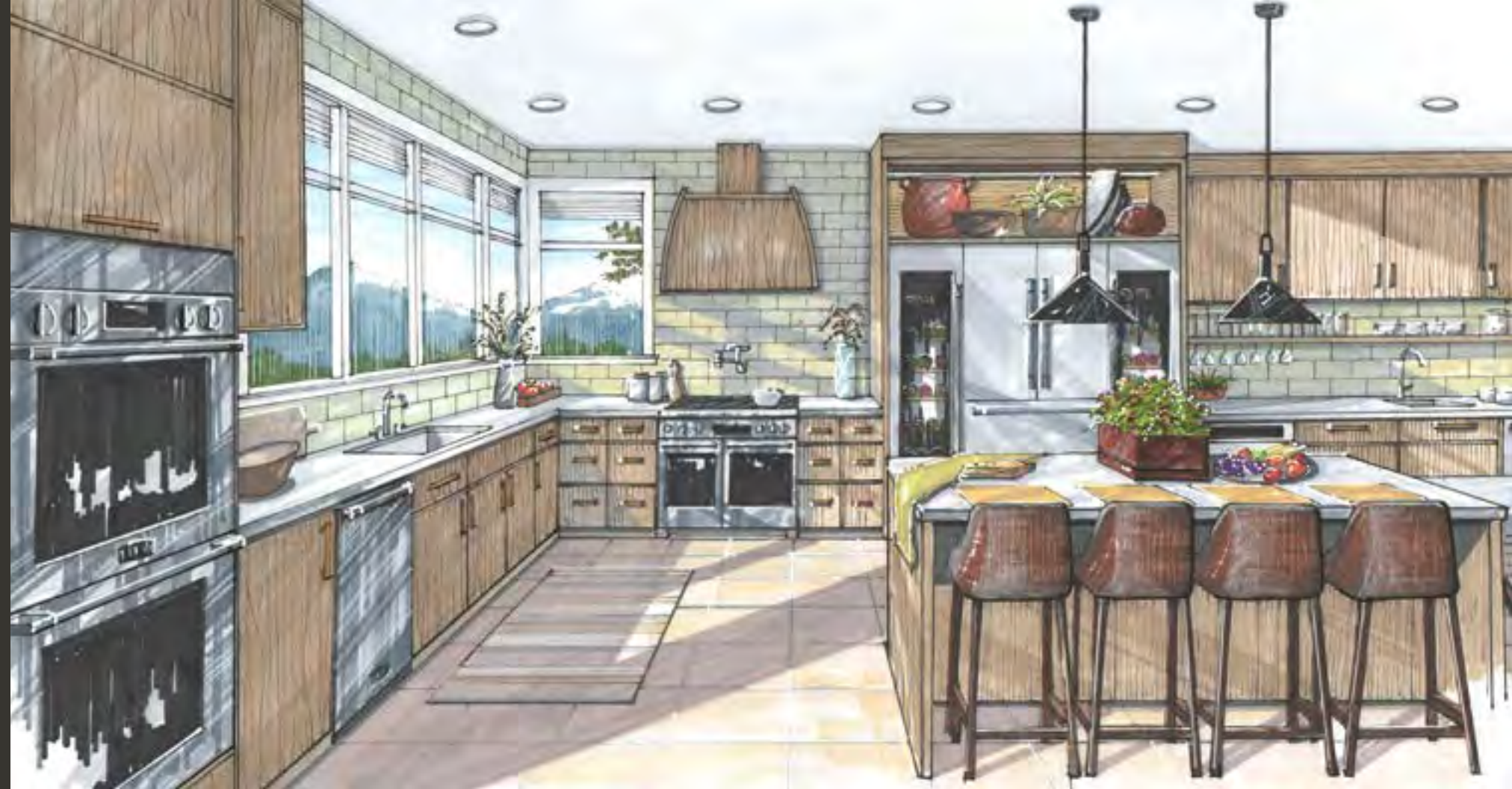


SIGNATURE

KITCHEN SUITE

Kitchen Dreams Brought to Life

Design Guide | Volume One





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.



BRAND PHILOSOPHY

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.

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.

DAN MAJOR OF TUNA HARBOR DOCKSIDE MARKET IN SAN DIEGO PROVIDES SUSTAINABLE, HOOK-AND-LINE CAUGHT FISH FOR LOCAL RESTAURANTS AND CUSTOMERS.

BRAND PHILOSOPHY

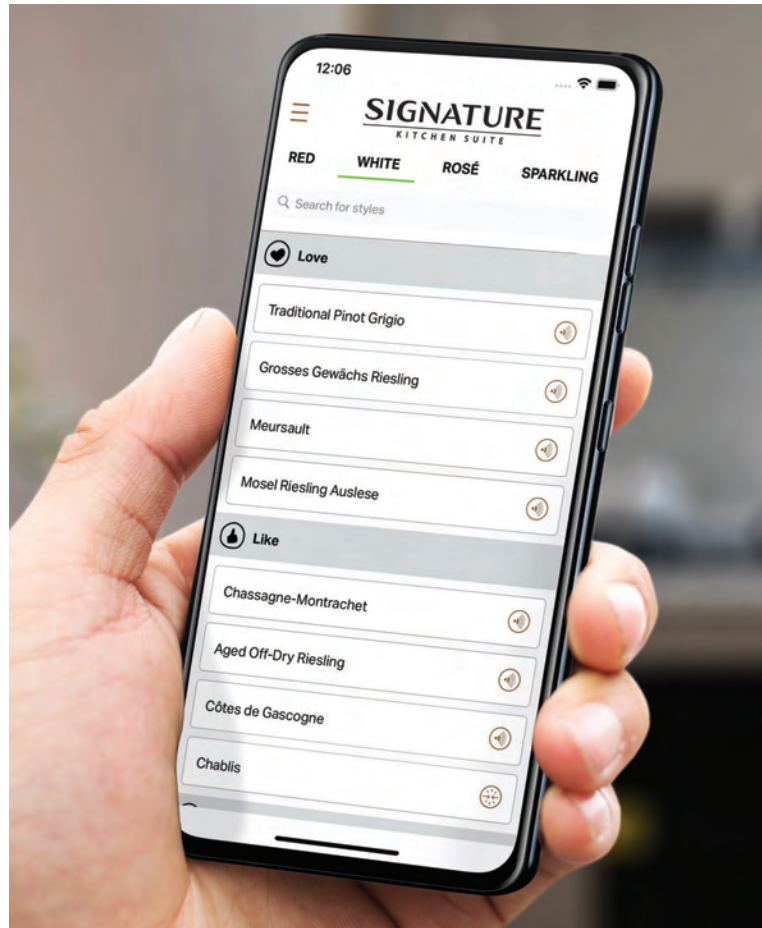
More than a meal

Every delicious meal you prepare has a story behind it of people dedicated to their particular craft. There's Dan Major, one of many hook-and-line fishermen at San Diego's Tuna Harbor Docks Market, committed to bringing ashore the most delicious and most sustainable species in the area. There's Ellen King, co-owner and head baker of Hewn Bakery in Evanston, Illinois, who combined her passion for baking with her love of history to revive a variety of wheat that had not grown in the area since the early twentieth century. Jean-Charles Boisset, one of the world's most prominent vintners, strongly believes organic practices are only scratching the surface - biodynamics is the best way to make a difference for Mother Earth as well as in your glass. In the Pacific Northwest you'll find John Shuman and Marci Ebeling, a married couple who literally stumbled on the secret to making great cheese when they discovered an ancient lava cave on their property. And Dr. Bruno Goussault, a food scientist many consider to be the father of modern sous vide, brought the centuries-old technique into the future after being challenged by his superiors to find a way to thoroughly prepare roast beef in the lab without overcooking the edges. These are just a few of the craftspeople around the world bringing us all what they do best, and each one has an incredible story. We encourage you to explore your favorite foods and create some stories of your own.

TO SEE THESE STORIES VISIT:
[SIGNATUREKITCHENSUITE.COM/TRUE-TO-FOOD-FILMS](https://signaturekitchensuite.com/true-to-food-films)



Clockwise from top left:
THE BEST BUTCHERS HAVE A STRONG RELATIONSHIP WITH THEIR RANCHERS. MORE THAN ANYONE, FARMERS UNDERSTAND THE VALUE OF GETTING AN EARLY START. ELLEN KING PROUDLY DISPLAYS HER HERITAGE MARQUIS WHEAT BREAD. VISIT YOUR LOCAL FISH MARKET TO FIND THE FRESHEST CATCH. JEAN-CHARLES BOISSET CELEBRATES HIS GRAPES DURING THE HARVEST. YEARS OF EXPERIENCE HONE JOHN SHUMAN'S INSTINCTS FOR DETERMINING WHEN HIS CHEESE IS READY.



THE TECHNICUREAN™ KITCHEN

Technology is in our DNA

We were fortunate to begin this journey with the backing of LG Electronics, a global company widely known as one of the world's biggest innovators in AI technology and smart home appliances. To this foundation we added a team of the best minds in the industry, to create a cutting-edge collaboration of function, design, and unmatched innovation.

Connecting the Kitchen

Connecting your new appliances to LG's ThinQ® Technology delivers a completely new experience. Smart connectivity complements our True to Food philosophy, allowing our appliances to be your sous chef – using our Signature Kitchen Suite app, connect to your smart speaker and control your cooking appliances even when your hands are busy, or time your meals to come out perfectly every time. Special partnerships with smart recipe companies like Innit and SideChef offer new opportunities for personalized step-by-step cooking experiences. Here you'll find Signature Kitchen Suite-specific recipes to take the guesswork out of cooking with steam, sous vide, and convection. Combining the cooking modes with innovative cooking technologies like adaptive cooking from Innit will ensure your meals are cooked to perfection every time.

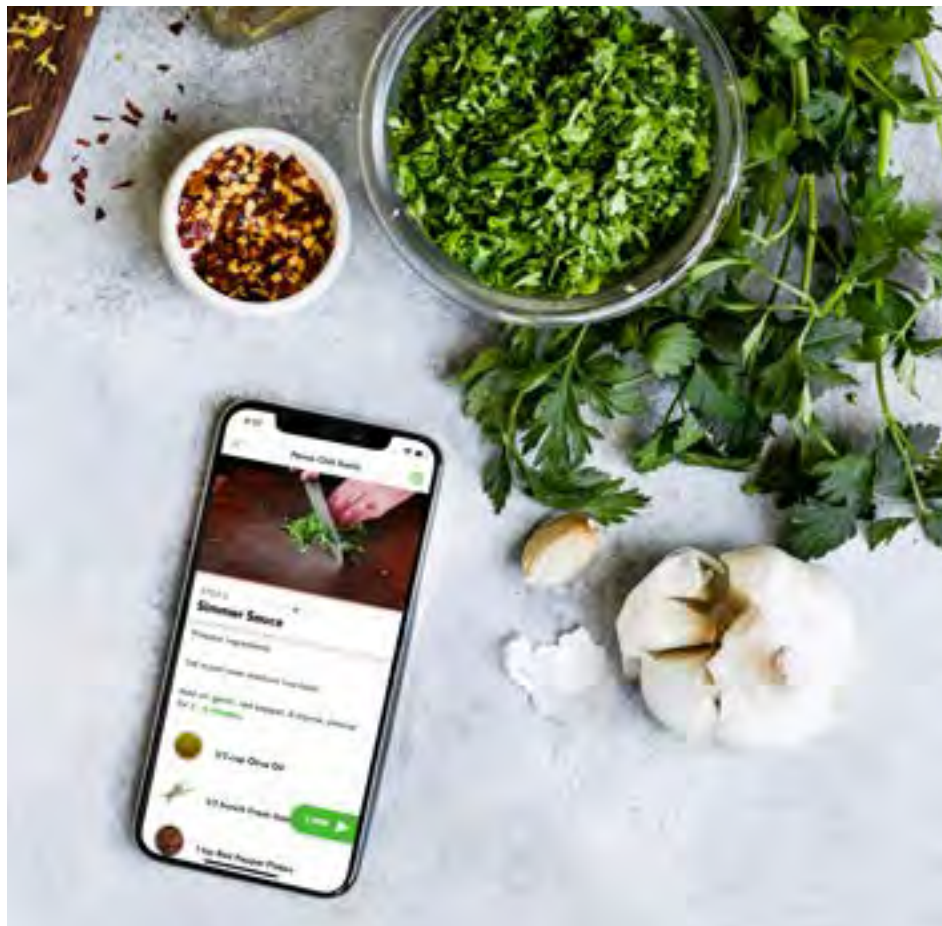
Wine Cave Technology™

Signature Kitchen Suite's wine columns are both functional and cutting edge. Our Wine Cave Technology is the first in the industry to preserve wine over time and offer recommendations and meal pairings through the Signature Sommelier™ app. Powered by Wine Ring's patented machine learning, this mobile app is the first smart software that learns preferences and makes wine recommendations, including food and wine pairings based on the wines stored in your cellar.



LG Artificial Intelligence

LG ThinQ incorporates artificial intelligence (AI) technology that simplifies the way you use appliances. By learning the usage and the preferences, ThinQ can improve your experience over time. Did you leave your oven on? Is your refrigerator at the correct temperature? By connecting to your WiFi and opting into Proactive Customer Care, your appliances will be performing at their best and give you peace of mind, as well as allowing our dedicated concierge service to support you around the clock.

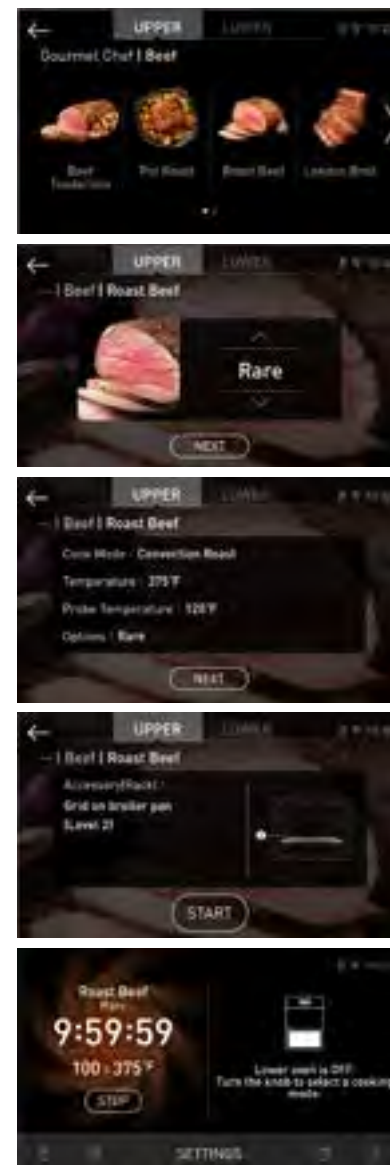


Clockwise from top left: OUR EXCLUSIVE SIGNATURE SOMMELIER™ APP, POWERED BY WINE RING, USES AI-DRIVEN TECHNOLOGY TO MANAGE YOUR ENTIRE WINE COLLECTION. THE SIDECHEF APP FEATURES OVER 16,000 RECIPES WITH STEP-BY-STEP PHOTOS, HOW-TO VIDEOS AND VOICE COMMANDS. THE INNIT APP WILL DIRECTLY CONTROL OUR WIFI-ENABLED OVENS WITH MULTI-STEP TEMPERATURE COOKING METHODS FOR PRECISION COOKING.



Meet your Gourmet Chef

The only way we could make our appliances better is if we sent a professional chef along with them. While that's not feasible, the exclusive Gourmet Chef feature on our Dual-Fuel Pro Ranges and Wall Ovens is the next best thing. Gourmet Chef uses the large LCD touch control screen on the front of the range to display a large menu of meals. Select what you want to make, choose your desired doneness and it walks you through the process and takes over the controls so it's perfect every time. When your meal is done, it can alert you on the Signature Kitchen Suite app, and even hold the temperature until you're ready to eat. The perfect medium-rare roast, a juicy whole roasted chicken with crispy skin, a healthy steamed halibut, and even perfectly proofed bread, are all now at your fingertips. And for those of you who want to take control, you can even create and store your own recipes right in the program. Gourmet cooking has never been easier.



