



SIGNATURE
KITCHEN SUITE



White cabinetry with a built-in oven and a glass-fronted upper cabinet containing a silver serving tray.

A gold-colored conical pendant light hanging over the kitchen island.

A man in a dark blue shirt, smiling, preparing food on a wooden cutting board on the kitchen island.

A dark kitchen island with a white countertop, featuring a stack of white plates, a purple napkin, and wine glasses.

A light-colored wooden stool with a curved top and a wide base.

A light-colored wooden stool with a curved top and a wide base.

A large window with a dark frame, providing a view of a landscape with mountains and trees.

A light-colored wooden stool with a curved top and a wide base, positioned near the window.





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 luxury, built-in appliances with leading-edge technology that provide 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.

That's how we stay True to food.™





Contents



14

Cooking

Pro Ranges	16
Rangetops / Cooktops	20
Wall Ovens	30
Microwaves	34
Ventilation	36



26

Cooking Tips

Steam Roasting	26
Induction	40
Sous Vide	60



24

True to Food Stories

The Fisherman	24
La Patisserie	38
The Cheesemaker	58
The Vintner	66



44

Preservation

Column Refrigeration	46
French Door Refrigeration	54
Wine Columns	62
Undercounter Refrigeration	68



72

Dishwashers

ThinQ

Nothing connects us like the kitchen.

Forward-thinking is a big component of the True to Food philosophy. That's why each of our Wi-Fi-enabled appliances is powered by **LG ThinQ® Technology**. From recipes to features to upgrades, the LG ThinQ App harnesses smart technologies to bring the ultimate in connection, control, and convenience to your kitchen.

Clockwise from top:

Future Proof

Similar to the process of updating your smartphone's software, regularly updating the ThinQ app essentially future proofs your appliance by ensuring you always have the most current technology. It also gets better over time by granting you access to a stream of fresh and practical features, such as learning your patterns for ice usage and increasing production when you need it most.

Control of Your Collection

ThinQ allows you to harness the full potential of our wine columns, offering seamless control over your entire collection. Using your phone's camera, you can simply scan the wine label to meticulously manage your inventory, and unlock a world of information — such as the country of origin, vintage status, price range, and expert recommendations for food pairings.

Peace of Mind

To optimize performance, ThinQ Care* offers a suite of services including real-time care alerts like Smart Diagnosis which monitors key functions. Simply press the button for a "health check" to help ensure your most important appliances stay protected. If something is working incorrectly you will receive advice on how to fix it.

*Available on select LG smart appliances





CUSTOMER SERVICE

Support that's true to you.

Our innovative thinking extends beyond our appliances to our service. We offer one of the industry's best warranties — a comprehensive 3-year coverage for all parts and labor. Enjoy peace of mind with our exclusive **5-Day Repair Promise, 2-hour service windows,** and well-equipped repair technicians.

An Outstanding Warranty

You'll be backed by one of the best policies in the industry. Our limited 3-year warranty covers all parts and labor.

The Five-Day Difference

With our 5-Day Repair Promise,* if anything goes wrong, repair service will be initiated with the goal of completing the repair service within 5 days. If your appliance cannot be repaired within 5 days, we will work with you to provide a solution that meets your needs — up to and including replacement or a refund.

Two-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 SKS technicians keep their trucks well-stocked so there's usually no waiting for parts — one appointment and the repair is complete.

*Currently applicable to regions where service centers are nearby. Available through the length of the product warranty period upon product registration.





COOKING

The best meals feed the soul.

Pro Ranges / Rangetops / Cooktops

Microwaves / Ventilation





PRO RANGES

Keeping you prepared for the possibilities.

