



## Project Catalogue

True to Food™





## SKS

### Where precision meets passion

*SKS envisions a new generation of modern chefs, empowering their passion for food and their innovative spirit. By offering superior-quality solutions and cutting-edge technology, we enable the ultimate cooking experience with maximum flexibility, honoring ingredients in every form. We celebrate performance, design, and precision—a synergy that pays sincere tribute to everyone in the culinary journey: those who grow the food, those who prepare it, and those who have the pleasure of savoring it.*



RESPECT FOR FOOD, DOWN TO ITS ESSENCE,  
IS OUR MANIFESTO.

## True to Food™

*Every fine food has its own unique story, from its origin to our table. The earth and the sea, plants and animals, the farmer, the pasta maker, the fisherman, the baker: each plays their own essential role and deserves great respect. SKS is protruding to participate in this journey of value.*

True to Food™ is our manifesto, our mantra: a philosophy dedicated to rediscovering the value of food, by virtue of its origin, its respective nutritional characteristics and its potential in the culinary domain. SKS appliances, through the combination of design and cutting-edge technology, deliver superior quality performance to preserve and enhance the organoleptic properties of any food category, thus safeguarding its quality and freshness. At the heart of our collection lies the refrigeration range: refrigerators, freezers and wine coolers designed to create, according to your individual needs, infinite combinations of cooling that guarantee maximum precision and respect for your food.

For example, the French Door combined refrigerator features a convertible drawer that can be set with personalized temperatures to meet the most diverse needs for storing ingredients. The freezer operates with only 1°C variation between the set temperature and the actual temperature: this precise control enables extremely rapid heat transfer and therefore greater efficiency and perfect food preservation.



## Design

*The more understated, the more captivating. True beauty reveals its uniqueness through a gradual discovery of its finest details. Your kitchen is transformed into an atelier of culinary artistry, where every space serves as a catalyst for your creative vision.*

SKS embodies an expansive and contemporary vision of luxury, rooted in the exceptional synergy between design and functionality. This union yields products of unparalleled excellence—appliances that are as aesthetically refined as they are impeccable in performance, meticulously engineered to be experienced through a bespoke lens, adapting to the diverse needs of every individual.

Hygienic, high-resistance materials meet a clean, minimalist aesthetic, designed to inhabit any kitchen environment. This is made possible through seamless integration, allowing for custom-paneling that matches the exact finishes and textures of your bespoke cabinetry.

For instance, the handleless ovens with automated opening and flush-to-cabinetry installation integrate flawlessly into the architectural layout. This fusion of form and function allows for effortless access even when your hands are occupied. Likewise, the natural beechwood shelving within the Wine Cabinets offers an organic, tactile experience, ensuring structural stability while acting as a natural regulator for internal temperature and humidity.



## Smart

*Intelligent, intuitive, connected.  
SKS appliances are smart in every way, delivering professional performance even in your home kitchen.*

When something is smart, it is so in its DNA. This is why SKS appliances express their intelligence in diverse forms.

The appliances are silent, with intuitive, interactive and assisted operation, easy to clean and maintain.

They are Wi-Fi ready and can be connected to your home automation system. Through the LG ThinQ app they can be managed remotely in all their functions. The Smart Diagnosis™ system allows you to run a diagnostic on appliance performance using your mobile device.

Smart features extend to the various products themselves. For example, the shelves in refrigerators and freezers feature LED lighting powered by True View® induction technology, that is, with no physical connections: this allows you to move them freely from one level to another, with illumination automatically reactivating after each relocation. The Gourmet Chef function in ovens assists you in recipe preparation by indicating the most appropriate cooking steps beginning from the raw ingredient and its weight.

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REFRIGERATION

## Long life to freshness

*French Door 36" / Column refrigerators*

*Column freezers*

*Undercounter convertible refrigerator / Wine cellar*

Fresh food has finally found a place where it can be properly cared for. This is why SKS provides exceptional appliances that deliver refrigeration and freezing capacity among the finest in their category.

The built-in refrigeration suite lies at the very heart of the SKS collection. Available with bespoke custom-panel finishes or professional-grade stainless steel, our Column Refrigerator and Freezer, French Door, and Column Wine Cabinets offer expansive preservation capacities and chef-grade performance tailored for the most refined domestic environments. The collection is further enhanced by the Undercounter Convertible Refrigerator and Undercounter Wine Cabinet—compact, sophisticated solutions that deliver the uncompromised excellence and technological innovation of the SKS brand.

REFRIGERATION

## French Door 36”

*Remarkably versatile and spacious, ideal for families and those who cherish moments of conviviality.*

A visually striking masterpiece that seamlessly integrates a double-door refrigerator, a freezer drawer, and a central convertible drawer, offering the ultimate flexibility to adapt its function to the user's evolving needs.



## *French Door 36"*

The French Door 36" SKS combines contemporary elegance and advanced functionality, becoming a protagonist in the modern kitchen. The double upper doors offer a wide and organized view of the refrigerator, while the spacious freezer and convertible drawer guarantee flexibility for every type of storage.

Uniform cooling technology preserves food freshness and quality, combining careful design, high performance, and daily practicality.



## True Benefits



### Convertible drawer

The central drawer can be personalized with five different temperature settings, selectable from the control panel. It can automatically assume the temperature set in the freezer compartment (from -24°C to -18°C) or, alternatively, you can select meat and fish mode (-1°C), chilled beverages (1°C), gourmet refrigerator mode (3°C) and fresh wine (5°C).

### Integrated ice and water dispenser

The cold water dispenser is integrated into the internal side wall, activated by pressing a lever directly with the glass or pitcher. Simple and easy to use, it does not compromise the internal storage capacity of the refrigerator and integrates seamlessly into its design. The dispenser is equipped with a water filter that has an average lifespan of six months. The freezer drawer features an ice dispenser with a maximum capacity of 2.3 kg. For its operation, the refrigerator requires a connection to the water supply system.

### Flexible space

Every ingredient finds its place thanks to height-adjustable shelves and spacious drawers. The position of the glass shelves is also adjustable in height to guarantee maximum flexibility, creating ample space even for large volumes such as serving platters, cake carriers, pizza boxes, salad bowls, or bulky fruits and vegetables. The drawers also feature a well-sealed closure to ensure reliable preservation and prevent humidity loss.



### True-View™

The intelligent True-View™ system offers discreet and targeted illumination on every shelf, never directly towards the eyes of those opening the refrigerator, thanks to its magnetic induction operation. Each shelf has its own lighting and can be adjusted or removed according to your needs.

### Smart connection

The French Door 36" is Wi-Fi ready and can be connected to the LG ThinQ app for remote management of all functions: adjust temperatures, check filter status, set Ice Plus. Through the app you can also verify correct operation via Smart Diagnosis™ and receive an alert in case of unexpected power loss, allowing you to intervene promptly.

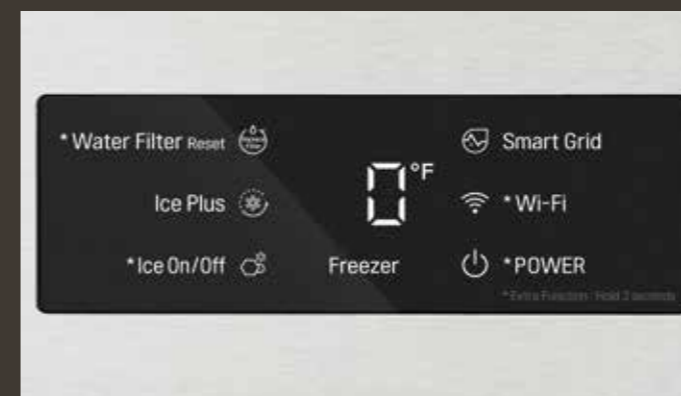
### Two independent cooling systems

The French Door 36" features two Smart Inverter compressors that ensure peak performance, reliability and outstanding quietness. Each compartment (refrigerator, freezer, convertible drawer) is electronically managed by a dedicated evaporator to guarantee maximum precision in temperature control.



### Antibacterial filter

Thanks to exclusive technology, the antibacterial filter effectively purifies the air inside the refrigerator. Through its absorbing power, the activated charcoal in the filter reduces the molecules responsible for unpleasant odors and bacteria present inside the refrigerator.



### Control panel

Allows you to easily manage all settings, from temperature regulation of the three compartments to ice production. The door alarm and filter change alert are located here. When the French Door is closed, the display automatically powers down to ensure energy efficiency.

# SKSFD3634P Integrated French Door refrigerator/freezer 36"



## CUSTOM PANELS

### Paneling options

#### SKSPK360FS: Stainless steel panel kit

The appliance can be seamlessly integrated using the optional SKS Stainless Steel Panel Kit. The comprehensive kit includes: two panels for the refrigerator compartment doors (A), one panel for the convertible drawer (B), one panel for the freezer drawer (C), a matching toe kick and four ergonomic handles.

#### Bespoke custom paneling

This unit is specifically engineered to accommodate bespoke custom cabinetry panels, ensuring a unified aesthetic with the kitchen's architectural design. Please refer to the following dimensions and weight allowances for custom fabrication:

**A** - Refrigerator door panels: 1254 mm x 452 mm

Max. weight allowance: **15 kg** per panel

**B** - Convertible drawer panel: 233 mm x 908 mm

Max. weight allowance: **10 kg** per panel

**C** - Freezer drawer panel: 533 mm x 908 mm

Max. weight allowance: **15 kg** per panel

Toe kick: 102 mm x 908 mm

A standard 4 mm reveal (gap) is required between all panels for optimal alignment.

### Design recommendations

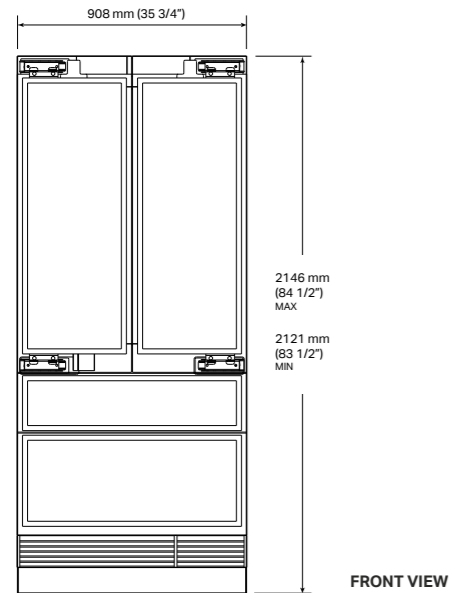
SKS handles are available for separate purchase as refined accessories in brushed aluminum, offered in Medium or Long versions to suit your aesthetic preference.

#### SKSHK310HS: Bespoke Medium handle

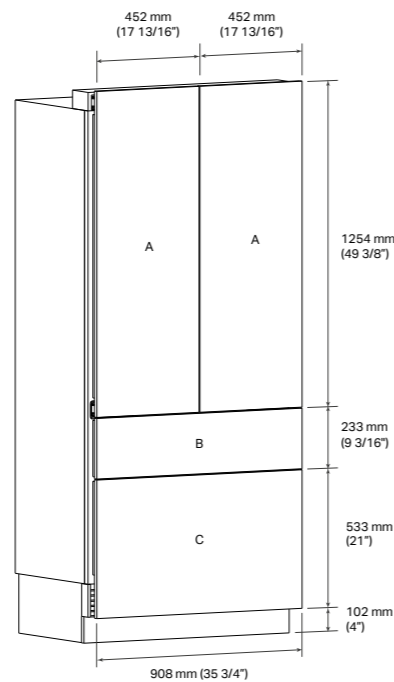
805 mm (31 11/16") Medium handle – Brushed aluminum

#### SKSHK480HS: Bespoke Long handle

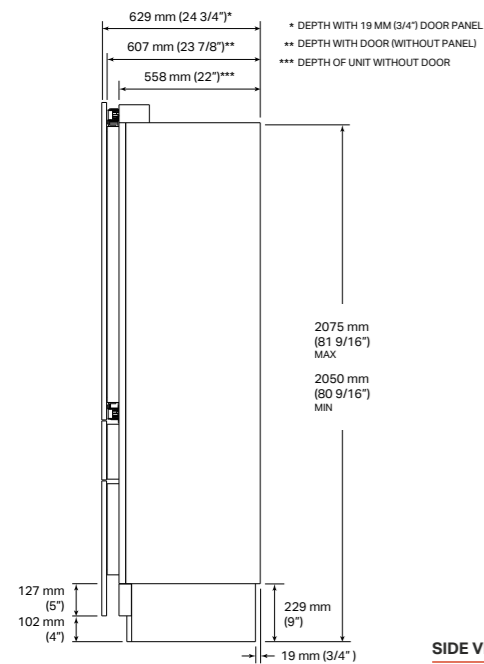
1219 mm (48") Long handle – Brushed aluminum



FRONT VIEW



SIDE VIEW



<b>SKSFD3634P</b>	EAN: 8806096575888
<b>Door type</b>	Panel ready
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Energy Label</b>	
<b>Energy efficiency class</b>	E
<b>Total net capacity</b>	545 L
<b>Net refrigerator capacity</b>	383 L
<b>Net freezer capacity</b>	104 L
<b>Net convertible drawer capacity</b>	58 L
<b>Maximum noise level</b>	< 39 dbA Max
<b>ENERGY STAR® Qualified</b>	●
<b>Yearly total energy consumption (kW/h)</b>	411
<b>Average power consumption (W)</b>	47
<b>Estimated maximum power consumption (W)</b>	185
<b>Climate class</b>	SN-T
<b>Freezer class</b>	****
<b>General Propertie</b>	
<b>No-Frost</b>	●
<b>Smart Inverter compressor</b>	●
<b>2 Independent cooling systems</b>	2 compressors
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	●
<b>Automatic Adaptive Defrost</b>	●
<b>Functions that can be enabled from the control panel</b>	Water Filter, Ice Plus, Ice On/Off, Door Alarm, Wi-Fi, Power On/Off, Demo, Smart Diagnosis™, Temp control
<b>Speed Chill</b>	●
<b>Integrated Water Dispenser</b>	●
<b>Connection to the water supply</b>	●
<b>Water Filter (6 Months)</b>	●
<b>Full-Extension freezer storage drawer</b>	Soft closing
<b>Convertible drawer modes</b>	Freezer, Refrigerator, Meat and Seafood (-1°C), Cold Drinks (1°C), Deli fridge (3°C), Chilled Wine (5°C)
<b>Convertible drawer dividers</b>	2
<b>Storage shelves</b>	2 cantilever adjustable, 1 fixed
<b>Drawer design</b>	2 with telescopic guides and soft closing
<b>True-View® Lighting</b>	●
<b>Aluminium door bins with removable inserts</b>	6
<b>Removable ice bucket capacity</b>	2,3 kg
<b>Digital Controls w/ White LED Display</b>	●
<b>Water Filter Indicator</b>	●
<b>Ice production (24 Hours)</b>	1.6 kg
<b>Ice On / Off</b>	●
<b>Operating temperatures</b>	Refrigerator: 0°C to 6°C / Convertible drawer with 5 temperature modes Freezer drawer: -24°C to -16°C
<b>Installation</b>	
<b>Four Point Front Adjustable with 4 Wheels</b>	●
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	●
<b>Anti-tip Bracket Included</b>	●
<b>Technical Specifications</b>	
<b>Required power supply</b>	230 V, 50 Hz
<b>Power cord length</b>	2200 mm (86,6")
<b>Overall width</b>	908 mm (35 3/4")
<b>Overall height</b>	2121 mm (83 1/2") MIN ~ 2146 mm (84 1/2") MAX
<b>Depth with door panel</b>	629 mm (24 3/4")
<b>Net weight</b>	250 kg
<b>Shipping weight</b>	255 kg
<b>Max packaged product dimensions</b>	2290x968x678 mm (90"x38"x26")
<b>Accessories</b>	
<b>Stainless steel panel / handle / toe kick kit</b>	SKSPK360FS
<b>Side wall cover kit in case of non-flush installation</b>	SKSFK800CS
<b>Joining kit for dual installation</b>	SKSFJ800P
<b>Medium brushed Aluminium Handle – 805 mm</b>	SKSHK310HS
<b>Long brushed Aluminium Handle – 1,218 mm</b>	SKSHK480HS
<b>Replacement water filter</b>	LT1000P-S

**INSTALLATION NOTES**

**Electrical specifications**

A power supply of 230V, 50Hz is required. It is recommended to provide a dedicated outlet with a ground fault circuit interrupter.

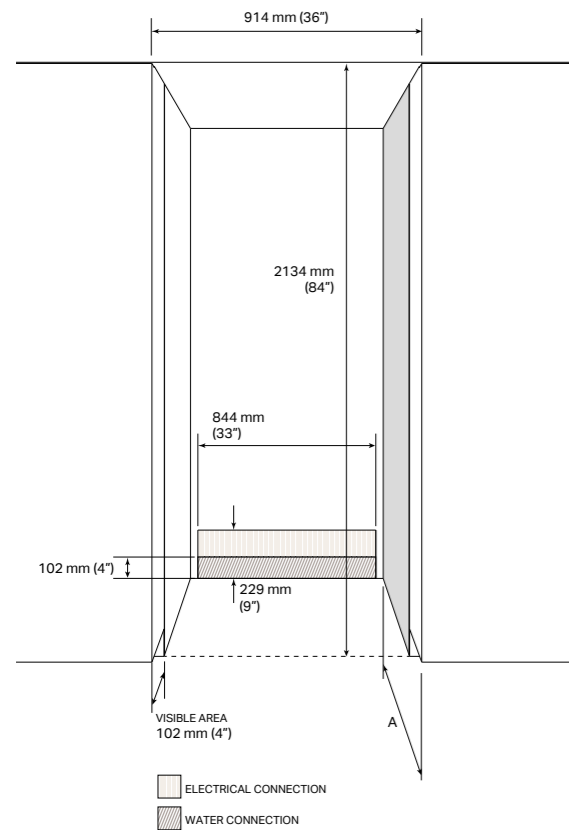
**Water connection**

A connection to the water supply is required with pressure between 1.37 and 8.27 bar (20 and 120 psi). It is recommended to provide a dedicated shutoff valve for the circuit, not positioned directly behind the product for easier accessibility, and tubing (Max Ø 9.5 mm) with a length suitable to reach the front of the refrigerator approximately 355 mm from the cabinet door face. A maximum clearance of 40 mm from the bottom of the recess is available for the water connection

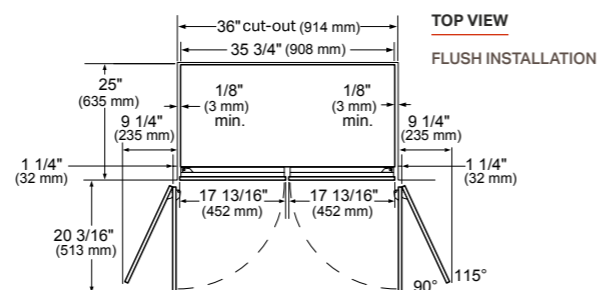
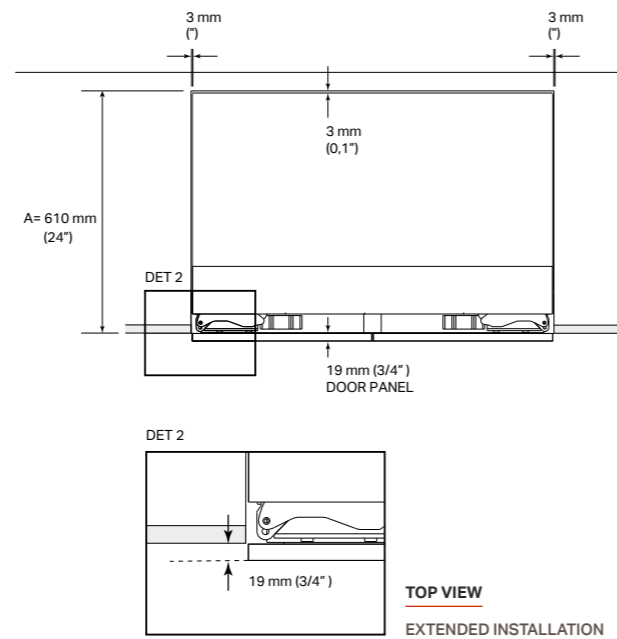
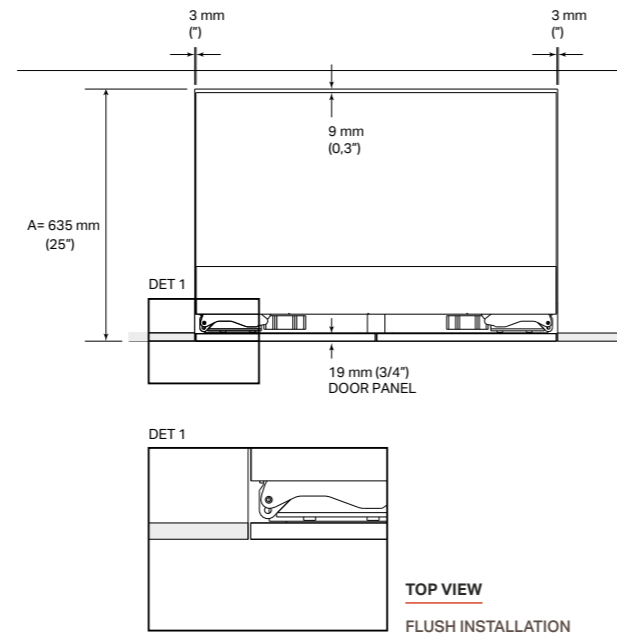
**Visible area**

The indicated area (102 mm) is visible once the refrigerator doors are opened, plan to finish this area on both sides.

In case of non-flush installation, we recommend using the **SKSFK800CS** accessory, which consists of side panels that cover any visible side parts of the appliance.



**Flush or extended installation**



**INSTALLATION NOTES**

**Door clearances with flush installation**

The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION** The clearance dimensions highlighted in the diagrams DO NOT include the depth of the handles, which must be added to these dimensions in case of a custom extended handle.

When using the SKS kit with brushed aluminum handles, the lateral clearances change as indicated:

Door at 90°: Lateral clearance from 25 mm to 95 mm  
Door at 115°: Lateral clearance from 235 mm to 305 mm

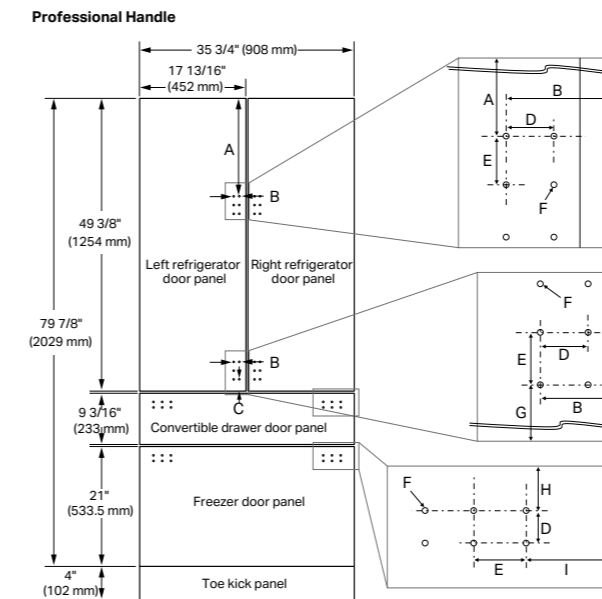
**Useful spaces for positioning the handle on adjacent cabinets**

In the case of installation with 90° door opening for possible positioning of a protruding handle on the side adjacent to the refrigerator, for the first 25 mm it is possible to apply a handle with a maximum height of 35 mm relative to the outer surface of the panel.

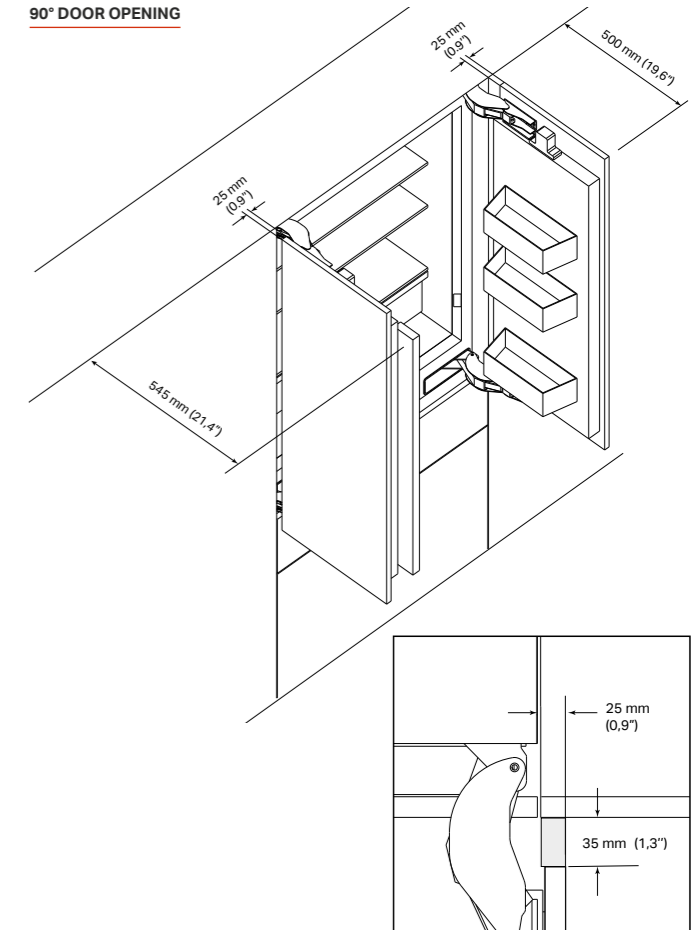
In the case of installation with 115° door opening for possible positioning of a protruding handle on the side adjacent to the refrigerator, for the first 35 mm it is possible to apply a handle with a maximum height of 30 mm relative to the outer surface of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.

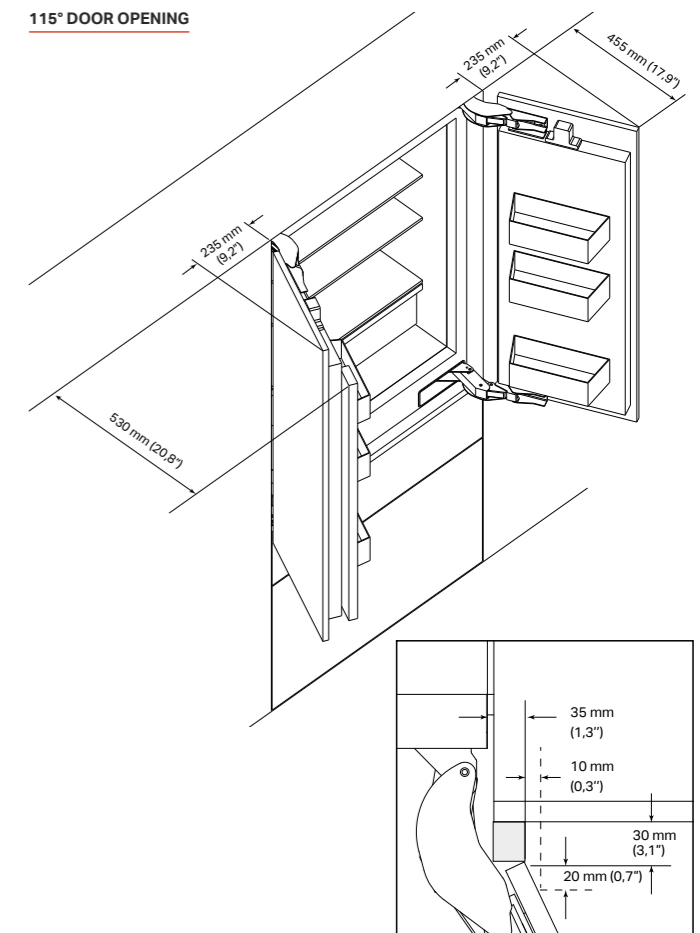
**HANDLE POSITION**



**90° DOOR OPENING**



**115° DOOR OPENING**





## REFRIGERATION

# Column refrigerators

*Spacious, flexible and panelable with stainless steel doors available as accessories or with bespoke kitchen finishes.*

The column refrigerators are available in 24" or 30" widths, with a built-in water dispenser integrated into the interior side wall. The interiors feature stainless steel, glass and transparent ABS for the door bins.



The 24" and 30" column refrigerators combine compact design and smart features, perfect for modern kitchens. Thanks to adjustable shelves, they offer flexibility to best preserve fresh food and easily adapt to cold wall compositions, blending harmoniously into the kitchen space.

## Salt-preserved lemons



### INGREDIENTS

*Untreated lemons,  
depending on the size of the jar*  
Coarse salt  
Lemon Juice

### METHOD

Begin by thoroughly washing the lemons; if possible, gently scrub the rinds with a soft-bristled brush to preserve their aromatic oils. Score the lemons at both ends in opposite directions and insert a tablespoon of high-quality coarse sea salt into each incision.

Arrange the lemons in a spacious glass jar, pressing them firmly against one another. Once the jar is full, weigh down the lemons to release their juices and submerge them completely in freshly squeezed lemon juice.

Allow the salted lemons to cure in the refrigerator for at least 20 days, letting the flavors develop and mellow.

Salted lemons (or citrons confits) provide a sophisticated twist to salads, risottos, pasta dishes, white meats, and an array of gourmet preparations.

Before use, remember to rinse the preserved lemon thoroughly. The rind offers the most delicate aromatic notes, while the pulp delivers a bold, concentrated intensity.

With their rigorous temperature control and optimized humidity balance, SKS refrigerators provide the perfect environment for curing and preserving artisanal preparations. Under these ideal conditions, your preserved lemons will maintain their peak quality for over six months.