From top:

TO PREPARE THE PERFECT ROAST WITH GOURMET CHEF, CHOOSE "BEEF" FROM THE TOUCHSCREEN AND FIND THE "ROAST BEEF" MODE. NEXT, CHOOSE YOUR DESIRED DONENESS. THE OVEN WILL AUTOMATICALLY CONVERT TEMPERATURES AND INSTRUCT YOU TO INSERT THE PROBE. NEXT, GOURMET CHEF WILL INSTRUCT YOU ON THE PROPER RACK HEIGHT PLACEMENT. ONCE YOU PRESS START, THE OVEN TAKES OVER, DELIVERING A MOIST, PERFECTLY COOKED ROAST EVERY TIME.





Clockwise from top left:
EDC EXECUTIVE CHEF NICK RITCHIE SERVES OUR GUESTS. ROLLING HILLS AND OCEAN BREEZES MAKE NAPA VALLEY THE ULTIMATE HOME TO SOME OF THE WORLD'S BEST WINES. UNDER THE TUTELAGE OF CHEF NICK, EDC GUESTS EXPERIENCE OUR APPLIANCES BY PREPARING THEIR OWN ELABORATE DINNER.



EXPERIENCE & DESIGN CENTER

Built to perform

Building a luxury kitchen appliance brand from the ground up puts us in a rare and enviable position. With the backing of LG Electronics, we hired a U.S. team of the best and most experienced minds in the industry. Then we put that experience to work challenging the market with innovative thinking, purposeful design and leading-edge technologies that fulfill a cook's actual needs.

Experience & Design Center (EDC)

Located right in the heart of Napa Valley, this first-of-its-kind, award-winning facility was meticulously designed to bring to life our True to Food philosophy and serve as the brand epicenter, celebrating the intersection between technology and culinary innovation. Product experts and onsite executive chefs provide hands-on education that will further define the Technicurean lifestyle of combining a passion for food with an appreciation for innovation. Collaborations with local wineries and produce farms provide a world-class culinary counterpart to the award-winning cooking technology. With over a thousand dealers, designers, and builders visiting for immersions, we see the EDC as our chance to listen and, as a result, we have built our products, services and programs based on their input. As we always say, "Feedback is a gift."

Designer & Dealer Councils

Thoughtful design is one of our founding principles. In order to continue delivering on this promise, we have assembled a group of professionals who live it every day. Our dealer and designer councils work as our eyes and ears in the market to provide feedback and advise us on the innovative ideas that keep us ahead of the trends.

Industry Leadership

Our partnerships with NKBA, NAHB and ASID are extremely important to us; they serve as a way to better understand the true needs of the market. We're proud to say some of the industry's most influential designers and homebuilders were early supporters of Signature Kitchen Suite and are aligned with our belief in respecting the process that food goes through before arriving on the table.

FOR MORE INFORMATION VISIT SIGNATUREKITCHENSUITE.COM

ACCOLADES

Our passion pays off

We're thrilled to say our dedication to performance, precision and design has garnered numerous awards and accolades, both nationally and globally. The Red Dot Awards recognized us for our new ranges and refrigeration, presenting Signature Kitchen Suite with five awards in total for Product Design - including two "Best of the Best" distinctions. Our flagship 48-inch Dual-Fuel Pro Range also captured the "2018 Kitchen Product of the Year Award" from the Kitchen & Bath Business Product Innovator Awards. In 2019, we won the highly-coveted "Best of KBIS" Gold Award for this same range, as well as the inaugural NKBA "30s Choice Award" for our integrated wine column refrigerators, celebrating our exclusive Wine Cave Technology™ and Signature Sommelier™ app. Along with the Innovative Showroom Award from NKBA for our Experience & Design Center, IDEA Awards across our full portfolio and multiple product design awards, each one is a seal of excellence that we are incredibly proud of.



True to you

Our innovative thinking isn't just reserved for our appliances, you'll also find it in our service. You'll be backed by the best policy in the industry. No other luxury appliance brand has a longer warranty. Our limited 3-year warranty covers all parts and labor. You'll also find peace of mind in our exclusive 5-Day Repair or Replace Promise, personalized concierge service, 2-hour service windows, and repair technicians with well-stocked vans to quickly handle any issue you may have – sometimes your concerns can even be handled through our Telepresence service. To help us take our customer service to the next level we urge you to register for WiFi monitoring. This allows us to offer updates, make suggestions and handle many concerns remotely.



The Five-Day Difference

Of all the exclusives we can claim in the market, our 5-Day Repair or Replace Promise has to be one of our favorites. If you have a problem with your appliance that we can't resolve within five business days, we will replace it. It's that simple, and we're the only ones who have it.



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 Personalized Concierge Service complete with a dedicated single point of contact upon registration of a Signature Kitchen Suite appliance. You will receive a welcome call to provide you with the contact info for your agent so you can reach them directly if necessary.

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

Concierge WiFi Monitoring

Help us help you by registering for WiFi-enabled monitoring. This allows us to proactively contact you if and when repairs or replacements are needed and handle any concerns remotely. What could be better than solving a problem before it even exists?

Telepresence Service

Want us to take a look at something for you? No problem — using the camera on your smartphone we're able to easily address many of your concerns remotely.

REACH US WITH ANY QUESTIONS AT:

855-790-6655 OR CONCIERGE@SKSSUPPORT.COM





Ranges

DESIGNER SHOWCASE



Home on the Range

Design by Lynn Knight Jessee | Kitchen Concepts

"The Oklahoma Cowboy is now a sophisticated businessman with access to the world's finest things, yet still loves to come home to his roots. With this in mind, our Country Modern Kitchen is rooted in the past but far from old fashioned," says Lynn Knight Jessee of Kitchen Concepts. Designed to be the hub of this working ranch, this kitchen blends modern amenities with personal details to create a warm inviting space for family and friends. The kitchen is open to the living spaces to create the country charm without the country, each contrast pitting old against new transforming the space, creating sharp variation and strong highlights where none existed. An abundance of warm white with touches of soft grey permeates the space and sets the stage for the warm accents of wood, brass, minerals, and natural products. Oklahoma hospitality shines through as people dine in this modern kitchen while the owners prepare the food.

See more of Lynn's designs at kitchenconceptstulsa.com



PRODUCTS SHOWN

48-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION, 24-INCH WINE COLUMN, POWERSTEAM® STAINLESS STEEL DISHWASHERS.

The range with range

Experience our ranges and you'll understand what we mean by True to Food. Designed to be some of the most versatile ranges ever built, we've provided the home cook with virtually everything they need to prepare their favorite meals flawlessly.

Leading the way is the world's first pro range with built-in sous vide. As the go-to method in some of the world's best restaurants, it brings meats, fish, eggs, vegetables and more to the precise temperature chefs look for to deliver perfect doneness, edge-to-edge, every time – as well as a more pleasing texture and color. Sous vide is also known for its health benefits as it retains vitamins and nutrients without sacrificing flavor. Any recipe that calls for fast and accurate heat will find a home on our Flex Induction— perfect for soups, delicate sauces, and searing; it does it all. Pancakes and French toast come off our gas Chromium Griddle looking like they belong in a magazine thanks to consistent, even heating across the entire surface. On the front of the cooktop you'll find our Ultra-High™ Burners delivering the kind of cooking power you'd find in a professional kitchen. The same can be said for our Ultra-Low™ Burners, providing just the right temperatures for even the most delicate sauces and desserts.

In our ovens, home chefs will find the joys of True Steam-Combi.™ For some, steam only brings to mind broccoli, carrots and peas. But this versatile method goes way beyond just vegetables. It's perfect for everything from meat, poultry and fish, to cakes, pies and breads – all in a healthier way than other methods. And you can even cook them at the same time since atomized water traps the odors so there's no flavor transfer. Salmon and soufflé are free to cook in delicious harmony.



Clockwise from top left:
 ADDING AROMATICS AND SPICES TO FISH PROVIDES THAT LITTLE SOMETHING EXTRA WHEN COOKING SOUS VIDE. SOUS VIDE STEAK—AND EVERYTHING ELSE—COMES OUT PERFECTLY DONE, EDGE-TO-EDGE, EVERY TIME. STEAM COOKING KEEPS VEGGIES BRIGHT AND CRISP, WHILE ALSO PRESERVING NUTRIENTS. EVENLY DISTRIBUTED HEAT BRINGS OUT THE BEST FLAVORS WHEN ROASTING.



SKSDR480SIS

48-inch Dual-Fuel Pro Range

We see precision and flexibility as the path to the perfect meal. That's why we brilliantly engineered our 48-inch Dual-Fuel Pro Range to be one of the most versatile ranges ever built. For starters, it's the only pro range on the market with built-in sous vide, induction and gas, all on the same cooking surface. Down below, you'll find an 18-inch True Steam-Combi™ oven with the largest steam generator on the market, as well as a 30-inch oven providing ProHeat™ Technology for evenly distributed heat throughout. It all adds up to a range with an enormous amount of range for virtually anything you want to make.

48-INCH PRO RANGE

SKSDR480S1S | SKSDR480GS | SKSGR480GS

Built-In Sous Vide

With the industry's first built-in sous vide, an overcooked steak is a thing of the past. Delivering the ultimate in precision cooking right on the cooktop, our sous vide delivers a precise temperature within 1-degree of set point without the need of a circulator thanks to a hermetically and magnetically sealed lid. This means you can count on professional-style results every time, capturing the full, true flavor of foods while retaining vitamins and nutrients.

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 Steam-Combi™ Oven

With the most powerful steam generator in the industry, our 18-inch True Steam-Combi™ oven delivers atomized steam to better penetrate the food, locking in flavors, vitamins and nutrients - this also ensures there's no flavor transfer throughout the oven during multi-rack cooking. Our exclusive generator also creates more steam with less water, so you don't lose precious steam and time opening the door during a cooking cycle to refill the reservoir. Unlike traditional steaming methods, it's designed to deliver steam at the precise moment you need it.

ProHeat™

The full size oven features ProHeat™ convection technology with a rear-wall element and fan to evenly distribute heat to every rack. There's no better way to ensure your biggest meals come out just the way you want them.

Dual Probes

To enhance our two powerful ovens, we developed two innovative probes to ensure your meals come out perfectly every time. Use one probe in a large turkey in our 30-inch oven, while using the other in a ham in the 18-inch oven. This exclusive feature does all the thinking for you; set them and walk away.



Clockwise from top left:

BUILT-IN SOUS VIDE GIVES YOU EVERYTHING YOU NEED TO PREPARE FISH, STEAK, CHICKEN, VEGGIES AND MORE TO THE PERFECT DONENESS EVERY TIME. WITH UP TO 6 MODES OF COOKING, OUR 48-INCH DUAL-FUEL PRO RANGE HAS VIRTUALLY EVERYTHING YOU NEED TO PREPARE ALL YOUR FAVORITE MEALS. A QUICK FLIP OF THE BURNER GRATE PROVIDES A STABLE PLACE FOR ALL YOUR WOK COOKING.





48-INCH PRO RANGE

SKSDR480SIS | SKSDR480GS | SKSGR480GS

Unsurpassed Flexibility

With up to 6 modes 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 exactly the way you want it – no compromises. It's like bringing a restaurant home with you.

Speed Clean™

Everyone's least favorite part of cooking is now one of the easiest aspects. Our exclusive Speed Clean feature makes fast work of cleaning a lightly-soiled oven with just a ten-minute cycle using only water. And with Speed Clean you never have to go through the hassle of removing the racks.

Smart Knobs

Each cooking method has a dedicated Smart Knob featuring large, illuminated numbers that are easy to read from across the room, and a WiFi timer you can receive on our Signature Kitchen Suite app in case you want to leave the room all together and spend time with family and friends.

Two-Zone Induction

When the recipe calls for instant temperatures and precision control, two induction zones meet the culinary need. The zones can be combined for use with a griddle, teppanyaki plate or large cookware.



Leveling System

With easy, four-corner level-in-place and zero-clearance installations, we provide one of the best installation experiences in the industry. This is one more way we help ensure your kitchen design is carried out to perfection.



Clockwise from top left:

FIND ALL THE MODES YOU NEED IN OUR 48-INCH DUAL-FUEL PRO RANGE. CLEAN UP IS SIMPLE WITH SPEED CLEAN. SMART KNOBS ARE EASY TO READ FROM ACROSS THE ROOM.

48-INCH PRO RANGE
CONFIGURATIONS



SKSDR480S1S

Sous Vide | Four Gas Burners | Flex Induction



SKSDR480GS

Six Gas Burners | Chromium Griddle



SKSGR480GS

48-inch Gas Pro Range

The Signature Kitchen Suite 48-inch Gas Pro Range is a precise balance of power and finesse. Three Ultra-High™ Burners ensure you have all the heat you'll ever need for better searing and quick stir-frying. Three Ultra-Low™ Burners simmer down to maintain temps as low as 100 degrees for delicate sauces and sugary confections. Add in our Chromium Griddle, 18K BTU infrared broiler, 30-inch and 18-inch self-cleaning ovens and you'll have the confidence to take on almost any meal.





DESIGNER SHOWCASE



Wine Country Comes Home

Design by *Alan Zielinski* | *Better Kitchens, Inc.*

"In the heart of wine country, this kitchen portrays an eclectic balance of tradition and innovation, simplicity and elegance," says designer Alan Zielinski. Inspired by Napa Valley and the surrounding wine culture and landscape, this kitchen design captures soft traditional elements along with weather worn, welcoming sophistication, for the Technicurean wine enthusiast who loves to entertain. The glass doors on each side of the hood add to the softness of the design, arched with a curve reminiscent of a wine barrel. A custom stain the color of a storm cloud showers a moody warmth onto the hand-selected oak, and the simple raised panel door style brings a softness to the overall scheme. The backsplash tile, inspired by the sunbeams depicted in Renaissance paintings, creates a pattern of rays emanating from each tile, providing a feeling of depth and infinity, as one might see while gazing at the Napa landscape.

See more of Alan's designs at [betterkitchens.com](https://www.betterkitchens.com)

PRODUCTS SHOWN

36-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION, 36-INCH PRO-STYLE WALL HOOD.



SKSDR360GS

36-inch Dual-Fuel Pro Range

At Signature Kitchen Suite, we want to make sure nothing is holding you back when it comes to perfecting delicious food. That's why we've brilliantly equipped our 36-inch Pro Range with all your favorite features, like flex induction, a Chromium Griddle, Ultra-High™ and Ultra-Low™ burners, and the only built-in sous vide on the market. Plus, you'll also enjoy the largest capacity steam-combi oven in the industry for roasts and steaming veggies, as well as making your favorite breads, cakes and more.

36-INCH PRO RANGE

SKSDR360GS | SKSDR360SS | SKSDR360SIS | SKSGR360GS

Unsurpassed Flexibility

With up to 6 modes 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 exactly the way you want it – no compromises. It's like bringing a restaurant home with you.

Built-In Sous Vide

With the industry's first built-in sous vide, an overcooked steak is a thing of the past. Delivering the ultimate in precision cooking right on the cooktop, our sous vide delivers a precise temperature within 1-degree of set point without the need of a circulator thanks to a hermetically and magnetically sealed lid. This means you can count on professional-style results every time, capturing the full, true flavor of foods while retaining vitamins and nutrients.

Largest Capacity Steam-Combi Convection Oven

Our 36-inch Dual-Fuel Pro Ranges offer 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 improve texture, appearance and taste.

Chromium Griddle

Thanks to two gas tubes delivering a combined 18,000 BTUs of power –one of the highest on the market– our Chromium Griddle delivers consistent, even heating across the entire surface. This delivers restaurant-worthy results with a durable, polished finish that's easy to clean and resists scratches.

