PT9900SW

GE Profile™ 30" Combination Double Wall Oven with Convection and Advantium® Technology

DIMENSIONS AND INSTALLATION INFORMATION

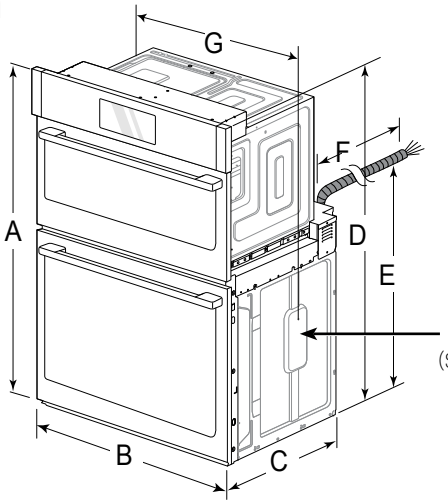
NOTE: Cabinets installed adjacent to wall ovens must have a temperature spec of at least a 194°F.

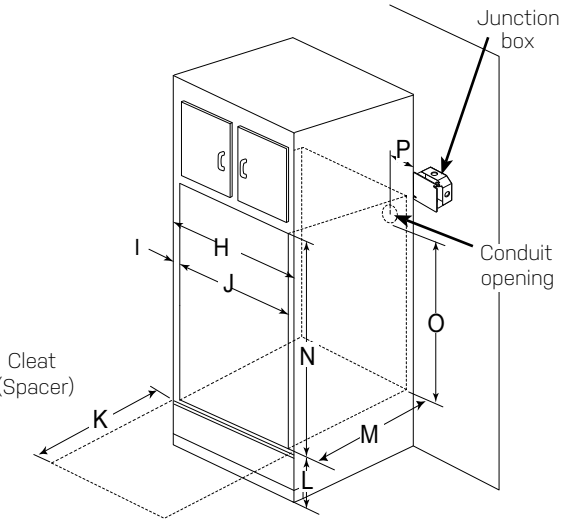
INSTALLATION INFORMATION:
Before installing, consult installation instructions packed with product for current dimensional data.

Door handle protrudes 3" from door face. Cabinets and drawers on adjacent 45° and 90° walls should be placed to avoid interference with the handle.

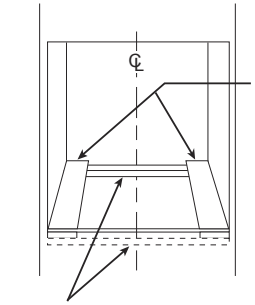
Electric wall ovens are not approved for installation with a plug and receptacle. They must be hardwired in accordance with installation instructions.

NOTE: These ovens are not approved for stackable or side-by-side installations.





Overall Dimensions		
	A Height	**43 13/16" (111.3 cm)**
	B Width	**29 3/4" (75.5 cm)**
	C Depth	**23 3/8" (59.3 cm)**
	D Height (standard installation)	**43 3/16" (109.7 cm)**
	E Height (power cord)	**25 7/8" (65.6 cm)**
	F Length (power cord)	**60" (152.4 cm)**
	G Width (standard installation)	**28 7/16" (72.2 cm)**
	H Cabinet width	**30" (76.2 cm)**
	I Overlap of oven	**1" (2.5 cm)**
	J Cutout width	**28 1/2" Min. (72.4 cm) 28 5/8" Max. (72.7 cm)**
	K Depth of open door	**23" (58.4 cm)**
	L Cutout location from floor	**12" Min. (30.5 cm)**
	M Cutout depth	**24" Min. (61.0 cm)**
	N Cutout height	**43 7/16" Min. (110.3 cm) 43 1/2" Max. (110.5 cm)**
	O Height of conduit opening from floor of cutout	**39 27/31" (101.2 cm)**
	P Distance of conduit opening from side of cabinet	**5" (12.7 cm)**



2 x 4 or equivalent runners level with bottom of cutout and flush with sides of cutout or solid bottom floor.

Suitable bracing
to support runners
(must support 375 lbs.)

KW RATING	
240V	7.2
208V	5.4
BREAKER SIZE	
240V	40 AMPS
208V	40 AMPS

NOTE: If the cabinet does not have a solid bottom, two braces or runners must be installed to support the weight of the oven. For single ovens, the runners and braces must support 200 lbs (91 kg). For double ovens, the runners and braces must support 375 lbs. (170 kg).

NOTE: If marks, blemishes or the cutout opening are visible above the installed oven, it may be necessary to add wood shims under the runners and front trim until the marks or opening are covered.

NOTE: If the cabinet does not have a front frame and the sides are less than 3/4" (1.9 cm) thick, shim both sides equally to establish the cutout width.

ATTENTION INSTALLER:
All electric wall ovens must be hardwired (direct-wired) into an approved junction box. A plug and receptacle is NOT permitted on these products.

