

Built-In Wall Ovens

LG's premium built-in wall ovens offers the perfect harmony between style and performance. These are beautifully designed combined with features benefiting the chef in you.



Style & Design

Available in a premium Stainless Steel finish, LG's built-in wall ovens are sleek, modern, and high quality. The distinct door handle and brilliant blue interior bring forth the look of sophistication LG users expect.



The 6.3" LCD SmoothTouch[™] control system ensures easy operation and selective

monitoring. Within these intuitive controls is an impressive Gourmet Recipe Bank housing 100 recipes – 42 of which are pre-programmed for ease of use. The elegant design is all topped off with LG's brilliant blue oven interior.



Large Oven Capacity The large 4.7 cu.ft. oven capacity is smartly accentuated with a vivid convection glow. The recessed broiler element

provides more usable space and a more visually pleasing oven interior.



Convection System LG's Exclusive Convection System delivers the ideal temperature and airflow

for faster preheating and more even cooking. Cook your meals just as you want with LG's 4 Convection Options – Crisp, Healthier Roast, Bake, and Roast.

"Highest in Customer Satisfaction for Ranges, Cooktops and Ovens"

- J.D. Power and Associates



LG received the highest numerical score for ranges, cooktops and ovens in the proprietary J.D. Power and Associates 2009 Kitchen Appliances StudiesSM. 2008 received award for satisfaction with cooktops/wall ovens. 2009 study based on 4,067 total responses measuring 12 brands and measures opinions of consumers during the previous 24 months. Proprietary study results are based on experiences and perceptions of consumers surveyed in March-April 2009. Your experiences may vary. Visit jdpower.com.

LGusa.com

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