Making Make-Up Air Easier

Our 36-inch Dual-Fuel Pro Range with Sous Vide and Induction is a perfect example of purposeful design. At just 33,000 BTUs it emits less ambient heat, requiring a minimum of 330 CFM ventilation, falling under the common 400 CFM make-up air threshold. Depending on local ventilation code requirements, with this pro range, there may not be a need for an expensive make-up air system.

Please go to signaturekitchensuite.com for the latest information on our new products.



Clockwise from top left:
OUR 36-INCH OVEN PROVIDES THE LARGEST CAVITY IN THE MARKET. THE 36-INCH DUAL-FUEL PRO RANGE PAIRS PERFECTLY WITH A 330 CFM HOOD. ENJOY SOUS VIDE, GAS AND INDUCTION ALL ON THE COOKTOP. THE CHROMIUM GRIDDLE DELIVERS CONSISTENT, EVEN HEATING.





36-INCH PRO RANGE

SKSDR360GS | SKSDR360SS | SKSDR360SIS | SKSGR360GS

Two-Zone Induction

When the recipe calls for instant temperatures and precision control, two induction zones meet the culinary need. The zones can be combined for use with a griddle, teppanyaki plate or large cookware.

Power-Up or Simmer Down

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

Speed Clean™

Everyone's least favorite part of cooking is now one of the easiest aspects. Our exclusive Speed Clean feature makes fast work of cleaning a lightly-soiled oven with just a ten-minute cycle using only water. And with Speed Clean you never have to go through the hassle of removing the racks.

Smart Knobs

Each cooking method has a dedicated Smart Knob featuring large, illuminated numbers that are easy to read from across the room, and a WiFi timer you can receive on our Signature Kitchen Suite app in case you want to leave the room altogether and spend time with family and friends.

Please go to signaturekitchensuite.com for the latest information on our new products.

Clockwise from top left:

SMART KNOBS DELIVER WIFI TIMER UPDATES.

DOUBLE THE HEATING SURFACE WITH

TWO ZONE INDUCTION. SOUS VIDE, GAS OR

INDUCTION – TAKE YOUR PICK.



Race-Inspired Burners

In order to create the best burners on the market, we went to Italy to collaborate with one of the top burner designers in the industry. Together we created a dual-stacked burner that is remarkably powerful, yet incredibly precise and accurate – so much so we decided to patent it. Much like a carburetor on a high-performance racing engine, our exclusive burners are designed to meticulously manage airflow, while also automatically regulating air-to-fuel ratio no matter the altitude.

*MODEL SKSDR360SIS BURNERS DELIVER 18K BTU

36-INCH PRO RANGE
CONFIGURATIONS



SKSDR360GS
Steam-Combi Oven
Four Gas Burners
Chromium Griddle



SKSDR360SS
Steam-Combi Oven
Four Gas Burners
Sous Vide



SKSDR360SIS
Steam-Combi Oven
Sous Vide
Two Gas Burners
Flex Induction



SKSGR360GS

36-inch Gas Pro Range

We didn't just build another 36-inch gas range. Like everything else we create, it was built from the ground up to incorporate the precise and important features that are found in our dual-fuel pro ranges – and that haven't been found in gas ranges in the past. Only with our 36-inch Gas Pro Range will you find an infrared broiler, WiFi knob timers, Self Clean, Speed Clean™, and some of the most powerful and precise burners on the market in our Ultra-High™ and Ultra-Low™ burners. It's the complete package that makes this gas range special.





36-INCH DUAL-FUEL PRO RANGE WITH STEAM-COMBI OVEN AND GRIDDLE



36-INCH DUAL-FUEL PRO RANGE WITH STEAM-COMBI OVEN AND SOUS VIDE



36-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION



36-INCH GAS PRO RANGE WITH 4 BURNERS AND GRIDDLE



48-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION



48-INCH DUAL-FUEL PRO RANGE WITH 6 BURNERS AND GRIDDLE



48-INCH GAS PRO RANGE WITH 6 BURNERS AND GRIDDLE

FEATURES	SKSDR360GS	SKSDR360SS	SKSDR360SIS	SKSGR360GS	SKSDR480SIS	SKSDR480GS	SKSGR480GS
WiFi-Enabled for SmartThinQ® Control with iPhone / Android App	yes	yes	yes	yes	yes	yes	yes
Number of Burners / Elements	4 + griddle	4 + sous vide	2 + sous vide + induction	4 + griddle	4 + sous vide + induction	6 + griddle	6 + griddle
Sous Vide Cooking	no	yes	yes	no	yes	no	no
Flex Induction Cooking Zones	no	no	yes	no	yes	no	no
18K BTU Chromium Griddle	yes	no	no	yes	no	yes	yes
Continuous Grates	2	2	1	2	2	3	3
Wok Convertible Grate (On Front Burner)	yes	yes	yes	yes	yes	yes	yes
Heating Element "ON" Indicator Light	yes	yes	yes	yes	yes	yes	yes
LED Power Level Display	yes	yes	yes	yes	yes	yes	yes
Sealed Gas Burners (Brass)	4	4	2	4	4	6	6
Simmer – Max. BTU/h (NG)	310 - 23,000	310 - 23,000	310 - 18,000	310 - 23,000	310 - 23,000	310 - 23,000	310 - 23,000
Steam Convection Oven	yes	yes	yes	no	yes	yes	no
Oven Capacity (cu. ft.)	6.3	6.3	6.3	6.3	2.7 / 5.2	2.7 / 5.2	2.7 / 5.2
Special Cooking & Steam Maintenance Modes (Main Oven)	ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast+, Gourmet Chef, Steam-Combi, Gourmet Steam, Warm, Proof, My Recipe	ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast+, Gourmet Chef, Steam-Combi, Gourmet Steam, Warm, Proof, My Recipe	ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast +, Gourmet Chef, Steam Cook, Steam-Combi, Gourmet Steam, Warm, Proof, My Recipe	ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, Warm, Proof, Pizza (Frozen Regular, Frozen Rising, Fresh), My Recipe	ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast, Gourmet Chef, Warm, Proof, My Recipe	ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, RapidHeat Roast, Gourmet Chef, Warm, Proof, My Recipe	ProHeat™ Bake, ProHeat™ Convection Bake, ProHeat™ Convection Roast, Broil, Warm, Proof, Pizza (Frozen Regular, Frozen Rising, Fresh), My Recipe
Special Cooking & Steam Maintenance Modes (Secondary oven)	n/a	n/a	n/a	n/a	Bake, Convection Bake, Convection Roast, Broil, RapidHeat Roast+, Steam Cook, Steam-Combi, Gourmet Steam, Gourmet Chef, Warm, My Recipe, Steam Evaporation, Steam Descaling, Steam Drying	Bake, Convection Bake, Convection Roast, Broil, RapidHeat Roast+, Steam Cook, Steam-Combi, Gourmet Steam, Gourmet Chef, Warm, My Recipe, Steam Evaporation, Steam Descaling, Steam Drying	Bake, Convection Bake, Convection Roast, Broil, Warm, Proof, Pizza (Frozen Regular, Frozen Rising, Fresh), My Recipe
Convection System	ProHeat™	ProHeat™	ProHeat™	ProHeat™	ProHeat™	ProHeat™	ProHeat™
Convection Conversion	yes	yes	yes	yes	yes	yes	yes
Broil Element	4,200 W (Electric)	4,200 W (Electric)	4,200 W (Electric)	18,000 BTU Infrared (NG)	2,100 / 4,200 W (Electric)	2,100 / 4,200 W (Electric)	18,000 / 6,500 BTU Infrared (NG)
Oven Racks	2 Gliding, 1 Heavy Duty	2 Gliding, 1 Heavy Duty	2 Gliding, 1 Heavy Duty	2 Gliding & 1 Heavy Duty	2 Heavy Duty / 2 Gliding & 1 Heavy Duty	2 Heavy Duty / 2 Gliding & 1 Heavy Duty	2 Heavy Duty / 2 Gliding & 1 Heavy Duty
Oven Meat Probe	yes	yes	yes	yes	yes	yes	yes
Self Cleaning	yes	yes	yes	yes	yes (large oven only)	yes (large oven only)	yes
Electronic Clock & Timer	yes	yes	yes	yes	yes	yes	yes
Delay Start Time	yes	yes	yes	yes	yes	yes	yes
Star-K Certified Sabbath Mode	yes	yes	yes	yes	yes	yes	yes
Included Accessories	Broiler Pan, Steam Pan, 2 Gliding Racks, Heavy Duty Rack, Meat Probe, Cleaning Pad	Broiler Pan, Steam Pan, 2 Gliding Racks, Heavy Duty Rack, Meat Probe, Cleaning Pad, Sous Vide Bath, Sous Vide Rack	Broiler Pan, Steam Pan, 2 Gliding Racks, Heavy Duty Rack, Meat Probe, Cleaning Pad, Sous Vide Bath, Sous Vide Rack	Broiler Pan, 2 Gliding Racks, 1 Heavy Duty Rack, Meat Probe, Cleaning Pad, Spray Bottle	Broiler Pan, 3 Steam Pans, 2 Gliding Racks, 3 Heavy Duty Racks, Meat Probe, Sous Vide Bath, Sous Vide Rack, Cleaning Pad, Spray Bottle	Broiler Pan, 3 Steam Pans, 2 Gliding Racks, 3 Heavy Duty Racks, Meat Probe, Sous Vide Bath, Sous Vide Rack, Cleaning Pad, Spray Bottle	Broiler Pan, 2 Gliding Racks, 3 Heavy Duty Racks, Meat Probe, Cleaning Pad, Spray Bottle
TECHNICAL DETAILS							
Energy Source	Natural Gas and Electric	Natural Gas and Electric	Natural Gas and Electric	Natural Gas	Natural Gas and Electric	Natural Gas and Electric	Natural Gas
LP Conversion Kit Included	yes	yes	yes	yes	yes	yes	yes
Required Power Supply	240/208V, 60Hz, 50 Amp	240/208V, 60Hz, 50 Amp	240/208V, 60Hz, 50 Amp	120VAC, 60Hz, 15 Amp	240/208V, 60Hz, 50 Amp	240/208V, 60Hz, 50 Amp	120VAC, 60Hz, 15 Amp



Rangetops & Cooktops

DESIGNER SHOWCASE



Savoring Seattle

Design by *Trisha Gaffney* | Avenue 52 Designs

"It's a place where technology and function are prioritized to meet the demands of a busy family, but, most importantly it's a place for gatherings both big and small," says Washington designer Trisha Gaffney. The rainy climate of the Pacific Northwest lends itself to indoor gatherings and this kitchen is designed with that in mind. Its elegance is understated and casual to create a welcoming atmosphere. The herringbone floors and calacatta marble countertops and backsplash give a nod to the character of this older home but the brass and updated color palette lend to the aesthetics of the modern family that inhabits the space. The elongated island is multi-functional, providing both seating and countertop space for food preparation. It's an area that also aids in homework sessions during dinner preparation, baking adventures and casual dining. The expansive window at the sink provides for ample light to pour into the space, a feature highly prized on cloudy Seattle days.

See more of Trisha's designs at avenue52designs.com



PRODUCTS SHOWN

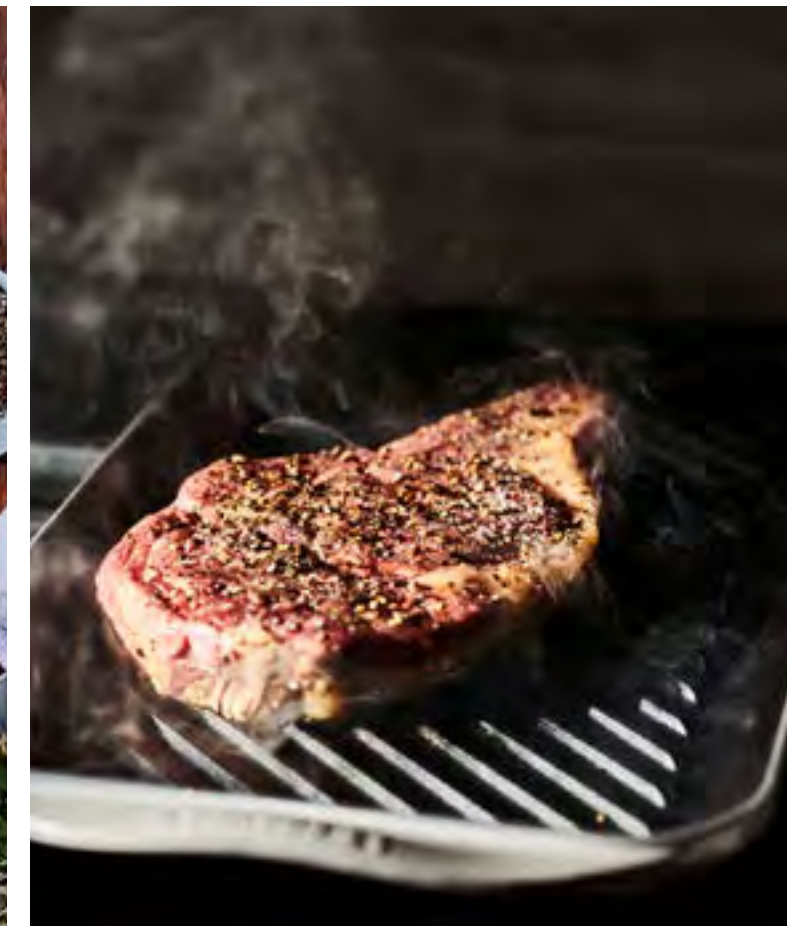
48-INCH PRO RANGETOP WITH SOUS VIDE AND INDUCTION, 48-INCH PRO-STYLE WALL HOOD, 36-INCH BUILT-IN FRENCH DOOR REFRIGERATOR, 30-INCH SINGLE WALL OVENS, 24-INCH UNDERCOUNTER MICROWAVE OVEN DRAWER, POWERSTEAM® STAINLESS STEEL DISHWASHER.

Please go to signaturekitchensuite.com for the latest information on our new products.

The delicious science

We've talked a lot about sous vide cooking; now let's talk about induction. In this marvel of science, you'll find the powerful heat you need to sear your favorite steak, fish or chicken with a delicious crust – all without heating up the kitchen. On the other end of the scale, induction also provides the long delivery of a gentle simmer for perfectly browned caramelized onions - the classic beginning of any savory meal. But no conversation about induction is complete without discussing speed. As we have all experienced, much of the wasted time in the kitchen revolves around waiting for water to boil. If waiting for pasta is your problem, induction is the answer.

Clockwise from top left:
STAY TRUE TO FOOD WITH WILD-
CAUGHT SALMON. INDUCTION DELIVERS
CONSISTENT HEAT TO FISH. FLEX BOTH
ZONES ON INDUCTION FOR A GRILL
ACCESSORY. STEAK DESERVES THE
PERFECT SEAR INDUCTION PROVIDES.





SKSRT480SIS

48-inch Pro Rangetop

Much like its full-sized cousin, the Signature Kitchen Suite 48-inch Pro Rangetop is the versatile workhorse of the industry. It's the only pro rangetop to include built-in sous vide, four gas burners, as well as two-zone induction — a first-to-market thanks to combining sous vide, gas and induction together on the cooktop. It's our way of ensuring you have everything you need to prepare more meals with less space.



48-INCH PRO RANGETOP WITH SOUS VIDE & INDUCTION
SKSRT480SIS

Built-In Sous Vide

With the industry's first built-in sous vide, an overcooked steak is a thing of the past. Delivering the ultimate in precision cooking right on the cooktop, our sous vide delivers a precise temperature within 1-degree of set point without the need of a circulator thanks to a hermetically and magnetically sealed lid. This means you can count on professional-style results every time, capturing the full, true flavor of foods while retaining vitamins and nutrients.

