



precise air™ convection system • sculptured handle • merchandising 2003 • auto recipe™ conversion • glass touch controls • m

GE Profile™ Wall Ovens and Slide-In Ranges with Trivection™ Technology

It's all about great food.



Profile™

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

Tender. Juicy. Flaky. Fluffy. Golden. Delicate. Even.

The characteristics that make meals delectable and delicious are difficult to achieve. Cooks strive for it. Families crave it. But unfortunately, finding the perfect balance has traditionally required a keen instinct, a lot of patience and a little luck. Until now.

The new GE Profile™ wall ovens and slide-in ranges with Trivection™ technology, give everyday cooks the ability to create savory, mouth-watering meals with incredible ease—incredibly fast!



Turkey – 2 Hours

Golden brown on the outside. Tender and juicy on the inside.



Baked potato – 17 Minutes

Evenly cooked throughout with a light, flaky and moist texture.



Angel food cake – 26 Minutes

Light, spongy and featherweight texture.



Lasagna – 15 Minutes

Tender and evenly cooked layers.



Bread – 10 Minutes

Evenly brown and consistent crust. Soft and fluffy in the middle.



Lamb – 13 Minutes

Lightly browned on the outside. Distinctly delicate, juicy and tender inside.



Cookies – 6 Minutes

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



Salmon – 7 Minutes

Flaky, moist and delicate.

Perfecting the delicate balance of heat and time.

The best qualities of three cooking methods deliver fantastic results—remarkably fast!

Thermal technology

Traditional bake and broil elements provide dry heat from above and below the food.

Precise Air™ convection technology

An innovative fan reverses direction for optimal air and heat circulation, providing even cooking and multi-rack baking and roasting capability.

Microwave energy

Electromagnetic waves excite molecules in food, providing faster cooking speeds.

The Trivection™ technology difference

GE's Trivection technology uses the ideal combination of all three heating methods to achieve fast cooking times while ensuring fantastic results.



Traditional thermal – 1 hour

Dried edges with over-browning on top and uneven heat spots throughout.



Trivection technology – 15 minutes

Evenly melted cheese on top with moist and tender layers of pasta and filling.



“My favorite thing about Trivection is it balances three energies to maximize cooking performance. It’s got brains, brawn, speed and is crazy about food!”

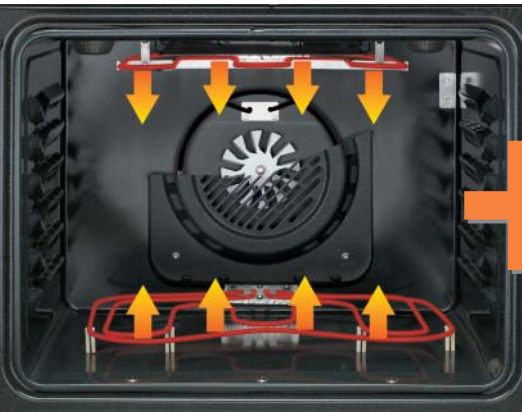
– Alton Brown,
Host/Writer of Food
Network’s Good Eats
and author of *I’m Just
Here for the Food.*

Alton Brown cooks lasagna in the revolutionary new GE Profile™ oven with Trivection technology.

Three cooking methods work as one.

It's intuitive. It's automatic. It's effortless.

GE Profile™ ovens with Trivection™ technology combine thermal, Precise Air™ convection and microwave energies to produce optimal texture, crispness, moistness and browning for each food type—in less time!



