

A top-down view of a fresh, multi-colored salad. The salad is composed of various types of leafy greens, including dark green leafy vegetables, lighter green arugula, and some reddish-purple leaves. It is garnished with several thin, circular slices of radishes, some of which have small black seeds on their surface. There are also several bright yellow flowers scattered throughout the mix. The salad is served on a white plate, which is visible at the bottom edge of the frame. A dark, semi-transparent banner is overlaid in the center of the image, containing the text 'SIGNATURE KITCHEN SUITE' in white, uppercase letters.

SIGNATURE
KITCHEN SUITE

At Signature Kitchen Suite, we're embracing a new generation of forward-thinking cooks, combining their passion for food with their appreciation for innovation. We are bringing them luxury, built-in appliances with leading-edge technology that provides more flexibility to prepare food in the best possible way, demonstrating respect for the food at every level. Delivering performance, design and precision, we honor the ones who are producing it, the ones preparing it, and most of all, the ones lucky enough to be enjoying it.

48-inch Pro Range
The industry's first
built-in sous vide





True to food™

Good food has a particular journey to the plate. The soil and the sea, the plant and the animal, the farmer, the fisherman, the butcher and the baker have all played their part. And each deserves the utmost respect. We believe the last portion of the path to your table calls for the same consideration. In offering versatile, high-precision kitchen appliances, we are proud to be a part of that final step.

And we take it very seriously. It's why we have created the only pro range on the market with built-in sous vide, allowing you to prepare a steak with the perfect doneness, edge-to-edge, every time. It's the reason we offer so many methods of cooking on a pro range — sous vide, induction, gas, griddle, true convection and steam, each one designed for the best way to cook whatever your palate has its heart set on. Keeping local produce as close as possible to the way it was picked is the ultimate show of responsibility and respect — it deserves a preservation system grounded on leading innovation and purposeful design.

It's also in the way we respect you. Our Concierge Service is available around the clock to provide the industry's leading warranty with 3 years of coverage* and our 5-day Repair or Replace Promise. Knowing where food comes from, appreciating what it takes to bring it to you, and making sure it's prepared in the best ways possible is how Signature Kitchen Suite stays **True to Food.**

*Basic warranty is two years from date of purchase. Third year is added at no cost when product registration is completed online with owner opt-in for WiFi monitoring.

Founded on a Philosophy

Better Cooking Through Better Thinking

Building a luxury kitchen appliance brand from the ground up puts us in a rare and enviable position. We began with the backing of LG Electronics, a global Fortune 500 company widely known as one of the world's biggest innovators in smart home appliances. Then we hired a U.S. team of the best minds in the industry, each representing years of experience and leadership in their discipline. Taking careful note of what's been missing in the market, we put that experience to work correcting it with innovative thinking, purposeful design and leading-edge technologies that fulfill a cook's actual needs. Through Signature Kitchen Suite, we offer a full line of luxury built-in appliances that is built for right now, and always looking forward.



The Intuitive Kitchen

All WiFi-enabled Signature Kitchen Suite appliances are smart appliances. Just download the free Signature Kitchen Suite app onto an Android or iOS device to enjoy the benefits of remote controls.



Founded on a Philosophy

Better Cooking Through Better Thinking

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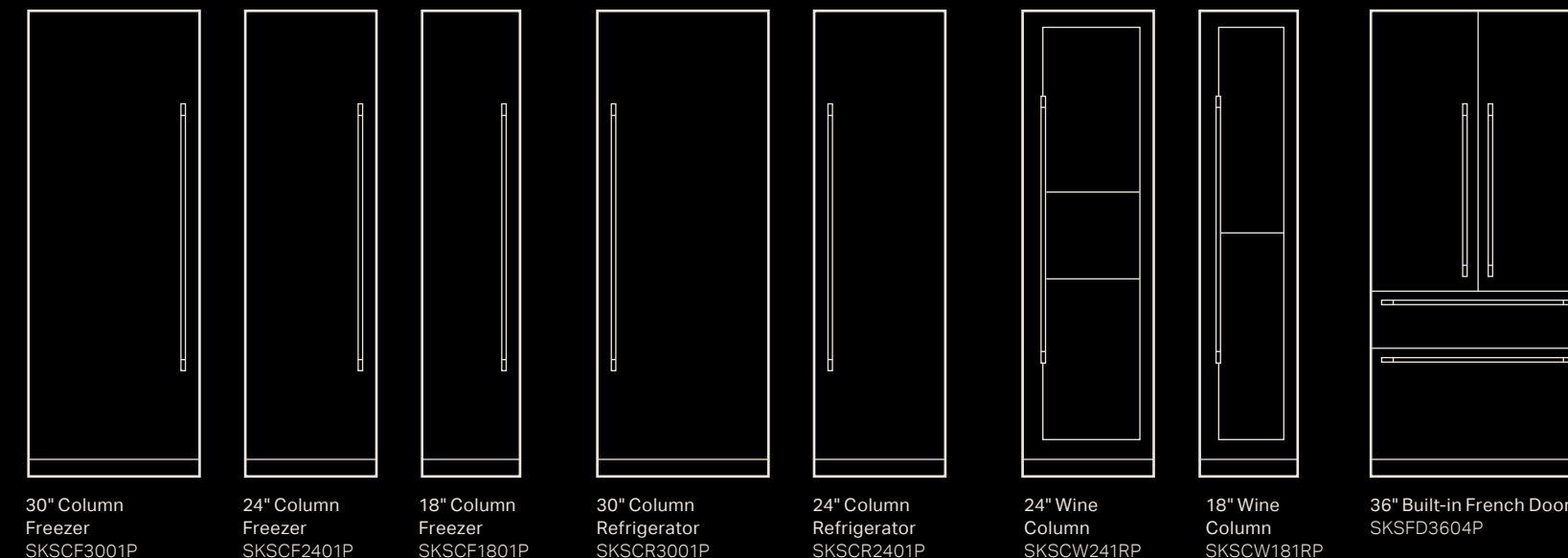
The Intuitive Kitchen

All WiFi-enabled Signature Kitchen Suite appliances are smart appliances. Just download the free Signature Kitchen Suite app onto an Android or iOS device to enjoy the benefits of remote controls.