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.

Two-Zone Induction

When the recipe calls for instant temperatures and precision control, two induction zones meet the culinary need. The zones can be used separately or easily combined to make one large zone perfect for use with a griddle, teppanyaki plate or other large cookware.

Built-In Wok Grate

While our Ultra-High™ Burner delivers the power you need for your favorite wok recipes, the burner grate is cleverly designed to safely cradle roundbottom woks - simply flip it over to stir-fry at home with professional style results.

Clockwise from top left:

OUR 48-INCH RANGETOP OFFERS THE SAME BUILT-IN SOUS VIDE AS OUR PRO RANGE. ENJOY YOUR FAVORITE RECIPES WITH THE SPEED AND PRECISION OF INDUCTION. VERSATILITY COMES TO THE RANGETOP THANKS TO BUILT-IN SOUS VIDE, GAS AND TWO-ZONE INDUCTION.

Please go to signaturekitchensuite.com for the latest information on our new products.



SKSRT360SIS

36-inch Pro Rangetop

Our 36-inch Pro Rangetop with sous vide and induction is the perfect example of giving you everything you want and nothing you don't. Thanks to sous vide and induction keeping the appliance at 33,000 BTUs it emits less ambient heat, falling under the common 400 CFM threshold for ventilation. Depending on local ventilation code requirements, with this rangetop, a make-up air system may not be called for. Pair it with one of our wall ovens to have everything you need to enjoy your favorite meals in a limited footprint.

Please go to signaturekitchensuite.com for the latest information on our new products.

36-INCH PRO RANGETOP WITH SOUS VIDE & INDUCTION
SKSRT360SIS

Making Make-Up Air Easier

Our 36-inch Pro Rangetop with sous vide and induction is a perfect example of purposeful design. At just 33,000 BTUs, it emits less ambient heat, requiring 330 CFM, which falls under the common 400 CFM threshold. Depending on local ventilation code requirements, with this pro rangetop, there may not be a need for an expensive make-up air system.

Built-In Sous Vide

With the industry's first built-in sous vide, an overcooked steak is a thing of the past. Delivering the ultimate in precision cooking right on the cooktop, our sous vide delivers a precise temperature within 1-degree of set point without the need of a circulator thanks to a hermetically and magnetically sealed lid. This means you can count on professional-style results every time and capture the full, true flavor of foods.

Two-Zone Induction

When the recipe calls for instant temperatures and precision control, two induction zones meet the culinary need. The zones can be used separately, or easily combined to make one large zone perfect for use with a griddle, teppanyaki plate or other large cookware.

Power-Up or Simmer Down

An Ultra-High™ Burner delivers 18K BTUs of pure cooking power for better searing and quick stir-frying. An Ultra-Low™ Burner simmers down to maintain temperatures as low as 100° to prepare delicate sauces and sugary confections.

Please go to signaturekitchensuite.com for the latest information on our new products.

Clockwise from top left:
TWO-ZONE INDUCTION ALLOWS YOU TO FLEX BOTH ZONES TO MAKE ONE LARGE BURNER. THE FIRST BUILT-IN SOUS VIDE ON THE MARKET. KEEP AN EYE ON YOUR TIME FROM ANYWHERE IN THE HOUSE THANKS TO WIFI AND OUR SMART KNOBS. ENJOY THE VERSATILITY OF SOUS VIDE, GAS AND INDUCTION ON A 36-INCH PRO RANGETOP.





SKSIT3601G

36-inch Flex Induction Cooktop

If you are the type of home chef who counts on precision and speed, our induction cooktop is your new best friend. Our 36-inch Flex Induction Cooktop features 4 inductors, with each zone providing up to 3,700 watts of power, delivering the power you need for most of your daily cooking. Need to go to the next level? The 11-inch dual-center element delivers 7,000 watts of power, making it the most powerful center induction element in the industry.* But don't worry, there's plenty of beauty to go with all that brawn. A 7-inch color LCD touch control makes it easy to use – and clean. And with the thinnest profile in the industry, it can be installed completely flush to match your style.

36-INCH FLEX INDUCTION COOKTOP
SKSIT3601G

Two Flex Cooking Zones

From a small pan to a large griddle, each Flex Cooking Zone combines elements to accommodate different sizes and shapes of cookware. With 4 inductors, two zones provide up to 3,700 watts of power.

Powerful Center Element

Looking for heat? With 7,000 watts of power, the 11-inch dual-center element is the most powerful center induction element in the industry*. Boiling water has never been faster.

LCD Touch Control

Let your fingers do the cooking with a 7-inch color LCD touch control, allowing for easy interface and use, and pairing seamlessly with our Signature Kitchen Suite app. As an added convenience the seamlessly integrated display is also easy to clean.

ThinQ® Technology

Monitor the on/off status of the cooktop elements from a mobile device using the Signature Kitchen Suite™ app. When combined with a Signature Kitchen Suite Pro-Style Wall Hood, ThinQ® Technology lets the cooktop and hood communicate with each other so the elements and fans are synchronized.

Please go to signaturekitchensuite.com for the latest information on our new products.

Clockwise from top left:

- 7-INCH COLOR LCD TOUCH CONTROLS.
- FLAWLESS, FLUSH, SEAMLESS INSTALLATION.
- AT 7000 WATTS OF POWER, MEET THE MOST POWERFUL 11-INCH DUAL-CENTER INDUCTION ELEMENT IN THE INDUSTRY.

*Among leading brand 36" induction cooktops.



Frameless and Beautifully Flush

Our story of installation is another example of how we've done our homework. We met with some of the top countertop fabricators to understand what the most common radius was, and we matched that with our corners so you can have a flawless, flush, seamless installation.





36-INCH PRO RANGETOP WITH SOUS VIDE AND INDUCTION

48-INCH PRO RANGETOP WITH SOUS VIDE AND INDUCTION

36-INCH FLEX INDUCTION COOKTOP

FEATURES	SKSRT360SIS	SKSRT480SIS	SKSIT3601G
WiFi-Enabled for SmartThinQ® Control with iPhone / Android App	yes	yes	yes
Number of Burners / Elements	Sous Vide + 2 Burners + 2 Zone Induction	Sous Vide + 4 Burners + 2 Zone Induction	5 Induction Burners
Sous Vide Cooking	yes	yes	no
Flex Induction Cooking Zones	yes	yes	yes
Continuous Grates	1	2	n/a
Wok Convertible Grate (On Front Burner)	yes	yes	n/a
Heating Element "ON" Indicator Light	yes	yes	yes
LED Power Level Display	yes	yes	yes
Sealed Gas Burners (Brass)	2	4	n/a
Simmer – Max. BTU/h (NG)	310 - 18,000	310 - 23,000	n/a
Griddle Plate	n/a	n/a	n/a
STYLE			
Surface Material	Black Porcelain	Black Porcelain	Black Ceramic Glass
Knob Cooktop Controls w/LED Display	yes	yes	n/a
Frameless Design	no	no	yes
TECHNICAL DETAILS			
Energy Source	Natural Gas and Electric	Natural Gas and Electric	Electric
LP Conversion Kit Included	yes	yes	n/a
Required Power Supply	240/208V, 60Hz, 30 Amp	240/208V, 60Hz, 30 Amp	240/208V, 60Hz, 50 Amp

Please go to signaturekitchensuite.com for the latest specification details.



Wall Ovens



DESIGNER SHOWCASE



A City Sanctuary

Design by *Nadia Subaran* | Aidan Design

"This kitchen may be in one of the busiest cities in the country, but it's a haven for the family that wants a respite from the hustle and bustle while never compromising on beauty and function," says Nadia Subaran of her Capitol City kitchen. The bold palette is reminiscent of the gentlemen's club of old, but with a modern twist that works for a couple or a family that loves to cook and entertain. Efficiency is key. The long expansive countertops with multiple sinks allow for several 'cooks' in the kitchen, while the open shelving celebrates the family's favorite pieces of dishware, glassware, serving pieces, art and books. Flanking induction cooktops give 10-burner capacity allowing for large entertaining and great energy efficiency. Modular columns allow for perfect placement of refrigerator and freezer, while wine towers boast exceptional storage and are strategically placed across from our seating area. This is a kitchen to be worked in and lived in.

See more of Nadia's designs at aidandesign.com

PRODUCTS SHOWN

30-INCH REFRIGERATOR COLUMN, 30-INCH COMBI WALL OVEN, 36-INCH FLEX INDUCTION COOKTOPS, 24-INCH UNDERCOUNTER MICROWAVE OVEN DRAWER, 18-INCH WINE COLUMNS, POWERSTEAM® PANEL-READY DISHWASHER.

Cooking on another level

A good cook loves nothing more than options. With the steam-combi convection oven and a speed oven on our wall units, cooking your favorite meals goes to a whole new level. Our steam-combi feature provides precise temperatures that allow you to cook with the sous vide method right in the oven. Simply vacuum seal your favorite food in a bag, lay it on a rack and let the steam cook it to your chosen doneness. Steam also makes sure flavor doesn't transfer, so feel free to bake a Pacific halibut alongside your grandmother's famous cherry pie. Our speed oven combines convection cooking with the speed of a microwave, allowing you to skip preheating thanks to nearly instantaneous infrared technology. This means, among many other things, you can prepare a 13-pound holiday turkey in about an hour and a half. Feel free to spend that extra time making something else equally delicious or enjoying your friends and family.



Clockwise from top left:
LET OUR SPEED OVEN SAVE YOU TIME WHILE PROVIDING GOURMET-LEVEL RESULTS. STEAM HELPS YOU MAKE BAKERY-WORTHY BREAD. ROASTED VEGGIES TASTE BETTER WITH PRECISE TEMPERATURES. BAKE PIES ALONG WITH FISH WITHOUT FLAVOR TRANSFER, THANKS TO STEAM.





SKSCV3002S

30-inch Combination Wall Oven

We took our art of versatility and put it on the wall. For our 30-inch Combination Wall Oven, we paired our flexible steam-combi convection oven with the convenience of a speed oven, bringing the ultimate in cooking up to eye level. In addition to the many advantages of steam, our steam-combi convection oven is engineered to allow you to enjoy the benefits of sous vide cooking with the large capacity of an oven. Our speed oven allows you to do more with your meals, two to three times faster, by combining advanced halogen lighting, carbon fiber, convection heating, and skipping preheating thanks to infrared technology.

30-INCH COMBINATION WALL OVEN
SKSCV3002S

True Convection Cooking

The innovative convection cooking system utilizes a combination of a third element and fan to cook food quickly and evenly, on every rack. Our Gourmet Chef feature uses the large LCD touch control screen to present you with a large menu of meals and walk you through the best way to prepare each one, while the oven takes over the controls.

Steam-Combi Convection Oven

Our versatile oven combines steam and convection cooking for gourmet results. The convection system cooks food quickly and evenly while steam helps to preserve nutrients, texture, appearance, and taste.

Steam Sous Vide Cooking Mode

Sous vide comes to the oven thanks to the power of steam. Enjoy perfect results right in the spacious oven, without preheating. Achieve restaurant-worthy results that are moist and tender on the inside, all with minimal effort.

True Speed Cook™

Purposeful design and brilliant engineering bring you the best of both worlds. Get the speed you want with the quality you expect from a convection oven. Enjoy bread, whole chickens, potatoes, pizzas and more—no preheating required and faster than conventional ovens.

Speed Clean™

Everyone's least favorite part of cooking is now one of the easiest aspects. Our exclusive Speed Clean feature makes fast work of cleaning a lightly-soiled oven with just a ten-minute cycle using only water. And with Speed Clean, you never have to go through the hassle of removing the racks.

GlideShut™ Door

Even with all of our oven's power, we want to keep things civilized. Thanks to a GlideShut door, the oven opens and closes gently with grace and elegance.

WiFi-Enabled For Smart Control

There's no reason to be tied to the oven. The innovative WiFi feature, powered by ThinQ® Technology, lets you cook and monitor from anywhere.

Please go to signaturekitchensuite.com for the latest information on our new products.



From top to bottom:
STEAM AND CONVECTION
COMBINE TO PROVIDE FLAWLESS
RESULTS. FLUSH INSTALLATION
ENSURES IMPECCABLE DESIGN
LINES. FULL-RANGE OF COOKING
MODES INCLUDING STEAM-COMBI
CONVECTION.





SKSDV3002S

30-inch Double Wall Oven with Steam-Combi

Meet the ideal complement to our rangetops. The innovative power of steam-combi gives you everything you need to enjoy sous vide cooking - all with the capacity you need for a big meal. Plus steam's atomized water traps odors to ensure there's no flavor transfer throughout the oven during multi-rack cooking. The Speed Clean™ feature will have your oven sparkling clean in ten minutes only using water. You can even cook and monitor from any location thanks to our oven's WiFi technology. And thoughtful engineering means it can be installed completely flush to match your style.



SKSSV3001S

30-inch Single Wall Oven with Steam-Combi

If wall space is a consideration, our 30-inch Single Wall Oven is the perfect companion to our rangetops. Thanks to our innovative steam-combi feature, you can enjoy the perfect outcomes of sous vide cooking through the power of steam as well as multi-rack cooking, as there is no flavor transfer with our steam cooking. The Speed Clean™ feature only needs ten minutes and a little water to have your oven sparkling clean. Cook and monitor from any location thanks to our oven's WiFi capability, and enjoy completely flush installation, adding to the oven's sophisticated style.



Clockwise from top left:
 CONVENIENT WATER RESERVOIR FOR
 OUR STEAM-COMBI CONVECTION WALL
 OVEN. OUR DOUBLE WALL OVEN INSTALLS
 COMPLETELY FLUSH FOR A CLEAN LOOK.
 SPEED CLEAN MAKES CLEAN UP SIMPLE.

30-INCH WALL OVENS
 SKSDV3002S | SKSSV3001S

True Convection Cooking

The innovative convection cooking system utilizes a combination of a third element and fan to cook food quickly and evenly, on every rack.

Steam-Combi Convection Oven

Our versatile oven combines steam and convection cooking for gourmet results. The convection system cooks food quickly and evenly, while steam helps to preserve nutrients, texture, appearance, and taste.

Speed Clean™

Everyone's least favorite part of cooking is now one of the easiest aspects. Our exclusive Speed Clean feature makes fast work of cleaning a lightly-soiled oven with just a ten-minute cycle using only water. And with Speed Clean, you never have to go through the hassle of removing the racks.

GlideShut™ Door

Even with all of our oven's power, we want to keep things civilized. Thanks to a GlideShut door, the oven opens and closes gently with grace and elegance.

WiFi-Enabled For Smart Control

There's no reason to be tied to the oven. The innovative WiFi feature, powered by ThinQ® Technology, lets you cook and monitor from anywhere.

Please go to signaturekitchensuite.com for the latest information on our new products.



Steam Sous Vide Cooking Mode

Sous vide comes to the oven thanks to the power of steam. Enjoy perfect results right in the spacious oven, without preheating. Achieve restaurant-worthy results that are moist and tender on the inside, all with minimal effort.



