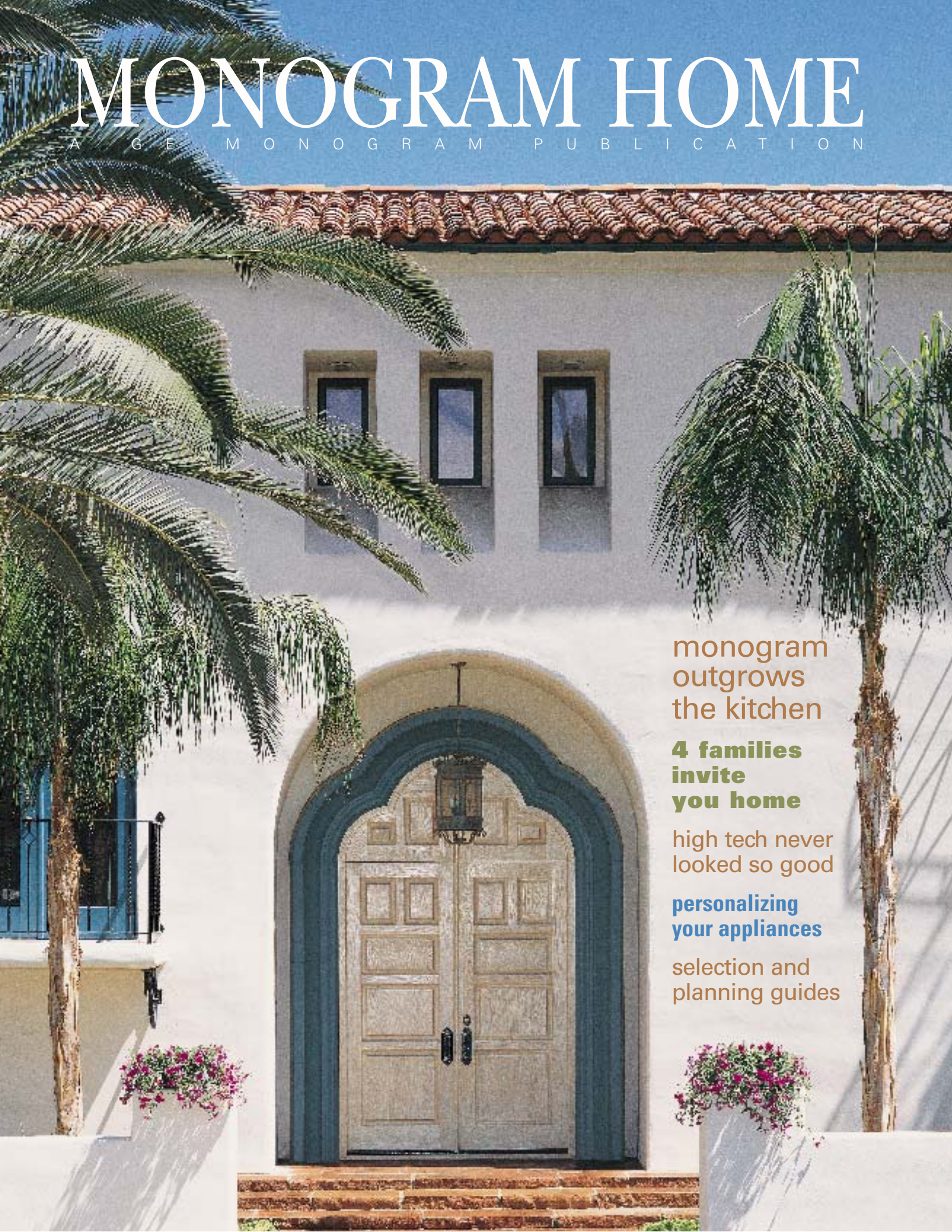


MONOGRAM HOME

A G E M O N O G R A M P U B L I C A T I O N



monogram
outgrows
the kitchen

**4 families
invite
you home**

high tech never
looked so good

**personalizing
your appliances**

selection and
planning guides



Welcome home.

The details and designs of our homes are different, yet the comfort of *feeling at home* is something we all understand. It might come from the pleasure of familiar things, or the aroma of bread in the oven, or the laughter of children around your dinner table. *If you enjoy cooking, the gracious art of entertaining and the company of friends, your kitchen is probably the heart of your home. That's why, when you build a new home or remodel, the kitchen becomes the center of your plans. A new kitchen can serve as your artist's canvas, the place you express yourself. It can announce your personal tastes and your confident sense of style.* The GE Monogram Collection™ can be the inspiration for an outstanding kitchen design. Monogram® appliances offer the best in both American and European styling, with choices and design options that let you customize your kitchen to make it your own. Choose from a range of colors and finishes, custom door panels that contrast or complement cabinetry, custom door handles and other hardware, as well as a large selection of product sizes and configurations. Only Monogram offers the depth and breadth of design choices to go beyond customization, to personalization.





Monogram products give you the performance and luxury you deserve. The new Monogram refrigerators reflect clean lines, relevant innovation and timeless design. Advanced temperature management lets you select different environments for the various foods on your shelves and in the drawers. With the introduction of Monogram's 36" stainless steel gas cooktop, there's now a complete range of cooking capability on all five sealed burners – from 140°F simmer to rapid boil. And the European design is as outstanding as the performance. The new Monogram dishwasher collection offers four distinctively different designs, from the fully integrated dishwasher with hidden controls to the professional series dishwasher. The latest *must-have* is Monogram's Chef's Washer. It's designed specifically for oversized, odd-shaped cookware and gourmet utensils. Details of our complete line of appliances are presented in this edition of *The Monogram Home* and on our Web site, monogram.com. The collection includes exceptional cooking products, refrigerators, icemakers, wine chillers, dishwashers, compactors and outdoor cooking centers. We invite you to tour the four Monogram homes illustrated in the following pages. The families who live in these homes were created to convey the discriminating consumers who choose Monogram for its elegant design, superior performance and fine craftsmanship. The families' lifestyles differ, but they all share a love of cooking, a sense of good taste and a beautiful Monogram kitchen distinctly their own. Remember, when you begin with Monogram, you end up more at home.



MONOGRAM HOME

A G E M O N O G R A M P U B L I C A T I O N



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When you are close to final decisions, this Guide provides dimensions, product specifications and installation information.



new products featured in this issue

Cooktops (Complete information in the Selection Guide, page 56)
Monogram's new 36" stainless steel gas cooktop with dual-flame, stacked burners takes gas cooking to a new level. You get complete low simmer to rapid boil flexibility on every burner.

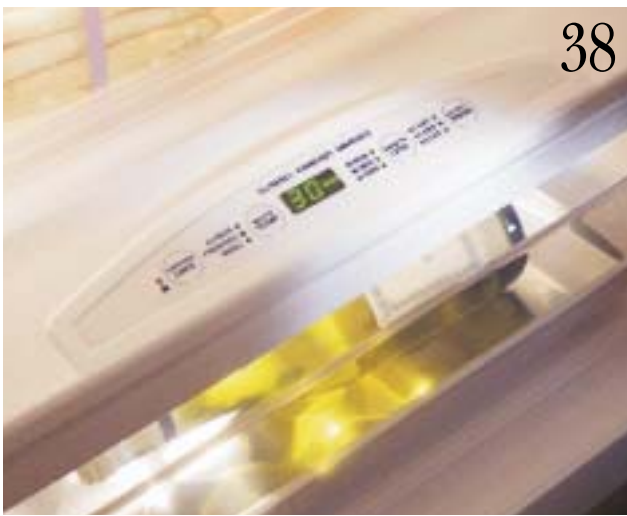
Hoods (Complete information in the Selection Guide, page 66)
The new dual blower hood combines maximum performance with high style. Two perfectly synchronized blowers provide 700 CFM of power to remove the smoke, steam and oily fumes you cook up.

Electronic Wall Ovens (Complete information in the Selection Guide, page 72)
With tubular handles and unique arcs, these new wall ovens are totally consistent with Monogram's design theme. The 27" wall oven has been reengineered for more capacity – a total of 3.9 cu. ft. of usable space!

Refrigerators (Complete information in the Selection Guide, page 78)
The new Monogram built-in side-by-sides, built-in bottom-freezers and free standing refrigerators combine relevant technology with timeless design.

Dishwashers (Complete information in the Selection Guide, page 86)
Monogram introduces four distinctly different designs – each with five-level wash performance and an ENERGY STAR® qualification. A powerful forced air drying system dries dishes thoroughly and quietly.

Chef's Washers (Complete information in the Selection Guide, page 88)
Monogram proudly presents a whole new way to keep the joy in cooking, the new Chef's Washer. The only one of its kind, the Chef's Washer was developed especially for oversized, dishwasher-safe gourmet cookware.



online

monogram.com

Enjoy the convenience of touring the Monogram Homes online. You will also find a selection guide and detailed installation information for the entire Monogram Collection.™

ENERGY STAR®

Before purchasing an ENERGY STAR® qualified appliance, read important information about its estimated annual energy consumption or energy efficiency rating that is available from your retailer or at GEAppliances.com



Acknowledgement

Special thanks to Wood-Mode® for their generous contribution to the California Kitchen. Fine appliances and fine cabinetry make this kitchen all the more inviting.

california chic

Like its occupants, the Hamiltons, this Northern California villa defies labeling. Soft, natural light tiptoes through scores of roof-line windows, caresses marble and maple, and dances on glass-top prisms and stainless steel. With color palate, shapes and textures on loan from Mother Nature, this home invites all who enter to leave their cares at the door and experience the joie de vivre that West Coast natives call California chic.





Using Andersen® awning windows as a clerestory allows diffused, indirect light to caress every square inch of Eliza and Mark's kitchen, right down to the Ann Sacks® light smoke limestone on the floor. The architect had the tile setters place limestone squares on a 3-foot-by-3-foot grid with rotated bronze dots in the corners. "It's an old-world look we both fell in love with when we were in France last year," Mark said.

Eliza keeps dinner plates and her red pepper fettuccine with shrimp in the warming drawer while Mark cooks up a warm bacon vinaigrette on the cooktop and bakes a quick frittata in the Advantium. (Advantium, ZSC2001CSS; Wall oven, ZET837SBSS; Warming drawer, ZTD910SBSS)



Eliza and Mark Hamilton moved into their sprawling 1920's stucco villa with terra cotta tile roof and courtyard just one week after renovation of the kitchen and great room was completed.

Los Angeles natives since graduating from UC Berkeley in the mid-eighties, the Hamiltons had always dreamed of moving to northern California someday. They waited for what seemed like an eternity before the realtor called to say she'd found the perfect home for them.

"When the realtor told us the

house adjoined one of Sonoma's most prestigious vineyards, we could hardly contain our excitement," Eliza said. "Here in Sonoma, the view is spectacular in literally every direction and, unlike L.A., everything is so convenient. It takes maybe ten minutes to get to the office; not the hour it took when we lived in L.A."

Eliza was Creative Director for an L.A. advertising agency that handles several California wineries, and she was thrilled with the idea of opening her own creative boutique in Sonoma. "Opening

an ad agency here in the heart of wine country was an opportunity I couldn't pass up."

"We love finally having room to breathe – and to garden," Mark added. "Eliza can nurture her hybrid roses, and I have plenty of room to grow vegetables."

The new kitchen is five times the size of the old one. With its roof-line windows and low-dome ceilings, it's just what the architect promised – a backdrop for life – their life.

"We wanted the life of the kitchen to come from its occupants,



so it's not the kitchen you notice so much as who's there and what happens there," said Eliza. "I had envisioned a sanctuary, much like the vine-covered hill-sides around us, where we could be ourselves. That's exactly what we got."

Because he's an independent producer who works a lot from home, Mark spends more time in the kitchen than his wife does, but cooking is more of a passion than a have-to. When Eliza does find time to cook, it's something simple, healthy and fast.

"We enjoy eating well, and it sets a good example for our son Kyle. Not many eight-year-olds will tell you they prefer salmon with dill sauce over hamburgers and french fries!"

The Monogram Built-In Oven with Advantium™ Speedcook technology more than lives up to Eliza's standards for healthy meals that don't take long to prepare. "It's hard to beat Cornish hens seasoned with tarragon, and with my Advantium Oven, I can bake two in only thirteen minutes!" Eliza exclaimed. >

Mark loves having simmer-to-boil flexibility on every burner of their new gas cooktop. He can simmer a delicate coulis without scorching it in a matter of minutes. Remodelers mounted a Chicago Faucet Company pot filler faucet above the cooktop, so Mark can easily fill big, heavy pots without hauling them to the sink. (Hood, ZV950SDSS; Cooktop, ZGU375NSDSS)





Ask the Hamiltons about their Monogram® side-by-side refrigerator, and they'll tell you it suits their California lifestyle perfectly. For one thing, entertaining is a joy. This side-by-side gives them the ability to quick chill a new wine they might discover on a day-trip to Napa. And with one touch, it lets Mark thaw a standing rib roast in a matter of hours.

There's something else Eliza likes to keep in her Monogram

refrigerator – fresh flowers from the garden. Versatile storage options let her reconfigure the shelves to accommodate tall vases of her cherished hybrid roses or anything else that's in bloom.

“It's amazing how long my roses last when I put them in the refrigerator overnight. And I get such a beautiful feeling when I open the refrigerator door in the morning, and there they are!”

Their architect recommended

using the old kitchen as a pantry, and the Hamiltons fell in love with the idea. “Coming from L.A., we had always dreamed of ample storage and a place to dry herbs from the garden,” said Mark.

French doors lead into the pantry where the Wood-Mode® cabinetry and limestone floor continue the timeless overall design of this inviting kitchen. To make the most of the pantry, they chose a Monogram built-in all-freezer. >



Opposite. Custom panels integrate this side-by-side beautifully into the satin look and soft feel of the Hancock Raised Panel Wood-Mode® cabinetry. Elegant trim columns and raised panels define the architectural style. The finish shown here is vintage white. (Refrigerator, ZISB480DM) **Left.** The sophisticated temperature management system keeps foods fresher longer, so the Hamiltons can go to the market several days before having a dinner party, instead of rushing there last minute. **Below.** The all-freezer comes in handy when Mark harvests more vegetables than they can use. (All-freezer, ZIFS36NMRH)



With a thermostat that adjusts temperatures from the low 40s to the mid-60s Fahrenheit, these Monogram wine chillers cool reds and whites, as well as champagnes, to the precise temperatures they require for peak flavor. (*Wine Chillers, ZDW24ABB*)



“Eliza and I actually met at a wine-tasting party when we were at Berkeley,” Mark said. “We discovered immediately that we had similar tastes in wine and a common interest in building a wonderful wine collection.”

Eliza and Mark use the original wine cellar for long-term storage. And with frequent trips to favorite wineries, the cellar is rapidly filling up!

Three wine chillers are also

conveniently tucked away in the pantry. The Hamiltons decided to use one for whites and two for the unique California merlots and cabernets they both enjoy. They actually use these wine chillers as a staging place for bringing boutique wines to serving temperatures.

Something else that suits Mark and Eliza’s lifestyle is their fully integrated dishwasher. With soil-seeking sensors that know

how hot, how strong and how long wash cycles should run, the couple can let the dishwasher determine the right cycle. They don’t have to think about it.

A Monogram® Chef’s Washer, also fully integrated, holds Mark’s gourmet cookware and outdoor grilling tools, Eliza’s tallest flower vases and all kinds and shapes of utensils.

“We hope we’ve created the kind of home that truly welcomes



family and friends,” said Eliza. “We’ve invited several couples from L.A. to come stay with us this weekend. We can’t wait to share our new home with them.”

“We’ll no doubt spend most of our time in the kitchen laughing and cooking and drinking wine,” Mark continued.

“Mark and I feel truly lucky to have found this place,” Eliza smiled. “We just can’t imagine living anywhere else.” ■



With the controls hidden on the inside and the custom handles on the outside, the Hamiltons’ fully integrated Monogram dishwasher and Chef’s Washer are installed with custom door fronts on either side of the Kallista® kitchen sink. (Dishwasher, ZBD7000GII; Chef’s Washer, ZBD7005GII)

lofty ideas

Lofts have gone mainstream. Loft-living, once considered edgy and avant-garde, is increasingly the real estate choice of adventurous city-dwellers across the country. From New York to Atlanta to Seattle and San Francisco, urban districts once zoned for commercial use as factories or warehouses have been reclaimed and renovated into gorgeous residential lofts. Loft spaces large and small are attracting an eclectic group that includes young professionals, families and empty-nesters.

Loaded with character, light, and abundant square footage, this loft home opened a world of dramatic design possibilities when the Colbys acquired it as a “raw space.” Carol, a freelance travel writer, and her photographer husband Phil immediately hired an artist as a design consultant during renovation.

Cooking and color themes come together in the kitchen’s bold design statement, a declaration as big as the space it fills. “We both love to cook and entertain,” explained Carol. >





In the center of things, installed neatly below the gleaming stainless steel island countertop, Monogram® products deliver dependable kitchen assistance: a sleek, European-design dishwasher on one side, a well-stocked wine chiller and a beverage center on the other.

from raw space to
refined residence



The four-burner cooktop with griddle and grill suits the Colbys' cooking style.
(Professional range, ZDP48N4GDSS; Backguard, ZX22B48ASS; Hood, ZV881WSS)

“Our GE Monogram pieces are styled so dramatically, we used them as stainless steel accents in the design plan. They function beautifully, not only as appliances but also as basic geometric shapes in the grand scheme.”

Cobalt blue, sunflower yellow, three scarlet squares – all connected and coordinated by the stunning Monogram Collection.™

The airy loft space offers ample ceiling height and square footage to accommodate a huge open kitchen. An aesthetic center of attention, the kitchen is designed to showcase the professional cooking center.

Canopied by a complementary tapered-edged professional hood, the 48" Monogram® professional range, backguard and warming

The warming shelf is slotted to allow steam and heat from below to ventilate. Warming lights from the professional hood give a glow to fresh sourdough bread.



Never was advanced technology so beautifully designed as in the Monogram Advantium oven. It's so simple to operate. Turn the selection dial to the recipe, then press.
(Advantium ZSC2001CSS; Warming drawer ZTD910SBSS)

high art. high tech. high performance.



The professional series Monogram dishwasher and Chef's Washer work silently and efficiently, alone or in concert, to complete this commercial style kitchen. (Dishwasher, ZBD6600GSS; Chef's Washer, ZBD6605GSS)

shelf, illuminated from above, create a visual focus for the kitchen area. The stainless steel range is fully finished on all sides, and holds its own next to the spacious open shelving.

Because both Carol and Phil enjoy cooking together, plenty of open space was left near food preparation areas. There is also plenty of room for entertaining.

During the work week, the built-in Monogram oven with Advantium™ Speedcooking technology enjoys frequent use. When the couple entertains, it becomes an auxiliary oven for baking *hors d'oeuvres* amazingly fast.

A motif considered *de rigueur* in lofts is the use of exposed infrastructures as design elements,

including freight elevators, duct work, beams and brick walls. A stainless steel sink pipe between the dishwasher and Chef's Washer accents their professional look beautifully. The Chef's Washer is a must for the wide variety of gourmet cookware the Colbys have collected. The advanced cleaning technology of this pair turns high art into high performance. >

quiet colors to relax and refresh.



The Colbys' kitchen colors continue throughout the loft, but take on muted tones in bedrooms and baths. Bright yellow softens to gentle amber in the master bathroom, a "built-out" space at the far end of the first floor.

In the bathroom, set off by the saffron marble walls and floor, a series of retro-style chrome fittings extends the loft's stainless steel theme around his and her porcelain sinks. The neutral tones with fabric accents create a relaxing ambience.

Cozy cotton robes and towels hang beside the illuminated beverage center. Offering versatile cold storage for Carol's eye masks, nail polish and aromatherapy creams, the compact



A master bathroom doubles as personal spa, with warm candles to relax the mood, cool beverages to refresh the mind. (Beverage center, ZDB24ABB)

unit also displays a selection of refreshing beverages.

"When our designer suggested the kitchen beverage center, we weren't sure how much we would use it," said Phil. "We soon realized what a practical concept a beverage unit is. Three weeks later

we installed one in our bathroom and one in the guest room up on the second floor. Overnight guests have their own refreshment source. They absolutely love it."

"One of the biggest advantages of a large loft like ours is that it's easy to have friends



visit for days and never feel cramped,” said Phil. In fact, with spaces for working, dining and relaxing, sometimes the Colbys forget there’s another life outside. Until a taxi honks, that is, or the subway rumbles through the station below the street. ■



A room that says ‘make yourself at home’ becomes a treat for out-of-town guests staying over for the weekend. Even better, it’s a room with a view — a private photography show and personal beverage center. *(Beverage center, ZDB24ABB)*

CLASSICAL STYLE,
CONTINENTAL TASTES,
AND A FONDNESS FOR
ARCHITECTURAL DETAIL
CHARACTERIZE THE
ROOMY INTERIORS OF
THIS FAMILY ESTATE.

TUSCAN hues

GRACEFUL IRON WINDOW
GRATES INSPIRED THE
TEXTURAL METALLIC
THEME. A BEATEN COPPER
DOUBLE SINK, COPPER
FIXTURES, AND CUSTOM
PATINATED CABINET
HARDWARE COMPLEMENT
MATCHING-PANELED
MONOGRAM® APPLIANCES.





crockery on open shelves, convenience behind closed doors

Damask fabrics, Italian earthenware, painted pine floors, exposed brick, marble countertops. The textures and surfaces throughout the comfortable, eight-bedroom home of Polly and Tyler Nash are as blended as their family.

“Together we have six children,

ranging from nineteen to six,” said Polly Nash, wiping flour from her forehead as she rolled out a wheat pie crust. “They all live, and eat, under this roof. Dinnertime is chaotic, and absolutely wonderful!”

The color scheme of subtle





neutrals and terra cotta reds in generous, light-filled rooms recalls the earthy richness of Tuscany, where the family vacations.

Discreetly integrated into the coordinated cabinetry, the custom-paneled all-refrigerator and all-freezer supply ample storage and

convenience for the large Nash household. “Needless to say,” Polly said, “we have a variety of food preferences to accommodate. We particularly wanted plenty of storage space for fresh foods.”

On either side of their copper sink, are a fully integrated Chef’s

Washer and dishwasher. “My Chef’s Washer is perfect for crusty, baked-on food, and I never worry about what I put in it, as long as it’s dishwasher-safe. Now if I could only get the rest of the family to put their own dishes in the dishwasher,” said Polly. >



Left. On the straight-backed chairs, tapestry-covered cushions create visual harmony. (*All-Freezer, ZIF36NMLH and All-Refrigerator, ZIR36NMRH*)
Above. Open shelves display collections of antique boxes and glazed pottery, while hidden controls and custom panels integrate the Chef’s Washer and dishwasher completely with the cabinetry. (*Chef’s Washer, ZBD7005GII; Dishwasher, ZBD7000GII*)

at the center of things,
a love of cooking



(Warming drawer, ZTD910BB)



Fresh foods, well-seasoned, make a constant appearance in Polly's classic cuisine style.

Multifunctional drawers create a clean, orderly look.

"Heaven knows what's in them," she confessed. (Hood, ZV850SB; Cooktop ZEU36RBFBB)

The family does things together. "We play, we bake, we make messes," Polly said. "The big cabinets and drawers let us tidy up fast when guests show up unexpectedly."

Both Nashes like to cook. He loves grilling outdoors and thinking up new salads. She enjoys baking on weekends with their daughters Nell and Ally. Creations of pastries and breads are easily accomplished in Monogram's true convection European-design wall oven. The large-view window is just the right height for Ally to keep an eye on things. And the warming drawer, tucked neatly under the cooktop, is convenient for holding breads hot until dinner is served.

The European-design hood provides both lighting and updraft ventilation for the ceramic glass digital cooktop. The cooktop features seven cooking combinations. "It's every bit as good as gas cooking, and the smooth top is so easy to clean," Polly said.

The Nashes quickly incorporated Monogram's Advantium™ oven into their dinner hour. "It's so simple to use. I still can't believe how deliciously the food comes out," said Tyler. "We do mostly side dishes and appetizers in it. Having an extra cooking source adds wonderful convenience." >



Bread boards and chopping blocks stand at the ready beside Monogram's built-in oven with Advantium Speedcook technology. "I immediately programmed several of my own recipes," Polly said. On the floor below, the family heirloom antique rug receives a good deal of foot traffic. "What are rugs for?" she asked. (*Advantium, ZSC2000CBB; Wall oven ZET837BBB*)

sunshine warms terra cotta tiles for little bare feet

Connected to the main house by a charming courtyard of broken slate, the renovated carriage house serves many purposes. A rustic hideaway with splendid views of rolling hills, the carriage house can be a guest cottage when friends stay over, a teenagers' paradise





when the soccer team has a picnic by the pool, or a staging area for Tyler's ambitious cookouts on Monogram's 48" outdoor grill.

A custom sideboard, inspired by a country hutch Tyler recalled from his grandmother's house, holds the built-in and much-used

icemaker. An electric component cooktop is conveniently installed in the marble top.

The architectural style of the fully-wrapped free standing refrigerator makes a bold statement, while Tuscan-style open shelves rest on scrolled brackets and support

colorful crockery, as well as a stainless steel microwave oven.

"That little carriage house kitchen is just as functional and carefully planned as the one in the main house. There's virtually no snack you can't whip up in a jiffy," Polly said. ■



Above. The versatile 48-inch grill, conveniently portable, features 36 inches of grilling space, two powerful gas side burners and a rotisserie. Grilled vegetables from the large Nash garden are in steady demand all summer long. (Grill ZGG48N31CSS; Cart ZX48CTACSS. For a catalog of Monogram® outdoor cooking products, call the GE Answer Center®, 800.626.2000.) **Left.** "I can tell you which refrigerator feature gets the most use during the warm months," said Tyler. "The tall dispenser makes it easy to fill pitchers and sport bottles with filtered ice and water." (Refrigerator ZFSB25DMSS; Icemaker ZDI15CBB; Microwave ZEM200SY; Component Cooktop ZEW145DSS)

gourmet galley

make your kitchen a little bigger.

Sarah and Tom Hewett continued to hold onto their charming co-op apartment in the city, even after they built a large home

upstate. “We’ve had the apartment since we were newlyweds,” said Sarah. “The location is perfect for all the things we still do here. Just a short cab ride to theaters, shopping and galleries.”

When they found themselves doing more entertaining, the Hewetts decided to renovate. “In the kitchen, the greatest challenge was space, of course,” Sarah said with a giggle. “Our cute little galley kitchen was only five feet wide! We asked the architect who had done our other house for ideas.”

While the Hewetts do minimal cooking of their own in the apartment, they frequently hire caterers to handle their dinner parties. They wanted an upgraded and fully functional kitchen. They needed more storage, too, but wanted to keep a feeling of openness around the cooking area and breakfast bar.

How do you use every inch of kitchen space efficiently? You shelf or hang everything you can. You add slender custom cabinets to keep clutter out of sight. And you choose sleek, stainless steel GE Monogram® appliances with matching tubular handles. Then you make white the dominant color — on cabinetry, walls and ceilings for a clean, open look. >



Make a strong statement in a small space. An ideal remodeling choice, the 30" professional range fits a standard cabinetry opening. (Hood, ZV371YSS; Range, ZDP30N4DSS)

Right. An unobtrusive chrome bar is a space-efficient way to hang a shelf for condiments and utensils. A handy magnetic strip keeps knives out of the way, yet close at hand.



hang it. shelve it. build it in.

Other rooms in the Hewett apartment have ornate furnishings and the richer hues of traditional tastes. The renovated kitchen is

bone-white contemporary. With a well-stocked refrigerator, an array of seasonings, professional cookware and implements, the kitchen meets any caterer's needs. "They adore having the fresh-food compartment of the refrigerator at eye level. Serving is easier for them, and it's also faster," said Sarah. From simple suppers for two to catered dinners for 20, versatility is the theme of the newly streamlined galley kitchen.

When the party's over and it's time to clean up, everyone appreciates the Monogram® dishwasher.

The stainless steel integrated dishwasher creates a smooth surface, flush with cabinetry. Inside, there's a luxurious stainless steel interior and a unique rack system that adjusts to accommodate stemware, pots and dishes, from antique place settings to their everyday china, shown here.

Although they chose the fully integrated dishwasher in large part because of its looks, the Hewetts were extremely pleased with its excellent, energy-efficient performance and quiet operation. In the close quarters of the apartment, it's good to know that when they're chatting with friends, this dishwasher will never be part of the conversation. >



real design is functional art



Left. Open or closed, Monogram's fully integrated dishwasher is a beautiful sight, especially when it's time to clean up.

Far left. Vented drying with a patented fan system efficiently removes moist, warm air during the drying cycle. Dishes come out dry and ready for your table or shelf.
(Dishwasher, ZBD7100GSS)

Right. The caves of France may be ideal for aging, but they don't have slide-out racks and separate compartments with different temperature settings for storing or serving wines. *À votre santé.* (Wine chillers, ZDW24ABB)

discreet installations for splendid occasions.

Below. Can you find the Monogram® trash compactor? Hint: It has a flat black control panel, concealed toekick, and it's two doors down from the cast bronze nymph. (Compactor, ZCG3100VBB)



Doubling as a small office when he brings client papers home, Tom Hewett's library holds favorite books and several drawers of business files. It also holds a Monogram® trash compactor, discreetly concealed by custom panels that match the inlay-trimmed cabinetry. With space at a premium in the apartment, the compactor is a valuable asset in



managing the paper waste that builds up quickly. And the compressed trash bundles make recycling easier for the environmentally conscious couple.

In the dining room, the Hewetts' fondness for combining traditional furnishings can be seen in decorative objects from different periods and places. Nineteenth-century Audubon

prints signed by the artist, Queen Anne reproduction table and chairs and a Victorian-style crystal decanter set. Intricate patterns in the toile wall fabric and handloomed Turkish rug blend colors and textures effectively. And integrated comfortably into the whole setting is Tom's large wine collection, housed handsomely in a sideboard custom-designed for

five Monogram wine chillers.

A "wine cellar" on the twelfth floor? Most definitely, according to Tom Hewett. "One stores wine at a lower temperature than when one prepares to serve and consume it," he said. "Having multiple wine chillers, all set at varying temperatures, accommodates those different oenophilic applications."

What an entertaining idea. ■

express

YOURSELF



Above. Custom door panels on the 48" refrigerator and the integrated dishwasher blend seamlessly into the custom cabinetry. **Left.** The sleek, fully-wrapped stainless steel models make a statement all their own.



Monogram gives you so many ways to personalize your home by customizing your appliances with panels and handles.

Dramatic, subtle, outrageous, plain. We say go ahead. Follow your imagination wherever it takes you.

You can let color draw attention to Monogram® appliances. Or take a traditional approach using custom panels to integrate Monogram products into your

overall kitchen design. Whatever your tastes, Monogram can help you make your kitchen look like *your kitchen*.

Personalization of Monogram appliances is easily accomplished with custom door panels and custom handles.

Monogram appliances that

accept custom panels and hardware include warming drawers, icemakers, dishwashers, compactors and built-in refrigerators. You may order these appliances in stainless steel, white or black from Monogram. Custom panels and handles need to be ordered from your cabinet maker.



Left. With hidden controls and custom door panel and handle, the fully-integrated dishwasher disappears into the custom cabinetry.

Above. The only time it looks like a dishwasher is when it's open.



Far left. A simple statement achieved with a standard handle and unique framed custom panels.

Middle. Understated elegance created by 3/4" raised custom panels and custom handle.

Left. Traditional styling using overlay custom panels and custom handles.

Customization lets Monogram refrigerators go from plain to detailed, simple to complex. It's all up to you.



With Monogram®, you can call attention to your refrigerator, use custom panels to highlight it or make it blend into the cabinetry and practically disappear.

Illustrated on the opposite page are some choices for customizing your refrigerators. A simple statement is achieved with standard trim and custom 1/4" framed panel. For a more detailed custom appearance, you can create a frameless effect by removing the attached trim and adding 3/4" overlay panels.

You can further customize models with door handles from a local design center or hardware store. You can even order Monogram tubular handles, available for all configurations. ■

Refrigerator customization basics: custom panels and custom handles.

