



dream kitchens
designed by Lowe's and GE Profile™



GE Profile™ appliances and deluxe cabinets create exquisite dream kitchens



Built-in appliances provide a seamless appearance, removing the boundaries between the appliances and cabinetry.



Expansive kitchens with beautiful, smart dishwashers and multiple cooking appliances. Built-in refrigerators with custom, cabinet-matching panels. Sleek, stainless steel hoods. Innovative ovens that deliver delicious results in minutes. These are the possibilities that define tomorrow's home, and you can experience them today with GE Profile appliances.



Stainless steel appliances provide a sleek, high-tech appearance. And, because stainless reflects light and color, it helps brighten the kitchen and create an open feeling.



With custom wood panels, the GE Profile fully integrated side-by-side refrigerator virtually disappears.

Innovative technology your busy lifestyle demands.

Trivection® technology Only GE has it!



It's all about great food! GE Profile wall ovens and slide-in ranges with exclusive Trivection technology achieve the delicate balance of heat and time by combining thermal, PreciseAir™ convection and microwave heating methods. The result is mouth-watering foods up to five times faster than a traditional oven.

Thermal heating

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

PreciseAir convection

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

Microwave energy

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



A lasagna is usually large and dense 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 one hour using only thermal energy. A Trivection technology oven cooks a lasagna in 15 minutes using thermal, convection and microwave energies continuously throughout the cooking cycle.

PreciseAir convection technology



GE Profile models with the PreciseAir Convection System feature three different convection modes. GE's exclusive reversing fan system and True European Convection with a third heating element around the fan. Reversing fan airflow and the use of different elements in the oven provide baking results that eliminate the need to rotate pans or the food to get even browning.

Advantium® award-winning Speedcook technology Only GE has it!



The perfect combination of speed and versatility, Advantium ovens use an intense halogen light and microwave power to deliver fast, flavorful food – with no preheating!

Advantium 240

Oven-quality food – The Advantium oven speedcooks your favorite foods to delicious perfection, and the evidence can be found in the look, aroma and taste.

Cooking versatility – Advantium Speedcook technology bakes, broils, roasts and even grills food. Plus, the oven converts to a fully functional sensor microwave at the touch of a button.

Easy-to-use controls – A smooth-turn control dial makes it easy to select from more than 100 preprogrammed recipe options.

Bold appearance – The Advantium oven provides a striking and stylish look with simple graphics, an arced window and unique sculptured handle.

Advantium 120

Speedcook oven – Requires no special wiring and instead plugs into any standard 120-volt/15 amp power outlet.

Four ovens in one!

Speedcook oven – Delivers oven-quality food up to four times faster than a traditional oven.

Traditional oven mode – Bakes food at a set temperature between 250° and 450°, just like your everyday oven.

Microwave oven – Uses sensor cooking controls to ensure consistent results every time.

Warming oven – Keeps prepared foods warm and fresh, with just the right amount of moistness or crispness.

TrueTemp™ technology



Electronic oven control and platinum-tipped electronic oven sensor provide even heat distribution and maximum oven control.

TrueTemp technology includes

- 6-pass power bake element
- platinum-tipped, solid-state oven sensor
- electronic oven control
- dual element bake (top and bottom heat distribution)

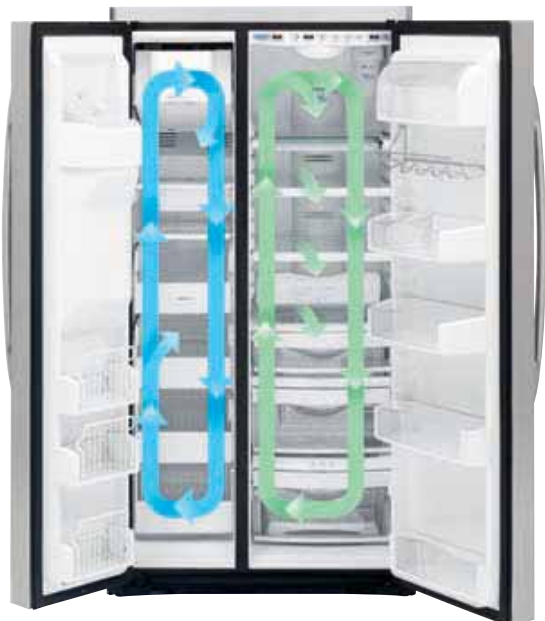
SmartDispense™ technology. **Only GE has it!**
Your life. Your style. GE just reinvented the dishwasher to fit both.