COMBINATION WALL OVEN WITH SPEED COOK AND STEAM-COMBI



DOUBLE WALL OVEN WITH STEAM-COMBI



SINGLE WALL OVEN WITH STEAM-COMBI

FEATURES	SKSCV3002S	SKSDV3002S	SKSSV3001S
WiFi-Enabled for ThinQ® Control with iPhone / Android App	yes	yes	yes
Oven Capacity (cu. ft.)	1.7 (upper) & 4.7 (lower)	4.7 (upper) & 4.7 (lower)	4.7
Speed Oven	yes	no	no
Microwave Power	950 watts	n/a	n/a
Sous Vide Mode	yes	yes	yes
Steam-Combi	yes	yes	yes
Special Cooking & Steam Maintenance Modes (Main Oven)	Convection Bake, Convection Roast, Bake, Broil, Gourmet Chef, Steam Cook, Steam-Combi, Gourmet Steam, Steam Sous Vide, Warm, Proof, My Recipe	Convection Bake, Convection Roast, Bake, Broil, Gourmet Chef, Steam Cook, Steam-Combi, Gourmet Steam, Steam Sous Vide, Warm, Proof, My Recipe	Convection Bake, Convection Roast, Bake, Broil, Gourmet Chef, Steam Cook, Steam-Combi, Gourmet Steam, Steam Sous Vide, Warm, Proof, My Recipe
Cooking Modes (Speed Oven)	Microwave, Convection Bake, Speed Cook, Broil, Sensor Cook, Auto Cook, Defrost, Popcorn, More Modes, +30 Seconds	n/a	n/a
True Convection	yes	yes	yes
Convection Conversion	yes	yes	yes
Broil Element	Upper: 1200W Lower: 2,500W / 1,500W (Electric)	2,500W / 1,500W (Electric)	2,500W / 1,500W (Electric)
Oven Racks	Microwave Rack, 2 Gliding Racks, 1 Heavy-Duty	4 Gliding, 2 Heavy-Duty	2 Gliding, 1 Heavy-Duty
Oven Meat Probe	yes	yes	yes
Cleaning	Self Cleaning & Speed Clean™ (lower oven only)	Self Cleaning & Speed Clean™	Self Cleaning & Speed Clean™
Oven Interior	Blue, Easy Clean®	Blue, Easy Clean®	Blue, Easy Clean®
# of Rack Positions	5 (lower oven)	5 (upper and lower ovens)	5
Electronic Clock & Timer	yes	yes	yes
Delay Start Time	yes	yes	yes
Included Accessories	Glass Tray, Metal Tray, Microwave Rack, Broiler Pan, Steam Pan, 2 Gliding Racks, 1 Heavy-Duty Rack, Meat Probe, Cleaning Pad	Broiler Pan, Steam Pan, 2 Gliding Racks, 1 Heavy-Duty Rack, Meat Probe, Cleaning Pad	Broiler Pan, Steam Pan, 4 Gliding Racks, 2 Heavy-Duty Racks, Meat Probe, Cleaning Pad
TECHNICAL DETAILS			
Required Power Supply	240 VAC, 20 8 VAC 34.2 A	240 VAC, 20 8 VAC 34.2 A	240 VAC, 20 8 VAC 34.2 A
Flush Installation Option	yes	yes	yes

Please go to signaturekitchensuite.com for the latest specification details.



Microwaves

DESIGNER SHOWCASE



Southern Hospitality

Design by *Scott Koehler* | *Dream Kitchen Builders, LLC*

"Whether someone wants an ice cream bar from the freezer or a glass of wine from the wine refrigerator or just a cup of coffee, the kitchen is designed to be everyone's favorite hangout," says North Carolina designer, Scott Koehler. To that end, Koehler made sure to provide generous prep areas so everyone has the proper space. The custom lighting design will light up the whole kitchen or just one space, whatever the need may be, and preset lighting scenes for activities like entertaining and prepping can be controlled by voice or remote. The colorful finishes along with the plants and herb garden all come together to create a warm and inviting atmosphere for the family. This Carolina kitchen has plenty of room for family and friends to enjoy cooking together and has many high-tech features, yet feels cozy and comfortable at the same time.

See more of Scott's designs at dreamkitchenbuilders.com



PRODUCTS SHOWN

36-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION, 36-INCH PRO-STYLE WALL HOOD, 24-INCH UNDERCOUNTER MICROWAVE OVEN DRAWER, 24-INCH REFRIGERATOR COLUMN, 18-INCH WINE COLUMN, POWERSTEAM® STAINLESS STEEL DISHWASHER.



SKSMD2401S

Microwave Oven Drawer

This elegant, low-profile microwave fits the style of any kitchen, plus it's perfect for those who always need extra counter space. Speaking of space, with a cavity of 1.2 cubic feet, our microwave drawer has plenty of it. Your favorite casserole dishes have found a home – plus it's tall enough to reheat your 20 ounce latte. The smooth action of our Easy Touch Automatic Drawer system cuts down on spills. But if you do have a mishap, our SmoothTouch™ glass controls are not only sleek, but also easy to wipe clean.

MICROWAVE OVEN DRAWER
SKSMD2401S

Large Capacity

From cooking for friends to hosting family at the holidays, we want to ensure your microwave provides the room you need. 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.

Easy Touch Automatic Drawer

The Easy Touch Automatic Drawer system eases open with the touch of a button. Then simply give the drawer a small nudge and it smoothly shuts for you. The even, gliding action and solid construction also prevent liquids from spilling during opening and closing — we all know how important that is.

SmoothTouch™ Glass Controls

Intuitive SmoothTouch™ glass controls not only look sleek but make operating the microwave drawer easy with just a touch. The seamless controls are also easy to wipe clean.

Installation Flexibility

Options are important in a True to Food kitchen, so we provided flexible installation possibilities. This allows you to make the right design choices like flush inset installation below an island, peninsula or standard cabinetry - whatever best fits your style.

Please go to signaturekitchensuite.com for the latest information on our new products.



Clockwise from top left:
EASILY REHEAT 20 OUNCE
COFFEE CUPS WITH OUR 1.2 CU.
FT. CAPACITY. SMOOTHTOUCH™
GLASS CONTROLS ARE SLEEK
AND INTUITIVE. FLUSH INSET
INSTALLATION TO FIT YOUR
KITCHEN'S STYLE.





Ventilation

DESIGNER SHOWCASE



Cucina Mendocino

Design by *Martha Vega* | Danmar Cabinet Company

"Cucina Mendocino is the perfect name for this kitchen as it has a bit of a boutique wine tasting bar vibe with rustic modern elements," says designer, Martha Vega. We agree. Just outside of the Napa Valley, the Mendocino area has a natural, minimalist atmosphere while also conveying a chic and refined style. A live edge wood top at the island adds a beautiful natural element with the other warm wood accents. The tall open area to the right and left of the range top is intended for a tall piece of artwork to be displayed, while warm brushed matte gold cabinet hardware adds an element of sophisticated warmth and elegance. Separate workstations invite multiple users to engage in the activity of food preparation. When it's all brought together, the design fosters an intimate mood to enjoy a big bold Cali Pinot while overlooking the lake and countryside.

See more of Martha's designs at danmarcabinets.com



PRODUCTS SHOWN

48-INCH PRO RANGETOP WITH SOUS VIDE AND INDUCTION, 48 -INCH PRO-STYLE WALL HOOD, 30 -INCH REFRIGERATOR COLUMN, 18 -INCH FREEZER COLUMN.



SKSPH4802S

48-inch Pro-Style Wall Hood

Built to take on the power of our flagship appliances, the Signature Kitchen Suite 48-inch Pro-Style Wall Hood features clean, elegant lines, LED light display, and a stainless steel finish. The innovative WiFi feature, powered by ThinQ® Technology, brings modern convenience to the kitchen by monitoring and controlling air movement, operating LED lights, and automatically turning the hood on when the rangetop is in use – as well as giving you the ability to turn the hood on and off from a mobile device using the Signature Kitchen Suite™ app. 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.



SKSPH3602S

36-inch Pro-Style Wall Hood

Complete that one-of-a-kind kitchen with the Signature Kitchen Suite 36-inch Pro-Style Wall Hood. With clean, elegant lines, LED light display, and a stainless steel finish, it perfectly complements our other Signature Kitchen Suite appliances – and not just stylistically. The innovative WiFi feature, powered by ThinQ® Technology, monitors and controls air movement, operates LED lights, signals when the stainless steel baffle filters need to go into the dishwasher, and automatically turns the hood on when the rangetop is in use – as well as giving you the ability to turn the hood on and off from a mobile device using the Signature Kitchen Suite™ app.



PRO-STYLE WALL HOODS

SKSPH4802S | SKSPH3602S

WiFi-Enabled For Smart Control

Monitor and control air movement, operate LED lights, and turn the hood on and off from a mobile device using the Signature Kitchen Suite™ app. When combined with a Signature Kitchen Suite range, our ThinQ® Technology lets the range and hood communicate with each other so the burners and fans are synchronized.

Professional-Style Baffle Filters

Professional-style baffle filters enhance the cooking experience by capturing smoke particles more efficiently than traditional mesh filters, all without affecting airflow. The baffle filters are also dishwasher-safe, making them simple to clean.

LED Lighting

We want your beautiful food to be easily seen, so we included dual-level LED lighting to illuminate the cooking surface with a brilliant glow. The LED lights are energy-efficient and have a long life.

Variable Maximum CFM Technology

The hood provides a wide range of CFM settings, from 290 CFM through 650 CFM to meet local requirements, without having to compromise power or design.

Optional Duct Cover

We offer stainless steel duct covers to best match the styling of your professional range hood, and extend the height of the hood to the ceiling or upper cabinets to adapt to your kitchen design.

Clockwise from top left:
PROFESSIONAL-STYLE BAFFLE FILTERS
CAPTURE PARTICLES WITHOUT AFFECTING
AIRFLOW. DUCT COVERS DESIGNED TO MATCH
YOUR STYLE. THINQ® TECHNOLOGY ALLOWS
THE RANGE AND HOOD TO WORK TOGETHER.



Making make-up air easier

Looking for the perfect example of purposeful design? Look to our 36-inch Dual-Fuel Pro Range with Sous Vide and Induction. Thanks to our configuration of sous vide, induction and two gas burners, the range emits less ambient heat – 33,000 BTUs to be exact – requiring 330 CFM of ventilation, which falls under the common 400 CFM threshold. Depending on local ventilation code requirements, with this pro range, there may not be a need for an expensive make-up air system. And that means more you can spend on your favorite ingredients, of course.














Please go to signaturekitchensuite.com for the latest information on our new products.



IT'S CRITICAL TO PROVIDE PROPER VENTILATION FOR YOUR SIGNATURE KITCHEN SUITE COOKING APPLIANCES. ALTHOUGH IT IS POSSIBLE TO REDUCE THE CFM ON SIGNATURE KITCHEN SUITE VENT HOODS, DOING SO ISN'T ALWAYS RECOMMENDED. HERE WE OUTLINE WHICH PRODUCTS ARE COMPATIBLE WITH THE CFM REDUCTION FEATURE.



48-INCH PRO HOOD 36-INCH PRO HOOD OVER THE RANGE MICROWAVE CFM REDUCTION (OPTIONAL)

		SKSPH4802S	SKSPH3602S	UPMC3084ST	
	SKSIT3601G 36-INCH FLEX INDUCTION COOKTOP	yes	yes	no	yes
	UPCG3054ST 30-INCH GAS COOKTOP	yes	yes	yes	yes
	UPCG3654ST 36-INCH GAS COOKTOP	yes	yes	no	yes
	UPSG3014ST 30-INCH GAS SLIDE-IN RANGE	yes	yes	yes	yes
	SKSRT360SIS 36-INCH PRO RANGETOP WITH SOUS VIDE AND INDUCTION	yes	yes	no	yes
	SKSRT480SIS 48-INCH PRO RANGETOP WITH SOUS VIDE AND INDUCTION	yes	no	no	no
	SKSDR360GS 36-INCH DUAL-FUEL PRO RANGE WITH STEAM-COMBI OVEN AND GRIDDLE	yes	yes	no	no
	SKSDR360SS 36-INCH DUAL-FUEL PRO RANGE WITH STEAM-COMBI OVEN AND SOUS VIDE	yes	yes	no	no
	SKSDR360SIS 36-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION	yes	yes	no	yes
	SKSGR360GS 36-INCH GAS PRO RANGE WITH 4 BURNERS AND GRIDDLE	yes	yes	no	no
	SKSDR480SIS 48-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION	yes	no	no	no
	SKSDR480GS 48-INCH DUAL-FUEL PRO RANGE WITH 6 BURNERS AND GRIDDLE	yes	no	no	no
	SKSGR480GS 48-INCH GAS PRO RANGE WITH 6 BURNERS AND GRIDDLE	yes	no	no	no



Dishwashers



DESIGNER SHOWCASE



The Live-in Life

Design by Cheryl Kees Clendenon | In Detail Interiors

"This beautiful kitchen revolves around good food, wine, expressing joy, and sharing with others," says designer, Cheryl Kees Clendenon. For this design, she envisions a family who finds joy in the everyday, in preparing their own food over dining out, and showing their care and concern for others via food. While they may be professionals, they have also mastered the art of "turning it off" to be with loved ones and want to enjoy a beautiful space when at home. To that end, Clendenon took a little bit of the "living in and out" biophilia concept design to create a live-in kitchen space focusing on the entire space as a newer design precept of Holistic home design. This biophilic approach incorporates nature with design that includes natural light, vegetation, natural materials, natural colors, and natural shapes.

See more of Cheryl's designs at indetailinteriors.com.

PRODUCTS SHOWN

36-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION, 30-INCH SINGLE WALL OVEN, 30-INCH REFRIGERATOR COLUMN, POWERSTEAM® PANEL-READY DISHWASHER.



SKSDW2401S

PowerSteam® Stainless Steel Dishwasher

Purposeful engineering continues beyond cooking with the Signature Kitchen Suite Stainless Steel dishwasher. PowerSteam Technology provides atomized water particles of steam produced by our patented steam generator, which reaches the entire surface of items, making this dishwasher gentle enough for delicate wine stems but tough enough for lipstick and heavy grime. You'll also enjoy triple leak protection and one of the quietest dishwashers on the market at 40 dBA. Besides being energy efficient, our LED interior lighting lets you see every sparkling dish, making the loading and unloading process easier.



SKSDW2402P

PowerSteam® Panel-Ready Dishwasher

While asserting itself as one of the most vital parts of your kitchen, our Panel-Ready Dishwasher easily disappears into your room's design.

The paneled door is brilliantly engineered to safely slide away as you open it, allowing you to mount the dishwasher at any height while being fully hidden behind the panel. And at 44 dBA it's so quiet you'll barely know it's on. On the interior, you'll find a water softening system, triple leak protection, and PowerSteam technology providing atomized water particles of steam produced by our patented steam generator. These particles reach the entire surface of items, making it gentle enough for delicate wine stems, but tough enough for stains and lipstick.



DISHWASHERS
SKSDW2401S | SKSDW2402P

PowerSteam® Technology

Offering maximum steam coverage for 60% less water spots,* our PowerSteam Technology results in absolutely sparkling clean dishes – even removing lipstick from your best wine glasses.

Quiet Operation

Starting at 40dBA, Signature Kitchen Suite dishwashers are among the quietest on the market, so you can enjoy a powerful clean—without even knowing it's happening.

Triple Leak Protection

Our triple leak protection provides you with both peace of mind and convenience, including a float switch inside the base to close the inlet valve if there's ever a leak, keeping water safely inside.

Easy Loading and Maximum Flexibility

The newly-enhanced EasyRack™ Plus system provides flexibility and convenience, adjusting to virtually any load of dishes and ensuring each one is crystal clean. And the height adjustable 3rd rack provides more space and flexibility to fit everything from flatware to espresso cups.

WiFi-Enabled for Smart Control

With ThinQ® Technology, you can easily monitor cycle status, get notifications when a cycle is complete, and download additional cycles for special care—all from your mobile device using the Signature Kitchen Suite™ app. You can also check on the cycle status with voice commands using Google Assistant and Amazon Alexa.

Please go to signaturekitchensuite.com for the latest information on our new products.

Clockwise from top:

POWERSTEAM TECHNOLOGY REMOVES STUBBORN LIPSTICK FROM WINE GLASSES. EASILY MONITOR STATUS WITH WIFI AND THINQ® TECHNOLOGY. EASYRACK™ PLUS SYSTEM PROVIDES FLEXIBILITY AND CONVENIENCE. LED INTERIOR LIGHTING MAKES LOADING AND UNLOADING EASIER.