# True Benefits

## Control panel

Allows you to easily manage all settings, from temperature regulation to filter change alerts. The door alarm is also located here. When the column refrigerator is closed, the display automatically powers down to ensure energy efficiency.



## Antibacterial filter

Thanks to exclusive technology, the antibacterial filter effectively purifies the air inside the refrigerator. Through its absorbing power, the activated charcoal in the filter reduces the molecules responsible for unpleasant odors and bacteria present inside the refrigerator.



## Smart connection

The Column Refrigerators are Wi-Fi ready and can be connected to the LG ThinQ app for remote management of functions such as adjusting temperatures and checking filter status. Through the app you can verify correct operation via Smart Diagnosis™ and receive an alert in case of unexpected power loss, allowing you to intervene promptly.



## Bright interiors

The interiors of the refrigerators are entirely lined with stainless steel: they are not only beautiful to behold but guarantee better hygiene and consistent refrigeration temperature to maintain ingredient freshness longer. The ABS transparent shelves, of superior quality and durability, allow you to see inside them, guaranteeing easier identification even of small items. They are also easily removable for thorough cleaning.

## Flexible space

Every ingredient finds its place thanks to adjustable shelves and spacious drawers. The position of the glass shelves is fully adjustable to guarantee maximum flexibility, creating ample space even for large volumes such as serving platters, cake carriers, pizza boxes, salad bowls, or bulky fruits and vegetables. The drawers also feature a well-sealed closure to ensure reliable preservation and prevent humidity loss.



## True-View™

The intelligent True-View™ system offers discreet and targeted illumination on every shelf, never directly towards the eyes of those opening the refrigerator, thanks to its magnetic induction operation. Each shelf has its own lighting and can be adjusted or removed according to your needs.

## Smart Inverter compressor

The Smart Inverter compressor is a variable-speed rotary motor, regulated by an inverter that can modulate operating speed based on necessity.

It delivers the highest performance while minimizing noise and energy consumption. Thanks to the inverter controller, designed to withstand fluctuations, the compressor operates only at the variable speed set. Its compact dimensions make it perfect for installing the product even in open-space settings.



# SKSCR3031P | Integrated column refrigerator 30"



## CUSTOM PANELS

### Paneling options

#### SKSPK305CS: Stainless steel panel kit

The appliance can be paneled with the optional SKS stainless steel door kit.

The kit includes a door panel, a kick plate, and a Long handle.

The kit is reversible and can be used for both right and left-hand door swing installations

### Custom paneling

The appliance is designed to be customized with custom panels to match the kitchen cabinetry.

For custom panel dimensions, please refer to the diagram and specifications below:

Door panel: 2029 mm x 756 mm

Maximum allowable panel weight: **29 kg**

Kick plate: 102 mm x 756 mm

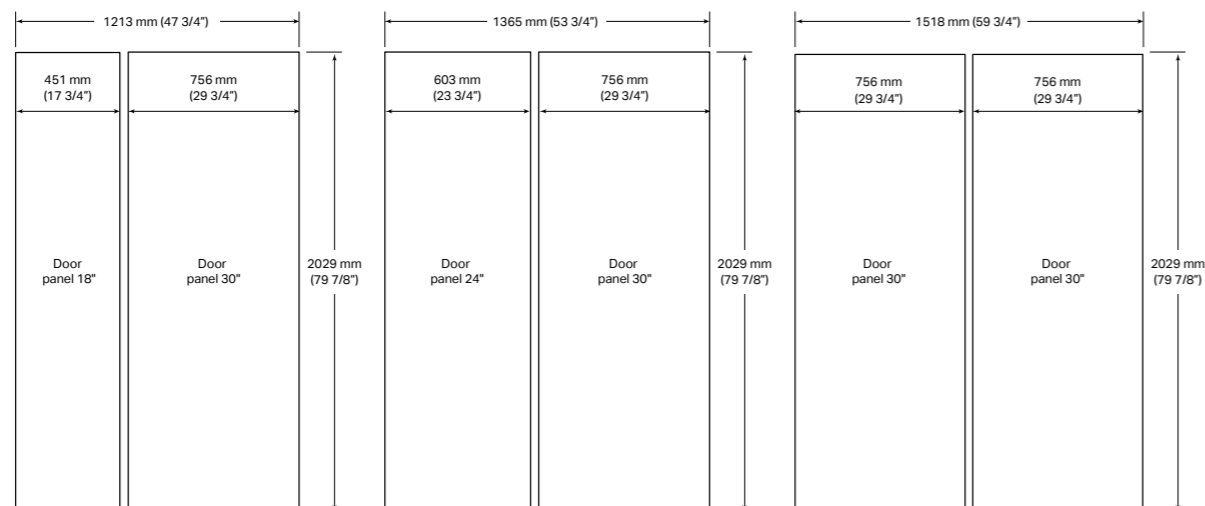
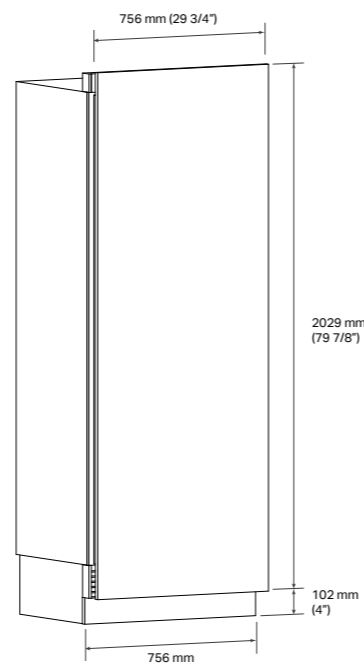
SKS brushed aluminum handles can be purchased separately as accessories in medium or long versions.

#### SKSHK310HS: Medium handles for custom panels

805 mm (31 11/16") Medium handle – Brushed aluminum

#### SKSHK480HS: Long handles for custom panels

1219 mm (48") Long handle – Brushed aluminum



CUSTOM PANEL DIMENSIONS

<b>SKSCR3031P</b>	EAN: 8806096465424
<b>Door type</b>	Panel ready
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Energy Label</b>	
<b>Energy efficiency class</b>	E
<b>Net total capacity</b>	516 L
<b>Maximum sound level</b>	< 39 dbA Max
<b>ENERGY STAR® Qualified</b>	●
<b>Yearly total energy consumption (kW/h)</b>	121
<b>Average power consumption (W)</b>	15
<b>Estimated maximum power consumption (W)</b>	57
<b>Climate class</b>	SN-T
<b>General Properties</b>	
<b>No-Frost</b>	●
<b>Smart Inverter compressor</b>	●
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	●
<b>Automatic Adaptive Defrost</b>	●
<b>Functions that can be enabled from the control panel</b>	Water Filter, Door Alarm, Wi-Fi, Power On/Off, Demo, Smart Diagnosis™, Temp control
<b>Speed Chill</b>	●
<b>Integrated Water Dispenser</b>	●
<b>Connection to the water supply</b>	●
<b>Water Filter (6 Months)</b>	●
<b>Storage shelves</b>	3 adjustable and removable
<b>Drawer design</b>	3 with telescopic guides and soft closing
<b>True-View® Lighting</b>	●
<b>Removable door inserts</b>	4
<b>Digital Controls w/ White LED Display</b>	●
<b>Water Filter Indicator</b>	●
<b>Operating temperatures</b>	from 0°C to 6°C
<b>Installation</b>	
<b>Reversible Door</b>	●
<b>Four point front adjustable with 6 wheels</b>	●
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	●
<b>Anti-tip Bracket Included</b>	●
<b>Technical Specifications</b>	
<b>Required power supply</b>	230 V, 50 Hz
<b>Power cord length</b>	2200 mm (86,6")
<b>Overall width</b>	756 mm (29 3/4")
<b>Overall height</b>	2121 mm (83 1/2") MIN ~ 2146 mm (84 1/2") MAX
<b>Overall depth</b>	607 mm (23 7/8")
<b>Net weight</b>	189 kg
<b>Shipping weight</b>	207 kg
<b>Max packaged product dimensions</b>	2290x809x678 mm (90"x31"x26")
<b>Accessories</b>	
<b>Stainless steel panel / handle / toe kick kit</b>	SKSPK305CS
<b>Side wall cover kit in case of non-flush installation</b>	SKSFK800CS
<b>Joining kit for dual installation</b>	SKSFJ800P
<b>Medium brushed Aluminium Handle – 805 mm</b>	SKSHK310HS
<b>Long brushed Aluminium Handle – 1,218 mm</b>	SKSHK480HS
<b>Replacement water filter</b>	LT1000P-S

**INSTALLATION NOTES**

**Electrical specifications**

A 230V, 50Hz power supply is required. It is recommended to provide a three-pole outlet recessed in the wall and properly grounded, equipped with a dedicated circuit.

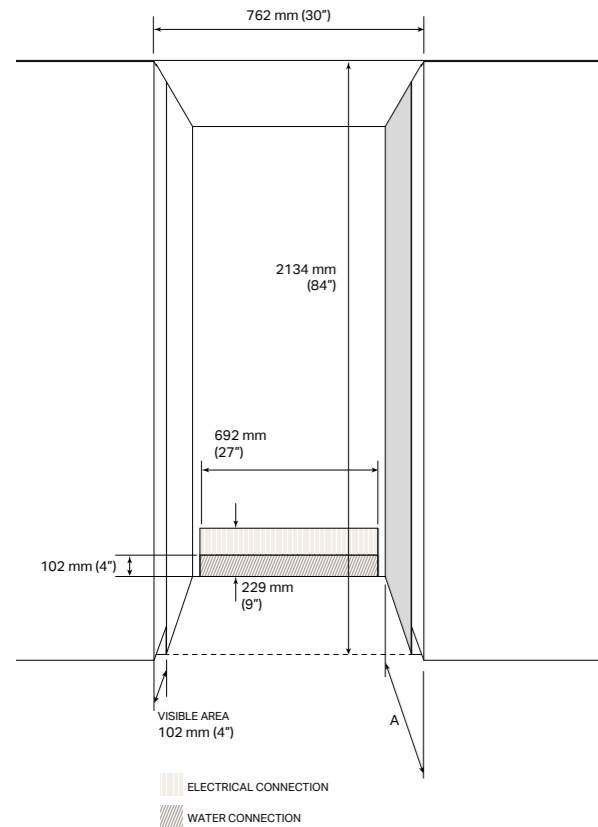
**Water connection**

A connection to the water supply is required with pressure between 1.37 and 8.27 bar (20 and 120 psi). It is recommended to provide a dedicated shutoff valve for the circuit, not positioned directly behind the product for easier accessibility, and tubing (Max Ø 9.5 mm) with a length suitable to reach the front of the refrigerator approximately 355 mm from the cabinet door face. A maximum clearance of 40 mm from the bottom of the recess is available for the water connection.

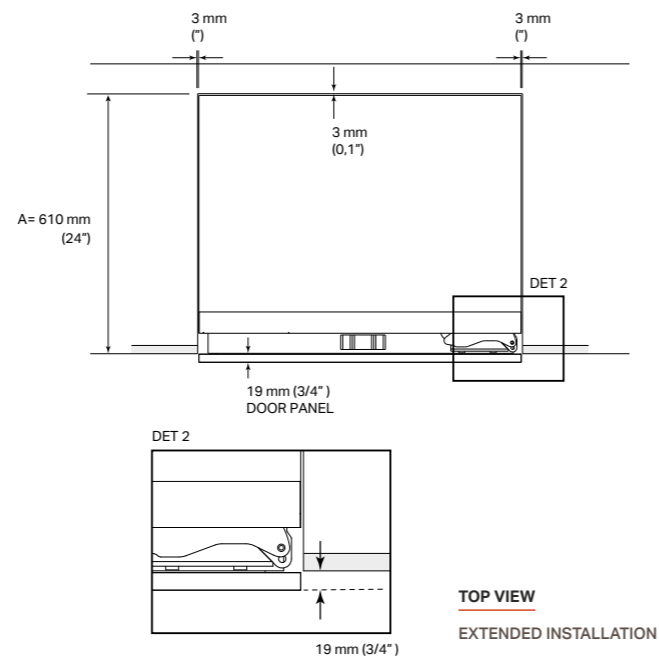
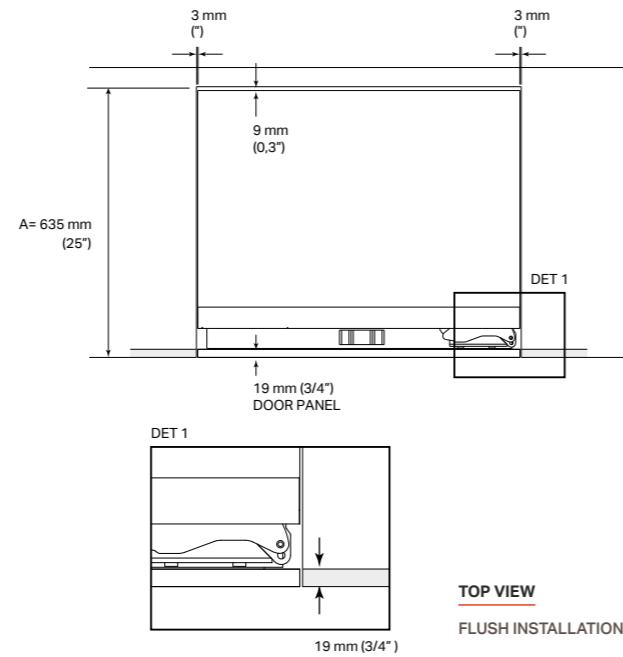
**Visible area**

The indicated zone (102 mm) will be visible once the refrigerator doors are opened; plan to finish this area on both sides.

In case of non-flush installation, we recommend using the **SKSFK800CS** accessory, which consists of side panels that cover any visible side parts of the appliance.



**Flush or extended installation**



**INSTALLATION NOTES**

**Door clearances with flush installation**

The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION** The clearance dimensions highlighted in the diagrams DO NOT include the depth of the handles, which must be added to these dimensions in case of a custom extended handle.

When using the SKS kit with brushed aluminum handles, the lateral clearances change as indicated:

Door at 90°: Lateral clearance from 25 mm to 95 mm

Door at 115°: Lateral clearance from 355 mm to 425 mm

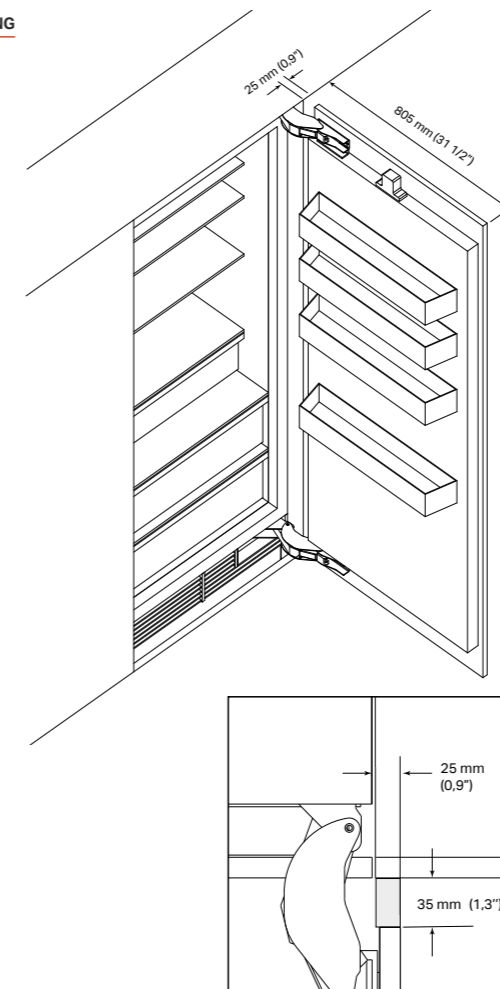
**Useful spaces for positioning the handle on adjacent cabinets**

In the case of installation with 90° door opening for possible positioning of a protruding handle on the side adjacent to the refrigerator, for the first 25 mm it is possible to apply a handle with a maximum height of 35 mm relative to the outer surface of the panel.

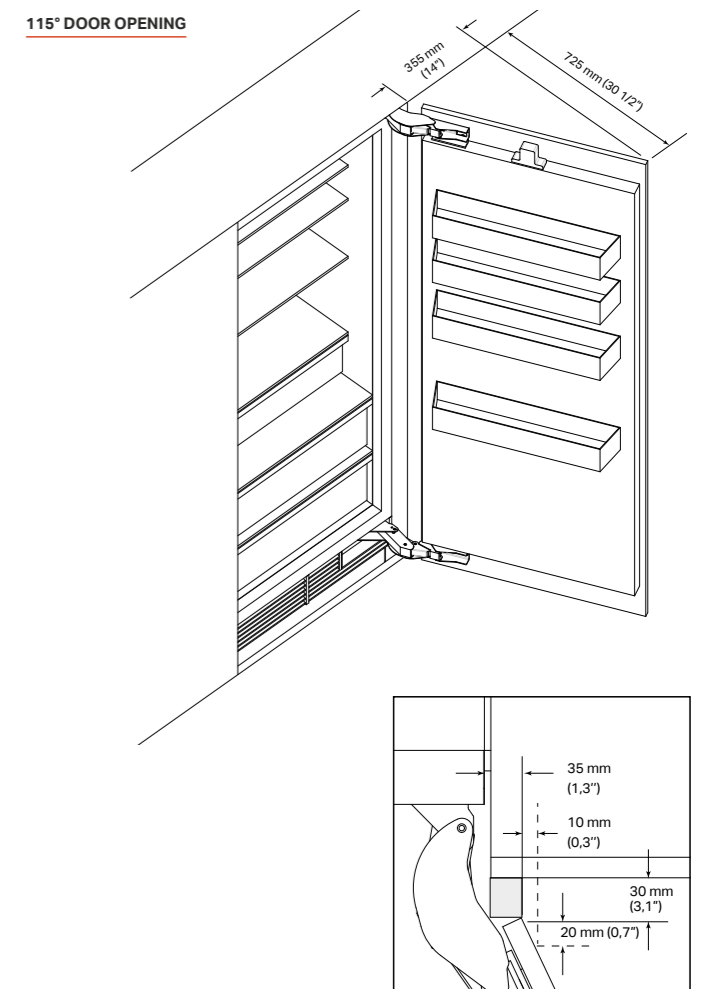
In the case of installation with 115° door opening for possible positioning of a protruding handle on the side adjacent to the refrigerator, for the first 35 mm it is possible to apply a handle with a maximum height of 30 mm relative to the outer surface of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.

**90° DOOR OPENING**

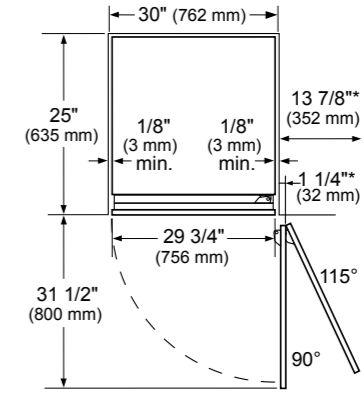


**115° DOOR OPENING**

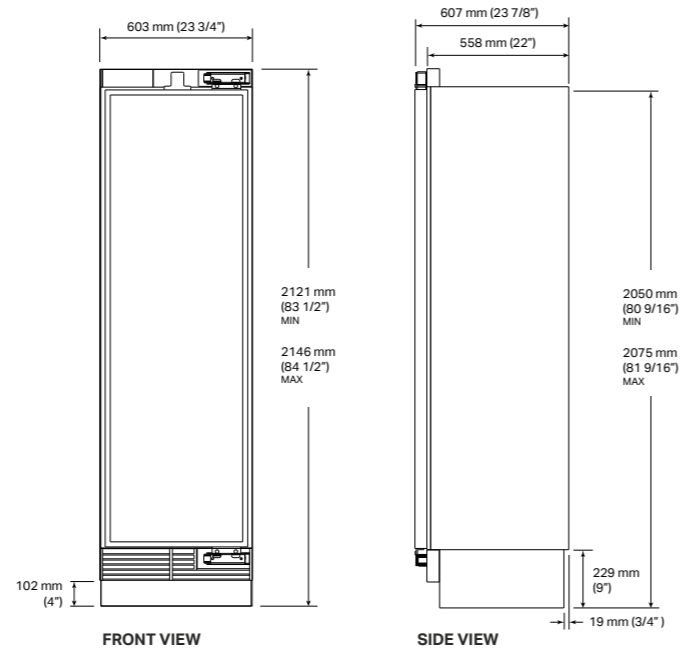


**TOP VIEW**

**FLUSH INSTALLATION**



# SKSCR2431P | Integrated column refrigerator 24"



## CUSTOM PANELS

### Paneling options

#### SKSPK305CS: Stainless steel panel kit

The appliance can be paneled with the optional SKS stainless steel door kit.

The kit includes a door panel, a kick plate, and a Long handle.

The kit is reversible and can be used for both right and left-hand door swing installations

### Custom paneling

The appliance is designed to be customized with custom panels to match the kitchen cabinetry.

For custom panel dimensions, please refer to the diagram and specifications below:

Door panel: 2029 mm x 603 mm

Maximum allowable panel weight: **24 kg**

Kick plate: 102 mm x 603 mm

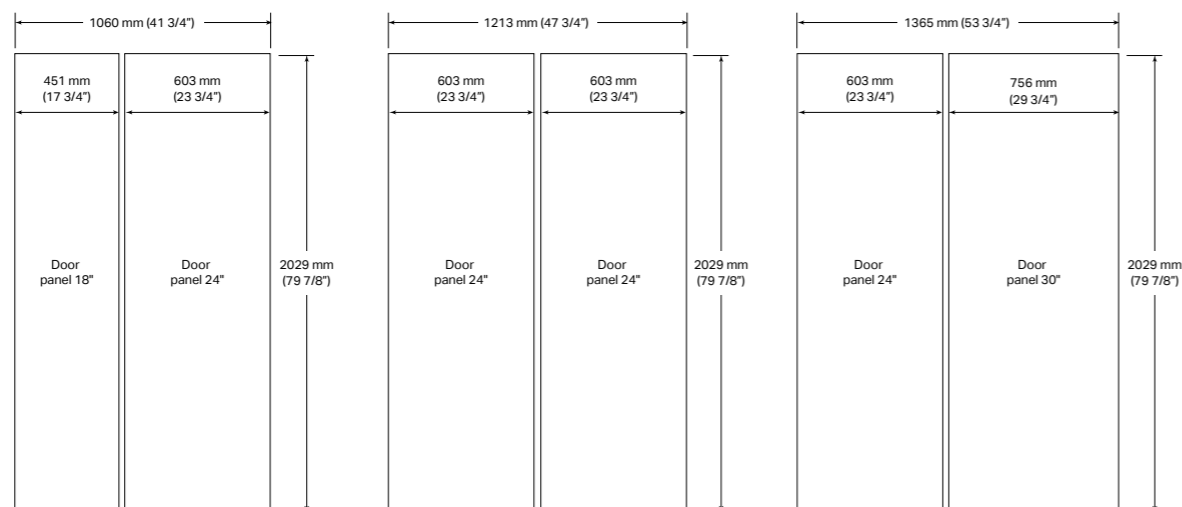
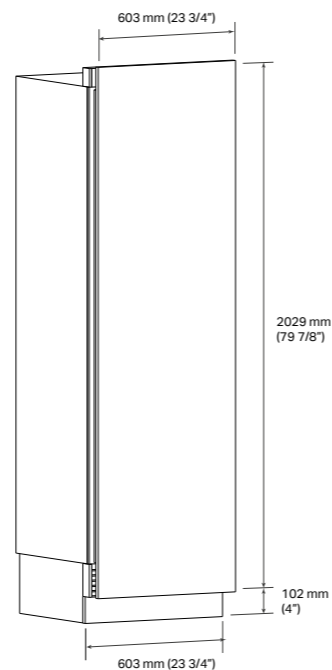
SKS brushed aluminum handles can be purchased separately as accessories in medium or long versions.

#### SKSHK310HS: Medium handles for custom panels

805 mm (31 11/16") Medium handle – Brushed aluminum

#### SKSHK480HS: Long handles for custom panels

1219 mm (48") Long handle – Brushed aluminum



## CUSTOM PANEL DIMENSIONS

<b>SKSCR2431P</b>	EAN: 8806096465417
<b>Door type</b>	Panel ready
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Energy Label</b>	
<b>Energy efficiency class</b>	E
<b>Net total capacity</b>	386 L
<b>Maximum sound level</b>	< 39 dbA Max
<b>ENERGY STAR® Qualified</b>	•
<b>Yearly total energy consumption (kW/h)</b>	111
<b>Average power consumption (W)</b>	13
<b>Estimated maximum power consumption (W)</b>	50
<b>Climate class</b>	SN-T
<b>General Properties</b>	
<b>No-Frost</b>	•
<b>Smart Inverter compressor</b>	•
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	•
<b>Automatic Adaptive Defrost</b>	•
<b>Functions that can be enabled from the control panel</b>	Water Filter, Door Alarm, Wi-Fi, Power On/Off, Demo, Smart Diagnosis™, Temp control
<b>Speed Chill</b>	•
<b>Integrated Water Dispenser</b>	•
<b>Connection to the water supply</b>	•
<b>Water Filter (6 Months)</b>	•
<b>Storage shelves</b>	3 adjustable and removable
<b>Drawer design</b>	3 with telescopic guides and soft closing
<b>True-View® Lighting</b>	•
<b>Removable door inserts</b>	4
<b>Digital Controls w/ White LED Display</b>	•
<b>Water Filter Indicator</b>	•
<b>Operating temperatures</b>	from 0°C to 6°C
<b>Installation</b>	
<b>Reversible Door</b>	•
<b>Four point front adjustable with 6 wheels</b>	•
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	•
<b>Anti-tip Bracket Included</b>	•
<b>Technical Specifications</b>	
<b>Required power supply</b>	230 V, 50 Hz
<b>Power cord length</b>	2200 mm (86,6")
<b>Overall width</b>	603 mm (23 3/4")
<b>Overall height</b>	2121 mm (83 1/2") MIN ~ 2146 mm (84 1/2") MAX
<b>Overall depth</b>	607 mm (23 7/8")
<b>Net weight</b>	160 kg
<b>Shipping weight</b>	180 kg
<b>Max packaged product dimensions</b>	2290x663x678 mm (90"x25"x26")
<b>Accessories</b>	
<b>Stainless steel panel / handle / toe kick kit</b>	SKSPK245CS
<b>Side wall cover kit in case of non-flush installation</b>	SKSFK800CS
<b>Joining kit for dual installation</b>	SKSFJ800P
<b>Medium brushed Aluminium Handle – 805 mm</b>	SKSHK310HS
<b>Long brushed Aluminium Handle – 1,218 mm</b>	SKSHK480HS
<b>Replacement water filter</b>	LT1000P-S

# SKSCR2431P | Integrated column refrigerator 24"

## INSTALLATION NOTES

### Electrical specifications

A 230V, 50Hz power supply is required. It is recommended to provide a three-pole outlet recessed in the wall and properly grounded, equipped with a dedicated circuit.

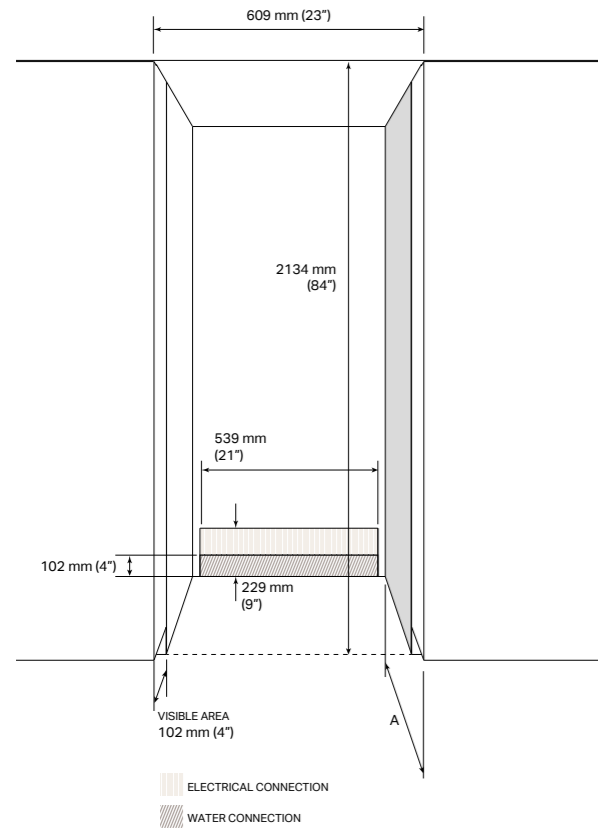
### Water connection

A connection to the water supply is required with pressure between 1.37 and 8.27 bar (20 and 120 psi). It is recommended to provide a dedicated shutoff valve for the circuit, not positioned directly behind the product for easier accessibility, and tubing (Max Ø 9.5 mm) with a length suitable to reach the front of the refrigerator approximately 355 mm from the cabinet door face. A maximum clearance of 40 mm from the bottom of the recess is available for the water connection.

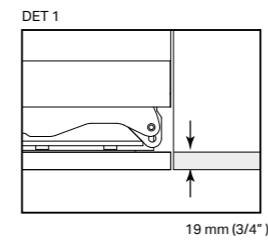
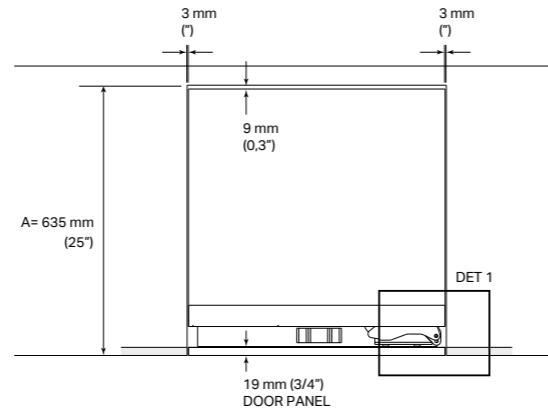
### Visible area

The indicated zone (102 mm) will be visible once the refrigerator doors are opened; plan to finish this area on both sides.