The kitchen comes together

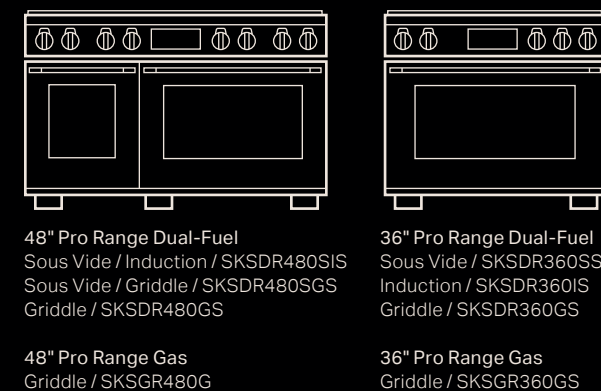
With the Signature Kitchen Suite full line of luxury, built-in appliances, you'll find the perfect blend of innovation, precision and purposeful design for every kitchen and every appetite.

Refrigeration



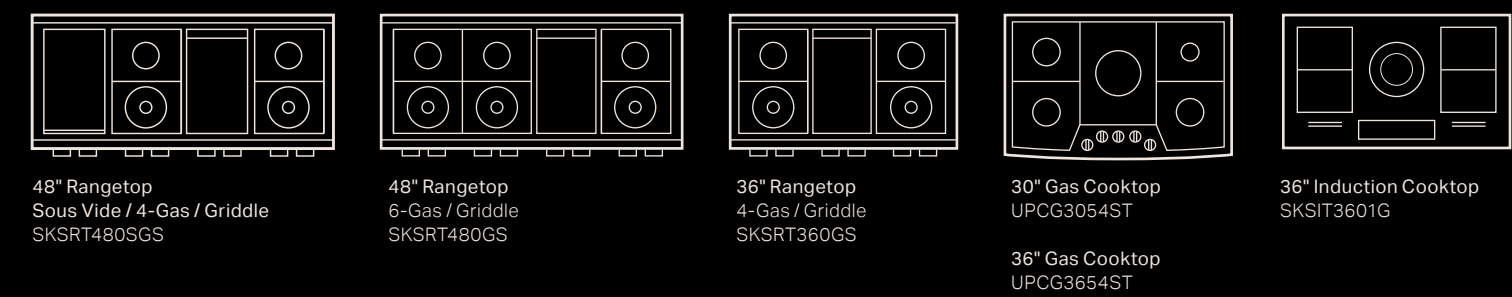
30" Column Freezer SKSCF3001P
24" Column Freezer SKSCF2401P
18" Column Freezer SKSCF1801P
30" Column Refrigerator SKSCR3001P
24" Column Refrigerator SKSCR2401P
24" Wine Column SKSCW241RP
18" Wine Column SKSCW181RP
36" Built-in French Door SKSFD3604P

Pro Ranges



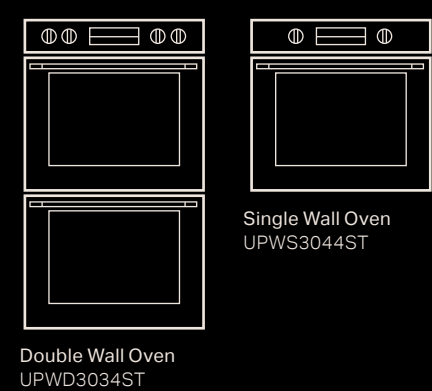
48" Pro Range Dual-Fuel Sous Vide / Induction / SKSDR480SIS
Sous Vide / Griddle / SKSDR480SGS
Griddle / SKSDR480GS
48" Pro Range Gas Griddle / SKSGR480G
36" Pro Range Dual-Fuel Sous Vide / SKSDR360SS
Sous Vide / Induction / SKSDR360IS
Griddle / SKSDR360GS
36" Pro Range Gas Griddle / SKSGR360GS

Rangetops & Cooktops



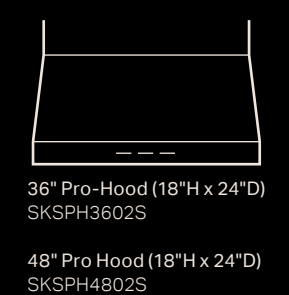
48" Rangetop 6-Gas / 4-Gas / Griddle SKSRT480SGS
48" Rangetop 6-Gas / Griddle SKSRT480GS
36" Rangetop 4-Gas / Griddle SKSRT360GS
30" Gas Cooktop UPCG3054ST
36" Gas Cooktop UPCG3654ST
36" Induction Cooktop SKSIT3601G

