heating element | | | • |
| 8" heating element | | | • |
| 6" heating elements | | | 2 |
| 2 halogen interior oven lights | Upper/Lower | • | • |
| Certified Sabbath mode | Upper/Lower | • | • |



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