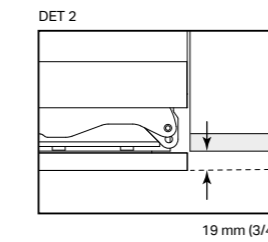
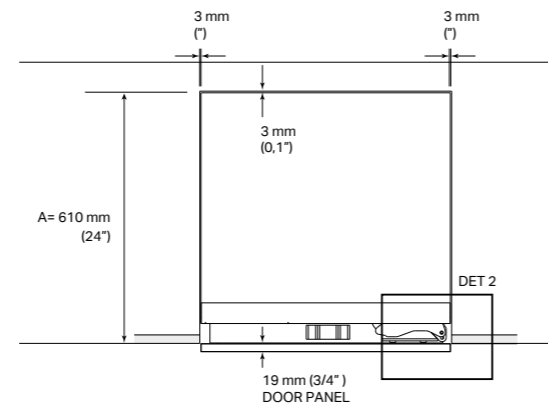
In case of non-flush installation, we recommend using the **SKSFK800CS** accessory, which consists of side panels that cover any visible side parts of the appliance.



## Flush or extended installation



TOP VIEW  
FLUSH INSTALLATION



TOP VIEW  
EXTENDED INSTALLATION

## INSTALLATION NOTES

### Door clearances with flush installation

The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION** The clearance dimensions highlighted in the diagrams DO NOT include the depth of the handles, which must be added to these dimensions in case of a custom extended handle.

When using the SKS kit with brushed aluminum handles, the lateral clearances change as indicated:

Door at 90°: Lateral clearance from 25 mm to 95 mm

Door at 115°: Lateral clearance from 290 mm to 360 mm

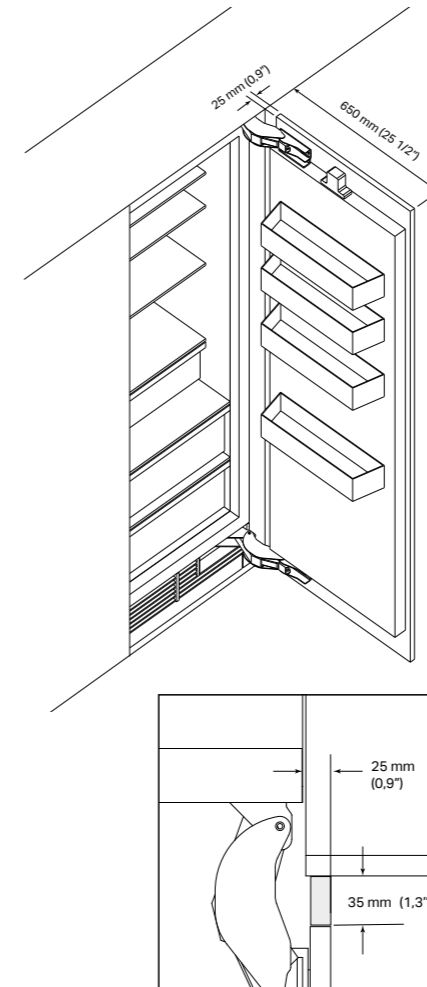
### Useful spaces for positioning the handle on adjacent cabinets

In the case of installation with 90° door opening for possible positioning of a protruding handle on the side adjacent to the refrigerator, for the first 25 mm it is possible to apply a handle with a maximum height of 35 mm relative to the outer surface of the panel.

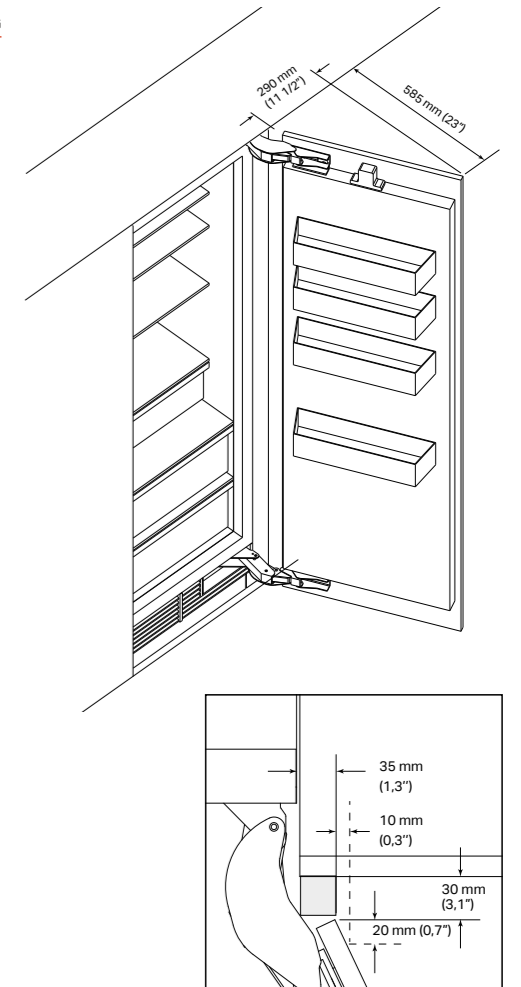
In the case of installation with 115° door opening for possible positioning of a protruding handle on the side adjacent to the refrigerator, for the first 35 mm it is possible to apply a handle with a maximum height of 30 mm relative to the outer surface of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.

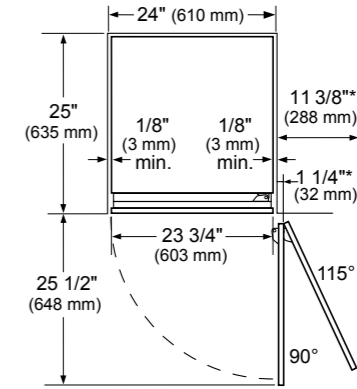
## 90° DOOR OPENING



## 115° DOOR OPENING



TOP VIEW  
FLUSH INSTALLATION





## REFRIGERATION

# Column freezers

*Spacious, extremely precise and panelable with stainless steel doors, available as accessories, or with custom panels harmonised with the aesthetics and materials of the kitchen.*

The column freezers are available in 18" or 24" widths, with an integrated ice dispenser. Paired with the column refrigerator models, they allow you to create unique refrigeration solutions.

## *Column freezers*

18" and 24" column freezers offer maximum storage capacity in a compact design, perfect for modern kitchens.

The well-organized interiors with drawers and shelves allow for easy management of frozen foods, while the modular structure makes them ideal for integrated cold wall compositions.

Uniform freezing technology ensures high performance and optimal food preservation over time.



# True Benefits

### Ice dispenser

Equipped with an ice dispenser with a maximum capacity of 2.3 kg, the Column Freezers are perfect for entertaining guests whenever you wish, thanks to the quality of water purified by the filter. For operation, the freezers require a connection to the water system.

### Temperature with only 1°C tolerance

The Freezers have only 1°C variation between the set temperature and the actual temperature. This precise temperature control enables extremely rapid cold transfer and therefore greater overall efficiency, from both the energy rating perspective and the guarantee of optimal food preservation.

### Flexible space

Every food finds its place, thanks to adjustable shelves and spacious drawers. The position of the glass shelves is completely adjustable to ensure maximum flexibility, creating space even for large volumes.

The drawers also feature a well-sealed closure to ensure controlled preservation and prevent moisture loss.



### Smart Inverter compressor

The Smart Inverter compressor is a rotary motor with variable speed, regulated by an inverter that is able to adjust the operating speed according to requirements.

It offers the highest performance while minimizing noise and energy consumption. Thanks to the inverter controller, designed to resist fluctuations, the compressor operates only at the set variable speed. Its reduced dimensions make it perfect for installing the product even in open space contexts.

### Bright interiors

The freezer interiors are entirely lined with stainless steel: not only are they beautiful to behold, but they guarantee better hygiene and consistent refrigeration temperature to keep ingredients fresher longer.

The transparent ABS shelves, of high quality and robustness, allow you to see inside them, guaranteeing easier identification even of small-sized products. They are also easily removable for thorough cleaning.

### Smart connection

The Column Freezers are Wi-Fi ready and can be connected to LG's ThinQ app for remote management of functionalities: modify temperatures, check filter status, set Ice Plus. Through the app it is possible to verify correct operation via Smart Diagnosis™ and receive an alert in case of unexpected shutdown, so you can intervene promptly.

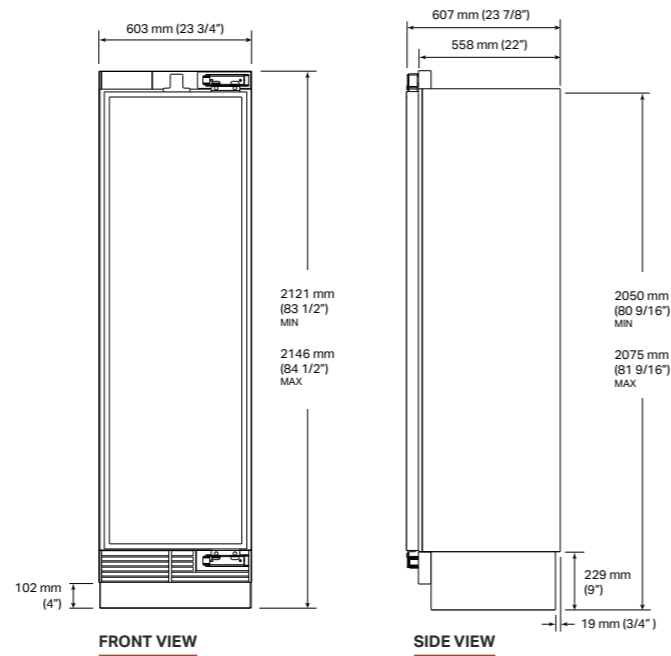
### Control panel

Allows you to easily manage all settings, from temperature regulation to ice production. The open door alarm is also located here.

When the Column Freezer is closed, the display automatically shuts off to ensure energy savings.



# SKSCF2431P | Integrated column freezer 24"



## CUSTOM PANELS

### Paneling options

#### SKSPK245CS: Stainless steel panel kit

The appliance can be paneled with the optional SKS stainless steel door kit. The kit includes a door panel, a kick plate, and a Long handle. The kit is reversible and can be used for both right and left-hand door swing installations.

### Custom paneling

The appliance is designed to be customized with custom panels to match the kitchen cabinetry. For custom panel dimensions, please refer to the diagram and specifications below:

Door panel: 2029 mm x 603 mm  
 Maximum allowable panel weight: **24 kg**  
 Kick plate: 102 mm x 603 mm

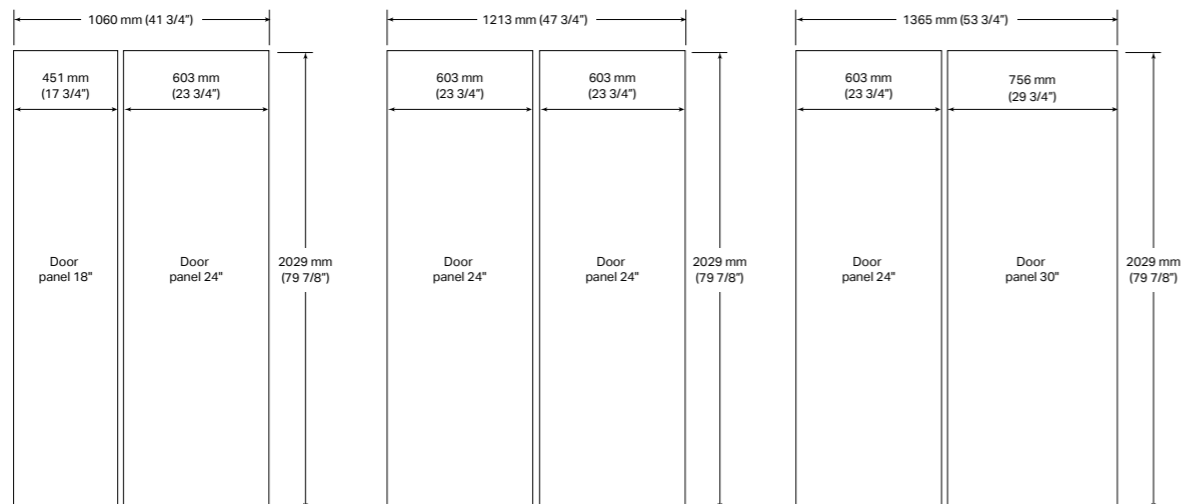
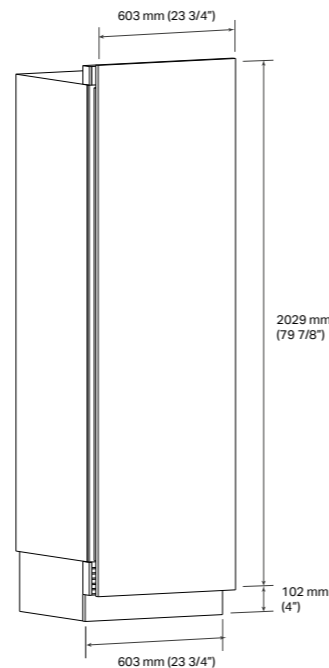
SKS brushed aluminum handles can be purchased separately as accessories in medium or long versions.

#### SKSHK310HS: Medium handles for custom panels

805 mm (31 11/16") Medium handle – Brushed aluminum

#### SKSHK480HS: Long handles for custom panels

1219 mm (48") Long handle – Brushed aluminum



CUSTOM PANEL DIMENSIONS

<b>SKSCF2431P</b>	EAN: 8806096650837
<b>Door type</b>	Panel ready
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Energy Label</b>	
<b>Energy efficiency class</b>	E
<b>Net total capacity</b>	396 L
<b>Maximum sound level</b>	< 39 dbA Max
<b>ENERGY STAR® Qualified</b>	●
<b>Yearly total energy consumption (kW/h)</b>	378
<b>Average power consumption (W)</b>	43
<b>Estimated maximum power consumption (W)</b>	170
<b>Climate class</b>	SN-T
<b>Classification</b>	****
<b>General Properties</b>	
<b>No-Frost</b>	●
<b>Smart Inverter compressor</b>	●
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	●
<b>Automatic Adaptive Defrost</b>	●
<b>Functions that can be enabled from the control panel</b>	Water Filter, Ice Plus, Ice On/Off, Door Alarm, Wi-Fi, Power On/Off, Demo, Smart Diagnosis™, Temp control
<b>Speed Freeze</b>	●
<b>Connection to the water supply</b>	●
<b>Water Filter (6 Months)</b>	●
<b>Storage shelves</b>	3 adjustable and removable
<b>True-View® Lighting</b>	●
<b>Lift and Go™ ice drawer</b>	1 with telescopic guides and soft closing
<b>Lift and Go™ storage drawers</b>	2 with telescopic guides and soft closing
<b>Aluminium door bins with removable inserts</b>	4 cantilever
<b>Removable ice bucket capacity</b>	2.3 kg
<b>Digital Controls w/ White LED Display</b>	●
<b>Water Filter Indicator</b>	●
<b>Ice production (24 Hours)</b>	1.6 kg
<b>Ice On / Off</b>	●
<b>Operating temperatures</b>	from -24°C to -16°C
<b>Installation</b>	
<b>Reversible Door</b>	●
<b>Four point front adjustable with 6 wheels</b>	●
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	●
<b>Anti-tip Bracket Included</b>	●
<b>Unification Kit Included (SKSFJ800P)</b>	●
<b>Technical Specifications</b>	
<b>Required power supply</b>	230 V, 50 Hz
<b>Power cord length</b>	2200 mm (86.6")
<b>Overall width</b>	603 mm (23 3/4")
<b>Overall height</b>	2121 mm (83 1/2") MIN ~ 2146 mm (84 1/2") MAX
<b>Overall depth</b>	607 mm (23 7/8")
<b>Net weight</b>	159 kg
<b>Shipping weight</b>	180 kg
<b>Max packaged product dimensions</b>	2290x663x678 mm (90"x25"x26")
<b>Accessories</b>	
<b>Stainless steel panel / handle / toe kick kit</b>	SKSPK245CS
<b>Side wall cover kit in case of non-flush installation</b>	SKSFK800CS
<b>Joining kit for dual installation</b>	SKSFJ800P
<b>Medium brushed Aluminium Handle – 805 mm</b>	SKSHK310HS
<b>Long brushed Aluminium Handle – 1,218 mm</b>	SKSHK480HS
<b>Replacement water filter</b>	LT1000P-S

# SKSCF2431P | Integrated column freezer 24"

## INSTALLATION NOTES

### Electrical specifications

A 230V, 50Hz power supply is required. It is recommended to provide a three-pole outlet recessed in the wall and properly grounded, equipped with a dedicated circuit.

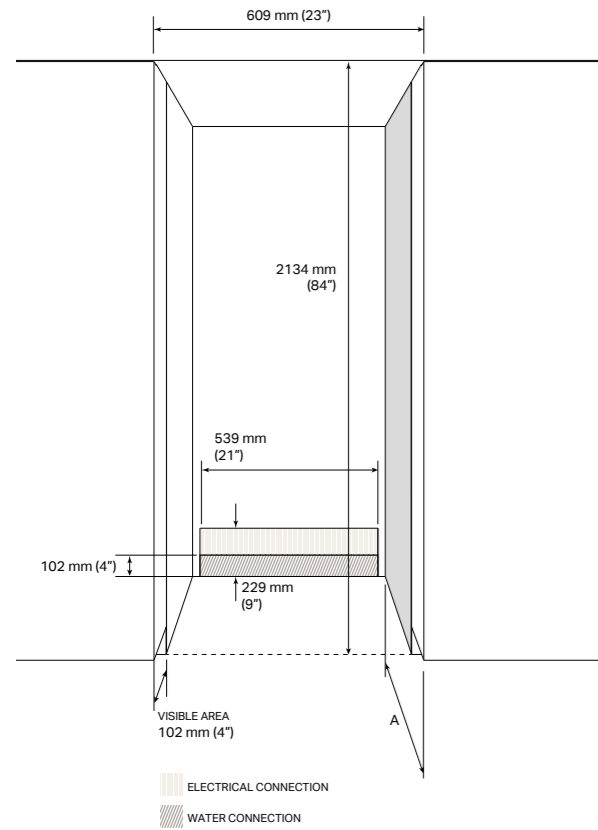
### Water connection

A connection to the water supply is required with pressure between 1.37 and 8.27 bar (20 and 120 psi). It is recommended to provide a dedicated shutoff valve for the circuit, not positioned directly behind the product for easier accessibility, and tubing (Max Ø 9.5 mm) with a length suitable to reach the front of the refrigerator approximately 355 mm from the cabinet door face. A maximum clearance of 40 mm from the bottom of the recess is available for the water connection.

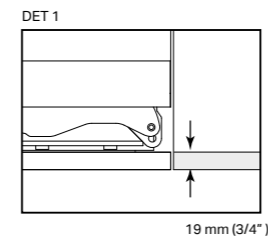
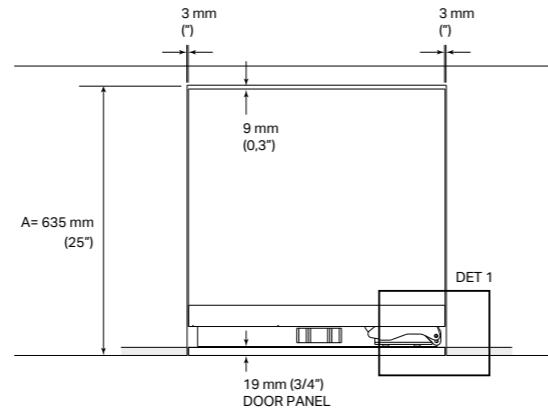
### Visible area

The indicated zone (102 mm) will be visible once the freezer doors are opened; plan to finish this area on both sides.

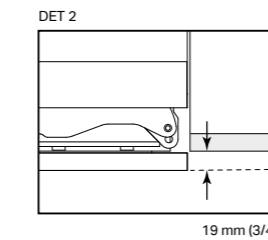
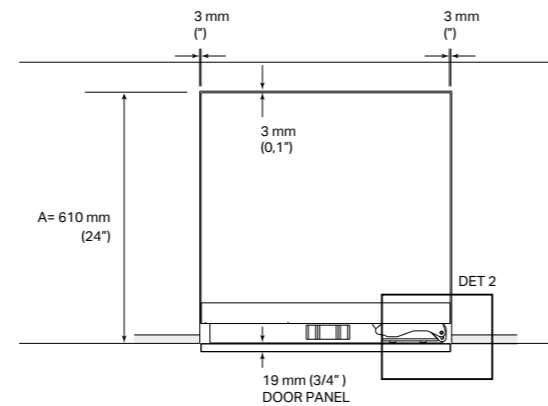
In case of non-flush installation, we recommend using the **SKSFK800CS** accessory, which consists of side panels that cover any visible side parts of the appliance.



## Flush or extended installation



TOP VIEW  
FLUSH INSTALLATION



TOP VIEW  
EXTENDED INSTALLATION

## INSTALLATION NOTES

### Door clearances with flush installation

The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION** The clearance dimensions highlighted in the diagrams DO NOT include the depth of the handles, which must be added to these dimensions in case of a custom extended handle.

When using the SKS kit with brushed aluminum handles, the lateral clearances change as indicated:

Door at 90°: Lateral clearance from 25 mm to 95 mm

Door at 115°: Lateral clearance from 290 mm to 360 mm

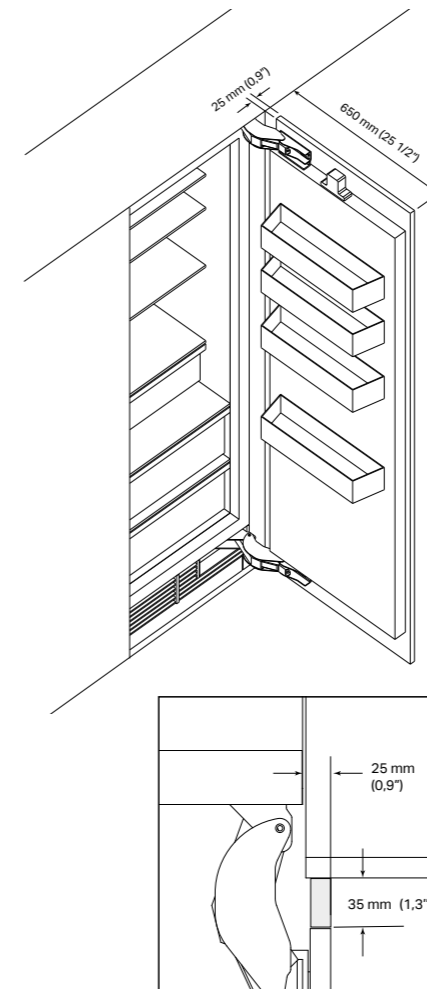
### Useful spaces for positioning the handle on adjacent cabinets

In the case of installation with a 90° door opening for the possible positioning of a protruding handle on the side adjacent to the 24" Column Freezer, for the first 25 mm it is possible to apply a handle with a maximum height of 35 mm relative to the outer edge of the panel.

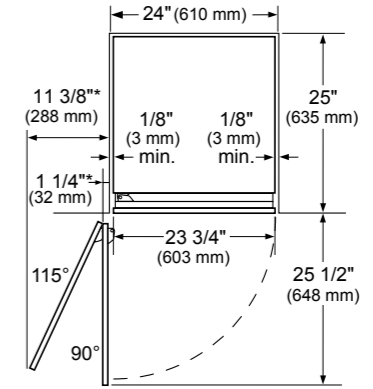
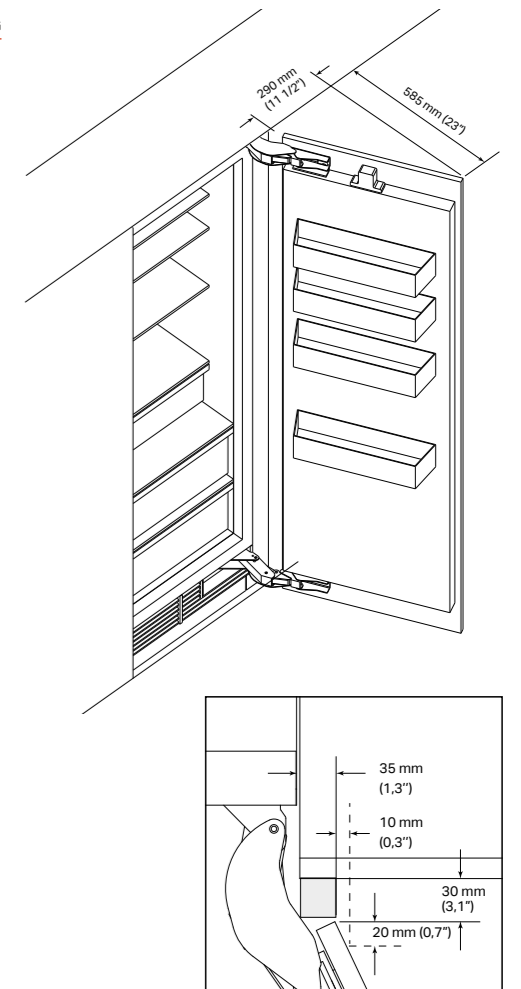
In the case of installation with a 115° door opening for the possible positioning of a protruding handle on the side adjacent to the 24" Column Freezer, for the first 35 mm it is possible to apply a handle with a maximum height of 30 mm relative to the outer edge of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.

## 90° DOOR OPENING

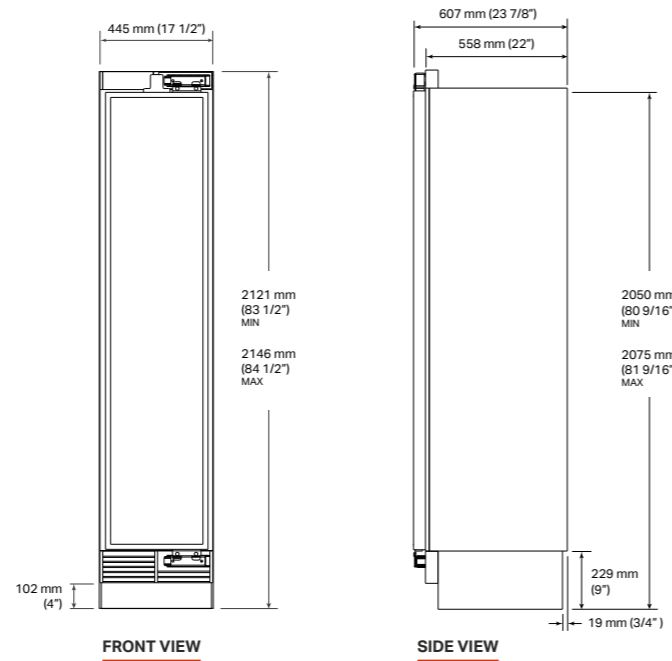


## 115° DOOR OPENING



TOP VIEW  
FLUSH INSTALLATION

# SKSCF1831P | Integrated column freezer 18"



## CUSTOM PANELS

### Paneling options

#### SKSPK185CS: Stainless steel panel kit

The appliance can be paneled with the optional SKS stainless steel door kit.

The kit includes a door panel, a kick plate, and a Long handle.

The kit is reversible and can be used for both right and left-hand door swing installations

### Custom paneling

The appliance is designed to be customized with custom panels to match the kitchen cabinetry.

For custom panel dimensions, please refer to the diagram and specifications below:

Door panel: 2029 mm x 451 mm

Maximum allowable panel weight: **20 kg**

Kick plate: 102 mm x 451 mm

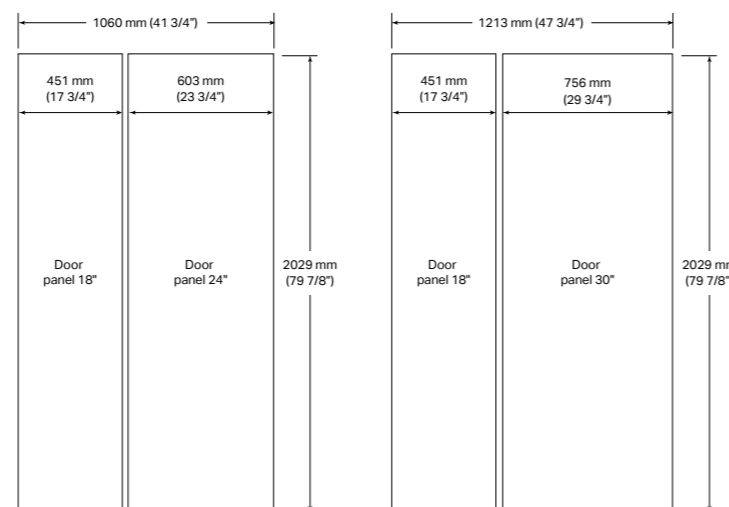
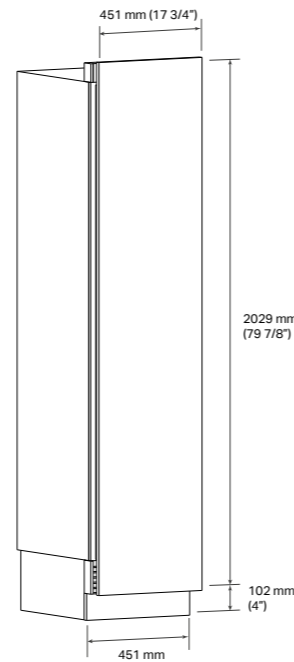
SKS brushed aluminum handles can be purchased separately as accessories in medium or long versions.

