COMBINATION WALL OVEN WITH SPEED COOK & STEAM-COMBI, TRANSITIONAL DESIGN







GOURMET AI™ & WIFI-ENABLED

Innovative Gourmet AITM 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 real-time 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.

7 DISTINCT COOKING MODES

The ultimate chef's tool features Speed Cook, steam-combi, microwave, convection, thermal, sous vide and broil.

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 (Lower)

Gourmet Al™ Features (Lower)

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	Microwave/ Convection/ Speed
Capacity	1.7 cu. ft.

Cooking Modes

Microwave, Defrost, Warm, Proof, Auto Cook, Soften, Melt, Scan to Cook, Sensor Cook, Speed Cook, Broil, Convection Bake, Air Fry

Interior	Stainless
Power Output	
Microwave	975 W
Convection	1,600 W
Broil	1,300 W
Bake	375 W

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Upper Oven Features & Performance (Continued)

Defrost Options	Meat, Poultry,
	Fish, Bread

Sensor Cook Options

Beverage, Casserole, Chicken, Pasta, Pizza, Plate of Food, Rice, Soup, Vegetable

Auto Cook Options

Farfalle, Fusilli, Lasagna, Macaroni, Penne, Spaghetti, Tenderloin, Sirloin Steak, Ribeye Steak, Meatloaf, Pork Chops, Bacon, Lamb Chops, Cod Fillets, Salmon Steaks, Baked Potato, Fresh Vegetable, Frozen Vegetable, Vegetable-canned, Brownies, Frozen Bagels, Frozen Garlic Bread, Frozen Pizza, Frozen Soft Pretzels, Oatmeal, Quinoa, Rice, Nachos, Chicken Legs, Frozen Chicken Nuggets, Frozen Chicken Wings, Frozen French Fries, Frozen Hash Brown Patties, Frozen Mozzarella Sticks, Frozen Potato Wedges, Hamburger, Sausage

Soften Options	Butter, Cream Cheese, Frosting, Ice Cream
Melt Options	Butter, Caramel, Cheese, Chocolate, Marshmallow
Automatic Shut Off (After 12 hrs.)	Yes
Star-K Certified Sabbath Mode	Yes
Interior Oven Light (Auto & Manual)	1 Halogen

Lower 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.)
Variable Broil	Yes (Full,Center / High,Med,Low)

Lower Oven Features & Performance (Continued)

Broil Element	2,500 W / 1,500 W
Bake Element	2,500 W
Steam Element	1,960 W
Oven Racks	2 Gliding, 1 Heavy Duty
Rack Positions	5
Oven Meat Probe	Yes
Automatic Shut Off (After 12 hrs.)	Yes
Star-K Certified Sabbath Mode	Yes
Interior Oven Light (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)

Controls

Oven Controls & Display	7 Inch TFT LCD Touch Screen
Electronic Clock & Timer	Yes
Lock Out Function	Yes
Delay Start Time	Yes
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

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Rating (240V / 208V)	7.8 kW / 5.9 kW
Required Power Supply	240V / 208V, 40 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.

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Dimensions and Weight

Overall Width (inches)	29 3/4
Overall Depth Including Door (inches)	24 5/8
Overall Depth Including Handle (inches)	26 7/8
Overall Depth with Door Open (inches)	45 5/8
Overall Height (inches)	43 13/16
Size of Water Tank	1 Liter
Net Weight (approx.)	267 lbs
Shipping Weight (approx.)	214 lbs

Accessories

Included Accessories

Upper: Glass Tray, Metal Tray, Microwave Rack,

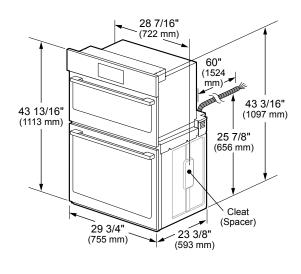
Air Fry Tray

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

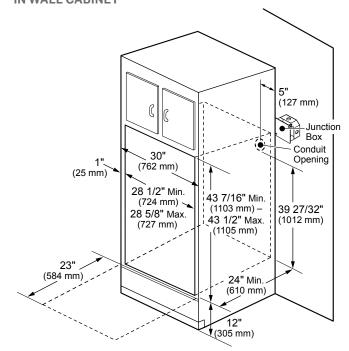
Warranty Summary*

Limited Warranty, Parts & Labor	3 Years
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PRODUCT DIMENSIONS



CUTOUT DIMENSIONS - PROUD INSTALLATION IN WALL CABINET



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