Wall Ovens



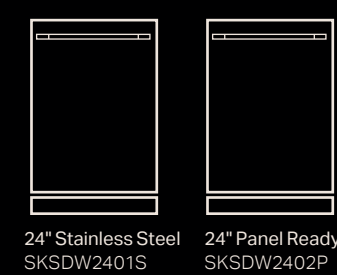
Double Wall Oven UPWD3034ST
Single Wall Oven UPWS3044ST

Ventilation



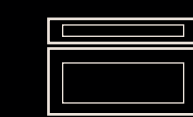
36" Pro-Hood (18"H x 24"D) SKSPH3602S
48" Pro Hood (18"H x 24"D) SKSPH4802S

Dishwashers



24" Stainless Steel SKSDW2401S
24" Panel Ready SKSDW2402P

Microwave Drawer



24" Microwave Drawer SKSMD2401S

FULL PRODUCT LINE ▼



36-inch Dual-Fuel Pro Range
 Red Dot Award 2018 "Best of the Best"
 2018 IDEA Award, Finalist



48-inch Dual-Fuel Pro Range
 Red Dot Award 2018 "Best of the Best"
 2018 IDEA Award, Finalist
 KBB Product Innovator Awards 2018 —
Kitchen Product of the Year Award



36-inch French Door Refrigerator
 Red Dot Award 2018 "winner"
 IF Design Award
 2018 IDEA Award, Silver



30-inch Integrated Column Refrigerator
18-inch Integrated Column Freezer
 Red Dot Award 2018 "winner"
 IF Design Award
 2018 IDEA Award, Silver

Accolades

Our Passion Pays Off

We're thrilled to say our dedication to performance, precision and design is being recognized globally, specifically by the Red Dot Awards for our new ranges and refrigeration, which earned five awards in total for Product Design — including two "Best of the Best" awards. Out of this year's 6,300 product submissions from 59 countries, our entire new product line was recognized by a global jury of 39 design experts. Our 48-inch Dual-Fuel Pro Range also picked up the "2018 Kitchen Product of the Year Award" from the Kitchen & Bath Business Product Innovator Awards. Along with IDEA Awards across the full line and multiple product design awards in the first six months of launch, each one is a seal of excellence that we are incredibly proud of. To learn more about these awards, visit SignatureKitchenSuite.com/awards.





Sam Garwin — CEO, Fleishers Craft Butchery, New York City

"We believe the home cook should connect with the people who know the farmers who raise the animals that they're about to eat. That's how the butcher makes it better."



Know thy Butcher

We highly suggest being on a first name basis with your local whole-animal butcher. Highly dedicated to the craft, their guidance can make a real difference in what you bring to the table. Meet Sam Garwin, she describes herself as being in the hospitality business — it's more than a transaction, it's about creating an experience. Before making a suggestion, Sam's quick to ask questions: What's the occasion? How many people are attending? What sides are they serving? She's aware that visiting a butcher shop can seem intimidating, but each answer gets her closer to providing the perfect cut and ensuring her customer comes back to the shop satisfied.

This dedication goes beyond the shop's front door, too. Sam knows her farmers well, and that relationship plays a part in the way the meat tastes. She and her fellow butchers listen to their customers and provide the farmers with vital feedback to help make the product better on every level.

Like many whole-animal butcher shops around the country, Sam thinks about the entire process before it gets to the customer and the entire experience after the customer has it in their hands. We encourage you to seek out these craftspeople in your area — they can help you get better results out of everything you eat.



How it Works



STEP 1

Fill the Sous Vide water bin to the recommended level and set your temperature and time to your desired doneness.



STEP 2

Season according to the recipe and seal your food in a high-grade bag with a vacuum sealer.



STEP 3

Place the bag into the water bath and cook according to your desired time and temperature.



STEP 4

Remove from the bag and finish on both sides with a quick sear on a cast iron skillet on our Ultra-High™.

Cooking with Sous Vide

Sous Vide Makes it Better

French for “under-vacuum,” sous vide (sue-veed) is a cooking technique where food is vacuum sealed and then submerged in water and slow-cooked at a constant, precise temperature until it’s perfectly cooked. What does that mean? Let’s say you’ve prepared a bone-in ribeye using the sous vide method. As you cut into your steak you’ll notice something right away — the doneness you were hoping for goes all the way through, edge to edge. Not a gray / pink gradient with a thin band of desired doneness that simply grilling steaks gives you. You have perfect, juicy steaks that only sous vide can provide. This also goes for chicken, fish, eggs, vegetables and much more.



How We Made It Better

We started by building it right into the cooktop — the first of its kind. This puts the sous vide right next to our Ultra-High™ gas burners and two-zone induction cooking surface for the perfect finish. We also engineered a hermetically and magnetically sealed lid, delivering a precise temperature within 1-degree of set point.



Ranges

The Way to Cook

Precision, power and versatility is our recipe for ensuring everything you make is made in the best way possible. That's why our new ranges come with a wide array of cooking methods including induction, a Chromium Griddle, 23K BTU Ultra-High™ Burners and Ultra-Low™ Burners, and the ultimate cooking precision of the first built-in sous vide on the market. While we engineered them to be the hardest working pro-style ranges in their class, we make them easy on you. You'll appreciate the smooth, articulating handles. Our Speed Clean™ feature allows you to restore the sparkle to your lightly soiled oven with a ten-minute cycle, using only water. And the True Combi-Steam™ Oven's easy-access water reservoir requires no plumbing installation. Best of all, we back our ranges with an industry-leading 3-year limited warranty* with a 5-day Repair or Replace Promise.