#### SKSHK310HS: Medium handles for custom panels

805 mm (31 11/16") Medium handle – Brushed aluminum

#### SKSHK480HS: Long handles for custom panels

1219 mm (48") Long handle – Brushed aluminum



CUSTOM PANEL DIMENSIONS

<b>SKSCF1831P</b>	EAN: 8806096648179
<b>Door type</b>	Panel ready
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Energy Label</b>	
<b>Energy efficiency class</b>	E
<b>Net total capacity</b>	274 L
<b>Maximum sound level</b>	< 39 dbA Max
<b>ENERGY STAR® Qualified</b>	●
<b>Yearly total energy consumption (kW/h)</b>	330
<b>Average power consumption (W)</b>	37
<b>Estimated maximum power consumption (W)</b>	146
<b>Climate class</b>	SN-T
<b>Classification</b>	****
<b>General Properties</b>	
<b>No-Frost</b>	●
<b>Smart Inverter compressor</b>	●
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	●
<b>Automatic Adaptive Defrost</b>	●
<b>Functions that can be enabled from the control panel</b>	Water Filter, Ice Plus, Ice On/Off, Door Alarm, Wi-Fi, Power On/Off, Demo, Smart Diagnosis™, Temp control
<b>Speed Freeze</b>	●
<b>Connection to the water supply</b>	●
<b>Water Filter (6 Months)</b>	●
<b>Storage shelves</b>	3 adjustable and removable
<b>True-View® Lighting</b>	●
<b>Lift and Go™ ice drawer</b>	1 with telescopic guides and soft closing
<b>Lift and Go™ storage drawers</b>	2 with telescopic guides and soft closing
<b>Aluminium door bins with removable inserts</b>	4 cantilever
<b>Removable ice bucket capacity</b>	2.3 kg
<b>Digital Controls w/ White LED Display</b>	●
<b>Water Filter Indicator</b>	●
<b>Ice production (24 Hours)</b>	1.6 kg
<b>Ice On / Off</b>	●
<b>Operating temperatures</b>	from -24°C to -16°C
<b>Installation</b>	
<b>Reversible Door</b>	●
<b>Four point front adjustable with 6 wheels</b>	●
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	●
<b>Anti-tip Bracket Included</b>	●
<b>Unification Kit Included (SKSFJ800P)</b>	●
<b>Technical Specifications</b>	
<b>Required power supply</b>	230 V, 50 Hz
<b>Power cord length</b>	2200 mm (86.6")
<b>Overall width</b>	445 mm (17 1/2")
<b>Overall height</b>	2121 mm (83 1/2") MIN ~ 2146 mm (84 1/2") MAX
<b>Overall depth</b>	607 mm (23 7/8")
<b>Net weight</b>	144 kg
<b>Shipping weight</b>	159 kg
<b>Max packaged product dimensions</b>	2290x504x678 mm
<b>Accessories</b>	
<b>Stainless steel panel / handle / toe kick kit</b>	SKSPK185CS
<b>Side wall cover kit in case of non-flush installation</b>	SKSFK800CS
<b>Joining kit for dual installation</b>	SKSFJ800P
<b>Medium brushed Aluminium Handle – 805 mm</b>	SKSHK310HS
<b>Long brushed Aluminium Handle – 1,218 mm</b>	SKSHK480HS
<b>Replacement water filter</b>	LT1000P-S

# SKSCF1831P | Integrated column freezer 18"

## INSTALLATION NOTES

### Electrical specifications

A 230V, 50Hz power supply is required. It is recommended to provide a three-pole outlet recessed in the wall and properly grounded, equipped with a dedicated circuit.

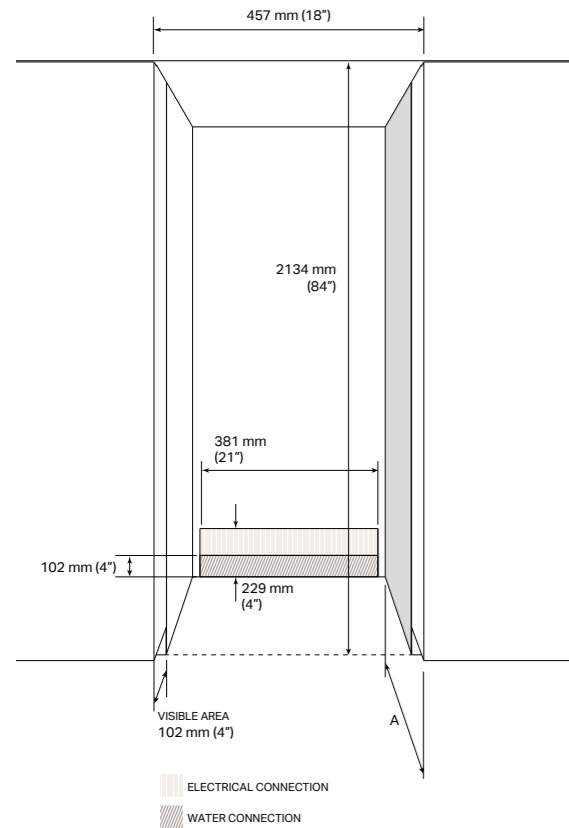
### Water connection

A connection to the water supply is required with pressure between 1.37 and 8.27 bar (20 and 120 psi). It is recommended to provide a dedicated shutoff valve for the circuit, not positioned directly behind the product for easier accessibility, and tubing (Max Ø 9.5 mm) with a length suitable to reach the front of the refrigerator approximately 355 mm from the cabinet door face. A maximum clearance of 40 mm from the bottom of the recess is available for the water connection.

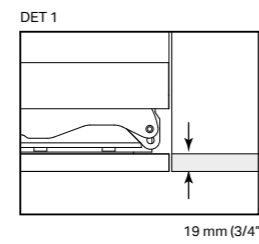
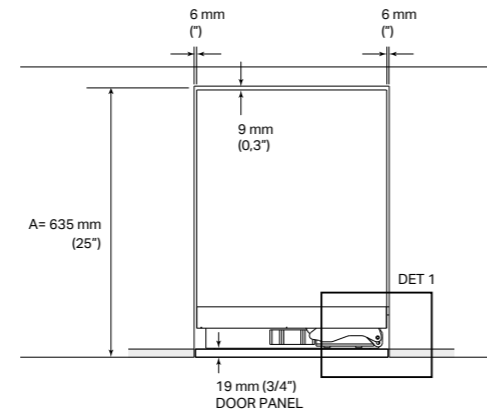
### Visible area

The indicated zone (102 mm) will be visible once the freezer doors are opened; plan to finish this area on both sides.

In case of non-flush installation, we recommend using the **SKSFK800CS** accessory, which consists of side panels that cover any visible side parts of the appliance.

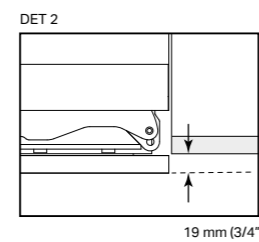
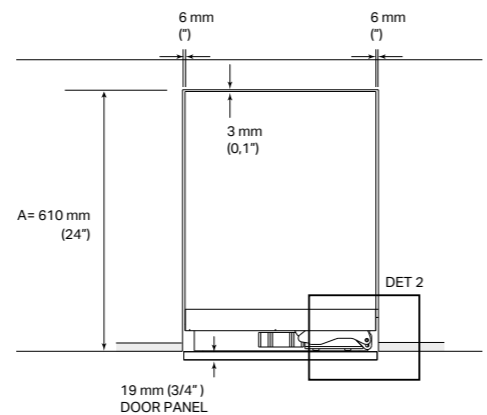


### Flush or extended installation



### TOP VIEW

FLUSH INSTALLATION



### TOP VIEW

EXTENDED INSTALLATION

## INSTALLATION NOTES

### Door clearances with flush installation

The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION** The clearance dimensions highlighted in the diagrams DO NOT include the depth of the handles, which must be added to these dimensions in case of a custom extended handle.

When using the SKS kit with brushed aluminum handles, the lateral clearances change as indicated:

Door at 90°: Lateral clearance from 25 mm to 95 mm

Door at 115°: Lateral clearance from 220 mm to 290 mm

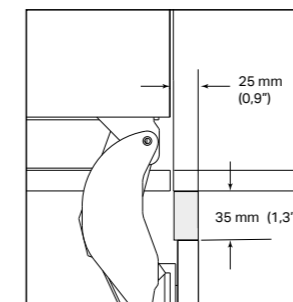
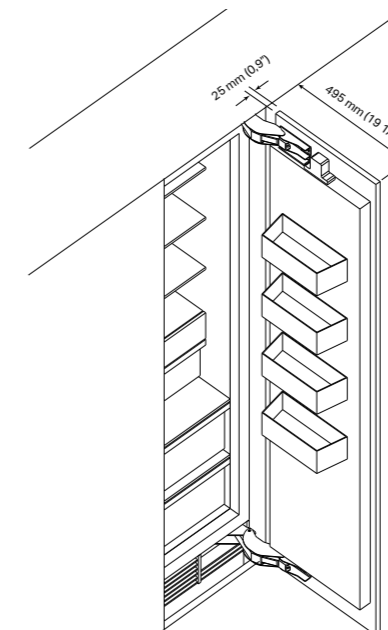
### Useful spaces for positioning the handle on adjacent cabinets

In the case of installation with a 90° door opening for the possible positioning of a protruding handle on the side adjacent to the 18" Column Freezer, for the first 25 mm it is possible to apply a handle with a maximum height of 35 mm relative to the outer edge of the panel.

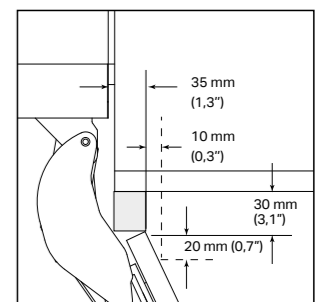
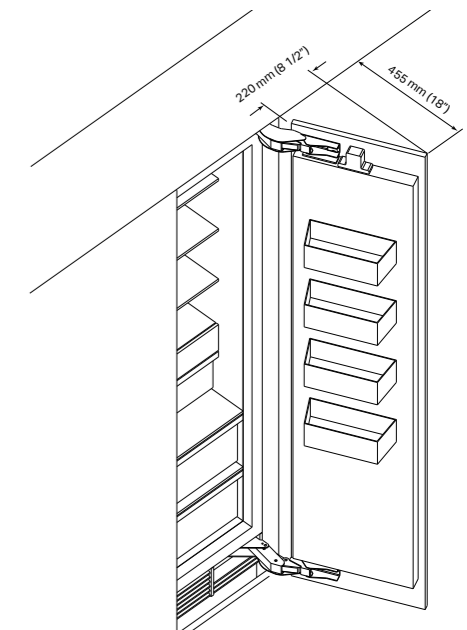
In the case of installation with a 115° door opening for the possible positioning of a protruding handle on the side adjacent to the 18" Column Freezer, for the first 35 mm it is possible to apply a handle with a maximum height of 30 mm relative to the outer edge of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.

### 90° DOOR OPENING

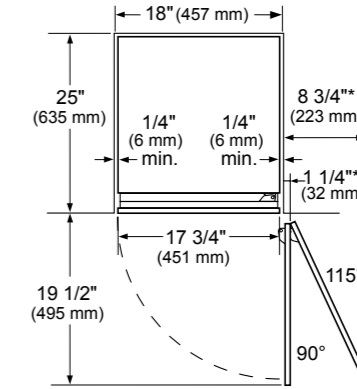


### 115° DOOR OPENING



### TOP VIEW

FLUSH INSTALLATION



## REFRIGERATION

# Undercounter convertible refrigerator

*The undercounter convertible refrigerator is a unique product on the market.*

It consists of two compartments: the upper refrigerator drawer and the lower convertible drawer. The latter can be set, at your choice, in six different temperature modes, ranging from a minimum of -23°C to a maximum of +10°C.





## *Undercounter convertible refrigerator*

The refrigerator becomes a versatile design object, more physically and visually accessible, suited to be positioned in various domestic environments such as living areas, bedrooms or even bathrooms, but also in public spaces such as hotels, spas or offices.

In this sense, the SKS Convertible Undercounter Refrigerator represents the perfect counterpart for the project: thanks to its compact dimensions and its practical composition with two drawers, one of which is convertible and customizable, it is an extremely versatile appliance, useful for the preservation of food, beverages but also beauty or pharmaceutical products.



## True Benefits

### Silent and ideal for bedrooms, small spaces and living rooms

The Undercounter convertible refrigerator is extremely quiet (37 dBA max) and features ENERGY STAR® certification: these characteristics make it an extremely versatile appliance that can be installed in multiple areas of the home as well as in diverse contexts, from hotel rooms to yachts.



### Smart connection

The Undercounter convertible refrigerator is Wi-Fi ready and can be connected to LG's ThinQ app for remote management of functionalities. Through the app it is possible to verify correct operation via Smart Diagnosis™ and receive an alert in case of unexpected shutdown, so you can intervene promptly.

### Flexible temperatures

The Undercounter convertible refrigerator is a unique product in its category. It consists of two drawers: the upper one, adjustable with five temperature modes from -3°C to 10°C, the lower one convertible to a freezer and adjustable with six temperature modes (from -23°C to 10°C).



### Control panel

From here it is possible to modify all settings, separately controlling the temperature of each drawer. The display is positioned at the handle of the upper drawer to ensure easy accessibility and maximum user comfort. The display is equipped with a lock button to prevent settings from being modified during normal handle use.



### Self close

The Undercounter convertible refrigerator includes the "self close" functionality of the drawers, which guarantees their automatic closure so as not to compromise the quality of food preservation inside. Furthermore, thanks to the Inverter compressor, it minimizes temperature fluctuations within  $\pm 1.0^{\circ}\text{C}$  to keep food freshness intact.

### Flexible space

The Undercounter convertible refrigerator offers intelligent space organization solutions. The extra space drawer, positioned in the upper compartment, is dedicated to small-sized foods, while the bottle bar ensures better bottle management.

### Internal illumination

Thanks to the exclusive LED lighting system positioned on the internal part of the drawer, the convertible undercounter refrigerator guarantees optimal internal illumination in any condition.

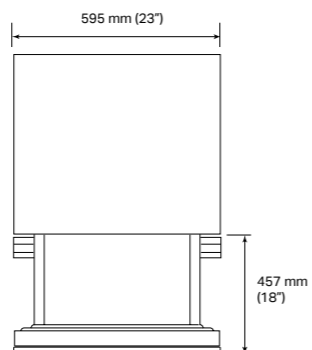


### Panel ready drawers

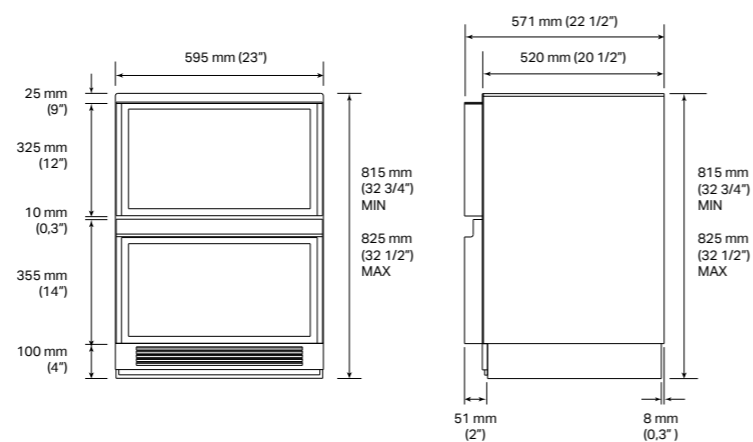
The drawers of the Undercounter convertible refrigerator can be paneled in stainless steel, available as accessories, or with custom finishes. The panel dimensions differ between the two drawers.



## SKSUD2402E | Undercounter convertible refrigerator



TOP VIEW



FRONT VIEW

SIDE VIEW

### CUSTOM PANELS

#### Paneling options

##### SKSUK240DS: Stainless steel panel kit

The appliance can be paneled with the optional SKS stainless steel door kit.

The kit includes one panel for the upper drawer and one of a different height for the lower drawer.

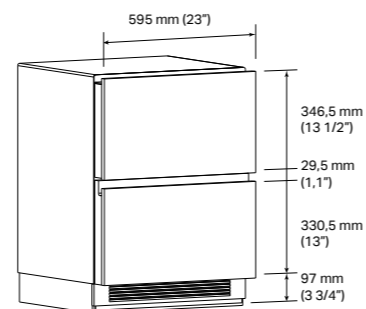
#### Custom paneling

The appliance is designed to be customized with custom panels to match the kitchen cabinetry.

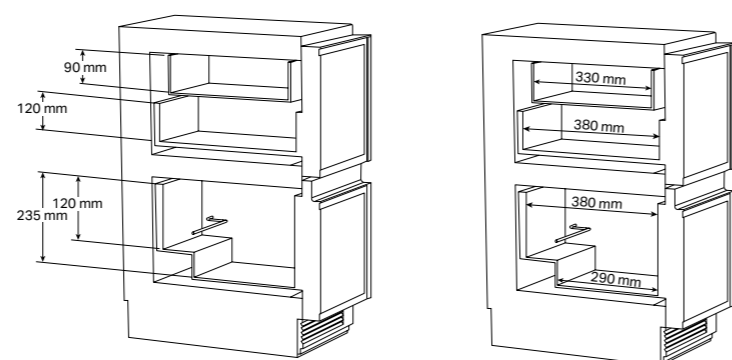
For custom panel dimensions, please refer to the diagram and specifications below:

Upper drawer panel - 595 mm x 346.5 mm

Lower drawer panel - 595 mm x 330.5 mm



### INTERNAL DRAWER DIMENSIONS



SKSUD2402E	EAN: 8806091740946
Door type	Panel ready
Internal finish	Stainless steel
<b>Energy Label</b>	
Energy efficiency class	E
Net total capacity	89 L
Net refrigerator capacity	43
Net freezer capacity	46
Maximum sound level	< 37 dbA Max
ENERGY STAR® Qualified	•
Yearly total energy consumption (kWh)	109
Average power consumption (W)	15
Estimated maximum power consumption (W)	49
<b>General properties</b>	
No-Frost	•
Smart Inverter compressor	•
Wi-Fi enabled for SmartThinQ® control with iOS/Android app	•
Automatic Adaptive Defrost	•
Modes	Freezer (-23 C° to -15 C°), Meat (-3 C°), Seafood (1 C°), Bar (1 C°), Refrigerator (2°C to 7 C°), Pantry (10 C°)
Speed Freeze	•
True-View® Lighting	•
Digital Controls w/ White LED Display	•
Operating temperatures	Upper drawer: from -3°C to 10°C Lower drawer: from -23°C to 10°C
<b>Installation</b>	
Reversible Door	•
Four Point Front Adjustable with 4 Wheels	•
Attachment method to cabinetry	Top with no visible screws
Front Serviceable	•
Anti-tip Bracket Included	•
<b>Technical Specifications</b>	
Overall width	595 mm (23")
Overall height	815 mm (32 1/2") MIN ~ 825 mm (32 1/2") MAX
Overall depth	571 mm (22 1/2")
Net weight	64 kg
Shipping weight	69 kg
Max packaged product dimensions	970x650x650 mm (38"x25"x25")
<b>Accessories</b>	
Steel doors kit	SKSUK240DS

# SKSUD2402E | Undercounter convertible refrigerator

## INSTALLATION NOTES

### Electrical specifications

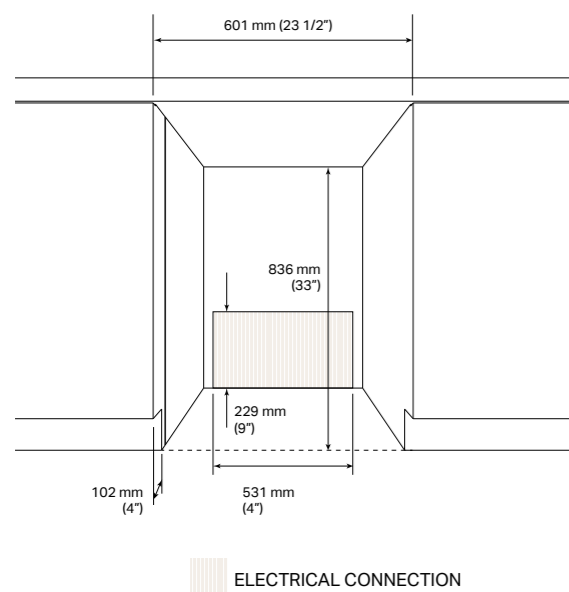
A 230V, 50Hz power supply is required. It is recommended to provide a three-pole outlet recessed in the wall and properly grounded, equipped with a dedicated circuit.

### Visible area

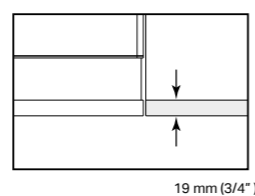
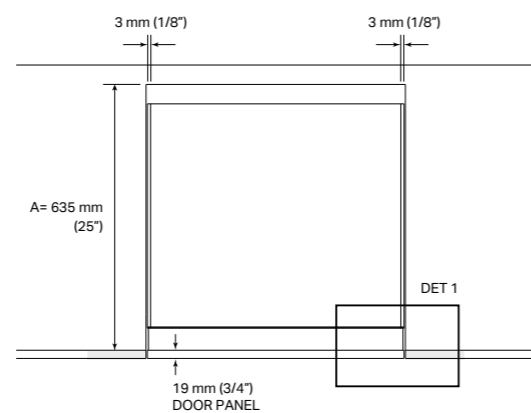
The indicated zone (102 mm) will be visible once the refrigerator doors are opened; plan to finish this area on both sides.

### ATTENTION

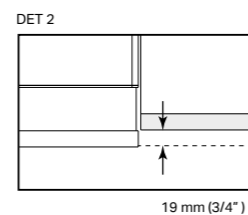
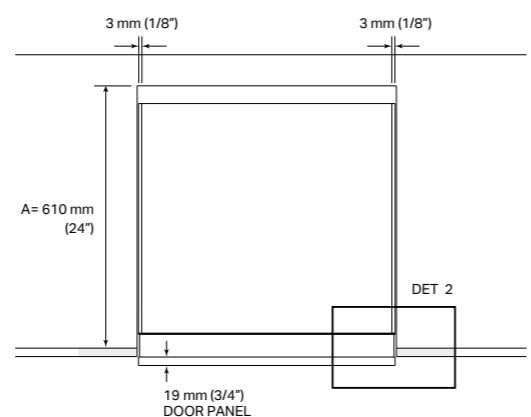
If you plan to place the electrical connection not on the back of the cabinet in which the product is installed, but outside of it, you can install the product flush front in a cabinet with a reduced depth of 605 mm.



## Flush or extended installation



TOP VIEW  
FLUSH INSTALLATION



TOP VIEW  
EXTENDED INSTALLATION

## INSTALLATION NOTES

### Door clearances with flush installation

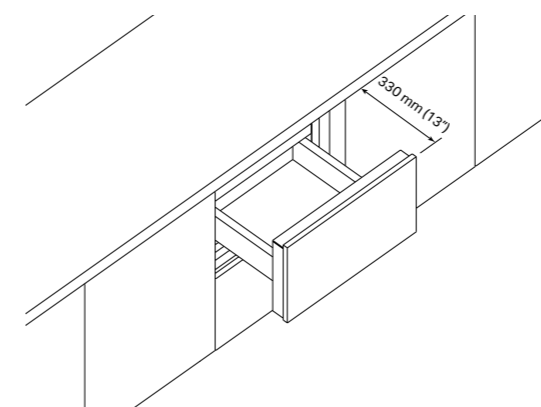
The installation must provide clearances from the furniture in front.

The values indicated below refer to the mobile edge outside the door including the aesthetic panel, with drawer fully extracted:

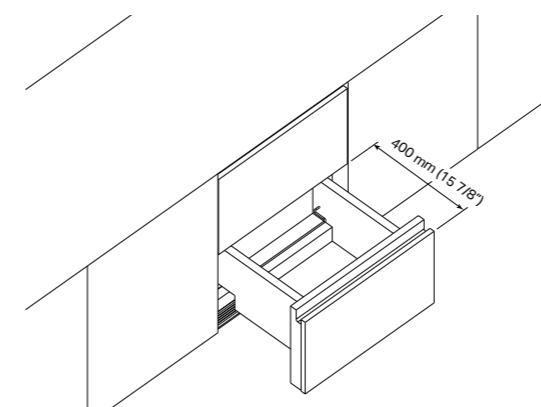
Lower drawer: 400 mm

Upper drawer: 330 mm

### UPPER DRAWER OPENING



### LOWER DRAWER OPENING





#### REFRIGERATION

## Column wine cellar

*Every detail is designed to safeguard your wines like precious jewels: premium materials, absence of vibrations, and intelligent technology to prevent energy dispersion.*

The Column wine cellar, built-in and panel-ready, is available in two widths: 24" (117 standard bottles) and 18" (81 standard bottles).

## *Column wine cellar*

The SKS Wine cellar is more than just a symbol of elegance for the home: thanks to its high performance and smart technology, it is also chosen by top restaurants and the most demanding contract projects. The separate climate zones, temperature and humidity regulation, and natural beechwood interiors with pull-out shelving ensure optimal wine preservation, while the adjustable lighting modes and the "knock door" system combine functionality with visual refinement.



Discover who has chosen  
SKS

## True Benefits



### Separate climate zones

The Wine cellars feature 3 zones (24" model) or 2 zones (18" model), adjustable for temperature and humidity, each equipped with a dedicated evaporator and dividing barriers that guarantee perfect cold circulation and allow simultaneous preservation of different wines: for example sparkling wines (6° - 10°C), sweet whites (6° - 8°C), full-bodied whites or light reds (10° - 13°C), aged reds (13° - 18°C), vintage port (18° - 20°C).

### Adjustable Illumination

It is possible to activate the Light presentation mode, which keeps the illumination always active even with the door closed. The light can then be adjusted for each individual zone at light, medium or high level, according to needs. This function can also be set remotely through the ThinQ app.

### Smart Knock Door

Thanks to Smart Knock Door technology, it is possible to activate the internal illumination without opening the door by knocking twice on the external glass. In this way you can view your bottles and choose the most suitable wine without compromising preservation and avoiding temperature and energy loss.



### Natural beech wood shelves and steel profiles

The 10 natural beech wood shelves impart a sense of material to the touch, provide stability, help eliminate odors and substances that can alter wine properties and serve as a natural regulator of internal temperature and humidity. The stainless steel profiles slide smoothly on the telescopic guides, minimizing vibrations transmitted to the bottles. Two (24") or one (18") support for inclined storage is provided with the product. All internal profiles are anthracite gray in color.

### Smart connection

The Column Wine cellar is Wi-Fi ready and can be connected to LG's ThinQ app for remote management of functionalities. Through the app it is possible to verify correct operation via Smart Diagnosis™, so you can intervene promptly. It is possible to set notifications that alert when opened: in the case of storing precious bottles, the system can also be used as a security device.

### Control panel

Allows you to easily manage all settings, from temperature and humidity regulation of the different climate zones, to illumination. The open door alarm is also located here.



### Smart Inverter Compressor

The Smart Inverter compressor is a rotary motor with variable speed, regulated by an inverter that is able to adjust the operating speed according to requirements. It offers the highest performance while minimizing noise and energy consumption. Thanks to the inverter controller, designed to resist fluctuations, the compressor operates only at the set variable speed. Its reduced dimensions make it perfect for installing the product even in open space contexts.





**CUSTOM PANELS**

**Paneling options**

**SKSWK245RS: Stainless steel panel kit – right hinge**

**SKSWK245LS: Stainless steel panel kit – left hinge**

The appliance can be paneled with the optional SKS stainless steel door kit. The kit includes a door panel, a toe kick, and a Long handle.

**Custom paneling**

The appliance is designed to be customized with custom panels to match the kitchen cabinetry. For custom panel dimensions, please refer to the diagram and specifications below:

Door panel: 2029 mm x 603 mm

Maximum allowable panel weight: **10 kg**

The central part of the door is equipped with glass to allow a view inside the product. Provide a door panel with a central area cut out relative to the edges as indicated below:

Top 179.5 mm

Bottom 238 mm

Side 80.5 mm

Toe kick: 102 mm x 603 mm

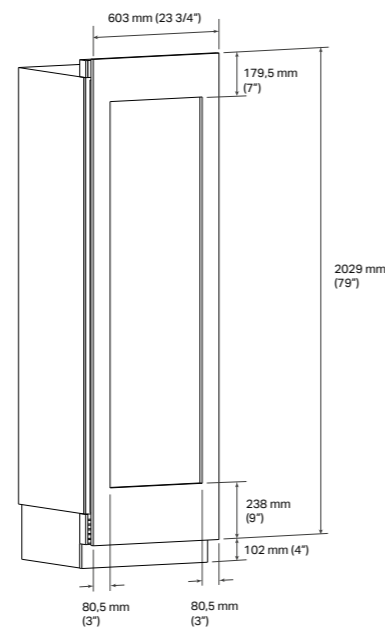
SKS brushed aluminum handles can be purchased separately as accessories in medium or long versions.

