

TRATTORIA

— PIZZA OVEN —



INNOVATION
STUDIO BY GE Profile

Features:

Q: What are the major differences between each pizza mode?

A: Our food scientists have carefully optimized the baking algorithms for a variety of pizza styles. Since pizza styles vary significantly (thin crust to deep dish pan), a single algorithm will not work for all styles. The bottom rapid crisping plate heating element, the broil element, oven temperatures, and bake time are all varied to optimize performance and deliver the perfect pizza that is uniformly baked bottom, top, and center.

Q: Can I control the pizza modes from my handheld device?

A: Yes! The Trattoria Pizza Oven has smart capabilities that allow you to select the pizza style you want to cook and then the algorithms will do the rest! No worrying about temperature control or manually cycling through bake, convection or broil modes for the right outcomes — the oven and the app work together to create crisp crusts and melted cheese goodness without your chef talents. A notification lets you know when the oven has reached the optimal preheat and you choose when it's ready to come out.

Q: Does it have the same features as a standard convection GE Appliance Oven?

A: Yes — it has the popular Air Fry feature and a standard convection setting which can be used in the lower oven.

Use And Care:

Q: Is the aluminum sheet non-stick?

A: The Trattoria Pizza Oven is protected with a special anodized coating that makes wiping it down easy.

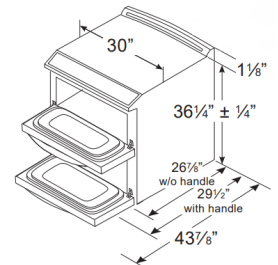
Q: How do I clean the appliance?

A: Our pizza-loving engineers thought of clean-up too. Use a plastic scraper or spatula to scrape off any hardened dough or cheese (after the surface has cooled). A non-scratch sponge, mild dish detergent and water can be used to clean the surface of the rapid crisping plate. To keep your oven pizza-ready and scratch-free, do not use harsh cleaners, abrasives or steel wool/steel brushes. To clean the lower oven, simply run the self cleaning mode.

Technical Specifications:

Q: How big is the appliance?

A: The Trattoria Pizza Oven fits in all domestic 30" kitchen cutouts, eliminating an expensive kitchen remodel, extra clutter from countertop appliances, and the need for perfect weather when using outdoor brick ovens.



Q: Is the oven gas or electric?

A: The innovative cooking surface is radiant and the oven electric, and includes the first technology to allow home cooks to produce mouth-watering, restaurant-quality pizza from their own conventional range.

Q: How much energy is used?

A: The Trattoria Pizza Oven uses the same amount of energy as a standard oven, but its advanced technology allows the surface to heat twice as fast as pizza steel*, create temperatures up to 550°, and maintain precise temperature control.

Q: Are there any special requirements needed for this oven?

A: There are no special requirements or ventilation required for the Trattoria Pizza Oven making it easy to set up and install. Simply make sure you have a clear path to the installation location that is wide enough to accommodate the oven and the correct electrical outlet — the same as a traditional oven installation. Your outlets will never know the difference. The oven uses a standard electrical range outlet. 208V or 240V, 40 amp.

How To Buy

Q: Where can I purchase this product?

A: GE Profile's Innovation Studio Trattoria Pizza Oven will be available for pre-purchase on July 26 for \$3,499 with the first 200 orders getting \$500 off. To purchase and for more information on the product, visit www.geappliances.com/profile-innovation/trattoria.

Q: When will products begin shipping to customers?

A: Customers who reserve their Trattoria Pizza Oven will receive regular email updates and can expect to convert their reservation to an order and schedule their delivery later this year.

Learn More:

www.geappliances.com/profile-innovation/trattoria

* When compared to pizza steels heated in a traditional kitchen oven.