36-inch Pro Range with Chromium Griddle



Features



Doneness Done Edge-to-Edge

Cut into a steak that's been prepared in a sous vide bath and you'll notice something right away; the rich, beautiful color you're hoping for goes all the way from one edge to the other. That's because the precise temperature of the water bath never lets it go beyond your perfect doneness. This is also true for fish, poultry, pork and even veggies. For steak, we suggest medium rare at 129 degrees, but your perfect is your call.

Built-In Sous Vide

There's no excuse for an overcooked steak anymore. Introducing the industry's first built-in sous vide, delivering the ultimate in precision cooking, right on the cooktop. Get professional-style results every time and capture the full, true flavor of foods.

Power-Up or Simmer Down

Two Ultra-High™ Burners deliver 23K BTUs of pure cooking power for better searing and quick stir frying. Two Ultra-Low™ Burners simmer down to maintain temperatures as low as 100° to prepare delicate sauces and sugary confections.

True Combi-Steam™

The 18-inch oven on our 48-inch pro range combines steam and convection cooking for gourmet-style results. The convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste. The 30-inch oven features ProHeat™ convection technology with a rear-wall element and fan to evenly distribute heat to every rack.

Chromium Griddle

The Chromium Griddle delivers consistent, even heating across the entire surface for professional results, and the durable, polished finish resists scratches.

Largest Capacity Steam-Assist Convection Oven

Our 36-inch pro range offers a spacious 6.3 cubic feet capacity oven that 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.



Built-In Sous Vide



23,000 BTU Ultra-High™ Burners



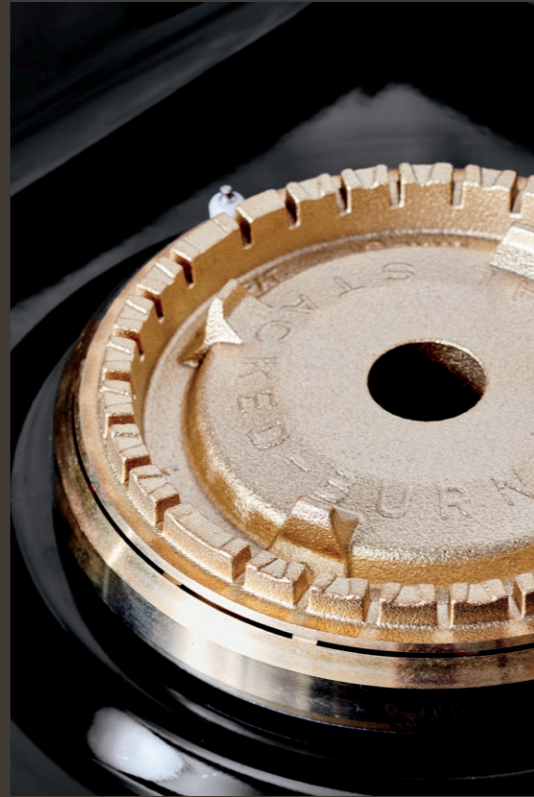
Steam-Assist Oven



Chromium Griddle



Zero-Clearance Installation



Solid Brass Burners



Ultra-Low™ Burners



Knob Timer Controls

Features

Unsurpassed Flexibility

With 6 methods of cooking, it's one of the most versatile ranges on the market, making sure you have a full selection of tools to prepare food in the best way possible. And, with so many options, you can personalize your cooktop configuration to match your every need.

Zero-Clearance Installation

Our promise of precision is reserved not only for cooking. With our zero-clearance installation, you can count on a tight fit with no unsightly seam between the range and the rear wall.

Speed-Clean™

Makes fast work of cleaning a lightly-soiled oven with just a 10-minute cycle using only water.

Backed by the Industry's Leading Warranty

The long and short of it is you'll be backed by one of the best policies in the industry. No other appliance brand has a longer warranty. Our limited 3-year warranty* covers all parts and labor. And our exclusive 5-day Repair or Replace Promise delivers a commitment to service that's never been seen before.



The Secret's the Steam

Here's an oxymoron for you: moisture is the secret to a crispy crust. The full explanation is a serious science lesson, but here's the short of it; moisture on the dough's surface leads to an abundance of starch gel, and that leads to a crisp, crackly crust in the end. Steam plays a part on the inside, too. Humidity keeps the dough's surface flexible for as long as possible, allowing it to stretch to its maximum volume while leaving the loaf light and airy. No matter how it happens, it's delicious.

*Basic warranty is two years from date of purchase. Third year is added at no cost when product registration is completed online with owner opt-in for WIFI monitoring.



Ellen King — Co-owner and head baker, Hewn Bread, Evanston, Illinois
“Bread is a true combination of equal parts old-world artistry and new-age science, and can be incredibly fulfilling when done correctly.”



Rising to the Occasion

Ever notice how a trip to your local baker can feel like a visit to an art gallery? Beautiful blends of shiny golden creams, deep browns, and flashes of off-whites are lovingly displayed by experts who know their craft. Meet Ellen King, co-owner and head baker at Hewn Bread, who, along with her partner Julie Matthei, describe the product of their craft as “hand-forged, artisan bread.” As a classically trained chef, she takes her bread very seriously because she knows baking the perfect loaf is a delicate process. Water, flour, yeast and salt may be all you need, but the real secret is knowing how and when to put it all together. Ellen sources local, 100% organic and seasonal ingredients from small, local farmers when their flavors are at their peak. That’s why everything at Hewn is made in-house, from scratch, daily.