**SKSHK310HS: Medium handles for custom panels**

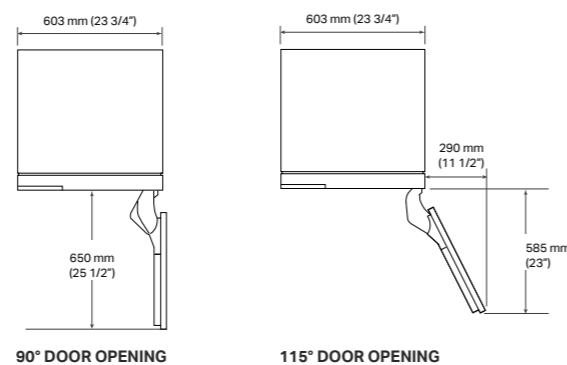
805 mm (31 11/16") Medium handle – Brushed aluminum

**SKSHK480HS: Long handles for custom panels**

1219 mm (48") Long handle – Brushed aluminum

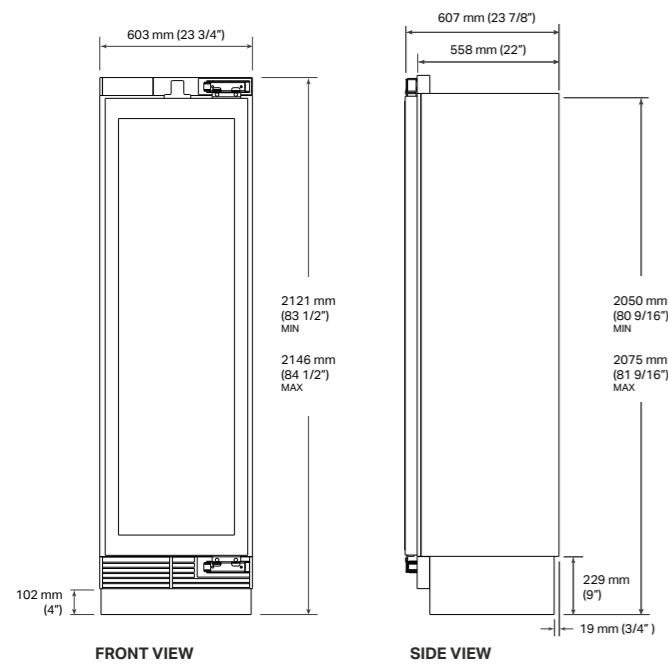


**Unit width without door panel**



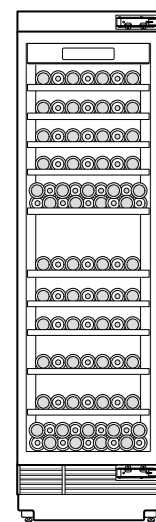
**90° DOOR OPENING**

**115° DOOR OPENING**



**FRONT VIEW**

**SIDE VIEW**

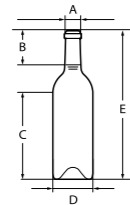


**Bottle arrangement inside the wine cellar**

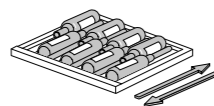
Maximum capacity 117 bottles\*

\*Maximum capacity refers to bottles with the dimensions shown

List	Dimensions (mm)
A	Ø 27,5
B	63
C	158,5
D	Ø 76,1
E	300,5



**NOTE**  
Alternate the front and back of the bottles on the wine rack for more secure storage.



<b>SKSCW243RP</b>	EAN: 8806096467213
<b>Door type</b>	Panel ready
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Energy Label</b>	
<b>Energy efficiency class</b>	E
<b>Net total capacity</b>	385 L
<b>Bottle Capacity (750 ml)</b>	117
<b>Maximum sound level</b>	< 37 dbA Max
<b>Yearly total energy consumption (kW/h)</b>	169
<b>Average power consumption (W)</b>	20
<b>Estimated maximum power consumption (W)</b>	76
<b>Climate class</b>	SN-T
<b>General Properties</b>	
<b>No-Frost</b>	•
<b>Smart Inverter compressor</b>	•
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	•
<b>InstaView™ Window (Knock Twice to See Inside)</b>	•
<b>Wine Cave Technology™</b>	•
<b>Temperature zones</b>	3
<b>Operating temperatures</b>	from 5°C to 18°C
<b>Functions that can be enabled from the control panel</b>	Humidity, Lighting, Demo, Power On / Off, Temp Control, Smart Diagnosis™, Wi-Fi
<b>Humidity Control</b>	•
<b>High Altitude Compatibility</b>	•
<b>Anti-vibration motor</b>	•
<b>UV Protection</b>	•
<b>Storage shelves</b>	10
<b>Shelf material</b>	Natural beech wood with stainless steel profiles
<b>Presenter Shelves</b>	2
<b>True-View® Lighting</b>	•
<b>Presenter Shelf Lighting</b>	•
<b>Installation</b>	
<b>Reversible Door</b>	•
<b>Four point front adjustable with 6 wheels</b>	•
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	•
<b>Anti-tip Bracket Included</b>	•
<b>Technical Specifications</b>	
<b>Required power supply</b>	230 V, 50 Hz
<b>Power cord length</b>	2197 mm (86,4")
<b>Plug type</b>	A 3
<b>Overall width</b>	603 mm (23 3/4")
<b>Overall height</b>	2121 mm (83 1/2") MIN ~ 2146 mm (84 1/2") MAX
<b>Overall depth</b>	607 mm (23 7/8")
<b>Net weight</b>	167 kg
<b>Shipping weight</b>	182 kg
<b>Max packaged product dimensions</b>	2290x663x678 mm (90"x25"x26")
<b>Accessories</b>	
<b>Stainless steel panel / handle / toe kick kit</b>	SKSWK245RS (CERNIERA DESTRA, MANIGLIA SINISTRA) SKSWK245LS (CERNIERA SINISTRA, MANIGLIA DESTRA)
<b>Side wall cover kit in case of non-flush installation</b>	SKSFK800CS
<b>Joining kit for dual installation</b>	SKSFJ800P
<b>Medium brushed Aluminium Handle – 805 mm</b>	SKSHK310HS
<b>Long brushed Aluminium Handle – 1,218 mm</b>	SKSHK480HS

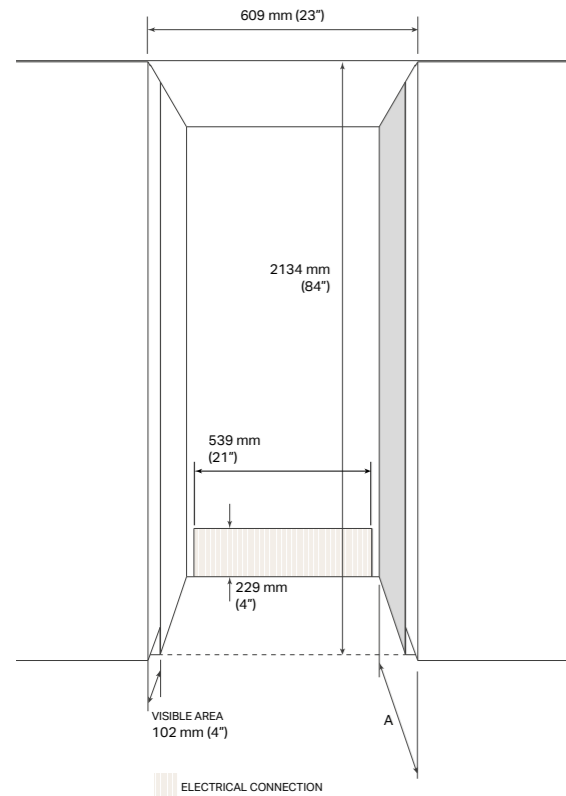
**INSTALLATION NOTES**

**Electrical specifications**

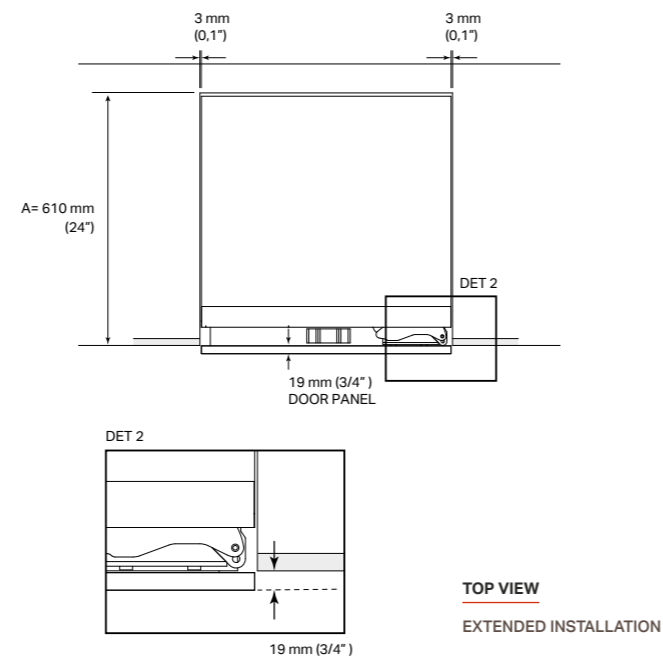
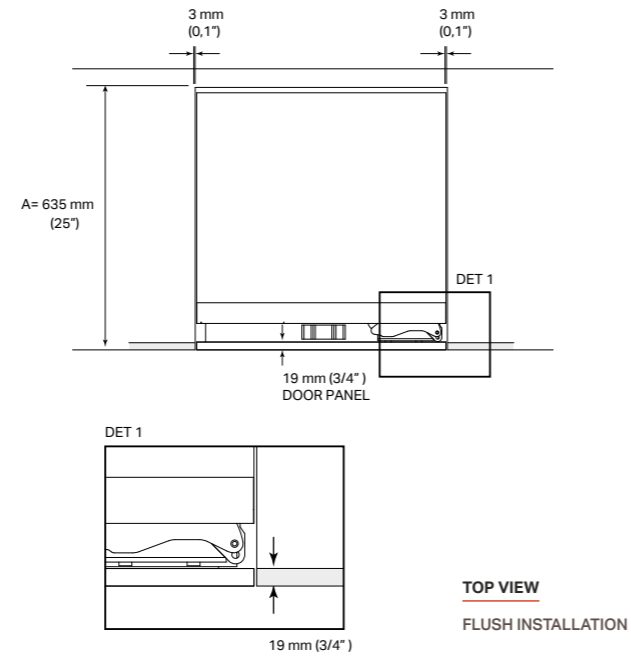
A 230V, 50Hz power supply is required. It is recommended to provide a three-pole outlet recessed in the wall and properly grounded, equipped with a dedicated circuit.

**Visible area**

The indicated zone (102 mm) will be visible once the wine cellar doors are opened; plan to finish this area on both sides.



**Flush or extended installation**



**INSTALLATION NOTES**

**Door clearances with flush installation**

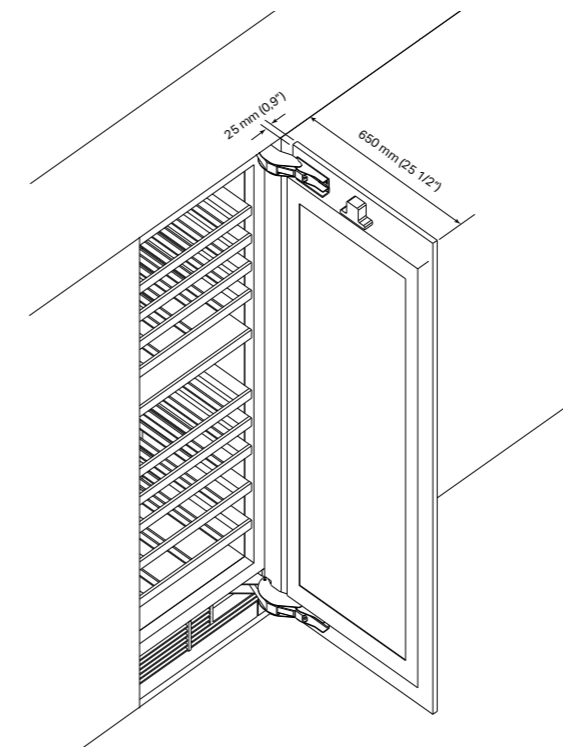
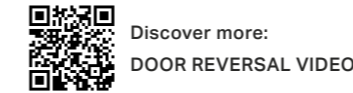
The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION** The clearance dimensions highlighted in the diagrams DO NOT include the depth of the handles, which must be added to these dimensions in case of a custom extended handle.

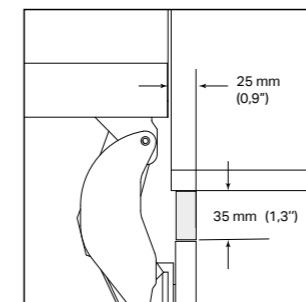
When using the SKS kit with brushed aluminum handles, the lateral clearances change as indicated:

Door at 90°: Lateral clearance from 25 mm to 95 mm  
Door at 115°: Lateral clearance from 290 mm to 360 mm

The appliance offers the possibility to reverse the hinges and, consequently, the door opening direction. Even in the case of door reversal, the clearances remain the same as indicated above.



**90° DOOR OPENING**

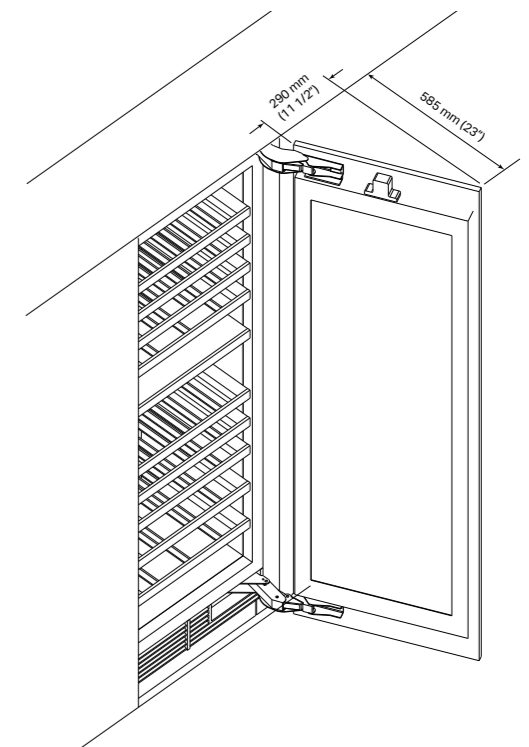
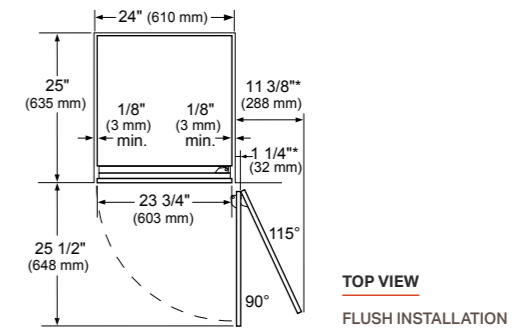


**Useful spaces for positioning the handle on adjacent cabinets**

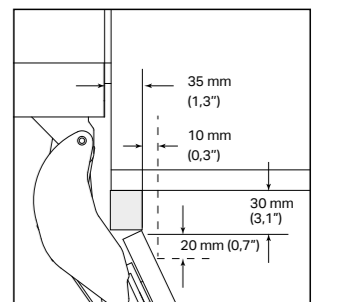
In the case of installation with a 90° door opening for the possible positioning of a protruding handle on the side adjacent to the Wine cellar, for the first 25 mm it is possible to apply a handle with a maximum height of 35 mm relative to the outer edge of the panel.

In the case of installation with a 115° door opening for the possible positioning of a protruding handle on the side adjacent to the Wine cellar, for the first 35 mm it is possible to apply a handle with a maximum height of 30 mm relative to the outer edge of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.



**115° DOOR OPENING**



# SKSCW183RP | Integrated column wine cellar 18"



## CUSTOM PANELS

### Paneling options

**SKSWK185RS: Stainless steel panel kit – right hinge**

**SKSWK185LS: Stainless steel panel kit – left hinge**

The appliance can be paneled with the optional SKS stainless steel door kit. The kit includes a door panel, a toe kick, and a Long handle.

### Custom paneling

The appliance is designed to be customized with custom panels to match the kitchen cabinetry. For custom panel dimensions, please refer to the diagram and specifications below:

Door panel: 2029 mm x 451 mm

Maximum allowable panel weight: **9,5 kg**

The central part of the door is equipped with glass to allow a view inside the product. Provide a door panel with a central area cut out relative to the edges as indicated below:

Top 179.5 mm

Bottom 238 mm

Side 80.5 mm

Toe kick: 102 mm x 451 mm

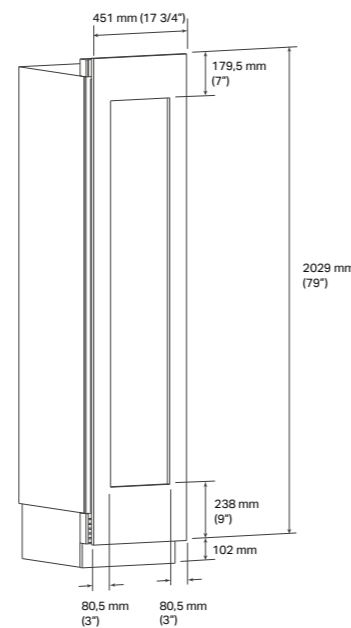
SKS brushed aluminum handles can be purchased separately as accessories in medium or long versions.

**SKSHK310HS: Medium handles for custom panels**

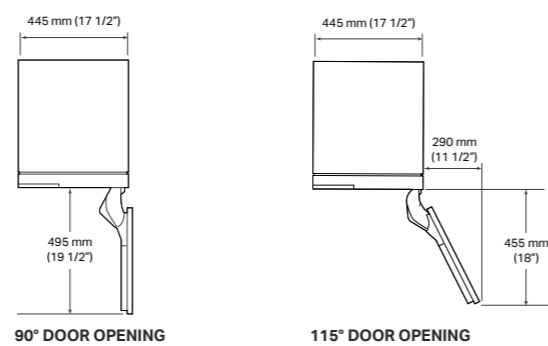
805 mm (31 11/16") Medium handle – Brushed aluminum

**SKSHK480HS: Long handles for custom panels**

1219 mm (48") Long handle – Brushed aluminum

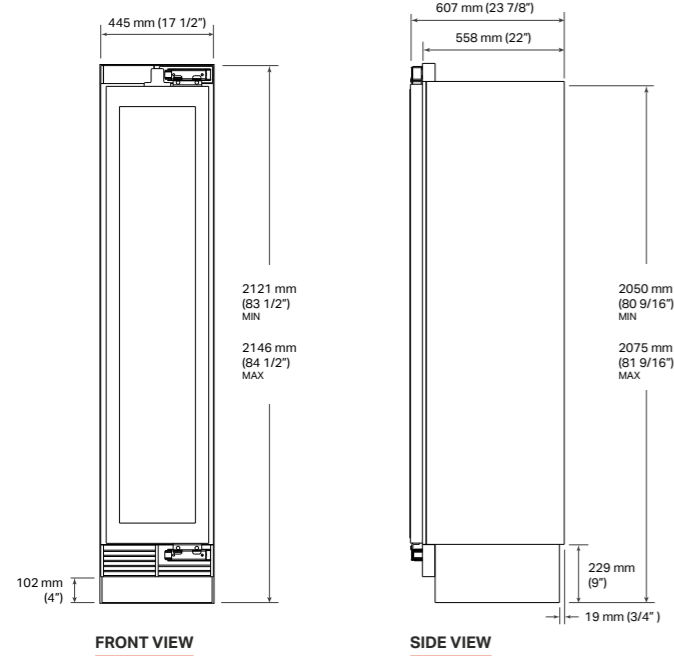


### Unit width without door panel



90° DOOR OPENING

115° DOOR OPENING

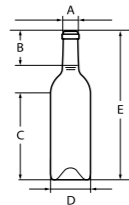


### Bottle arrangement inside the wine cellar

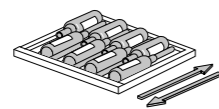
Maximum capacity 81 bottles\*

\*Maximum capacity refers to bottles with the dimensions shown

List	Dimensions (mm)
A	Ø 27,5
B	63
C	158,5
D	Ø 76,1
E	300,5



**NOTE**  
Alternate the front and back of the bottles on the wine rack for more secure storage.



<b>SKSCW183RP</b>	EAN: 8806096467206
<b>Door type</b>	Panel ready
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Energy Label</b>	
<b>Energy efficiency class</b>	E
<b>Net total capacity</b>	275 L
<b>Bottle Capacity (750 ml)</b>	81
<b>Maximum sound level</b>	< 37 dbA Max
<b>Yearly total energy consumption (kW/h)</b>	165
<b>Power consumption (W)</b>	115
<b>Average power consumption (W)</b>	19
<b>Estimated maximum power consumption (W)</b>	75
<b>Climate class</b>	SN-T
<b>General Properties</b>	
<b>No-Frost</b>	•
<b>Smart Inverter compressor</b>	•
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	•
<b>InstaView™ Window (Knock Twice to See Inside)</b>	•
<b>Wine Cave Technology™</b>	•
<b>Temperature zones</b>	2
<b>Operating temperatures</b>	from 5°C to 18°C
<b>Functions that can be enabled from the control panel</b>	Humidity, Lighting, Demo, Power On / Off, Temp Control, Smart Diagnosis™, Wi-Fi
<b>Humidity Control</b>	•
<b>High Altitude Compatibility</b>	•
<b>Anti-vibration motor</b>	•
<b>UV Protection</b>	•
<b>Storage shelves</b>	10
<b>Shelf material</b>	Natural beech wood with stainless steel profiles
<b>Presenter Shelves</b>	1
<b>True-View® Lighting</b>	•
<b>Presenter Shelf Lighting</b>	•
<b>Installation</b>	
<b>Reversible Door</b>	•
<b>Four point front adjustable with 6 wheels</b>	•
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	•
<b>Anti-tip Bracket Included</b>	•
<b>Technical Specifications</b>	
<b>Required power supply</b>	230 V, 50 Hz
<b>Power cord length</b>	2197 mm (86,4")
<b>Plug type</b>	A 3
<b>Overall width</b>	445 mm (17 1/2")
<b>Overall height</b>	2121 mm (83 1/2") MIN ~ 2146 mm (84 1/2") MAX
<b>Overall depth</b>	607 mm (23 7/8")
<b>Net weight</b>	139 kg
<b>Shipping weight</b>	160 kg
<b>Max packaged product dimensions</b>	2290x504x678 mm
<b>Accessories</b>	
<b>Stainless steel panel / handle / toe kick kit</b>	SKSWK185RS (CERNIERA DESTRA, MANIGLIA SINISTRA) SKSWK185LS (CERNIERA SINISTRA, MANIGLIA DESTRA)
<b>Side wall cover kit in case of non-flush installation</b>	SKSF800CS
<b>Joining kit for dual installation</b>	SKSFJ800P
<b>Medium brushed Aluminium Handle – 805 mm</b>	SKSHK310HS
<b>Long brushed Aluminium Handle – 1,218 mm</b>	SKSHK480HS

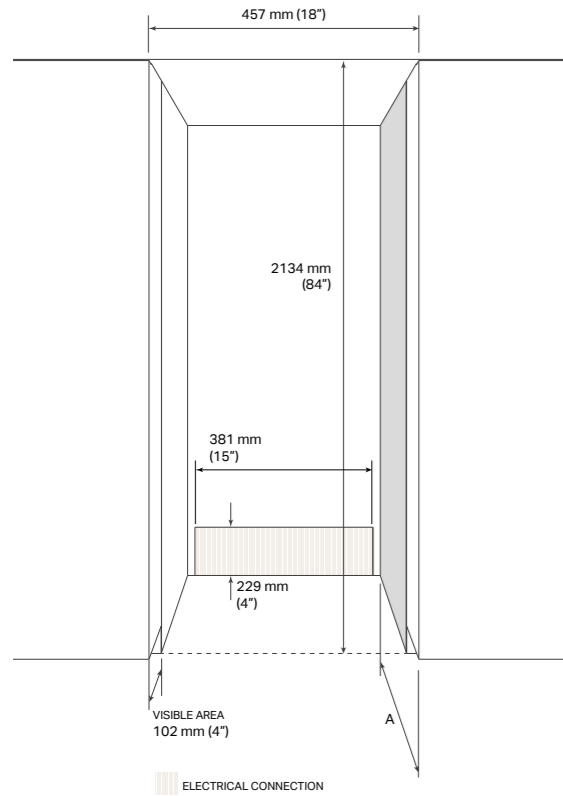
**INSTALLATION NOTES**

**Electrical specifications**

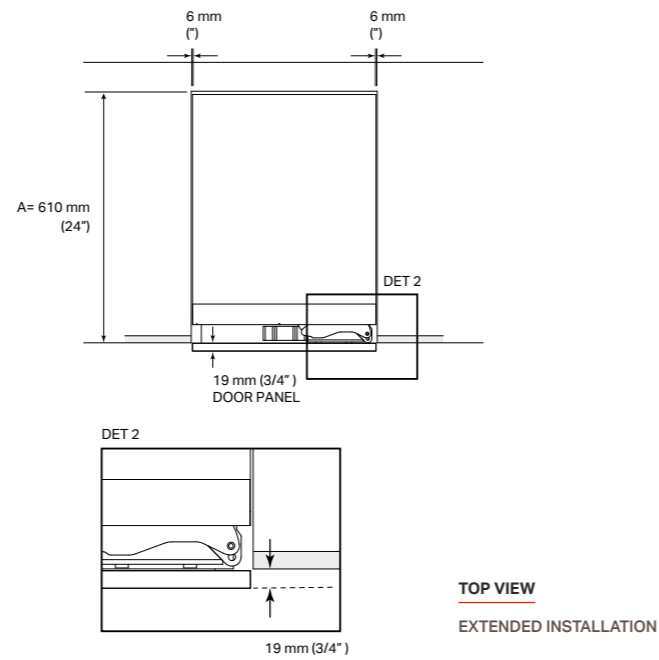
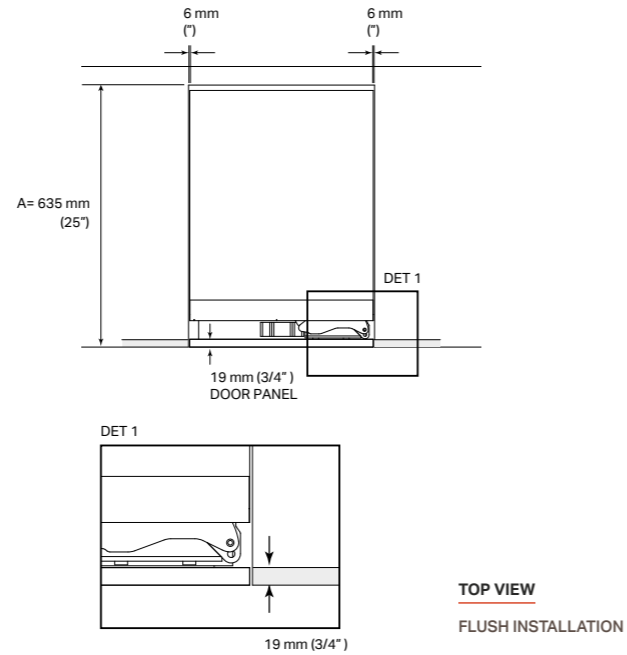
A 230V, 50Hz power supply is required. It is recommended to provide a three-pole outlet recessed in the wall and properly grounded, equipped with a dedicated circuit.

**Visible area**

The indicated zone (102 mm) will be visible once the wine cellar doors are opened; plan to finish this area on both sides.



**Flush or extended installation**



**INSTALLATION NOTES**

**Door clearances with flush installation**

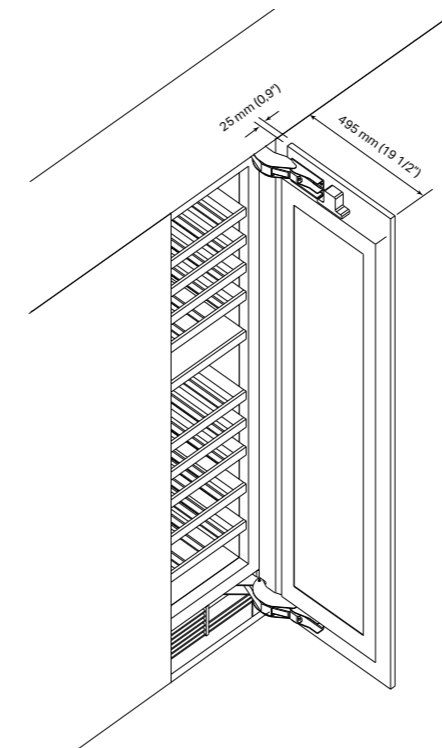
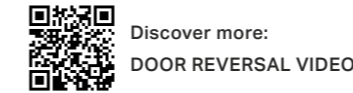
The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION** The clearance dimensions highlighted in the diagrams DO NOT include the depth of the handles, which must be added to these dimensions in case of a custom extended handle.

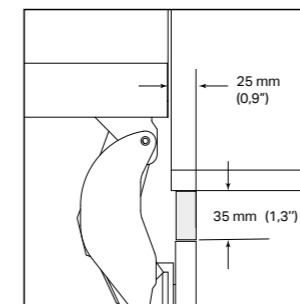
When using the SKS kit with brushed aluminum handles, the lateral clearances change as indicated:

Door at 90°: Lateral clearance from 25 mm to 95 mm  
Door at 115°: Lateral clearance from 290 mm to 360 mm

The appliance offers the possibility to reverse the hinges and, consequently, the door opening direction. Even in the case of door reversal, the clearances remain the same as indicated above.



