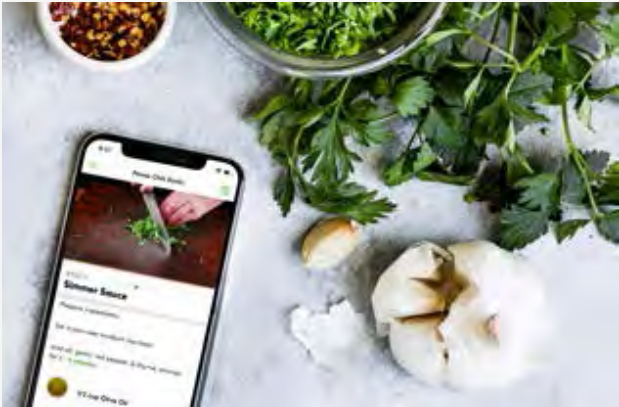


True to Food™

At Signature Kitchen Suite, we're embracing a new generation of forward-thinking cooks who are combining the passion for food with the appreciation for innovation. We call them Technicureans™. And we are keeping our True to Food promise through luxury appliances that deliver performance, design, precision, and leading-edge technology to preserve and prepare food in the best possible way.



Technology is in our DNA

Whether it's precision digital Smart Knobs we've pioneered, a remarkably quiet energy-saving linear inverter compressor found in our refrigeration systems, or our ultra-low gas burners engineered to handle your most delicate sauces and desserts, Signature Kitchen Suite is a leader in innovation and technology.

Add the Signature Kitchen Suite App into the mix and you've got connectivity that helps you stay True to Food™: receive notifications from your appliance for timers and open doors, start your oven remotely, and manage temperatures on select appliances while taking advantage of customizable features like Sabbath Mode on your refrigeration products. Plus, technologies like Innit's guided cooking adjusts cooking cycles for always-perfect results, while multiple modalities in our ovens make for the ultimate playground for our Technicureans™.



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. Most recently, our 36-inch Dual-Fuel Pro Range with Sous Vide and Induction captured the 2021 *Architectural Digest* Great Design Award, while our complete line of products was honored among *ProBuilder's* Top 100 Products for 2021. Our appliances have been awarded by the NKBA, NAHB, Red Dot and countless major publications.



For a complete list of our awards, please visit www.signaturekitchensuite.com/us/our-story/awards.



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.

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

To learn more please visit www.signaturekitchen-suite.com/us/customer-care.

Concierge Service

We believe every meal that goes by without the tools you need is a wasted opportunity. That's why we've developed our Concierge Service to keep you cooking.

We're Here to Help – Whether it's registering your products, scheduling maintenance, or offering simple advice – you'll be matched with your personal, dedicated service representative who can help with everything you need.

Completed Repairs Quickly – Our repair technicians keep their trucks well-stocked so there's less waiting for parts — making the goal one appointment and the repair is complete. And you can count on a two-hour appointment window, where available, with a courtesy alert within 30 minutes of arrival time.