Thermal technology

- Maintains consistent oven temperature
- Traditional baking and roasting times



Precise Air™ convection technology

- Optimal air circulation
- Even baking and roasting throughout
- Ideal for accelerated browning
- Up to 25% faster roasting than a traditional thermal oven



Microwave technology

- Accelerates the cooking process



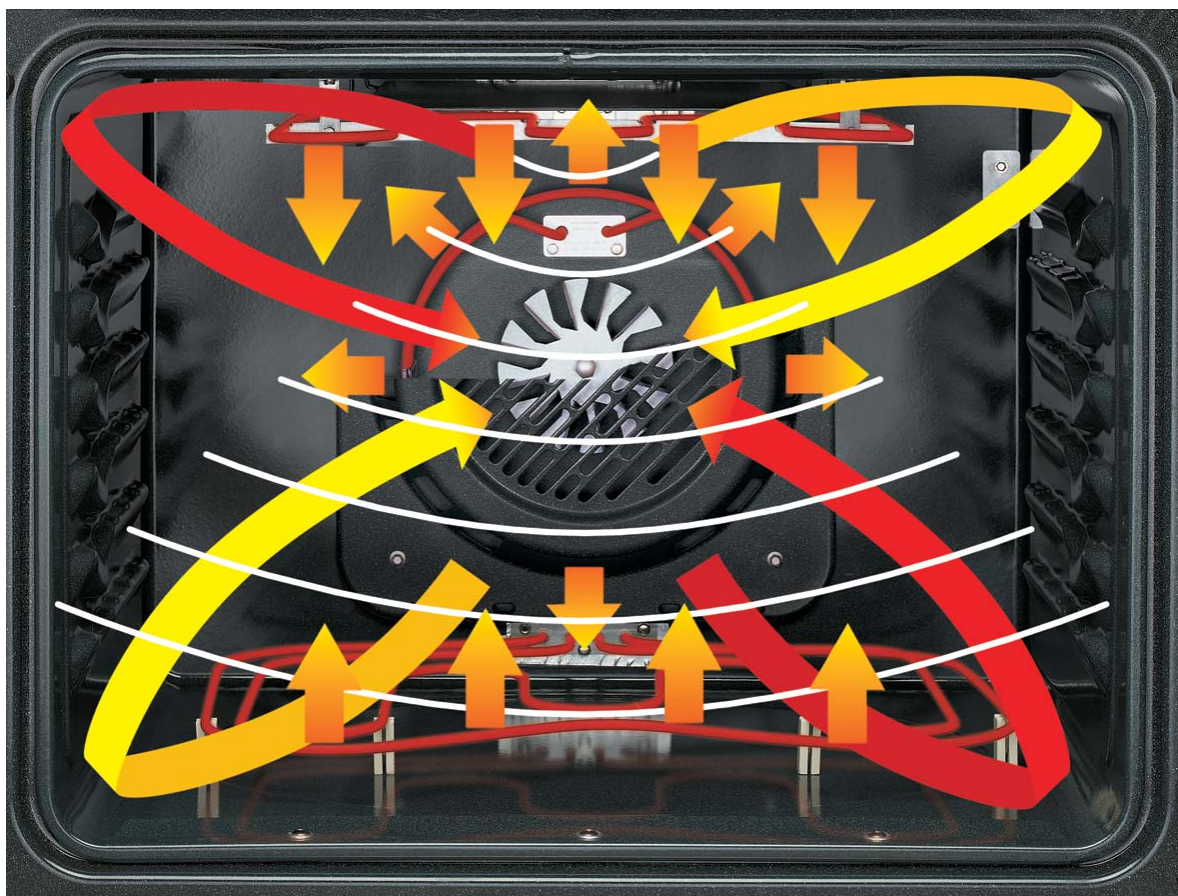
Grand award winner

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

Most valuable products



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



Trivection technology

Leveraging the best cooking qualities, Trivection technology delivers:

- Consistent oven temperature
- Optimal air circulation
- Remarkable speed—up to five times faster than a traditional oven

Just the right balance. The best in food quality.

A dash of thermal. A pinch convection. A hint of microwave. It's perfect!

Using pre-determined settings, customized by food type, GE Profile Trivection™ technology automatically delivers the ideal combination of heating energy to produce optimal texture, crispness, moistness and browning—in less time! The combination of heat depends on the kind of food you're cooking.



Lasagna

A lasagna is usually a large, dense mass of food with a high moisture content that benefits from high levels of all three energies. The thermal and convection energies will provide ideal browning, while the microwave will help to quickly bring the middle of the lasagna up to proper baking temperature.