Meet the truth behind our True to Food philosophy. Designed for the ultimate in versatility, our ranges come equipped with everything you need to flawlessly prepare your favorite meals. Leading the way is the world's first pro range featuring **built-in sous vide**—an acclaimed technique used by top restaurants. Meats, fish, eggs, and veggies are cooked to precise temperatures, yielding perfect doneness, texture, and color, while retaining vital nutrients and flavors. Our **Induction** offers rapid, accurate heating for various recipes, and the gas **Chromium Griddle** ensures consistent, even results for pancakes and French toast. **Ultra-High™ Burners** provide professional-grade power, while **Ultra-Low™ Burners** cater to delicate dishes. Our exclusive **Smart Knobs™** feature dedicated timers for each modality, and even take advantage of our ranges' Wi-Fi capabilities to display them on your smartphone or tablet. In our ovens, experience the joy of **Steam-Combi**, a versatile method perfect for meats, fish, bread, and more, with minimal flavor transfer. You'll find full control over each one on our bright, intuitive touch screens, complete with our exclusive **Auto Cook** to take the guesswork out with a full library of meals.



Pro Ranges

Clockwise from top left:

Variety of Cooking Modes

The 48-inch Dual-Fuel Pro Range offers six cooking modes for all your favorite meals including sous vide, gas, induction, steam-combi, and convection cooking.

Steam & Convection

Our 18-inch True Steam-Combi and 30-inch convection ovens provide the flexibility and capacity for your largest meals.

Smart Knobs

Exclusive Smart Knobs™ provide a dedicated, precise heat control as well as a timer for every modality at the range.

Built-in Sous Vide

Achieve perfect doneness every time with built-in sous vide for fish, steak, chicken, veggies, and more.

Facing page:

36-inch Pro Range

The 36-inch Dual-Fuel Pro Range offers similar cooking modalities as our 48-inch pro range, all in a smaller package.









RANGETOPS / COOKTOPS

Freedom and flexibility for those who don't compromise in the kitchen.

Just like their full-sized counterparts, our Rangetops and Cooktops are the kitchen's dynamic workhorses, but in a smaller space. Our **48-inch and 36-inch Pro Rangetops** feature **built-in sous vide, powerful gas burners, and two-zone induction**. Our **36-inch Flex Induction Cooktop** features 4 inductors delivering 3,700 watts each for versatile cooking. The 11-inch dual-center element packs 7,000 watts — the **industry's most powerful center induction element***. A user-friendly, 7-inch color LCD touch control makes operation easy, while its slim profile offers flush integration into any kitchen style.

Rangetops / Cooktops

This page top to bottom:

Cooktop Versatility

Our 36-inch and 48-inch rangetops both offer built-in sous vide, gas burners, as well as two-zone induction — a first-to-market innovation.

Industry-leading BTUs

Our advanced 30-inch and 36-inch gas cooktops feature five powerful brass burners totaling 67,500 BTUs, including a center 24,000 BTU Ultra-High™ dual burner.

Facing page:

Induction Cooktop

Our flex induction cooktop features 4 inductors with 3,700 watts of power each, plus an 11-inch dual-center element providing 7,000 watts of power — the industry's most powerful center induction element.





Dan Major, Sustainable Fisherman
Tuna Harbor Docks Market, San Diego, California



TRUE TO FOOD STORY

Fresh fish, sustainable choices.

Working much like a farmer's market, fish markets are on the rise. And they are stocked with fishermen who have firsthand knowledge of the most delicious and most sustainable species in your area. In our popular True to Food Film series, our host Mark Bittman introduces us to Dan Major, a fisherman out of San Diego's Tuna Harbor Dockside Market. Along with the importance of sustainability, they'll discuss what to look for in fresh fish and how sous vide is the best way to ensure perfectly cooked fish every time. Enjoy the episode and the rest of the films at

SignatureKitchenSuite.com/Films

PRO TIPS

Steam roasted salmon with griddled leeks and Meyer lemon butter sauce.



Steam is the salmon whisperer — or any fish, for that matter. Gentle, it brings filets to tender perfection with no oil and no fuss. Unlocking pure, unadulterated flavor, it's nature's way to get the most out of this popular dish.