1/4" Framed Panels. Exterior trim, which comes installed on the refrigerator, accepts custom panels. Simply insert the panels of your choice.



Dispenser refrigerator with standard handles and framed panels.



Dispenser refrigerator with **custom handles** and framed panels.

3/4" Overlay Panels. For a frameless appearance use custom overlay panels.



Dispenser refrigerator with standard handles and overlay panels.



Dispenser refrigerator with **custom handles** and overlay panels.

TIMELESS DESIGN MEETS RELEVANT TECHNOLOGY

TECHNOLOGY FOR TECHNOLOGY'S SAKE HAS NO PLACE IN THE MONOGRAM HOME. BUT WHEN IT ENHANCES YOUR LIFESTYLE, IT'S AS WELCOME AS MONOGRAM'S QUIET ELEGANCE. WE CALL IT RELEVANT TECHNOLOGY. IT GIVES YOU MORE TIME TO DO THE THINGS YOU WANT TO DO, WHETHER YOU'RE A GOURMET COOK WHO LOVES TO ENTERTAIN OR A BUSY PROFESSIONAL WHO DOESN'T HAVE TIME TO COOK. EVERYTHING YOU DO IN YOUR MONOGRAM HOME IS MORE ENJOYABLE WHEN THE TECHNOLOGY IS MEANINGFUL - FROM LOADING THE REFRIGERATOR AND PREPARING FOOD TO CLEANING UP AFTER FOOD PREPARATION.

TECHNOLOGICAL ADVANCEMENTS IN REFRIGERATION.



Lighted graphics vanish when you walk away.



Take the disappearing graphics on the Monogram® side-by-side extra-tall dispenser. This is a perfect example of how Monogram technology complements Monogram design. Activated by a proximity sensor that senses your presence, the bright icons of the dispenser controls light up as you approach the refrigerator and switch off automatically when you walk away.

Monogram refrigerators have sophisticated temperature management systems that let you select different environments for the various foods on the shelves and in the drawers.

Monogram side-by-side refrigerators have a climate control drawer that functions like a refrigerator within the refrigerator. Precise controls give you three options: express chill, express thaw or select temperature.

Forget to take the fillets out of the freezer this morning? Program the climate control drawer of your Monogram side-by-side to thaw your steaks in hours, rather than days. For an impromptu celebration, simply choose the express chill function, and you'll have chilled wine in minutes. Or, with a touch of the controls, select a specific temperature and use this sealed refrigeration compartment to store exotic foods that are particularly temperature sensitive.

The climate control drawer lets you chill wine and other beverages in minutes. You can also use it to set custards, cream pies or cheesecakes.





Left. Each shelf is bathed in light, so every item is fully illuminated.



The innovative material of the tray maintains the temperature from the climate control drawer to the table, allowing you to serve foods at their ideal temperature, beautifully.

An exclusive air tower is hidden behind a column of soft, bright light that casts a radiant glow throughout the fresh food and freezer compartments. The air tower is perfectly positioned to deliver fresh, cool air to every square inch of the interior.

Multiple electronic sensors continually monitor temperatures, providing consistent cooling. Sleek, touch controls make climate customization effortless, and they feel as good as they look.

In addition to all of the performance possibilities, certain models have earned the ENERGY STAR® qualification. New ENERGY STAR-qualified refrigerators are specially engineered to help preserve the environment, as well as food.

Monogram bottom-freezer refrigerators put fresh food at eye level. Digital readouts tell you at a glance the temperatures maintained in the fresh food and freezer compartments. Sealed bins in the fresh food compartment offer adjustable humidity control. Even the automatic icemaker has been equipped with filtered GE SmartWater™ for fresh-tasting ice cubes.

Freezer baskets glide out smoothly on full-extension slides, so there's no sticking or wobbling. The full-width baskets maintain stability, even when stocked with heavy items like a smoked turkey or a glazed ham.



As with the side-by-side refrigerators, a temperature management system with upfront, electronic controls delivers cool, fresh air to every shelf, so foods stay fresh. Brilliant lighting lets you enjoy a full view of everything.



ADVANCEMENTS IN COOKING TECHNOLOGY.

Monogram's dual-flame stacked burners offer a dedicated simmer halo and high flame on every burner. For the first time in a sealed burner, two separate flames delivered from each burner provide complete low simmer to rapid-boil flexibility.



Monogram's dual blower hood combines performance with looks. Two blowers provide 700 CFM of power to remove just about all of the smoke, steam and oily fumes you can cook up. They have been skillfully engineered to work in perfect synchronization for maximum performance.

Monogram's new 36" stainless steel gas cooktop with dual-flame stacked burners takes gas cooking to a remarkable new level. Each of the five sealed burners has a dedicated high flame and a dedicated simmer halo. The graceful simmer halo is ever present when any burner is turned on. When the control knob of a burner or burners is turned to simmer, this flame delivers optimum simmer capabilities.

Auto reignition and interlocking grates are prime examples of technology that was developed for greater peace of mind. Auto reignition precisely monitors the presence of flame. This feature automatically sparks the burner, if for any reason the flame is extinguished for more than a few seconds.

The interlocking grates of the Monogram® gas cooktop are an example of existing technology, sensibly applied. They simply provide a more stable cooking surface, so you reduce the risk of spilling that stockpot full of soup or boiling water if you accidentally bump the pot.



Left. The gas on glass cooktops have flame stability chambers that keep the flames from extinguishing.



Below left. New digital cooktops deliver nearly the same level of responsiveness of gas-powered cooktops, offering both rapid heat-up and cool-down. These cooktops also offer a 140°F low-simmer capability for delicate sauces.



Left. Monogram's 27" ovens have been reengineered for more usable oven space.

Below. Exclusive Gourmet Radiant trays on most Monogram outdoor grills are designed to ensure food cooks consistently.



A cooking center provides the ultimate in flexibility. The Advantium oven bakes, broils, roasts and grills up to eight times faster than a conventional oven. The wall oven helps you expertly bake everything from scones to soufflés, and the warming drawer helps keep foods moist, hot and ready to serve.

For **Monogram's gas on glass cooktops**, engineers and designers worked to find a way to mount burners directly to the glass for a stunning appearance as well as easy cleanup. Designed with a smooth, frameless edge, these cooktops blend with counters for an integrated appearance. The grates form an attractive grid of curves, arcs and tapered points, while the front edge bows slightly in a soft arc. High tech never looked so good!

Monogram's Advantium™ oven with speedcook technology harnesses halogen light to penetrate foods and cook them up to eight times faster than a conventional oven. You not only save time, you get great tasting food, because food cooked faster doesn't have time to dry out and lose its flavor.

Monogram's true convection wall ovens have a dedicated third element with a fan that circulates the air inside the oven. With true convection, you reduce oven temperature, cut cooking time and get remarkably even results.

The design is what's high-tech on **Monogram outdoor grills**. In a unique application of technology, Gourmet Radiant™ trays sustain even heat distribution, assure easy cleanup and virtually eliminate flare-ups.

The Monogram dishwasher (to the left of the sink) has Rilsan™ nylon-coated racks to protect plates, goblets, flatware and more. They have been engineered to adjust and adapt to all types of loads. Ball-tipped tines cradle your dinnerware safely and securely. The Monogram Chef's Washer (to the right of the sink) has a deep lower rack that accommodates items up to 15" tall. Extra wheels on the lower rack balance heavy loads.



WHAT'S NEW IN DISHWASHER TECHNOLOGY.

Again, design benefits from the clever application of relevant technology, as **Monogram® introduces four distinctly different dishwasher designs**, each with the superior performance you expect from Monogram. Smart, soil-seeking sensors know how hot, how strong and how long wash cycles should run. Five-level wash performance gives you sparkling clean dishes every time. A powerful forced air drying system efficiently extracts moist, warm air, so dishes come out dry and ready for the table or shelf.

How quiet are these new Monogram dishwashers? Unbelievably quiet. Advanced hydrodynamics minimize waterflow turbulence throughout the entire wash system. Redesigned jets and spray arms reduce noise significantly.

All Monogram dishwashers are ENERGY STAR® qualified, which means they exceed energy standards by at least 25%. They are also NSF certified to reduce 99.999% of the bacteria commonly found on dirty dishes.

Top left. The fully integrated dishwasher with hidden controls blends beautifully with custom cabinetry.

Top right. The sleek, fully wrapped model makes a European impression.

Bottom left. The new professional series dishwasher features pristine stainless steel and complements the commercial-style kitchen.

Bottom right. The built-in model offers a traditional look that can be customized with either 1/4" or 3/4" panels.





For oversized and odd-shaped cookware, bakeware and utensils and for pans with baked-on food, the Monogram team designed the all-new **Chef's Washer**.

Just like the prep washer used by professional chefs, the Chef's Washer makes easy work of greasy pots and pans, all of your dishwasher-safe cookware, even outdoor grill utensils.

Specially designed cycles provide intense wash and rinse action to virtually eliminate baked-on foods. Hotter water and longer cycles clean your dirtiest cookware and utensils. Fan-assisted venting leaves cookware thoroughly dry and ready to use or put away.

Like its counterpart, the Monogram dishwasher, the Chef's Washer is superquiet. In fact, quiet has been designed into every phase of operation, virtually eliminating noise and vibration. The Chef's Washer is the only residential appliance certified to meet the new NSF Pots and Pans Protocol. It reduces 99.999% of the bacteria on pots and pans.



The controls of Monogram's new fully integrated dishwasher and Chef's Washer are completely hidden when the door is closed.

ERGONOMICS

IS PART OF OUR DESIGN PHILOSOPHY.

HOW SMOOTHLY AN APPLIANCE OPERATES IS AS IMPORTANT AS HOW NICE IT LOOKS.



Tubular handles on Monogram refrigerators, dishwashers, wall ovens and warming drawers accommodate hands of



every size and shape. They also let you grip your appliance doors with more certainty. The tactile surface of the cooktop knobs makes them easy to grip and turn. Smooth, one-touch electronic controls are intuitive and interactive. These sophisticated yet easy-to-use controls save you time and effort.

The Monogram bottom-freezer refrigerator eliminates bending and stooping by putting the items most used at eye level. And when you want something from the freezer drawer, freezer baskets glide out smoothly on independent, full-extension slides. Ergonomics is all about making easy work of everyday functions. To that end, Monogram designers and engineers are continually striving to see that form and function work together in perfect harmony.



selection guide

choose the appliances best suited to your needs and your lifestyle.

You want the kitchen of your dreams, reflecting your taste and performance standards — with all your personal touches and preferences.

GE Monogram® understands this and created the Monogram Collection™ to make it possible.

You'll find a large selection of styles and options that give you a world of choices.

For your convenience, an online version of this section is available at monogram.com.



Professional Cooking Products

Monogram professional cooking products let you express a confident culinary attitude. They say you take cooking seriously and are proud to show it. Professional products offer the impressive look and performance of commercially-styled appliances, in a selection of sizes and configurations especially designed for residential use. Monogram **Professional Ranges** are available in 48", 36" and 30" models; **Professional Cooktops** are available in 48" and 36" models; **Professional Hoods** are available in all sizes to complement professional cooktops and ranges. Pages 46-55.



Cooktops

There's an answer to every cooking style. Choose from the new **stainless steel gas cooktop** with dual-flame stacked burners; **Gas on Glass Cooktops** with heavy-duty continuous grates; **Electric Cooktops** with precise controls; and modular **Component Cooktops**, including gas, grill, or ribbon components. Pages 56-65.



Ventilation Options

Hoods combine versatile performance with graceful overhead design for updraft ventilation above electric or gas surfaces. The **Telescopic Downdraft System** is an unobtrusive venting option for 36" and 30" gas or electric cooktops installed in an island or peninsula. Pages 66-67.



Built-In Ovens with Advantium™

Speedcook Technology
The Monogram **Built-In Oven with Advantium Speedcook technology** bakes, broils and even grills traditional oven dishes—in an average of one-fourth the time it takes in a conventional oven. Pages 68-69.



Convection Wall Ovens

Monogram **Double or Single Built-In Wall Ovens** deliver exceptional convection cooking performance. They are available in two different styles with **European** design or **Electronic** controls. Pages 70-73.



Warming Drawers

Monogram **Warming Drawers** are the newest necessity for the practical cook's kitchen. They keep foods warm and moist until serving. The warming drawers come in widths of 30" or 27" with a black, white or stainless steel finish. A trim kit is available for adding custom panels. Pages 74-75.



Microwave Ovens

Monogram **Microwave Ovens** come with sensor cooking, using an electronic sensor to take the guesswork out of microwave cooking. Vital, versatile and convenient, Monogram microwave ovens are available in a selection of sizes and configurations: **Built-In Convection/Microwave Ovens; Stainless Steel Microwave Oven; and Compact Microwave Ovens.** Pages 76-77.



Refrigerators

GE Monogram offers a large selection of high-performance refrigerators, with an array of configuration and design choices. Select from new Built-In **Side-by-Side Refrigerators** in 48", 42" and 36" widths; new Built-In **Bottom-Freezers** in a 36" width; the Built-In **All-Refrigerator and All-Freezer** in a 36" width; and the new Free Standing **Side-By-Side Refrigerator** in a 36" width. Built-In models offer the option of stainless steel, white or black door panels, or custom panels ordered from your cabinetmaker. All models are available with stainless steel wrapped door panels. Pages 78-85.



Wine Chiller and Beverage Center

Our **Wine Chillers and Beverage Centers** install neatly into small spaces throughout the house. They bring convenient beverage storage to entertainment and recreation areas, as well as personal spaces such as bedrooms and baths. Pages 90-91.



Icemakers

The Monogram **Icemaker** produces up to 50 pounds of clear, commercial quality ice a day. Ice cubes are a convenient 3/4" size and the icemaker can be customized with door panels to match cabinetry. Pages 92-93.



Dishwashers and Chef's Washers

Monogram introduces four distinctly different **Dishwasher** designs: the **Fully Integrated; Fully Wrapped; Professional Series** and **Built-In.** New **Chef's Washers** are available in **Fully Integrated; Fully Wrapped** and **Professional Series** designs. Pages 86-89.



Compactors

The Monogram **Compactor** compresses trash to one-twelfth of its original volume, making any kind of waste disposal easier. It accepts custom panels to complement cabinetry. Pages 92-93.



The 48" professional ranges are fully finished on all sides in lustrous, heavy-gauge 304 stainless steel. That means you can feature them as free standing units beside open shelving, as shown here, or build them into your countertops and cabinetry.

48" Professional Ranges

If you have always wanted an oversized, stainless steel professional range, Monogram's 48" model can become the design and performance centerpiece of your kitchen. Because it's Monogram®, you can accommodate your personal needs and preferences in a number of ways. Start with your choice of liquid propane or natural gas. (And there's no BTU compromise when you choose liquid propane.) How about six gas burners with either a grill or a griddle? Or four gas burners with both grill and griddle?

All Monogram professional ranges give you the advantages of dual fuel sources. Cooktop burners use a responsive gas flame, while an electric, self-cleaning convection oven offers precise control for superb roasting and baking.

The burners on Monogram professional products deliver a full spectrum of temperature performance. You can simmer at a delicate 500 BTUs, or boil and sear at an intensely high 15,000-BTU setting. All burners operate with electronic pilotless ignition.

The 48" professional range comes with two high-performance electric ovens. One is a large convection oven. The smaller one is a thermal oven with a proofing mode perfect for yeast-leavened breads and pastries.

Features and installation information.

See pages 96 and 97.

Professional venting and 48" backguards

A 1200 CFM professional hood should be installed over the 48" professional ranges. Any of three backguards is also **required** to properly finish your range. When the range is positioned in an island or against a non-combustible wall such as decorative brick, tile or marble, the 1-1/2" backguard is appropriate. When the range is positioned against a combustible wall there are two backguard options. The 12" backguard protects the wall. The 22" backguard protects the wall and is designed with a slotted shelf. The shelf becomes a warming rack when used in combination with the optional infrared warming lights on the professional hood.



ZX1B48WSS
1-1/2" Backguard



ZX12B48WSS
12" Backguard



ZX22B48ASS
22" Backguard with
Warming Shelf



General Oven Features

Large Oven (4.3 cu. ft., 27" wide): Offers convection mode for cooking at a lower temperature or in less time and often eliminates the need to preheat the oven.

Baking and broiling. An eight-pass, 4000-watt broil element and a ten-pass, 5000-watt bake element span the cooking area, providing consistent, even heat.

Self-cleaning. Press a button and turn a dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour cleaning process. The gas cooktop may be used during the cleaning cycle.

Small Oven (2.0 cu. ft., 12" wide): Companion oven offers thermal baking and broiling, plus a function for proofing yeast-leavened breads and pastries.

Baking and broiling. A six-pass, 3600-watt broil element and a four-pass, 2800-watt bake element handle smaller-volume cooking.



ZDP48N4GDSS 48" Dual Fuel Professional Range with 4 Gas Burners, a Grill and a Griddle (*natural gas*)

ZDP48LAGDSS 48" Dual Fuel Professional Range with 4 Gas Burners, a Grill and a Griddle (*liquid propane*)



ZDP48N6RDSS 48" Dual Fuel Professional Range with 6 Gas Burners and a Grill (*natural gas*)

ZDP48L6RDSS 48" Dual Fuel Professional Range with 6 Gas Burners and a Grill (*liquid propane*)



ZDP48N6DDSS 48" Dual Fuel Professional Range with 6 Gas Burners and a Griddle (*natural gas*)

ZDP48L6DDSS 48" Dual Fuel Professional Range with 6 Gas Burners and a Griddle (*liquid propane*)

General Cooktop Features

Gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500-BTU simmer and the maximum output 15,000-BTU setting. Porcelainized burner grates form a large cooking area. Liftout burner bases are also coated with porcelain enamel. Slide-out drip trays catch spills, grease and crumbs for easy cleaning.

18,000-BTU grill. The two-piece, cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats. The grate slopes forward, allowing drippings to flow away from foods and into the drip tray liner. Ceramic briquettes provide even heating. A stainless steel cover keeps the grill clean when not in use.

18,000-BTU griddle. The surface of this high-performance griddle is 3/8" thick and made of 304 stainless steel. The griddle also slopes forward, allowing liquids to flow away from foods and into the drip tray liner. The griddle's thermostatic control ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Slide-out drip trays. Professional range features stainless steel drip trays. Some models come with removable liners that lift out for easy cleaning.



A Monogram professional range makes a bold statement about you, your cooking and your lifestyle. It says your kitchen is where life begins.

36" and 30" Professional Ranges

You don't need to compromise your dream of "a professional look" because of space limitations. Monogram's 36" professional range can slide smoothly into your kitchen plans with the same high-performance cooking capability of the larger 48" version. The Monogram® 30" professional gas range is an ideal choice when you remodel and want to replace an existing 30" range. If space is not a restriction, consider installing two 30" ranges side by side and enjoy the benefits of eight gas burners and two full-size ovens.

The 36" professional range lets you select the cooktop configuration that best suits your personal cooking style. Choose six gas burners, or four gas burners and a griddle. Or perhaps the combination of four gas burners and grill is just right for you. Choose the 30" professional gas range, and you get four high-performance gas burners.

The gas burners ignite electronically without a pilot and provide the full temperature spectrum of temperature performance the gourmet chef demands. Simmer at the low 500-BTU setting for a delicate sauce, then set the same burner to the high 15,000-BTU flame to rapidly boil liquids, sear, sauté or stir fry. You also have the benefit of dual fuel sources. Cooktop burners use a sensitive gas flame, while the self-cleaning convection oven operates on electricity for precise control of roasting and baking. The oven has a capacity of four cubic feet and a large window for viewing.

Features and installation information.

See pages 98 and 99.

Professional venting and backguards

A 600 CFM professional hood should be installed over a 36" or 30" professional range. Any of three backguards is also **required** to properly finish your range. When the range is positioned in an island or against a non-combustible wall such as decorative brick, tile or marble, the 1-1/2" backguard is appropriate. When the range is positioned against a combustible wall, a taller backguard must be used. A 22" backguard, available for both 36" and 30" ranges, protects the wall and is designed with a slotted shelf. The shelf becomes a warming rack when used in combination with the optional infrared warming lights on the professional hood. If a shorter backguard is desired, a 12" backguard for the 36" range or a 9" backguard for the 30" range is available.

36" range backguard options



ZX1B36WSS

1-1/2" Backguard

ZX12B36WSS

12" Backguard

ZX22B36ASS

22" Backguard with Warming Shelf

30" range backguard options



ZX1B30YSS

1-1/2" Backguard

ZX12B30YSS

9" Backguard

ZX22B30ASS

22" Backguard with Warming Shelf



36" Oven Features

Oven (4.3 cu. ft., 27" wide) Offers convection mode for cooking at a lower temperature or in less time.

Baking and broiling performance. An eight-pass, 4000-watt broil element and a ten-pass, 5000-watt bake element provide consistent, even heat.

Self-cleaning. Press a button and turn a dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour cleaning process. The gas cooktop may be used during the cleaning cycle.



ZDP30N4DSS 30" Dual Fuel Professional Range (*natural gas*)

ZDP30L4DSS 30" Dual Fuel Professional Range (*liquid propane*)



ZDP36N6DSS 36" Dual Fuel Professional Range with 6 Gas Burners (*natural gas*)

ZDP36L6DSS 36" Dual Fuel Professional Range with 6 Gas Burners (*liquid propane*)



ZDP36N4RDSS 36" Dual Fuel Professional Range with 4 Gas Burners and a Grill (*natural gas*)

ZDP36L4RDSS 36" Dual Fuel Professional Range with 4 Gas Burners and a Grill (*liquid propane*)



ZDP36N4DDSS 36" Dual Fuel Professional Range with 4 Gas Burners and a Griddle (*natural gas*)

ZDP36L4DDSS 36" Dual Fuel Professional Range with 4 Gas Burners and a Griddle (*liquid propane*)

36" Cooktop Features

Gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500-BTU simmer and the maximum output 15,000-BTU setting. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel. The slide-out drip tray catches spills, grease and crumbs for easy cleaning.

18,000-BTU grill. The two-piece, cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats. The grate slopes forward, allowing drippings to flow away from foods and into the drip tray liner. Ceramic briquettes provide even heating. A stainless steel cover keeps the grill clean when not in use.

18,000-BTU griddle. The surface of this high-performance griddle is 3/8" thick and made of 304 stainless steel. The griddle also slopes forward, allowing liquids to flow away from foods and into the drip tray liner. The griddle's thermostatic control ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

30" Oven Features

Oven (4.0 cu. ft., 24" wide) Offers convection mode for cooking at a lower temperature or in less time.

Baking and broiling performance. An eight-pass, 4000-watt broil element and a six-pass, 3700-watt bake element span the cooking area, providing consistent, even heat.

Self-cleaning. Press a button and turn a dial to set the self-clean cycle. The door locks automatically and remains locked throughout the five-hour cleaning process. The gas burners may be used during the cleaning cycle.

30" Cooktop Features

Gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500-BTU simmer and the maximum output 15,000-BTU setting. Porcelainized burner grates form a large cooking area. Liftout burner bases are also coated with porcelain enamel. The stainless steel drip tray beneath the burners collect spills, grease and crumbs. The pilotless burners are automatically reignited, should the flame be inadvertently extinguished (*except in simmer mode*).



Install the professional cooktop above open shelves, convenient for all your well-seasoned cookware, or over closed storage drawers. This effect works beautifully in kitchens with a more rustic, unfitted look. Or put the professional cooktop right above the newest necessity, a Monogram warming drawer. (Consider installing two warming drawers, an inspired idea for keeping absolutely everything warm—from foods, to breads, to plates.)



ZXC1B48BSS
1-1/2" Backguard



ZXC12B48WSS
12" Backguard



ZXC22B48ASS
22" Backguard with
Warming Shelf

48" Professional Cooktops

Whether you're grilling, sautéing, simmering or searing, Monogram® professional cooktops have the precise heat to serve your culinary purpose. These cooktops offer the same configuration choices and burner performance as the professional ranges. (The only thing missing is the oven.)

Select the burner/element configuration that best suits your cooking style. Choose from an arrangement of six gas burners with either a grill or a griddle, or four gas burners and both a grill and griddle. Stainless steel grill and griddle covers let you create a handy adjacent surface when these elements are not in use.

A professional cooktop is a great design choice when you prefer separate areas for cooktop preparation and oven baking or roasting. For those who prefer the eye-level convenience of wall ovens, a professional cooktop is an ideal selection for your cooking surface. When your kitchen plan includes both professional cooktops and Monogram wall ovens, you end up with full-performance coverage for any cooking challenge.

The 48" professional cooktop is set off stunningly by a Monogram professional hood. Together they make a major statement, as a design element and as testimony to your culinary expertise and *joie de vivre*.

Features and installation information.

See pages 100 and 101.

Professional venting and 48" backguards

A 1200 CFM professional hood should be installed over the 48" professional cooktops. Any of three backguards is also **required** to properly finish your cooktop. When the cooktop is positioned in an island or against a non-combustible wall such as decorative brick, tile or marble, the 1-1/2" backguard is appropriate. When the cooktop is positioned against a combustible wall there are two backguard options. The 12" backguard protects the wall. The 22" backguard protects the wall and is designed with a slotted shelf. The shelf becomes a warming rack when used in combination with the infrared warming lights optional on the professional hood. Some hoods are available without warming lights. The backguards also serve as a design element, enhancing the overall cooktop appearance.



ZGU48N4GDSS 48" Professional Cooktop with 4 Gas Burners, a Grill and a Griddle (*natural gas*)

ZGU48LAGDSS 48" Professional Cooktop with 4 Gas Burners, a Grill and a Griddle (*liquid propane*)



ZGU48N6RDSS 48" Professional Cooktop with 6 Gas Burners and a Grill (*natural gas*)

ZGU48L6RDSS 48" Professional Cooktop with 6 Gas Burners and a Grill (*liquid propane*)



ZGU48N6DDSS 48" Professional Cooktop with 6 Gas Burners and a Griddle (*natural gas*)

ZGU48L6DDSS 48" Professional Cooktop with 6 Gas Burners and a Griddle (*liquid propane*)

General Cooktop Features

Gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500-BTU simmer and the maximum output 15,000-BTU setting. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel. The drip trays catch spills, grease and crumbs for easy cleaning.

18,000-BTU grill. The two-piece, cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats. The grate slopes forward, allowing drippings to flow away from foods and into the drip tray liner. Ceramic briquettes provide even heating. A stainless steel cover keeps the grill clean when not in use.

18,000-BTU griddle. The surface of this high-performance griddle is 3/8" thick and made of 304 stainless steel. The griddle also slopes forward, allowing liquids to flow away from foods and into the drip tray liner. The griddle's thermostatic control ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Slide-out drip trays. Professional cooktop features stainless steel drip trays. Some models come with removable liners that lift out for easy cleaning.



ZXWK22Y Wok. A good wok and a high flame let you stir fry in a matter of minutes an endless variety of delicious vegetables, meats, poultry or fish. Wok cooking fast-sears the outside of foods, sealing in taste, juices and nutrition. The Monogram wok is made of high-carbon steel. An aluminum lid with wooden handle completes the wok, which is supported by a stainless steel ring that locks into place on the burner grate. Approved for use on professional ranges and cooktops only.



36" Professional Cooktops

Are you an occasional gourmet trying out new recipes from a cooking class? Maybe you're more of a Sunday afternoon chef with a preference for rich soups and stews. Monogram® 36" professional cooktops let you select the burner combination just right for your chosen style of cooking, and cookware.

The 36" professional cooktop offers a choice of six gas burners or four burners with either a grill or griddle. Heat output from the burners extends from an exceptionally low 500 BTUs, at the simmer setting, to a maximum of 15,000 BTUs at the highest setting.

Both the grill and griddle deliver a powerful 18,000 BTUs, and are designed with a slightly forward slope that allows liquids to flow away from cooking food and into the drip tray liner underneath.

Features and installation information.

See pages 100 and 101.

Paired with a handsome overhead professional hood, the 36" Monogram professional cooktop creates the appearance of a welcoming hearth. Shown here beneath the tapered-sided hood with halogen lights and warming lamps, and complemented by the 22" backguard with a warming shelf, this professional cooktop bespeaks an active, energetic kitchen, with many delicious meals yet to come.

Professional venting and 36" backguards

A 600 CFM professional hood should be installed over the 36" professional cooktops. Any of three backguards is also **required** to properly finish your cooktop. When the cooktop is positioned in an island or against a non-combustible wall such as decorative brick, tile or marble, the 1-1/2" backguard is appropriate. When the cooktop is positioned against a combustible wall there are two backguard options. The 12" backguard protects the wall. The 22" backguard protects the wall and is designed with a slotted shelf. The shelf becomes a warming rack when used in combination with the infrared warming lights optional on the professional hood. Some hoods are available without warming lights. The backguards also serve as a design element, enhancing the overall cooktop appearance.



ZXC1B36BSS
1-1/2" Backguard

ZXC12B36YSS
12" Backguard

ZXC22B36ASS
22" Backguard with
Warming Shelf



ZGU36N6DSS 36" Professional Cooktop with 6 Gas Burners (*natural gas*)

ZGU36L6DSS 36" Professional Cooktop with 6 Gas Burners (*liquid propane*)



ZGU36N4RDSS 36" Professional Cooktop with 4 Gas Burners and a Grill (*natural gas*)

ZGU36L4RDSS 36" Professional Cooktop with 4 Gas Burners and a Grill (*liquid propane*)



ZGU36N4DDSS 36" Professional Cooktop with 4 Gas Burners and a Griddle (*natural gas*)

ZGU36L4DDSS 36" Professional Cooktop with 4 Gas Burners and a Griddle (*liquid propane*)

General Cooktop Features

Gas burners. Dual-ring burners ensure even heat delivery. Infinite controls maintain precise temperature settings between the low 500-BTU simmer and the maximum output 15,000-BTU setting. Porcelainized burner grates form a large cooking area. Lift-out burner bases are also coated with porcelain enamel. The drip tray catches spills, grease and crumbs for easy cleaning.

18,000-BTU grill. The two-piece, cast-iron grill grate is fully coated with porcelain enamel. The grate is reversible, with a smooth surface for delicate foods and a ridged side for hearty meats. The grate slopes forward, allowing drippings to flow away from foods and into the drip tray liner. Ceramic briquettes provide even heating. A stainless steel cover keeps the grill clean when not in use.

18,000-BTU griddle. The surface of this high-performance griddle is 3/8" thick and made of 304 stainless steel. The griddle also slopes forward, allowing liquids to flow away from foods and into the drip tray liner. The griddle's thermostatic control ensures even heating and consistent results. A stainless steel cover keeps the griddle clean when not in use.

Slide-out drip tray. Professional cooktop features a stainless steel drip tray. Some models come with removable liners that lift out for easy cleaning.



Professional Hoods

Monogram® professional hoods provide the perfect complement to professional ranges and cooktops. The canopy of 304 stainless steel is wall-mounted and creates a complete cooking center, both functionally and aesthetically.

Bright halogen lamps illuminate the cooking area. Professional hood models are also available with optional infrared warming lights that help hold foods at desirable heat temperatures until serving.

The Monogram professional hood combined with the 22" backguard and warming shelf makes an immediate impression of culinary expertise and enjoyment, especially when there's a loaf of just-baked golden bread on the warming shelf.

Professional hoods are constructed of 304 stainless steel, and house a powerful ventilation system. A variable-speed fan blower operates at a maximum venting power of 1200 cubic feet per minute (CFM) on 48" hood models and at 600 CFM on 36" and 30" models. The fan efficiently draws steam, heat and grease particles away from the cooking surface, into filters and through the vent system. Filters are removable and can be cleaned in a dishwasher.

Features and installation information.

See pages 102 and 103.



Monogram professional hoods are available in two styles, allowing you to set off the hood as a highlight or integrate the canopy for a more built-in feeling. We recommend ordering the installation instructions (pub. no. 49-80094) in advance to accurately plan final framing needs, electrical and ductwork locations. Simply log on to our website at monogram.com for further information.