A traditional oven cooks a lasagna in 1 hour using only thermal energy. A Trivection oven cooks a lasagna in 15 minutes using thermal, convection and microwave energies continuously throughout the cooking cycle.

Thermal

Traditional oven
60 minutes

Thermal

Convection

Microwave

Trivection technology oven
15 minutes



Angel food cake

Cakes are extremely delicate. They need to finish rising before the surface sets and browns. The thermal energy is used at the beginning of the cooking process to allow the cake to rise, as the cell structure sets. The convection energy speeds the browning later in the cycle, while the microwave energy completes the cooking of the interior.

A traditional oven cooks an angel food cake in 48 minutes using only thermal energy. A Trivection oven cooks an angel food cake in 26 minutes using thermal energy throughout the entire process, convection energy for 40% of the cooking cycle, and microwave energy for only 10%.

Thermal

Traditional oven
48 minutes

Thermal

Convection

Microwave

Trivection technology oven
26 minutes



Turkey (22-pound)

Poultry, which has a large amount of surface area, has a tendency to dry out during cooking. To combat this, the thermal and convection energies will help brown the outside to seal in the juices, while the microwave energy will speed up the cooking process to prevent moisture loss.

A traditional oven cooks a 22 lb. turkey in 4 hours using only thermal energy. A Trivection oven cooks the same turkey in 2 hours using thermal and convection energies continuously and microwave energy for 80% of the cooking cycle.

Thermal

**Traditional oven
4 hours**

Thermal

**Trivection technology oven
2 hours**

Convection

Microwave



Salmon

Fish, like poultry, has a tendency to lose moisture during the cooking because of its large surface area. The traditional and convection energies brown the outside of the food. Because fish is much thinner than poultry, the microwave energy can penetrate quickly to cook the interior without drying it out.

A traditional oven cooks a salmon steak in 20 minutes using only thermal energy. A Trivection oven cooks a salmon steak in only 7 minutes using thermal, convection and microwave energies continuously throughout the cooking cycle.

Thermal

**Traditional oven
20 minutes**

Thermal

**Trivection technology oven
7 minutes**

Convection

Microwave

User-friendly Chef's Guide™ controls make cooking a snap!

Great performance. Impressive speed. All at your fingertips.



Step 1: Select the cooking method and type of food



Use the cookware you already own!

Metal pans, glass baking dishes and stoneware can be used in the GE Profile Trivection™ technology wall ovens and slide-in ranges.



Step 2: Enter the traditional recipe temperature

Step 3: Enter the traditional cooking time

Once the oven is programmed, it automatically adjusts the ideal heating combination and the cooking time to the food type selected—delivering exceptional results.

There's no need to convert the temperature and time found on your favorite family recipes. Auto Recipe™ conversion does it for you. It's easy and effortless!

Additional options add even more versatility.

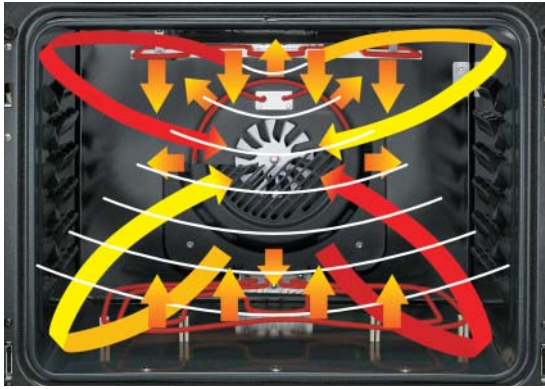
- **Proof mode** – Allows dough to rise quickly and efficiently.
- **Warm mode** – Keeps just-cooked foods warm and at the ideal serving temperature.
- **Defrost** – Helps frozen foods thaw quickly and evenly.



JT980SHSS Shown

The maximum in cooking performance and versatility.

Perfecting the delicate balance of heat and time.



Innovative technology. Fast, accurate and easy.

- **Exclusive Trivection™ technology** uses a combination of three heating methods to produce succulent foods up to five times faster than a conventional oven.
- **Chef's Guide™ controls** help guide you through the cooking experience to make programming quick and easy.
- **Exclusive Precise Air™ convection system** uses an innovative fan that reverses direction for optimal air and heat circulation.
- **Auto Recipe™ conversion** automatically adjusts standard recipe time and temperature for speedcook modes.