Even heating is essential for veggies, like leeks. A griddle's flat surface and even heating guarantees that each stem creates that golden caramelization you're looking for, delivering impeccable flavor and delightful tenderness.



When making any delicate sauce, it's important to embrace low, unwavering heat. It's the gentle touch that lets the citrusy essence infuse, the buttery silkiness develop. Honor the process, and you'll be rewarded with a fondue that's full of flavor and finesse.





Pro Ranges



48-Inch Dual-Fuel Pro Range
w/Sous Vide & Induction
SKSDR480SIS



48-Inch Dual-Fuel Pro Range
w/6 Burners & Griddle
SKSDR480GS



48-Inch Gas Pro Range
w/6 Burners & Griddle
SKSGR480GS



36-Inch Dual-Fuel Pro Range
w/Sous Vide & Induction
SKSDR360SIS



36-Inch Dual-Fuel Pro Range
w/Steam-Combi Oven & Sous Vide
SKSDR360SS



36-Inch Dual-Fuel Pro Range
w/4 Burners & Griddle
SKSDR360GS



36-Inch Gas Pro Range
w/6 Burners
SKSGR360S



36-Inch Gas Pro Range
w/Griddle
SKSGR360GS



30-Inch Gas Slide-in Range
UPSG3014ST

Cooktops / Rangetops



48-Inch Pro Rangetop
w/Sous Vide & Induction
SKSRT480SIS



36-Inch Pro Rangetop
w/Sous Vide & Induction
SKSRT360SIS



36-Inch Pro Rangetop
w/6 Burners
SKSRT360S



36-Inch Gas Cooktop
SKSGT3654S



30-Inch Gas Cooktop
SKSGT3054S



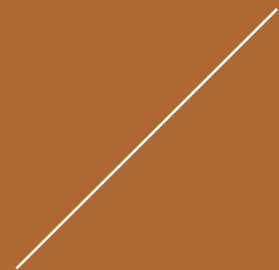
36-Inch Flex Induction Cooktop
SKSIT3601G
SKSIT3601GE



30-Inch Gas Cooktop
UPCG3054ST



36-Inch Gas Cooktop
UPCG3654ST



WALL OVENS

Your love of cooking, on another level.

Each of our wall ovens delivers an innovative convection cooking system, utilizing a combination of a third element and fan to cook food quickly and evenly on every rack. The exclusive **Steam-Combi** feature is perfect for a variety of meals, including steam sous vide cooking — with the capacity you need for a big meal. Plus, steam's atomized water traps odors to ensure there's no flavor transfer during multi-rack cooking. Our bright, intuitive touch screens offer total control, as well as our exclusive **Auto Cook** to take the guesswork out of everything you make. The **Speed Clean™** feature will have your lightly soiled oven sparkling clean in ten minutes using only water.

Our **speed oven** combines the best of both a microwave and convection oven to help reduce cooking times. It also works as a microwave, a convection oven or combination of the two — perfect for everyday use.







Wall Ovens

Clockwise from top: Steam / Sous Vide

Our Steam-Combi feature provides such precise temperatures, you can use the oven to prepare your favorite meals with the many advantages of sous vide.

Speed Cooking

Combining convection cooking with the speed of a microwave, our Speed Oven allows you to skip preheating thanks to nearly instantaneous infrared technology.

Capacity

With 1.7 cubic feet of capacity on top and 4.7 below, you'll have the space and versatility to handle any holiday.

Facing Page:

Integrated Design

Enjoy completely flush installation, adding to the oven's sophisticated style. 30-inch single wall oven shown.





This page:

Sleek Design

Elegant and low-profile, this design fits the style of any kitchen, while providing much needed counter space.

Facing page:

Large Capacity

At a 1.2 cubic foot capacity, you'll find plenty of room to heat large items like casserole dishes, dinner platters and 20-ounce coffee cups.

SmoothTouch™ Glass

Intuitive SmoothTouch™ glass controls make operating the microwave drawer simple with just a touch and easy to wipe clean.