Several years ago Ellen took her devotion a step further. She combined her obsession with baking and her love of history to revive a variety of wheat that had not grown in the area since the early twentieth century. She named it the Great Midwestern Bread Experiment, and after several years of careful cultivation, it produced Hewn’s Marquis loaf, which is now being enjoyed in the area for the first time in decades. Beyond producing a much better bread, Ellen believes it creates a deeper connection with the region and what she’s providing her community.



48-inch Dual-Fuel Pro Range

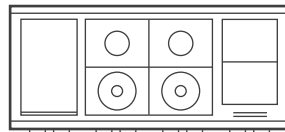
Cooktop Features

Number of Burners / Elements **4 or 6**
 Continuous, Dishwasher-Safe Grates **2**
 Wok Convertible Grate (on Front Burners) **Yes**

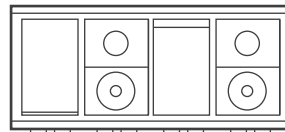
Cooktop Performance

Max. BTU/h
 Rear **15,000** Front **23,000**

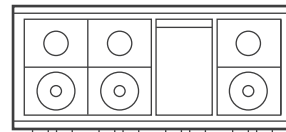
Sous Vide / 4-Burners / Induction



Sous Vide / 4-Burners / Griddle



6-Burners / Griddle



30-inch Oven

Features **ProHeat™** convection technology with a rear-wall element and fan to evenly distribute heat to every rack

Special Cooking Modes: ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast, Gourmet Chef, Warm, Proof, My Recipe

18-inch Oven

True Combi-Steam™ combines steam and convection cooking for gourmet results
Convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste

Special Cooking and Steam Maintenance Modes: Bake, Convection Bake, Convection Roast, Broil, RapidHeat Roast+, Steam Cook, Steam Assist, Gourmet Steam, Gourmet Chef, Warm, My Recipe, Steam Evaporation, Steam Descaling, Steam Drying

Control

Touch Oven Controls with TFT LCD Display **Yes**
 Knob Cooktop Controls with LED Display **Yes**
 Electronic Clock & Timer **Yes**

Dimensions

Overall Width **47⁷/₈"**
 Overall Height Including Grate **36¹¹/₁₆" to 38¹/₈"**
 Overall Depth Including Door **26³/₄"**
 Overall Depth Including Handle **29⁵/₁₆"**

Warranty

Limited Warranty, Parts & Labor **2 Years**
Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring



36-inch Dual-Fuel Pro Range

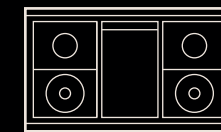
Cooktop Features

Number of Burners / Elements **4**
 Continuous, Dishwasher-Safe Grates **2**
 Wok Convertible Grate (on Front Burners) **Yes**
 Chromium Griddle **1**

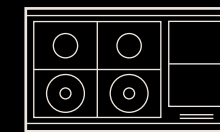
Cooktop Performance

Max. BTU/h
 Rear **15,000** Front **23,000**

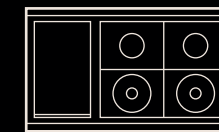
4-Burners / Griddle



4-Burners / Induction



Sous Vide / 4-Burners



36-inch Oven

Special Cooking and Steam Maintenance Modes: ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast+, Gourmet Chef, Steam Cook, Steam-Assist, Gourmet Steam, Warm, Proof, My Recipe

Largest Capacity Steam-Assist Convection Oven

Oven Capacity **6.3 cu. ft.**
Convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste

Control

Touch Oven Controls with TFT LCD Display **Yes**
 Knob Cooktop Controls with LED Display **Yes**
 Electronic Clock & Timer **Yes**

Dimensions

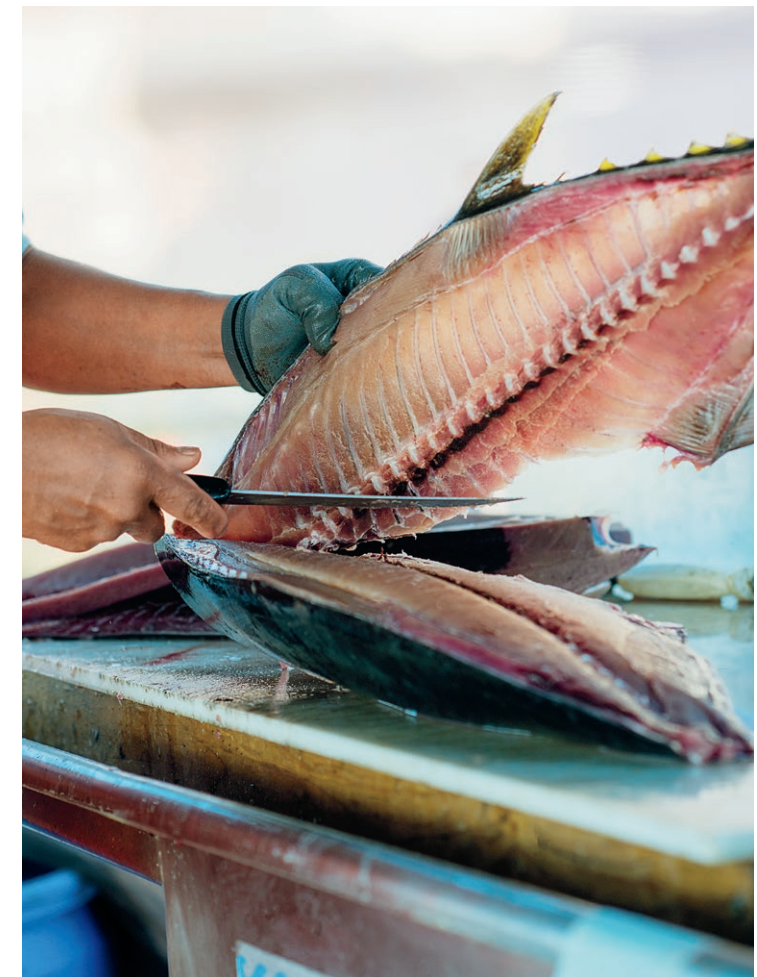
Overall Width **35⁷/₈"**
 Overall Height Including Grates **36¹¹/₁₆" to 38¹/₈"**
 Overall Depth Including Door **26³/₄"**
 Overall Depth Including Handle **29⁵/₁₆"**