Modern style. Timeless beauty.

- **Striking curved appearance** with a **sculptured handle** and **stainless steel finish**.
- **Big View window** An extra large clear window makes monitoring the progress of food easy.
- **True color cooktop** adds style and sophistication to any kitchen. (Slide-In only)



Thoughtful design. Effortless cleaning.

- **Innovative design with Chef's Guide glass touch controls** complements any kitchen.
- **Self clean oven with light self-clean option** allows for quick cleanup of small spills.
- **Frameless glass cooktop and oven door** feature a one piece, glass surface that is smooth and easy-to-clean. (Slide-In only)

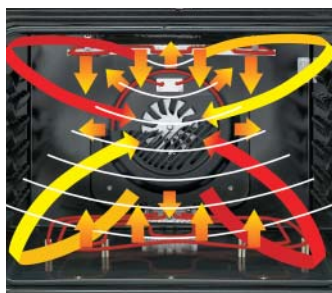


Extra features. More flexibility.

- **Extra-large 4.3 cu. ft. oven capacity with multiple rack positions** allows you to cook more at once.
- **Multiple cooking technologies** allow the oven to cook with traditional thermal heat, convection heat, or speed mode.
- **Multiple cooking modes** are offered for added convenience including proof mode, warm mode, defrost mode, help mode, and certified Sabbath mode.
- **Control lock capability** prevents unintended oven activation.
- **Ceramic glass cooktop with dual 6"/9" cooktop element** gives consumers the choice of using a 6" or 9" element. (Slide-In only)

The inside story—Trivection™ technology.

Perfecting the delicate balance of heat and time.



Trivection technology

Uses a combination of three heating methods: thermal, convection and microwave, to produce succulent foods up to five times faster than a conventional oven.



Speed baking mode/ Speed broiling mode

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



Precise Air™ convection system

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



Multiple mode convection

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



Traditional cookware

Compatible with metal pans, glass baking dishes and stoneware—no need to cook with special cookware.



Extra-large 4.3 cu. ft. self-clean oven

Provides a large oven interior for cooking more dishes and large meals at one time.



True Temp™ system

Provides even heat distribution and maximum oven control.



Auto Recipe™ conversion

Automatically adjusts standard recipe time and temperature for speedcook modes.



Three heavy-duty oven racks

Durable construction can accommodate any size or type of cookware.



Multiple cooking modes:

Features proof mode, warm mode, defrost mode and help mode for assistance in programming the oven.



Certified Sabbath mode

Allows consumers to keep cooked foods warm on the Jewish Sabbath and Jewish holidays.

Feature gallery—Wall Ovens.

Perfecting the delicate balance of heat and time.



Chef's Guide™ glass touch controls

Helps guide cooks through the process of programming the oven.



Big View window

Provides a large, convenient area to check the progress of food.