- It's the only dishwasher to hold the contents of an entire 45 oz. bottle of liquid or gel dishwasher detergent.
- It's also the only dishwasher to dispense detergent based on the home's water hardness.
- In addition, sensors determine the amount of detergent needed for each load based on how dirty the dishes are.
- Taking water hardness and soil levels into account, the dishwasher automatically dispenses just the right amount of detergent needed throughout every pre-wash and the main wash cycle. One 45-oz. bottle of detergent will last up to two or three months!
- A low detergent LED on the control panel illuminates when there are about three to seven washes remaining before the detergent reservoir must be refilled.
- The 6-level towerless BrilliantClean™ wash system quietly powers dishes clean with six wash levels and three wash arms, washing every dish precisely.
- QuietPower™7 sound package operates at an average of only 47 dBA. State-of-the-art technology makes this GE's quietest dishwasher ever.



ClimateKeeper2™ technology **Only GE has it!**



The ClimateKeeper2 system uses two evaporators—one for the fresh food compartment and a separate one for the freezer. Creating and maintaining higher humidity for fresh foods helps keep them garden fresh longer. Providing a dry environment for frozen foods keeps them at their best.

ClimateKeeper2 dual-evaporator system

- Maintains humidity in the fresh food compartment to help preserve fresh foods that require more moisture
- Reduces defrost cycles to help keep frozen foods at their best
- Cycles air in the fresh food compartment separately from freezer air, preventing the transfer of food odors

CustomCool™ technology **Only GE has it!**



Chills in minutes, thaws in hours and keeps foods fresher, longer! Offers different customized settings for different lifestyle needs:

- **ExpressChill™ setting** chills food and beverages in minutes
- **Enhanced ExpressThaw™ setting** safely thaws meats in hours
- **SelectTemp™ setting** lets you choose just-right temperatures for a variety of fresh foods
- For added convenience, it **opens fully** to allow easy access.

features that enhance everyday living (listed in alphabetical order)

Refrigerators



Built-in configuration

Enjoy a true, built-in appearance with the flexibility of a flush design that blends into the décor.



ClimateKeeper™ system

Combines upfront electronic touch controls, multiple electronic sensors and a multiflow air system to keep temperatures consistent and help keep foods fresh.



Full-extension drawer with CustomCool™ technology

Chills in minutes, thaws in hours and keeps foods fresher, longer. For added convenience, it opens fully to allow easy access.



Integrated Ice™ system

The ice bucket is integrated into the icemaker, not the freezer door, freeing up valuable storage space.



Upfront electronic touch temperature controls

Are precise and easy to use, taking the guesswork out of setting accurate temperatures.

Dishwashers



Angled Rack Dry™ system

Features tines that gently angle cups, mugs and dessert glasses so water runs right off.



Contour door with sculptured handle and hidden controls

Lends a beautiful designer appearance, hiding the controls inside the top edge of the dishwasher door.



Giant tub with maximum-capacity nylon Pearlescent™ racking

Washes up to 16 place settings at once in long-lasting, durable racks that enhance the stainless interior.



Single Rack Wash™ selection

Perfect for smaller loads or for cleaning glasses only, washing just the upper rack of dishes using less water and energy.



SmartDispense™ technology

Holds an entire bottle of liquid automatic dishwasher detergent, dispensing the right amount based on water hardness and soil levels to get dishes incredibly clean.

Gas cooktops



Continuous grates

The grates span the entire width of the cooktop. Hot or heavy pans can be easily moved from burner to burner.



Control lock capability

Helps prevent unintended activation.



Deep-recessed cooktop

Helps contain spills for easy cleaning.



PowerBoil™ burner

Provides maximum 17,000 BTU output for fast heat-up and boiling. Great for the largest stockpot, wok, high-temperature frying or for home canning.



Precise simmer burner

Delivers a low setting of 140 degrees, ideal for delicate foods and sauces. Perfect for warming foods, melting butter or chocolate, or making delicate sauces.

Electric cooktops



Bridge element

Combines three cooking elements into one large cooking area, ideal for oversized cooking pans.



Ceramic glass cooktop

Provides a clean and seamless design to make cleaning quick and easy.



Electronic touch controls

Replaces traditional controls with digital buttons that are precise and easy-to-use. Smooth surface is simple to clean.



