SIGNATURE



GOURMET AI[™] & WIFI-ENABLED

Innovative Gourmet AI[™] technology identifies your food and automatically makes delicious recipe (10) suggestions. The high-definition Gourmet AI Camera allows you to remotely view inside the wall oven in realtime via your smart device, record time-lapses, take pictures and even share them online. Gourmet AI gets even smarter with LG's ThinQ UP cloud updates that continuously enhance food recognition for even better cooking results.

TRUE CONVECTION COOKING

The convection cooking system utilizes a third element and fan to cook food quickly and evenly, on every rack.

STEAM-COMBI CONVECTION OVEN

Versatile oven combines steam and convection cooking for gourmet results. The convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste.

STEAM SOUS VIDE COOKING MODE

Enjoy sous vide results right in the spacious oven, without preheating. Achieve delicious results that are moist and tender on the inside, crisp and flaky on the outside, all with minimal effort.

Innovation

Wi-Fi-Enabled for ThinQ® Control with iPhone / Android App	Yes
ThinQ Care	Yes
ThinQ UP	Yes
Voice Control	Yes (Google Assistant, Amazon Alexa)
Scan-to-Cook	Yes
Smart Recipe (3rd Party Apps)	Yes (SideChef)
Gourmet Al™ Camera	Yes (Upper)

Gourmet Al[™] Features

Identify Foods and Make Recipe Recommendations (10), Real-Time Monitoring, Image Capturing, Cooking Time-Lapse

Remote Operation	Yes
Smart Diagnosis	Yes

Style

Color	Satin Stainless Steel
Handle Design	Transitional
Door Feature	InstaView® Window
GlideShut™ Door	Yes

Upper Oven Features & Performance

Oven Type	Steam-Combi Convection
Capacity	4.7 cu. ft.

Cooking Modes

Convection Bake, Convection Roast, Bake, Broil, Steam Cook (Steam-Combi, Steam Sous Vide), Warm, Proof, RapidHeat Roast+, Auto Cook, Air Fry

Interior Color	Blue
Oven Cleaning	Self Cleaning & Speed-Clean™
Variable Cleaning Time	Self Cleaning (3,4,5 hrs), Speed- Clean™ (10 min.)

© 2024 Signature Kitchen Suite. All rights reserved. Design, features and specifications are subject to change without notice. Specifications are for planning purposes only. Consult the product's installation instructions for final dimensional data and other details prior to making cutouts or custom panels. Consult with a heating and ventilation engineer for your specific ventilation requirements. Non-metric weights and measurements are approximate. Smart features require Internet access. 1-888-289-2802 | www.signaturekitchensuite.com

Upper Oven Features & Performance (Continued)

Lower Oven Features & Performance (Continued)

SIGNATURE

KITCHEN

opper over reactive ar errormane.	e (eentinaea)		
Variable Broil	Yes (Full, Center /	Oven Me	
	High, Med, Low)	Automati	
Broil Element	2,900 W / 1,500 W	Star-K Ce	
Bake Element	2,500 W	Interior C	
Steam Element	1,960 W		
Oven Racks	2 Gliding,	Convecti	
	1 Heavy Duty	Convecti	
Rack Positions	5	Convecti	
Oven Meat Probe	Yes	Proof	
Automatic Shut Off (After 12 hrs.)	Yes	Variable	
Star-K Certified Sabbath Mode	Yes	variable	
Interior Oven Lights (Auto & Manual)	4 LED, 2 Halogen		
Convection System	True Convection	Controls	
Convection Conversion	Yes	Oven Co	
Convection Element	2,000 W		
Proof	Yes	Electroni	
Variable Warm	Yes (High: 200°F,	Lock Out	
	Med: 170°F, Low: 140°F)	Delay Sta	
		My Recip	

Lower Oven Features & Performance

Oven Type	Convection
Capacity	4.7 cu. ft.

Cooking Modes

Convection Bake, Convection Roast, Bake, Broil, Warm, Proof, My Recipe, RapidHeat Roast, Auto Cook

Interior Color	Blue
Oven Cleaning	Self Cleaning & Speed-Clean™
Variable Cleaning Time	Self Cleaning (3,4,5 hrs), Speed-Clean™ (10 min.)
Variable Broil	Yes (Full,Center / High,Med,Low)
Broil Element	2,900 W / 1,500 W
Bake Element	2,500 W
Oven Racks	2 Gliding, 1 Heavy Duty
Rack Positions	5

Oven Meat Probe	No
Automatic Shut Off (After 12 hrs.)	Yes
Star-K Certified Sabbath Mode	Yes
Interior Oven Lights (Auto & Manual)	4 LED, 2 Halogen
Convection System	True Convection
Convection Conversion	Yes
Convection Element	2,000 W
Proof	Yes
Variable Warm	Yes (High: 200°F, Med: 170°F, Low: 140°F)

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Oven Controls & Display	7 Inch TFT LCD Touch Screen
Electronic Clock & Timer	Yes
Lock Out Function	Yes
Delay Start Time	Yes
My Recipe Menu	40
Auto Cook Recipe Bank	Beef / Pork / Lamb / Veal / Fish / Poultry / Casserole / Pizza / Desserts / Miscellaneous
Preheat Alarm Light	Yes
Audible Preheat Signal	Yes
Cooking Complete Reminder	Yes
Temperature Display (F or C)	Yes
Language Options	English, Spanish, French
Smart Function	Wi-Fi / Smart Buzzer

Technical Specs

Rating (240V / 208V)	10.7 kW / 8.1 kW
Required Power Supply	240V / 208V, 50 Amp

*These warranties give you specific legal rights and you may have other rights that vary from state to state. For complete warranty details, refer to your Use & Care manual.

29 3/4

24 5/8

26 7/8

52 1/16

1 Liter

245 lbs

276 lbs

Accessories

Included Accessories

Broiler Pan, Grid, Meat Probe, Air Fry Rack, 2 Heavy Duty Racks, Offset Rack, 4 Gliding Racks

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KITCHEN

Warranty Summary*

PRODUCT DIMENSIONS

Shipping Weight (approx.)

Dimensions and Weight

Overall Depth Including Door (inches)

Overall Depth with Door Open (inches) 45 5/8

Overall Depth Including Handle

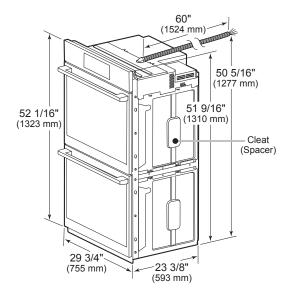
Overall Width (inches)

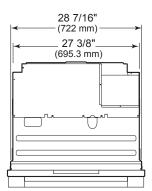
Overall Height (inches)

Size of Water Tank

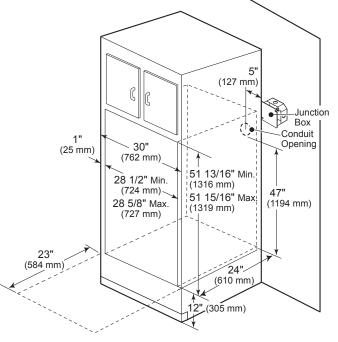
Net Weight (approx.)

(inches)





CUTOUT DIMENSIONS - PROUD INSTALLATION IN WALL CABINET





CUTOUT DIMENSIONS – FLUSH INSTALLATION IN WALL CABINET