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

Regional Senior Sales Managers

Northeast Rod Gower 201-509-2411 rod.gower@lge.com	Northwest Gino Martinez 425-559-3793 gino.martinez@lge.com	Central Will Wicklander 630-742-1412 william.wicklander@lge.com	Southeast Todd Hein 407-340-9978 todd.hein@lge.com	Southwest Matt Adams 949-899-1195 matthew.adams@lge.com
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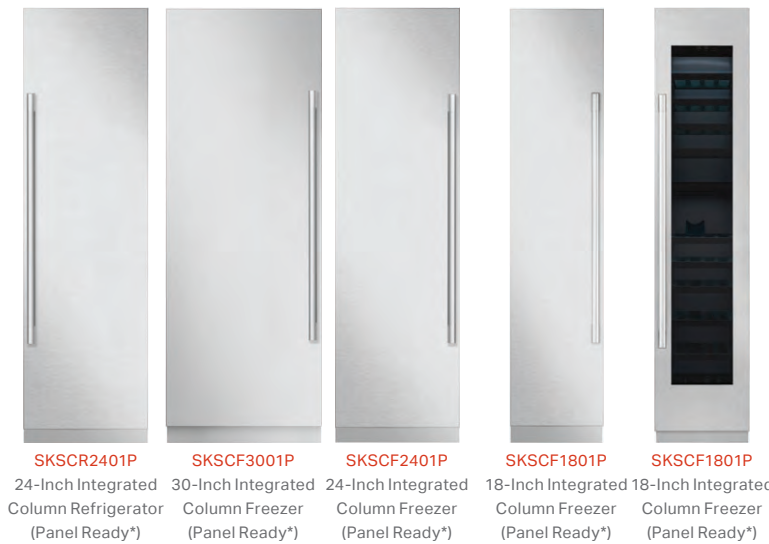
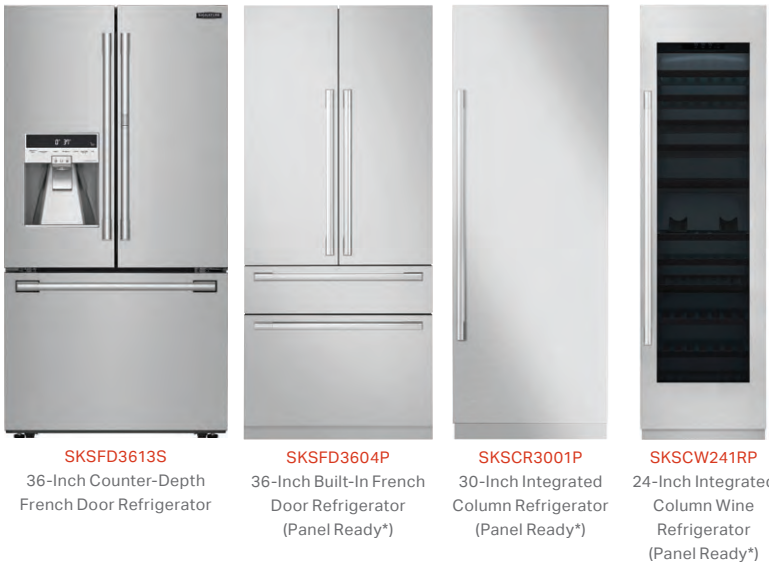


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Refrigeration & Wine Preservation

Signature Kitchen Suite is determined to keep the integrity of your fresh food with every innovation—from one of the largest capacity 30-inch Integrated Column Refrigerator, to the industry’s only built-in French Door refrigerator with a 5-mode convertible middle drawer, to true cave-like environments for your favorite wines.



*Shown with optional stainless steel panels



Undercounter

Our 24-inch undercounter models takes preservation beyond the traditional kitchen space and into your favorite entertainment spots throughout the house.



Cheers to Innovation

Refrigeration & Wine Preservation

Precise Preservation – Features like an inverter 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.

Extra Large Capacity Columns – We are determined to preserve the integrity of your fresh food. That’s why we put so much innovation and engineering into our integrated 30-inch refrigerator and 18-inch freezer columns — both with one of the largest capacity in their class.

Wine Cave Technology™ – It’s hard to imagine a more perfect partner for good food than wine. 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 protect wine against its four biggest enemies: vibration, light, and variations in temperature and humidity.

Undercounter Convertible Refrigerator / Freezer Drawers – The only built-in undercounter refrigeration unit in its class with dual drawers and Multi-Temp™ Settings. Both drawers offer a selection of six temperature zones: Pantry, Fridge, Bar, Seafood, Meat, or drop the temperature all the way down to make it a freezer.

Cooking

The Only Built-In Sous Vide – Presenting the industry’s only built-in sous vide ranges, delivering the ultimate in cooking precision right to your home. Once your favorite cut has reached its perfect doneness, just finish with a delicious crust on our 23K BTU Ultra-High™ Burner, the highest in its class.

Exclusive Smart Knobs – Each cooking method has a dedicated Smart Knob featuring a large, illuminated display which provides information such as heat level, temperature or time remaining. Each burner knob can act as an individual timer.