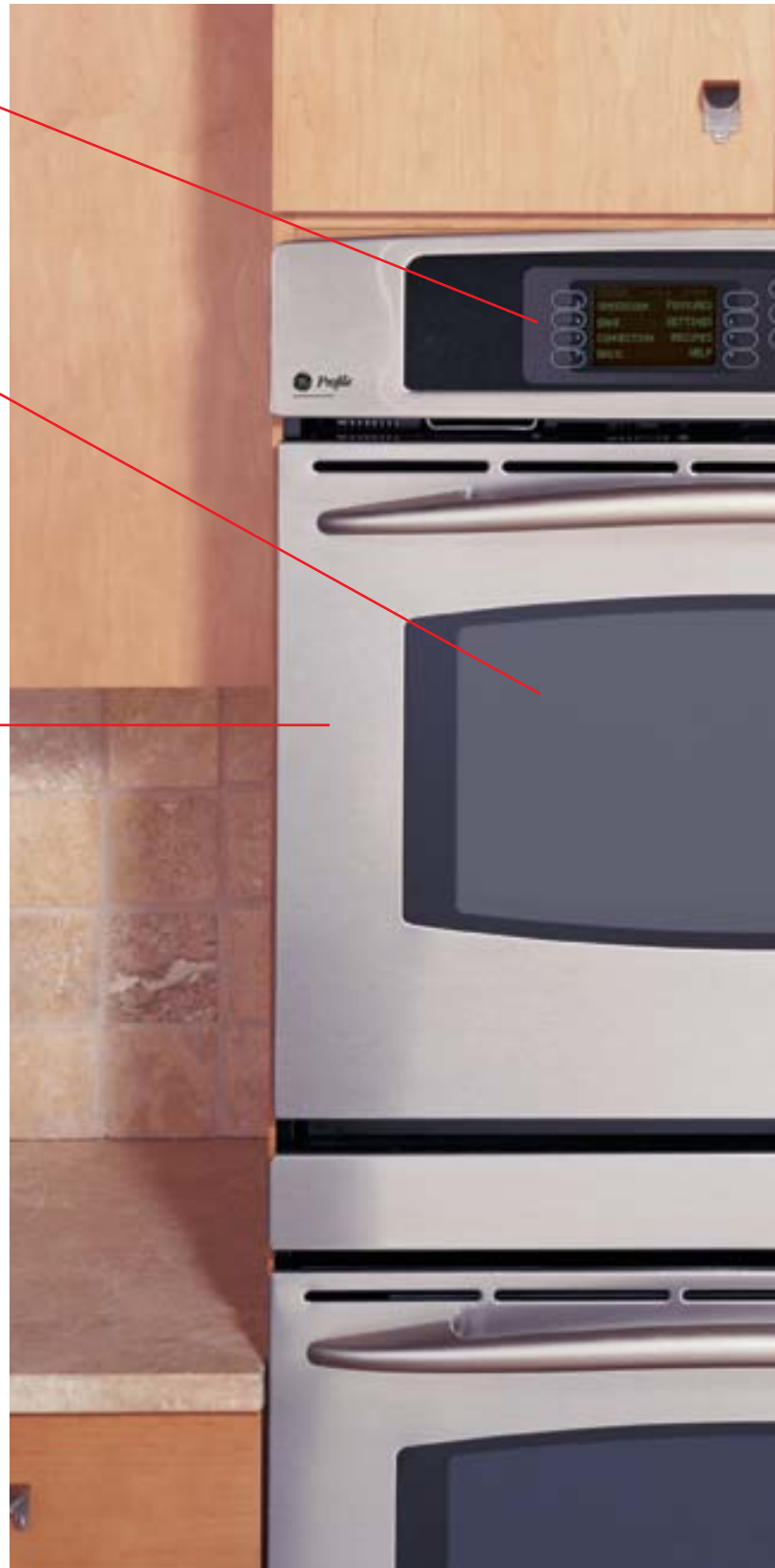
Stainless steel exterior

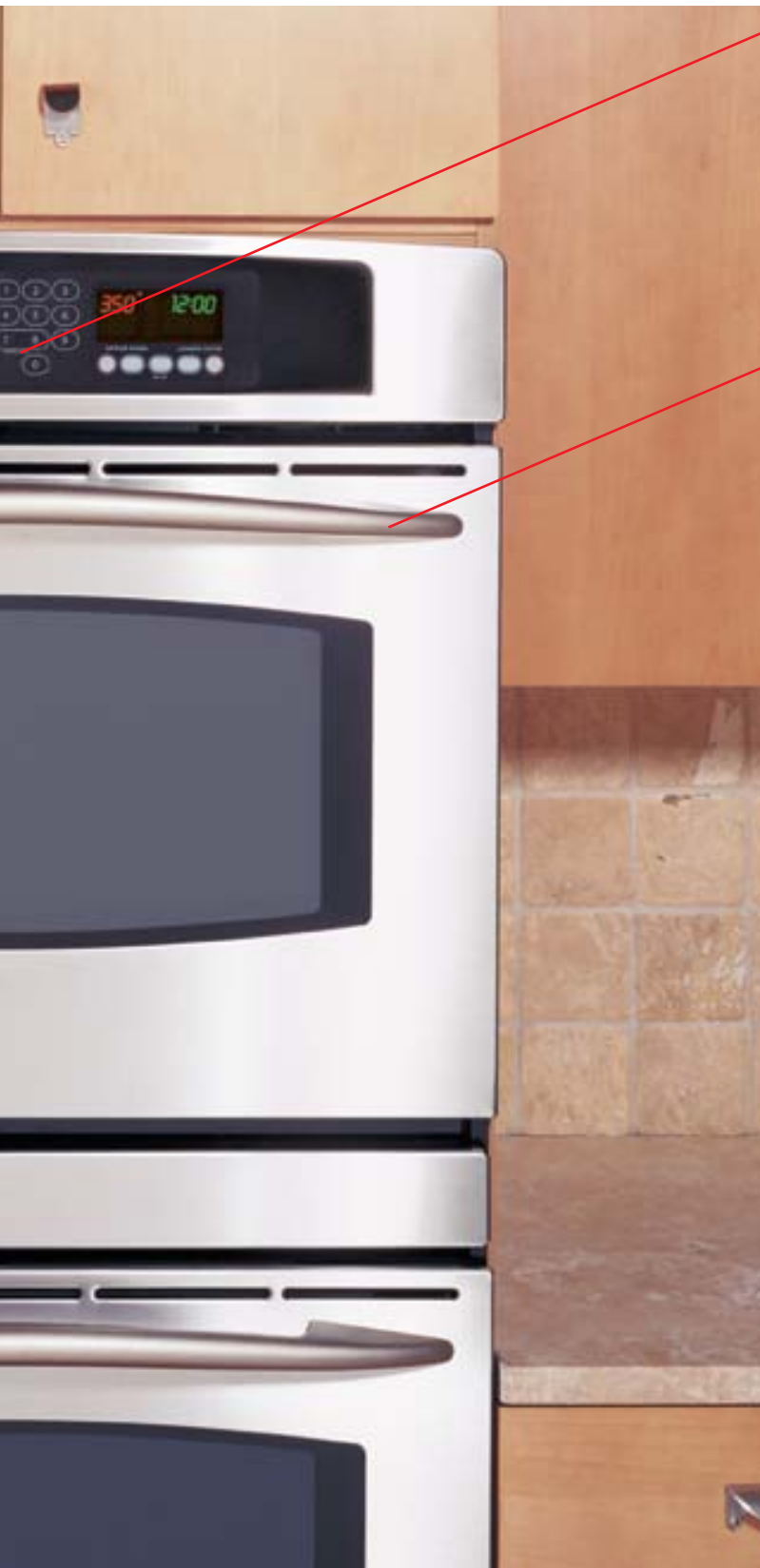
Enhances the oven's sleek appearance and complements a variety of cabinetry.



Integrated design

Designed to fit most industry-standard cutouts with 30" single and double wall ovens.





Control lock capability

Prevents accidental oven activation.



New appearance

Gives the range a sophisticated appeal with an elegant contoured shape.



Frameless glass oven doors

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



Grand Award Winner

Trivection™ technology was awarded the Popular Science Grand Award for Home Technology and named a “Most Valuable Product for 2003” by Building Products magazine.



Feature gallery—Slide-In Ranges.

Perfecting the delicate balance of heat and time.



Ceramic glass cooktop

A smooth cooktop surface makes cleaning quick and easy.



Chef's Guide™ glass touch controls

Helps guide cooks through the process of programming the oven.



Big View window

Provides a large, convenient area to check the progress of food.



Integrated design

Aligns with cabinetry for a smooth built-in look.





Dual 6"/9" element

Offers a convenient choice of using a 6" or 9" heating element.



Control lock capability

Prevents accidental oven activation.



Frameless glass oven door

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



Storage drawer

The convenient drawer can be used for storing cookware or kitchen accessories.



Trivection™ technology.

It's all about great food.