**90° DOOR OPENING**

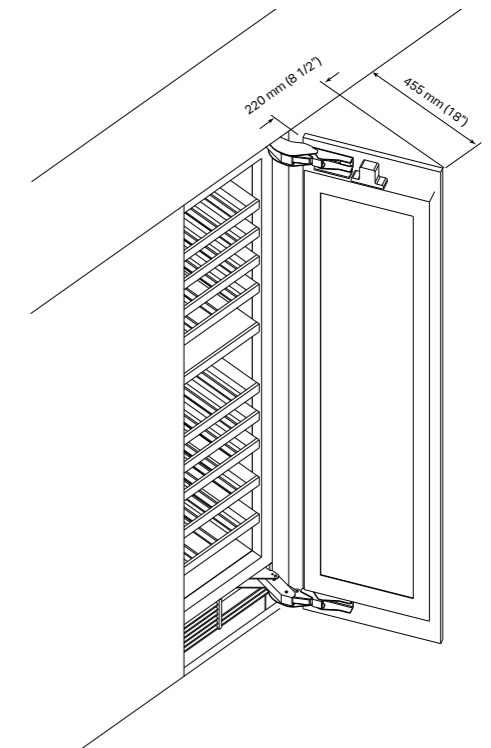
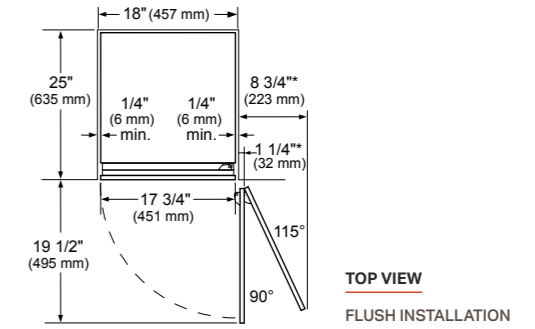


**Useful spaces for positioning the handle on adjacent cabinets**

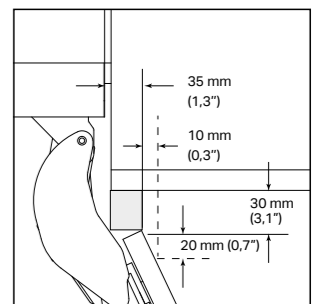
In the case of installation with a 90° door opening for the possible positioning of a protruding handle on the side adjacent to the Wine cellar, for the first 25 mm it is possible to apply a handle with a maximum height of 35 mm relative to the outer edge of the panel.

In the case of installation with a 115° door opening for the possible positioning of a protruding handle on the side adjacent to the Wine cellar, for the first 35 mm it is possible to apply a handle with a maximum height of 30 mm relative to the outer edge of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.



**115° DOOR OPENING**



REFRIGERATION

## Undercounter wine cellar

*The highest wine preservation performance, in a versatile, compact and elegant product.*

The Undercounter wine cellar has been designed to reproduce the most ideal environment for wine: the Wine Cave Technology™ minimises temperature fluctuations and vibrations, ensuring maximum protection from those elements that could compromise the quality of the product.





## *Undercounter wine cellar*

The undercounter Wine Cellar combines compact design and professional performance, perfect for those seeking elegance even in reduced spaces. Despite its contained dimensions, it offers two independent zones for temperature and humidity, ideal for preserving different wines in optimal conditions.

Compact, functional and refined in design, it integrates discreetly into domestic kitchens or contract projects, delivering professional performance in any environment.



## True Benefits

### Distinctive all-glass design

The Undercounter wine cellar features an intelligent design with a handle-free door in triple opaque darkened glass that protects bottles from UV rays, avoiding potential alterations caused by light.



### LED illumination

The Undercounter wine cellar is equipped with two lighting systems, one for each temperature zone. Once the door is closed the light turns off to prevent any negative effects on wine preservation. Alternatively, it is possible to set the presentation function, which keeps the illumination on with the door closed.

### Auto open door

The darkened glass door is handle-free with automatic opening via a sensor. Similarly, closing occurs automatically, ensuring there is no energy loss.



### Smart connection

The Undercounter wine cellar is Wi-Fi ready and can be connected to LG's ThinQ app for remote management of functionalities. Through the app it is possible to verify correct operation via Smart Diagnosis™, so you can intervene promptly.



### Inverter compressor

The Smart Inverter compressor is a rotary motor with variable speed, regulated by an inverter that is able to adjust the operating speed according to requirements.

It offers the highest performance while minimizing noise and energy consumption. Thanks to the inverter controller, designed to resist fluctuations, the compressor operates only at the set variable speed. Its reduced dimensions make it perfect for installing the product even in open space contexts.



### Control panel

Allows you to easily manage all settings, from temperature and humidity regulation of the different climate zones, to illumination. The open door alarm is also located here.

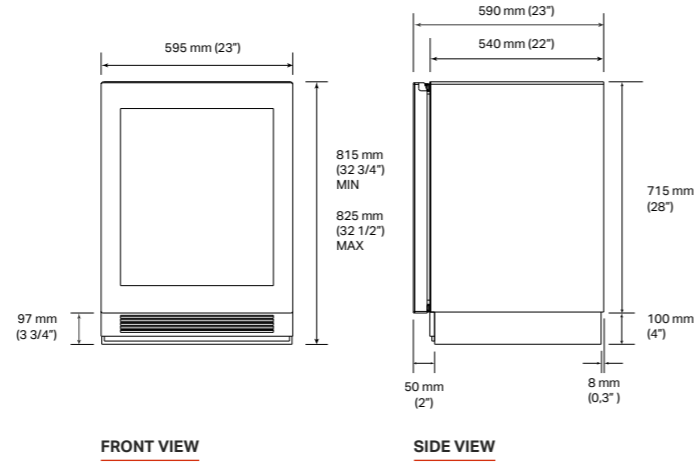


### Two temperature, light and humidity zones

The Undercounter wine cellar features two zones adjustable separately for temperature and humidity, each with a dedicated evaporator and stainless steel dividing barrier. In this way, it is possible to preserve different types of wine simultaneously at the most correct temperature.

### Capacity up to 41 bottles

The four natural beech wood shelves with stainless steel profiles can hold up to 41 bottles. These high-quality materials contribute to preservation by providing stability to the bottles, helping to eliminate odors and substances that can alter wine properties and serving as a natural regulator of internal temperature and humidity.



<b>SKSUW2401G</b>	EAN: 8806091740960
<b>Door type (non-reversible)</b>	Glass
<b>Hinges</b>	Plat
<b>Internal finish</b>	Stainless steel
<b>Etichetta Energetica</b>	
<b>Energy efficiency class</b>	D
<b>Bottle Capacity (750 ml)</b>	41
<b>Maximum sound level</b>	< 37 dbA Max
<b>Yearly total energy consumption (kWh)</b>	100
<b>Power consumption (W)</b>	50
<b>Average power consumption (W)</b>	12
<b>Estimated maximum power consumption (W)</b>	45
<b>General Properties</b>	
<b>No-Frost</b>	•
<b>Smart Inverter compressor</b>	•
<b>Wi-Fi enabled for SmartThinQ® control with iOS/Android app</b>	•
<b>Wine Cave Technology™</b>	•
<b>Temperature zones</b>	2
<b>Operating temperatures</b>	from 5°C to 18°C
<b>Functions that can be enabled from the control panel</b>	Demo, Power On / Off, Light On / Off, Lock, Temp Control, Smart Diagnosis™, Wi-Fi
<b>Humidity Control</b>	•
<b>High Altitude Compatibility</b>	•
<b>Anti-vibration motor</b>	•
<b>UV Protection</b>	•
<b>Storage shelves</b>	4
<b>Shelf material</b>	Natural beech wood with stainless steel profiles
<b>Presenter Shelves</b>	•
<b>True-View® Lighting</b>	•
<b>Presenter Shelf Lighting</b>	•
<b>Installation</b>	
<b>Reversible Door</b>	NO
<b>Four Point Front Adjustable with 4 Wheels</b>	•
<b>Attachment method to cabinetry</b>	Top with no visible screws
<b>Front Serviceable</b>	•
<b>Anti-tip Bracket Included</b>	•
<b>Technical Specifications</b>	
<b>Overall width</b>	595 mm (23 1/2")
<b>Overall height</b>	815 mm (32") MIN ~ 825 mm (32 1/2") MAX
<b>Overall depth</b>	590 mm (23")
<b>Net weight</b>	63 kg
<b>Shipping weight</b>	71 kg
<b>Max packaged product dimensions</b>	970x650x650 mm (38"x25"x25")

**INSTALLATION NOTES**

**Electrical specifications**

A power supply of 230V, 50Hz, 15 or 20A is required. It is recommended to provide a dedicated outlet with a ground fault circuit interrupter.

**Visible area**

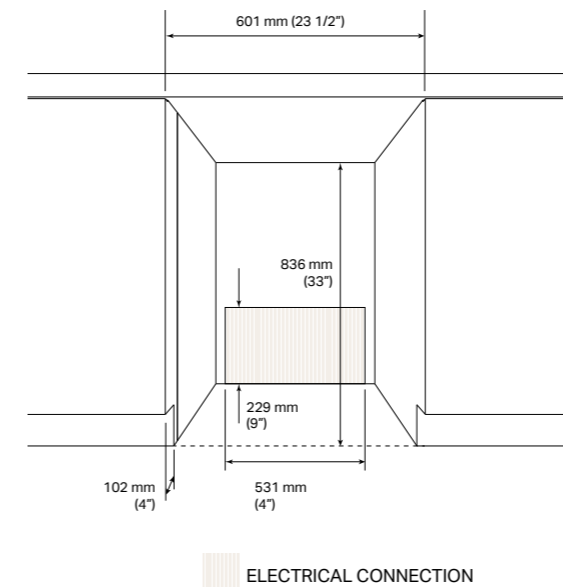
The indicated zone (102 mm) will be visible once the wine cellar doors are opened; plan to finish this area on both sides.

**ATTENTION**

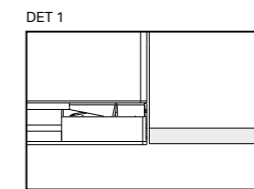
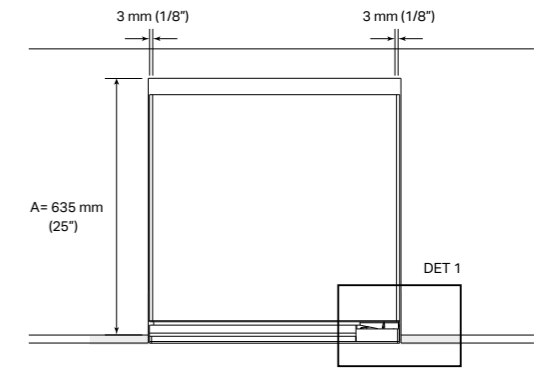
If you plan to place the electrical connection not on the back of the cabinet in which the product is installed, but outside of it, you can install the product flush front in a cabinet with a reduced depth of 605 mm.

**NOTE**

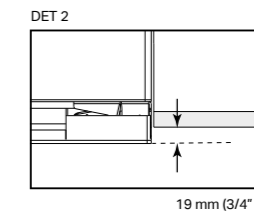
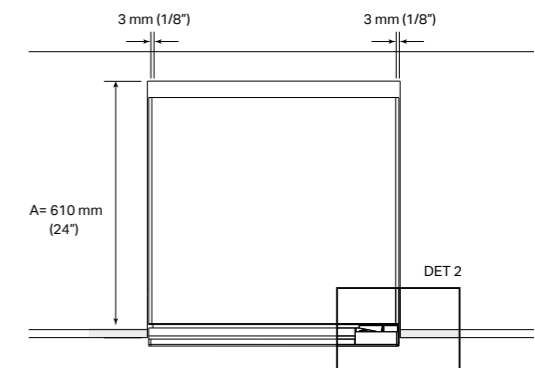
The product can also be positioned at column height. The product can be installed in a column configuration with the undercounter refrigerator (while still separating the two products with a support shelf).



**Flush or extended installation**



**TOP VIEW**  
FLUSH INSTALLATION



**TOP VIEW**  
EXTENDED INSTALLATION

**INSTALLATION NOTES**

**Door clearances with flush installation**

The installation must provide clearance relative to adjacent walls or cabinetry. The factory-set door opening is 115° and can subsequently be adjusted to 90° if clearance for 115° opening is insufficient.

**ATTENTION**

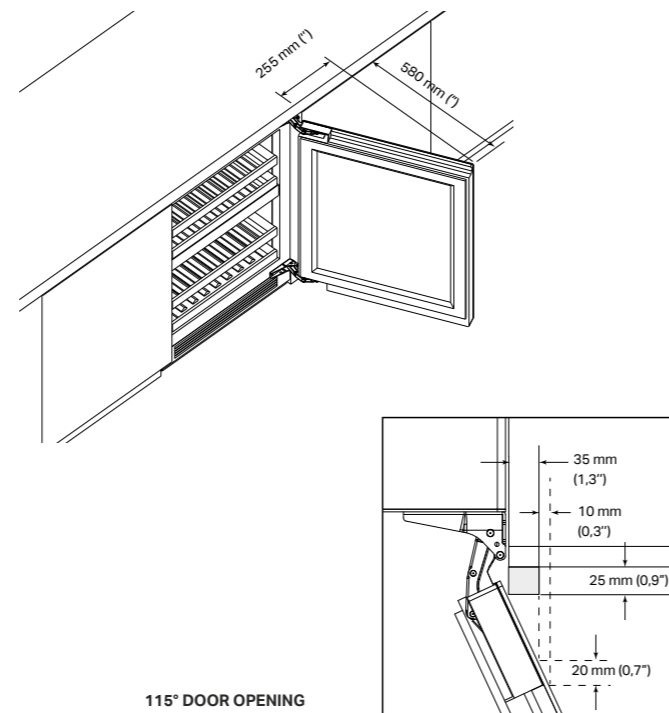
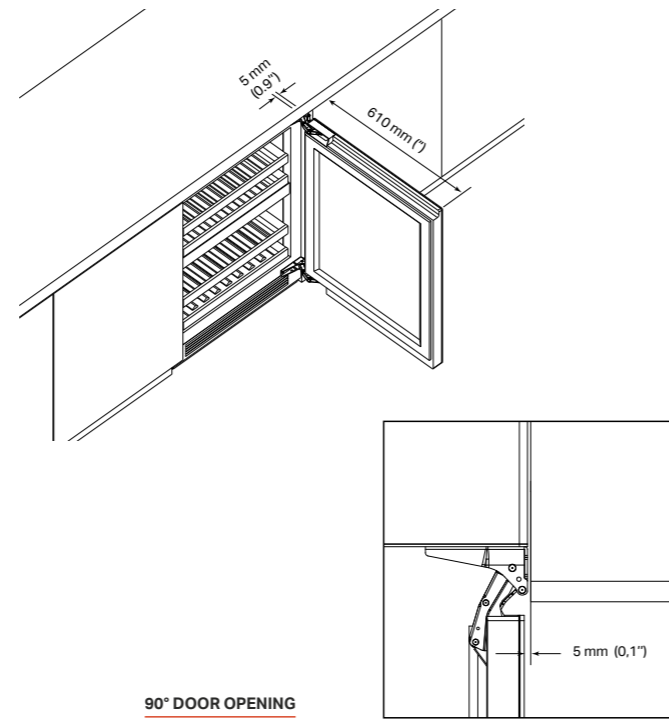
The appliance DOES NOT allow for the reversal of the hinges and, consequently, the door opening direction. Even in the case of door reversal, the clearances remain the same as indicated above.

**Useful spaces for positioning the handle on adjacent cabinets**

In the case of installation with a 90° door opening, the appliance door is 5 mm away from the adjacent cabinetry.

In the case of installation with a 115° door opening for the potential positioning of a protruding handle on the side adjacent to the Wine cellar, for the first 35 mm it is possible to apply a handle with a maximum height of 25 mm relative to the outer edge of the panel.

For each additional 10 mm increase in distance from the cabinet edge, it is possible to apply a handle with a length increase of 20 mm.



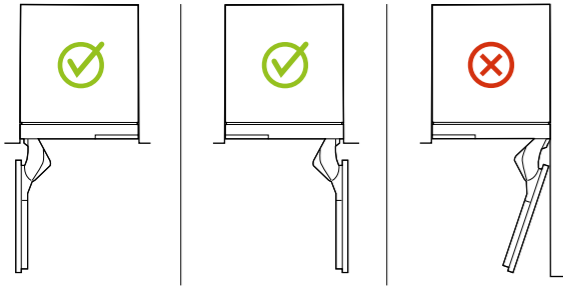


REFRIGERATION

## Installation of cold columns

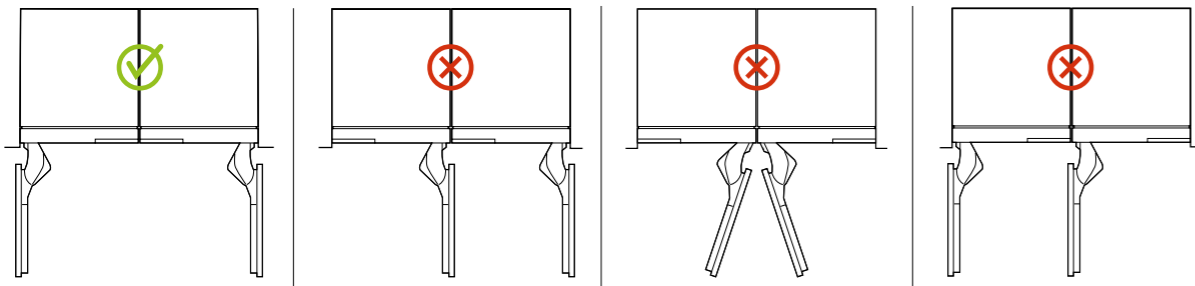
## INSTALLATION OF COLD COLUMNS

### FREESTANDING APPLIANCE

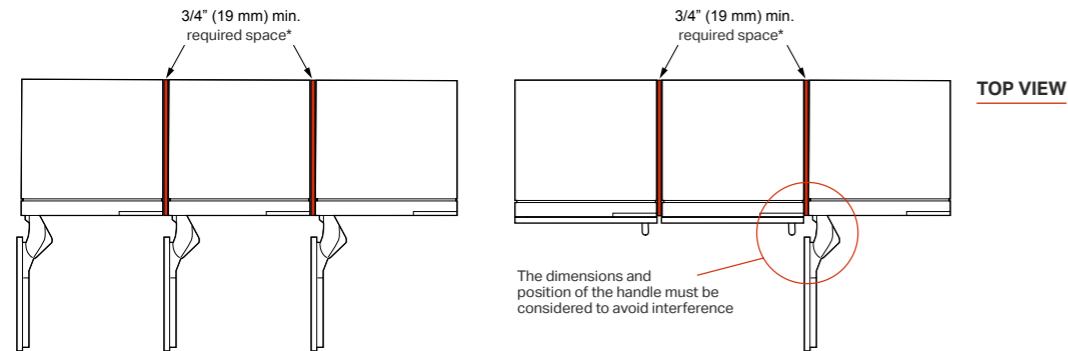


### SIDE-BY-SIDE INSTALLATION OF COLD COLUMNS

#### SIDE-BY-SIDE

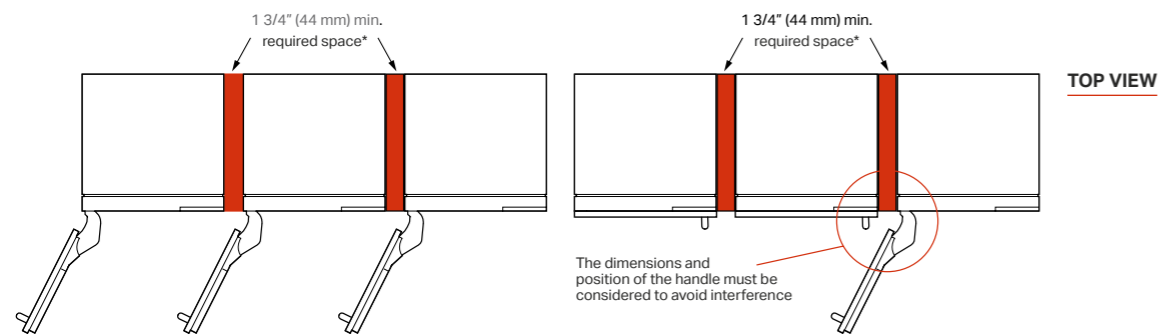


### 90° DOOR OPENING



\*When using stainless steel panel kits with handles or custom panels with our brushed aluminum handles, a minimum clearance of 19 mm must be provided to allow for a 90° opening.

### 115° DOOR OPENING

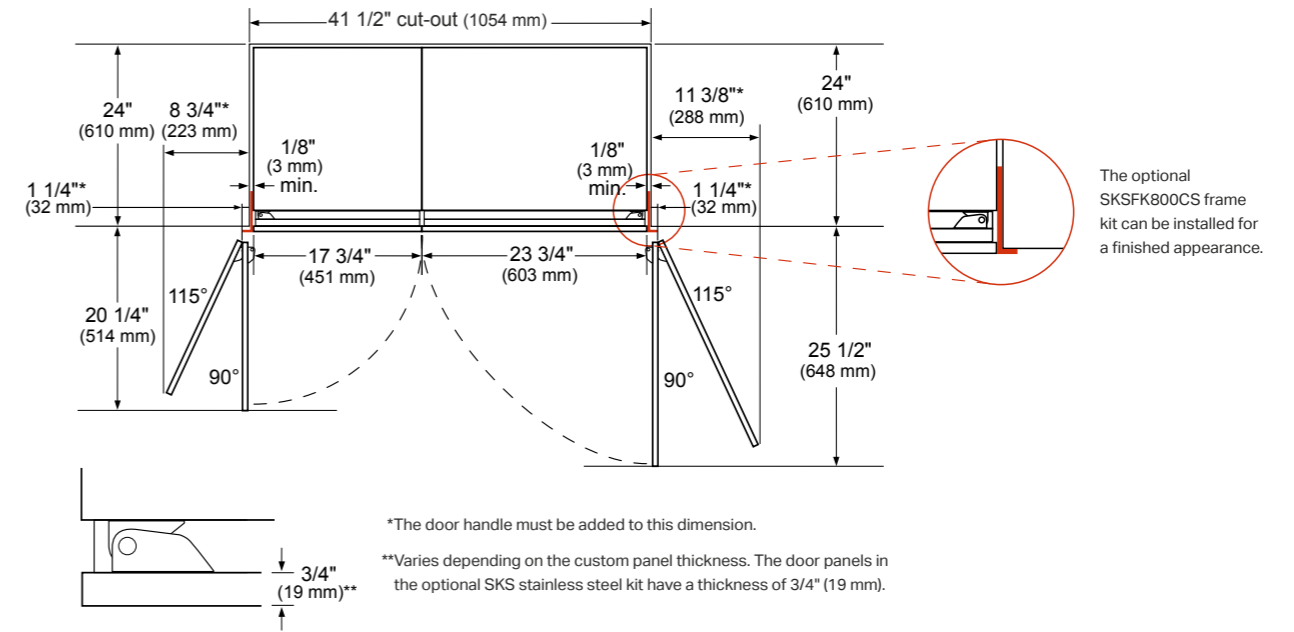


\*When using stainless steel panel kits with handles or custom panels with our brushed aluminum handles, a minimum clearance of 44 mm must be provided to allow for a 115° opening.

## RETROFIT INSTALLATION | INTEGRATED COLUMN

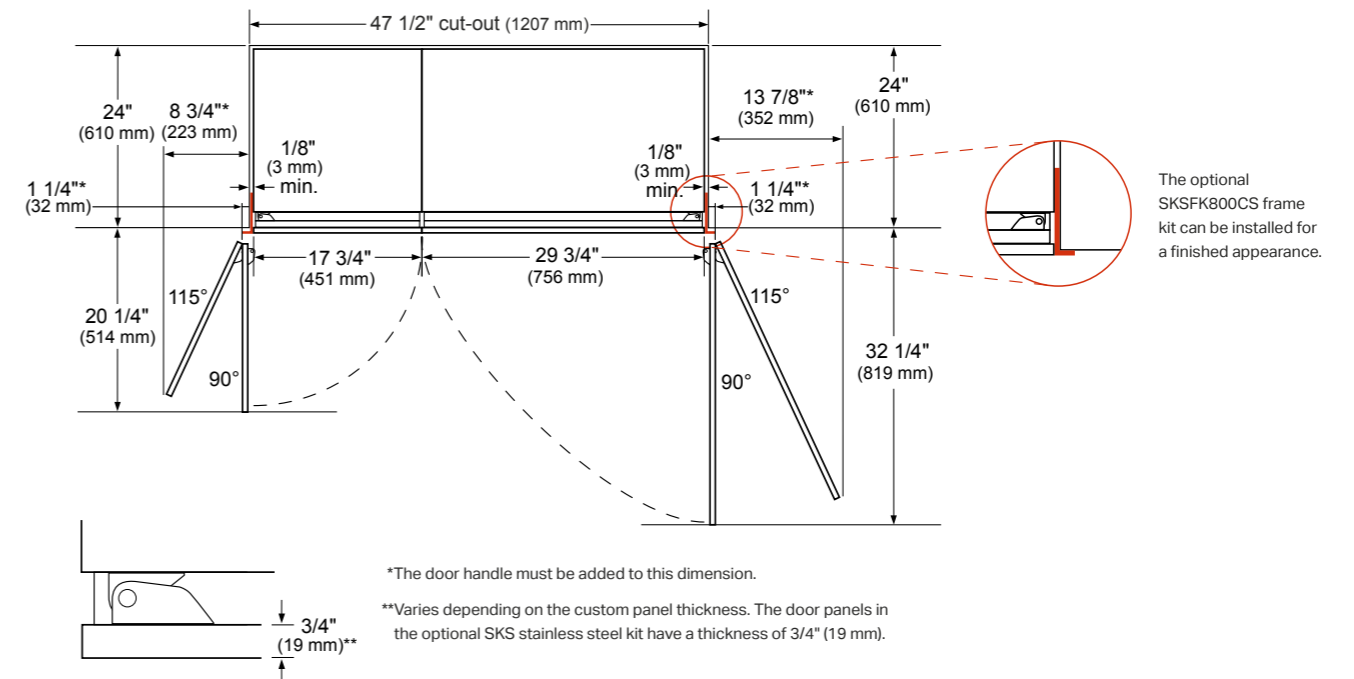
### INSTALLATION CLEARANCES - TOP CUT-OUT VIEW

18" Integrated column freezer and 24" Integrated column refrigerator



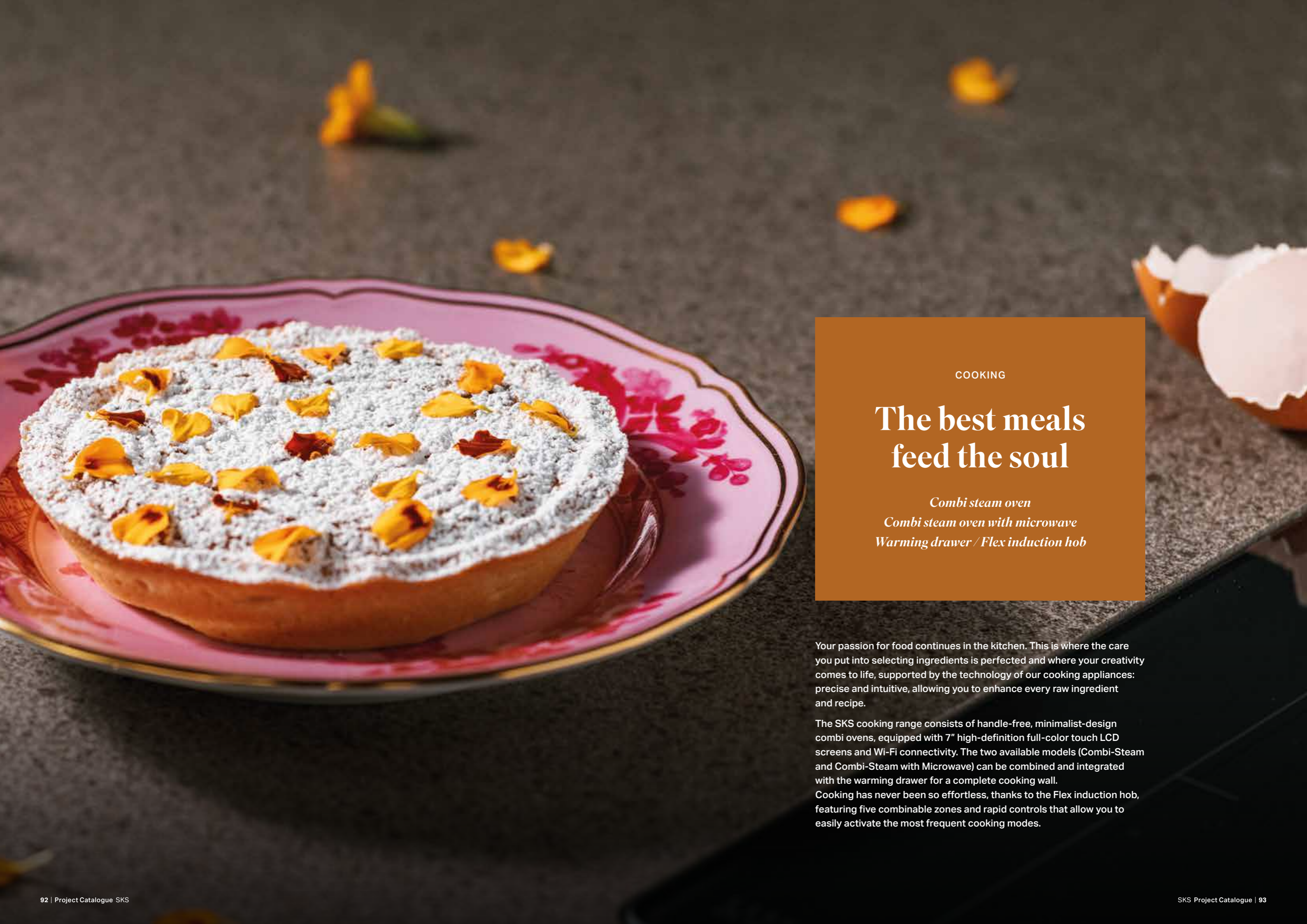
### INSTALLATION CLEARANCES - TOP CUT-OUT VIEW

18" Integrated column freezer and 30" Integrated column refrigerator



### NOTE

In retrofit installations where the cut-out is only 24" (610 mm) deep, the front of the unit extends approximately 3/4" (19 mm) beyond the adjacent cabinetry (which is also 24" (610 mm) deep) for a more elegant appearance. The unit can be installed with a 3/4" (19 mm) custom panel or with an optional stainless steel kit. An optional frame kit is recommended for a more finished look.