Panel-Ready Door Mechanism

To give you the freedom of a full seamless toe kick on the bottom, or to place your dishwasher anywhere on the wall and hidden into cabinet panels, we have designed our panel-ready dishwasher with a fully articulating door panel. When the door opens it articulates out through a unique mechanism, and as you close it the panel articulates back on the door to fit seamlessly with your kitchen's design.

*Percent in water spot reduction compared to comparable non-steam dishwasher on delicate wash cycle. Results may vary by model. Results based on testing with non-steam dishwasher LDF774ST as of Feb 2018.



**POWERSTEAM®
STAINLESS STEEL DISHWASHER**



**POWERSTEAM®
PANEL-READY DISHWASHER**

FEATURES	SKSDW2401S	SKSDW2402P
WiFi-Enabled for SmartThinQ® Control with iPhone / Android App	yes	yes
PowerSteam™ Technology	yes	yes
QuadWash™ System	yes	yes
Inverter Direct Drive™ Technology	yes	yes
LoDecibel™ Quiet Operation	40 dBA	44 dBA
Number of Spray Arms	3 (top, upper, lower)	3 (top, upper, lower)
SenseClean™ Wash System	yes	yes
Softening System	no	yes
Vario Wash	yes	yes
Hidden Water Heater	yes	yes
3-Stage Filtration System	yes	yes
Hybrid Condensing Drying System	yes	yes
CYCLES AND OPTIONS		
Number of Wash Cycles	10 (Auto, Heavy, Delicate, Refresh, Normal, Turbo, Download Cycle, Machine Clean, Rinse, Express)	10 (Auto, Heavy, Delicate, Refresh, Normal, Turbo, Download Cycle, Machine Clean, Rinse, Express)
Number of Options	9 (Dual Zone, Half Load, Energy Saver, Steam, High Temp, Extra Dry, Delay Start, Control Lock, Night Dry)	8 (Dual Zone, Half Load, Steam, High Temp, Extra Dry, Delay Start, Control Lock, Remote Start)
End of Cycle Indicator	Beeper + END indication on display	Beeper + END indication on display
Detergent and Rinse-Aid Dispenser	yes	yes
STYLE AND DESIGN		
Electronic Controls	Top Control	Top Control
Remaining Time Indicator	LED	LED
Tub Material	NeveRust™ Stainless Steel	NeveRust™ Stainless Steel
Balanced Door	yes	yes
Tub Light	yes	yes
CAPACITY		
Total Place Settings	15	14
Height-Adjustable 3rd Rack	yes	yes
Height-Adjustable Upper Rack	yes	yes
Cutlery Baskets	yes	yes
Cup Rack	yes	yes
Stemware Holder	yes	yes
Fold Down Tines	Full Fold Upper / Lower	Full Fold Upper / Lower
Glide Rail	yes	yes
Wheel Bearing	yes	yes
TECHNICAL DETAILS		
ENERGY STAR® Qualified	yes	yes
Required Power Supply	120V, 60Hz, 15 Amp	120V, 60Hz, 15 Amp

Please go to signaturekitchensuite.com for the latest specification details.



Refrigeration

DESIGNER SHOWCASE



Texas-sized Entertaining

Design by *Suzanne Felber* | *Lifestylist*

"Anyone that has lived in or visited Texas can tell you everything is bigger and better, and this luxurious kitchen is no exception," says Suzanne Felber. The owners of this home love to entertain and need a kitchen that is open and inviting, and allows everyone to enjoy the beautiful views as well. To accommodate the need for hosting large dinner parties, two 36-inch Pro Ranges were used to make a 72-inch cooking space that has sous vide, griddle, six gas burners, and two full-sized ovens. Farm and vine to table are integral parts of this family's lifestyle. Having large refrigeration columns that properly store their farmers' market buys is essential, and they even have a vertical herb garden in the kitchen. The large island is the perfect spot for family and friends to congregate, and the two-level peninsula is the ideal place for doing homework or setting up Sunday brunch.

See more of Suzanne's designs at lifestylist.com.

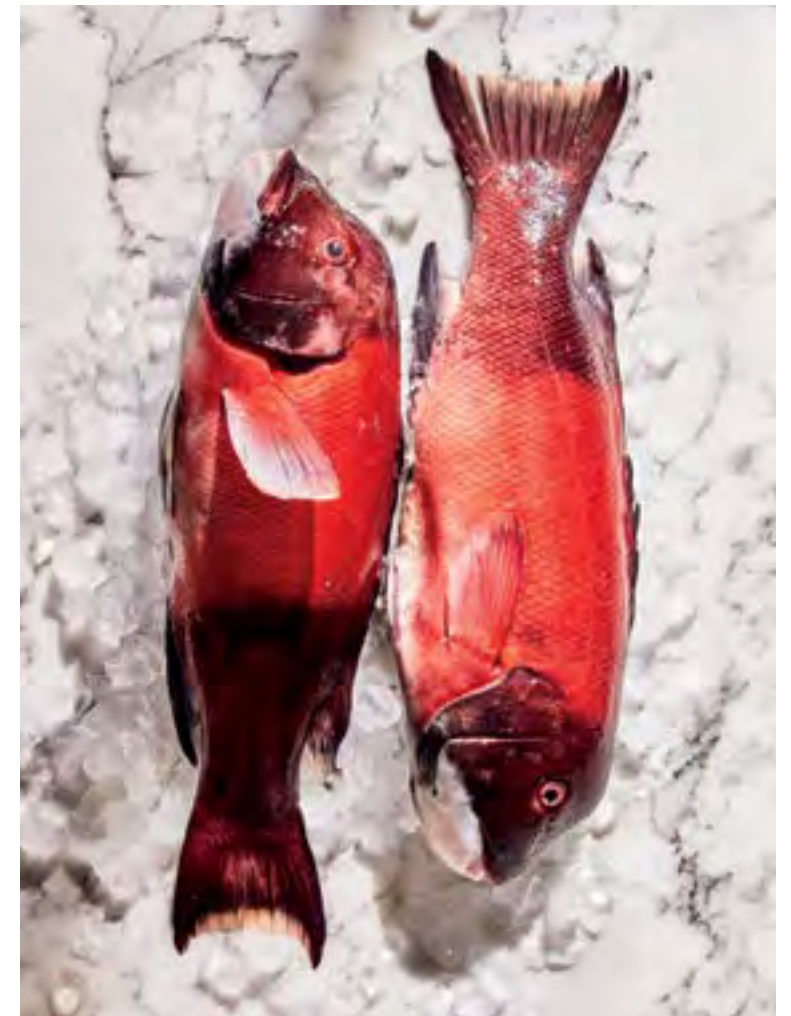


PRODUCTS SHOWN

36-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE, 36-INCH GAS PRO RANGE WITH GRIDDLE, 30-INCH REFRIGERATOR COLUMN, 30-INCH FREEZER COLUMN, 24-INCH UNDERCOUNTER MICROWAVE OVEN DRAWER, 24-INCH WINE COLUMNS, POWERSTEAM® STAINLESS STEEL DISHWASHER.

Long live freshness

The revival of farmers markets, fish markets, butcher shops and cheese shops have brought fresh food to the home. They are also the perfect opportunity to explore, ask questions and discover something you never even knew you liked. We applaud this movement, and our goal is to honor those efforts by keeping what you're bringing home fresh for as long as possible. Every fresh-caught rainbow trout, delicate zucchini blossom, and intense Roquefort cheese you bring home can count on our linear compressor and all-metal interior to help minimize temperature fluctuations throughout our preservation line. Our French Door refrigerator is the only one in its class to feature a 5-mode convertible middle drawer that can be set to best preserve whatever you bring home. It's the space you need for perfect beverages at 33°, or extra freezer space down to 0° for homemade gelato.



Clockwise from top left:
PRECISE TEMPERATURES HELP VEGGIES STAY CRISP AND KEEP THEIR COLOR. A FRESH CHARCUTERIE PLATTER IS A WORK OF ART. DELICIOUS FISH DESERVE A LARGE DRAWER OF THEIR OWN. FREEZING MEAT QUICKLY ELIMINATES HARMFUL ICE CRYSTALS.



SKSCR3001P

30-inch Integrated Column Refrigerator

The column refrigerator is a true engineering feat for those who are seeking customization. Fortunately, the Signature Kitchen Suite 30-inch Column Refrigerator has the largest capacity in its class at 18.0 cubic feet of storage capacity – enough room to hold a full size commercial catering sheet with the door closed. And you can easily pair it with any number of refrigerator, freezer, or wine columns to create your own customized preservation center. Plus our advanced engineering and purposeful design will ensure you'll have the features your fresh food needs.



SKSCR2401P

24-inch Integrated Column Refrigerator

Looking to personalize your kitchen? Look to the column. There are so many ways to mix and match with our other refrigerator, freezer and wine columns, you'll find a configuration that is distinctly you. The Signature Kitchen Suite 24-inch Integrated Column Refrigerator boasts the most capacity in its class at 13.9 cubic feet of storage capacity, as well as the advanced engineering to keep your fresh food precisely preserved.



COLUMN REFRIGERATION
SKSCR3001P | SKSCR2401P

Largest Capacity Column

As the love of good food grows, so grows the need for space. Fortunately, the Signature Kitchen Suite 30-inch and 24-inch Integrated Column Refrigerators are brilliantly engineered to provide the largest capacity column in the industry featuring 18.0 and 13.9 cubic feet.

Precise Preservation

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.

Signature Fit™ Integrated Design

Paired together, the Signature Kitchen Suite 30-inch Integrated Column Refrigerator and 18-inch Integrated Column Freezer are designed to cleanly fit a 48-inch opening or an existing 47.5-inch opening — perfect for both new construction and replacement applications. You'll also find that the doors are field reversible to make installation even easier.

Internal Water Dispenser

Delivering chilled and filtered drinking water with a simple touch, the internal water dispenser is conveniently tucked inside the refrigerator to ensure it doesn't interfere with the clean lines of the door's exterior.



Life-Sized

Some people worry they will have to sacrifice interior space with column preservation. Our 30-inch Column Refrigerator is here to set you at ease. With an industry-best capacity of 18 cubic feet, there's more room than you thought possible. A commercial-sized baking sheet fits easily with the door closed.

Clockwise from top left:
ALL-METAL INTERIOR HELPS MAINTAIN TEMPERATURES. PANEL-READY DOORS FIT ANY KITCHEN FLAWLESSLY. LIFT AND GO™ DRAWERS MAKE THINGS EASY. INTERIOR WATER DISPENSER KEEPS EXTERIOR DESIGN LINES CLEAN.

COLUMN REFRIGERATION

SKSCR3001P | SKSCR2401P

Lift and Go™

Exclusive Lift and Go bins and drawers make this one of the most versatile interior configurations 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 convenient movable snack drawer easily adjusts up and down, making the perfect space for party platters and pizza boxes. The bins and drawers are also dishwasher safe.

Hidden LED Lighting

You're looking for a late night snack from the refrigerator, and suddenly you're blinded by the open door. We've solved that with our cleverly hidden Signature Lighting™, ensuring the spotlight stays focused on the food, not shining in your eyes.

Speed Chill

Speed Chill quickly brings the temperature back to the optimum level after the door has been open for an extended period of time. This helps fresh foods retain their original flavors, vitamins, nutritional value, and appearance.

Hidden Air Vents

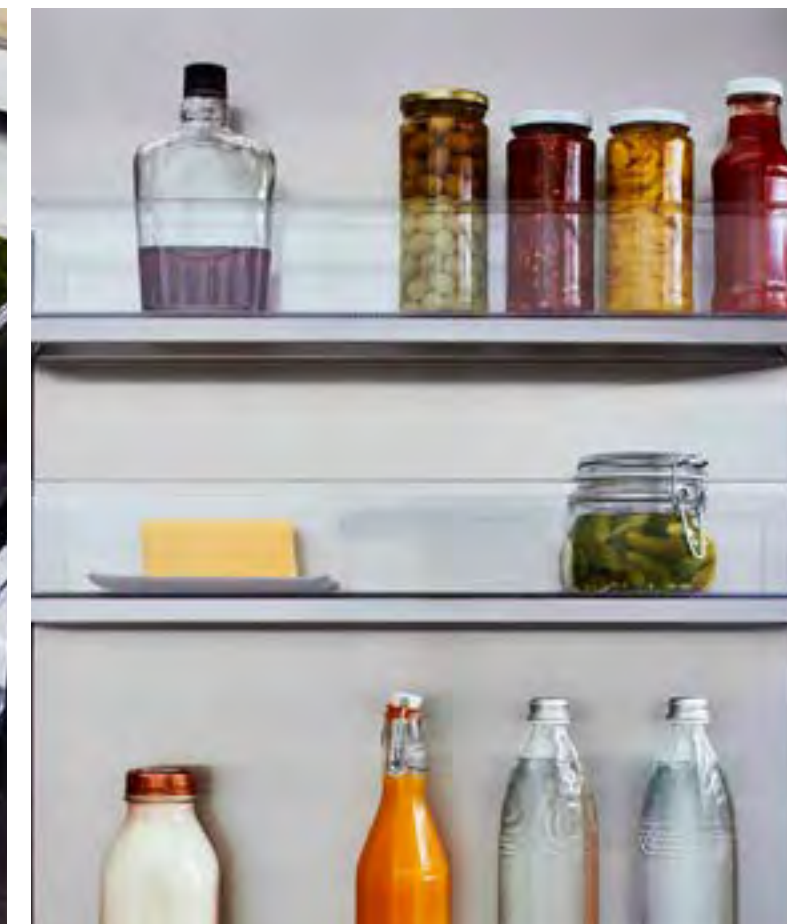
By engineering hidden air vents, we are able to create a cleaner looking interior while increasing capacity on the doors and interior as well as a completely flat back to the refrigerator.

Eco-Friendly

We care about more than just the kitchen. That's why each refrigerator is engineered to reduce environmental impact with HFC / HCFC-free refrigerant, insulation and recyclable materials.

Clockwise from top left:

HIDDEN LED LIGHTING KEEPS LIGHT FOCUSED ON THE FOOD. A CONVENIENT MOVABLE SNACK DRAWER EASILY ADJUSTS UP AND DOWN. ACCOMMODATE TALLER ITEMS WITH FULLY ADJUSTABLE DOOR BINS. LIFT AND GO™ DRAWERS MAKE CLEANING AND PREPPING EASY.





DESIGNER SHOWCASE



East Coast Technicureans

Design by *Sandra Steiner-Houck* / *Steiner-Houck & Assoc. LLC*

"When designing interiors we focus on the elements flowing from the interior to the exterior providing cohesiveness throughout," says designer, Sandra Steiner-Houck. This Transitional kitchen is situated amidst the rolling green hills of Southeastern Pennsylvania, just a stone's throw from the city. With its own unique aspects, the kitchen is even further enhanced by its connection to the outdoor living area. The unique combination of timeless honed and polished Carrara marble, hi-gloss exotic veneers and rich metal finishes provide beauty and longevity to the home. True appliance integration allows the chosen appliances to meld into the interiors, giving us the freedom to define the specific look and desired design for the space. Featuring a large island with two sinks, this design provides plenty of workspace for food prep and clean up directly adjacent to the cooking area.

See more of Sandra's designs at steinerhouck.com

PRODUCTS SHOWN

48-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION, 30-INCH COLUMN REFRIGERATOR, 30-INCH COLUMN FREEZER, 24-INCH WINE COLUMNS, POWERSTEAM® STAINLESS STEEL DISHWASHER.



SKSCF3001P

30-inch Integrated Column Freezer

The ultimate food lovers deserve the ultimate space to preserve all their favorites. With our 30-inch Integrated Column Freezer, precise temperature control is the key to keeping your meats, homemade soups, ice creams and more, fresh and free of ice crystals. And as an added bonus, at 17.8 cubic feet, the unsurpassed capacity offers the opportunity to keep as much as you want. Our unique ice shape gives an air of distinction while the removable clear bin holds up to 5.5 lbs., perfect for entertaining.