Warranty

Limited Warranty, Parts & Labor **2 Years**
Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring



Dan Major — Fisherman, Plan-B Sustainable Fisheries, San Diego
"For millions of us the farmer's market has become the go-to for fresh produce, your local fish market can offer the same experience."



Fishing for Answers

Working much like a farmers' market, fish markets are on the rise. And they are stocked with fishermen who have first-hand knowledge of the most delicious and most sustainable species in your area. Tuna Harbor Dockside Market's Dan Major is the guy to talk to if you're lucky enough to live in San Diego. He's happy to show the day's live catch, and tell you how to keep it fresh and make it taste delicious.

San Diego was once the Tuna Capital of the World. But as a native San Diegan, and captain of the fishing vessel Plan B, Dan Major has seen that distinction dwindle due to dolphin safety and other factors. For the past three years, he and other independent fishermen have worked together to turn things around and build up the local Tuna Harbor Dockside Market. Today, they work pop-up booths selling their catch to hundreds of people every Saturday morning.

Dan and his Plan B crew have been fishing near San Clemente Island for the past 17 years. But the Dockside Market gives them an all-important interaction with their customers. The message he spreads is a simple one: the fish you see in the grocery store has traveled a long way. One of the best ways to keep our oceans, and ourselves, healthy is to stay local and listen to the fishermen who know your waters best.





Refrigeration

Long Live Freshness

Fresh food has earned a home that will care for it in the best ways possible. That's why we put so much innovation and engineering into its preservation. We're determined to keep the integrity of your fresh food with the industry's only built-in French door refrigerator with a convertible middle drawer and the largest capacity integrated refrigeration and freezer columns available. We're equally dedicated to purposeful design with Lift and Go™ bins and drawers, offering one of the most versatile interiors in the industry, and True-Illumination™ Lighting that's hidden away and focused on the food, not shining in your eyes. And, speaking of you, each appliance is backed by a 5-day Repair or Replace Promise — part of our industry-leading warranty.



30-inch Integrated Column Refrigerator
18-inch Integrated Column Freezer



Largest Capacity Column



Seamless Kitchen Design



Internal Water Dispenser



Lift and Go™ Drawers

Features

Largest Capacity Column

As the love of good food grows, so grows the need for space. Fortunately, the Signature Kitchen Suite 30-inch Integrated Column Refrigerator is brilliantly engineered to provide the largest capacity column in the industry, featuring 18.0 cubic feet of storage capacity.

Precise Preservation

Food deserves to stay fresh as long as possible through optimum temperature. Ingenious features like a linear compressor and engineered all-metal interior help to minimize temperature fluctuations to maintain food freshness — brilliantly engineered to help you do your part in the battle against food waste.

TrueFit™ Integrated Design

Paired together, the Signature Kitchen Suite 30-inch Integrated Column Refrigerator and 18-inch Integrated Column Freezer are brilliantly designed to cleanly fit a 48-inch opening or an existing 47½-inch opening — perfect for both new construction and replacement applications.

Lift and Go™

Exclusive lift-out bins and drawers make this the most versatile interior configuration in the industry. And, unlike most refrigerators, our fully adjustable door bins can be moved in any increment you want, rather than a few preset options. Also, our ingenious movable snack drawer easily slides up and down, making space perfect for party platters and pizza boxes.

Hidden LED Lighting

Our cleverly hidden True-Illumination™ Lighting ensures the spotlight stays focused on the food, not shining in your eyes.



Keeping Greens Green

A trip to the farmer's market yields the freshest produce, but keeping it that way just takes a little extra effort. Repeatedly soak leafy greens in a bowl of water until the water is clear, then make sure to dry them thoroughly — a salad spinner is a handy tool. Wet, glistening produce looks nice in photos, but for longevity's sake, we recommend never storing them damp.

Features

Convertible Middle Drawer

You have a lot of plans, so our 36-inch French Door Refrigerator offers a helpful drawer with a lot of options. Select from five temperature zones: chilled wine; fridge deli; kid's snacks; beverage; or drop the temperature all the way down to make it a freezer.

Seamless Kitchen Design

While your food stays perfectly preserved on the inside, the integrity of your kitchen's design lines is protected on the outside thanks to the middle drawer's standard counter top height.

Adaptive Defrost

Meet the freezer that gets to know you. Adaptive Defrost measures the number of times you open the door and ambient temperature to select the best time to defrost. So when you are away, it will defrost less often, saving energy and reducing freezer burn.

