

## 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<sup>™</sup> 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 Studies<sup>SM</sup>. 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

Type         Single Will Over/Self-Cleaning         Double Will Over/Self-Cleaning           Capacity         4.7 cu.ft.         4.7 cu.ft.           FFATURES         6.3° SmoothTouch™ LCD         6.3° SmoothTouch™ LCD           Access Cantrol         Cantrol Lackau!         Cantrol Lackau!           No. of My Bruu Selections         100         10           Gaumert Recipe Bank         100 Recipes/42 Auto Cook Menu         100 Recipes/42 Auto Cook Menu           OVEN SPECIFICATIONS         Variable Oriening Time         2 hr, 3 hr, & 4 hr           Variable Oriening Time         2 hr, 3 hr, & 4 hr         2 hr, 3 hr, & 4 hr           Variable Oriening Time         2 hr, 3 hr, & 4 hr         2 SOOW Inner/ISOOW Outer           Breat Element         2500W Inner/ISOOW Outer         2500W           Breat Element Type         Hidden, B Pass         Hidden, B Pass           Convection Conversion         .         .           Cropp         .         .         .           Healthiter Resat         2500W Carbon Heater         2500W Carbon Heater           Cropp Healthiter Resat         .         .         .           Bake Bement Flement         2500W Carbon Heater         .         .           Cropp Healthiter Resat         .         .         .		LWS3081ST	LWD3081ST
Capacity         4.7 cu/s         4.7 cu/s           FLATURES         6.3° SmoothStuck**LCD         6.3° SmoothStuck**LCD           Acrass Control         Control I colour         Control I colour           No of My Menu Selections         10         10           Control I colour         100 Respect/42 Aulo Colo Menu         100 Respect/42 Aulo Colo Menu           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         2/or,3 hr, & 4 hr         2/or,3 hr, & 4 hr           Vertice SPECIFICATIONS         5/or         6         6           Bale Bernerit         2/or         5/or         6           Bale Bernerit         2/or	TYPE/CAPACITY		
FACTURES         Company         6.3" SmatchRouch ** LCD         6.3" SmatchRouch ** LCD           Dappiny         6.3" SmatchRouch ** LCD         6.3" SmatchRouch ** LCD           Access Conful         Confuel Lockoul         Confuel Lockoul           No of My Meau Salamons         100         100           Out My Meau Salamons         100 Recipes/A2 Aulo Cook Menu         100 Recipes/A2 Aulo Cook Menu           OVEN SPECIFICATIONS         21to 3 tr. 8.4 hr         2 hr. 3 tr. 8.4 hr           Watable Charaning Time         2 bDOW Inter/ISDOW Outer         2500W Inter/ISDOW Outer           Bale Element         2 500W         2500W           Bale Element Type         Hidden, 8 Pass         Hidden, 6 Pass           Chap Same             Chap Same <td>Туре</td> <td>Single Wall Oven/Self-Cleaning</td> <td>Double Wall Oven/Self-Cleaning</td>	Туре	Single Wall Oven/Self-Cleaning	Double Wall Oven/Self-Cleaning
Drapialy         6.3° SmoothFouch**1CD         6.3° SmoothFouch**1CD           Access Control         Control I acieur         Control I acieur           Na. of My Menu Salactions         100         10           Gaurnet Respe Bank         100 Respes/42 Auto Coak Menu         100 Respes/42 Auto Coak Menu           OVEN SPECIFICATIONS         Xaladia Cleaning Time         2 hr, 3 hr, & 4 hr           Vanable Boll         Full Center/High, Med, Low         Full Center/High, Med, Low           Respective Proceedings         8         8           Bala Element         2500W Inscriber Menu         2500W Inscriber Menu           Craps         Hidden, 8 Pass         16           Craps         1         1         1           Craps         1         1         1           Markalle Wenth         1         1         1           Craps         1         1         1           Pass         1         1         1           Craps         1         1         1           Pass         1         1         1           Craps         1         1         1           Pass         1         1         1           Drane Traps         1         1<	Capacity	4.7 cu.ft.	4.7 cu.ft./4.7 cu.ft.