COOKING

## The best meals feed the soul

*Combi steam oven*  
*Combi steam oven with microwave*  
*Warming drawer / Flex induction hob*

Your passion for food continues in the kitchen. This is where the care you put into selecting ingredients is perfected and where your creativity comes to life, supported by the technology of our cooking appliances: precise and intuitive, allowing you to enhance every raw ingredient and recipe.

The SKS cooking range consists of handle-free, minimalist-design combi ovens, equipped with 7" high-definition full-color touch LCD screens and Wi-Fi connectivity. The two available models (Combi-Steam and Combi-Steam with Microwave) can be combined and integrated with the warming drawer for a complete cooking wall.

Cooking has never been so effortless, thanks to the Flex induction hob, featuring five combinable zones and rapid controls that allow you to easily activate the most frequent cooking modes.



## COOKING

# Combi steam oven

*A clean, essential, handleless design to enhance the beauty and functionality of your kitchen.*

The combination steam oven combines traditional and steam cooking to bring out the flavor of the freshest ingredients, preserve their nutritional properties, and cook your recipes to perfection.



## *Combi steam oven*

The SKS 100% steam oven offers traditional cooking, cooking steam and low temperature, guaranteeing perfect results in every preparation.

Advanced technology makes it extremely intelligent, allowing you to follow preset recipes or save your favorite recipes for personalized use and practical. Elegant design, smart functionality and control precise temperature control makes cooking simpler, more versatile and pleasant, combining refined aesthetics and technological innovation.

## True Benefits

### Combined steam and hot air cooking

The combination of hot air and steam allows you to prepare every type of recipe, whether light or crispy. The app and pre-programmed recipes will help you find the ideal combination. Thanks to the decalcification function and drainage of residual water, you are sure to always use only fresh water. The evaporation function then dries perfectly every drop of residual condensation in the oven.



### Maximum hygiene with steam

From the touch display of the oven, it is even simpler to activate cleaning programs. Two are available: Speed Clean sanitizes in just 10 minutes while Steam Maintenance sterilizes the oven chamber and prevents limescale formation. In this way it is possible to sanitize perfectly without the addition of chemical agents.

### Smart connection

The Combi steam oven is Wi-Fi ready and can be connected to the LG ThinQ app from which you can manage functionalities remotely including turning on and activating cooking programs. Through the app you can also download software updates and new pre-set recipes. Through Smart Diagnosis™, moreover, you can verify from your mobile device the correct functioning of the appliance.



### 100% steam, modulable and sous vide

The sous vide functionality integrated in the oven allows you to preserve vitamins, minerals and nutritional principles of every ingredient while best maintaining color and fragrance. The oven can modulate the intensity of the steam based on your needs: 100% steam or steam assist which allows you to add three different intensities of steam to hot air cooking.

## Recipe

# Savory shallot Tarte Tatin with thyme and goat cheese: preparation guide

### INGREDIENTS

#### For the shortcrust pastry:

300 g Flour

150 g Butter

75 g Water

#### For the shallots:

700 g Whole shallots

1,5 kg Coarse salt

50 g Butter

2 Bunches of thyme

#### To finish:

200 g Goat cheese

10 ml Extra virgin olive oil

1 Organic lemon

1 Bunch of thyme

### METHOD

For the shortcrust pastry: first, we must "sand" the flour and the cold cubed butter; this is the process of reducing the ingredients into a sandy texture by rubbing them between your fingertips. Once crumbled, add the cold water and work the mixture quickly until a firm and smooth dough is formed.

Wrap it in plastic wrap and let it rest in the refrigerator for at least two hours. In the meantime, preheat the oven to 180°C (fan-assisted upper and lower heat).

For the shallots: spread a layer of coarse salt in a baking tray, place the unpeeled shallots on top, and cover everything with the remaining salt.

Bake for approximately 50 minutes. Once removed from the oven, peel them using scissors and sauté them in a pan where butter and thyme have been foaming for a couple of minutes.

For the Tarte Tatin: grease a baking pan with butter and line it with parchment paper. Sprinkle with sugar, arrange the shallots tightly to cover the entire surface, and add two knobs of butter.



Roll out the shortcrust pastry, prick it with a fork, and use it to cover the shallots. Bake for about 30 minutes until the pastry is fully cooked. Once baked, remove it from the oven and flip it immediately, then let it cool. In the meantime, cream the goat cheese in a bowl with oil and the zest of an organic lemon.

Once the Tarte Tatin has cooled, use the goat cheese to finish it and top with fresh thyme.

The precision of the SKS oven guarantees a perfect browning of the pastry and a melt-in-the-mouth texture for the shallots. The result will be a truly mouth-watering shallot Tarte Tatin with goat cheese and thyme!

# Roasted bell pepper pesto with cashews: our recipe

## INGREDIENTS

700 g Fresh red bell peppers (480 g roasted)  
 40 g Mint  
 200 g Gorgonzola cheese  
 200 g Cashews  
 360 g Extra virgin olive oil (to be drizzled)

## METHOD

One of the least pleasant tasks when dealing with this vegetable is peeling it. Here, we explain a trick to remove the skin from bell peppers without spending too much time.

First, preheat the SKS oven to 200°C in fan-assisted upper and lower heat mode. Once hot, insert the whole peppers and let them cook.

When they are well-charred on all sides (this will take approximately 40/50 minutes), remove them, place them in a paper bag (bread bags are perfect), and let them cool. Once at room temperature, peel them and remove the seeds.

How to make the pesto with cooked peppers? At this point, let's focus on another fundamental ingredient for our roasted pepper pesto: the cashews.

Place them in a pan and toast them on the induction cooktop at power level 6, moving them constantly until they reach a golden color. Once ready, transfer them to a blender and add the mint and Gorgonzola.

Blend while drizzling in the extra virgin olive oil and check the consistency: for a grainier pepper pesto, pulse the blender intermittently; for a smoother, finer pesto, blend continuously.



Once ready, this roasted pepper and cashew pesto is excellent as a dip for vegetable crudités during an aperitif, on crostini, as a filling for small canapés, or as a sauce for pasta or brown rice dishes.

The precision of the SKS oven ensures optimal cooking of this vegetable: this allows us to peel it easily and prepare a truly tasty pepper pesto in just a few steps.

# Potato Rösti with crème fraîche, fish roe, and dill



## INGREDIENTS

500 g Potatoes  
 150 g Greek yogurt  
 1 Organic lemon  
 5 g Salt  
 White pepper  
 2 Bunches of dill  
 20 g Butter  
 50 g Salmon roe  
 50 g Smoked herring roe  
 5 Oyster leaves

## METHOD

Preheat the steam oven to 95°C. Once the temperature is reached, place the thoroughly washed, unpeeled potatoes on the provided perforated baking tray. Cook for 35 minutes. In the meantime, in a bowl, squeeze the juice and grate the zest of one organic lemon; dissolve 1 g of salt and a pinch of white pepper, then add the yogurt and mix. Cover the bowl with plastic wrap and let it rest in the refrigerator for 10-15 minutes. (For a spicy twist, you can add a teaspoon of horseradish paste to the sour cream).

After 35 minutes, remove the potatoes from the oven and grate them using a

large-hole grater directly into a bowl. Season the potatoes with a pinch of salt, then melt the butter in a pan and brown them on both sides.

Once a beautiful golden crust is achieved, plate the dish and garnish with crème fraîche, fish roe, and oyster leaves.

A simple dish where contrasts prevail: contrasts of temperature, of crunchiness and creaminess, and of saltiness and sweetness.

# Roasted cauliflower with cashew and sesame mayonnaise



## INGREDIENTS

1 Purple cauliflower  
50 ml Toasted sesame oil  
2 Limes  
Salt  
250 g Cashews  
10 g Black/white sesame seeds  
Extra virgin olive oil

## METHOD

Soak the cashews in lukewarm water in a jar overnight.

Remove the outer leaves from the cauliflower, wash it, and then slice it longitudinally into 2 cm thick steaks. Preheat the SKS oven to 190°C; season the cauliflower slices with toasted sesame oil and a few drops of lime juice, then arrange the lime slices or halves on the baking tray as well. Roast thoroughly in the oven for 40–45 minutes, turning halfway through.

In the meantime, blend the soaked cashews in a food processor, adding a little of the soaking water, extra virgin olive oil, and salt; blend until a thick and creamy consistency is achieved. Finish the cauliflower under the grill for a few minutes.

Place the cauliflower steak on the plate, season with the roasted lime juice and a pinch of salt, then finish with the cashew mayonnaise and sesame seeds before serving.

The SKS oven guarantees a controlled and constant temperature within its cavity. Through digital control, it is possible to achieve the desired result without stressing the ingredients, thus preserving their organoleptic properties.

# Duck breast with potato mille-feuille and citrusy winter salad



## INGREDIENTS

700 g Potatoes  
100 g Butter  
2 Bunches of thyme  
300 g Baby late-harvest radicchio  
50 g Sakura cress  
1 Pink grapefruit  
1 Tarocco orange  
1 Dried black lime  
600 g Duck breast  
Oil  
Pepper  
Salt

## METHOD

How to cook the duck breast? First, trim the fillet, place it in a vacuum-seal bag with 20 g of butter and the zest of an organic orange, and cook it in the SKS oven using sous-vide mode at 57°C for 60 minutes. Then, sear the duck breast skin-side down until it reaches an amber-gold browning.

While the duck breast is cooking, prepare the potato mille-feuille: peel the potatoes and slice them very thinly using a mandoline or a slicer (turned off).

Melt the butter with the thyme: dip the potato slices into it and arrange them neatly in a baking tray. Bake in static oven mode with upper and lower heat at 180°C for 40–45 minutes, then allow to cool thoroughly.

Now, clean the salad, selecting the smallest and crunchiest leaves. Finally, dress with the citrus segments (cut à vif), oil, and a pinch of salt.

Once the duck breast is ready, proceed to plating by adding the potato mille-feuille and the citrusy winter salad. Finish by grating the zest of a dried black lime and adding a few flakes of sea salt.

The classic recipe for duck à l'orange thus takes on a contemporary form. The SKS oven's sous-vide mode allows you to achieve professional results at home, keeping flavors and nutrients intact while perfectly enhancing the textures of True to Food™ ingredients.



**INSTALLATION**

**Installation in a tall cabinet**

The distance between the rear of the installed oven and the contact wall must be a minimum of 10 mm (0.4"). To lift the oven, use the lateral holes on the sides of the appliance (see arrow, Fig. A). The kitchen cabinet in contact with the oven must be heat-resistant up to 90 °C and the adjacent units on the front side up to a minimum of 70 °C of the appliance.

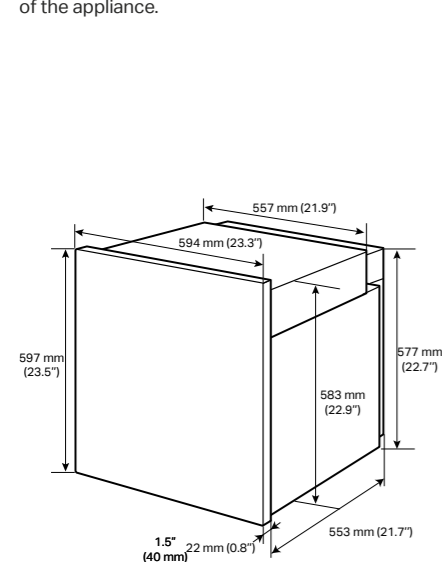


FIG. A

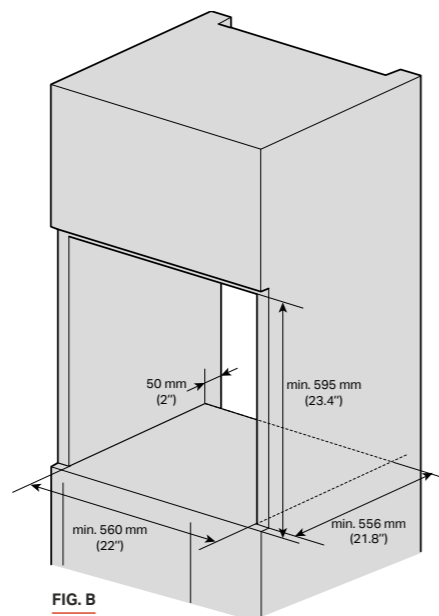
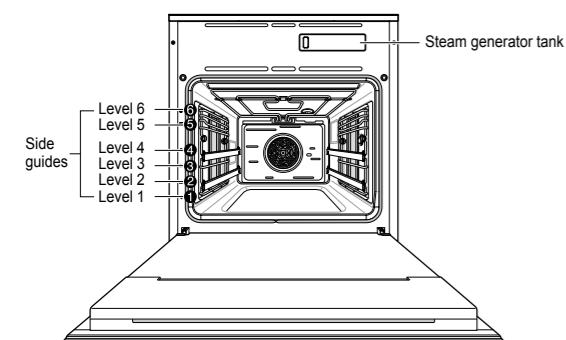


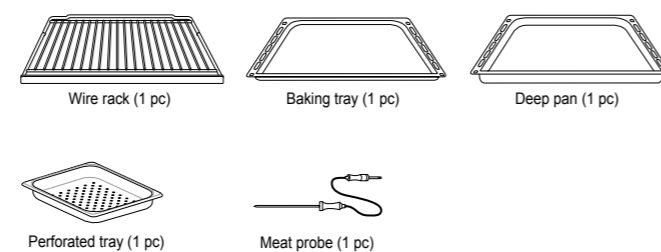
FIG. B

**NOTE**

Levels 5 and 6 are primarily used for grill functions.



**Included Accessories**



<b>SKSOV2411S</b>	EAN: 8806087744644
Interior coating	Blue porcelain enamel
Display	LCD TFT colour 7"
Wi-Fi enabled for SmartThinQ® control with iOS/Android app	•
Cook Mode	(18) Hot air, Eco Hot Air, Static, Fan Assisted, Pizza, Roasting, Light Roast, Rapid Heat Roast+, Small Grill, Large Grill, Proof, Keep Warm, Defrost, Warm Up, Bottom Heat, 100% Steam, Sous Vide, Steam-assist
"Gourmet Chef" automatic programs	20
Automatic opening handle-less door	•
Soft Open	•
Motion Sensor	•
Mood light (red)	•
External steam generation	•
Cooking with 100% steam with temperature regulation to C°	•
Sous-vide	•
Descaling	•
Drying	•
Water tank capacity	1 L
LED Interior Lighting	•
Speed clean	•
Door material	Opaque glass
Accessories included	2 telescopic guides, 1 wire grille, 1 deep pan, 1 baking tray, 1 perforated tray
Temperature probe	•
<b>Energy label</b>	
Energy efficiency class	A+
Cavity size	70 L
Energy consumption for conventional cycle (kW/h)	0,94
Energy consumption for fan assisted cycle (kW/h)	0,69
Power consumption kW	3,5
<b>Technical Specifications</b>	
Circuit breaker	20 A
Required power supply	230 V, 50 Hz
Plug type	F Type
Power supply type	Electrical
Net weight	55 kg
Shipping weight	67 kg

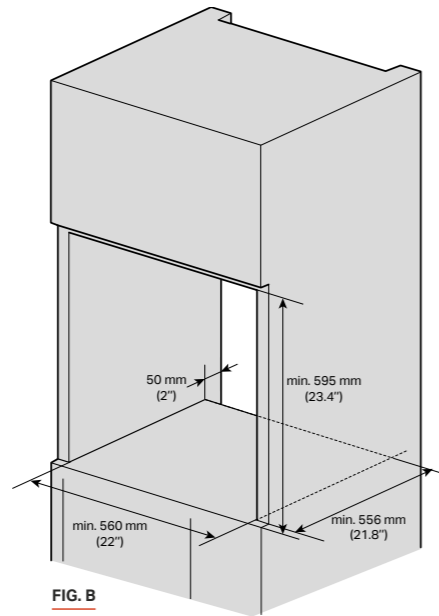
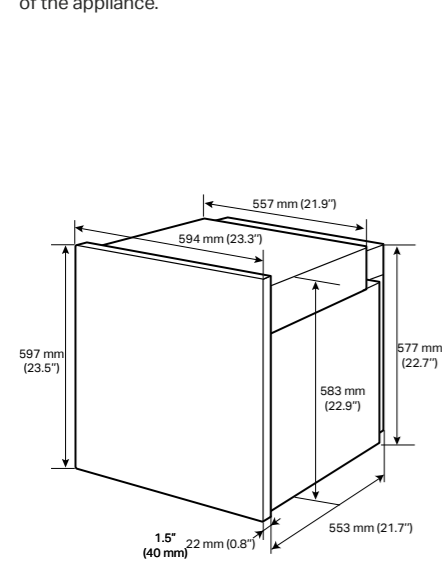


<b>SKSOV2421MS</b>	EAN: 8806084782519
Interior coating	Blue porcelain enamel
Display	LCD TFT colour 7"
Wi-Fi enabled for SmartThinQ® control with iOS/Android app	•
Cook Mode	(18) Hot air, Eco Hot Air, Static, Fan Assisted, Pizza, Roasting, Light Roast, Rapid Heat Roast+, Small Grill, Large Grill, Proof, Keep Warm, Defrost, Warm Up, Bottom Heat, 100% Steam, Sous Vide, Steam-assist
"Gourmet Chef" automatic programs	20
Automatic opening handle-less door	•
Soft Open	•
Motion Sensor	•
Mood light (red)	•
External steam generation	•
Cooking with 100% steam with temperature regulation to C°	•
Sous-vide	•
Descaling	•
Drying	•
Water tank capacity	1 L
LED Interior Lighting	•
Speed clean	•
Door material	Opaque glass
Accessories included	2 telescopic guides, 1 wire grille, 1 deep pan, 1 baking tray, 1 perforated tray
Temperature probe	•
<b>Energy label</b>	
Energy efficiency class	A+
Cavity size	70 L
Energy consumption for conventional cycle (kW/h)	0,94
Energy consumption for fan assisted cycle (kW/h)	0,69
Power consumption kW	3,5
<b>Technical Specifications</b>	
Circuit breaker	20 A
Required power supply	230 V, 50 Hz
Plug type	F Type
Power supply type	Electrical
Net weight	55 kg
Shipping weight	67 kg

**INSTALLATION**

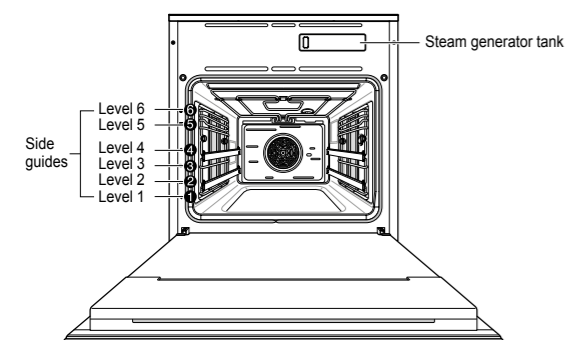
**Installation in a tall cabinet**

The distance between the rear of the installed oven and the contact wall must be a minimum of 10 mm (0.4"). To lift the oven, use the lateral holes on the sides of the appliance (see arrow, Fig. A). The kitchen cabinet in contact with the oven must be heat-resistant up to 90 °C and the adjacent units on the front side up to a minimum of 70 °C of the appliance.

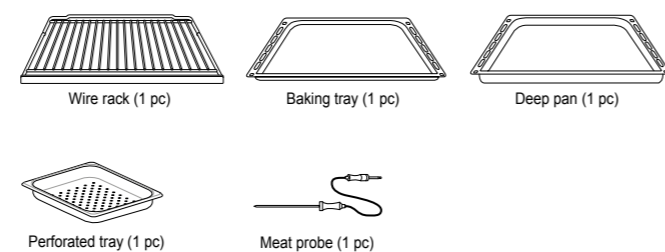


**NOTE**

Levels 5 and 6 are primarily used for grill functions.



**Included Accessories**





## COOKING

# Combi steam oven with microwave

*A clean, essential, handle-free design to enhance the beauty and functionality of your kitchen.*

This oven combines three cooking modes in a single appliance: traditional, microwave, and steam-assist. A red courtesy light activates when the oven is in operation, providing a visual reminder to turn the oven off once cooking is complete.

## Combi steam oven with microwave



The SKS steam and microwave combination oven merges microwave, traditional cooking, and steam bursts into a single appliance, bringing maximum versatility even to compact spaces. Thanks to this combination, you can cook, reheat, or prepare steamed dishes while preserving aromas, texture, and nutrients, without sacrificing the convenience of a single device. Compact design, refined aesthetics, and smart features make it an essential daily ally in the kitchen—ideal for those seeking efficiency, flexibility, and ease of use.

## True Benefits



### Steam Combi Cooking

Traditional cooking, microwave and steam addition. The oven is designed for those situations where, even in limited space, you wish to express maximum creativity in the kitchen. The "combined steam" mode heats the food gradually, using both the heat of the microwave and the moist heat of steam. This function is indicated for example to regenerate previously cooked dishes that are brought back in little time to their original consistency.

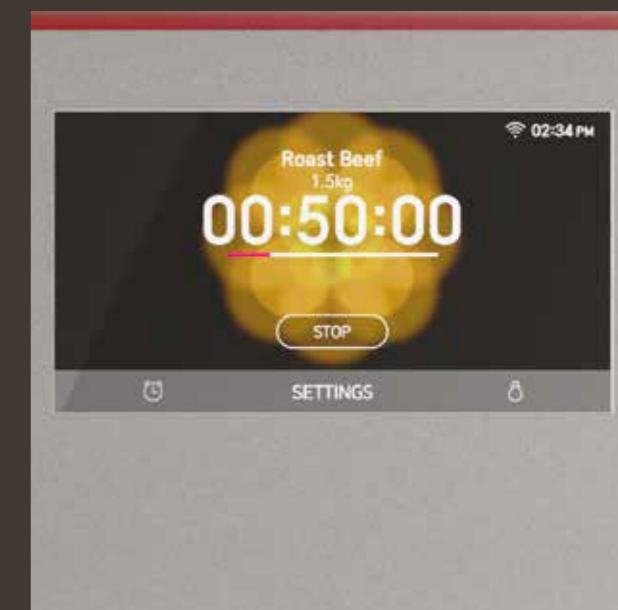
### Microwave Function

The microwave has progressive power from 100 W to 1000 W, with 10 selectable levels, for extremely precise cooking. Pre-set recipes help you select the most appropriate intensity. Furthermore, the Quick Start function allows you to start the microwave mode with a single touch, with parameters modifiable based on your needs.



### Gourmet chef and personal recipes

All SKS oven models are equipped with the Gourmet Chef function which supports you in preparing recipes by indicating the most correct cooking steps starting from the ingredient and its weight. The oven also allows you to create and personalize your own recipes and save them in your own library.



### Smart connection

The Combi steam oven with microwave is Wi-Fi ready and can be connected to the LG ThinQ app from which you can manage functionalities remotely including turning on and activating cooking programs. Through the app you can also download software updates and new pre-set recipes. Through Smart Diagnosis™, moreover, you can verify from your mobile device the correct functioning of the appliance.

## SKSLV2403S | Combi steam oven with microwave



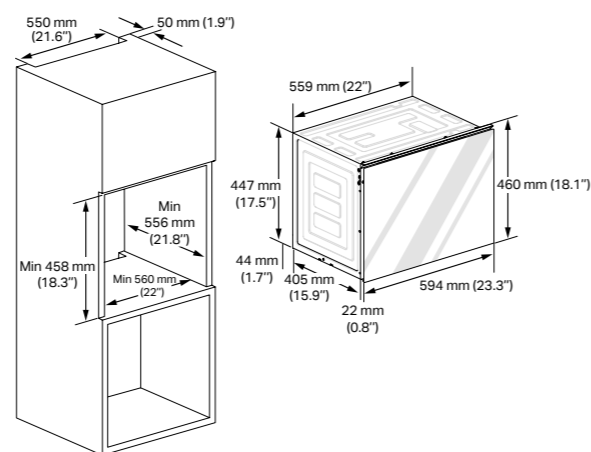
### INSTALLATION WITHOUT A WARMING DRAWER

#### Installation in a tall cabinet

The distance between the back of the installed oven and the wall in contact must be a minimum of 10 mm (0.4"). The kitchen cabinet in contact with the oven must be heat resistant up to 90 °C and adjacent units on the front side up to 70 °C minimum.

#### Notes

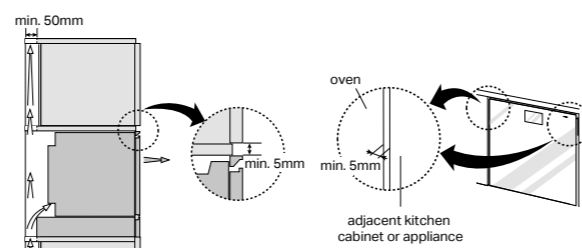
Remove the back wall of the installation cabinet. If it is difficult to remove the back wall, make a hole with a minimum diameter of 100 mm (3.94").



### VENTILATION

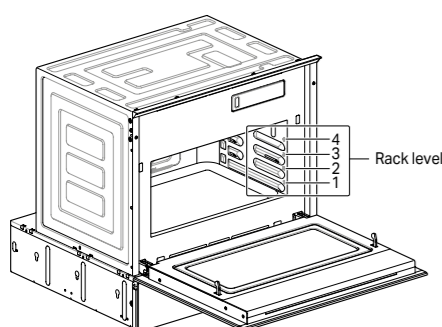
#### Notes

For correct ventilation, a ventilation opening of 50 mm (1.97") is required between the back wall and the plan of the installation cabinet and a ventilation distance of 5 mm (1.97") between the top edge of the oven and the bottom edge of the cabinet, as well as between the edge of both sides of the oven and the cabinet. These openings must not be closed in any way. Make sure therefore that the sides do not touch the front edges of the enclosure. Connect the oven to the power supply.

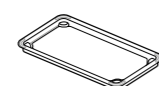


### USING THE SUPPLIED OVEN TRAYS

The oven levels are numbered from bottom to top. Level 4 is used for grilling functions.



#### Included Accessories



**Metal tray**  
Use at level 1, 2, 3,  
do not use at level 4



**Rack**  
Use on the base of the oven  
cavity or on the Metal tray



**Crisping tray**  
Use only at level 4;  
not for use in microwave mode

<b>SKSLV2403S</b>	EAN: 8806096691779
Interior coating	Steel
Display	LCD TFT colour 7"
Wi-Fi enabled for SmartThinQ® control with iOS/Android app	•
Cook Mode	Microwave, Hot air, Static, Roasting, Auto Roast, Pizza, Grill, Crispy Grill, Defrost, Bottom Heat, Steam-assist
Microwave combi cooking mode	Hot Air, Roasting, Auto Roast, Grill, Steam assist
"Gourmet Chef" automatic programs	30
Automatic opening handle-less door	•
Soft Open	•
Motion Sensor	•
Mood light (red)	•
Microwave Inverter	•
Microwave cooking power	1000 W
External steam generation	•
Descaling	•
Drying	•
Water tank capacity	1 L
LED Interior Lighting	•
Speed clean	•
Door material	Opaque glass
Accessories included	Metal pan / Perforated pan / Rack
<b>Technical Specifications</b>	
Cavity size	32 l
Power consumption kW	3,15
Circuit Breaker 20 A	16 A
Required power supply	230 V, 50 Hz
Plug type	F Type
Power supply type	Electrical
Overall height	460 mm
Overall width	594 mm
Overall depth	471 mm
Net weight	33 kg
Shipping weight	38 kg

## SKSLV2423MS | Silver combi steam oven with microwave



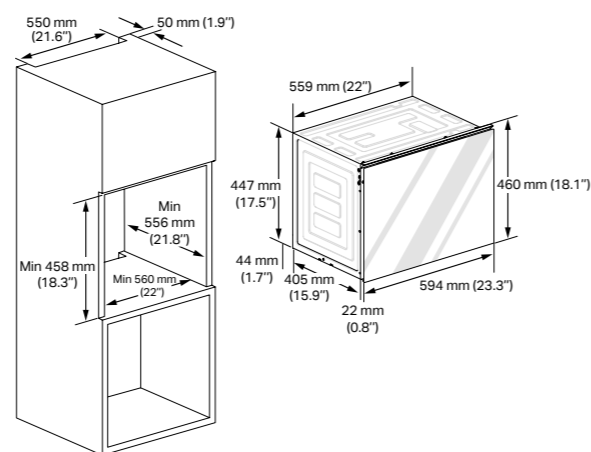
### INSTALLATION WITHOUT A WARMING DRAWER

#### Installation in a tall cabinet

The distance between the back of the installed oven and the wall in contact must be a minimum of 10 mm (0.4"). The kitchen cabinet in contact with the oven must be heat resistant up to 90 °C and adjacent units on the front side up to 70 °C minimum.