Top. The tapered-sided hood positioned over a range or cooktop visually complements the cooking center, creating a dramatic architectural effect.

Bottom. The straight-sided hood fits smoothly between cabinetry and also functions on its own as an attractive design of simple, straight lines.



ZV880WSS 48" Professional Tapered-Sided Hood with 1200 CFM fan and two Halogen Lamps

ZV881WSS 48" Professional Tapered-Sided Hood with 1200 CFM fan, two Halogen Lamps and two Heat Lamps

Duct covers.

- ZX6DC48WSS 6" Duct Cover
- ZX12DC48WSS 12" Duct Cover



ZV670WSS 36" Professional Tapered-Sided Hood with 600 CFM fan and two Halogen Lamps

ZV671WSS 36" Professional Tapered-Sided Hood with 600 CFM fan, two Halogen Lamps and one Heat Lamp

Duct covers.

- ZX6DC36WSS 6" Duct Cover
- ZX12DC36WSS 12" Duct Cover



ZV890YSS 48" Professional Straight-Sided Hood with 1200 CFM fan and two Halogen Lamps

ZV891YSS 48" Professional Straight-Sided Hood with 1200 CFM fan, two Halogen Lamps and two Heat Lamps

Duct covers.

- ZX6DC49YSS 6" Duct Cover
- ZX12DC49YSS 12" Duct Cover



ZV680YSS 36" Professional Straight-Sided Hood with 600 CFM fan and two Halogen Lamps

ZV681YSS 36" Professional Straight-Sided Hood with 600 CFM fan, two Halogen Lamps and one Heat Lamp

Duct covers.

- ZX6DC38YSS 6" Duct Cover
- ZX12DC38YSS 12" Duct Cover



ZV370YSS 30" Professional Straight-Sided Hood with 600 CFM fan and one Halogen Lamp

ZV371YSS 30" Professional Straight-Sided Hood with 600 CFM fan, one Halogen Lamp and one Heat Lamp

Duct covers.

- ZX6DC30YSS 6" Duct Cover
- ZX12DC30YSS 12" Duct Cover

General Features

Removable filters. During ventilation, two stainless steel, baffle-type filters trap airborne grease particles. A pair of handles simplifies removal of each of the washable, dishwasher-safe filters.

Heat lamps (must specify heat lamps by model numbers). Two 250-watt infrared bulbs help maintain heat of foods and baked goods at serving temperatures.

Durable, heavy-gauge appearance. Hoods are double-lined, giving a stylish, finished look.



Stainless Steel Gas Cooktop

Monogram® has taken gas cooking performance to a remarkable new level.

Introducing the 36" stainless steel gas cooktop with Monogram's innovative dual-flame stacked burners. For the first time, there's a complete range of cooking capability on all five sealed burners – from 140°F simmer to rapid-boil.

The design of this new cooktop is as outstanding as its performance. European in style, the front edge of the brushed stainless steel surface bows slightly into a graceful arc. The burners are sealed, so spills are contained. It's amazingly easy to keep clean.

The burner grates are uniquely configured and aesthetically pleasing. Constructed of cast-iron and coated with a heavy-duty porcelain enamel, the grates interlock so you can easily slide pots

from one burner to another. The control knobs are ergonomically designed with a tactile grip that's easy to turn and pleasing to touch. As always, the true beauty of Monogram is in the functional details.



With the new gas cooktop, all five burners have convenient low simmer to rapid-boil flexibility, so you can simmer or sauté multiple foods at the same time.

That's because the new dual-flame stacked burner uses two separate flames. The upper flames deliver the high heat necessary for searing, sautéing and stir frying. The lower flame is perfect for simmering, as it delivers a consistent 140°F.

Features and installation information.

See pages 104 and 105.



Top. Custom marble countertops are cut to accentuate the bowed front edge of this stunning new stainless steel cooktop.

Bottom. For complete cooking capabilities in a small space, a 30" Monogram Stainless steel oven has been installed below the cooktop.



ZGU375NSDSS

36" Stainless Steel Gas Cooktop (*natural gas*)

ZGU375LSDSS

36" Stainless Steel Gas Cooktop (*liquid propane*)

Sophisticated, European design. The graceful front edge forms a subtle arc consistent with the styling of other Monogram pieces. The design of the grates, burners and cooktop creates a sophisticated impression.

Dual-flame stacked burners. Five innovative burners offer complete low simmer to rapid-boil flexibility. These automatic reignition burners disassemble for easy cleaning.

Consistent, silent, simmer flame. The simmer flame on all five burners doesn't cycle on and off. It remains silent as it delivers a consistent 140°F. This also eliminates the use of accessories for accurate simmering.

60,000 total BTU power. The upper flames offer a range of high heat. The cooktop is equipped with one 15,000-BTU burner, two 12,000-BTU burners and two 10,500-BTU burners.

Continuous grates. The graceful composition of curves and tapered points is further enhanced with heavy-duty porcelain enamel coating. Interlocking design creates a stable surface that won't shift or slide.

Wok ring. Monogram includes a stainless steel wok ring for the center burner. It locks into place on the grate and accommodates most standard woks.

Ergonomically designed controls. There is an 'On' indicator light on the bezel of each knob. The matte-finished knobs have a high-temperature coating on the sides for a tactile grip.



Monogram's dual-flame stacked burners offer a dedicated simmer halo and high flame on every burner. Two separate flames delivered from each burner provide complete low simmer to rapid-boil flexibility.





Gas Cooktops

Monogram® gas on glass cooktops are an excellent choice if you want the cooking performance of gas combined with the ultimate cleanability of glass. The simple sophistication of our gas cooktops blends beautifully with any architectural style or decorative theme.

Each burner has electronic pilotless ignition and a flame stability chamber. Because the burners are sealed and mounted directly onto the glass, the whole cooktop is easy to clean. The cooktop comes equipped for natural gas operation, but it can be converted to liquid propane use.

Monogram gas updraft and gas downdraft cooktops can be installed in a standard 24"-depth cabinet. The downdraft model comes with an integrated downdraft vent that installs flush with the countertop, creating a clean continuum. The updraft model requires overhead ventilation and it is a perfect complement to a Monogram stainless steel hood.

All Monogram gas cooktops are styled with an eye to European design. Configured in a unique series of arcs and tapered points, the burner grates form a bold, yet graceful pattern. Designed with a smooth, frameless edge, the cooktop blends with adjacent counters for an integrated appearance.

Demanding chefs will enjoy the versatility of burners that provide simmer to rapid boil. Cooktop flexibility is assured by the five burners with an impressive range of cooking power and the precise temperature control you expect from gas.

Features and installation information.

See pages 104 and 105.



Top. Monogram cooktops can use overhead ventilation and pair beautifully with a Monogram stainless steel hood.

Bottom. The downdraft model installs nearly flush with the countertop, for a simple, stand-alone effect. The vent lowers discreetly out of sight when the cooktop is not in use, and features variable speed controls and removable filters for easy cleaning.



ZGU36GGSDDSS 36" Black, Gas on Glass Cooktop with Stainless Steel Trim



ZGU36GGTDWW 36" White, Gas on Glass Cooktop



ZGU36GGDBBB 36" Black, Gas on Glass Cooktop

Updraft ventilation. This cooktop can be ventilated using a Monogram stainless steel island hood or wall-mounted hood (see page 66).

Precise, versatile temperature control. Equipped with one 15,000-BTU burner, one 11,000-BTU burner, one 9100-BTU and two 6000-BTU burners, this cooktop gives you a range of powerful temperature control options.

Continuous grate design. Heavy pots are easy to slide from burner to burner. The heavy-duty, porcelain enamel grates are dishwasher safe.

Soft touch control knobs with tactile grips. Pleasing to the touch, the burner knobs provide a substantial feeling of being in control.



ZGU3650WBWG 36" White, Gas Updraft Cooktop



ZGU3650BBBG 36" Black, Gas Updraft Cooktop

Updraft ventilation. This cooktop can be ventilated using a Monogram stainless steel island hood or wall-mounted hood (see pages 66-67).

High-efficiency burners. Burners can be converted from natural gas to liquid propane operation. One burner offers a maximum output of 12,000 BTUs, three perform up to 9500 BTUs and one provides 5000 BTUs.



ZGU365DWBWG 36" White, Gas Downdraft Cooktop



ZGU365DBBBG 36" Black, Gas Downdraft Cooktop

Integrated downdraft venting system.

The retractable, variable speed downdraft vent is integrated with the cooktop while the control knob is conveniently located among the burner knobs.

High-efficiency burners. Burners can be converted from natural gas to liquid propane operation. One burner offers a maximum output of 12,000 BTUs, three perform up to 9500 BTUs and one provides 5000 BTUs.

General Features

Installation versatility. Gas cooktops can be installed in a 36"-wide space in a countertop, island or peninsula, or in a 24"-deep countertop extending from a wall.

Front-mounted controls. Sturdy manual knobs are positioned to correspond logically with burner locations, allowing fast, precise control.

Extraordinary cleanability. With burners or burner bowls sealed to the cooktop, spills remain on the surface and are easily wiped away.



Digital controls keep temperature precise, as ribbon elements spread the heat out evenly. The easy-to-use controls (sensing pads) are intuitively designed, with graphics printed on the glass. When you touch a sensing pad, the designated burner responds in seconds.

When it comes to gourmet cooking, timing is everything. A few seconds can mean the difference between luscious, creamy risotto and rice soup. It can also mean the difference between pan-roasted duck and a pan-burned disaster. The new Monogram® digital cooktop helps you make these distinctions beautifully. It's the only electric radiant cooktop to offer both fast heat-up and cool-down. In almost no time at all, the exclusive rapid Hi/Lo burners reach full power. And when the recipe calls for a change, these burners quickly reduce the heat from a vigorous boil to a moderately low setting. With

Digital Electric Cooktops



ZEU36RSFSS 36" Black, Digital Cooktop with Stainless Steel Trim



ZEU30RSFSS 30" Black, Digital Cooktop with Stainless Steel Trim

11 temperature settings and near-instantaneous heat delivery, the Monogram digital cooktop gives you nearly the same level of responsiveness offered by gas-powered cooktops. The Monogram digital cooktop not only enhances your kitchen's capabilities, but it also enhances its appearance. The front edge of the frameless ceramic glass surface bows into a graceful arc. And, because the digital controls are integrated into the cooktop, the surface is smooth from edge to edge, making it remarkably easy to clean.

Features and installation information.

See pages 106 and 107.



ZEU36RWFWW 36" White, Digital Cooktop



ZEU36RBFBB 36" Black, Digital Cooktop



ZEU30RWFWW 30" White, Digital Cooktop



ZEU30RBFBB 30" Black, Digital Cooktop

General Features

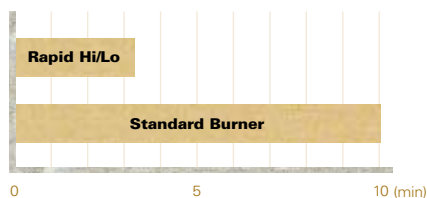
Digital controls. The easy-to-use, touch-activated controls are identified by simple graphics printed on the glass.

Dual elements. All cooktops are equipped with two dual elements. Designed to accommodate small to large pan sizes, these elements reduce energy loss and optimize cooking performance.

Pan size and presence sensors. Each dual element has an intuitive sensor that selects either a small or large element, depending on the size of the pan. If the pan is removed for more than a minute, the sensor will automatically shut off the element.

Full-function warmer. Positioned at center on 36" models and right rear on 30" models, the convenient warmer offers three warm settings, in addition to the 11 standard heat settings. You can prepare wine reduction, gently reheat roux or keep croquettes warm until serving.

Rapid Hi/Lo burner cools down up to three times faster than an electronic standard burner. Most high-end electronic cooktops deliver fast heating response, but Monogram's digital electric cooktop with rapid Hi/Lo burners also offers quick cool-down capability. Rapid reduction in heat helps prevent sauces from boiling over or burning.



Cool-Down Time From High to Setting 4



Advanced technology under glass. The electric cooktop integrates beautifully into nearly any 36" space in your kitchen. The black scratch-resistant ceramic cooktop shown here has five burners and seven cooking combinations.

Electric Cooktops



ZEU769SCSS 36" Solid Black Ribbon Cooktop, Stainless Steel trim with five burners, seven cooking combinations

People choose Monogram® electric cooktops for a number of very good reasons. You may long for the pleasure of cooking with precise temperature control and infinite heat settings. Perhaps you like the look of the cooktop's sleek surface aligned with your countertops or want the super cleanability of its nearly seamless design.

The uncluttered appearance of these cooktops complements a variety of textures and colors. The clean contrast of crisp graphics against a solid color background creates a look of simple elegance.

If you're a "hands-on" cook who likes the traditional feel of tangible controls, these electric cooktops with five burners will appeal to you.

These five-burner cooktops offer smooth-shaped control knobs clustered in the center for ease of use.

The flat plane of ceramic glass provides a pristine cooking surface. Geometric circles accent the solid color surface, each marking the location of a burner element hidden beneath the glass. Control knobs rotate smoothly from low to high, with "infinite" settings in between.

Burners vary from 6" to 9" in diameter. The bridge burner links two 7" elements to form an elliptical zone, ideal for larger pans. Or use the 7" elements as separate units.

Monogram cooktops are available with an all white or all black surface. Monogram also offers a version with a gleaming black surface trimmed in sleek stainless steel.

Features and installation information.

See pages 106 and 107.



ZEU769TCWW 36" Solid White Ribbon Cooktop with five burners, seven cooking combinations



ZEU769BCBB 36" Solid Black Ribbon Cooktop with five burners, seven cooking combinations

General Features

Burner performance. Burners vary from 6" to 9" in diameter. An additional bridge burner connects two 7" burners to create a larger, exceptionally practical cooking area.

Ease of care. Ceramic glass surfaces can be quickly sponged clean.

Installation options. Monogram 36" electric cooktops can be installed in an island, or in a countertop extending from the wall. They do not require overhead ventilation, but, if desired, the Monogram European-style hood is a graceful complement to these cooktops. They may also be installed with a telescopic downdraft vent (*see pages 66-67*), an ideal solution for island configurations.





Flexibility is the underlying theme with Monogram component cooktops. Create a custom cooking center that suits your individual style. Depending on personal preferences, cooktop components can be mixed and matched in a number of useful combinations.



Component Cooktops

Creativity, imagination, flexibility. If you agree these ingredients are essential to a successful chef, you may wish to consider Monogram® component cooktops.

Monogram's selection of modular cooktop components gives you maximum flexibility in designing your own personal cooking center. Choose from gas, grill or electric components. Gas components with controls on the left or right side are available.

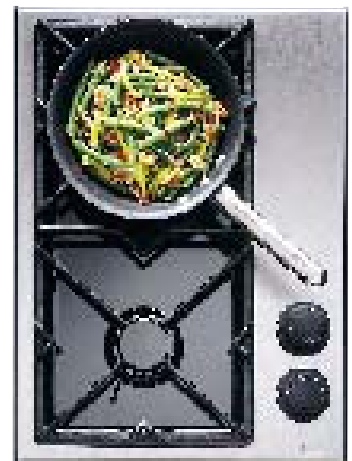
Perhaps you want your primary cooking



ZEW176YSS
Downdraft Vent
Component

Downdraft vent. A variable-speed control adjusts fan speed up to 500 CFM. This vent can be used with either gas or ribbon components.

Cleanability. Porcelain-coated cast-iron grate covers the vent and cleans easily. The removable filter is washable.



ZGW124ENSS
Gas Component (controls on right)

ZGW125ENSS
Gas Component (controls on left)

Cooking power. Two gas burners are topped by a one-piece cast-iron grate finished in easily cleaned porcelain enamel. The front burner provides 6000 BTUs, the rear 10,500 BTUs.

Electronic ignition. Pilotless burners reignite automatically should the flame be inadvertently extinguished.

Natural gas only. Not convertible to liquid propane gas operation.

Right or left controls. Choose left-hand or right-hand controls to suit various component system configurations.

surface to be electric. A gas component installed in another part of the kitchen, gives you dual fuel capability and makes a great auxiliary cooking source when you need it. Is there more than one chef in your household? Create a cooking component center just for him or her. What about a handy electric grill component for the guest house or vacation cottage? Monogram offers customizing options to let you follow your creative instincts.

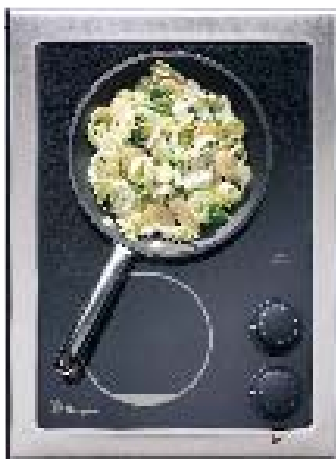
The gas component's burners are responsive and reliable. Both burners are topped with a one-

piece cast-iron grate finished in porcelain enamel.

The grate on the electric grill is designed with a herringbone grid of porcelain-covered cast-iron. It comes with or without a built-in downdraft vent. The grill grate cleans easily and the filter removes for washing. Grill components usually require either updraft or downdraft ventilation. The ribbon component pairs an 8" element with a 6" element under a sleek glass surface.

Features and installation information.

See pages 108 to 109.



ZEW145DSS
Electric Ribbon Component

Seamless design. One 8" and one 6" ribbon element are paired under a solid black glass surface that resists scratches and is simple to clean. The cooktop is recessed and sealed by a stainless steel surround that helps contain spills.

Cooking power. With 240 volts, the rear element provides 1800 watts, and with 208 volts, it gives 1350 watts. The front element provides 1200 watts at 240 volts, 900 watts at 208 volts.



ZEW155NSS
Electric Grill Component

Cooking power. A herringbone grate of porcelainized cast-iron covers the electric grill element. The 1750-watt grill functions as a single element, or each half (*top or bottom*) can be controlled separately. Individual controls allow for seven heat settings.

Cleanability. Porcelain enamel coats the cast-iron grill grate which removes for cleaning.



ZEW166YSS
Electric Grill Component with Built-in Downdraft Vent

Cooking power. A herringbone grate of porcelainized cast-iron covers the electric grill element. The 2800-watt grill functions as a single element, or each half (*top or bottom*) can be controlled separately. Individual controls allow for seven heat settings.

Downdraft vent. The built-in vent starts automatically when the grill is turned on. A variable-speed control adjusts fan speed up to 500 CFM.

Cleanability. Porcelain enamel cast-iron grill grate removes for cleaning. The removable filter is washable.



Ventilation Options

The elegant ventilation hood is another example of Monogram® form following function, beautifully. As a complement to Monogram cooktops, the distinctive lines of these stainless steel hoods make a unique statement in any kitchen design.

Monogram hoods offer several installation options. The wall-mounted hoods pair with counter configurations, creating an aesthetically coordinated cooking center. The island model is finished on all sides and installs above an island or peninsula.

The new dual blower hood combines high performance with contemporary style. Two blowers provide 700 CFM of power to quietly remove just about all of the smoke, steam and oily fumes you can cook up.

Whether you choose the dual blower hood or the European style single blower hood, a timer lets you set the four-speed fan to turn off automatically. Ventilation filters are removable, washable and dishwasher safe. An indicator light signals when the filter needs cleaning.

Monogram hoods are a versatile light source for any occasion. Four halogen lights provide a range of lighting intensities from a bright light, to a glow that creates the tone for entertaining, to the



lowest level night light. The telescopic downdraft ventilation system has a variable four-speed fan. It is an efficient, yet unobtrusive, venting option for gas or electric cooktops installed in

an island or peninsula. Attached at the rear of the cooktop, the vent moves up 8-1/2" then retracts nearly flush to the cooktop.

Hood features and installation information.

See pages 110 and 111.

Telescopic downdraft vent features and installation information. See pages 112 and 113.



Top. Monogram's dual blower hood has a soft, crescent design. Its graceful curved front complements the bow of Monogram's stainless steel gas cooktop.

Bottom. Designed for ease of operation, the Monogram European-style hood features front-mounted buttons and a simple digital icon display that indicates fan speeds or timed shutoff. The stainless steel utensil rack along each side is a convenient place to hang cooking implements.



ZV950SDSS 36" Stainless Steel, Wall-Mounted Hood
(Finished on three sides only.)

700 CFM fan. The four-speed dual blower fan operates at a maximum venting power of 700 cubic feet per minute.

Timer. The fan can be set for automatic shutoff after 5, 10, or 20 minutes of operation.

Removable filters. During ventilation, three filters trap airborne grease particles. The filters are removable, washable, and dishwasher-safe. An indicator light signals when the filter needs cleaning.

Halogen lighting. Four halogen lights illuminate the cooking surface. Discreet, push-button controls allow halogen lighting to be set at six levels of intensity, including a low light/night light setting.



ZV850SB 36" Stainless Steel, Island Hood
(Finished on all sides.)

ZV750SY 36" Stainless Steel, Wall-Mounted Hood
(Finished on three sides only.)

360 CFM fan. The four-speed fan blower operates at a maximum venting power of 360 cubic feet per minute.

Timer. The fan can be set for automatic shutoff after 5, 10, or 20 minutes of operation.

Removable filters. During ventilation, three filters trap airborne grease particles. The filters are removable, washable, and dishwasher-safe. An indicator light signals when the filter needs cleaning.

Halogen lighting. Discreet, push-button controls allow halogen lighting to be set at six levels of intensity, including a low light/night light setting.



Recirculating Kit. An optional Vent Hood Kit *(left)* for recirculating air can be installed for internal ventilation. Vent Hood Kits for different ceiling heights are available for ZV850 and ZV750 models.



ZVB36SBSS 36" Stainless Steel, Telescopic Downdraft Vent



ZVB36WBWW 36" White, Telescopic Downdraft Vent



ZVB36BBBB 36" Black, Telescopic Downdraft Vent

ZVB30SBSS 30" Stainless Steel, Telescopic Downdraft Vent

ZVB30WBWW 30" White, Telescopic Downdraft Vent

ZVB30BBBB 30" Black, Telescopic Downdraft Vent

Powerful ventilation. A 3-1/4" by 10" rectangular duct and a durable, stainless steel vent efficiently remove steam and the by-products of cooking. To reduce noise in the kitchen, Monogram offers the option of remote blower placement, with your choice of an outdoor or indoor installation kit.

500 CFM fan. The variable-speed fan blower operates at a maximum venting power of 500 cubic feet per minute. A slide knob controls the fan, which draws steam, heat and grease particles away from the cooking surface into the filters and through the vent system.

Removable filters. During ventilation, two baffle-type filters trap airborne grease particles. Both filters are easily removable and dishwasher safe.



Built-In Oven with Advantium Speedcook technology

Imagine the luxury of home-cooked Peking duck in less time than it takes to go out and buy this gourmet carryout. Or the convenience of succulent garlic shrimp cooked in three minutes with the push of a button. This is the extraordinary capability of Speedcook technology.

The Monogram® Built-In Oven with Advantium™ Speedcook technology bakes, broils, roasts and even grills traditional oven dishes—in an average of one-fourth the time it takes in a conventional oven.

Never was advanced technology so beautifully shaped into elegant design as in this oven with its dominant horizontal lines set off by simple graphics and the tubular handle of its pull-down door.

The Monogram Built-In Oven with Advantium Speedcook technology cooks by means of a dramatically different technology. Harnessing the



power of light, the oven cooks the outside of foods much like conventional radiant heat, but also penetrates the surface so the inside cooks at the same time.

For certain foods a “microwave boost” is added. As a result, foods cook evenly and rapidly, while retaining their delicious natural juices, textures and tastes.

The Monogram Built-In Oven with Advantium Speedcook technology creates a new cooking genre among premium kitchen appliances. The oven is preprogrammed with a variety of appealing recipes. You can also create and program your own dishes. The oven is easy to use and clean.

Features and installation information.

See pages 114 and 115.

Installation a simple process. The built-in configuration of the Advantium oven lets you put it wherever you like.

Top. The Advantium oven is used here to complete the ultimate cooking center. It is installed between a built-in wall oven and a warming drawer.

Bottom. Here, the Advantium oven is complemented by a warming drawer.





Compare cooking times with a conventional oven

Food	Advantium	Conventional
Mushrooms stuffed with spinach	5 minutes	15 minutes
Chicken bites, tarragon-mustard sauce	5 minutes	20 minutes
Steak au poivre	7 minutes	15 minutes
Cornish hens Provençale	13 minutes	60 minutes
Leg of lamb, caper-wine sauce	40 minutes	105 minutes
Chicken breasts with feta-basil filling	14 minutes	35 minutes
Scalloped oysters	11 minutes	25 minutes
Classic lasagna	17 minutes	35 minutes
Vegetable frittata	13 minutes	25 minutes
Apricot-almond scones	5 minutes	10 minutes



ZSC2001CSS Stainless Steel, Built-In Oven with Advantium Speedcook technology



ZSC2000CWW White, Built-In Oven with Advantium Speedcook technology



ZSC2000CBB Black, Built-In Oven with Advantium Speedcook technology

General Features

Oven-quality food. Monogram Advantium bakes, broils, roasts and even grills traditional oven dishes to delectable perfection. Foods cook evenly and rapidly, sealing in natural juices, textures and tastes.

Speedcook technology. Using dramatically different cooking technology, the oven harnesses the power of light to cook the outside of foods much like conventional heat. At the same time the heat penetrates the food surface, cooking the inside.

Remarkable speed. Oven-quality foods cook in an average of one-fourth the time it takes in a conventional oven. Some foods cook up to eight times faster than a conventional oven, with no preheating required.

Ease of use. Turn the selection dial to the recipe you want, then press. Help and Demo programs guide you through the simple process of choosing either a preprogrammed recipe, or customizing your own.

Integrated styling. The overall look is sleek. The oven's bold, horizontal lines are set off by simple graphics and tubular handle on the pull-down door.

Installation versatility. The built-in configuration allows it to go wherever you like—over the essential Monogram warming drawer, as a complement to the Monogram single oven, or by itself as its own Speedcooking center.





Built-In Wall Ovens with European Design

If you have a desire for European sophistication and superb performance, these stunning Monogram® built-in wall ovens will serve you well. Tubular handles, durable pull-down doors, ergonomic knobs and intuitive control panels all combine for a distinctive look. With its large viewing window, the overall appearance is grand.

The European wall oven design in stainless steel on black features a bold, full-width black glass panel across the window. Other wall oven color choices include handsome stainless steel, white and black. Whichever color you choose, the double oven installation makes an emphatic design statement.

Each 30" convection oven delivers 3000 watts for broiling and 2500 watts for baking. There are four adjustable racks, including the convection floor rack, especially designed to facilitate convection cooking of a wide variety of foods.

Convection cooking has long been considered superior by chefs and professional bakers. Monogram ovens provide “true convection” heating, with a third element surrounding the convection fan in the back wall of the oven. The moving air allows heat to penetrate foods faster. In culinary terms, this translates to beautifully browned roasts that cook evenly, at lower temperatures and in less time. Baked breads maintain their delicate texture, while crisping on top to golden perfection.

GE Monogram ovens perform superbly at all points in the heat spectrum—including lower temperatures. The proof setting, for example, keeps the oven just warm enough for proofing breads and other baked items.

Features and installation information.

See pages 116 and 117.



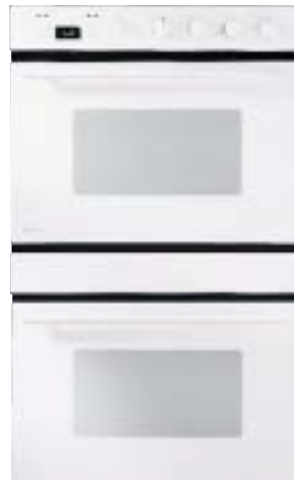
If your kitchen includes Monogram professional cooking products or the Monogram Built-In Oven with Advantium Speedcook technology, these double or single wall ovens will coordinate beautifully with them.



ZET857SBSS 30" Stainless Steel, Double Convection Oven



ZET857DBSB 30" Stainless Steel on Black, Double Convection Oven



ZET857WBWW 30" White, Double Convection Oven



ZET857BBBB 30" Black, Double Convection Oven



ZET837SBSS 30" Stainless Steel, Single Convection Oven



ZET837DBSB 30" Stainless Steel, on Black Single Convection Oven



ZET837WBWW 30" White, Single Convection Oven



ZET837BBBB 30" Black, Single Convection Oven

General Features

True convection. A dedicated third heating element in the back wall combines with the convection fan to provide even heat and a consistent temperature throughout the oven. The advantages are more even browning and the ability to bake or roast on multiple racks simultaneously, saving time and energy.

Convection racks. The floor rack works in combination with the conventional oven rack, for convection cooking on four levels. Create multiple racks of quiches, appetizers and cookies, or use the convection floor rack alone for foods requiring additional cooking space such as large roasts or turkeys. Also included is a convection roasting rack that provides proper air circulation for excellent convection roasting performance.

2500-watt baking. Following European tradition, the 2500-watt bake element is concealed beneath the oven floor, simplifying ash removal after the self-clean cycle. A preheat light signals proper oven temperature.

3000-watt broiling. Three elements combine to form a powerful 3000-watt, 12-pass broiler system that provides exceptionally even heating. A reflector above the system directs heat downward, enhancing broiler performance.



Built-In Electronic Wall Ovens

These sleek convection wall ovens are styled with an integrated, contemporary look and feature electronic controls for access to an array of convenient functions. Styled with a frameless glass or stainless steel oven door and touch controls, these ovens reinforce an overall appearance of technological sophistication.

These high-performance ovens come in 30" and 27" widths. If you are planning to remodel, our newly designed 27" oven can fit your plans (and your existing cabinetry), offering increased oven capacity and advanced cooking capabilities in one attractive unit.

Both the 30" and 27" ovens, double and single models, deliver convection cooking by means of a dedicated third heating element located in the back wall. A fan circulates heated air. Known to professional chefs as "true convection," this process helps to produce the uniform, sumptuous baking and roasting results for which convection cooking is renowned. Convection cooking also saves time and allows you to cook at lower temperatures.

The 30" traditional design ovens are equipped with a 4000-watt, six-pass broiling system, ideal for rapid searing and 2700-watt baking capability. The 27" model has a 3400-watt broiler and a 2640-watt bake element.

The electronic double ovens fit nearly flush with standard depth cabinets. Only the doors and control panels break the plane. The single oven offers the same smooth installation and can also be installed under a countertop.

Features and installation information.

See pages 118 and 119.



Electronic convection wall ovens bring style and technology to your kitchen. The spacious oven capacity of the Monogram electronic ovens rivals some free standing ranges.



ZET757WDWW 30" White,
Double Convection Oven



ZET757BDBB 30" Black,
Double Convection Oven



ZEK957SDSS 27" Stainless,
Double Convection Oven



ZEK957WDWW 27" White,
Double Convection Oven



ZEK957BDBB 27" Black,
Double Convection Oven



ZET737WDWW 30" White,
Single Convection Oven



ZET737BDBB 30" Black,
Single Convection Oven



ZEK937SDSS 27" Stainless,
Single Convection Oven



ZEK937WDWW 27" White,
Single Convection Oven



ZEK937BDBB 27" Black,
Single Convection Oven

General Features

True convection. A third heating element in the back wall surrounds the fan, effectively circulating heated air. The advantages are more even browning and the ability to bake or roast on multiple racks simultaneously, saving time and energy.

4000-watt broiling (30" ovens only). The 4000-watt broil element is ideal for the rapid searing of meats. The six-pass element provides consistent, even heat for uniform cooking.

2585-watt baking (30" ovens only). The 2585-watt bake element is concealed for a smooth surface, simplifying ash removal after the self-clean cycle.

Electronic controls. Controls activated by a gentle touch select the desired cooking function: convection bake or roast, variable broil, 24-hour delay bake, timed cook, or warm mode (*ideal for proofing*).

Sabbath mode. A Sabbath mode setting meets the requirements of the nationally recognized Kosher certifying agency, Star-K.

Convection conversion. Automatically reduces time or temperature settings from conventional recipes to appropriate levels for convection cooking.



Warming Drawers

Our versatile warming drawers are Monogram's newest necessity for the true cook's kitchen. The warming drawer is such a sensible idea you'll wonder how you got along without it.