No. of My Menu Selections         Control I adapt         Control I adapt           No. of My Menu Selections         100         10         10           Coursel Recipe Bark         100 Recipes/42 Auto Cook Menu         100 Recipes/42 Auto Cook Menu           OVEN SPECIFICATIONS         2 hr, 3 hr, 4 hr         2 hr, 3 hr, 4 hr           Variable Cleaning Time         2 hr, 3 hr, 4 hr         2 hr, 3 hr, 4 hr           Variable Cleaning Time         2 hr, 3 hr, 4 hr         7 nll, Center/Hgh, Mar, Low           Broll Element Top         2500W Inter/1500W Outer         2500W Inter/1500W Outer           Boll Element Paris         8         8         8           Base Element         2500W         2500W         2500W           Convection Conversion         -         -         -           Convection System         -         -         - </td <td>FEATURES</td> <td></td> <td></td>	FEATURES		
No. of My Manu Selections         10         10           Cournel Recipe Bank         100 Recipes/42 Auto Cook Manu         100 Recipes/42 Auto Cook Manu           OVER SPECIFICATIONS         2 hr. 3 hr. 4.4 hr         2 hr. 3 hr. 4.4 hr           Variable Cleaning Time         2 hr. 3 hr. 4.4 hr         2 hr.3 hr. 4.4 hr           Variable Dial         FUL Content/High, Mod. Low         FUL Content/High, Mod. Low           Breal Element         2500W Inner/ISOW Outer         2500W Inner/ISOW Outer           Bolk Element Pass         8         8           Babe Element Type         Hilddam, 8 Pass         8           Convection System         -         -           Criss         -         -           Babe Rement         2500W Carbon Heatter         2500W Carbon Heatter           Convection System         -         -           Criss         -         -           Babe Rement         2500W Carbon Heatter         -           Pass Babe Sham         -         -         -           Babe Sham         -         -         -           Pass Babe Sham         -         -         -           Pass Babe Sham         -         -         -           Pass Babe Sham         -	Display	6.3" SmoothTouch™ LCD	6.3" SmoothTouch™ LCD
Gourmer Radpe Bank         100 Radpes/42 Auto Cook Manu         100 Radpes/42 Auto Cook Manu           OVEN SPECIFICATIONS         Variable Cleaning Time         2 kr. 3 hr. & 4 hr         2 kr. 3 hr. & 4 hr           Variable Cleaning Time         2 kr. 3 hr. & 4 hr         Full. Center/High, Med. Low         Full. Center/High, Med. Low           Broll Element         2800W Inner/1500W Outer         2800W Inner/1500W Outer         2800W Inner/1500W Outer           Broll Element         2800W Inner/1500W Outer         2800W Inner/1500W Outer         2800W           Broll Element         8         8         8           Base Element         2600W         2600W           Base Element         100 Radpes/42 Auto Cook Manu         2600W           Base Element         2600W Inner/1500W Outer         2800W           Base Element         2600W         2600W           Base Element         2500W Cathon Heater         2500W           Conscion Signam         1         1         1           Conscion Signam         1         1         1           Conscion Flament         2500W Cathon Heater         1         1           Pooling         1         1         1         1           No of Rack         3 Heavy Duty (Incluster 1 Gilde Rach)         3 (Healog	Access Control	Control Lockout	Control Lockout