Speed Freeze & Speed Chill

The faster something freezes, the smaller the ice crystals — meaning less disruption to your food. Freezing fresh food as quickly as possible, Speed Freeze helps retain original flavors, vitamins, nutritional value and appearance. Speed Chill uses the same thinking in the refrigerator, quickly bringing the temperature back to the optimum level after the door has been open for an extended period of time.

Eco-Friendly

Being true to food means being true to the environment also. Our preservation appliances are engineered to reduce environmental impact with HFC / HCFC free refrigerant, insulation and recyclable materials.

Backed by the Best Warranty

The long and short of it is you'll be backed by the best policy in the industry. No other appliance brand has a longer warranty. Our limited 3-year warranty* covers all parts and labor. Additionally, sealed refrigeration systems are covered for 5 years (parts and labor) / 12 years (parts). And our exclusive 5-Day Repair or Replace Promise delivers a commitment to service that's never been seen before.



Ice Advice

The perfect cocktail calls for the right ingredients — and believe it or not, ice is at the top of the list. The best spirit makers have gone to great lengths to make sure their product is sourced for purity, so tap water ice is not going to do your drinks any favors. With that in mind, we always suggest respecting the process and using ice made with filtered water — and always making sure there's plenty on hand.



Moveable Snack Drawer



Easy Install



Chilled Wine



Kid's Snacks



Fridge Deli



Beverages



Freezer

5-Zone Convertible Middle Drawer

*Basic warranty is two years from date of purchase. Third year is added at no cost when product registration is completed online with owner opt-in for WiFi monitoring.



36-inch French Door

Features

Convertible Climate Control Middle Drawer: Freezer (-6° to 8° F), Meat / Seafood (29° F), Cold Drinks (33° F), Fridge / Deli (37° F), Chilled Wine (42° F)
 Door Style Panel-Ready
 Interior Cabinet Finish Metal
 Filtered Water Dispenser Internal
 Hidden LED Lighting Yes
 Star-K Certified Yes
 ENERGY STAR® Qualified Yes
 WiFi-Enabled Yes
 Inverter Linear Compressor Yes
 Speed Chill / Speed Freeze Yes
 Adaptive Defrost Yes
 Ice Maker Production 3½ lbs. / 24 hour

Capacity and Storage

Total Capacity 19.3 cu. ft.
 Storage Shelves 2 Adjustable w/LED Lighting, 1 Fixed
 Crisper / Storage Drawers 2 Soft Close / Self Close
 Aluminum Framed Door Bins with Removable Inserts 6 Adjustable
 Full Extension Freezer Storage Drawer Soft Close / Self Close

Dimensions

Overall Width 35¾" / Overall Height 83½" Min. — 84½" Max. / Overall Depth w/o Panel or Handles 23⅞"

Warranty

Limited Warranty, Parts & Labor 2 Years
 Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring
 Limited Warranty on Sealed System, Parts & Labor 5 Years
 Limited Warranty on Sealed System, Parts Only 12 Years



30-inch Refrigerator Column

Refrigerator Features

Door Style Panel Ready (Reversible)
 Interior Cabinet Finish Metal
 Filtered Water Dispenser Internal
 Hidden LED Lighting Yes
 Star-K Certified Yes
 ENERGY STAR® Qualified Yes
 WiFi-Enabled Yes
 Operating Temperatures 33° to 46° F
 Inverter Linear Compressor Yes
 Speed Chill Yes

Capacity and Storage

Total Capacity 18.0 cu. ft. (largest capacity in the industry)
 Storage Shelves 3 Adjustable w/LED Lighting, 1 Fixed
 Adjustable / Removable Storage Drawer 1 Soft Close / Self Close
 Lift-out Crisper / Storage Drawers 2 Soft Close / Self Close
 Aluminum Framed Door Bins w/Removable Inserts 4 Adjustable

Dimensions

Overall Width 29¾"
 Overall Height 83½" Min. — 84½" Max.
 Overall Depth Without Panel or Handles 23⅞"

Warranty

Limited Warranty, Parts & Labor 2 Years
 Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring
 Limited Warranty on Sealed System, Parts & Labor 5 Years
 Limited Warranty on Sealed System, Parts Only 12 Years



24-inch Refrigerator Column

Refrigerator Features

Door Style Panel Ready (Reversible)
 Interior Cabinet Finish Metal
 Filtered Water Dispenser Internal
 Hidden LED Lighting Yes
 Star-K Certified Yes
 ENERGY STAR® Qualified Yes
 WiFi-Enabled Yes
 Operating Temperatures 33° to 46° F
 Inverter Linear Compressor Yes
 Speed Chill Yes

Capacity and Storage

Total Capacity 13.9 cu. ft. (largest capacity in the industry)
 Storage Shelves 3 Adjustable w/LED Lighting, 1 Fixed
 Adjustable / Removable Storage Drawer 1 Soft Close / Self Close
 Lift-out Crisper / Storage Drawers 2 Soft Close / Self Close
 Aluminum Framed Door Bins w/Removable Inserts 4 Adjustable

Dimensions

Overall Width 23¾"
 Overall Height 83½" Min. — 84½" Max.
 Overall Depth Without Panel or Handles 23⅞"

Warranty

Limited Warranty, Parts & Labor 2 Years
 Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring
 Limited Warranty on Sealed System, Parts & Labor 5 Years
 Limited Warranty on Sealed System, Parts Only 12 Years