SKSCF2401P

24-inch Integrated Column Freezer

Part of being True to Food™ is always having the ingredients you need on hand, no matter what's currently in season. Offering 13.9 cubic feet, the largest capacity in its class, the Signature Kitchen Suite 24-inch Integrated Column Freezer is there for you with precise temperatures and humidity control to ensure the foods you put in it are as fresh as possible when it's time to use them.



SKSCF1801P

18-inch Integrated Column Freezer

Meet the youngest sibling of the Signature Kitchen Suite freezer family. Our 18-inch Integrated Column Freezer pairs well with others, provides precise temperature and humidity control, and at 9.6 cubic feet, has a surprising amount of capacity inside for everything you want to keep delicious. With Signature Fit™ installation, the 18-inch freezer pairs with column refrigerators seamlessly and fits just about anywhere in new and existing construction.



COLUMN FREEZERS

SKSCF3001P | SKSCF2401P | SKSCF1801P

Largest Capacity Column

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.

Signature Fit™ Integrated Design

Every integrated column features an intelligent, symmetrical design that allows for flush installation, along with easy field-reversible doors. Also, when our 18-inch column is installed with a 24-inch or 30-inch Column Refrigerator, the pair cleanly fits a 42"/48" opening or a 41.5"/47.5" opening—perfect for both new construction and replacement applications. (See Integrated Column Planning/Installation Guide for details.)

Automatic Speed Freeze

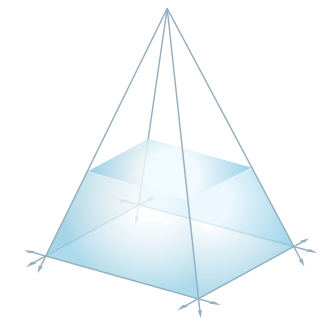
The faster something freezes, the smaller the ice crystals – meaning less disruption to your food. Freezing fresh food as quickly as possible, Speed Freeze helps retain original flavors, vitamins, nutritional value, and appearance.

Hidden LED Lighting

You're looking for a late night snack and suddenly you're blinded by the open door. We've solved that with our cleverly hidden Signature Lighting™, ensuring the spotlight stays focused on the food, not shining in your eyes.

Heater Kit Not Required

Thanks to the extreme temperature differences between a freezer and a refrigerator, installing columns typically calls for purchasing a heater kit to keep condensation and mold at bay. Our columns come with a built-in heater kit at no additional cost, that is always on while also being energy efficient.



Distinctive Ice

We didn't forget about your favorite drinks. Our trapezoidal ice shape gives an air of distinction, while the removable clear bin holds up to 5.5 lbs., perfect for entertaining all of your guests.

Clockwise from top left:

OUR GLASS AND METAL INTERIORS HELP KEEP SET TEMPERATURES. LIFT AND GO™ DRAWERS MAKE PREP WORK AND CLEAN UP EASY. SPEED FREEZE DROPS TEMPERATURES QUICKLY TO MINIMIZE ICE CRYSTALS ON FOOD.

COLUMN FREEZERS

SKSCF3001P | SKSCF2401P | SKSCF1801P

Lift and Go™

Exclusive Lift and Go bins and drawers make this one of the most versatile interior configurations in the industry. And unlike most freezers, our fully adjustable door bins can be moved in any increment you want, rather than a few preset options. Our convenient movable snack drawer easily adjusts up and down, making the perfect space for party platters and pizza boxes. The bins and drawers are also dishwasher safe.

Brilliant Interior

The glass and metal interior is not only beautiful, but also designed to help the freezer stay at the set temperature by holding and transferring cold quickly and efficiently.

Hidden Air Vents

By engineering hidden air vents, we are able to create a cleaner inside look while increasing capacity on the doors and interior as well as a completely flat back to the freezer.

Adaptive Defrost

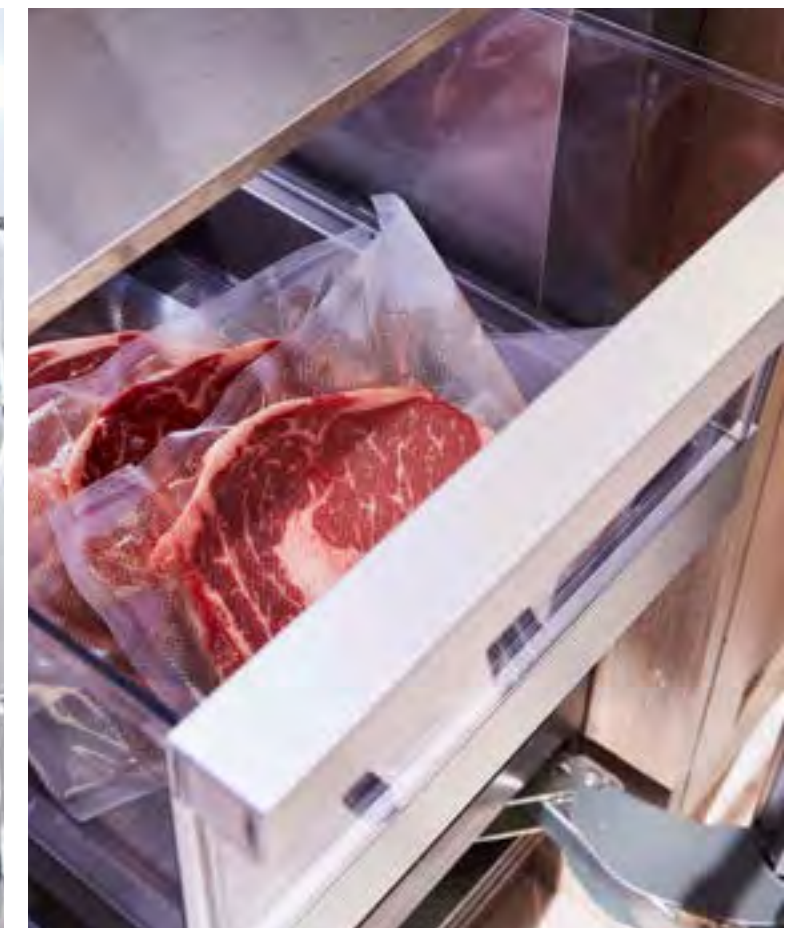
Meet the freezer that gets to know you. Adaptive Defrost measures the number of times you open the door as well as the ambient temperature, in order to select the best time to defrost. So when you are away it will defrost less often, saving energy and reducing freezer burn.

Eco-Friendly

We care about more than just the kitchen. That's why each freezer is engineered to reduce environmental impact with HFC / HCFC-free refrigerant, insulation and recyclable materials.

Clockwise from top left:

OUR GLASS AND METAL INTERIORS HELP KEEP SET TEMPERATURES. LIFT AND GO™ BINS MAKE CLEAN UP QUICK AND EASY. SPEED FREEZE DROPS TEMPERATURES QUICKLY TO MINIMIZE ICE CRYSTALS ON FOOD.



DESIGNER SHOWCASE



Northwest's Best

Design by *Nancy Dalton* | Baywolf Dalton, Inc.

"This home is a short ferry ride away from downtown Seattle and the Pike Place Market, so I wanted to make sure this kitchen went beyond beautiful and worked as a very functional kitchen," says designer, Nancy Dalton. As these homeowners like to entertain their family and friends several times a month, as well as host a benefit dinner and wine tasting during the summer for their children's school, Dalton made sure they had the tools they would need with our 48-inch Pro Range, double wall oven, two dishwashers, and two wine columns alongside our large French Door refrigerator. The long counter surfaces work perfectly as large open spaces as friends gather around for fresh seafood meals, wine and cheese pairings, and the farm-to-table dishes this area is famous for.

See more of Nancy's designs at baywolfdalton.com



PRODUCTS SHOWN

48-INCH DUAL-FUEL PRO RANGE WITH SOUS VIDE AND INDUCTION, 36-INCH BUILT-IN FRENCH DOOR REFRIGERATOR, 24-INCH UNDERCOUNTER MICROWAVE OVEN DRAWER, 30-INCH DOUBLE WALL OVEN, 18-INCH WINE COLUMNS, POWERSTEAM® STAINLESS STEEL DISHWASHERS.



SKSFD3604P

36-inch French Door Refrigerator

If you like wide open spaces, the French Door is the refrigerator for you. Wide shelves and larger bins in the doors provide plenty of room for you to store your larger items, and having everything at waist-height makes it easier to reach. Precise temperatures, purposeful design and an ingenious 5-mode convertible middle drawer make the Signature Kitchen Suite Built-in French Door Refrigerator the perfect way to maintain the freshness and integrity of everything you put in it.



Clockwise from top left:
OUR CONVERTIBLE MIDDLE
DRAWER ALLOWS YOU TO SELECT
FROM FIVE TEMPERATURE ZONES
INCLUDING: CHILLED WINE,
FREEZER, KIDS' SNACKS, FRIDGE
DELI, AND BEVERAGES.

FRENCH DOOR REFRIGERATOR

SKSFD3604P

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, kids' snacks, beverage, or drop the temperature all the way down to make it a freezer.

Precise Preservation

Innovative features like an inverter linear compressor and metal interior help to minimize temperature fluctuations to within 1° F to maintain food freshness.

Lift and Go™

Exclusive Lift and Go bins and drawers make this one of the most versatile interior configurations 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 convenient movable snack drawer easily adjusts up and down, making the perfect space for party platters and pizza boxes. The bins and drawers are also dishwasher safe.

Hidden Air Vents

By engineering hidden air vents, we are able to create a cleaner looking interior while increasing capacity on the doors and interior as well as a completely flat back to the refrigerator.

Speed Freeze

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.

Distinctive Ice

We didn't forget about your favorite drinks. Our frustum ice shape gives an air of distinction, while the removable clear bin holds up to 5.5 lbs., perfect for entertaining all of your guests.

FRENCH DOOR REFRIGERATOR

SKSFD3604P

Seamless Kitchen Design

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

Internal Water Dispenser

To ensure a clean look on the outside we tucked away the water dispenser on the inside of the refrigerator. Cold, fresh, filtered water is on demand with a simple touch.

Hidden LED Lighting

You're looking for a late night snack from the refrigerator, and suddenly you're blinded by the open door. We've solved that with our cleverly hidden Signature Lighting,[™] ensuring the spotlight stays focused on the food, not shining in your eyes.

Adaptive Defrost

Meet the freezer that gets to know you. 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. So when you are away it will defrost less often, saving energy and reducing freezer burn.

Eco-Friendly

We care about more than just the kitchen. That's why each refrigerator is engineered to reduce environmental impact with HFC / HCFC-free refrigerant, insulation and recyclable materials.

Clockwise from top left:

AN INVERTER LINEAR COMPRESSOR, METAL INTERIOR AND HIDDEN AIR VENTS HELP TO MINIMIZE TEMPERATURE FLUCTUATIONS TO WITHIN 1° F. OUR REMOVABLE CLEAR BIN HOLDS UP TO 5.5 LBS OF ICE. LIFT AND GO[™] DRAWERS ARE DESIGNED FOR EASY PREP WORK AND CLEAN UP.



Signature Fit[™] Integrated Design

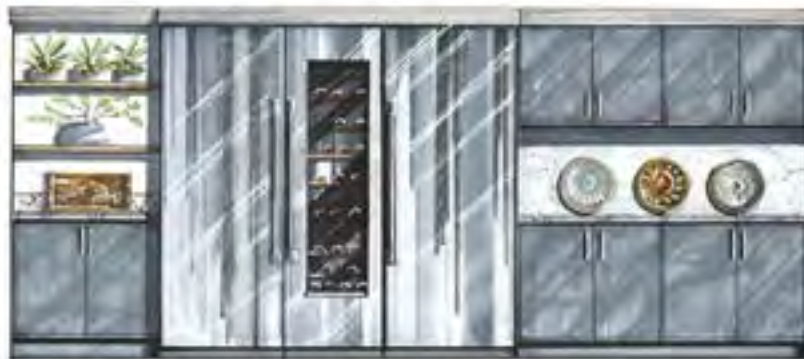
We made our refrigerators a half-inch less thick than standard measurements and provided a 7-foot electrical cord and waterline in order to fit any older manufacturer's space. This means smaller exteriors and larger interiors than anyone else, for a true win-win.

REFRIGERATION

PRESERVATION CENTER CONFIGURATIONS

Make it Yours

Everyone has a dream kitchen that not only looks beautiful, but one that also works around their approach to cooking. Between our French Door refrigerator, and wine, refrigerator, and freezer columns, you'll find the size, shape and capabilities you need to match virtually any imagination.