MICROWAVES

Maximizing the microwave.

Our sleek Microwave Oven Drawer complements any kitchen's style, saving valuable counter space with a 1.2 cubic foot cavity, accommodating even tall items, like a 20-ounce latte. The **Easy Touch Automatic Drawer** system ensures smooth operation and minimizes spills, while the **SmoothTouch™** glass controls are intuitive, stylish, and a breeze to clean.



VENTILATION

Technology that makes proper ventilation a breeze.

Our **Pro-Style Wall Hoods** and **Chimney Hoods** boast a sleek design with LED lighting and a stainless steel finish. With our exclusive **ThinQ® Technology**, you can remotely monitor and control air movement, activate LED lights, and automatically activate your hood when cooking. And since the stainless steel baffle filters can go right into the dishwasher, ThinQ will even tell you when they're ready to be cleaned.



This page:

ThinQ®

Our exclusive ThinQ® Technology allows the hood to communicate with the range or rangetop, brilliantly synchronizing the burners and fans.



Left page, clockwise from left:

Chimney Hood

For a sleek modern look, our Chimney Hood is perfect for most 30-inch and 36-inch cooktops and ranges.

Pro-Style Baffle Filters

Our baffle filters are more efficient than traditional filters, and are also dishwasher safe, making them simple to clean.

Dual Level LED Lighting

Enjoy a brilliantly illuminated cooktop, ensuring you can clearly see every detail of your meal.

TRUE TO FOOD STORY

Preserving a work of art.

Making French pastries beautiful, delicate, and appealing is a craft that requires a determined spirit, and the heart of an artist. That's just what our host Mark Bittman finds in Kaitlin Guerin during our True to Food Films episode, "La Patisserie." As the owner of Lagniappe Baking in New Orleans, Kaitlin knows her intricate masterpieces are only as good as what goes into them. Among many other things, Mark and Kaitlin discuss the important role that precise temperature control plays in preserving the perfect balance of flavor and texture of her culinary creations. Enjoy the episode and the rest of the films at

SignatureKitchenSuite.com/Films



Kaitlin Guerin, owner of Lagniappe Baking, New Orleans, Louisiana.

PRO TIPS

Croissant bread pudding with plums jubilee and vanilla crème anglaise sous vide.



Steam is the unsung hero of breads and pastry items. Adding a gradual and controlled bit of steam transforms simple ingredients into a luscious bread pudding, providing a glass-like exterior and an interior that's soft and supple.



To achieve a consistent and velvety texture, sous vide ensures a crème anglaise that's impossible to find in traditional cooking. The controlled temperature bath infuses the custard with rich vanilla flavor, resulting in a dessert sauce that's simply heavenly.



Achieving the precise temperature is the essence of creating plums jubilee. Too hot, and the sugar scorches; too cold, and the plums don't burst with their flavorful potential. Induction is your friend in getting the most out of this classic dessert.





Wall Ovens



30-Inch Double Wall Oven
w/Steam-Combi
SKSDV3002S



30-Inch Double Wall Oven
w/Steam-Combi
Transitional Series
SKSDV3012MT



30-Inch Single Wall Oven
w/Steam-Combi
SKSSV3001S



30-Inch Single Wall Oven
UPWS3044ST



30-Inch Double Wall Oven
UPWD3034ST



30-Inch Combination Wall Oven
w/Speed Cook & Steam-Combi
SKSCV3002S



Speed Oven
SKSLV3001S

Microwaves / Ventilation



**Undercounter
Microwave Oven Drawer**
SKSMD2401S



**Over-the-Range
Microwave Oven**
UPMC3084ST



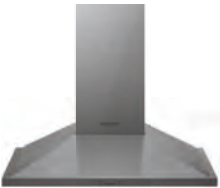
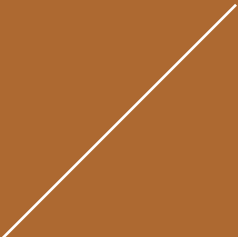
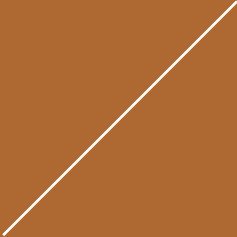
Countertop Microwave Oven
(Optional Trim Kit Available)
SKSMC2401S