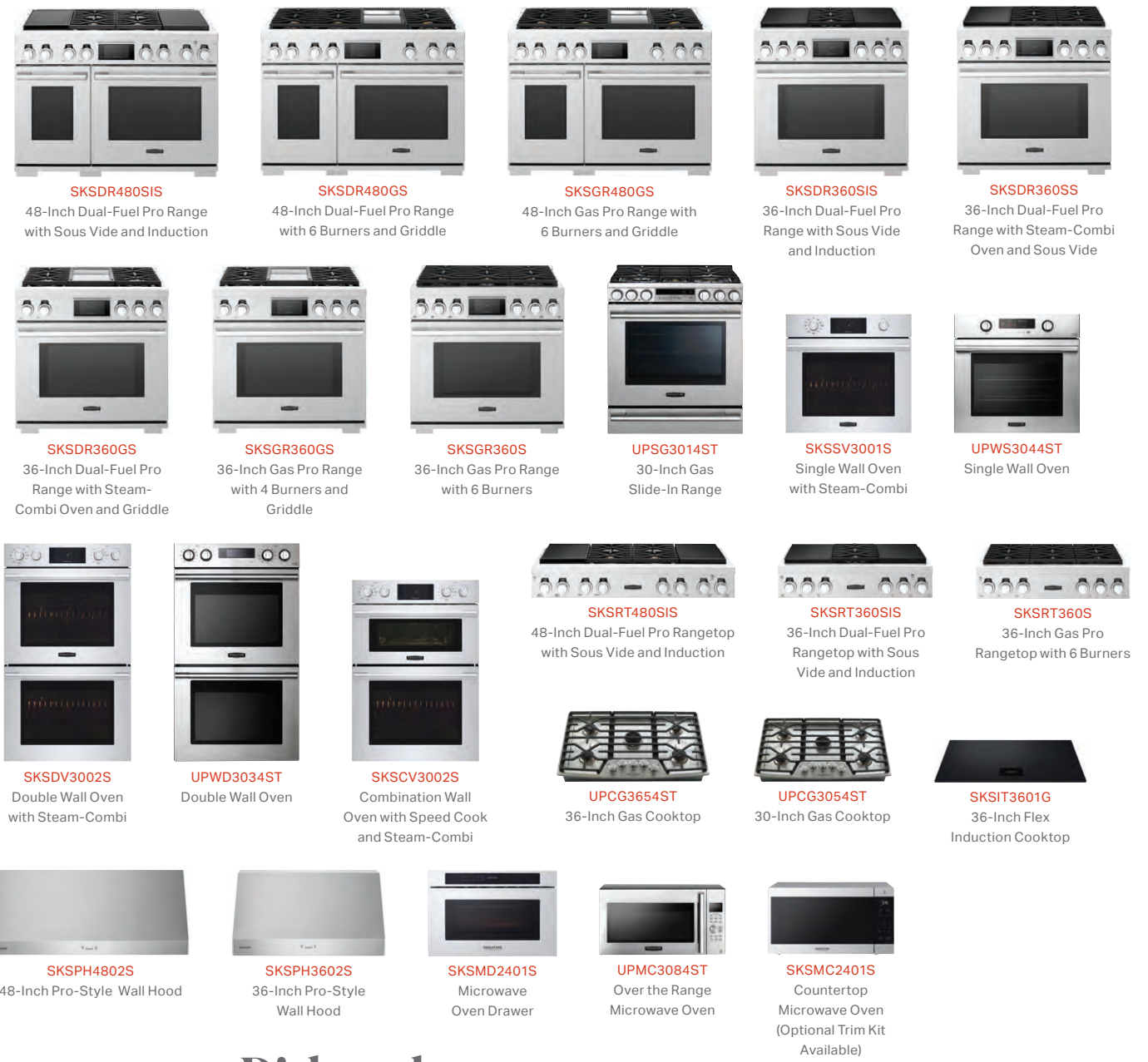
Innovative LCD Touch Screen – Utilize the large touch screen for easy setting of the specialty cooking features such as Convection Conversion, Meat Probe, Warm, Pizza, Proof, Sabbath Mode and My Recipes.

Steam-Combi™ Convection Oven – Versatile Steam-Combi™ Convection ovens combines steam and convection cooking for gourmet results. The convection system cooks food quickly and evenly while steam helps to preserve texture, appearance and taste.



Cooking

Precision, power, and versatility is Signature Kitchen Suite’s recipe for ensuring everything you make on our ranges is made in the best way possible. Rangetops provide the flexibility and precision you want with features like two-zone induction, Ultra-High™ and Ultra-Low™ burners, a Chromium Griddle, and the ultimate cooking precision of the first built-in sous vide on the market.



Dishwashers

Sleek, quiet and powerful, Signature Kitchen Suite’s premium, built-in dishwashers are the perfect finish to all your best meals.