If you've never had one of your specially prepared meals fall victim to a guest's late arrival, you're within a rare and fortunate group. Monogram® cannot prevent latecomers at your dinner party, but our warming drawers can help keep your just-cooked dishes at or near perfect temperatures while you're waiting.

The controls allow you to keep foods steaming hot (such as fresh baked bread) or maintain moisture (for example, a saucy casserole that shouldn't dry out). There's also an optional set of five covered pans, in different sizes, allowing you to customize the drawer to meet the exact needs of different meals.



You may wish to consider two warming drawers, so there's enough room to keep everything warm, from hors d'oeuvres to entrees and sauces, to dinner plates waiting and ready when you are.

The warming drawer is available in widths of either 30" or 27". The exterior finishes and design match the rest of the Monogram Collection™, including stainless steel, white, or black. There's also a trim kit for adding custom panels to coordinate with your cabinetry or wall treatment.

Features and installation information.

See pages 120 and 121.

Top. The warming drawer is used here to complete the ultimate cooking center. It is installed below both an Advantium oven and a built-in wall oven.

Bottom. The warming drawer is used as a complement to a Monogram stainless steel cooktop.



ZTD910SBSS 30" Stainless Steel, Warming Drawer



ZKD910SBSS 27" Stainless Steel, Warming Drawer



ZTD910WBWW 30" White, Warming Drawer



ZKD910WBWW 27" White, Warming Drawer



ZTD910BBBB 30" Black, Warming Drawer



ZKD910BBBB 27" Black, Warming Drawer

General Features

Temperature settings. A range of temperature settings offers you expanded flexibility. From a “proof” setting (*approximately 75°*), ideal for dough to rise properly, to a “high” setting (*approximately 230°*), perfect for warming plates.

Humidity control. A humidity control keeps foods crisp, or maintains moisture. Simply open or close the vent.

Practical details. The half rack’s design not only distributes heat evenly, but also provides fifty percent more surface area for stacking plates and food.

Accessibility. A full extension drawer allows complete access, and is removable for easy cleanup.

Installation versatility. All 30" and 27" Monogram warming drawers are UL listed for use with Monogram wall ovens and cooktops. (*The ZEU304 cooktop is compatible only with the 27" warming drawer models.*)



JXPN1. Five-Pan Accessory Set with Covers

Five-pan accessory set. A set of five covered pans can be ordered, allowing a choice of sizes—one for virtually any size meal: one large 14-quart pan; two medium 6-quart pans; and two small 3-quart pans.



Microwave Ovens

Vital, versatile, convenient. How did we ever get along without microwave ovens? Whether you're convection-browning appetizers for unexpected guests, warming chicken curry for a late-night supper, or heating the low-fat frozen entree that keeps you on your diet, Monogram® microwave ovens are there when you need them.

Our microwave ovens create a smooth, built-in appearance wherever they go. The handsome 1.0 cubic foot built-in microwave/convection oven combines the speed of microwaves with the browning capabilities of a convection oven. It offers three ways to cook: microwave, convection, or both at the same time. The convenient drop-down door allows easy accessibility.

The larger-capacity 1.6 cubic foot microwave oven comes with a free standing rack that accommodates multiple dishes at once. A helpful microwave scrolling display prompts you through what to do and when. The oven can be built in or placed on the countertop.

For smaller kitchen spaces and throughout the home, Monogram's compact .9 cubic foot microwave ovens are ideal. You still have ten power levels, and they build-in beautifully. Put them



below bedroom bookshelves, or in family entertainment areas, in the pool house, or anywhere people enjoy a speedy snack.

Features and installation information.

See pages 122 and 123.



Top. The built-in microwave oven slides gracefully into a wall, either alone or paired with a 27" single oven. Side trim pieces are also included to allow installation above a 30" single oven.
Bottom. The 1.6 cubic foot stainless steel countertop microwave can be built in using an optional trim kit.

General Features

Sensor cooking. Monogram microwave ovens have a sensor cooking feature that takes the guesswork out of microwave cooking. An electronic sensor monitors the level of steam escaping and automatically adjusts cooking time for the type and quantity of food.



ZMC1095SF Stainless Steel, Built-In Microwave/Convection Oven



ZMC1095WF White, Built-In Microwave/Convection Oven



ZMC1095BF Black, Built-In Microwave/Convection Oven

Convection/microwave cooking. The convection mode uses a separate heating element and fan built into the rear wall to circulate air. This process allows gorgeous browning and roasting. You can also convection-cook with the microwave function for faster results, or use the oven for microwaving only.

Cooking performance. Ten power levels and 800 watts provide full cooking performance.

Capacity. One cubic foot cavity offers ample cooking space. Removable wire rack adds cooking flexibility.

Three modes. The microwave/convection oven offers three ways to cook: microwave, convection, or a combination of both.



ZE1660SA Stainless Steel, Microwave Oven

Cooking performance. Ten power levels and 1000 watts deliver maximum cooking performance.

Capacity. The 1.6 cu. ft. cavity, together with a removable wire rack, provide maximum cooking space and flexibility.



ZEM200SY Stainless Steel, Compact Microwave Oven



ZEM200WY White, Compact Microwave Oven



ZEM200GY Black, Compact Microwave Oven

Cooking performance. Ten power levels and 800 watts deliver great cooking performance.

Capacity. The compact .9 cubic foot microwave makes a great addition to the kitchen, home office, bedroom, entertainment areas, as well as the pool or guesthouse.

Installation flexibility. Can be built in, mounted under a cabinet, or placed on a countertop.





48," 42" and 36" Built-In Side-By-Side Refrigerators

The new Monogram® refrigerators beautifully reflect today's kitchen aesthetic – clean lines, relevant innovation and sophisticated design. Look closely and you'll find that Monogram is elegance – pure and simple.

On the outside, Monogram refrigerators are styled with understated simplicity. Install custom door panels, letting the refrigerator disappear into the woodwork as it integrates beautifully with custom cabinetry. Or, make a statement with the handsome beauty of the stainless steel model.

The electronic controls on the glass-touch dispenser are truly interactive. Activated by a unique proximity sensor that senses your presence, the bright icons of the controls light up as you approach, and switch off automatically when you walk away. The dispenser provides you with refreshing, filtered GE SmartWater.™ Enjoy it chilled, or select cubed or crushed ice.

On the inside, you'll find revolutionary technology and practical features that simplify and enhance your life. A broad column of halogen light extends the length of the back walls of both the fresh food and freezer compartments. You'll never lose sight of little jars again.

The adjustable storage system maximizes space in the fresh food and freezer compartments. This flexible system includes three special drawers with full-extension slides, plus a sealed deli pan that adjusts to various positions.

The Monogram refrigerator lets you select different environments for the various foods on the shelves and in the drawers. Once you select a specific environment, the refrigerator maintains that environment with extraordinary precision.

Features and installation information.

See pages 124 and 125.

Customization information. See page 128.



There are so many ways to make a Monogram refrigerator an active part of your personal kitchen decor.

Top. *With custom overlay door panels and custom handles, the refrigerator blends beautifully into the cabinetry.*

Bottom. *Custom framed door panels and standard handles complement the cabinetry.*



ZIS480NM 48" Built-In 30.6 cu. ft.
Refrigerator non-dispenser
(Shown with stainless steel door panels)

ZIS420NM 42" Built-In 26.0 cu. ft.
Refrigerator non-dispenser
(Shown with stainless steel door panels)

ZIS360NM 36" Built-In 21.6 cu. ft.
Refrigerator non-dispenser
(Shown with stainless steel door panels)

ZISB480DM 48" Built-In 30.7 cu. ft.
Refrigerator with black dispenser
(Shown with black door panels)

ZISB420DM 42" Built-In 26.1 cu. ft.
Refrigerator with black dispenser
(Shown with black door panels)

ZISB360DM 36" Built-In 21.7 cu. ft.
Refrigerator with black dispenser
(Shown with black door panels)

ZISW480DM 48" Built-In 30.7 cu. ft.
Refrigerator with white dispenser
(Shown with white door panels)

ZISW420DM 42" Built-In 26.1 cu. ft.
Refrigerator with white dispenser
(Shown with white door panels)

ZISW360DM 36" Built-In 21.7 cu. ft.
Refrigerator with white dispenser
(Shown with white door panels)

General Features

Customization. These Monogram built-in trimmed refrigerators require door and grille panels. Models shown above are shown with 1/4" door panels available from your Monogram dealer. Custom overlay panels from your cabinet maker can also be fitted. See page 128 for details on customizing with panels, kits and more.

Temperature management system. To keep food viable longer, five strategically located sensors monitor temperatures and maintain optimum cooling levels throughout the fresh food and freezer compartments. An exclusive air tower is hidden behind the column of light to where it is positioned to deliver fresh, cool air to every shelf and storage drawer.

Climate control drawer. Functions like a refrigerator within the refrigerator. Precise controls allow you to express chill wine and other beverages in minutes rather than hours; thaw meats, poultry and seafood in hours instead of days; or select specific temperatures for exotic foods that are particularly temperature sensitive.

ENERGY STAR® qualified. As an ENERGY STAR Partner, GE has determined that the ZISB480DM, ZISW480DM, ZISB420DM, and ZISW420DM meet the ENERGY STAR guidelines for energy efficiency.



36" Built-In Bottom-Freezer Refrigerators

The convenient configuration of the new Monogram® bottom-freezer refrigerator is the perfect choice for households with a fresh-food focus. The eye-level accessibility of the fresh food compartment eliminates stooping and bending for everyday items.

Outside, beautifully designed beveled edges and new concealed hinges exemplify Monogram's concept of simplicity as style. Inside, brilliant lighting in both the fresh food compartment and the freezer drawer lets you enjoy a full view of everything.

Versatile storage options offer an array of features for preserving freshness. Tempered-glass shelves are spill-proof and adjust to handle foods and containers of different sizes. Sealed snack pans and vegetable bins with adjustable humidity control help foods stay fresher.

The functional design of the Monogram bottom-freezer is evident in the selection of storage spaces and features dedicated to preserving a variety of foods.

The large freezer drawer is designed for ease of use and convenience. Two full-width wire baskets provide maximum stability, even when stocked with items as heavy as a standing rib roast or a 20-pound smoked turkey.

Even the automatic icemaker has been thoughtfully equipped with filtered GE SmartWater™ for fresh-tasting ice cubes that please even the most discriminating palate.

Features and installation information.

See pages 126 and 127.

Customization information. See page 128.



Top. Bottom-freezer refrigerators can be ordered with a left- or right-handed door swing. Trimmed bottom-freezer models require door panels, allowing a variety of design and color treatments.

Bottom. Two bottom-freezer refrigerators installed side by side create a thoroughly versatile refrigeration center when connected with the unified grille accessory.



ZIC360NMLH 36" Built-In
20.6 cu. ft. Bottom-Freezer Refrigerator
*(Left-handed door swing models shown
with stainless steel and white panels)*

ZIC360NMRH 36" Built-In
20.6 cu. ft. Bottom-Freezer Refrigerator
*(Right-handed door swing model shown
with black panels)*

General Features

Customization. These Monogram built-in trimmed refrigerators require door and grille panels. Models shown display 1/4" door panels available from your Monogram dealer. Custom overlay panels from your cabinet maker can also be fitted. Unified grille kit accessory is also available. See page 128 for details on customizing with panels, kits and more.

Temperature management system. The temperature management system with upfront, electronic controls delivers cool, fresh air to every shelf. Digital readouts tell you at a glance the temperatures maintained in the fresh food and freezer compartments.

Adjustable shelves and bins. Four split shelves move up or down for custom storage arrangement. Shelves have raised edges to help contain spills and simplify cleaning. Six door bins—four adjustable door bins, plus two for gallon-size containers—add important storage flexibility.

Vegetable, snack, dairy pans. Vegetable compartments with individual humidity controls, as well as sealed snack pans, glide open smoothly. There are also two dairy compartments that seal for longer freshness.

Freezer drawer. Opening easily on full-extension slides, the drawer provides two wire baskets for abundant storage and accessibility.

Left- or right-handed door swing. Door-swing preference must be specified when ordered. *(Handles and hinges are not reversible.)*





36" Built-In All-Freezer and All-Refrigerators

The Monogram® 36" Built-In All-Refrigerator and 36" Built-In All-Freezer open new doors on refrigeration and frozen food storage. These models let you dramatically increase food and beverage storage options wherever you need them—whether it's in the kitchen or pantry, or in auxiliary living areas for recreation and entertainment.

Installed in the kitchen alongside one another and flush with cabinets, the stainless steel-wrapped version of these new Monogram appliances makes a stunning statement. Or, choose the models that accept custom panels. A single 72" grille panel kit is available to unify the appearance of any side-by-side installation. Together they become the ultimate refrigeration system for the Monogram home.

According to the needs of your household, you may prefer to keep the All-Refrigerator close

at hand in the kitchen, while installing the All-Freezer in the pantry or near other food preparation or microwave areas. If you entertain a good deal, the refrigeration unit makes an ideal way for catering professionals to store special ingredients, dishes and platters before your party guests arrive.

Features and installation information. See pages 126 and 127.

Customization information. See page 128.

Top. The combined facades of these two appliances give you a generous, 72" surface for custom panels. Notice the unified effect achieved by the single custom grille panel above the two units.

Bottom. The All-Refrigerator and All-Freezer come with left-hand or right-hand door swing, and the two-level lighting system makes everything easy to find.





ZIF36NMLH 36" Built-In 21.9 cu. ft. All-Freezer, panels required
(Left-handed door swing models shown with white and stainless steel panels)

ZIR36NMRH 36" Built-In 21.9 cu. ft. All-Refrigerator, panels required
(Right-handed door swing models shown with white and black panels)

ZIF36NMRH 36" Built-In 21.9 cu. ft. All-Freezer, panels required
(Right-handed door swing model shown with black panels)

ZIR36NMLH 36" Built-In 21.9 cu. ft. All-Refrigerator, panels required
(Left-handed door swing model shown with stainless steel panels)

General All-Refrigerator and All-Freezer Features

Customization. All Monogram built-in refrigerators require door and grille panels. Models shown above display 1/4" door panels available from your Monogram dealer (*White or black Lexan,[®] and stainless steel*). Also available is a unified grille panel kit accessory for either 3/4"-thick custom panels or stainless steel wrap. See page 128 for detailed information on customizing with panels, kits and more.

Left- or right-handed door swing. Door-swing preference must be specified when ordering. *(Handles and hinges are not reversible.)*

General All-Freezer Features

Built-In All-Freezer. The All-Freezer makes a wonderful addition to busy households, letting parents stock up on plenty of family favorites for months at a time. And you can freeze game or that catch from the weekend fishing trip. The All-Freezer also features an icemaker and slide-out baskets for full accessibility.

Adjustable shelves and bins. Five wire shelves move up and down for custom storage arrangement. Ten adjustable door bins, two for gallon-size containers, add important storage flexibility.

Specialized storage baskets. Eight pullout wire baskets with clear view fronts, two with a lid, allow compartmentalized storage for different food types.

General All-Refrigerator Features

Built-In All-Refrigerator. Those who understand the connection between freshness and fine cuisine will appreciate the way Monogram's All-Refrigerator not only helps preserve, but also "presents" fresh fruits and vegetables.

Adjustable shelves and bins. Split shelves move up and down for custom storage arrangement. Shelves have raised edges to help contain spills and simplify cleaning. Six adjustable door bins, two for gallon-size containers, add important storage flexibility. There are also two door dairy compartments that seal for longer freshness.

Produce and snack pans. Vegetable compartments with individual humidity controls, as well as sealed snack pans, glide open smoothly.





48", 42" and 36" Stainless Steel-Wrapped Refrigerators

Solid, substantial, sophisticated—all with overtones of European styling. That's the effect of a Monogram® stainless steel-wrapped refrigerator. All Monogram sizes and configurations are available in this sleek, signature finish that symbolizes the entire collection.

What are the design properties unique to stainless steel? Remarkably versatile as a design accent, stainless steel can be neutral, or insistent and bold. Its metallic sheen adds visual contrast to the softer surfaces in a kitchen. Elements such as textiles, woods, area rugs and window treatments seem to “bloom” when set off by the gleaming reflection of stainless steel. And its lustrous quality can complement natural earth tones, or interact dramatically with strong color themes.

Seamlessly finished at every edge and corner, Monogram stainless steel-wrapped refrigerators create a sculptural impression. Look closely as you touch the finely shaped edges. You won't find exposed screws or rivets interrupting the smooth surface.



The heavy-gauge stainless steel extends completely across the doors, beautifully finishing the door edges. Grasp the graceful tubular handles and feel an immediate sensation of stability and solid construction.

Features and installation information.

See pages 124 to 129.

Beveled edges and concealed hinges reflect the Monogram craftsmanship on these stunning stainless steel-wrapped models.

Top. *The tall dispenser with proximity sensor is inset beautifully in continuous stainless steel.*

Bottom. *Monogram's tubular handle has been placed horizontally for easy access to the bottom freezer.*



ZISS480DMSS 48" Built-In
30.7 cu. ft. Stainless Steel
Refrigerator with dispenser

ZISS480NMSS 48" Built-In
30.6 cu. ft. Stainless Steel
Refrigerator non-dispenser
(Not shown)



ZISS420DMSS 42" Built-In
26.1 cu. ft. Stainless Steel
Refrigerator with dispenser

ZISS420NMSS 42" Built-In
26.0 cu. ft. Stainless Steel
Refrigerator non-dispenser
(Not shown)



ZISS360DMSS 36" Built-In
21.7 cu. ft. Stainless Steel
Refrigerator with dispenser

ZISS360NMSS 36" Built-In
21.6 cu. ft. Stainless Steel
Refrigerator non-dispenser
(Not shown)



ZFSB25DMSS 36"
Free Standing 25.3 cu. ft.
Stainless Steel Refrigerator
with dispenser

ENERGY STAR® qualified. As an ENERGY STAR Partner, GE has determined that the ZISS480DMSS, ZISS420DMSS and ZFSB25DMSS meets the ENERGY STAR guidelines for energy efficiency.



ZICS360NMRH 36" Built-In
20.6 cu. ft. Bottom-Freezer
Stainless Steel Refrigerator
(Right-handed door model shown)

ZICS360NMLH 36" Built-In
20.6 cu. ft. Bottom-Freezer
Stainless Steel Refrigerator
*(Left-handed door model
not shown)*



ZIRS36NMLH 36" Built-In
21.9 cu. ft. Stainless Steel
All-Refrigerator
(Left-handed door model shown)

ZIRS36NMRH 36" Built-In
21.9 cu. ft. Stainless Steel
All-Refrigerator
*(Right-handed door model
not shown)*



ZIFS36NMRH 36" Built-In
21.9 cu. ft. Stainless Steel
All-Freezer
(Right-handed door model shown)

ZIFS36NMLH 36" Built-In
21.9 cu. ft. Stainless Steel
All-Freezer
*(Left-handed door model
not shown)*





Dishwashers

Introducing the all-new Monogram® dishwasher collection. Choose from four distinctly different designs, each delivering the outstanding performance you expect from Monogram. The new Fully Integrated dishwasher with hidden controls blends beautifully with your custom cabinetry. Or you can complement a commercial-style kitchen with the new Professional Series dishwasher. The contemporary Fully Wrapped model makes a European impression, while the Built-In Monogram Dishwasher offers a more traditional look.

Monogram dishwashers operate with intelligent technology to ensure exceptional performance. New turbidity sensors set water temperatures and cycle lengths to match soil levels. When washing is complete, Monogram's exclusive dry system with forced-air venting leaves everything completely dry and ready to put away. These

dishwashers also have been meticulously designed to reduce noise. They remain remarkably quiet while they work.

Features and installation information.

See pages 130 and 131.



***Top.** Monogram's new Professional Series dishwasher completes the look of a commercial-style kitchen.*

***Bottom.** The Monogram Fully Integrated dishwasher with hidden controls accepts a custom panel to blend beautifully with your cabinetry.*

***Inset.** If you prefer stainless, the Fully Integrated stainless steel dishwasher with hidden controls makes a sleek statement and carries Monogram's signature tubular handle.*



General Features

Racks. Intelligent design, intuitive moves. Rilsan™ nylon-coated racks adjust and adapt to all types of loads. Ball-tipped tines cradle dinnerware safely and securely.

World-class washing. Smart, soil-seeking sensors know how hot, how strong and how long wash cycles should run. Powerful, five-level wash performance easily handles heavily soiled loads.

Powerful forced-air drying system. A fan-assisted, vented drying system extracts moist, warm air. Dishes come out dry, ready for the table or shelf.

Unbelievably quiet. Wash action sounds are minimized through the use of advanced hydrodynamics. So when you're on the phone or talking to friends, these dishwashers will never be part of the conversation.

NSF certified. NSF certified to reduce 99.999% of bacteria.

ENERGY STAR® qualified. Newly designed cycles ensure these dishwashers exceed energy standards by 25%. As an ENERGY STAR Partner, GE has determined that the ZBD7100GSS, ZBD7000GII, ZBD6900GSS, ZBD6700GWW, ZBD6700GBB, ZBD6600GSS, ZBD6500GSS, ZBD6400GWW and ZBD6400GBB meet the ENERGY STAR guidelines for energy efficiency.

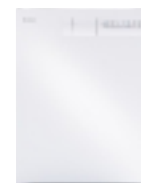
Fully Integrated



ZBD7000GII
Dishwasher with panel

ZBD7100GSS Stainless Steel Dishwasher

Fully Wrapped



ZBD6700GWW
White
Dishwasher



ZBD6700GBB
Black
Dishwasher

ZBD6900GSS Stainless Steel Dishwasher

Professional Series



ZBD6600GSS Stainless Steel Dishwasher

Built-In Accepts Custom Panels



ZBD6400GWW
White
Dishwasher



ZBD6400GBB
Black
Dishwasher

ZBD6500GSS Stainless Steel Dishwasher



Chef's Washers

Monogram® proudly presents a whole new way to keep the joy in cooking, the new Chef's Washer. Developed especially for your dishwasher-safe gourmet cookware, the Chef's Washer is the only one of its kind.

Durable, nylon-coated Rilsan™ racks offer remarkable flexibility, accommodating oversized dishes and odd-shaped pans and allowing you to clean up as you go. The adjustable racks are uniquely spaced for flexibility. The deep lower rack accommodates items up to 15" tall with extra wheels to balance large, heavy loads.

Specially designed cycles provide intense wash and rinse action to handle baked-on foods. Hotter water and longer cycles easily tackle your dirtiest cookware. In fact, the Monogram Chef's Washer is the only appliance certified to meet the new NSF Pots and Pans Protocol to reduce 99.999% of bacteria.

The advanced drying system extracts moist, warm air from the tub. Fan-assisted venting leaves cookware thoroughly dry and ready to use.

From the steel-wrapped tub to the new motor suspension system, quiet has been designed into every phase of operation, virtually eliminating noise and vibration.

The Chef's Washer is an easy way to keep up with all the cutting boards, bowls and pans that pile up as you chop, whisk, simmer and sauté.

Features and installation information.

See pages 132 and 133.



Top. The Professional Series Dishwasher (left) and Chef's Washer (right) complete the Monogram kitchen. Together they complement other Monogram Professional Series products.

Center. Doubly helpful, a Fully Integrated Chef's Washer (left) and a Fully Integrated Dishwasher (right), both with custom panels, virtually disappear into a center island.

Bottom. Monogram proves good things come in pairs, especially when that pair is the Fully Wrapped Stainless Steel Dishwasher (left) and Chef's Washer (right) installed on both sides of a stainless steel sink.



General Features



Racks for big bowls, sticky spoons, greasy pots. Adjustable, Rilsan nylon-coated racks are uniquely spaced for flexibility. The deep lower rack accommodates items up to 15" tall. Extra wheels on the racks, balance large, heavy loads.

Finally, wash power for pots and pans. Specially designed cycles provide intense wash and rinse action to handle baked-on foods. Hotter water and longer cycles easily tackle your dirtiest cookware.

Advanced drying system. Moist, warm air is continually extracted from the tub. Fan-assisted venting leaves cookware thoroughly dry and ready to use.

Shhh. Chef at work. From the steel-wrapped tub to the new motor suspension system, quiet has been designed into every phase of operation, virtually eliminating noise and vibration.

NSF Certified. The Chef's Washer is the only appliance certified to meet the new NSF Pots and Pans Protocol.

Fully Integrated



ZBD7005GII
Chef's Washer
with panel

ZBD7105GSS Stainless
Steel Chef's Washer

Fully Wrapped



ZBD6905GSS Stainless
Steel Chef's Washer

Professional Series



ZBD6605GSS Stainless
Steel Chef's Washer



Wine Chiller and Beverage Center

The proper storage of your wine is just as important as the preservation of your food. From the connoisseur with scores of vintage labels to the scrutinizing shopper who likes to stock up on occasional bargains, the Monogram® wine chiller is an ideal option for storing and displaying your wines.

The Monogram wine chiller has an adjustable thermostat for settings from the low 40s to mid-60s Fahrenheit. Seven full-width shelves store up to 50 wine or champagne bottles, holding them in a state of reclining composure. You can use the Monogram wine chiller for long-term wine storage (52°-55° F), or as a “staging” place for bringing wines to serving temperature. Red wines should be served at 60°-65°; white wines are consumed at 50°-55° F; champagne should be served at 40°-45° F.

The Monogram wine chiller maintains constant humidity. It also features a tinted glass door to protect wine from harmful ultraviolet light. Installed as either free standing or built-in units, one or more chillers can serve as your very own wine cellar.

As a companion to the wine chiller, or on its own, the Monogram beverage center turns a small space into an appealing refreshment center. It is designed to accommodate all types of beverage containers, including cans, quart bottles and two-liter plastic bottles, as well as 14 reclining wine bottles.

Features and installation information.

See pages 134 and 135.



***Top.** Both the wine chiller and beverage center have soft interior lighting, handsome tubular handles and stainless steel trim around the glass door. Both offer you a choice between a white- or black-finished case and toekick.*

***Bottom.** Since beverages should go where the people are, you can be creative and make versatile use of the beverage center throughout the house: bedrooms, guest rooms, entertainment centers, home office and, of course, the pool house or guest cottage.*



ZDW24AWW Wine Chiller
with white case and toe kick

ZDW24ABB Wine Chiller
with black case and toe kick

Temperature control. Adjustable thermostat can be set between low 40s and mid-60s Fahrenheit.



ZDB24AWW Beverage Center
with white case and toe kick

ZDB24ABB Beverage Center
with black case and toe kick

Temperature control. The shelving configuration creates a range of temperatures to achieve the right level of cooling for different beverages. In the top portion, temperatures range from 33° to 39° Fahrenheit for keeping beverages cold. The temperature spans from 39° to 45° in the middle area and the bottom section features open wire wine racks for a temperature range of 44° to 52°.

General Features

Attractive display. The tinted glass door affords a full view of contents while protecting wine from harmful ultraviolet light. Soft interior lighting is controlled by an external switch, or automatically illuminates when door is opened.

Flexible installation. The free standing wine chiller and beverage center may be built into cabinetry. The door swing is reversible.





Icemaker

The Monogram® icemaker is a true perfectionist, producing clear ice cubes that are a convenient 3/4" size, small enough to float freely in almost any glass.

The simple design blends into any decor.

Choose from white or black or the smooth stainless steel model with its tubular handle, or have a 3/4" door panel custom made to match your cabinetry. A reversible door swing adds installation flexibility. Electronic controls let you easily run the clean cycle, or turn the unit off when you leave on vacation.

The icemaker operates with a simple gravity drain. If your installation location requires an integrated pump, an optional pump kit is available.

Features and installation information.

See pages 134 and 135.

Top. An attractive and valuable asset for party hosts and catering staffs, the icemaker produces up to 50 pounds of ice per day and shuts off automatically when the 25-pound capacity bin is full.



Compactor

Paper, cardboard, cans, glass, plastic, garbage. Whether you throw trash away or recycle it, a Monogram compactor compresses trash to one-twelfth of its original volume.

If you recycle, a compactor can be dedicated to specific containers, such as aluminum cans and plastic bottles. Compacted bundles are more easily transported to recycling centers than cumbersome bags and cartons. If circumstances warrant it, install additional compactors to prevent accumulation.

For disposing of garbage, the Monogram compactor makes a smart addition. A compactor is also perfect for the space restriction of a boat or vacation cottage.

Using the compactor is safe and simple. A removable key locks the compactor, turns on the motor, and assures that the drawer remains locked through operation.

Features and installation information.

See pages 134 and 135.

Bottom. A library or home office benefits from a compactor for paper waste. Shown here, custom door panels transform the unit into one that matches the wood cabinetry so closely it's almost invisible.



ZDIS15CSS Stainless Steel Automatic Icemaker



ZDI15CWW White Automatic Icemaker



ZDI15CBB Black Automatic Icemaker

General Icemaker Features

Commercial-quality ice. Using a fractional freezing process, water moves over a cold plate until it freezes. The remaining water is then discarded, resulting in clear ice cubes, with no fogging or frosting. Ice cubes are conveniently sized 3/4" x 3/4" x 3/8".

High production, large capacity. The icemaker produces up to 50 pounds of clear ice per day and automatically shuts off when the 25-pound-capacity bin is full.

Customization. The 15" icemaker door accepts a 3/4" custom panel to match with surrounding cabinetry. You can also add your own custom handle.

Drains easily. Operates with a gravity drain or an integrated pump, available as an optional pump kit (*ZPK1*).



ZCG350DSS Stainless Steel Compactor



ZCG330VWW White Compactor



ZCG310VBB Black Compactor

General Compactor Features

Customization. The standard black/white drawer panel is reversible. The drawer accepts 1/4" or 3/4" panels and also custom handles.

Twelve-inch width. The slim design conserves space and permits attractive integration into kitchen decor or cabinetry of other rooms in the house.

Powerful pressure. Up to 5000 pounds of compressive force reduces trash volume by 1/12 or 75 percent.

Versatile uses. An effective method of recycling or garbage disposal, the compactor makes all trash easier to transport.

Safe operation. A removable key locks the compactor, starts operation, and assures that the drawer remains locked during use.





planning guide

dimensions, specifications, and installation information



Creating and personalizing your kitchen is a process that begins in the imagination, progresses to plans on paper, and culminates in the realization of your dream.

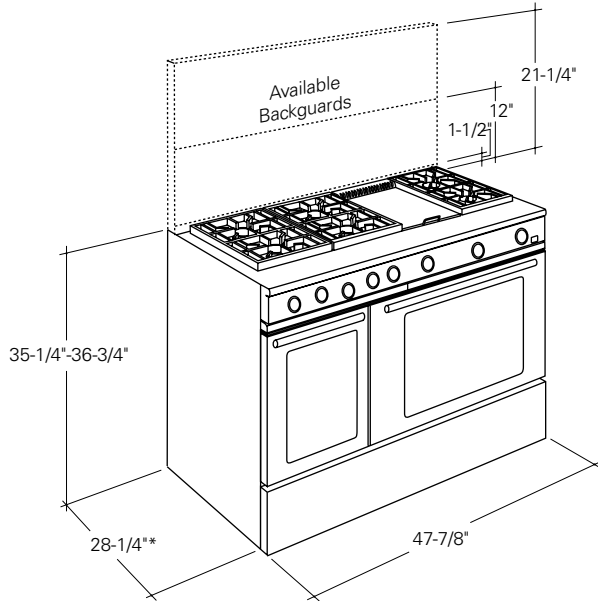
As you prepare to make your concepts a reality, the information that follows can serve as a guide. The dimensions, specifications, and installation information provided here are meant to assist you in selecting the GE Monogram® products that best suit your plans and preferences.

For more information on the Monogram Collection™ and complete installation instructions, we invite you to visit our Web site at monogram.com. You may also call GE QuickSpecs, 800.432.3729, to request dimensions and specifications on any Monogram appliance, and have the data transmitted, within minutes, to the fax number you provide. For technical assistance and answers to your questions about GE Monogram appliances, call the GE Answer Center® 800.626.2000 anytime.