Profile™

For answers to your Monogram, Café™, GE Profile™ or GE Appliances product questions, visit our website at geappliances.com or call GE Answer Center® Service, 800.626.2000.

Listed by Underwriters Laboratories

Specification Revised 9/24

PT9900SW

GE Profile™ 30" Combination Double Wall Oven with Convection and Advantium® Technology

FEATURES AND BENEFITS

Advantium® Speedcook Oven 120V (Upper Oven) – Achieve oven-quality meals up to 2-4 times faster, offering 28+ pre-programmed options for a wide range of dishes. Its smart algorithms adjust cooking times and modes to ensure consistent results every time. Experience perfect meals at hyper-speed with the Advantium advantage

True European Convection (Lower Oven) – Faster, more even cooking results from a third heating element and fan combination

Brilliant 7" LCD Display – A sleek, interactive touch screen that is easy to use and includes pre-programmed menus

No Preheat Air Fry (Lower Oven) – Cook healthier, crispier versions of your favorite foods in less time thanks to an air fryer right in your oven that doesn't require preheating (optional air fry tray sold separately)

Steam Bake Mode (Lower Oven) – Prepare meals like a chef with a built-in, refillable water reservoir that ensures consistent steam for hours, efficiently transfers heat and maintains even heat distribution for crispy steamed vegetables, breads with crispy crust and perfectly roasted meats and fish

Steam Sous Vide Mode (Lower Oven) – Achieve sous vide results right in your oven and bring out the best in foods like seafood, poultry and vegetables through a temperature control system that cooks food at a constant low temperature to provide a precise level of doneness while retaining the flavors, colors and nutrients of the ingredients

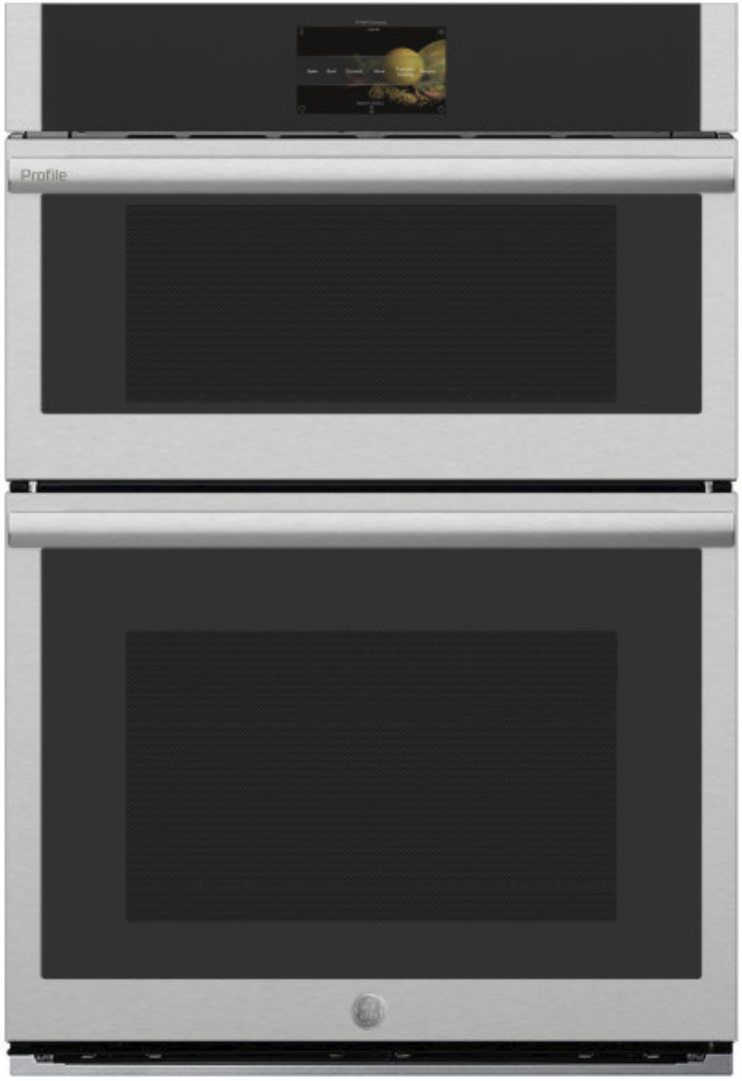
8-Pass Bake Element (Lower Oven) – Even baking is assured with heat that covers more surface area

8-Pass Broil Element (Lower Oven) – Get full broil coverage and even browning from edge to edge

Self-clean with Steam Clean Option (Lower Oven) – Clean your oven the way you want with two cleaning options to fit your lifestyle

Never-Scrub, Heavy-Duty Roller Rack (Lower Oven) – Easily access items with a rack that glides smoothly

Model PT9900SWSS – Stainless Steel



Profile™