OVEN SPECIFICATIONS           Armable Cleaning Time         2 hr, 3 hr, 8 4 hr         2 hr, 3 hr, 8 4 hr           Armable Cleaning Time         Full Center/High, Med, Low         Full Center/High, Med, Low           Armable Cleaning Time         2500W Inner/H500W Outer         2500W Inner/H500W Outer           Bide Element Pass         8         8           Bake Element         2500W         2500W           Bake Element Type         Hidden, 8 Pass         Hidden, 8 Pass           Convection Conversion         -         -           Convection System         -         -           Crine         -         -           Convection System         -         -           Crine         -         -           Convection System         -         -           Crine         -         -           Convection Fleatment         2500W Carbon Heater         -           Convection Fleatment         2500W Carbon Heater         -           Convection Fleatment         2500W Carbon Heater         -           Nariable Warm         High, Med, Low         -           Wallshow         -         -         -           No of Lights         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Ha	No. of My Menu Selections	10	10
Variable Cleaning Time         2 ht, 3 ht, 4 ht         2 ht, 3 ht, 6 4 ht           Variable Bool         FUL Center/High, Med, Low         FUL Center/High, Med, Low           Drol Element         2500W Inner/IS00W Outer         2500W Inner/IS00W Outer           Drol Element         2500W Inner/IS00W Outer         2500W           Drol Element         8         8           Rake Element         7pa         8           Convection Conversion         -         -           Convection System         -         -           Convection Clement         2500W Carbon Heater         -           Proding         -         -         -           Variable Warm         High, Med, Low         -         -           12 hr, Suh-CH         -         -         -           Nade Nam         Signales Sheel         -	Gourmet Recipe Bank	100 Recipes/42 Auto Cook Menu	100 Recipes/42 Auto Cook Menu
Analysis         Full, Center/High, Med, Low         Full, Center/High, Med, Low           Brail Element         2500W Inner/IS00W Outer         2500W Inner/IS00W Outer           Brail Element Pass         6         6           Bake Element         2500W         2500W           Bake Element Type         Hidden, 8 Pass         Hidden, 8 Pass           Convection Conversion         0         0           Convection System         2500W Carbon Heater         2500W Carbon Heater           Convection Element         2500W Carbon Heater         2500W Carbon Heater           Roast         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           No of Lights         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           Na of Racks         3 Heavy Duty (Includes 1 Gide Rack)         3 (Heavy Duty (Includes 1 Gide Rack)           Nate Racks         Stainless Steel	OVEN SPECIFICATIONS		
Reside         2500W Inner/IS00W Outer         2500W Inner/IS00W Outer           Bake Element Pass         8         8           Bake Element Type         Hidden, 8 Pass         Hidden, 8 Pass           Convection Conversion         0         0           Convection System         Sign         1           Origin         1         0         0           Healthor Roast         2500W Carbon Heater         2500W Carbon Heater         2500W Carbon Heater           Convection Element         2500W Carbon Heater         2500W Carbon Heater         2500W Carbon Heater           Convection Element         2500W Carbon Heater         2500W Carbon Heater         2500W Carbon Heater           Convection Element         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           Arbin Solutions         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           No. of Rack Pasitions         5         5         5           Accessories         Broiler Pan / Meat Probe         3 Heavy Duty (Includes 1 Gide Rack)         3 Heavy Duty (Includes 1 Gide Rack)           Convections         Broiler Pan / Meat Probe         Stanless Steel         5           Accessories         Broiler Pan / Meat Probe         Meathping Commercial Handle	Variable Cleaning Time	2 hr, 3 hr, & 4 hr	2 hr, 3 hr, & 4 hr