48" Professional Ranges

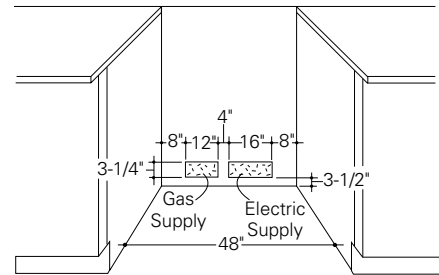
ZDP48N4GDSS, ZDP48L4GDSS, ZDP48N6RDSS, ZDP48L6RDSS,
ZDP48N6DDSS and ZDP48L6DDSS 48" Professional Ranges

Note: Reference pub. no. 49-8814-3, GE Monogram® Professional Range Installation Instructions, before installing for current dimensional data.



* Depth including handle is 31-1/2"

Available backguards (must be ordered with range).
ZX1B48WSS 1-1/2" backguard*
ZX12B48WSS 12" backguard
ZX22B48ASS 22" backguard with warming shelf
*12" minimum to combustibles without backguard or 0" to non-combustible wall with 1-1/2" backguard.



48" Professional Ranges

		ZDP48N4GDSS ZDP48L4GDSS	ZDP48N6RDSS ZDP48L6RDSS	ZDP48N6DDSS ZDP48L6DDSS
Description				
		48" Range with 4 Burners, Grill and Griddle	48" Range with 6 Burners and Grill	48" Range with 6 Burners and Griddle
Oven Performance				
Capacity (cu. ft.)	Main Oven	4.3	4.3	4.3
	Companion Oven	2.0	2.0	2.0
Interior	Main Oven	Convection	Convection	Convection
	Companion Oven	Thermal	Thermal	Thermal
Bake Element	Main Oven	10-Pass	10-Pass	10-Pass
	Companion Oven	4-Pass	4-Pass	4-Pass
Broil Element	Main Oven	8-Pass	8-Pass	8-Pass
	Companion Oven	6-Pass	6-Pass	6-Pass
Cooktop Performance				
15,000/500-BTU Dual-Ring Gas Burners		4	6	6
Electronic Ignition w/Auto. Reignition		•	•	•
Cast-Iron, Porcelainized Burner Grates		•	•	•
Thermostatically-Controlled 18,000-BTU Griddle		•		•
18,000-BTU Grill		•	•	
Oven Convenience				
Interior	Main Oven	Self-Clean	Self-Clean	Self-Clean
	Companion Oven	Standard Clean	Standard Clean	Standard Clean
5-Hour Cleaning Time		Main Oven	Main Oven	Main Oven
Rack Positions	Main Oven	3	3	3
	Companion Oven	3	3	3
Removable Racks	Main Oven	3	3	3
	Companion Oven	2	2	2
Broil Pans		2	2	2
Interior Oven Lights	Main Oven	2	2	2
	Companion Oven	1	1	1
Cooktop Convenience				
Two-Piece Reversible Grill Grate		•	•	
Stainless Steel, Slide-Out Drip Trays		2	2	2
Removable Drip Tray Liners		(2) Beneath Grill and Griddle	(1) Beneath Grill	(1) Beneath Griddle
Optional Wok Accessory		ZXWK22Y	ZXWK22Y	ZXWK22Y
Appearance				
Color Appearance		Stainless Steel	Stainless Steel	Stainless Steel
Stainless Steel Grill/Griddle Covers		2	1	1
General Features				
Fuel Configuration	Oven	Electric	Electric	Electric
	Cooktop*	Natural Gas LP Gas	Natural Gas LP Gas	Natural Gas LP Gas
Interior Dimensions (WxHxD in inches)	Main Oven	27-3/4 x 14-1/4 x 18-1/2	27-3/4 x 14-1/4 x 18-1/2	27-3/4 x 14-1/4 x 18-1/2
	Companion Oven	12 x 14-1/4 x 20-1/2	12 x 14-1/4 x 20-1/2	12 x 14-1/4 x 20-1/2
Overall Dimensions (WxHxD in inches)		47-7/8 x 35-1/4 – 36-3/4 x 28-1/4	47-7/8 x 35-1/4 – 36-3/4 x 28-1/4	47-7/8 x 35-1/4 – 36-3/4 x 28-1/4
Bake/Broil Wattage	Main Oven	5000/4000	5000/4000	5000/4000
	Companion Oven	2800/3600	2800/3600	2800/3600
120/240 Volt, 4-Wire		•	•	•
Amps @ 240VAC		48.3	48.3	48.3
Approx. Shipping Weight (lbs.)		602	595	600
Full Warranty**		1-Year	1-Year	1-Year
Additional Limited Burner Warranty**		4-Year	4-Year	4-Year

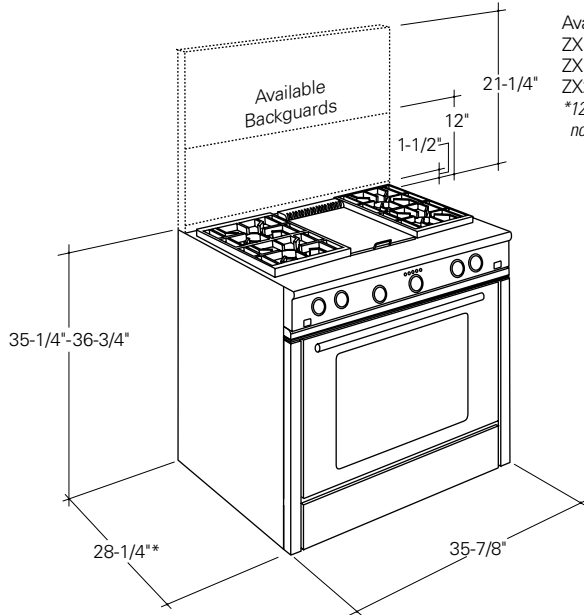
*Must specify Natural or LP Gas by model numbers.
**See written warranty for details.



36" and 30" Professional Ranges

ZDP36N6DSS, ZDP36L6DSS, ZDP36N4RDSS, ZDP36L4RDSS, ZDP36N4DDSS and ZDP36L4DDSS 36" Professional Ranges

Note: Reference pub. no. 49-8814-3, GE Monogram® Professional Range Installation Instructions, before installing for current dimensional data.



*Depth including handle is 31-1/2".

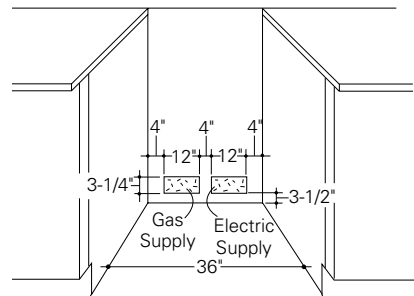
Available backguards (must be ordered with range).

ZX1B36WSS 1-1/2" backguard*

ZX12B36WSS 12" backguard

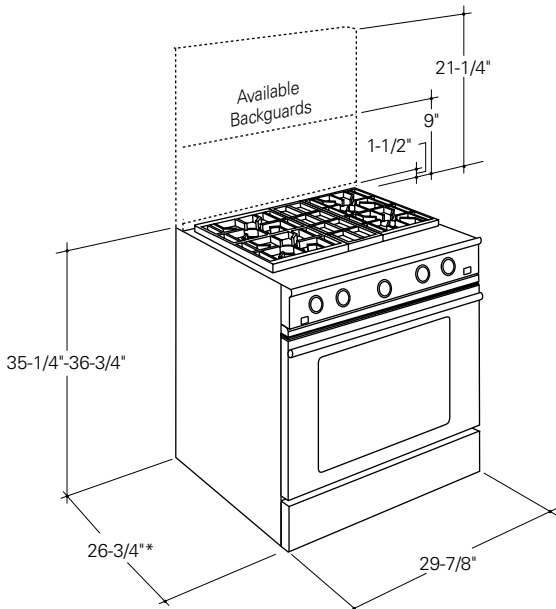
ZX22B36ASS 22" backguard with warming shelf

*12" minimum to combustibles without backguard or 0" to non-combustible wall with 1-1/2" backguard.



ZDP30N4DSS and ZDP30L4DSS 30" Professional Ranges

Note: Reference pub. no. 49-8814-3 for GE Monogram Professional Range Installation Instructions, before installing for current dimensional data.



*Depth including handle is 29-1/4".

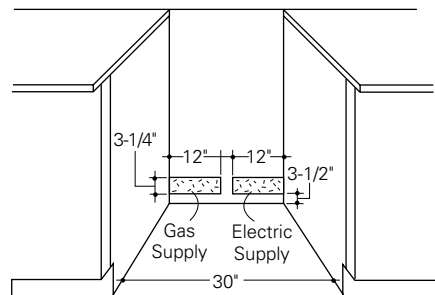
Available backguards (must be ordered with range).

ZX1B30YSS 1-1/2" backguard*

ZX12B30YSS 9" backguard

ZX22B30ASS 22" backguard with warming shelf

*12" minimum to combustibles without backguard or 0" to non-combustible wall with 1-1/2" backguard.



36" and 30" Professional Ranges

	ZDP36N6DSS ZDP36L6DSS	ZDP36N4RDSS ZDP36L4RDSS	ZDP36N4DDSS ZDP36L4DDSS	ZDP30N4DSS ZDP30L4DSS
Description				
	36" Range with 6 Burners	36" Range with 4 Burners and Grill	36" Range with 4 Burners and Griddle	30" Range with 4 Burners
Oven Performance				
Capacity (cu. ft.)	4.3	4.3	4.3	4.0
Interior	Convection	Convection	Convection	Convection
Bake Element	10-Pass	10-Pass	10-Pass	6-Pass
Broil Element	8-Pass	8-Pass	8-Pass	8-Pass
Cooktop Performance				
15,000/500-BTU Dual-Ring Gas Burners	6	4	4	4
Electronic Ignition w/Auto. Reignition	•	•	•	•
Cast-Iron, Porcelainized Burner Grates	•	•	•	•
Thermostatically-Controlled 18,000-BTU Griddle			•	
18,000-BTU Grill		•		
Oven Convenience				
Interior Oven	Self-Clean	Self-Clean	Self-Clean	Self-Clean
5-Hour Cleaning Time	•	•	•	•
Rack Positions	3	3	3	3
Removable Racks	3	3	3	3
Broil Pans	1	1	1	2
Interior Oven Lights	2	2	2	1
Cooktop Convenience				
Two-Piece Reversible Grill Grate		•		
Stainless Steel, Slide-Out Drip Trays	1	1	1	1
Removable Drip Tray Liners		(1) Beneath Grill	(1) Beneath Griddle	
Optional Wok Accessory	ZXWK22Y	ZXWK22Y	ZXWK22Y	ZXWK22Y
Appearance				
Color Appearance	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Stainless Steel Grill/Griddle Covers		1	1	
General Feature				
Fuel Configuration	Oven Electric	Electric	Electric	Electric
	Cooktop* Natural Gas LP Gas	Natural Gas LP Gas	Natural Gas LP Gas	Natural Gas LP Gas
Interior Dimensions (WxHxD in inches)	27-3/4 x 14-1/4 x 18-1/2	27-3/4 x 14-1/4 x 18-1/2	27-3/4 x 14-1/4 x 18-1/2	24 x 14 x 20-3/8
Overall Dimensions (WxHxD in inches)	35-7/8 x 35-1/4 – 36-3/4 x 28-1/4	35-7/8 x 35-1/4 – 36-3/4 x 28-1/4	35-7/8 x 35-1/4 – 36-3/4 x 28-1/4	29-7/8 x 35-1/4 – 36-3/4 x 26-3/4
Bake/Broil Wattage	5000/4000	5000/4000	5000/4000	3700/4000
120/240 Volt, 4-Wire	•	•	•	•
Amps @ 240VAC	29.2	29.2	29.2	19.9
Approx. Shipping Weight (lbs.)	415	415	415	396
Full Warranty**	1-Year	1-Year	1-Year	1-Year
Additional Limited Burner Warranty**	4-Year	4-Year	4-Year	4-Year

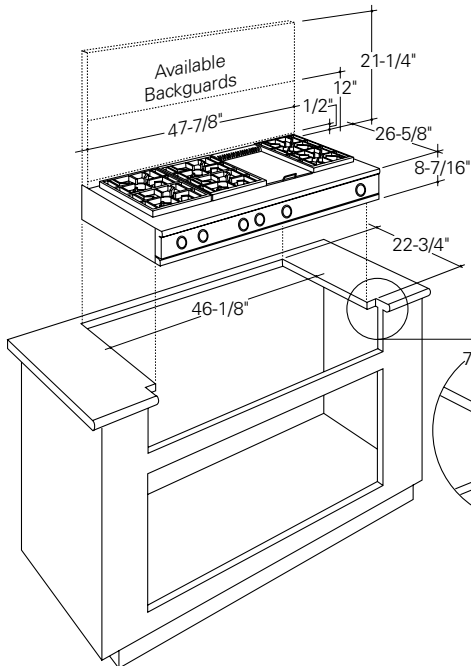
*Must specify Natural or LP Gas by model numbers.
**See written warranty for details.



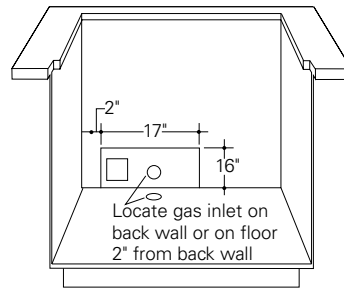
Professional Cooktops

ZGU48N4GDSS, ZGU48L4GDSS, ZGU48N6RDSS, ZGU48L6RDSS, ZGU48N6DDSS and ZGU48L6DDSS 48" Professional Cooktops

Note: Reference pub. no. 49-8812-3, GE Monogram® Professional Cooktop Installation Instructions, before installing for current dimensional data.

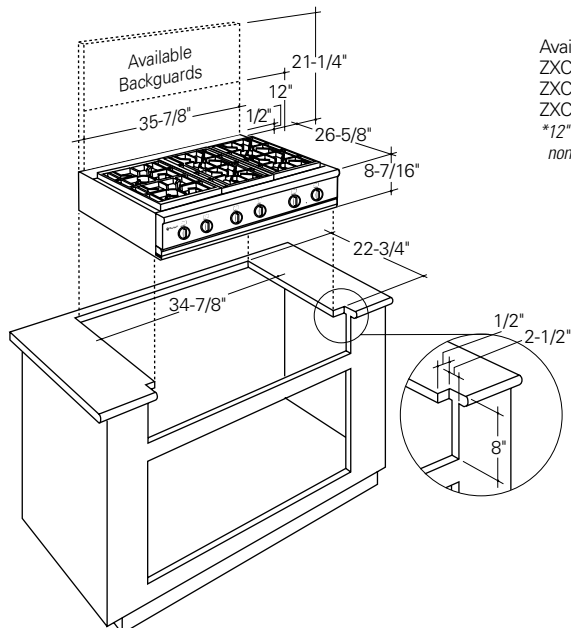


Available backguards (must be ordered with cooktop).
 ZXC1B48BSS 1-1/2" backguard*
 ZXC12B48WSS 12" backguard
 ZXC22B48ASS 22" backguard with warming shelf
 *12" minimum to combustibles without backguard or 0" to non-combustible wall with 1-1/2" backguard.

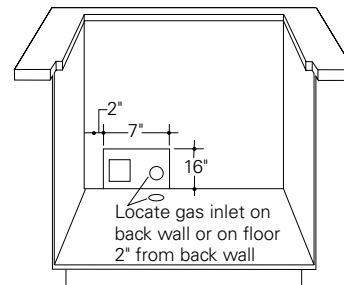


ZGU36N6DSS, ZGU36L6DSS, ZGU36N4RDSS, ZGU36L4RDSS, ZGU36N4DDSS and ZGU36L4DDSS 36" Professional Cooktops

Note: Reference pub. no. 49-8812-3, GE Monogram Professional Cooktop Installation Instructions, before installing for current dimensional data.



Available backguards (must be ordered with cooktop).
 ZXC1B36BSS 1-1/2" backguard*
 ZXC12B36YSS 12" backguard
 ZXC22B36ASS 22" backguard with warming shelf
 *12" minimum to combustibles without backguard or 0" to non-combustible wall with 1-1/2" backguard.



Professional Cooktops

	ZGU48N4GDSS ZGU48L4GDSS	ZGU48N6RDSS ZGU48L6RDSS	ZGU48N6DDSS ZGU48L6DDSS	ZGU36N6DSS ZGU36L6DSS	ZGU36N4RDSS ZGU36L4RDSS	ZGU36N4DDSS ZGU36L4DDSS
Description	48" Cooktop with 4 Burners, Grill and Griddle	48" Cooktop with 6 Burners and Grill	48" Cooktop with 6 Burners and Griddle	36" Cooktop with 6 Burners	36" Cooktop with 4 Burners and Grill	36" Cooktop with 4 Burners and Griddle
Performance						
15,000/500-BTU Dual-Ring Gas Burners	4	6	6	6	4	4
Electronic Ignition w/Auto. Reignition	•	•	•	•	•	•
Cast-Iron, Porcelainized Burner Grates	•	•	•	•	•	•
Thermostatically-Controlled 18,000-BTU Griddle	•		•			•
18,000-BTU Grill	•	•			•	
Convenience						
Two-Piece Reversible Grill Grate	•	•			•	
Stainless Steel, Slide-Out Drip Trays	2	2	2	1	1	1
Removable Drip Tray Liners	(2) Beneath Grill and Griddle	(1) Beneath Grill	(1) Beneath Griddle		(1) Beneath Grill	(1) Beneath Griddle
Optional Wok Accessory	ZXWK22Y	ZXWK22Y	ZXWK22Y	ZXWK22Y	ZXWK22Y	ZXWK22Y
Appearance						
Color Appearance	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Stainless Steel Grill/Griddle Covers	2	1	1		1	1
General Features						
Fuel Configuration*	Natural Gas LP Gas	Natural Gas LP Gas	Natural Gas LP Gas	Natural Gas LP Gas	Natural Gas LP Gas	Natural Gas LP Gas
Overall Dimensions (WxHxD in inches)	47-7/8 x 8-7/16 x 26-5/8	47-7/8 x 8-7/16 x 26-5/8	47-7/8 x 8-7/16 x 26-5/8	35-7/8 x 8-7/16 x 26-5/8	35-7/8 x 8-7/16 x 26-5/8	35-7/8 x 8-7/16 x 26-5/8
120 Volt	•	•	•	•	•	•
Amps @ 120VAC	6.6	3.3	3.3	1.0	3.3	3.3
Approx. Shipping Weight (lbs.)	324	324	324	228	228	228
Full Warranty**	1-Year	1-Year	1-Year	1-Year	1-Year	1-Year
Additional Limited Burner Warranty**	4-Year	4-Year	4-Year	4-Year	4-Year	4-Year

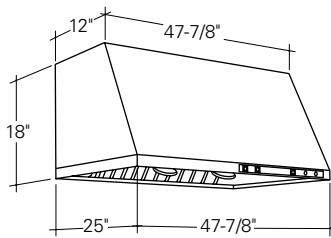
*Must specify Natural or LP Gas by model numbers.
**See written warranty for details.



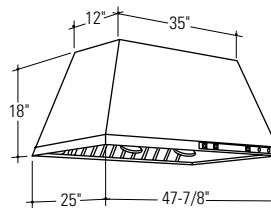
Professional Hoods

ZV891YSS, ZV890YSS, ZV881WSS and ZV880WSS 48" Hoods; ZV681YSS, ZV680YSS, ZV671WSS and ZV670WSS 36" Hoods; ZV371YSS and ZV370YSS 30" Hoods

Note: Reference pub. no. 49-80094, GE Monogram® Professional Hood Installation Instructions, before installing for current dimensional data.

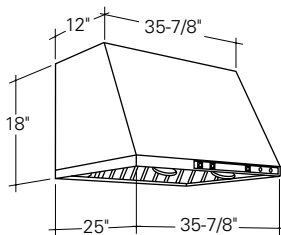


ZV891YSS, ZV890YSS*

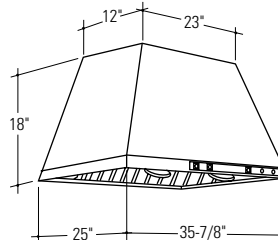


ZV881WSS, ZV880WSS*

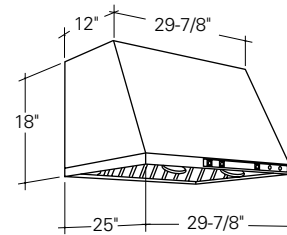
*Blower outlet: 4-1/2" x 18-1/2"
Required duct size: 10" round
3-1/4" x 24" rectangular



ZV681YSS, ZV680YSS**

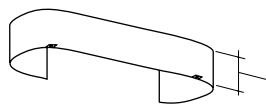


ZV671WSS, ZV670WSS**



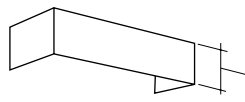
ZV371YSS, ZV370YSS**

**Blower outlet: 7" round
Required duct size: 7" to 10" round
3-1/4" x 12" to 3-1/4" x 24" rectangular



Optional 6" or 12"
Duct Cover

Style A-Oval
Duct Covers for models:
ZV881WSS, ZV880WSS,
ZV671WSS and ZV670WSS



Optional 6" or 12"
Duct Cover

Style B- Square
Duct Covers for models:
ZV891YSS, ZV890YSS,
ZV681YSS, ZV680YSS,
ZV371YSS and ZV370YSS

Optional Accessory Duct Covers

Style	Models	6" Duct Covers		12" Duct Covers	
A-Oval	ZV881WSS, ZV880WSS	ZX6DC48WSS	6"H x 27-3/8"W x 10-1/4"D	ZX12DC48WSS	12"H x 27-3/8"W x 10-1/4"D
A-Oval	ZV671WSS, ZV670WSS	ZX6DC36WSS	6"H x 22-1/2"W x 9-3/16"D	ZX12DC36WSS	12"H x 22-1/2"W x 9-3/16"D
B-Square	ZV891YSS, ZV890YSS	ZX6DC49YSS	6"H x 47-7/8"W x 12"D	ZX12DC49YSS	12"H x 47-7/8"W x 12"D
B-Square	ZV681YSS, ZV680YSS	ZX6DC38YSS	6"H x 35-7/8"W x 12"D	ZX12DC38YSS	12"H x 35-7/8"W x 12"D
B-Square	ZV371YSS, ZV370YSS	ZX6DC30YSS	6"H x 29-7/8"W x 12"D	ZX12DC30YSS	12"H x 29-7/8"W x 12"D

Transition duct pieces available: ZX48AY transitions to 10" round vertical exhaust for 48" hoods and ZX48BY transitions to 10" round horizontal exhaust for 48" hoods.

Professional Hoods

Straight-Sided Tapered-Sided	ZV891YSS* ZV881WSS*	ZV890YSS* ZV880WSS*	ZV681YSS ZV671WSS	ZV680YSS ZV670WSS	ZV371YSS	ZV370YSS
Performance						
Variable Speed Fan Control	•	•	•	•	•	•
Vertical Exhaust Blower Rating (CFM)	1200	1200	600	600	600	600
Convenience						
Halogen Lamps	2	2	2	2	1	1
Infrared Warming Lamps	2		1		1	
Removable Stainless Steel Filters	2	2	1	1	1	1
Appearance						
Color Appearance	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel	Stainless Steel
Exhaust Outlets						
4-1/2" x 18-1/2" Rectangular	•	•				
10" Round	ZX48AY/ZX48BY	ZX48AY/ZX48BY				
7" Round			•	•	•	•
General Features						
Overall Dimensions (WxHxD in inches)	47-7/8 x 18 x 25	47-7/8 x 18 x 25	35-7/8 x 18 x 25	35-7/8 x 18 x 25	29-7/8 x 18 x 25	29-7/8 x 18 x 25
Amps @ 120VAC	10.0	10.0	7.3	7.3	7.3	7.3
Approx. Shipping Weight (lbs.)	130	126	110	108	110	110
Full Warranty**	1-Year	1-Year	1-Year	1-Year	1-Year	1-Year

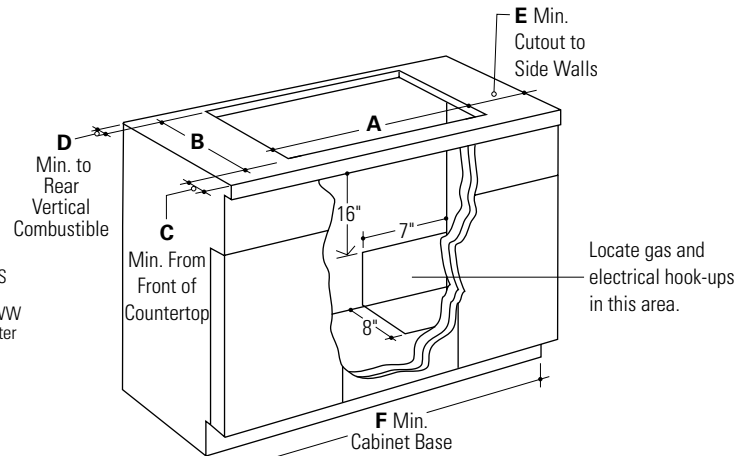
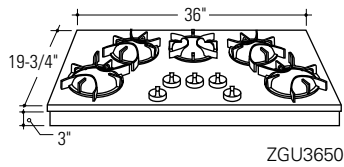
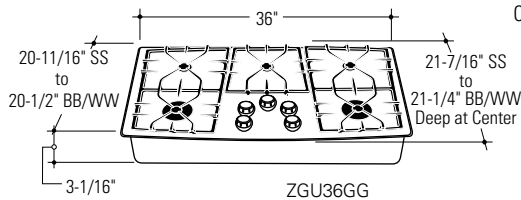
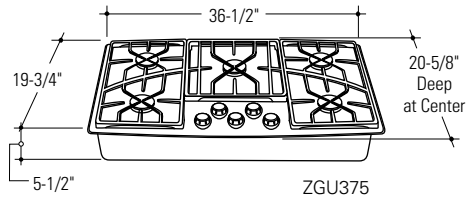
*Transition duct pieces available;
 ZX48AY transitions to 10" round
 vertical exhaust for 48" hoods and
 ZX48BY transitions to 10" round
 horizontal exhaust for 48" hoods.
 **See written warranty for details.



Gas Cooktops

ZGU375NSDSS, ZGU375LSDSS, ZGU36GSDSS, ZGU36GGTDWW, ZGU36GGDBB, ZGU3650WBWG and ZGU3650BBG Gas Cooktops

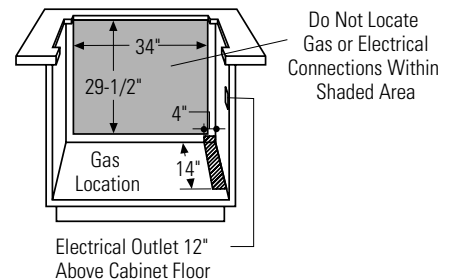
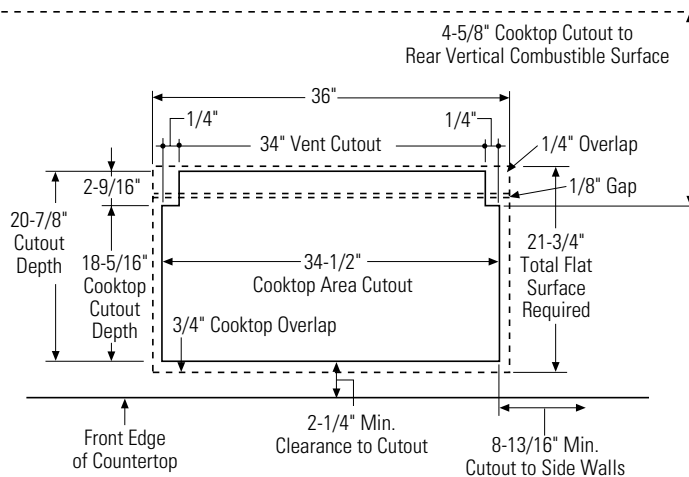
Note: Reference pub. no. 49-80024 for ZGU375NSDSS and ZGU375LSDSS models, GE Monogram® Gas Cooktop Installation Instructions, before installing for current dimensional data. Reference pub. no. 31-10471 for ZGU36GGTDSS, ZGU36GGTDWW and ZGU36GGTDBB models, GE Monogram Gas Cooktop Installation Instructions, before installing for current dimensional data. Reference pub. no. 49-85010 for ZGU3650WBWG and ZGU3650BBG, GE Monogram Gas Cooktop Installation Instructions, before installing for current dimensional data.



Models	A	B	C	D	E	F
ZGU375	35-5/16"	18-7/8"	2-3/4"	3-3/8"	8-13/16"	36"
ZGU36GG	33-7/8"	19-1/8"	2-1/2"	2-1/4"	6"	36"
ZGU3650	34-7/16"	18-5/16"	2-1/4"	2-15/16"	8"	36"

ZGU365DWBWG and ZGU365DBBBG Downdraft Gas Cooktops

Note: Reference pub. no. 49-85011, GE Monogram Downdraft Gas Cooktop Installation Instructions, before installing for current dimensional data.



Gas Cooktops

	ZGU375NSDSS ZGU375LSDSS	ZGU36GGSDDSS ZGU36GGTDWW ZGU36GGDBBB	ZGU365DWBWG ZGU365DBBBG	ZGU3650WBWG ZGU3650BBBG
Description	36" Stainless Steel Gas Cooktop	36" Gas on Glass Cooktop	36" Gas on Glass Downdraft Cooktop	36" Gas on Glass Updraft Cooktop
Performance				
Five Cooking Areas	•	•	•	•
Sealed Cooktop Burners	•	•	•	•
Dual Flame Stacked Burners	5			
140°F Simmer Burners	5			
Burner Flame Stability Chamber		•	•	•
Electronic Pilotless Ignition	•	•	•	•
Auto Reignition	•			
Downdraft Venting System w/Retractable Vent*			•	
Optional Blower Mount Capabilities			•	
Convenience				
Glass Surface		Ceramic	Tempered	Tempered
304 Stainless Steel Surface	•			
Cast-Iron, Porcelainized Burner Grates	•	•	•	•
Continuous Interlocking Grates	•	•		
Front-Mounted Center Controls	•	•	•	•
Tactile Grip Knobs	•	•		
"Burner On" Indicator Lights	5			
Appearance				
Color Appearance	Stainless Steel	Black (Stainless Steel Trim) White Black	White Black	White Black
General Features				
Griddle Accessory	ZX375GRD			
Overall Dimensions (WxHxD in inches)	36-1/2 x 5-1/2 x 20-5/8	36 x 3-1/16 x 21-7/16-SS 36 x 3-1/16 x 21-1/4	36 x 2 x 22-1/4	36 x 3 x 19-3/4
Burners (000's BTUs) Nat/LP Gas **	(2) 10.5/8.5 (2) 12/8.5 (1) 15/15	(2) 6/6 (1) 9.1/8 (1) 11/9.1 (1) 15/13	(1) 12/10** (3) 9.5/9.5** (1) 5.0/5.0**	(1) 12/10** (3) 9.5/9.5** (1) 5.0/5.0**
Gas Cooktop Electrical Rating 120V, 60Hz	•	•	•	•
Amps @ 120VAC	5.0	5.0	5.0	5.0
Approx. Shipping Weight (lbs.)	78	59	92	46
Full Warranty†	1-Year	1-Year	1-Year	1-Year

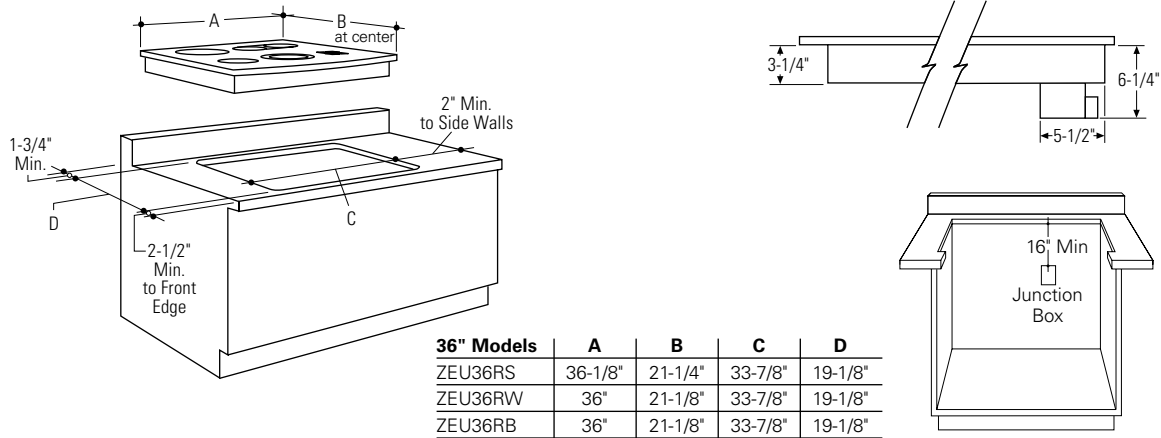
*Important: Must order a white JXBA56WWW or black JXBA56BB housing and motor blower assembly kit. JXRB57 Remote Installation Kit, optional for installations of motor and blower below floor. JXBC57 Outdoor Cover Accessory, optional for installations of motor and blower on outside wall. See "GE Home Products and Services" (pub. no. 24-C281), pg. 199 for illustrations and additional info.
**LP conversion JXLP56 must be ordered for LP applications.
†See written warranty for details.