6"/9" and 5"/8" dual elements

One adjustable element offers a convenient choice of using a 6"/9" or 5"/8" heating element, depending on the size of the pan. Allows you to heat only the cooking area for the size pan being used.



12"/9"/6" tri-ring elements

Three elements in one. Use the 6" element for small pans, the 9" element for medium-sized pans, and the 12" element for big pots or skillets. This one element adjusts to virtually every one of your cooking needs.

features that enhance everyday living (listed in alphabetical order)

Wall ovens



Convection bake (multi-rack)
Provides ideal convection baking for multiple racks of food, ensuring superb results.

Convection roast
Provides even cooking and consistent results, roasting meats up to 25% faster than a conventional oven.

Glass touch oven controls
All-glass touch controls replace knobs or protruding buttons with a single, sleek glass console making cleaning easier than ever.

Hidden bake oven interior
The bake element is concealed under the porcelain-enameled oven floor, making the seamless, smooth surface easy to clean - no bake element to clean around.

Self clean oven
Conveniently cleans the oven without the need for scrubbing.

Trivection® technology



Chef's Guide™ oven controls
Make oven programming quick and easy.

PreciseAir™ convection system
Uses an innovative fan that reverses direction for optimal air and heat circulation.

Self clean oven
Conveniently cleans the oven without the need for scrubbing.

Speed baking/Speed broiling
Automatically delivers the ideal combination of heating energy (including Thermal and Microwave) to produce optimal quality and browning, regardless of food type.

Trivection technology
Combines thermal, convection and microwave energies to produce quality food remarkably fast. Uses the ideal combination of thermal, convection and microwave energies to produce optimal texture, crispness, moistness and browning up to five times faster than a conventional oven.

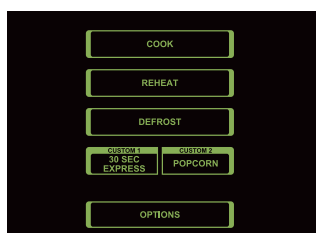
Microwave ovens



Convection cooking
Produces flavorful, beautifully browned results.



Dual-distribution cooking system
Circulates microwaves from the top and side of the oven for even heating and defrosting of food.



EasyGuide™ menu system
Automatically leads you through each step of the cooking process.



Sensor cooking controls
Uses built-in sensors to automatically set power and time based on food moisture levels for delicious results.



Soften and Melt features
New convenience features quickly soften or melt foods like butter, ice cream, chocolate and cream cheese.

Advantium® ovens



100+ pre-programmed recipes
Provides quick and easy programming of over 100 pre-set food selections.



Advantium speedcook technology
Delivers oven-quality food up to eight* times faster than a conventional oven.
*Up to four times faster on Advantium 120 ovens.



Auto Defrost
Automatically sets defrosting time and power levels to give even defrosting results for meats, poultry and fish weighing up to 6 pounds.



Multiple cooking options
Bakes, broils, roasts, microwaves and grills fast, with no preheating. Great for baking cookies, rolls, broiling chicken, roasting and grilling meats such as steaks, filets, salmon and chicken.



Sensor cooking controls
Uses built-in sensors to automatically set power and time based on food moisture levels for delicious results.



Services and conveniences



Ask Sales Associate about current GE promotions.
Receive Cash Back on GE Profile™ kitchen packages.



Lowe's offers convenient payment options to meet your personal budgetary needs. Low monthly payments make it easy to budget your purchase.



Lowe's offers everything you need for your dream kitchen under one roof: appliances, cabinets, countertops, and more. Ask a Lowe's Kitchen Specialist to help draw your dream kitchen.



Installation services are guaranteed by Lowe's. See contract for details.

Each Lowe's store gives you access to trained, reliable installers who are licensed* and insured. (*in states that require licensing).

The Installed Sales Team at each store will ensure the installation is scheduled to meet your needs. Installation is available for dishwashers, cooktops, gas ranges, over-the-range microwaves, range hoods and wall ovens. Lowe's appliance installation includes delivery, removal & haul away of your old appliance, new appliance install, and clean up.



Over 250 major appliances in stock in every store, with thousands more options available through special order. Lowe's offers an unmatched special order program: quick, easy, and thousands of unique options.

STORE ASSOCIATE INFORMATION

Store Name:	_____
Lowe's Associate Name:	_____
Phone Number:	_____
Date:	_____

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GE has a policy of continuous improvement of its products and reserves the right to change materials and specifications without notice.