Bake Dement         8         8           Bake Dement         2600W         2500W           Bake Dement Type         Hidden, 8 Pass         Hidden, 8 Pass           Convection Conversion         -         -           Convection System         -         -           Crisp         -         -           Healtheir Reast         -         -           Bake Reast         -         -           Convection Flement         2500W Carbon Heater         2500W Carbon Heater           Convection Flement         2500W Carbon Heater         2500W Carbon Heater           Variable Warm         High, Med, Low         High, Med, Low           Variable Warm         Righ, Med, Low         High, Med, Low           Variable Warm         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           No. of Lights         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           No. of Rack         Stainless Steel         Stainless Steel           No. of Rack Postions         5         6           Accessories         Broller Pan / Meat Probe         Matching Commercial Handle           Variable Colors         Stainless Steel         Stainless Steel           Dutentri	Variable Broil	Full, Center/High, Med, Low	Full, Center/High, Med, Low
Aske Flement         2500W         2500W           Bake Flement Type         Hidden, 8 Pass         Hidden, 8 Pass           Convection Conversion         -         -           Convection System         -         -           Cityp         Heather Roast         -           Bake         Exercise         -         -           Bake         Exercise         -         -           Proofing         -         -         -           Variable Warm         High, Med, Low         High, Med, Low         High, Med, Low           12 Ivs. Shur-Off         -         -         -           No. of Lights         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           No. of Racks         3 Heavy Duty (Includes 1 Gide Rack)         2 Heavy Duty (Includes 7 Gide Rack)           No. of Racks         3 Heavy Duty (Includes 1 Gide Rack)         2 Heavy Duty (Includes 7 Gide Rack)           No. of Racks         Stainless Steel         Stainless Steel           Accessories         Brolier Pan / Meat Probe         Meathing Commercial Handle           Accessories         Stainless Steel         Stainless Steel           Divent Interior         Brilliant Blue         Brilliant Blue           Handles </td <td>Broil Element</td> <td>2500W Inner/1500W Outer</td> <td>2500W Inner/1500W Outer</td>	Broil Element	2500W Inner/1500W Outer	2500W Inner/1500W Outer
Bake Element Type         Hidden, 8 Pass           Convection Conversion <ul></ul>	Broil Element Pass	8	8
Convection Conversion         · · · · · · · · · · · · · · · · · · ·	Bake Element	2500W	2500W
Convection System         Crisp           Crisp	Bake Element Type	Hidden, 8 Pass	Hidden, 8 Pass
Citips Bave Proofing	Convection Conversion		
Drowner water	Healthier Roast Bake Roast	2500W Carbon Heater	• • • 2500W Carbon Heater
Variable Warm         High, Med, Low         High, Med, Low           Variable Warm         High, Med, Low         High, Med, Low           12 hrs. Shut-Off             WideView <sup>™</sup> Window             No. of Lights         3 (Halogen Lamp - 3 Dimension Lighting)         3 (Halogen Lamp - 3 Dimension Lighting)           No. of Racks         3 Heavy Duty (Includes 1 Glide Rack)         3 Heavy Duty (Includes 1 Glide Rack)           No. of Rack Positions         5         5           Accessories         Brolier Pan / Meat Probe         Brolier Pan / Meat Probe (Available Only Upper Oven Only           MATERIALS/FINISHES          Brolier Pan / Meat Probe (Available Only Upper Oven Only           MATERIALS/FINISHES          Brolier Pan / Meat Probe (Available Only Upper Oven Only           MATERIALS/FINISHES          Brolier Pan / Meat Probe (Available Only Upper Oven Only           MATERIALS/FINISHES          Brolier Pan / Meat Probe (Available Only Upper Oven Only           Oven Interior         Brolinant Blue         Brolinant Blue           Handles         Matching Commercial Handle         Matching Commercial Handle           Oven Interior         29 3/4* x 29 5/16* x 23 1/2*         29 3/4* x 52 1/16* x 23 1/2*           Product (WxHxD)         28 1/2* x 29* x 23 1/2*<			