Digital Electric Cooktops

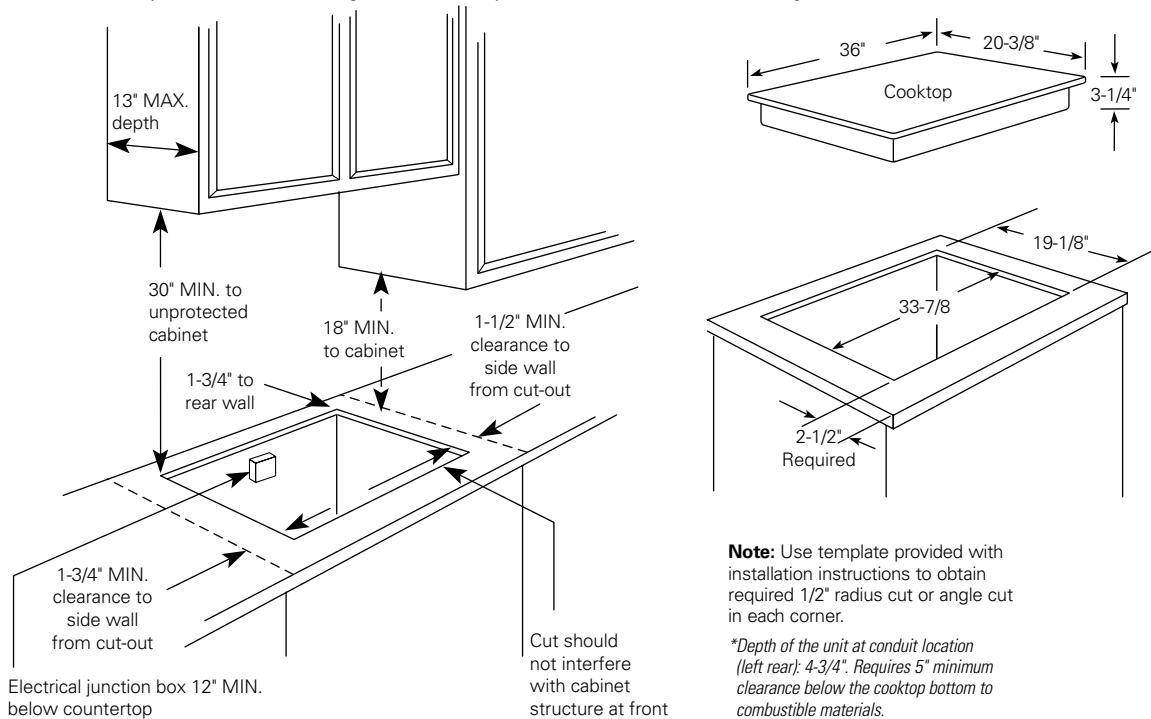
ZEU36RSFSS, ZEU36RWFWW, ZEU36RBFBB, ZEU30RSFSS, ZEU30RWFWW and ZEU30RBFBB Digital Cooktops

Note: Reference pub. no. 31-10512 for 36" models and 31-10511 for 30" models, GE Monogram Digital Cooktop Installation Instructions, before installing for current dimensional data.



ZEU769SCSS, ZEU769TCWW and ZEU769BCBB Ribbon Cooktops

Note: Reference pub. no. 31-10429, GE Monogram Ribbon Cooktop Installation Instructions, before installing for current dimensional data.



Digital Electric Cooktops

	ZEU36RSFSS ZEU36RWFWW ZEU36RBFBB	ZEU30RSFSS ZEU30RWFWW ZEU30RBFBB	ZEU769SCSS ZEU769TCWW ZEU769BCBB
Description			
	Ribbon Digital Electric Cooktop	Ribbon Digital Electric Cooktop	Ribbon Electric Cooktop
Performance			
Elements	5	4	5
Cooking Configurations	7	6	7
7" Heating Element	1 Ribbon (1500W)	1 Ribbon (1500W)	1 Ribbon (1500W)
7" Heating Elements Bridge Element			2 Ribbon (1800W) 1 Ribbon (800W)
6" Heating Element	2 Ribbon (1200W)	1 Ribbon (1200W)	1 Ribbon (1200W)
Dual 6"/9" Heating Element	1 Ribbon (1000/2500W)	1 Ribbon (1000/2500W)	1 Ribbon (1000/2500W)
Dual 5"/8" Heating Element	1 Ribbon (1000/2200W)	1 Ribbon (1000/2200W)	
Convenience			
Rapid Hi/Lo Burners	•	•	
800W Ribbon Bridge Burner			Links 7" Elements
Electronic Touch Controls	•	•	
Pan Presence Sensor	•	•	
Pan Size Sensor	•	•	
Kitchen Timer	•	•	
Control Lock Capability	•	•	
Hot Surface Indicator Lights	5	4	5
Appearance			
Patterned Ceramic Glass Surface	•	•	
Frameless Glass Design	•	•	•
Color Appearance	Black (stainless steel trim) White Black	Black (stainless steel trim) White Black	Solid Black (stainless steel trim) Solid White Solid Black
General Features			
Overall Dimensions (WxHxD in inches)	36 (36-1/8 SS) x 6-1/4 x 21-1/8 (21-1/4 SS)	29-3/4 (29-7/8 SS) x 6-1/4 x 21-5/8 (21-3/4 SS)	36 x 3-1/4 x 20-3/8
KW Rating @ 240VAC	8.6	7.4	9.6
@ 208VAC	6.5	5.6	7.1
Amps @ 240VAC	40	40	40
@ 208VAC	30	30	30
Approx. Shipping Weight (lbs.)	54 (56 SS)	41 (43 SS)	45
Full Warranty*	1-Year	1-Year	1-Year
Additional Limited Elements and Glass Surface Warranty*	4-Year	4-Year	4-Year

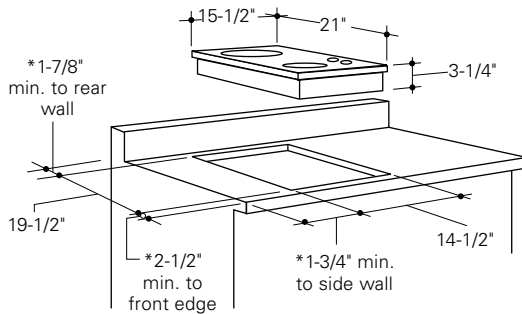
*See written warranty for details.



Component Cooktops

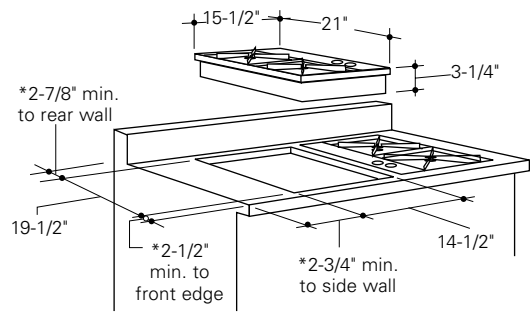
Note: Reference pub. no. 49-8834-2, GE Monogram® Component Cooktop Installation Instructions, before installing for current dimensional data.

ZEW145DSS Ribbon Element Component



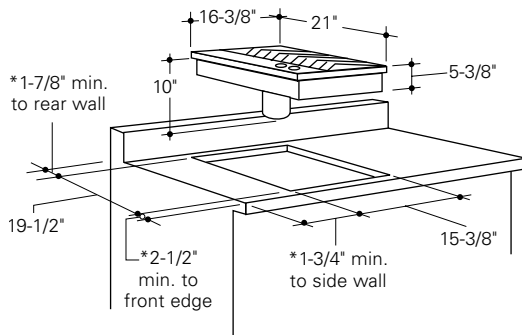
*When installed, the following minimum clearances must be maintained: 2" from front of cooktop to front edge of countertop. 1" from back of cooktop to rear wall. 1" from side of cooktop to side wall.

ZGW124ENSS and ZGW125ENSS Gas Components



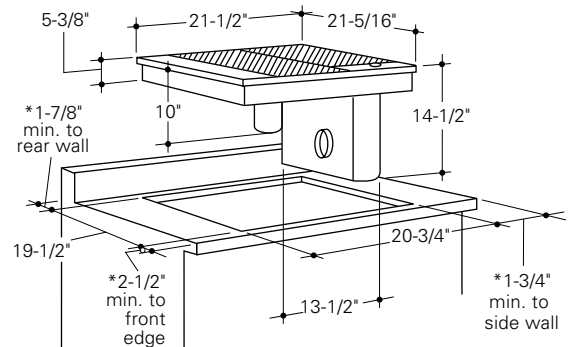
*When installed, the following minimum clearances must be maintained: 2" from front of cooktop to front edge of countertop. 1" from back of cooktop to rear wall. 2" from side of cooktop to side wall.

ZEW155NSS Updraft Grill Component



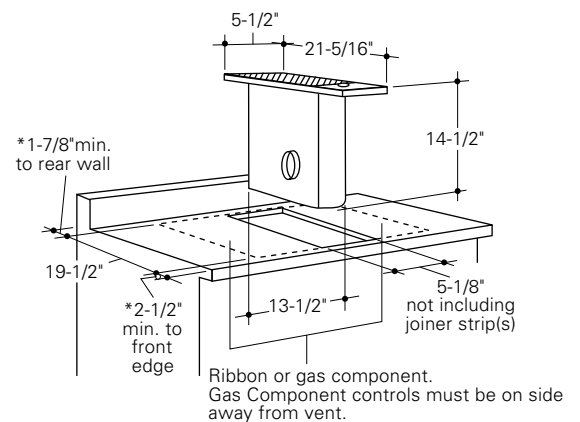
*When installed, the following minimum clearances must be maintained: 2" from front of cooktop to front edge of countertop. 1" from back of cooktop to rear wall. 1" from side of cooktop to side wall.

ZEW166YSS Downdraft Grill Component



*When installed, the following minimum clearances must be maintained: 2" from front of cooktop to front edge of countertop. 1" from back of cooktop to rear wall. 1" from side of cooktop to side wall.

ZEW176YSS Downdraft Vent Component



*When installed, the following minimum clearances must be maintained: 2" from front of cooktop to front edge of countertop. 1" from back of cooktop to rear wall. 1" from side of cooktop to side wall.



Component Cooktops

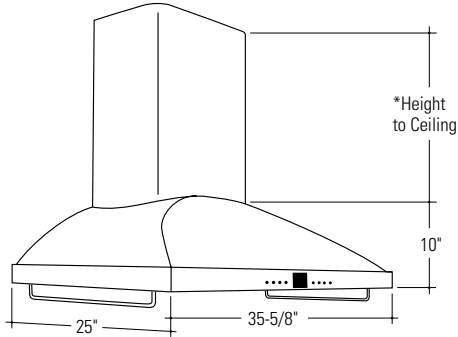
	ZEW145DSS	ZGW124ENSS	ZGW125ENSS	ZEW155NSS	ZEW166YSS	ZEW176YSS
Description	Ribbon Element Component	Gas* Component with Right-Hand Controls	Gas* Component with Left-Hand Controls	Updraft Grill Component	Downdraft Grill Component	Downdraft Vent Component
Performance						
8" Ribbon Heating Element	1800W (240V) 1350W (208V)					
6" Ribbon Heating Element	1200W (240V) 900W (208V)					
Two Sealed Gas Burners		•	•			
10,500-BTU Large Gas* Burner		•	•			
6000-BTU Small Gas* Burner		•	•			
Electronic Pilotless Ignition		•	•			
Automatic Reignition		•	•			
Downdraft Vent w/Variable Speed Control					•	•
500 CFM Performance					•	•
1750W Heating Element				•		
2800W Heating Element					•	
Separate Controls for Each Half of Grill Heating Element				•	•	
Convenience						
Two Hot Surface Indicator Lights	•					
Cast-Iron, Porcelainized Burner Grates		•	•			
Cast-Iron, Porcelainized Grill				•	•	•
Patterned Ceramic Glass Cooktop	•					
Appearance						
Component Surface Color	Black	Black	Black	Black	Black	Black
Stainless Steel Component Surround	•	•	•	•	•	•
Mix or Match Component Capability	•	•	•	•	•	•
Installation Horizontally or Vertically	•	•	•	•	•	•
General Features						
Overall Dimensions (WxHxD in inches)	15-1/2 x 3-1/4 x 21	15-1/2 x 3-1/4 x 21	15-1/2 x 3-1/4 x 21	16-3/8 x 10 x 21	21-1/2 x 14-1/2 x 21-5/16	5-1/2 x 14-1/2 x 21-5/16
KW Rating @ 240VAC	3.0			1.8	3.3	N/A
@ 208VAC	2.3			N/A	N/A	N/A
Amps @ 240VAC	12.7			7.3	13.5	N/A
@ 208VAC	11.0			N/A	N/A	N/A
Cooktop Electrical Rating		120V, 60Hz, 5A	120V, 60Hz, 5A			120V, 60Hz
Approx. Shipping Weight (lbs.)	22	28	28	42	82	45
Full Warranty**	1-Year	1-Year	1-Year	1-Year	1-Year	1-Year
Additional Limited Warranty** on Ribbon Elements and Glass Surface	4-Year					

*Natural gas only.
Not convertible to liquid propane gas operation.
**See written warranty for details.

Hoods

ZV950SDSS 36" Vent Hood

Note: Reference pub. no. 49-80095 for 36" ZV950 model, GE Monogram® 36" Vent Hood Installation Instructions, before installing for current dimensional data.



ZV950SDSS Wall-Mounted Hood

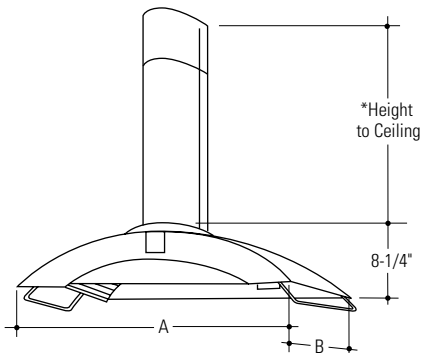
*24-1/2" for 8 ft. ceiling, kit included.
 36-1/2" for 9 ft. ceiling, kit included.
 36-1/2" to 44" for 9 ft. to 10 ft. ceiling
 (for ceilings between 9' 6" and 10 ft. mount hood
 30" above cooktop)

Blower outlet: 8" round

Note: The supplied duct cover is adjustable to fit 8 ft. to 10 ft. ceilings. For ceiling heights greater than 10 ft. and up to 14 ft., order ZX14SDSS stainless steel duct cover accessory.

ZV750SY and ZV850SB 36" Vent Hood

Note: Reference pub. no. 49-8990-1 for 36" ZV750 model, pub. no. 49-8970-1 for 36" ZV850 model, GE Monogram 36" Vent Hood Installation Instructions, before installing for current dimensional data. Reference pub. no. 49-80045 for ZXR858, ZXR859, ZXR8510 recirculating kits and pub. no. 49-80046 for ZXR758, ZXR7510 recirculating kits, Installation Instructions, before installing for current dimensional data.



ZV750SY Wall-Mounted Hood

*26-1/4" for 8 ft. ceiling, kit included.
 38-1/4" for 9 ft. ceiling, kit included.
 38-1/4" to 50-1/4" for 9 ft. to 10 ft. ceiling using required
 accessory ZX10SY duct cover and support frame.

For internal ventilation, a vent hood recirculating kit is required.

For 8 ft. to 9 ft. ceiling, use recirculating kit ZXR758C
 For greater than 9 ft. to 10 ft. ceiling, use recirculating
 kit ZXR7510C (ZX10SY not required)

Blower outlet: 6" round
 Kit includes duct cover, filters and air deflector.

ZV850SB Island Hood

*26-1/4" for 8 ft. ceiling using required accessory
 ZX858SB duct cover and support frame.
 38-1/8" for 9 ft. ceiling using required accessory
 ZX859SB duct cover and support frame.
 38-1/4" to 50-1/8" for 10 ft. ceiling using required
 accessory ZX8510SB duct cover and support frame.

For internal ventilation, a vent hood
 recirculating kit is required.

For 8 ft. to less than 9 ft. ceiling, use recirculating
 kit ZXR858C
 For 9 ft. to less than 10 ft. ceiling, use recirculating
 kit ZXR859C
 For 10 ft. ceiling, use recirculating kit ZXR8510C

Blower outlet: 6" round
 Kit includes duct covers, support frame, filters and air
 deflector. Only one kit required.
 Standard Vent - ZX858, ZX859, ZX8510
 OR Recirculating Vent - ZXR858, ZXR859, ZXR8510

Model	A	B
ZV750SY	34-5/8"	21-5/8"
ZV850SB	35-3/8"	27-1/2"

Hoods

	ZV950SDSS	ZV850SB	ZV750SY
Description	36" Wall-Mount Vent Hood	36" Island Vent Hood	36" Wall-Mount Vent Hood
Performance			
Electronic Touch Controls	•	•	•
Vertical Exhaust Blower Rating (CFM)	700	360	360
Dual Blowers	•		
Convenience			
Halogen Lamps	4	4	4
Lighting Levels	6	6	6
Removable Filters	3	3	3
Filter Cleaning Reminder	•	•	•
Blower Levels	4	4	4
Time Delay Shut-Off	•	•	•
Utensil Rack	•	•	•
Exhaust Options			
8" Round Duct	•		
6" Round Duct		•	•
10' to 14' Ceiling Extension Duct Cover	ZX14SDSS		
Optional 10' Ceiling Extension (Wall-Mount Hood)			ZX10SY
Required 8' Ceiling Extension Duct Cover*		ZX858SB	
Required 9' Ceiling Extension Duct Cover*		ZX859SB	
Required 10' Ceiling Extension Duct Cover*		ZX8510SB	
Optional 8' to less than 9' Ceiling Recirculating Kit**		ZXR858C	ZXR758C
Optional 9' to less than 10' Ceiling Recirculating Kit**		ZXR859C	ZXR7510C
Optional 10' Ceiling Recirculating Kit**		ZXR8510C	
Appearance			
Color Appearance	Stainless Steel	Stainless Steel	Stainless Steel
General Features			
Overall Dimensions (WxHxD in inches)	35-5/8 x 10 x 25	35-3/8 x 8-1/4 x 27-1/2	34-5/8 x 8-1/4 x 21-5/8
Amps @ 120VAC	4.3	2.5	2.5
Approx. Shipping Weight (lbs.)	110	81	81
Full Warranty†	1-Year	1-Year	1-Year

*ZV850SB hood requires one of the ceiling extension duct covers.

** Recirculating kit for ZV750 and ZV850 only. For ZV850 hood must order extension duct cover OR recirculating kit, not both.

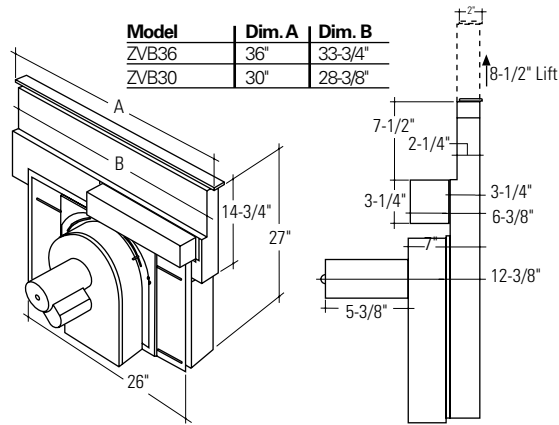
†See written warranty for details.



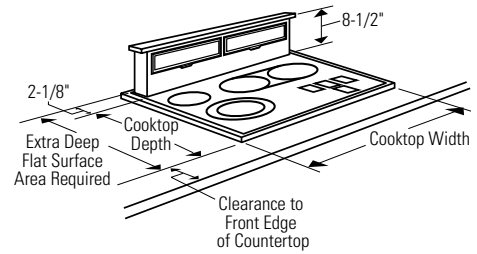
Telescopic Downdraft Vents

ZVB36SBSS, ZVB36WBWW, ZVB36BBBB, ZVB30SBSS, ZVB30WBWW and ZVB30BBBB Telescopic Downdraft Systems

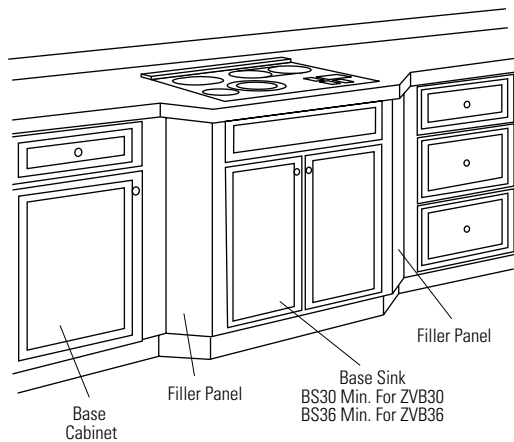
Note: Reference pub. no. 49-80126 for GE Monogram® 36" and 30" Telescopic Downdraft Vent Installation Instructions, before installing for current dimensional data.



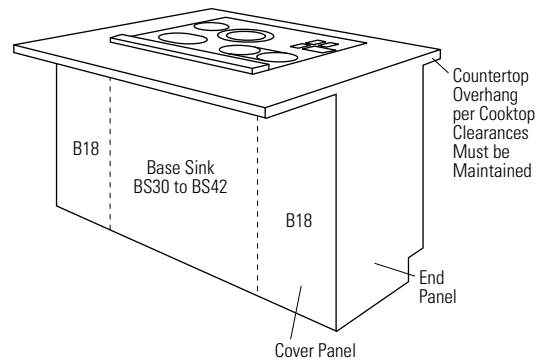
Perimeter Installation with Standard Cabinet



Perimeter Installation with Sink Base Cabinet and Filler Panels



Island Installation



Telescopic Downdraft Vents

	ZVB36SBSS ZVB36WBWW ZVB36BBBB	ZVB30SBSS ZVB30WBWW ZVB30BBBB
Description		
	36" Telescopic Downdraft System	30" Telescopic Downdraft System
Performance		
Upfront Variable Speed Fan Control	•	•
Downdraft Exhaust (CFM)	500	500
Removable Grease Filters	•	•
3-1/4" x 10" Rectangular Duct	•	•
Convenience		
Indoor Remote Blower Kit	JXRB57	JXRB57
Outdoor Remote Blower Kit w/Cover	JXBC57	JXBC57
Appearance		
Top Trim Color	Stainless Steel White Black	Stainless Steel White Black
Stainless Steel Vent Body	•	•
General Features		
Width (in inches)	36	30
KW Rating @ 120VAC	4.0	4.0
Amp Rating @ 120VAC	.5	.5
Approx. Shipping Weight (lbs.)	62	60
Full Warranty*	1-Year	1-Year

*See written warranty for details.

Important Installation Note: The installation of these downdraft vents in combination with any Monogram Cooktop requires an extra-deep countertop. The flat surface of the countertop must be deep enough, front to back, to accommodate the combined depth of the vent and cooktop together. Additional clearances required by UL from the cutout to the front edge of the countertop also vary by model and must be considered. Be sure to review the Downdraft Vent Installation Instructions (pub. no. 49-8938) carefully. These instructions provide exact cutout and countertop area requirements for the installation of the vent with each specific Monogram cooktop.

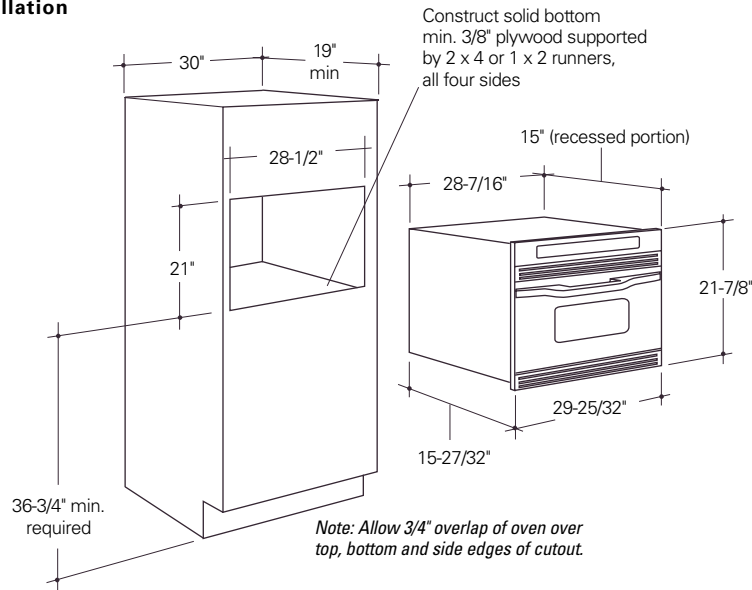


Built-In Oven with Advantium™ Speedcook Technology

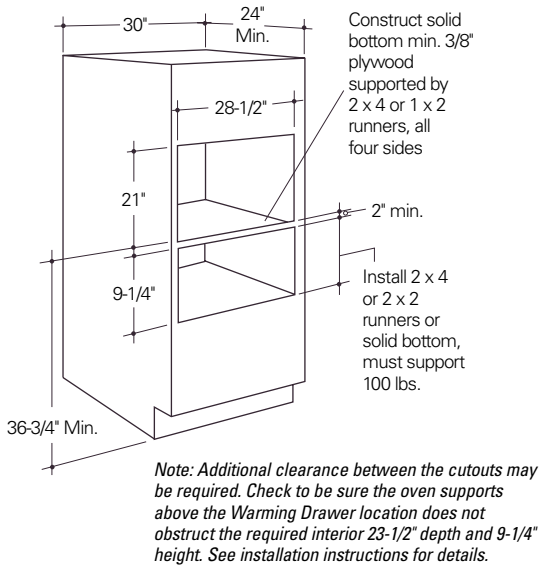
ZSC2001CSS, ZSC2000CWW and ZSC2000CBB Built-In Oven with Advantium™ Speedcook Technology

Note: Reference pub. no. 49-40103, GE Monogram® Built-In Oven with Advantium with Speedcook Technology Installation Instructions, before installing for current dimensional data.

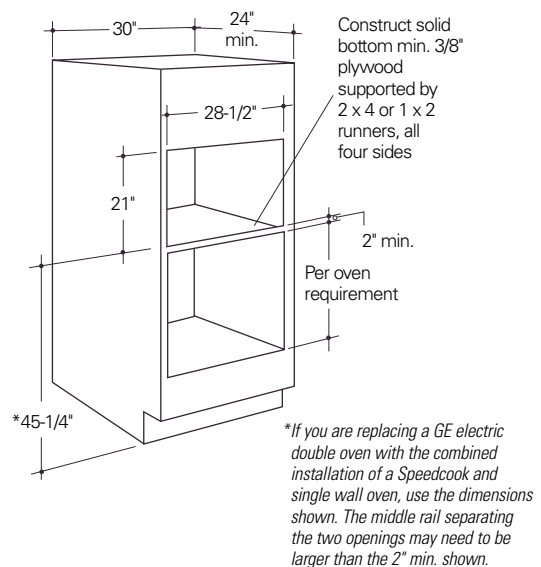
Wall Installation



Wall Installation over Warming Drawer



Wall Installation over Single Oven



Note: These ovens are not approved for stackable, side by side or undercounter installations.

Note: Cabinets installed adjacent to wall ovens must have an adhesion spec of at least 194° F temperature rating.

Note: 2" minimum between cutouts when installed above a warming drawer or single wall oven.

Built-In Oven with Advantium™ Speedcook Technology

ZSC2001CSS
ZSC2000CWW
ZSC2000CBB

Description	
	Built-In Wall Oven
Performance	
Stainless Steel Oven Interior	•
Family-Size Oven	•
Oven Controls	
Electronic Scrolling Display	•
Over 100 Preprogrammed Menu Items	•
Repeat Last	•
Help Mode	•
Demo Mode	•
Interior Oven Light	•
Beeper Sound Level Control	•
Variable Scroll Speed	•
Cooking Complete Reminder	•
Child Lock-Out	•
Oven Door w/Window	•
Microwave Oven Sensor	
Defrost – Auto/Time	•
Microwave Power Output Watts	950
Convenience	
Cookbook	•
Cooking Guide	•
Black Metal Grill Tray	•
Black Metal Tray	•
White Ceramic Tray	•
Appearance	
Color Appearance	Stainless Steel White Black
General Features	
Approx. Shipping Weight (lbs.)	101
Overall Oven Interior Dimensions (WxHxD in inches)	18-29/32 x 8-13/32 x 13-19/32
Overall Exterior Dimensions (WxHxD in inches) (not including handle)	29-25/32 x 21-7/8 x 15-27/32
Oven Cabinet Width Required	30"
Cut-Out Dimensions (WxHxD in inches)	28-1/2 x 21 x 19
Amps 208V/240V	30
Full In-Home Warranty*	1-Year
Full Lamp Warranty*	10-Year
Limited Magnetron Warranty*	10-Year

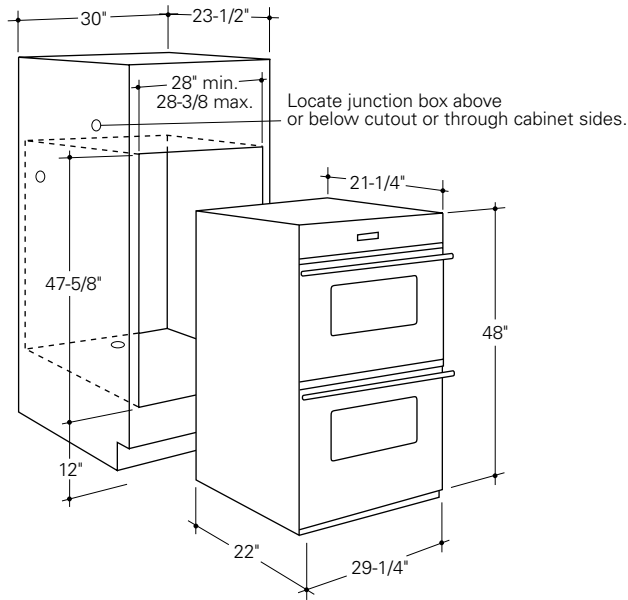
*See written warranty for details.



Built-In Wall Ovens with European Design

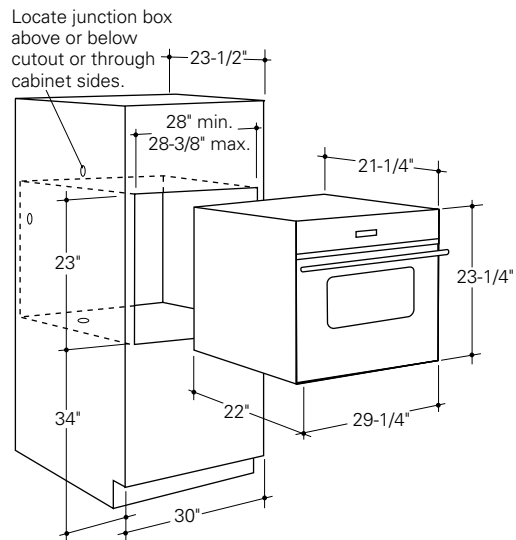
ZET857SBSS, ZET857DBSB, ZET857BBBB and ZET857WBWW 30" Double Ovens

Note: Reference pub. no. 49-8791-1, GE Monogram® 30" Oven Installation Instructions, before installing for current dimensional data.