JT980

- Trivection technology
- Extra-large 4.3 cu. ft. capacity
- Precise Air™ convection system (both ovens)
- Single-rack, multi-rack convection baking
- Auto Recipe™ conversion
- Chef's Guide™ glass touch controls
- Self-clean oven
- Light self-clean
- TrueTemp™ system
- Heavy-duty oven racks
- Dual halogen oven lights
- Warm mode
- Proof mode
- Certified Sabbath mode
- Big View windows
- Trivection cookbook



JT930

- Trivection technology
- Extra-large 4.3 cu. ft. capacity
- Precise Air convection system
- Single-rack, multi-rack convection baking
- Auto Recipe conversion
- Chef's Guide glass touch controls
- Self-clean oven
- Light self-clean
- TrueTemp system
- Heavy-duty oven racks
- Dual halogen oven lights
- Warm mode
- Proof mode
- Certified Sabbath mode
- Big View window
- Trivection cookbook



Optional
backguard
available

JS998

- Trivection technology
- Extra-large 4.3 cu. ft. capacity
- Precise Air convection system
- Single-rack, multi-rack convection baking
- Auto Recipe conversion
- Chef's Guide glass touch controls
- Self-clean oven
- Ceramic glass cooktop
- Light self-clean
- Dual 6"/9" ribbon element
- TrueTemp system
- Heavy-duty oven racks
- Dual halogen oven lights
- Warm mode
- Proof mode
- Certified Sabbath mode
- Big View window
- Trivection cookbook

GE Profile™ 30" Built-In Double Oven with Trivection Technology

		GE Profile™
		JT980SH JT980WH JT980CH JT980BH
Features		
Oven	Upper Lower	Trivection/Convection Convection
Oven capacity (cu. ft.)		4.3 Upper/4.1 Lower
Trivection technology		●
Speed baking		Upper
Speed broiling		Upper
Precise Air Convection System		●
Multi-rack convection bake		●
Single-rack convection bake		●
Convection roast		●
Auto Recipe Conversion		●
Self-clean oven w/Delay Clean option		●
Automatic self-clean oven door lock		●
Light self-clean option		●
TrueTemp System		●
Variable broil/Six-pass broil element		●
Dual bake element		Upper
Eight-pass bake element		Lower
Chef's Guide controls		Glass touch
Programmable recipe recall		●
Proof mode		●
Warm mode		●
Defrost mode		Upper
Help mode		Upper
Optional closed door broiling		●
Temperature display		●
Delay Bake Option		●
C° and F° programmable		●
Audible preheat signal		●
Auto oven shut-off w/override		●
Electronic clock and kitchen timer		●
Control lock capability		●
Oven lights		2 Halogen
Certified Sabbath Mode		●
Oven racks	Upper Lower	3 Heavy-duty 3 Heavy-duty
Embossed rack positions		5 Upper/7 Lower
Roasting rack		●
Extra-large broiler pan with grid		●
Appearance		
Color appearance*		SS WW CC BB
Frameless oven doors		Stainless Steel White Glass Bisque Glass Black Glass
Big View window		●
Sculptured handles		Stainless look White Bisque Black
Trivection cookbook		●
Weights & Dimensions		
Approx. shipping wt. (lbs.)		322
Oven cabinet width required (in.)		30
Overall dimensions (WxHxD in inches)		29-3/4 x 52-7/8 x 23-1/2
Overall oven Interior dimensions (WxHxD in inches)	Upper Lower	24 x 17-1/2 x 17-1/2 24 x 16-1/4 x 18-1/4
Power/Ratings		
KW rating @ 240V		8.9
208V		6.7
Amps @ 240V		40
208V		40
Convection wattage		2500
Broiler/bake wattage		2500/2500

*SS = Stainless steel, WW = White on white, CC = Bisque on bisque, BB = Black on black.