12 hrs. Shut-Off       Image: Constraint of the state of	Variable Warm	High, Med, Low	High, Med, Low
No. of Lights3 (Halogen Lamp - 3 Dimension Lighting)3 (Halogen Lamp - 3 Dimension Lighting)No. of Lights3 (Halogen Lamp - 3 Dimension Lighting)3 (Halogen Lamp - 3 Dimension Lighting)No. of Racks3 Heavy Duty (Includes 1 Glide Rack)3 Heavy Duty (Includes 1 Glide Rack) 2 Heavy Duty Outer Oven OvenNo. of Rack Positions55AccessoriesBroiler Pan / Meat ProbeBroiler Pan / Meat Probe (Available Only Upper Oven)MATERIALS/FINISHESStainless SteelStainless SteelOven InteriorBrilliant BlueBrilliant BlueHandlesMatching Commercial HandleMatching Commercial HandleDIMENSIONS29 3/4" x 29 5/16" x 23 1/2"29 3/4" x 52 1/16" x 23 1/2"Product (WxHxD)29 3/4" x 29 5/16" x 23 1/2"28 1/2" x 51 15/16" x 23 1/2"Net Weight157 lbs.270 lbs.POVER SOURCE/WARRANTY120/240 VAC, 120/208 VAC, 4.1kW120/240 VAC, 120/208 VAC, 7.8kW	12 hrs. Shut-Off		
No. of Racks       3 Heavy Duty (Includes 1 Glide Rack)       3 Heavy Duty (Includes 1 Glide Rack)         No. of Rack Positions       5       5         Accessories       Broiler Pan / Meat Probe       Broiler Pan / Meat Probe (Available Only Upper Oven)         MATERIALS/FINISHES       Available Colors       Stainless Steel       Stainless Steel         Available Colors       Stainless Steel       Broiliart Blue       Broiliart Blue         Handles       Matching Commercial Handle       Matching Commercial Handle         DIMENSIONS       29 3/4" x 29 5/16" x 23 1/2"       29 3/4" x 52 1/16" x 23 1/2"         Cut-Out (WxHxD)       28 1/2" x 29" x 23 1/2"       28 1/2" x 51 15/16" x 23 1/2"         Net Weight       157 Ibs.       270 Ibs.         POWER SOURCE/WARRANTY       120/240 VAC, 120/208 VAC, 4.1kW       120/240 VAC, 120/208 VAC, 7.8kW	WideView™ Window	•	•
No. of Racks       3 Heavy Duty (Includes 1 Glide Rack)       3 Heavy Duty (Includes 1 Glide Rack)         No. of Rack Positions       5       5         Accessories       Broiler Pan / Meat Probe       Broiler Pan / Meat Probe (Available Only Upper Oven)         MATERIALS/FINISHES       Available Colors       Stainless Steel       Stainless Steel         Available Colors       Stainless Steel       Broiliart Blue       Broiliart Blue         Handles       Matching Commercial Handle       Matching Commercial Handle         DIMENSIONS       29 3/4" x 29 5/16" x 23 1/2"       29 3/4" x 52 1/16" x 23 1/2"         Cut-Out (WxHxD)       28 1/2" x 29" x 23 1/2"       28 1/2" x 51 15/16" x 23 1/2"         Net Weight       157 Ibs.       270 Ibs.         POWER SOURCE/WARRANTY       120/240 VAC, 120/208 VAC, 4.1kW       120/240 VAC, 120/208 VAC, 7.8kW	No. of Lights	3 (Halogen Lamp - 3 Dimension Lighting)	3 (Halogen Lamp - 3 Dimension Lighting)
No. of Rack Positions     5       Accessories     Broiler Pan / Meat Probe     Broiler Pan / Meat Probe       MATERIALS/FINISHES     Accessories     Broiler Pan / Meat Probe       Available Colors     Stainless Steel     Stainless Steel       Oven Interior     Brilliant Blue     Brilliant Blue       Handles     Matching Commercial Handle     Matching Commercial Handles       DIMENSIONS     29 3/4" x 29 5/16" x 23 1/2"     29 3/4" x 52 1/16" x 23 1/2"       Cut-Out (WxHxD)     28 1/2" x 29" x 23 1/2"     28 1/2" x 51 15/16" x 23 1/2"       Net Weight     157 Ibs.     270 Ibs.			3 Heavy Duty (Includes 1 Glide Rack)
Accessories     Brolier Pan / Meat Probe     Meat Probe (Available Only Upper Oven)       MATERIALS/FINISHES     Stainless Steel     Stainless Steel       Available Colors     Stainless Steel     Stainless Steel       Oven Interior     Brilliant Blue     Brilliant Blue       Handles     Matching Commercial Handle     Matching Commercial Handles       DIMENSIONS     29 3/4" x 29 5/16" x 23 1/2"     29 3/4" x 52 1/16" x 23 1/2"       Cut-Out (WxHxD)     29 3/4" x 29 5/16" x 23 1/2"     28 1/2" x 51 15/16" x 23 1/2"       Cut-Out (WxHxD)     28 1/2" x 29" x 23 1/2"     28 1/2" x 51 15/16" x 23 1/2"       Net Weight     157 lbs.     270 lbs.       POWER SOURCE/WARRANTY     120/240 VAC, 120/208 VAC, 4.1kW     120/240 VAC, 120/208 VAC, 7.8kW	No. of Rack Positions		