30-inch Freezer Column

Freezer Features

Door Style **Panel Ready (Reversible)**
 Interior Cabinet Finish **Metal**
 Hidden LED Lighting **Yes**
 Star-K Certified **Yes**
 ENERGY STAR® Qualified **Yes**
 WiFi-Enabled **Yes**
 Operating Temperatures **-6° to 8° F**
 Inverter Linear Compressor **Yes**
 Speed Freeze **Yes**
 Adaptive Defrost **Yes**
 Distinctive Square Ice Production **3½ lbs. / 24 hour**

Capacity and Storage

Total Capacity **17.8 cu. ft. (largest capacity in the industry)**
 Storage Shelves **3 Adjustable w/LED Lighting, 1 Fixed**
 Lift-out Ice Drawer **1 Soft Close / Self Close**
 Lift-out Storage Drawers **3 Soft Close / Self Close**
 Aluminum Framed Door Bins with Removable Inserts **4 Adjustable**
 Ice Bucket Storage Volume **5.5 lbs.**

Dimensions

Overall Width **29¾"**
 Overall Height **83½" Min. – 84½" Max.**
 Overall Depth Without Panel or Handles **23⅞"**

Warranty

Limited Warranty, Parts & Labor **2 Years**
Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring
 Limited Warranty on Sealed System, Parts & Labor **5 Years**
 Limited Warranty on Sealed System, Parts Only **12 Years**



24-inch Freezer Column

Freezer Features

Door Style **Panel Ready (Reversible)**
 Interior Cabinet Finish **Metal**
 Hidden LED Lighting **Yes**
 Star-K Certified **Yes**
 ENERGY STAR® Qualified **Yes**
 WiFi-Enabled **Yes**
 Operating Temperatures **-6° to 8° F**
 Inverter Linear Compressor **Yes**
 Speed Freeze **Yes**
 Adaptive Defrost **Yes**
 Distinctive Square Ice Production **3½ lbs. / 24 hour**

Capacity and Storage

Total Capacity **13.9 cu. ft. (largest capacity in the industry)**
 Storage Shelves **3 Adjustable w/LED Lighting, 1 Fixed**
 Lift-out Ice Drawer **1 Soft Close / Self Close**
 Lift-out Storage Drawers **2 Soft Close / Self Close**
 Aluminum Framed Door Bins with Removable Inserts **4 Adjustable**
 Ice Bucket Storage Volume **5.5 lbs.**

Dimensions

Overall Width **23¾"**
 Overall Height **83½" Min. – 84½" Max.**
 Overall Depth Without Panel or Handles **23⅞"**

Warranty

Limited Warranty, Parts & Labor **2 Years**
Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring
 Limited Warranty on Sealed System, Parts & Labor **5 Years**
 Limited Warranty on Sealed System, Parts Only **12 Years**

18-inch Freezer Column

Freezer Features

Door Style **Panel Ready (Reversible)**
 Interior Cabinet Finish **Metal**
 Hidden LED Lighting **Yes**
 Star-K Certified **Yes**
 ENERGY STAR® Qualified **Yes**
 WiFi-Enabled **Yes**
 Operating Temperatures **-6° to 8° F**
 Inverter Linear Compressor **Yes**
 Speed Freeze **Yes**
 Adaptive Defrost **Yes**
 Distinctive Square Ice Production **3½ lbs. / 24 hour**

Capacity and Storage

Total Capacity **9.6 cu. ft. (largest capacity in the industry)**
 Storage Shelves **3 Adjustable w/LED Lighting, 1 Fixed**
 Lift-out Ice Drawer **1 Soft Close / Self Close**
 Lift-out Storage Drawers **2 Soft Close / Self Close**
 Aluminum Framed Door Bins with Removable Inserts **4 Adjustable**
 Ice Bucket Storage Volume **5.5 lbs.**

Dimensions

Overall Width **17½"**
 Overall Height **83½" Min. – 84½" Max.**
 Overall Depth Without Panel or Handles **23⅞"**

Warranty

Limited Warranty, Parts & Labor **2 Years**
Additional 1 Year when product registration is completed online with owner opt-in for WiFi monitoring
 Limited Warranty on Sealed System, Parts & Labor **5 Years**
 Limited Warranty on Sealed System, Parts Only **12 Years**



Concierge Service

You Deserve Respect Too

Staying true to food means never being without the tools you need to make every meal delicious. That's why we've developed our Concierge Service to go along with our industry-leading 3-year limited warranty.*

2-Hour Service Window

We know no one likes waiting for repairs so you can count on a 2-hour service window with a courtesy alert within 30 minutes of arrival time. Our repair technicians keep their trucks well-stocked so there's no waiting for parts — one appointment and the repair is complete.

5-Day Repair or Replace Promise

The name says it all and we stand by it. If anything goes wrong, you have the option to have your appliance repaired or replaced within 5 days — no one else can say that.

Concierge WiFi Monitoring

Opt-in for our WiFi-enabled monitoring and we'll know there's an issue even before you do. This allows us to pro-actively contact you if and when repairs or replacements are needed.

Telepresence Service

Want us to take a look at something for you? No problem — your smartphone makes it easy to solve many of your concerns remotely.



*Basic warranty is two years from date of purchase. Third year is added at no cost when product registration is completed online with owner opt-in for WiFi monitoring.



Just like you, we want everything to come out perfectly in the kitchen. You put a lot of thought into what you're making, so we bring the same effort to what we're building. Because ultimately, we believe having the right tools is the best way to stay **True to food.**



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