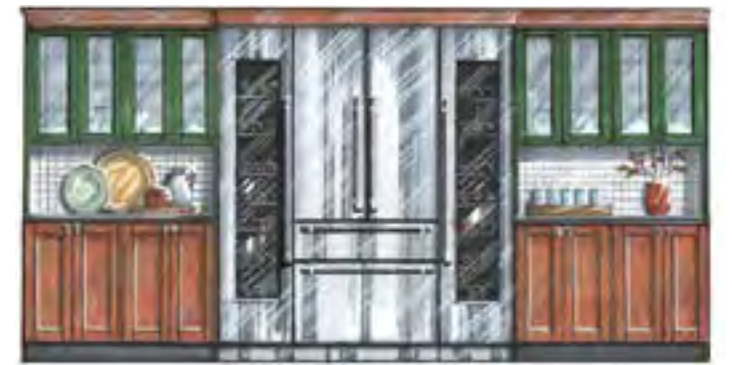
30-INCH FREEZER COLUMN
24-INCH WINE COLUMN
30-INCH REFRIGERATOR COLUMN



24-INCH FREEZER COLUMN
24-INCH WINE COLUMN
24-INCH REFRIGERATOR COLUMN



36-INCH FRENCH DOOR
18-INCH WINE COLUMN



36-INCH FRENCH DOOR
TWO 18-INCH WINE COLUMNS



30-INCH FREEZER COLUMN
TWO 18-INCH WINE COLUMNS
30-INCH REFRIGERATOR COLUMN



24-INCH FREEZER COLUMN
30-INCH REFRIGERATOR COLUMN
24-INCH WINE COLUMN



24-INCH FREEZER COLUMN
18-INCH WINE COLUMN
24-INCH REFRIGERATOR COLUMN



TWO 24-INCH WINE COLUMNS
30-INCH FREEZER COLUMN
30-INCH REFRIGERATOR COLUMN



24-INCH INTEGRATED COLUMN REFRIGERATOR



30-INCH INTEGRATED COLUMN REFRIGERATOR



36-INCH BUILT-IN FRENCH DOOR REFRIGERATOR



18-INCH INTEGRATED COLUMN FREEZER



24-INCH INTEGRATED COLUMN FREEZER



30-INCH INTEGRATED COLUMN FREEZER

FEATURES	SKSCR2401P	SKSCR3001P	SKSFD3604P	SKSCF1801P	SKSCF2401P	SKSCF3001P
WiFi-Enabled for ThinQ® Control with iPhone / Android App	yes	yes	yes	yes	yes	yes
Linear Inverter Compressor	yes	yes	yes	yes	yes	yes
Speed Chill	yes	yes	yes	n/a	n/a	n/a
Speed Freeze	n/a	n/a	yes	yes	yes	yes
Adaptive Defrost	n/a	n/a	yes	yes	yes	yes
Modes	Sabbath, Demo, Power On / Off, Temp Control, Water Filter Reset, Smart Diagnosis, WiFi, Smart Grid	Sabbath, Demo, Power On / Off, Temp Control, Water Filter Reset, Smart Diagnosis, WiFi, Smart Grid	Sabbath, Ice Plus, Demo, Icemaker On / Off, Power On / Off, Temp Control, Water Filter Reset, Smart Diagnosis, WiFi, Smart Grid	Sabbath, Ice Plus, Demo, Icemaker On / Off, Power On / Off, Temp Control, Water Filter Reset, Smart Diagnosis, WiFi, Smart Grid	Sabbath, Ice Plus, Demo, Icemaker On / Off, Power On / Off, Temp Control, Water Filter Reset, Smart Diagnosis, WiFi, Smart Grid	Sabbath, Ice Plus, Demo, Icemaker On / Off, Power On / Off, Temp Control, Water Filter Reset, Smart Diagnosis, WiFi, Smart Grid
Internal Water Dispenser	yes	yes	yes	no	no	no
Ice Production (24 Hrs.)	n/a	n/a	3.5 lbs	3.5 lbs.	3.5 lbs.	3.5 lbs
Operating Temperatures	33° to 46° F	33° to 46° F	Refrigerator: 33° to 46° Freezer Drawer: -6° to 8° F Convertable Middle Drawer: Freezer (-6° to 8° F), Meat / Seafood (29° F), Cold Drinks (33° F), Fridge / Deli (37° F), Chilled Wine (42° F)	-6° to 8° F	-6° to 8° F	-6° to 8° F
Maximum Sound Level	39 dBA	39 dBA	39 dBA	39 dBA	39 dBA	39 dBA
Star-K Certified Sabbath Mode	yes	yes	yes	yes	yes	yes
ENERGY STAR® Certified	yes	yes	yes	yes	yes	yes
STYLE						
Door Style	Panel Ready	Panel Ready	Panel Ready	Panel Ready	Panel Ready	Panel Ready
Stainless Steel Panel / Handle / Toekick Kit (optional, sold separately)	SKSPK245CS	SKSPK305CS	SKSPK360FS	SKSPK185CS	SKSPK245CS	SKSPK305CS
Door Swing	ships right hinge, reversible	ships right hinge, reversible	french doors	ships left hinge, reversible	ships left hinge, reversible	ships left hinge, reversible
Interior Cabinet Finish	metal	metal	metal	metal	metal	metal
Digital Touch Controls w/White LED Display	yes	yes	yes	yes	yes	yes
Hidden LED Interior Lighting	yes	yes	yes	yes	yes	yes
CAPACITY AND STORAGE						
Total Capacity (cu. ft.)	13.9	18	19.3	9.5	13.9	17.8
Storage Shelves	3 Adjustable w/LED Lighting, 1 Fixed	3 Adjustable w/LED Lighting, 1 Fixed	2 Adjustable w/ LED Lighting, 1 Fixed	3 Adjustable w/ LED Lighting, 1 Fixed	3 Adjustable w/ LED Lighting, 1 Fixed	3 Adjustable w/ LED Lighting, 1 Fixed
Adjustable / Removable Storage Drawer	1 Soft-close / Self-close	1 Soft-close / Self-close	n/a	n/a	n/a	n/a
Lift and Go™ Ice Drawer	n/a	n/a	ice bucket	1 Soft-close / Self-close	1 Soft-close / Self-close	1 Soft-close / Self-close
Lift and Go™ Crisper / Storage Drawers	2 Soft-close / Self-close	2 Soft-close / Self-close	2 Soft-close / Self-close	2 Soft-close / Self-close	2 Soft-close / Self-close	3 Soft-close / Self-close
Full-Extension Freezer Storage Drawer	n/a	n/a	Soft-close / Self-close	n/a	n/a	n/a
Full-Extension Convertible Drawer	n/a	n/a	Soft-close / Self-close	n/a	n/a	n/a
Removable Ice Bucket Storage Volume	n/a	n/a	5.5 lbs.	5.5 lbs.	5.5 lbs.	5.5 lbs.
Aluminum Framed Lift and Go™ Door Bins with Removable Inserts (Holds 2-Liter Bottles)	4 Adjustable	4 Adjustable	6 Adjustable	4 Adjustable	4 Adjustable	4 Adjustable
TECHNICAL DETAILS						
Front Servicable	yes	yes	yes	yes	yes	yes
Anti-tip bracket included	yes	yes	yes	yes	yes	yes
Unification Kit Included (SKSFJ800P)	no	no	no	yes	yes	yes
Required Power Supply	115V, 60Hz, 15 or 20 Amp	115V, 60Hz, 15 or 20 Amp	115V, 60Hz, 15 or 20 Amp	115V, 60Hz, 15 or 20 Amp	115V, 60Hz, 15 or 20 Amp	115V, 60Hz, 15 or 20 Amp



Wine Preservation

DESIGNER SHOWCASE



Technicureans Times Two

Design by *Joan Ravasy* | *Joan Ravasy Design, L.L.C.*

"Experiential cooking meets stylish dining and a luxury living space," says Joan Ravasy, describing her showcase. Together with team member, Isabel Byrnes, she designed this space with specific form and line as the perfect kitchen for the Technicurean couple that likes to prepare food and entertain for their family and friends in an all-inclusive, luxury curated environment. The wide open area is typical of raw undivided ruinous relic structures, of antique loft space with high ceilings and original full exposure iron grid glass walls, cross sawn oak floors, in old multi-story brick buildings. Once dedicated to the then prevalent manufacturing industry in the New York/New Jersey tri-state area, these structures are now being repurposed into experiential amenity-driven custom living spaces and buildings for epicurious millennial families. Located in outlying areas with abundant local resources to obtain field-to-table produce, fresh cut meats, specialty stores and on-demand delivered gourmet items, Joan Ravasy Design created this single open, bespoke and elegantly austere space, contrasting restored backgrounds with new technology and finishes, designed for the Technicurean Lifestyle times two.

See more of Joan's designs at joanravasydesign.com.



PRODUCTS SHOWN

24-INCH REFRIGERATOR COLUMNS, 24 -INCH FREEZER COLUMNS, 24 -INCH WINE COLUMNS, 36 -INCH DUAL-FUEL PRO RANGES WITH SOUS VIDE, 36 -INCH PRO-STYLE WALL HOODS.

Please go to signaturekitchensuite.com for the latest information on our new products.

Cheers to innovation

It's hard to imagine a more perfect partner for good food than wine. A big, bold cabernet sauvignon with a savory lamb chop is always a good idea. A silky chardonnay with salmon in a lush sauce gets a yes every time. A zippy sauvignon blanc (French for "wild white," by the way) holds its own with a tangy dish like scallops with grapefruit-onion salad. And fortunately, the pairing list goes on and on. For all of these wines to pull their weight at the table, they must be protected against their four biggest enemies: vibration, light, and variations in temperature and humidity. That's why we developed our wine column refrigerators with our exclusive Wine Cave Technology™ – it mimics the ideal environment of historic Old World wine caves to keep these harmful elements at bay. We're also pleased to provide our Signature Sommelier™ app powered by Wine Ring to manage your entire collection and help you make sure you don't miss your favorite wines when they are at their peak of perfection.



Clockwise from top left:
THE FAMOUS WINE CAVES OF BUENA VISTA IN SONOMA COUNTY, THE INSPIRATION FOR OUR WINE CAVE TECHNOLOGY.™ REDS, WHITES, OR SPARKLING, WE HAVE A TEMPERATURE ZONE FOR EACH. THE AGING PROCESS MAY START AT THE WINERY, BUT CONTINUES ON FOR THE WELL-PREPARED COLLECTOR. EVERY EXQUISITE WINE HAS A BEAUTIFUL BEGINNING.





SKSCW241RP

24-inch Integrated Column Wine Refrigerator

Ingeniously engineered with an emphasis on providing the perfect cave-like environment, our 24-inch wine refrigerator protects your collection against wine's four biggest threats: vibration, light, and variations in temperature and humidity. With a class-leading 113-bottle capacity, our wine refrigerator includes three independent temperature zones that can be set between 41 and 64 degrees Fahrenheit to ensure optimal conditions for your favorite red, white and sparkling varietals, or long-term storage. And every integrated column features an intelligent, versatile design that allows for flush installation.



SKSCW181RP

18-inch Integrated Column Wine Refrigerator

Designed to provide a cave-like environment for precise wine preservation, our 18-inch wine refrigerator protects your collection from the damaging elements of vibration, light, and variations in temperature and humidity. This 71-bottle capacity wine refrigerator includes dark opaque glass doors for triple-paned UV protection with an InstaView™ Window; a linear compressor to ward against vibration; dual evaporators to maintain steady moderate humidity; and two independent temperature zones to keep your wine collection precisely preserved.



WINE COLUMN REFRIGERATORS

SKSCW241RP | SKSCW181RP

Protect And Display

To protect wine from damaging UV light we've installed dark-tinted, triple-pane glass doors. To showcase your collection with Touch Display Lighting, a gentle tap of the glass, or our mobile app, activates LED lights throughout. Choose from four display settings: Presentation, Upper, Lower, and All.

Independent Temperature Zones

Red, white, sparkling wines and long-term storage all have their own temperature needs, so we've given them their own spaces and precise temperature controls maintaining the lowest fluctuations among leading brands. Our 24-inch column features three zones, and the 18-inch has two.

Optimal Humidity Control

To keep harmful oxygen out of wine, corks need to be protected from drying out. Our humidity control boosts conditions to optimum levels, helping to preserve the quality and taste of your favorite wines.

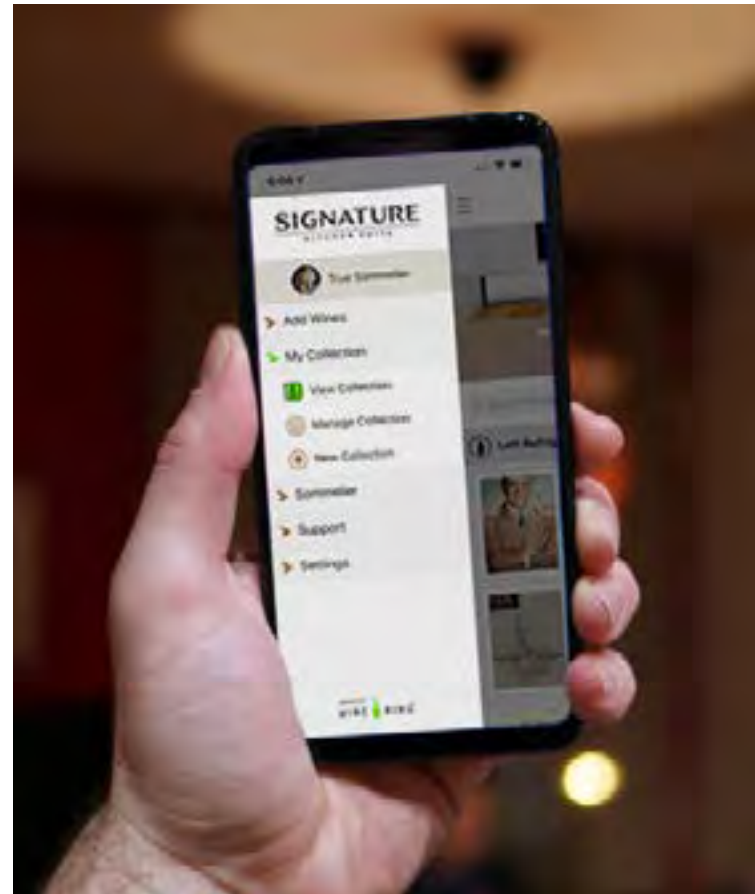


Vibration Under Control

Over the long term, vibration is one of wine's biggest threats, so we've engineered our wine columns with an inverter linear compressor to help minimize vibration to less than 2 gal (cm/s²).

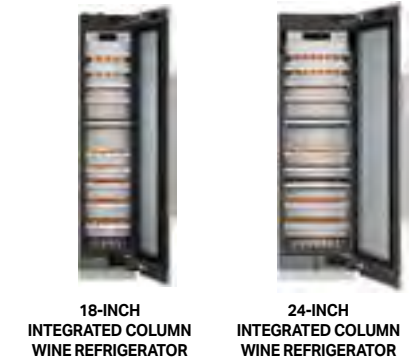
Clockwise from top left:

OUR 24-INCH WINE COLUMNS FEATURE THREE TEMPERATURE ZONES SO ALL YOUR NEEDS ARE MET. DARK-TINTED, TRIPLE-PANE GLASS AND TOUCH DISPLAY LIGHTING WORK TOGETHER TO KEEP HARMFUL UV LIGHT AT BAY. OPTIMAL HUMIDITY CONTROL PROTECTS CORKS FROM DRYING OUT.



Clockwise from top left:
 OUR SHELVES USE NATURAL BEECHWOOD TO PROTECT AGAINST OILS, ODORS AND OTHER WOOD BYPRODUCTS. OUR EXCLUSIVE SIGNATURE SOMMELIER APP BRILLIANTLY MANAGES YOUR ENTIRE COLLECTION. SIGNATURE FIT INTEGRATED DESIGN ENSURES YOUR KITCHEN DESIGN LINES ARE KEPT TOP OF MIND.

WINE COLUMN REFRIGERATORS
 SKSCW241RP | SKSCW181RP



Natural Beechwood Sliding Shelves

Beyond sliding smoothly, our shelves take things a step further by featuring natural beechwood to eliminate any possibility of oils, odors or other wood byproducts altering the purity of your wine. They also help with dampening vibration and feature beveled edges to protect the bottle and label.

Signature Fit™ Integrated Design

Beyond our commitment to your collection of fine wines is our devotion to your sense of fine design. Every integrated column features an intelligent, versatile design that allows for flush installation, along with easy door reversal.

Signature Sommelier™ App Powered by Wine Ring

Our exclusive wine app manages your entire collection with photos of labels and notes on shelf placement. The app will also learn your preferences and make recommendations. Thanks to WiFi connectivity, our wine columns are friends with our ranges and can start making recommendations for the perfect wine pairing based on what you're having for dinner. Since it's powered by Wine Ring, it functions as a social platform allowing a guest who is also on the app to know what you're making, and even suggesting what to bring.

FEATURES	SKSCW181RP	SKSCW241RP
WiFi-Enabled for SmartThinQ® Control with iPhone / Android App	yes	yes
InstaView™ Window (Knock Twice to See Inside)	yes	yes
Wine Cave Technology™	yes	yes
Inverter Linear Compressor	yes	yes
Temperature Zones	2	3
Operating Temperatures	41 - 64 degrees F	41 - 64 degrees F
Humidity Control	yes	yes
Modes	Sabbath, Demo, Power On / Off, Temp Control, Smart Diagnosis, WiFi	Sabbath, Demo, Power On / Off, Temp Control, Smart Diagnosis, WiFi
High Altitude Compatibility	yes	yes
Maximum Sound Level	38 dBA	38 dBA
Star-K Certified Sabbath Mode	yes	yes
STYLE		
Door Style	Panel Ready	Panel Ready
Door Swing	Reversible (Ships Right Hinge)	Reversible (Ships Right Hinge)
Interior Cabinet Finish	Metal	Metal
Digital Touch Controls w/White LED Display	yes	yes
Hidden LED Interior Lighting	yes	yes
Presenter Shelf Lighting	yes	yes
CAPACITY AND STORAGE		
Bottle Capacity (750 ml)	71	113
Storage Shelves	11	11
Shelf Material	Beechwood with Metal Accents	Beechwood with Metal Accents
Presenter Shelf	1	2
TECHNICAL DETAILS		
Front Serviceable	yes	yes
Anti-tip bracket included	yes	yes
Required Power Supply	115V, 60Hz, 15 or 20 Amp	115V, 60Hz, 15 or 20 Amp

Just like you, we want everything to come out perfectly in the kitchen. We know that today's home chefs put a lot of thought into what they're making. It's the reason the idea of cooking at home is so popular. There have never been more TV shows, movies, documentaries, celebrity designer and chefs, and how-to videos devoted to the subject of cooking and design than there are today. That's why we bring the same effort to what we're building. At Signature Kitchen Suite, we recognize our appliances are the last step in a long journey to the table, and we believe providing home chefs with the right tools is the best way to stay True to food.



SignatureKitchenSuite.com Follow us @SKSappliances   