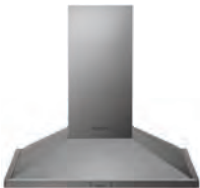
48-Inch Pro-Style Wall Hood
SKSPH4802S



36-Inch Pro-Style Wall Hood
SKSPH3602S



36-Inch Chimney Wall Hood
SKSCH3601S



30-Inch Chimney Wall Hood
SKSCH3001S





PRESERVATION

Long live freshness.

Column Refrigeration / French Door Refrigeration
Undercounter Refrigeration / Wine Columns

COLUMN REFRIGERATION

Fresh food deserves to be preserved in the best ways possible.

Thanks to brilliant engineering, our Integrated **Column Refrigerators** provide the largest capacities in the industry.* Our linear compressor, digital sensors, and a cold-to-touch **metal interior** work together to help maintain a very tight temperature swing of only +/- 1° F, while concealed air vents keep air moving to eliminate hot/cold spots and reduce odors. Exclusive **Lift and Go™ drawers** and full extension drawers make them incredibly versatile and visible inside. An internal, one-button water dispenser delivers freshly filtered water and a clean look. **Signature View LED Lighting** stays hidden while shining brightly on the food, not in your eyes. At a **whisper quiet 39 dBA**, the luxury of silence comes easily. Create your own personalized preservation center as you pair these columns with any number of our refrigerators, freezers, or wine columns.







Column Refrigeration

Clockwise from top left:
Signature View LED Lighting
 Cleverly hidden LED Lighting ensures the spotlight stays focused on the food, not shining in your eyes.

Versatile Interior
 A convenient movable snack drawer easily adjusts up and down, making the perfect space for party platters and pizza boxes.

Lift and Go™ Bins and Drawers
 Convenience comes easily with our removable and dishwasher-safe Lift and Go bins and drawers.

Facing page:
Largest Capacity
 Brilliantly engineered to provide the largest capacity column in the industry, featuring 18.0 cubic feet in the 30-inch column and 13.9 cubic feet in the 24-inch model.







COLUMN FREEZERS

A promise to keep the integrity of all your fresh food.

To maintain food freshness without ice crystals, our Integrated Column Freezers offer humidity control and a very tight temperature swing of only +/- 1° F thanks to a linear compressor and metal interior. **Adaptive Defrost** measures the number of times you open the door as well as the ambient temperature, in order to select the best time to defrost reducing freezer burn. Easily boost ice production on command with our **Wi-Fi-enabled Ice Plus** feature. **Signature View LED Lighting** remains concealed, yet illuminates the food brightly without causing glare in your eyes. With exceptional capacity, **Lift and Go™ bins**, and full-extension drawers, all your favorite foods will have the perfect accommodations.

Column Freezers

Clockwise from top left:

Full-Extension Drawers

Nothing gets lost in the back with the convenience and visibility of our full-extension drawers.

Ice Plus

Keep the party going smoothly with our Wi-Fi-enabled Ice Plus feature, effortlessly boosting ice production on command.

Glass and Metal Interior

To help in the battle against food waste, our glass and metal interiors work together to minimize temperature fluctuations.

Facing page:

Largest Capacity

Designed to provide the largest capacity in the industry, the 18-inch, 24-inch and 30-inch Integrated Column Freezers feature 9.6, 13.9, and 17.8 cubic feet of storage capacity.







FRENCH DOOR REFRIGERATORS

Fits any kitchen's style and every entertainer's needs.