MATERIALS/FINISHES       Meat Probe (Available Only Opper Oven)         MATERIALS/FINISHES       Stainless Steel         Available Colors       Stainless Steel         Oven Interior       Brilliant Blue         Handles       Matching Commercial Handle         DIMENSIONS       29 3/4" x 29 5/16" x 23 1/2"         Product (WxHxD)       29 3/4" x 29 5/16" x 23 1/2"         Cut-Out (WxHxD)       28 1/2" x 29" x 23 1/2"         Ret Weight       157 lbs.         POWER SOURCE/WARRANTY       120/240 VAC, 120/208 VAC, 4.1kW	Accessories	Broiler Pan / Meat Probe	
Available Colors       Stainless Steel       Stainless Steel         Oven Interior       Brilliant Blue       Brilliant Blue         Handles       Matching Commercial Handle       Matching Commercial Handles         DIMENSIONS       29 3/4" x 29 5/16" x 23 1/2"       29 3/4" x 52 1/16" x 23 1/2"         Product (WxHxD)       28 1/2" x 29" x 23 1/2"       28 1/2" x 51 15/16" x 23 1/2"         Cut-Out (WxHxD)       28 1/2" x 29" x 23 1/2"       28 1/2" x 51 15/16" x 23 1/2"         Net Weight       157 lbs.       270 lbs.         POWER SOURCE / WARRANTY       120/240 VAC, 120/208 VAC, 4.1kW       120/240 VAC, 120/208 VAC, 7.8kW	MATERIALS/FINISHES		Meat Probe (Available Unly Upper Oven)
Oven InteriorBrilliant BlueBrilliant BlueHandlesMatching Commercial HandleMatching Commercial HandlesDIMENSIONS29 3/4" x 29 5/16" x 23 1/2"29 3/4" x 52 1/16" x 23 1/2"Product (WxHxD)28 1/2" x 29" x 23 1/2"28 1/2" x 51 15/16" x 23 1/2"Cut-Out (WxHxD)28 1/2" x 29" x 23 1/2"28 1/2" x 51 15/16" x 23 1/2"Net Weight157 lbs.270 lbs.Electrical Requirements120/240 VAC, 120/208 VAC, 4.1kW120/240 VAC, 120/208 VAC, 7.8kW		Stainless Steel	Stainless Steel
Handles         Matching Commercial Handle         Matching Commercial Handles           DIMENSIONS          29 3/4" x 29 5/16" x 23 1/2"         29 3/4" x 52 1/16" x 23 1/2"           Product (WxHxD)         29 3/4" x 29 5/16" x 23 1/2"         29 3/4" x 52 1/16" x 23 1/2"           Cut-Out (WxHxD)         28 1/2" x 29" x 23 1/2"         28 1/2" x 51 15/16" x 23 1/2"           Net Weight         157 lbs.         270 lbs.           POWER SOURCE/WARRANTY         120/240 VAC, 120/208 VAC, 4.1kW         120/240 VAC, 120/208 VAC, 7.8kW			
DIMENSIONS           Product (WxHxD)         29 3/4" x 29 5/16" x 23 1/2"         29 3/4" x 52 1/16" x 23 1/2"           Cut-Out (WxHxD)         28 1/2" x 29" x 23 1/2"         28 1/2" x 51 15/16" x 23 1/2"           Net Weight         157 lbs.         270 lbs.           POWER SOURCE/WARRANTY         2120/240 VAC, 120/208 VAC, 4.1kW         120/240 VAC, 120/208 VAC, 7.8kW			
Product (WxHxD)         29 3/4" x 29 5/16" x 23 1/2"         29 3/4" x 52 1/16" x 23 1/2"           Cut-Out (WxHxD)         28 1/2" x 29" x 23 1/2"         28 1/2" x 51 15/16" x 23 1/2"           Net Weight         157 lbs.         270 lbs.           POWER SOURCE/WARRANTY         2120/240 VAC, 120/208 VAC, 4.1kW         120/240 VAC, 120/208 VAC, 7.8kW			
Cut-Out (WxHxD)         28 1/2" x 29" x 23 1/2"         28 1/2" x 51 15/16" x 23 1/2"           Net Weight         157 lbs.         270 lbs.           POWER SOURCE/WARRANTY         210/240 VAC, 120/208 VAC, 4.1kW         120/240 VAC, 120/208 VAC, 7.8kW		29 3/4" v 29 5/16" v 23 1/2"	29 3/4" × 52 1/16" × 23 1/2"
Net Weight     157 lbs.       POWER SOURCE/WARRANTY       Electrical Requirements     120/240 VAC, 120/208 VAC, 4.1kW			
POWER SOURCE/WARRANTY Electrical Requirements 120/240 VAC, 120/208 VAC, 4.1kW 120/240 VAC, 120/208 VAC, 7.8kW			
Electrical Requirements 120/240 VAC, 120/208 VAC, 4.1kW 120/240 VAC, 120/208 VAC, 7.8kW			
		120/240 VAC 120/202 VAC 41644	