ZET837SBSS, ZET837DBSB, ZET837BBBB and ZET837WBWW 30" Single Ovens

Note: Reference pub. no. 49-8791-1, GE Monogram 30" Oven Installation Instructions, before installing for current dimensional data.



Built-In Wall Ovens with European Design

	ZET857SBSS ZET857DBSB	ZET857WBWW ZET857BBBB	ZET837SBSS ZET837DBSB	ZET837WBWW ZET837BBBB
Description	30" Double Oven	30" Double Oven	30" Single Oven	30" Single Oven
Performance				
Convection Oven(s)	Upper and Lower	Upper and Lower	•	•
Self-Cleaning Oven(s)	Upper and Lower	Upper and Lower	•	•
Convection Bake	•	•	•	•
Convection Roast	•	•	•	•
Convection Broil	•	•	•	•
Proof	•	•	•	•
Concealed Bake Element	•	•	•	•
3000W Variable Broil	•	•	•	•
Broil Element	12-Pass	12-Pass	12-Pass	12-Pass
Broil Pan	•	•	•	•
Convenience				
Self-Clean Delay Option	•	•	•	•
Self-Clean Automatic Door Lock	•	•	•	•
Preheat Light	•	•	•	•
Convection Roasting Rack	•	•	•	•
Convection Floor Rack	•	•	•	•
Electronic Clock and Kitchen Timer	•	•	•	•
Timed/Delay Cooking	•	•	•	•
Appearance				
Frameless Oven Door(s)	•	•	•	•
Color Appearance	Stainless Steel Stainless Steel on Black	White Black	Stainless Steel Stainless Steel on Black	White Black
Flush Appearance Installation	•	•	•	•
General Features				
Oven Cabinet Width Required (inches)	30	30	30	30
Rack Positions (including floor rack)	5 (each oven)	5 (each oven)	5	5
Removable Racks				
Upper (including floor rack)	4	4	4	4
Lower (including floor rack)	4	4		
Interior Dimensions (WxHxD in inches)				
Upper	22-5/8 x 13-3/4 x 14-3/4	22-5/8 x 13-3/4 x 14-3/4	22-5/8 x 13-3/4 x 14-3/4	22-5/8 x 13-3/4 x 14-3/4
Lower	22-5/8 x 13-3/4 x 14-3/4	22-5/8 x 13-3/4 x 14-3/4		
Overall Dimensions (WxHxD in inches)	29-1/4 x 48 x 22	29-1/4 x 48 x 22	29-1/4 x 23-1/4 x 22	29-1/4 x 23-1/4 x 22
Convection Wattage	2500	2500	2500	2500
Broiler Wattage	3000	3000	3000	3000
Bake Wattage	2500	2500	2500	2500
KW Rating @ 240VAC	6.5	6.5	3.3	3.3
@ 208VAC	5.6	5.6	2.8	2.8
Amps @ 240VAC	27.1	27.1	13.8	13.8
@ 208VAC	26.9	26.9	13.5	13.5
Approx. Shipping Weight (lbs.)	300	300	140	140
Full Warranty*	1-Year	1-Year	1-Year	1-Year

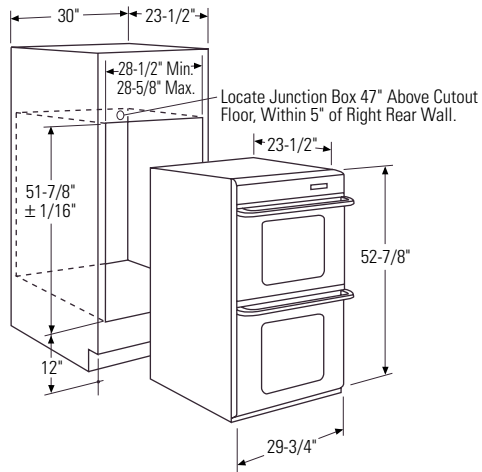
*See written warranty for details.



Built-In Electronic Wall Ovens

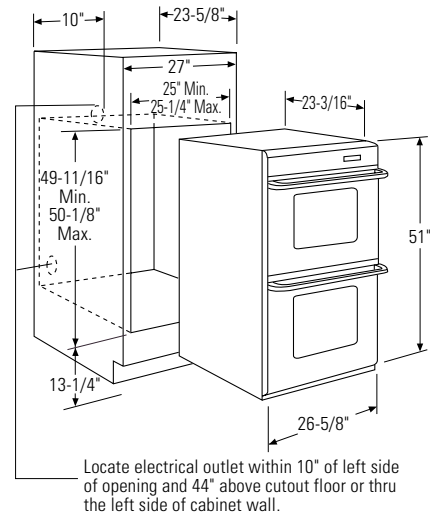
ZET757WDWW and ZET757BDBB 30" Double Ovens

Note: Reference pub. no. 31-10435, GE Monogram® 30" Oven Installation Instructions, before installing for current dimensional data.



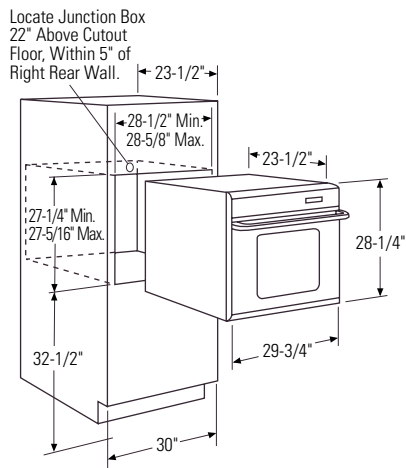
ZEK957SDSS, ZEK957WDWW and ZEK957BDBB 27" Double Ovens

Note: Reference pub. no. 31-10473, GE Monogram 27" Oven Installation Instructions, before installing for current dimensional data.



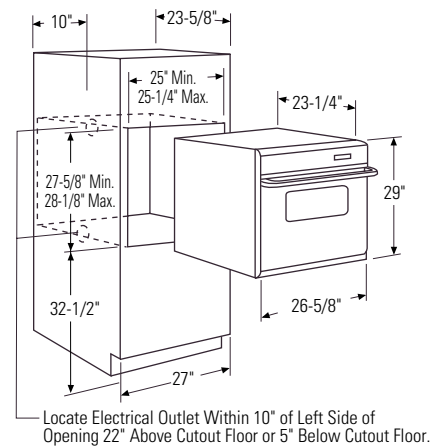
ZET737WDWW and ZET737BDBB 30" Single Ovens

Note: Reference pub. no. 31-10435, GE Monogram 30" Oven Installation Instructions, before installing for current dimensional data.



ZEK937SDSS, ZEK937WDWW and ZEK937BDBB 27" Single Ovens

Note: Reference pub. no. 31-10473, GE Monogram 27" Oven Installation Instructions, before installing for current dimensional data.





Built-In Electronic Wall Ovens

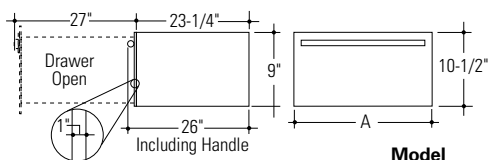
	ZET757WDWW ZET757BDBB	ZEK957SDSS ZEK957WDWW ZEK957BDBB	ZET737WDWW ZET737BDBB	ZEK937SDSS ZEK937WDWW ZEK937BDBB
Description	30" Double Oven	27" Double Oven	30" Single Oven	27" Single Oven
Performance				
Convection Oven(s)	Upper and Lower	Upper and Lower	•	•
Self-Cleaning Oven(s)	Upper and Lower	Upper and Lower	•	•
Convection Bake	•	•	•	•
Convection Roast	•	•	•	•
Variable Broil	4000W	3400W	4000W	3400W
Broil Element	6-Pass	4-Pass	6-Pass	4-Pass
Bake Element	8-Pass	6-Pass	8-Pass	6-Pass
Roasting Rack	•	•	•	•
Convenience				
Halogen Lights	1 (each oven)	2 (each oven)	1	2
Self-Clean Delay Option	•	•	•	•
Independent Cook/Clean Controls	•	•	•	•
Convection Conversion	•	•	•	•
Automatic Meat Thermometer	Upper	1 (each oven)	•	•
Temperature Display	•	•	•	•
Start Pad	•	•	•	•
Delay Bake Option w/Warm Mode	•	•	•	•
C° or F° Programmable	•	•	•	•
Audible Preheat Signal	•	•	•	•
Auto Oven Shut-Off w/Override	•	•	•	•
Electronic Clock and Kitchen Timer	•	•	•	•
Control Lock Capability	•	•	•	•
Sabbath Mode	•	•	•	•
Appearance				
Frameless Glass Oven Door(s)	•	•	•	•
Color Appearance	White Black	Stainless Steel White Black	White Black	Stainless Steel White Black
Flush Appearance Installation	•	•	•	•
Undercounter Installation			•	•
General Features				
Oven Cabinet Width Required (in.)	30	27	30	27
Rack Positions	7 (each oven)	4 (each oven)	7	4
Removable Racks				
Upper	4 Heavy-Duty	3 Heavy-Duty		
Lower	4 Heavy-Duty	3 Heavy-Duty	4 Heavy-Duty	3 Heavy-Duty
Interior Dimensions (WxHxD in inches)				
Upper	24 x 16-1/4 x 18-1/4	21-1/2 x 17 x 18-1/4		
Lower	24 x 16-1/4 x 18-1/4	21-1/2 x 17 x 18-1/4	24 x 16-1/4 x 18-1/4	21-1/2 x 17 x 18-1/4
Overall Dimensions (WxHxD in inches)	29-3/4 x 52-7/8 x 23-1/2	26-5/8 x 51 x 23-3/16	29-3/4 x 28-1/4 x 23-1/2	26-5/8 x 29 x 23-3/16
Convection Wattage	2500	2500	2500	2500
Broiler Wattage	4000	3400	4000	3400
Bake Wattage	2700	2640	2700	2640
KW Rating @ 240VAC	8.0	6.8	3.6	3.4
@ 208VAC	6.0	5.1	2.7	2.6
Amps @ 240VAC	33.3	30	16.7	20
@ 208VAC	28.8	30	14.4	20
Approx. Shipping Weight (lbs.)	241	164	131	100
Full Warranty*	1-Year	1-Year	1-Year	1-Year

*See written warranty for details.

Warming Drawers

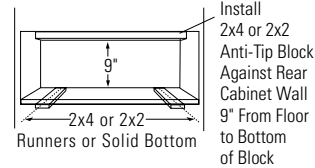
ZTD910SBSS, ZTD910WBWW and ZTD910BBBB 30" Warming Drawers; ZKD910SBSS, ZKD910WBWW and ZKD910BBBB 27" Warming Drawers.

Note: Reference pub. no. 49-8937 for 30" and 27" GE Monogram® Warming Drawer Installation Instructions, before installing for current dimensional data.

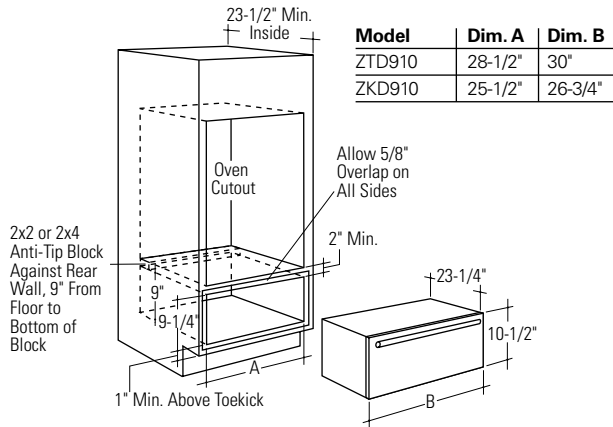


Model	Dim. A
ZTD910	30"
ZKD910	26-3/4"

Important Installation Note:
Must provide anti-tip brace at the back of the cabinet and at the top of the cutout.

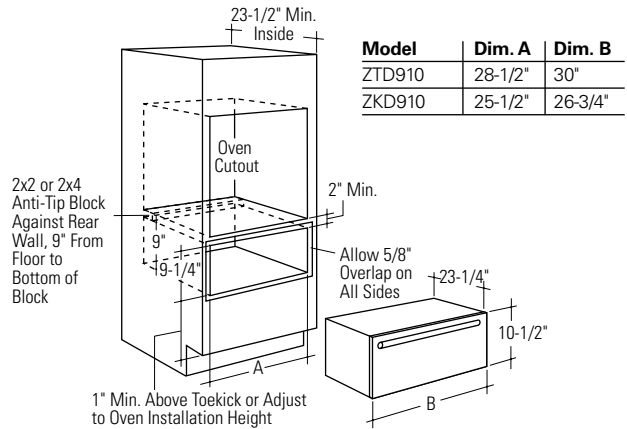


Double Oven Installation



Model	Dim. A	Dim. B
ZTD910	28-1/2"	30"
ZKD910	25-1/2"	26-3/4"

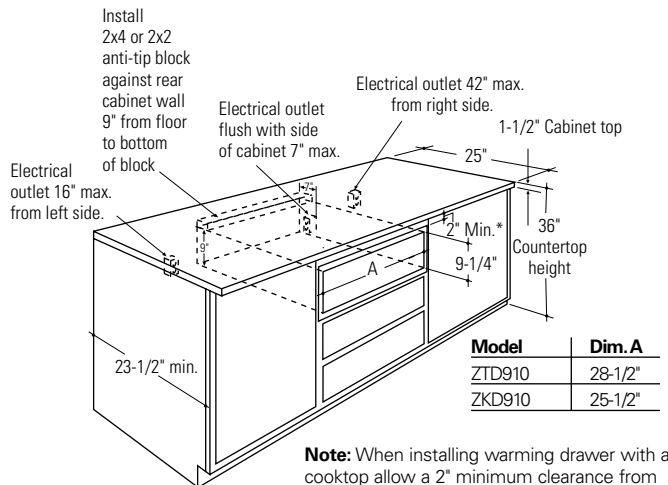
Single Oven Installation



Model	Dim. A	Dim. B
ZTD910	28-1/2"	30"
ZKD910	25-1/2"	26-3/4"

Note: Additional clearance between cutouts may be required. Check to be sure that oven supports above the Warming Drawer location does not obstruct the required interior 23-1/2" depth and 9-1/4" height.

Undercounter Installation



Model	Dim. A
ZTD910	28-1/2"
ZKD910	25-1/2"

Note: When installing warming drawer with a cooktop allow a 2" minimum clearance from bottom of cooktop burner box to top of cutout.

Warming Drawers

	ZTD910SBSS ZTD910WBWW ZTD910BBBB	ZKD910SBSS ZKD910WBWW ZKD910BBBB
Description		
	30" Warming Drawer	27" Warming Drawer
Features		
Infinite Setting Temperature Control	75°-230°	75°-230°
Humidity Control	Crisp/Moist	Crisp/Moist
Hidden Control	•	•
Full-Extension Slides	•	•
On/Off Switch	•	•
"ON" Indicator Light	•	•
Half Rack	•	•
Appearance		
Color Appearance	Stainless Steel White on White Black on Black	Stainless Steel White on White Black on Black
Frameless Drawer Front	•	•
Handle Style	Tubular	Tubular
Accessories		
Custom Wood Panel Kit	ZXD30B	ZXD27B
Pan Set	JXPN1	JXPN1
General Features		
Interior Dimensions (WxHxD in inches)	23-7/8 x 6-1/4 x 22-1/16	20-7/8 x 6-1/4 x 22-1/16
Overall Dimensions (WxHxD in inches)	30 x 10-1/2 x 23-1/4	26-3/4 x 10-1/2 x 23-1/4
KW Rating @ 120VAC	.45	.45
Circuit 15 Amps @ 120VAC	•	•
Element Wattage	450	450
Approx. Shipping Weight (lbs.)	65	59
Full Warranty*	1-Year	1-Year

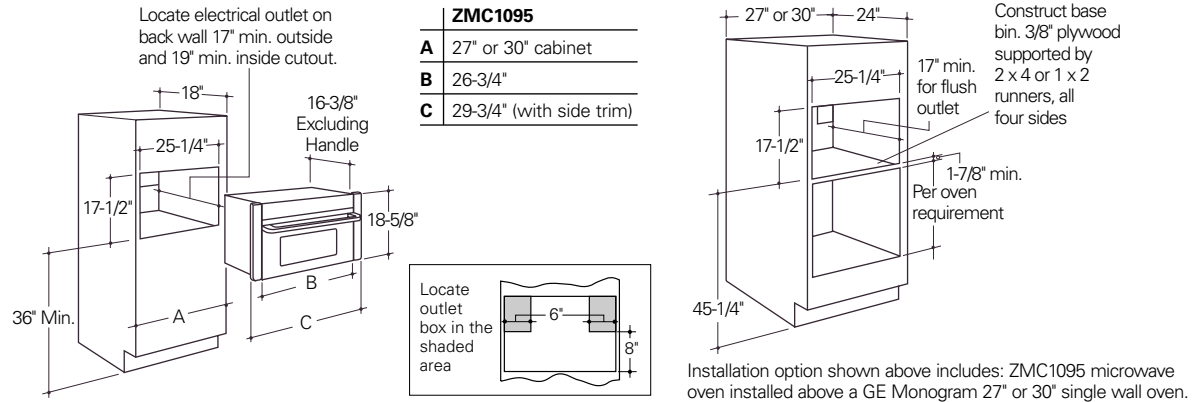
*See written warranty for details.



Microwave Ovens

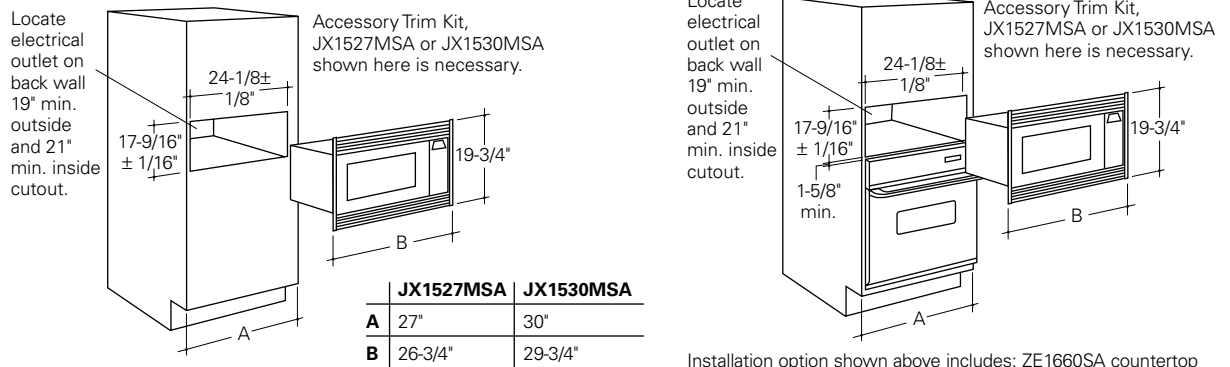
ZMC1095SF, ZMC1095WF and ZMC1095BF Built-In Microwave Ovens

Note: Reference pub. no. 49-8978 for ZMC1095SF, ZMC1095WF and ZMC1095BF, GE Monogram® Built-In Microwave Oven Installation Instructions, before installing for current dimensional data.



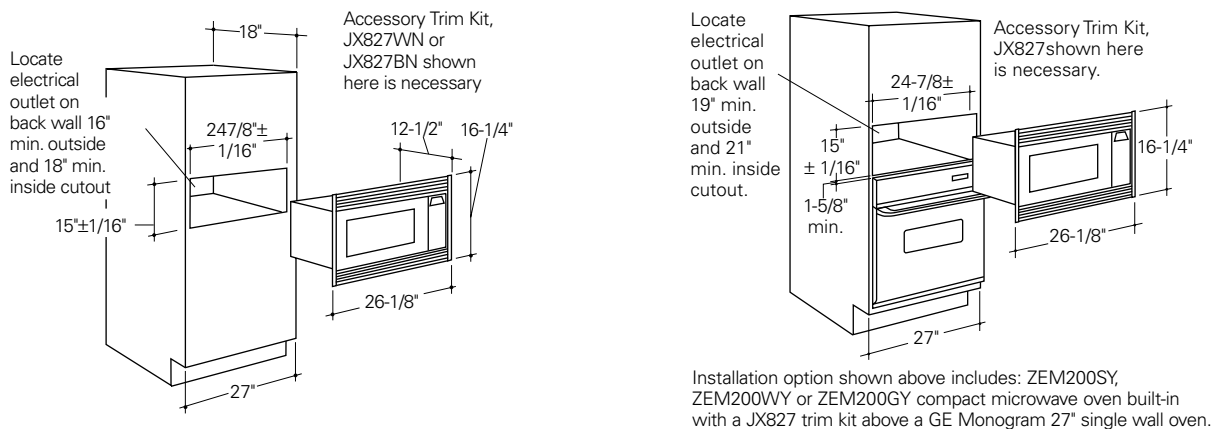
ZE1660SA Countertop Microwave Oven

Note: Reference pub. no. 31-1169-2 for 27" Trim Kit, 31-1168-2 for 30" Trim Kit, GE Monogram Built-In Microwave Oven Installation Instructions, before installing for current dimensional data.



ZEM200SY, ZEM200WY and ZEM200GY Compact Microwave Oven

Note: Reference pub. no. 49-8893, GE Monogram Compact Microwave Oven Installation Instructions, before installing for current dimensional data.



Note: JX827 kit is required for in-cabinet installation.

Microwave Ovens

	ZMC1095SF ZMC1095WF ZMC1095BF	ZE1660SA	ZEM200SY ZEM200WY ZEM200GY
Description	Built-In Microwave Oven	Countertop Microwave Oven	Compact Microwave Oven
Performance			
Oven Cavity (cu. ft.)	1.0	1.6	.9
Watts (IEC-705 Test Procedure)	800	1,000	800
Electronic Touch Controls	•	Scrolling Display	•
Instant-On Controls	•	•	•
Ten Power Levels	•	•	•
Micro Cook I & II	•	•	•
Sensor Cooking Controls	Popcorn, Beverage, Reheat, Cook (Vegetable 1,2,3/ Potato/Fish/Chicken/Meat)	Potato, Vegetable and Popcorn	Cook, Reheat, Popcorn and Beverage
Convection Cook	•		
Combination Cook	•		
Combination Roast (probe)	•		
Convenience			
Temp Cook/Hold (probe)	•		
Minute Pad	•		
Add 30 Seconds	•	•	•
Express Cook	•	•	•
Kitchen Timer	•	•	•
Delay/Start Reminder	•	•	•
Auto Defrost	•	•	•
Time Defrost	•	•	•
Child Lock Out		•	•
Beeper Volume	Variable	4 Levels	
Sound On/Off		•	
Appearance			
Stainless Steel Interior	•		
Color Appearance	Stainless Steel White Black	Stainless door (Greystone Case)	Stainless door (Greystone Case) White door (White Case) Black door (Greystone Case)
General Features			
Optional Built-In Kit	None Required	JX1527MSA JX1530MSA	JX827SS JX827WN JX827BN
2450 Frequency (MHz)	•	•	•
Watts	1450	1300	1300
Amps @ 120VAC	13.0	13.0	12.5
Interior Dimensions (WxHxD in inches)	18 x 8-3/16 x 11-1/2	16-1/2 x 9-23/32 x 16-27/32	16-1/2 x 7-7/16 x 11-1/4
Overall Dimensions (WxHxD in inches)	26-3/4 x 18-5/8 x 16-3/8*	23-21/32 x 13-5/16 x 18-5/16	23-25/32 x 11-3/16 x 12-9/32**
Approx. Shipping Weight (lbs.)	84	50	46
Full Warranty†	1-Year	1-Year	1-Year
Additional Limited Magnetron Warranty†	9-Year	9-Year	9-Year

*Exterior dimensions: depth excludes handle.

**Exterior dimensions: height includes feet.

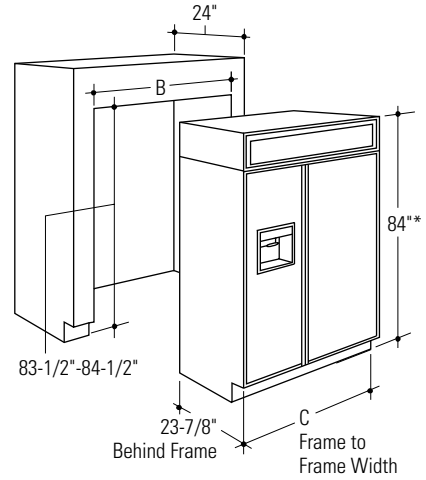
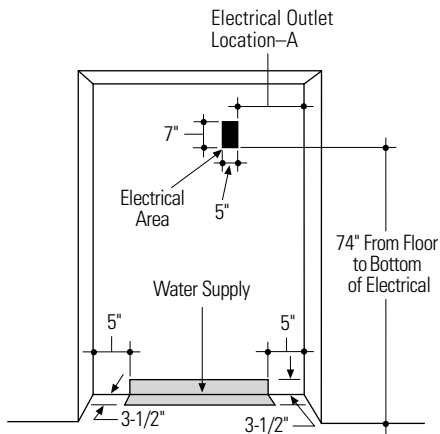
†See written warranty for details.



Side-by-Side Refrigerators

ZISW480DM, ZISB480DM, ZISS480DMSS, ZIS480NM, ZISS480NMSS, ZISW420DM, ZISB420DM, ZISS420DMSS, ZIS420NM, ZISS420NMSS, ZISW360DM, ZISB360DM, ZISS360DMSS, ZIS360NM and ZISS360NMSS

Note: Reference pub. no. 49-60138, GE Monogram® Side-by-Side Refrigerator Installation Instructions, before installing for current dimensional data.



Side-by-Side	A	B	C
48" wide models	20"	47-1/2"	48"
42" wide models	18"	41-1/2"	42"
36" wide models	12"	35-1/2"	36"

*Shipped at 84" installation height. Height can be adjusted from 83-1/2" to 84-1/2".



Side-by-Side Refrigerators

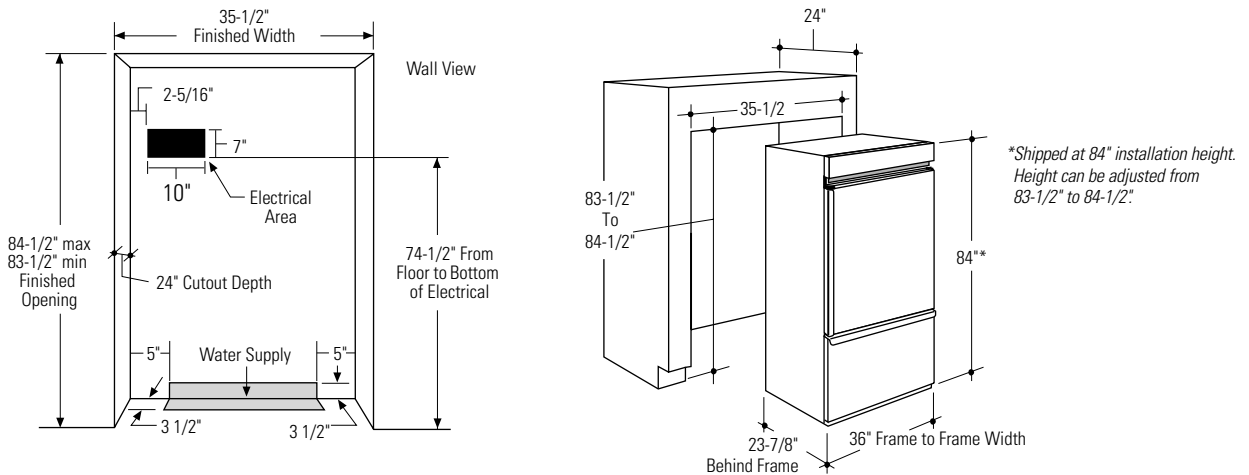
	ZISW480DM* ZISB480DM* ZISS480DMSS**	ZIS480NM* ZISS480NMSS**	ZISW420DM* ZISB420DM* ZISS420DMSS**	ZIS420NM* ZISS420NMSS**	ZISW360DM* ZISB360DM* ZISS360DMSS**	ZIS360NM* ZISS360NMSS**
Description	48" Built-In Refrigerator with Dispenser	48" Built-In Refrigerator	42" Built-In Refrigerator with Dispenser	42" Built-In Refrigerator	36" Built-In Refrigerator with Dispenser	36" Built-In Refrigerator
Capacity						
Total (cu. ft.)	30.7	30.6	26.1	26.0	21.7	21.6
Fresh Food Section						
Upfront Electronic Controls with Digital Readouts	•	•	•	•	•	•
Multi-Shelf Halogen Light Tower	•	•	•	•	•	•
Multi-Shelf Air Management Tower	•	•	•	•	•	•
Clear Lexan Bins and Pans	•	•	•	•	•	•
Climate Control Drawer w/Express Chill, Express Thaw, Select Temp	•	•	•	•	•	•
Sealed Adjustable Humidity Produce Pan w/Easy Access Lid and Full Extension Slides	•	•	•	•	•	•
High Humidity Sealed Produce Pan with Full Extension Slides	•	•	•	•	•	•
Adjustable Sealed Deli Pan with Full Extension Slides	•	•	•	•	•	•
Spill-Proof Glass Shelves	3 Adj./1 Fixed	3 Adj./1 Fixed	3 Adj./1 Fixed	3 Adj./1 Fixed	3 Adj./1 Fixed	3 Adj./1 Fixed
Adjustable Door Bins	4	4	4	4	4	4
Gallon Door Storage	•	•	•	•	•	•
Sealed Dairy Compartment	2	2	2	2	1	1
Glass-Covered Butter Dish, Wine Caddy, Egg Bin	•	•	•	•	•	•
Freezer Section						
Multi-Shelf Halogen Light Tower	•	•	•	•	•	•
Utility Baskets with Full Extension Slides	2	2	2	2	2	2
Adjustable Wire Shelves	4	4	4	4	4	4
Slide-Out Can Rack	•	•	•	•	•	•
Adjustable Door Bins	3	5	3	5	3	5
Automatic Icemaker	•	•	•	•	•	•
Removable Ice Storage Bin	•	•	•	•	•	•
General Features						
ENERGY STAR® Qualified	•		•		•	
Disappearing Electronic Glass Touch Dispenser Controls w/Proximity Sensors	•		•		•	
Extra-Tall Dispenser w/Cubes, Crushed Ice and Chilled Water	•		•		•	
GE SmartWater™ Filtration System for Water and Ice	•	•	•	•	•	•
Industry Standard Flush Installation	•	•	•	•	•	•
Concealed Door Hinge	•	•	•	•	•	•
Easy Access Hinged Grille	•	•	•	•	•	•
Master Light Control Switch	•	•	•	•	•	•
Four-Point Leveling System	•	•	•	•	•	•
Adjustable Door Stop (90°/130°)	•	•	•	•	•	•
Dispenser Color(s)	White Black Black	N/A	White Black Black	N/A	White Black Black	N/A
Steel Toekick Color(s)	White Black Stainless Steel	Black Stainless Steel	White Black Stainless Steel	Black Stainless Steel	White Black Stainless Steel	Black Stainless Steel
115 Volts/20 Amps	•	•	•	•	•	•
Overall Dimensions (WxHxD in inches)	48 x 84 x 23-7/8	48 x 84 x 23-7/8	42 x 84 x 23-7/8	42 x 84 x 23-7/8	36 x 84 x 23-7/8	36 x 84 x 23-7/8
Approx. Shipping Weight (lbs.)	625	625	580	580	520	520
Full Warranty†	2-Year	2-Year	2-Year	2-Year	2-Year	2-Year
Full Warranty on Sealed Refrigeration System†	5-Year	5-Year	5-Year	5-Year	5-Year	5-Year
Limited Warranty on Sealed System Parts†	12-Year	12-Year	12-Year	12-Year	12-Year	12-Year
Limited Warranty on Full Extension Slides†	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime

*Door panels required. Accepts 1/4" framed panels or 3/4" overlay panels.
 **Full stainless wrap.
 †See written warranty for details.