Our award-winning, fully-integrated **48-inch French Door Refrigerator/Freezer** offers room for all your favorite foods and beverages with 4 ingenious drawers designed for perfected organization, including a **5-Mode Convertible Drawer** that offers temperatures from 41° F to -7° F, and a counter height ice drawer with a **Dual Ice Maker with slow-melting Craft Ice.™**

On our **36-inch French Door Refrigerator/Freezer**, you'll also find the convertible drawer running the full length of the doors. Both refrigerator and freezer compartments maintain a tight temperature swing of only +/- 1° F thanks to **dual compressor technology** — also ensuring proper humidity and no transfer of odors between all compartments. The interior is well illuminated thanks to **hidden LED lighting**, and an internal filtered water dispenser.



French Door Refrigerators

Clockwise from top: Convertible Drawer

Our innovative convertible drawer offers five preset temperatures ranging from 41° F to -7° F to fit your lifestyle.

Full-Extension Drawers

The convenience and visibility of our full-extension drawers ensure you have easy access to everything you need.

Dual Ice Maker with Craft Ice™

Every beverage gets the attention it deserves with an ice maker delivering both our frustum shape and slow-melting Craft Ice® — perfect for cocktails.

Facing page:

Signature Fit™ Design

Versatile design allows for true flush or proud installation without exposed vents and drawers that line up with standard countertop height. (*36-inch French Door refrigerator/freezer shown*)

*48" French Door Refrigerator/Freezer exclusive







John Shuman, Raw Organic Artisan Cheesemaker
Cascadia Creamery, Cascadia, Washington.

TRUE TO FOOD STORY

The hidden gem of cheesemaking.

A talented cheesemaker will use everything at their disposal, from wild bacteria and mold to precise temperatures and humidity, to make their delicious products. In our popular True to Food Film series,

Mark Bittman introduces us to John Shuman and Marci Ebeling, a married couple in the Pacific Northwest who literally stumbled on the secret to making great cheeses when they discovered an ancient lava cave on their property bearing the identical conditions of the famous Roquefort caves of France. They turn to the natural environment of their own caves to decide what cheeses they will produce, and suggest everyone invests in the proper preservation to ensure it tastes as good as

possible. Enjoy the episode and the rest of the films at

SignatureKitchenSuite.com/Films

PRO TIPS

Sous vide poached egg salad with warm bacon dressing and steamed crostini.



Whether it's 143 degrees for a very runny yolk or an almost set one at 155 degrees, sous vide is the ultimate technique for achieving the perfect poached egg. Time and temperature are in perfect harmony to produce a velvety yolk and delicate whites that are consistently flawless.



Steam is a subtle yet transformative method for perfecting crostini. A brief steam bath followed by a quick toasting revitalizes day-old bread, infusing it with moisture to soften the crust while retaining a delightful crunch.



Controlled heat is the secret to this bacon dressing. Turning the 23K BTU burner to high, quickly crisp the bacon before dropping it down to medium to not burn the garlic. Then return it to high for a quick vigorous boil on the vinegar, leaving you with a warm vinaigrette that can elevate any salad.





WINE COLUMNS

State-of-the-art technology born from old-world wine caves.

Our Integrated Wine Columns are ingeniously engineered with **Wine Cave Technology™** to safeguard your collection from its four main threats: vibration, light, temperature variations, and humidity fluctuations. Dark opaque glass doors feature triple-paned **UV protection** through the **InstaView™ Window**, providing light with a simple knock. A high-performance compressor combats vibration, while our **humidity boost feature** maintains consistent moisture levels to ensure cork integrity is maintained. To ensure capacity is never a concern, our 24-inch column holds an impressive 113 bottles with three independent temperature zones, while the 18-inch models hold 71 bottles in two zones. **ThinQ** empowers you to unlock the complete potential of our wine columns, providing effortless control over your entire collection from your smartphone or tablet.







Wine Columns

Clockwise from top:

Natural Beechwood Sliding Shelves

Full extension and sliding smoothly, our shelves feature natural beechwood to help eliminate any possibility of oils, odors or other wood byproducts altering the purity of your wine.