GE Profile 30" Built-In Single Oven with Trivection Technology

		GE Profile
		JT930SH JT930WH JT930CH JT930BH
Features		
Oven		Trivection/Convection
Oven capacity		4.3 cu. ft.
Trivection technology		●
Speed baking		●
Speed broiling		●
Precise Air Convection System		●
Multi-rack convection bake		●
Single-rack convection bake		●
Convection roast		●
Auto Recipe Conversion		●
Self-clean oven w/Delay Clean option		●
Automatic self-clean oven door lock		●
Light self-clean option		●
TrueTemp System		●
Variable broil/Six-pass broil element		●
Dual bake element		●
Chef's Guide controls		Glass touch
Programmable recipe recall		●
Proof mode		●
Warm mode		●
Defrost mode		●
Help mode		●
Optional closed door broiling		●
Temperature display		●
Delay Bake Option		●
C° and F° programmable		●
Audible preheat signal		●
Auto oven shut-off w/override		●
Electronic clock and kitchen timer		●
Control lock capability		●
Oven lights		2 Halogen
Certified Sabbath Mode		●
Oven racks		3 Heavy-duty
Embossed rack positions		5
Roasting rack		●
Extra-large broiler pan with grid		●
Trivection cookbook		●
Appearance		
Color appearance*		SS WW CC BB
Frameless oven doors		Stainless steel White Glass Bisque Glass Black Glass
Big View window		●
Sculptured handle		Stainless look White Bisque Black
Undercounter installation		●
Weights & Dimensions		
Approx. shipping wt. (lbs.)		195
Oven cabinet width required (in.)		30
Overall dimensions (WxHxD in inches)		29-3/4 x 28-1/4 x 23-1/2
Overall oven Interior dimensions (WxHxD in inches)		24 x 17-1/2 x 17-1/2
Power/Ratings		
KW rating @ 240V		5.9
208V		4.4
Amps @ 240V		30
208V		30
Convection wattage		2500
Broiler/bake wattage		2500/2500

*SS = Stainless steel, WW = White on white, CC = Bisque on bisque, BB = Black on black.

GE Profile 30" Slide-In Electric Range with Trivection Technology

		GE Profile
		JS998SH JS998TH JS998KH JS998BH
Features		
Oven		Trivection/Convection
Oven capacity		4.3 cu. ft.
Trivection technology		●
Speed baking		●
Speed broiling		●
Precise Air Convection System		●
Multi-rack convection bake		●
Single rack convection bake		●
Convection roast		●
Auto Recipe Conversion		●
Self-clean oven w/Delay clean option		●
Light self-clean option		●
Automatic self-clean oven door lock		●
Oven racks		3 Heavy-Duty
TrueTemp system		●
Variable broil/Six-pass broil element		●
Dual bake element		●
Ceramic-glass cooktop		Patterned Black True White True Bisque Patterned Black
Overhanging cooktop		●
Dual 6/9" heating element		1 Ribbon (2500W)
8" heating elements		1 Ribbon (2000)
6" heating elements		2 Ribbon (1500W)
Infinite heat controls		●
Chef's Guide controls		Glass touch
Programmable recipe recall		●
Proof mode		●
Warm mode		●
Defrost mode		●
Help mode		●
Optional closed door broiling		●
Temperature display		●
Delay Bake option w/Cook & Hold		●
C° or F° programmable		●
Audible preheat signal		●
Auto oven shut-off w/override		●
Control lock capability		●
Electronic clock/kitchen timer		●
Hot surface indicator lights		4
Heating element "ON" indicator light		●
Certified Sabbath mode		●
Interior oven lights		2 Halogen
Storage drawer		Stainless White Bisque Black
Extra-large broiler pan with grid		●
Roasting rack		●
Trivection cookbook		●
Appearance		
Color appearance*		SS WW CC BB
Frameless glass oven door		Stainless steel White Bisque Black
Big View window		●
Sculptured handle		Stainless look White Bisque Black
Weights & Dimensions		
Overall oven interior dimensions (WxHxD in inches)		24 x 17-1/2 x 17-1/2
Approx. shipping weight (lbs.)		252
Power/Ratings		
KW rating @ 240V		12.8
208V		9.6
Amps @ 240V		40
208V		40
Convection Wattage		2500
Broiler/Bake Wattage		2500/2500

*SS = Stainless steel, WW = White on white, CC = Bisque on bisque, BB = Black on black.