Bottom-Freezer Refrigerators

ZIC360NMRH, ZIC360NMLH, ZICS360NMRH and ZICS360NMLH

Note: Reference pub. no. 49-60136, GE Monogram® Bottom-Freezer Refrigerator Installation Instructions, before installing for current dimensional data.

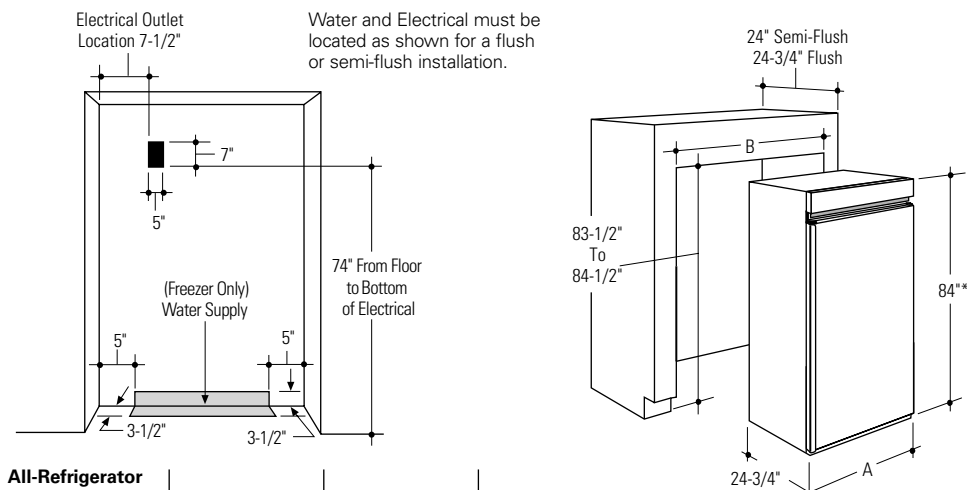


Note: ZIC360NMLH, ZICS360NMLH models have hinges on the left side and the door swings from right to left. ZIC360NMRH, ZICS360NMRH models have hinges on the right side and door swings from left to right.

All-Refrigerators/All-Freezers

ZIR36NMRH, ZIR36NMLH, ZIRS36NMRH, ZIRS36NMLH, ZIF36NMRH, ZIF36NMLH, ZIFS36NMRH and ZIFS36NMLH

Note: The finished cutout is determined by the type of installation. Reference pub. no. 49-60055-1 for models ZIF36NMRH/LH and ZIR36NMRH/LH and pub. no. 49-60073-1 for models ZIFS36NMRH/LH and ZIRS36NMRH/LH for complete instruction and custom options guide, before installing for current dimensional data.



All-Refrigerator All-Freezer	A	B† Semi Flush	B† Flush
36" wide models	36"	35-1/2"	36"

†Note: Additional cutout width may be required when side panels are used.
Add side panel thickness to the finished cutout width to calculate rough-in width.

Note: ZIR36NMLH, ZIRS36NMLH, ZIF36NMLH and ZIFS36NMLH models have hinges on the left side and the door swings from right to left. ZIR36NMRH, ZIRS36NMRH, ZIF36NMRH and ZIFS36NMRH models have hinges on the right side and door swings from left to right.



Bottom-Freezer Refrigerators

	ZIC360NMRH* ZIC360NMLH*	ZICS360NMRH** ZICS360NMLH**
Description	36" Built-In Refrigerator	36" Built-In Stainless Steel Refrigerator
Capacity		
Total (cu. ft.)	20.6	20.6
Fresh Food Section		
Upfront Electronic Controls w/Digital Readouts	•	•
Multi-Shelf Air Management Tower	•	•
Sealed Adjustable Humidity Produce Pans w/ Easy Access Lids and Full Extension Slides	2	2
Sealed Deli Pan with Full Extension Slides	2	2
Spill-Proof Glass Shelves	4 Adj./1 Fixed	4 Adj./1 Fixed
Adjustable Door Bins	6	6
Gallon Door Storage	•	•
Sealed Dairy Compartment	2	2
Glass-Covered Butter Dish	•	•
Wine Caddy	•	•
Egg Bin	•	•
Freezer Section		
Freezer Drawer with Full Extension Slides	•	•
Independent Utility Basket with Full Extension Slides	•	•
Automatic Ice Maker	•	•
Removable Ice Storage Bin	•	•
GE SmartWater™ Filtration System	•	•
General Features		
Industry Standard Flush Installation	•	•
Concealed Door Hinge	•	•
Easy Access Hinged Grille	•	•
Master Light Control Switch	•	•
Four-Point Leveling System	•	•
Adjustable Door Stop (90°/130°)	•	•
Steel Toekick Color	Black	Stainless Steel
115 Volts/20 Amps	•	•
Overall Dimensions (WxHxD in inches)	36 x 84 x 23-7/8	36 x 84 x 23-7/8
Approx. Shipping Weight (lbs.)	520	520
Full Warranty†	2-Year	2-Year
Full Warranty on Sealed Refrigeration System†	5-Year	5-Year
Limited Warranty on Sealed System Parts†	12-Year	12-Year
Limited Warranty on Full Extension Slides†	Lifetime	Lifetime

*Door panels required. Accepts 1/4" framed panels or 3/4" overlay panels.
**Full stainless wrap.
†See written warranty for details.

All-Refrigerators and All-Freezers

	ZIR36NMRH* ZIR36NMLH* ZIRS36NMRH** ZIRS36NMLH**	ZIF36NMRH* ZIF36NMLH* ZIFS36NMRH** ZIFS36NMLH**
Description	36" Built-In All-Refrigerator	36" Built-In All-Freezer
Capacity		
Total (cu. ft.)	21.9	21.9
Interior		
Spill-Proof Glass Shelves	6 Adj./1 Full-Width Fixed	
Sealed Snack Pans w/Full-Extension Slides	2 Regular	
Adj. Humidity, Produce Pans w/Easy Access Lid w/Full-Extension Slides	2 Extra-Large	
Wine Caddy	•	
Wire Shelves		5 Adj./1 Fixed/1 Full-Width Fixed
Wire Baskets w/Full-Extension Slides	4 Large	2 Regular, 4 Large
Wire Baskets w/Easy Access Lid w/Full-Extension Slides		2 Extra Large
Door Interior		
Door Bins	4	8
Gallon Door Bins	2	2
Sealed Dairy Compartment	2	
Egg Bin	•	
Glass-Covered Butter Dish	•	
General Features		
Sealed System Design	Auto Cycle Defrost	Automatic Defrost
Four Adjustable Rollers	•	•
Four-Point Leveling System	•	•
130° Door Stop	•	•
Coil-Free Back	•	•
Automatic Ice Maker		•
115 Volts/20 Amps	•	•
Overall Dimensions† (WxHxD in inches)	36 x 84 x 24-3/4	36 x 84 x 24-3/4
Approx. Shipping Weight (lbs.)	475	475
Full Warranty††	2-Year	2-Year
Full Warranty on Sealed Refrigeration System††	5-Year	5-Year
Limited Warranty on Sealed System Parts††	12-Year	12-Year
Limited Warranty on Full Extension Slides††	Lifetime	Lifetime

*Door panels required.
**Full stainless wrap, no trim kit required.
†Depth can include 3/4" custom panel.
††See written warranty for details.

Custom Options for Refrigerators

48" Side-by-Side Refrigerators

Models			
	ZISW480DM	ZISB480DM	ZIS480NM
Custom Options			
Stainless Steel Tubular Handles	ZKHSS2	ZKHSS2	ZKHSS2
1/4" Black Acrylic Panels		ZPB480D	ZPB480N
1/4" White Acrylic Panels	ZPW480D		ZPW480N
1/4" Stainless Steel Panels	ZPS480D	ZPS480D	ZPS480N

42" Side-by-Side Refrigerators

Models			
	ZISW420DM	ZISB420DM	ZIS420NM
Custom Options			
Stainless Steel Tubular Handles	ZKHSS2	ZKHSS2	ZKHSS2
1/4" Black Acrylic Panels		ZPB420D	ZPB420N
1/4" White Acrylic Panels	ZPW420D		ZPW420N
1/4" Stainless Steel Panels	ZPS420D	ZPS420D	ZPS420N

36" Side-by-Side Refrigerators

Models			
	ZISW360DM	ZISB360DM	ZIS360NM
Custom Options			
Stainless Steel Tubular Handles	ZKHSS2	ZKHSS2	ZKHSS2
1/4" Black Acrylic Panels		ZPB360D	ZPB360N
1/4" White Acrylic Panels	ZPW360D		ZPW360N
1/4" Stainless Steel Panels	ZPS360D	ZPS360D	ZPS360N

36" Bottom-Freezer Refrigerators

Models				
	ZIC360NMRH	ZIC360NMLH	ZICS360NMRH	ZICS360NMLH
Custom Options				
Stainless Steel Tubular Handles	ZKHCSS2	ZKHCSS2		
Unified Grille Kit	ZUG2		ZUGSS2	ZUGSS2
1/4" Black Acrylic Panels	ZPBC360	ZPBC360		
1/4" White Acrylic Panels	ZPWC360	ZPWC360		
1/4" Stainless Steel Panels	ZPSC360	ZPSC360		

36" All-Refrigerators and All-Freezers

Models				
	ZIR36NMRH ZIF36NMRH	ZIR36NMLH ZIF36NMLH	ZIRS36NMRH ZIFS36NMRH	ZIRS36NMLH ZIFS36NMLH
Custom Options				
Stainless steel panels	ZWSR36	ZWSR36		
White Lexan® panels	ZWWR36	ZWWR36		
Black Lexan® panels	ZWBR36	ZWBR36		
Custom handle kit for framed 1/4"-thick panels	ZKHR1	ZKHR1		
Tubular stainless steel handles for 1/4"-thick panels	ZKHRSS1	ZKHRSS1		
3/4"-thick custom panel kit	ZKTR36RH	ZKTR36LH		
Custom handles for overlay 3/4"-thick custom panels	ZKHTR1	ZKHTR1		
Tubular stainless steel handles for 3/4"-thick custom panels	ZKHTRSS1	ZKHTRSS1		
Adjustable grille height kit	ZGC2	ZGC2	ZGCSS36RH	ZGCSS36LH
White toekick kit	ZWT1	ZWT1	ZWT1	ZWT1
Unified Grille Panel Kit for side-by-side installation	ZUG75	ZUG75	ZUGSS	ZUGSS
Side-by-side installation trim strip	ZFC1	ZFC1	ZFC1	ZFC1



Glossary of Terms

Stainless steel, white or black panels.

Factory-installed trim will accept 1/4"-thick accessory panels which are cut to size and ready to install. These panels must be ordered separately.

Tubular stainless steel handles.

Monogram stainless steel tubular handles (shown on page 80) can be used with 1/4"- or 3/4"-thick panels.

Unified grille panel kit.

An optional grille panel creates a unified look above two units placed side by side.

Free Standing Refrigerator

ZFSB25DMSS

Description	
	Free Standing Side-by-Side Refrigerator
Capacity	
Total (cu. ft.)	25.3
Fresh Food (cu. ft.)	15.9
Freezer (cu. ft.)	9.4
Fresh Food Section	
Upfront Electronic Controls w/Digital Readouts	•
Tri-Level Light System	•
Multi-Shelf Air Management Tower	•
Clear Bins and Pans	•
Climate Control Drawer w/Express Chill, Express Thaw, Select Temp	•
Sealed Adjustable Humidity Produce Pan	•
Sealed Deli Pan	•
Adjustable Spill-Proof Glass Shelves	•
Adjustable Door Bins	•
Gallon Door Storage	•
Dairy Compartment	•
Covered Butter Dish	•
Wine Caddy	•
Freezer Section	
Interior Light	•
Utility Baskets	3 (2 Full-Extension)
Adjustable Wire Shelves	2 (1 Slide-Out)
Slide-Out Can Rack	•
Tilt-Out Wire Door Bins	3 (2 Adjustable)
Automatic Icemaker	•
General Features	
ENERGY STAR® Qualified	•
Electronic Dispenser Controls	•
Extra-Tall Dispenser w/Cubes, Crushed Ice and Chilled Water	•
GE SmartWater™ Filtration System for Water and Ice	•
Concealed Door Hinge	•
115 Volts/20 Amps	•
Overall Dimensions (WxHxD in inches)	36 x 72 x 33 (34 w/handles)
Approx. Shipping Weight (lbs.)	490
Full Warranty*	1-Year
Limited Warranty on Sealed Refrigeration System*	5-Year

*See written warranty for details.

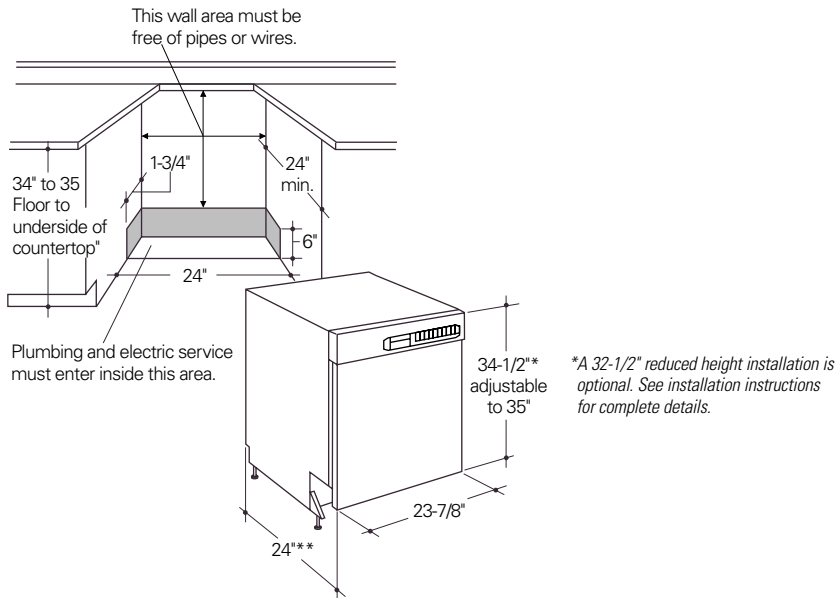
Note: Reference pub. no. 49-60160, GE Monogram® Free Standing Refrigerator Installation Instructions, before installing for current dimensional data.



Dishwashers

ZBD7100GSS, ZBD7000GII, ZBD6900GSS, ZBD6700GWW, ZBD6700GBB, ZBD6600GSS, ZBD6500GSS, ZBD6400GWW, and ZBD6400GBB Dishwashers

Note: Reference pub. no. 49-5905, GE Monogram® Dishwasher Installation Instructions, before installing for current dimensional data.



**Models ZBD7100 and ZBD7000 are 24-3/4" including 3/4" door panel.



Dishwashers

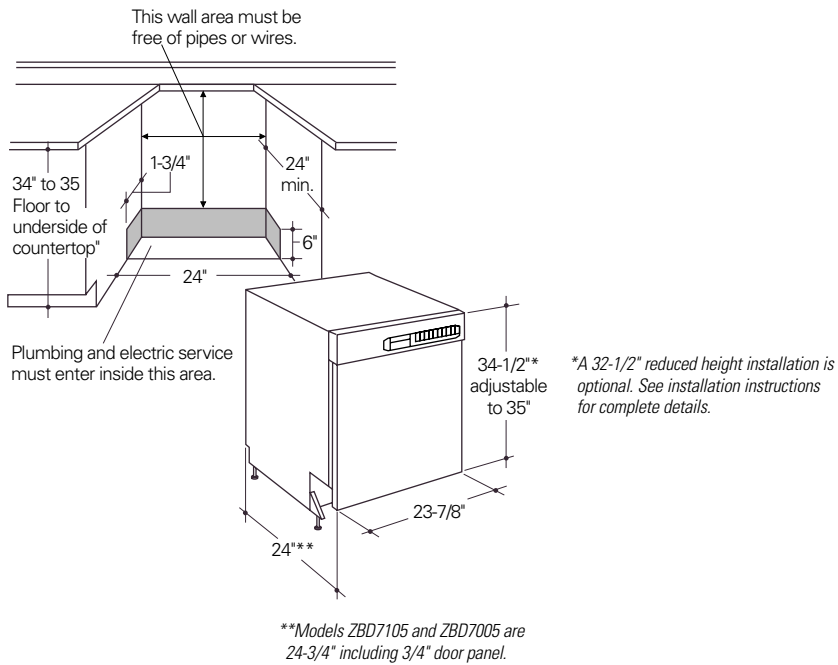
	ZBD7100GSS	ZBD7000GII	ZBD6900GSS ZBD6700GWW ZBD6700GGB	ZBD6600GSS	ZBD6500GSS ZBD6400GWW ZBD6400GGB
Description	Fully Integrated Dishwasher	Fully Integrated Dishwasher	Fully Wrapped Dishwasher	Professional Series Dishwasher	Built-In Dishwasher
Variable Cycles and Options					
Pots and Pans, Normal, China/Crystal, Rinse Only	•	•	•		
Heavy-Duty, Normal, China/Crystal, Speed, Rinse Only				•	
Pots and Pans, Normal, China/Crystal, Sani-Wash					•
Dry Option	Smart w/Fan	Smart w/Fan	Smart w/Fan	Heat w/Fan	Heat w/Fan
Water Temperature Options	Sanitize, High, Normal	Sanitize, High, Normal	Sanitize, High, Normal	Sanitize, High, Normal	High, Normal
2/4/6 Hour Delay Start	•	•	•		•
Cycle Status Indicators	•	•	•		•
Features					
NSF Certified to Sanitize	•	•	•	•	•
ENERGY STAR® Qualified	•	•	•	•	•
Electronic Controls	•	•	•	Rotary Dials	•
Cycle Auto Memory	•	•	•	•	•
Surgical Grade Stainless Steel Interior	•	•	•	•	•
Rilsan™ Nylon Adj. Upper Rack	Fold-Down Tines	Fold-Down Tines	Fold-Down Tines	Fold-Down Tines	•
Rilsan™ Nylon Lower Rack	Fold-Down Tines	Fold-Down Tines	Fold-Down Tines	Fold-Down Tines	Fold-Down Tines
Ball-Tipped, Fold-Down Tines	•	•	•	•	•
Silverware Basket w/Cell Covers	•	•	•	•	•
Upper Rack Utility Shelves	•	•	•	•	•
5 Wash Levels	•	•	•	•	•
Stainless Steel Wash Arms	•	•	•	•	•
4-Stage Filter System	•	•	•	•	•
Adjustable Rinse Aid Dispenser	With Sensor	With Sensor	With Sensor	•	•
Turbidity CleanSensor Technology	•	•	•	•	•
Automatic Temperature Sensing	•	•	•	•	•
Flood Control System	•	•	•	•	•
Circulation Pump w/Induction Motor	•	•	•	•	•
Anti-Jamming Synchronous Drain Pump	•	•	•	•	•
Interior Light	•	•	•	•	
Quiet Features					
Heavy-Duty Steel Outer Wrap	•	•	•	•	•
Steel Case Insulation Package	•	•	•	•	•
Bitumen Tub Wrap	•	•	•	•	•
Motor Isolation Suspension	•	•	•	•	•
Advanced Hydrodynamics	•	•	•	•	•
Appearance					
Door Panel Color	Stainless Steel w/Tubular Handle	Requires 3/4" Panel and Handle	Stainless Steel White Black	Stainless Steel w/ Professional Handle	Stainless Steel White Black
Control Panel Color			Black White Black	Stainless Steel	Black White Black
Accepts 3/4" or 1/4" Custom Panels					ZPF675W/B ZPF625W/B
General Features					
Overall Dimensions (WxHxD in inches)	23-7/8 x 34-1/2 x 24-3/4	23-7/8 x 34-1/2 x 24-3/4	23-7/8 x 34-1/2 x 24	23-7/8 x 34-1/2 x 24	23-7/8 x 34-1/2 x 24
Amps @ 120 Volts	12.0	12.0	12.0	12.0	12.0
Approx. Shipping Weight (lbs.)	125	125	125	135	125
Full Warranty*	1-Year	1-Year	1-Year	1-Year	1-Year
Limited Warranty* On Parts	2-Year	2-Year	2-Year	2-Year	2-Year
Limited Warranty* On Upper and Lower Racks	5-Year	5-Year	5-Year	5-Year	5-Year
Limited Warranty* On Electronic Control Module	5-Year	5-Year	5-Year	5-Year	5-Year
Full Warranty* On Tub and Door Liner	Lifetime	Lifetime	Lifetime	Lifetime	Lifetime

*See written warranty for details.

Chef's Washers

ZBD7105GSS, ZBD7005GII, ZBD6905GSS and ZBD6605GSS Chef's Washers

Note: Reference pub. no. 49-5905, GE Monogram® Chef's Washer Installation Instructions, before installing for current dimensional data.





Chef's Washers

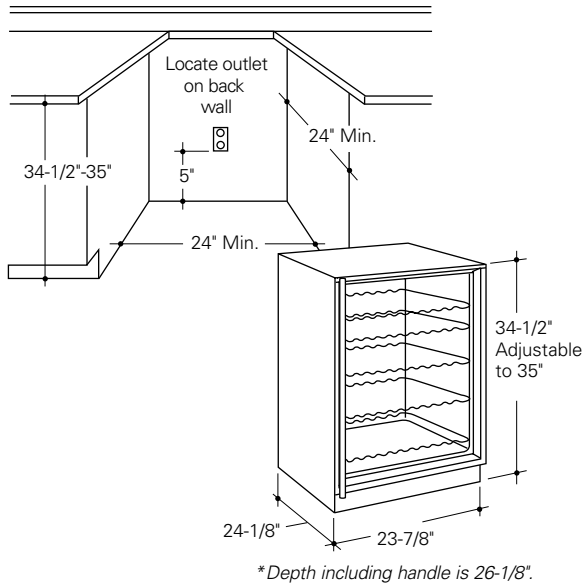
	ZBD7105GSS	ZBD7005GII	ZBD6905GSS	ZBD6605GSS
	Fully Integrated Chef's Washer	Fully Integrated Chef's Washer	Fully Wrapped Chef's Washer	Professional Series Chef's Washer
Heavy-Duty, Normal, Light, Rinse Only	•	•	•	
Heavy-Duty, Normal, Light, Speed, Rinse Only				•
Water Temperature Options	Sanitize, High, Normal	Sanitize, High, Normal	Sanitize, High, Normal	Sanitize, High, Normal
Dry Option	Smart w/Fan	Smart w/Fan	Smart w/Fan	Heat w/Fan
2/4/6 Hour Delay Start	•	•	•	
Cycle Status Indicators	•	•	•	
NSF Certified to Sanitize Pots and Pans	•	•	•	•
Electronic Controls	•	•	•	Rotary Dials
Cycle Auto Memory	•	•	•	•
Surgical Grade Stainless Steel Interior	•	•	•	•
Interior Light	•	•	•	•
Rilsan™ Nylon Adj. Upper Cookware Rack	•	•	•	•
Rilsan™ Nylon Lower Cookware Rack	•	•	•	•
Graphite Gray Racks/Baskets	•	•	•	•
Fold-Down Casserole and Cookie Sheet Dividers	•	•	•	•
Utensil Basket	•	•	•	•
5 Wash Levels	•	•	•	•
Stainless Steel Wash Arms	•	•	•	•
4-Stage Rinse Aid Dispenser	•	•	•	•
Automatic Temperature Sensing	•	•	•	•
Flood Control System	•	•	•	•
Circulation Pump w/Induction Motor	•	•	•	•
Anti-jamming Synchronous Drain Pump	•	•	•	•
Heavy-Duty Steel Outer Wrap	•	•	•	•
Steel Case Insulation Package	•	•	•	•
Insulated Base and Pan	•	•	•	•
Bitumen Tub Wrap	•	•	•	•
Motor Isolation Suspension	•	•	•	•
Advanced Hydrodynamics	•	•	•	•
Door Panel Color	Stainless Steel w/Tubular Handle	Requires 3/4" Panel and Handle	Stainless Steel	Stainless Steel w/Professional Handle
Control Panel Color			Black	Stainless Steel
Overall Dimensions (WxHxD in inches)	23-7/8 x 34-1/2 x 24-3/4	23-7/8 x 34-1/2 x 24-3/4	23-7/8 x 34-1/2 x 24	23-7/8 x 34-1/2 x 24
Amps @120 Volts	12.0	12.0	12.0	12.0
Approx. Shipping Weight (lbs.)	125	125	125	135
Fully Warranty*	1-Year	1-Year	1-Year	1-Year
Limited Warranty* On Parts	2-Year	2-Year	2-Year	2-Year
Limited Warranty* on Upper and Lower Level Racks	5-Year	5-Year	5-Year	5-Year
Limited Warranty* on Electronic Control Module	5-Year	5-Year	5-Year	5-Year
Full Warranty* On Tub and Door Liner	Lifetime	Lifetime	Lifetime	Lifetime

*See written warranty for details.

Wine Chillers & Beverage Centers

ZDW24AWW, ZDW24ABB Wine Chillers and ZDB24AWW, ZDB24ABB Beverage Centers

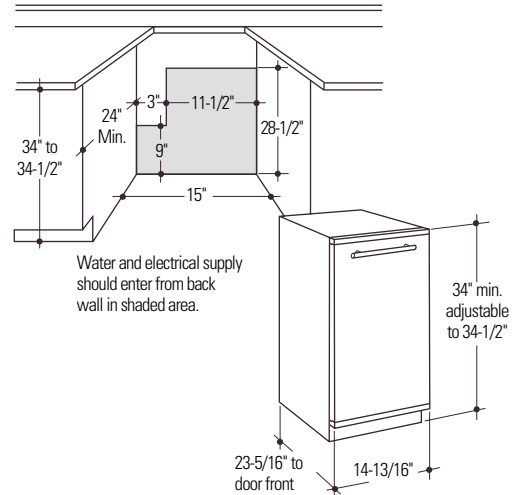
Note: Reference pub. no. 49-60148 for GE Monogram® Wine Chiller and Beverage Center Installation Instructions, before installing for current dimensional data.



Icemakers

ZDI15CSS, ZDI15CWW and ZDIS15CBB Icemakers

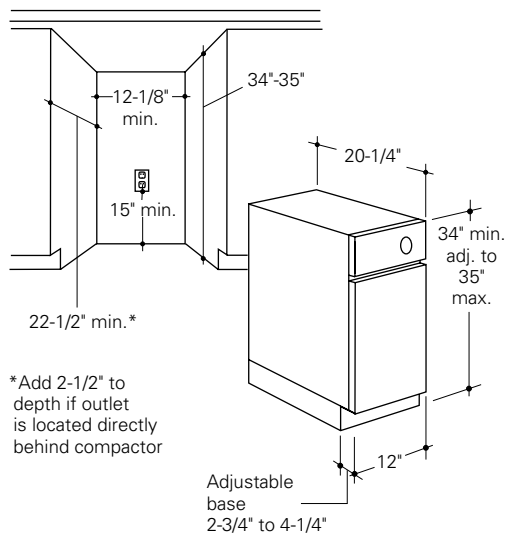
Note: The finished cutout is determined by the type of installation. Order pub. no. 49-60016 before installing for current dimensional data.



Compactors

ZCG3500DSS, ZCG3300VWW and ZCG3100VBB Compactors

Note: Reference pub. no. 49-5778-2, GE Monogram Compactor Installation Instructions, before installing for current dimensional data.



Wine Chillers and Beverage Centers

	ZDW24AWW ZDW24ABB	ZDB24AWW ZDB24ABB
Performance		
Total Capacity	50 Wine Bottles	14 Wine Bottles Plus Beverages
Slide-Out Shelves	5	2
Fixed Shelves	2	3
Convenience		
Adj. Temperature Control Beverage Center Section		Mid-30° to Mid-40°
Adj. Temperature Control Wine Section	Low 40° to Mid-60°	Mid-40° to Mid-50°
Interior Light	Auto/Manual	Auto/Manual
Appearance		
Colors Available	White Black	White Black
Wrapped Stainless Steel Glass Door w/Tubular Handle	•	•
General Features		
Installation Options	Built-In or Free Standing	Built-In or Free Standing
See-Thru Glass Door	•	•
Reversible Door Swing	•	•
Overall Dimensions (WxHxD in inches)	23-7/8 x 34-1/2 x 24-1/8	23-7/8 x 34-1/2 x 24-1/8
Amps @ 115 Volts	2.0	2.0
Approx. Shipping Weight (lbs.)	126	130
Full Warranty*	1-Year	1-Year
Full Warranty* Sealed Refrigeration System	5-Year	5-Year

*See written warranty for details.



Icemakers

	ZDIS15CSS ZDI15CWW ZDI15CBB
Performance	
Daily Ice Production	50 lbs.
Storage Bin	25 lbs.
Convenience	
Automatic Shut-Off	•
Ice Scoop	•
Interior Light	•
Electronic Control w/Pushpads	•
Cycles	On/Off/Clean
Clean Light	•
Appearance	
Colors	Stainless Steel White Black
Full-Length Door	•
Handle	Stainless Steel Tubular White Black
Accepts 3/4" Custom Panels	ZIP75WW ZIP75BB
Reversible Door	•
100° Door Stop	•
General Features	
Overall Dimensions (WxHxD in inches)	14-13/16 x 34 x 23-5/16
Amps @ 120 Volts	5.3
Drain Pump Accessory Kit	ZPK1
Approx. Shipping Weight (lbs.)	110
Full Warranty*	1-Year
Full Warranty* Sealed Refrigeration System	5-Year

*See written warranty for details.

Compactors

	ZCG3500DSS ZCG3100VWW ZCG3100VBB
Performance	
1/3 HP Motor	•
5,000 lb. Maximum Compacting Force	•
Automatic Anti-Jamming Feature	•
Convenience	
Slide-Out Compactor Drawer	•
Lock/Start Control w/Removable Key	•
Appearance	
Colors Available	Stainless Steel White Black
White/Black Reversible Drawer Panel	Black and White Models
Adjustable Base (toekick depth)	•
Accepts Stainless Steel Panels	24-M117 (Black & White Models)
Drawer Trim Accepts 1/4" Custom Panel	Black & White Models
Accepts 3/4" Custom Panel	•
General Features	
Overall Dimensions (WxHxD in inches)	12 x 34-35 x 20-1/4
Amps @ 120 Volts	5.0
Approx. Shipping Weight (lbs.)	135
Full Warranty*	1-Year

*See written warranty for details.

Exceptional service is a Monogram standard.

Monogram® offers a feature no other brand can match: customized services that begin before you've selected your appliances and continue until well after your Monogram home has become a reality. The Monogram Collection™, a superb line of kitchen appliances with a package of services to match.

Visit Monogram.com. View Monogram product information, specifications, installation instructions and owner's manuals online.

Monogram Customer Service, 800.444.1845. If your Monogram appliance ever requires service, you can depend on Monogram Customer Service. Simply call, 8 a.m.-8 p.m. EST, Monday - Friday and 9 a.m.-4 p.m. EST, Saturday and a specialist will promptly coordinate an appointment.

GE QuickSpecs, 800.432.3729. Request dimensions and specifications on any Monogram appliance and have the data transmitted, within minutes, to the fax number you provide.

GE Answer Center®, 800.626.2000. For product assistance and answers to your questions about Monogram appliances anytime.

Acknowledgements. Monogram thanks the following fine companies for their generous contributions to the "California Chic" kitchen (pages 6-13).

Wood-Mode® Fine Custom Cabinetry, 800-635-7500, www.wood-mode.com

Andersen® Windows, 888-888-7020, www.andersenwindows.com

Ann Sacks® Tile & Stone, Inc., 800-278-8453, www.annsacks.com

Kallista® Inc. (*island sink and faucet*), 888-452-5547, www.kallistainc.com

Chicago Faucet Co. (*pot filler faucet*), 847-803-5000, www.chicagofaucets.com



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