Independent Temperature Zones

Red, white, and sparkling wines all have their own temperature needs, so our 24-inch column features three zones, and the 18-inch has two.

Touch Display Lighting

Dark-tinted, triple-pane glass doors protect wine from damaging UV light, while a gentle tap of the glass activates LED lights throughout to showcase your collection.

Facing page:

Wine Cave Technology™

Designed for precise wine preservation, our columns utilize exclusive Wine Cave Technology™ to protect against wine's four biggest threats of vibration, light, and variations in temperature and humidity.





TRUE TO FOOD STORY

Mother Nature knows best.

Creating wine can be an incredibly delicate process, one that plays out all along the way. Time, terroir, chemistry, luck, and preservation are all equally important factors in deciding if a wine is going to be incredible, or undrinkable. Only a seasoned vintner with an eye for each of these provides a wine that consistently hits the mark. In our True to Food Film, "The Vintner", Mark Bittman meets with vintner Jean-Charles Boisset to discuss what it takes to develop a superior tasting wine — including how going organic is really just scratching the surface. Enjoy the episode and the rest of the films at

SignatureKitchenSuite.com/Films



Jean-Charles Boisset, Biodiverse Vintner,
Raymond Vineyards, Napa Valley, California.



UNDERCOUNTER REFRIGERATION

The freedom to have everything right where you want it.

Our **Undercounter Convertible Refrigerator/Freezer Drawers** are taking preservation beyond the traditional kitchen space and into your favorite entertaining spots in the house. With two drawers offering **six temperature modes** including **Pantry, Fridge, Bar, Seafood, Meat, and Freezer**, you can have everything you need wherever you want it. Built to be flush with the surrounding cabinetry, these drawers easily disappear with custom panels or let them shine through with our stainless steel.

With patented **Wine Cave Technology™**, our built-in **Undercounter Wine Refrigerator** shields your wine from vibration, light, and temperature fluctuations. Triple-paned dark glass doors offer **UV protection**, while vibration dampening ensures stability. **Humidity boost** maintains consistent humidity, and two **independent temperature zones** allow for tailored preservation. Designed for versatility, this **41-bottle capacity** wine refrigerator seamlessly fits flush with any countertop, adapting to various spaces in your home.

Clockwise from top:

41-bottle Capacity

Forty-one of your favorite wines can enjoy our exclusive Wine Cave Technology™ at counter height.

Convertible Drawers

Two convertible drawers let you turn preservation into whatever you need it to be thanks to 6 temperature modes: pantry, fridge, bar, seafood, meat, or freezer.

Seamless Design

Make any space your own with a flush, panel-ready design that fits in anywhere.

Column Refrigeration / Undercounter



**30-Inch Integrated
Column Freezer
(Panel-Ready)**
SKSCF3001P



**24-Inch Integrated
Column Freezer
(Panel-Ready)**
SKSCF2401P



**18-Inch Integrated
Column Freezer
(Panel-Ready)**
SKSCF1801P



**30-Inch Integrated
Column Refrigerator
(Panel-Ready)**
SKSCR3001P



**24-Inch Integrated
Column Refrigerator
(Panel-Ready)**
SKSCR2401P



**24-Inch Undercounter Convertible
Refrigerator / Freezer Drawers
(Panel-Ready)**
SKSUD2402P



**24-Inch Built-In Undercounter
Wine Refrigerator
(Panel-Ready)**
SKSUW2401P

Refrigeration shown with stainless steel panel kit, sold separately. See website for details.

French Door / Wine Columns



48-Inch Built-In French Door Refrigerator (Panel-Ready)
SKSFD4826P



36-Inch Built-In French Door Refrigerator (Panel-Ready)
SKSFD3604P



42-Inch Built-In Side-By-Side Refrigerator
SKSSB4202S



36-Inch Counter-Depth French Door Refrigerator with Craft Ice
SKSFD3613S



24-Inch Integrated Column Wine Refrigerator (Panel-Ready)
SKSCW241RP

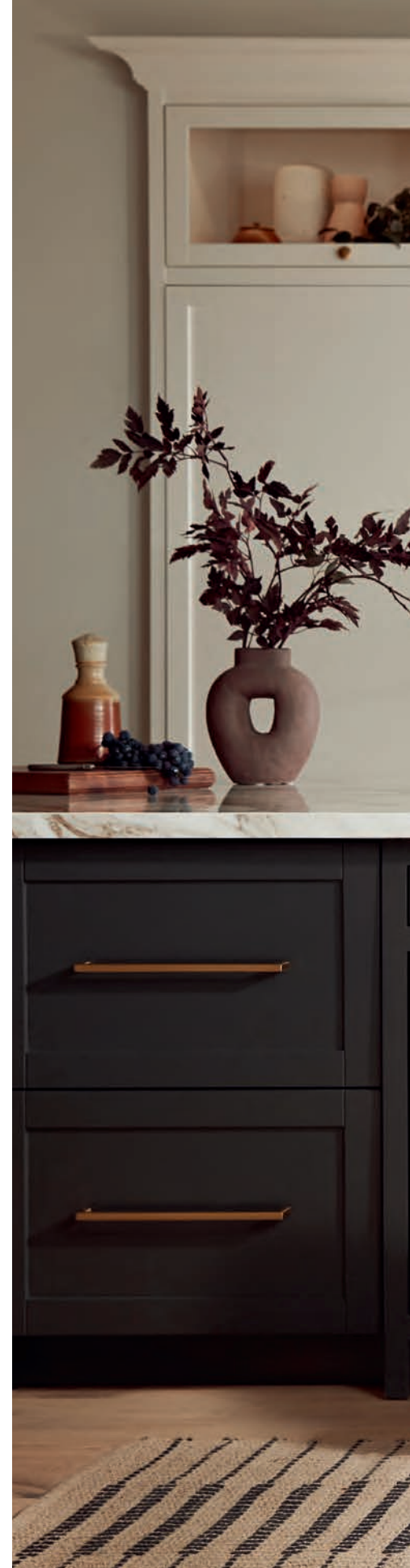


18-Inch Integrated Column Wine Refrigerator (Panel-Ready)
SKSCW181RP

DISHWASHERS

Power to the dinner party.

With a 1-hour wash and dry cycle, our 24-Inch PowerSteam® Dishwashers let you enjoy more of your evening without cleanup concerns. With QuadWash® Pro High-Pressure Water Jet, it boosts cleaning power by 38%, reaching dishes from multiple angles and immersing them in over one million microbubbles. Our Dynamic Heat Dry™ technology** ensures thorough drying, even with hard-to-dry plastics. You'll also enjoy triple leak protection and one of the quietest dishwashers on the market at 40 dBA for stainless steel and 44 dBA for panel-ready.







Dishwashers



**QuadWash™ Pro PowerSteam®
Stainless Steel Dishwasher
with 1-hour Wash & Dry**
SKSDW2411S



**PowerSteam®
Panel-Ready Dishwasher**
SKSDW2402P



**PowerSteam®
Stainless Steel Dishwasher**
SKSDW2401S

Facing Page, Clockwise from top:
QuadWash™ Pro PowerSteam®
Our exclusive QuadWash™
Pro High-Pressure Water
Jets and Dynamic Heat Dry™
technology team up to tackle
the toughest stains.

1-Hour Wash and Dry Cycle
Our 24-Inch PowerSteam®
Stainless Steel Dishwasher
gets your dishes sparkling
clean with a 1-hour wash
and dry cycle.

Adjustable Third Rack
The height-adjustable 3rd
rack provides more space
and flexibility to fit virtually
everything from flatware to
wine glasses.







Just like you, we're dedicated to perfection in the kitchen. As the final step in food's long journey to the table, our appliances are designed to ensure everything you create stays True to food.™



Visit SignatureKitchenSuite.com to find the sales representative for your area or to locate your nearest dealer.

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