#### Notes

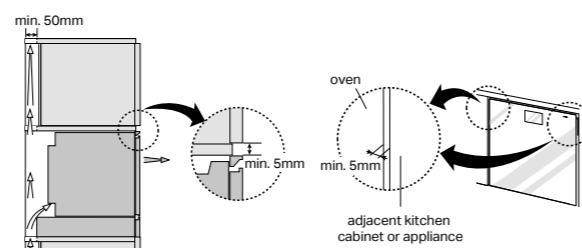
Remove the back wall of the installation cabinet. If it is difficult to remove the back wall, make a hole with a minimum diameter of 100 mm (3.94").



### VENTILATION

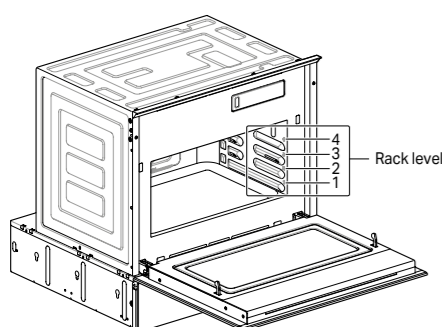
#### Notes

For correct ventilation, a ventilation opening of 50 mm (1.97") is required between the back wall and the plan of the installation cabinet and a ventilation distance of 5 mm (1.97") between the top edge of the oven and the bottom edge of the cabinet, as well as between the edge of both sides of the oven and the cabinet. These openings must not be closed in any way. Make sure therefore that the sides do not touch the front edges of the enclosure. Connect the oven to the power supply.

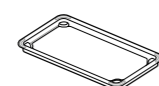


### USING THE SUPPLIED OVEN TRAYS

The oven levels are numbered from bottom to top. Level 4 is used for grilling functions.



#### Included Accessories



**Metal tray**  
Use at level 1, 2, 3,  
do not use at level 4



**Rack**  
Use on the base of the oven  
cavity or on the Metal tray



**Crisping tray**  
Use only at level 4;  
not for use in microwave mode

<b>SKSLV2423MS</b>	EAN: 8806096691564
Interior coating	Steel
Display	LCD TFT colour 7"
Wi-Fi enabled for SmartThinQ® control with iOS/Android app	•
Cook Mode	Microwave, Hot air, Static, Roasting, Auto Roast, Pizza, Grill, Crispy Grill, Defrost, Bottom Heat, Steam-assist
Microwave combi cooking mode	Hot Air, Roasting, Auto Roast, Grill, Steam assist
"Gourmet Chef" automatic programs	30
Automatic opening handle-less door	•
Soft Open	•
Motion Sensor	•
Mood light (red)	•
Microwave Inverter	•
Microwave cooking power	1000 W
External steam generation	•
Descaling	•
Drying	•
Water tank capacity	1 L
LED Interior Lighting	•
Speed clean	•
Door material	Opaque glass
Accessories included	Metal pan / Perforated pan / Rack
<b>Technical Specifications</b>	
Cavity size	32 l
Power consumption kW	3,15
Circuit Breaker 20 A	16 A
Required power supply	230 V, 50 Hz
Plug type	F Type
Power supply type	Electrical
Overall height	460 mm
Overall width	594 mm
Overall depth	471 mm
Net weight	33 kg
Shipping weight	38 kg



COOKING

## Warming Drawer

*The ideal complement to the combination steam and microwave oven.*

The Warming drawer completes your cooking wall with elegance.

## True Benefits



### Perfect combination

Thanks to its dimensions, the Warming drawer pairs perfectly with the combination steam and microwave oven. Together they share a height of 60 cm equal to that of the combination steam oven, creating a perfect horizontal alignment.

### Premium materials

The Warming drawer is also crafted with premium and durable materials: glass and stainless steel. Easy to clean, thanks to its flush installation and aesthetic that aligns with the other ovens in the range, it is the perfect complement to create unique kitchen combinations.

### 4 heating levels

The Warming drawer can be set to 4 different operating levels: 1 (40°C) for proving dough and warming cups and plates; 2 (55°C) for keeping food warm; 3 (70°C) for bringing dishes to temperature before serving; 4 (80°C) for tempering preparations removed from the refrigerator.





**INSTALLATION OF THE COMPACT OVEN**

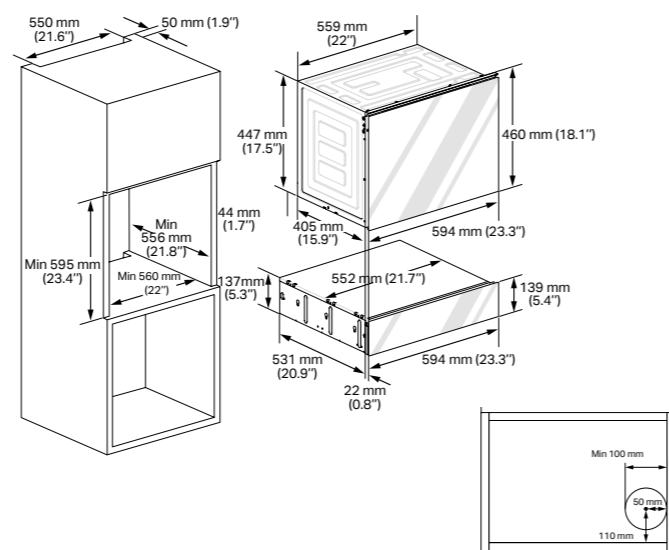
**WITH WARMING DRAWER**

**Installation in a tall cabinet**

The distance between the back of the installed oven and the wall in contact must be a minimum of 10 mm (0.4"). The kitchen cabinet in contact with the oven must be heat resistant up to 90 °C and adjacent units on the front side up to 70 °C minimum.

**Notes**

Remove the back wall of the installation cabinet. If it is difficult to remove the back wall, make a hole with a minimum diameter of 100 mm (3.94") so that the power cord of the drawer can extend beyond the back wall.

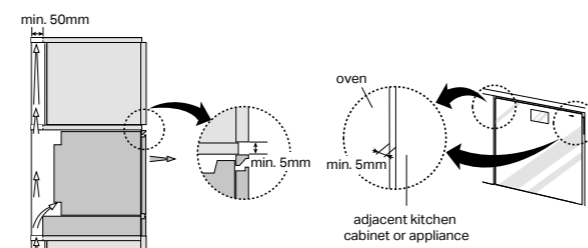


**VENTILATION**

**Notes**

For correct ventilation, a ventilation opening of 50 mm (1.97") is required between the back wall and the plan of the installation cabinet and a ventilation distance of 5 mm (1.97") between the top edge of the oven and the bottom edge of the cabinet, as well as between the edge of both sides of the oven and the cabinet. These openings must not be closed in any way. Make sure therefore that the sides do not touch the front edges of the enclosure.

Connect the oven to the power supply.



<b>SKSWD2401S</b>	EAN: 8806098008780
<b>Finish</b>	Black glass
<b>Temperature levels</b>	40°C - 55°C - 70°C - 80°C
<b>Operating indicator</b>	•
<b>Pre-heat dishes</b>	•
<b>Keep warm</b>	•
<b>Proof</b>	•
<b>Defrost</b>	•
<b>Cooking at low temperature</b>	•
<b>Technical Specifications</b>	
<b>Cavity size</b>	19 l
<b>Power consumption kW</b>	0.45
<b>Circuit breaker</b>	20 A
<b>Required power supply</b>	230 V, 50 Hz
<b>Plug type</b>	F Type
<b>Power supply type</b>	Electrical
<b>Overall width</b>	594 mm
<b>Overall height</b>	139 mm
<b>Overall depth</b>	531 mm
<b>Net weight</b>	18 kg

## SKSWD2421MS | Silver Warming drawer



### INSTALLATION OF THE COMPACT OVEN

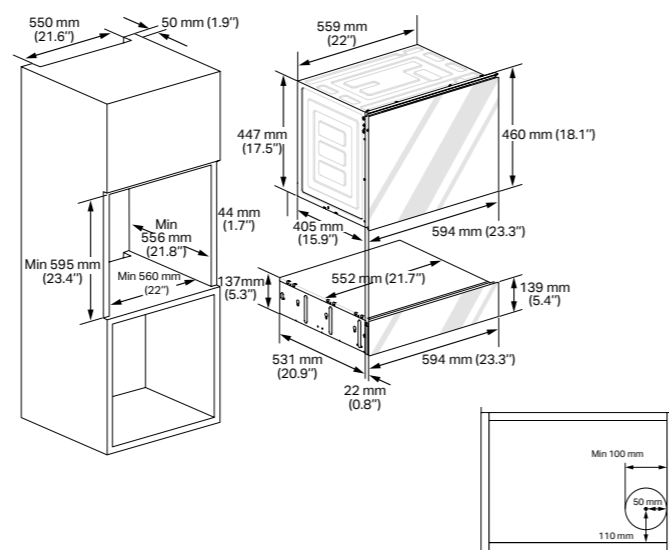
#### WITH WARMING DRAWER

##### Installation in a tall cabinet

The distance between the back of the installed oven and the wall in contact must be a minimum of 10 mm (0.4"). The kitchen cabinet in contact with the oven must be heat resistant up to 90 °C and adjacent units on the front side up to 70 °C minimum.

##### Notes

Remove the back wall of the installation cabinet. If it is difficult to remove the back wall, make a hole with a minimum diameter of 100 mm (3.94") so that the power cord of the drawer can extend beyond the back wall.

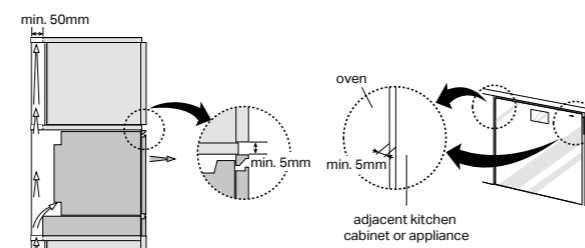


### VENTILATION

##### Notes

For correct ventilation, a ventilation opening of 50 mm (1.97") is required between the back wall and the plan of the installation cabinet and a ventilation distance of 5 mm (1.97") between the top edge of the oven and the bottom edge of the cabinet, as well as between the edge of both sides of the oven and the cabinet. These openings must not be closed in any way. Make sure therefore that the sides do not touch the front edges of the enclosure.

Connect the oven to the power supply.



<b>SKSWD2421MS</b>	EAN: 8806084782526
<b>Finish</b>	Silver
<b>Temperature levels</b>	40°C - 55°C - 70°C - 80°C
<b>Operating indicator</b>	•
<b>Pre-heat dishes</b>	•
<b>Keep warm</b>	•
<b>Proof</b>	•
<b>Defrost</b>	•
<b>Cooking at low temperature</b>	•
<b>Technical Specifications</b>	
<b>Cavity size</b>	19 l
<b>Power consumption kW</b>	0.45
<b>Circuit breaker</b>	20 A
<b>Required power supply</b>	230 V, 50 Hz
<b>Plug type</b>	F Type
<b>Power supply type</b>	Electrical
<b>Overall width</b>	594 mm
<b>Overall height</b>	139 mm
<b>Overall depth</b>	531 mm
<b>Net weight</b>	18 kg



## COOKING

# Flex induction hob

*Enhance the beauty and functionality of your kitchen and countertop with a clean, essential design.*

The Flex induction hob features five cooking zones that can be extended according to the size of the cookware. It can be installed flush or semi-flush with the countertop, depending on the aesthetic requirements of the kitchen design. A red ambient light visually indicates when the selected cooking area is in operation.

## Flex induction hob



The SKS Flex induction hob combines a central fixed zone and two lateral flex zones, adapting to any type of cookware and different cooking needs. The turbo function, available on all zones, allows for rapid cooking, while the independent timer for each zone manages long cooking processes by automatically switching off the hob when time expires. Elegant design, intuitive control, and maximum flexibility make meal preparation simple, precise, and customizable.

## True Benefits

### 17 power levels

The central area of the touch screen allows you to control the activation of the cooking zones by pressing directly on the image of the desired zone and selecting a number from the increasing scale of values from 0 to 9, in increments of 0.5 for each level. From level 0.5 for keeping food warm without cooking, up to the Turbo level for boiling water, each level is associated with a specific type of food and cooking method. A summary table is provided in the user manual.



### Flexible cooking zones

The lateral Flex Zones can be used in Full Flex mode, extending the usable surface to the entire side.

The central Dual zone is extremely high-performing; when set to Turbo mode, it reaches a power output of 6800 W.



### Cleaning lock

You can use this function when you want to clean the touch screen area of the hob without the risk of accidentally activating any cooking functions. To enable this setting, press the Cleaning Lock icon to lock the controls for 30 seconds. To unlock the controls, wait 30 seconds or press and hold the Cleaning Lock icon for 1 second.

### Three preset programs: C, M, T

C - Confit/Simmer, M - Melt, T - Turbo (fast cooking): preset programs to easily activate three of the most commonly used cooking modes. This allows you to access these convenient settings without having to select a specific power level.



# Chocolate pudding: the timeless recipe for a snack



## INGREDIENTS

380 g Fresh cream  
75 g Egg yolks  
30 g Granulated sugar  
80 g Milk chocolate  
150 g Dark chocolate 62%  
5 g Leaf gelatin

## METHOD

Start the preparation of the chocolate pudding by soaking the gelatin in cold water.

Heat the cream and pour it over the egg yolks whisked with the sugar. Return the mixture to the heat and cook until it reaches 82°C (this is the classic *crème anglaise*). Once this temperature is reached, add the well-squeezed gelatin. Pour the mixture over the chopped chocolate and emulsify using an immersion blender.

Pour the mixture into a moistened mold lined with plastic wrap and blast chill to a positive temperature. The chocolate pudding is almost ready: let it rest in a cool place to enjoy it at its best.

In fact, resting it in an SKS refrigerator ensures a homogeneous crystallization of the chocolate, giving the dessert a unique texture. By following this recipe, your chocolate pudding will be exquisite and perfect for an extraordinarily tasty snack!

# Tubetti with beans and mussels: a first course of bold contrasts



## INGREDIENTS

400 g Tubetti  
1 kg Cleaned mussels  
25 ml Extra virgin olive oil  
1 Clove of garlic  
1 Chili pepper  
1 Bay leaf  
4 Parsley stalks  
150 g Dried cannellini beans  
(or 250 g cooked soaked cannellini beans)

## METHOD

Soak the beans in cold water overnight. For cooking: Use the SKS Flex induction hob at medium power (5/5.5). Cook the beans for about 50 minutes with a bay leaf and a pinch of salt, then set them aside.

For the sauté: In a pan, sweat the oil, pressed garlic, parsley stalks, and chili pepper at low power (2/3) without letting them brown. If the temperature rises too much, add a splash of water.

For the pasta with beans and mussels: Bring a pot of unsalted water to a boil. Wash and clean the mussels thoroughly, making sure to remove the byssus and any impurities from the shells.

Place the mussels in the hot water (just below boiling) for about 30/45 seconds. Drain them using a slotted spoon (the mussels should still be closed), place them in a bowl, and cover with a lid. After 5 minutes, open them using a small knife, extract the whole, plump meat, and reserve the liquid, which will be blended with the sauté base.

At this point, start cooking the pasta in a dry pan, gradually adding the filtered mussel liquid (using a strainer to remove any impurities); also add a small pinch of salt, the blended sauté base, and the drained beans.

Cook the pasta, alternating between

the mussel water and the bean cooking water. Add three-quarters of the mussels, oil, and parsley, then cream together. Let it rest for three or four minutes, plate, and garnish with the remaining mussels.

Enjoy the tubetti with mussels and cannellini beans warm and with a spoon: the creaminess of this dish will win over even the most demanding palates. The precision of the SKS induction hob ensures consistent cooking, allowing you to serve a perfectly prepared pasta and beans with mussels.

# Moscardini



## INGREDIENTS

700 g Cleaned moscardini  
 70 g Yellow onion  
 40 g Carrot  
 40 g Celery  
 Extra virgin olive oil  
 50 ml Red wine  
 20 g Tomato paste  
 350 g Potatoes  
 2 Organic lemons

## METHOD

Place the potatoes in a large pot, cover with cold water, and bring to a boil. Let them simmer at medium power (4/5) for 35/40 minutes.

Rinse the baby octopus, ensuring the entrails, beak, and eyes are removed. Heat an empty saucepan. When it is very hot, add the baby octopus and let them dry, stirring on all sides but moving them as little as possible. When they are dry and reddish in color, add the mirepoix-cut vegetables and a splash of oil. Deglaze with the red wine and, once the alcohol has evaporated, add the tomato paste. Lower the power of the SKS induction hob (3/4) and let cook for 20/25 minutes.

When the potatoes are cooked, peel them and mash them coarsely with a fork. Season the potatoes with a little salt, lemon zest, a few drops of juice, pepper, and oil.

Place the flavored mash in the center of the plate, top with the steaming baby octopus, and serve.

The precise power control of the SKS induction hob allows you to carefully follow the various cooking stages, achieving a satisfying result every time.

# Riserva San Massimo risotto with turnip greens and Provolone del Monaco fondue



## INGREDIENTS

500 g Turnip greens  
 2 Cloves of garlic  
 2 Chili peppers  
 20 ml Extra virgin olive oil  
 250 g Riserva San Massimo Carnaroli rice  
 20 g Parmesan cheese

*For the fondue:*  
 150 g Provolone del Monaco  
 50 ml Fresh whole milk

## METHOD

In a small saucepan, pour half of the oil, the garlic cloves, and one sliced chili pepper. Sauté on the SKS induction hob at power level 2 1/2 for about 35 minutes.

The oil should heat gently to extract all the aromas from the other two ingredients.

Bring a large pot to a boil using the boost mode. In the meantime, clean and trim the turnip greens, cutting an "x" into the base. This cut will speed up the cooking process (reducing stress on the product) and make it easier to test for doneness.

Once boiling, lower the power to 5, salt the water, and blanch the greens (starting with the tougher stalks) for 6/7 minutes, then add the florets for 1/2 minutes.

Blend only the tougher parts in a high-powered mixer, adding 3 ice cubes and the flavored oil until a smooth sauce is obtained.

Toast the rice and cook for the first 7 minutes using the water in which the turnip greens were blanched, then finish cooking using the sauce at low power.

In the meantime, heat the milk and melt the cheese into the lightly salted milk. Set aside.

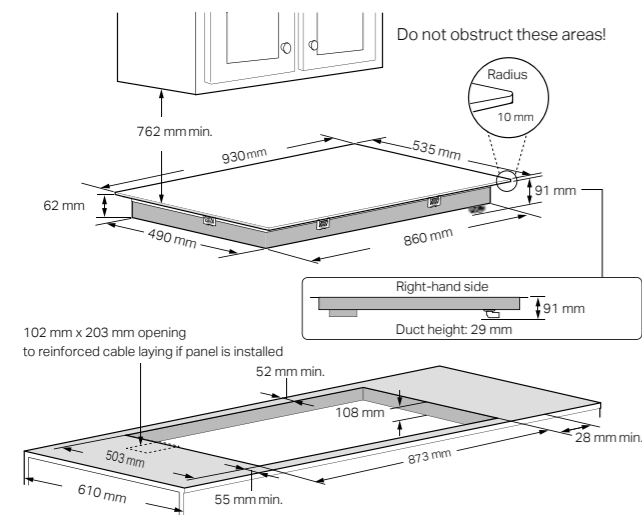
Once the risotto is cooked, cream it with the initially set-aside oil and the Parmesan cheese. Let it rest for one minute, then serve on a flat plate, garnishing with the florets, chili pepper slices, and the Provolone fondue.

# SKSIT3601G | Flex induction hob

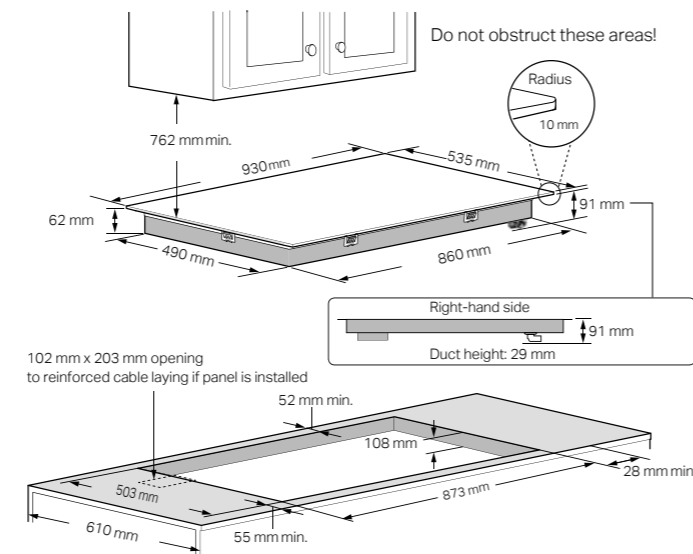


## INSTALLATION DIMENSIONS - STANDARD INSTALLATION

93 cm induction hob



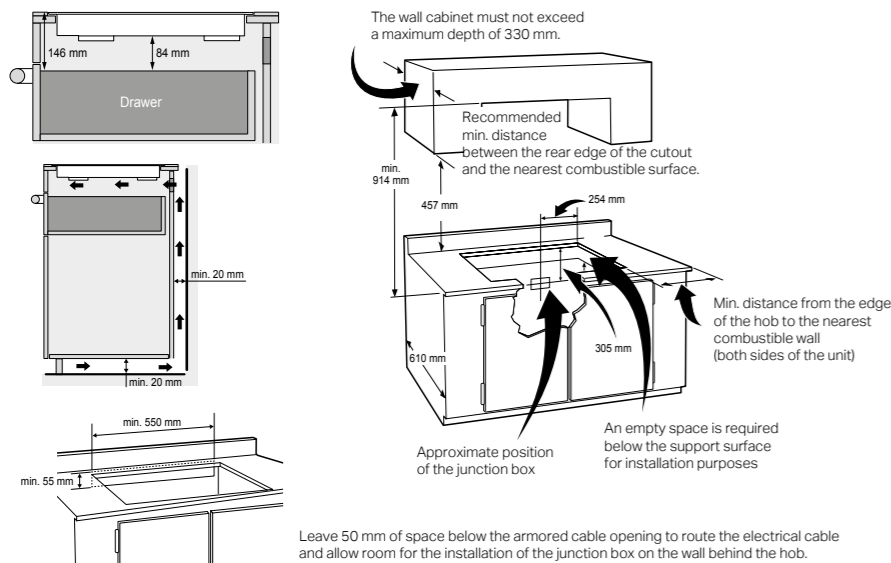
## INSTALLATION DIMENSIONS - FLUSH INSTALLATION



## INSTALLATION NOTES

### Recommended space between the cooktop and the drawer

WARNING: It is very important to maintain a distance of 84 mm between the cooktop and the drawer.

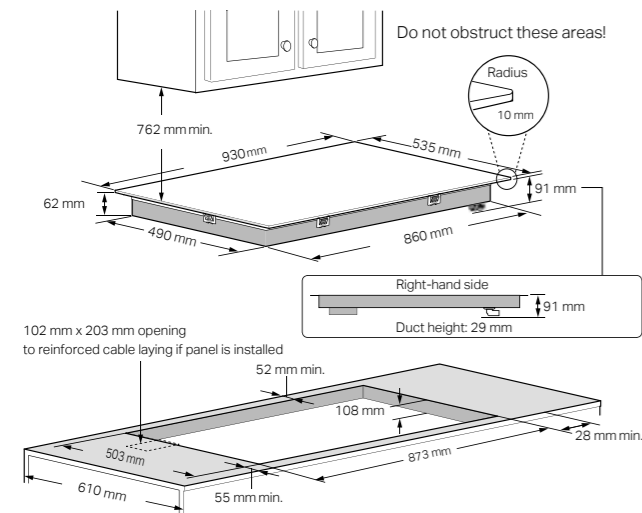


<b>SKSIT3601G</b>	EAN: 8806098421350
<b>Standard / flush</b>	Standard / flush
<b>Finish</b>	Ceramic glass dark grey finish
<b>General Properties</b>	
<b>Commands</b>	7" TFT LCD Display
<b>Logo print</b>	Soft Printing under glass
<b>Wi-Fi enabled for SmartThinQ® Control with iOS/Android App</b>	•
<b>Cooking indicator light (red)</b>	•
<b>Simmer</b>	•
<b>Melt</b>	•
<b>Boost</b>	•
<b>Number of power levels</b>	17
<b>Cleaning lock</b>	•
<b>Display brightness management</b>	5 levels
<b>Clock</b>	•
<b>Automatic detection of pots and pans</b>	•
<b>Timer</b>	•
<b>Cooking zones</b>	
<b>Power of the right &amp; left front flex zone</b>	1,700 W
<b>Power of right &amp; left front flex zone (Boost mode)</b>	3,400 W
<b>Power of right and left rear flex zone</b>	1,700 W
<b>Power of right &amp; left rear flex zone (Boost mode)</b>	3,400 W
<b>Power of full right and left flex zone</b>	3,300 W
<b>Power of full right and left flex zone (Boost mode)</b>	3,650 W
<b>Power of dual centre zone</b>	3,400 W
<b>Power of dual centre zone (Boost mode)</b>	6,800 W
<b>Dimensions of front right flex zone</b>	21.5 x 18.0 cm
<b>Dimensions of front left flex zone</b>	21.5 x 18.0 cm
<b>Dimensions of rear right flex zone</b>	21.5 x 18.0 cm
<b>Dimensions of rear left flex zone</b>	21.5 x 18.0 cm
<b>Dimensions of full right and left flex zone</b>	21.5 x 36.0 cm
<b>Dimensions of dual centre zone</b>	ø 28.0 cm
<b>Energy Consumption</b>	
<b>Energy consumption of front left flex zone</b>	171.3 Wh/kg
<b>Energy consumption of front right flex zone</b>	173.8 Wh/kg
<b>Energy consumption of rear left flex zone</b>	169.3 Wh/kg
<b>Energy consumption of rear right flex zone</b>	174.0 Wh/kg
<b>Energy consumption of Dual zone Center</b>	163.2 Wh/kg
<b>Energy consumption of the hob calculated per kg</b>	170.3 Wh/kg
<b>Technical Specifications</b>	
<b>Hob type</b>	Integrated hob
<b>Heating technology</b>	Induction cooking zones and cooking zones
<b>Number of zones and/or cooking areas</b>	5
<b>Power consumption</b>	10,200 W
<b>Circuit breaker</b>	50 A
<b>Required power supply</b>	230 V~, 50 Hz
<b>Plug type</b>	No Plug
<b>Connection</b>	1630 mm flexible 3-wire cable in the conduit
<b>Energy</b>	Electrical
<b>Whole appliance size (H x W x D)</b>	91 x 930 x 535 mm
<b>Required cutout size (H x W x D)</b>	146 x 873 x 503 mm
<b>Minimum distance from front counter</b>	55 mm (2.1")
<b>Minimum distance from rear wall</b>	52 mm (2")
<b>Net weight</b>	22.9 kg
<b>Shipping Weight</b>	26.6 kg
<b>Consumption in Standby mode</b>	0.5 W

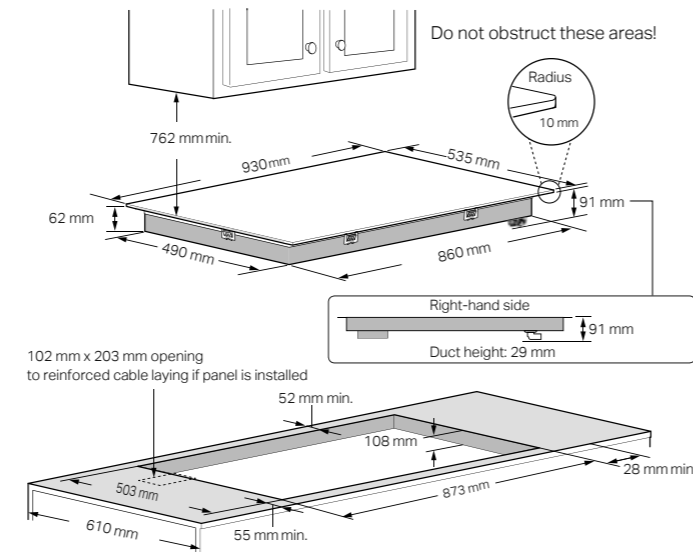


**INSTALLATION DIMENSIONS - STANDARD INSTALLATION**

93 cm induction hob



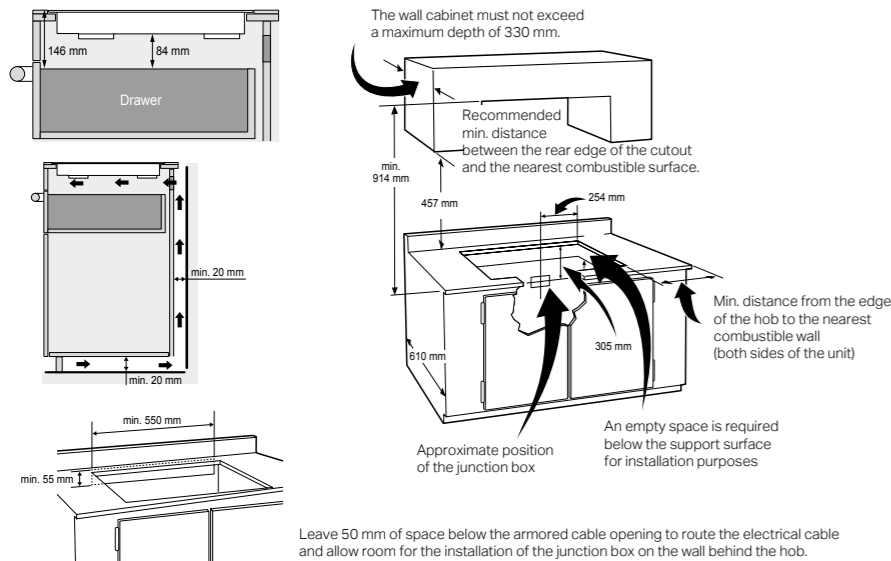
**INSTALLATION DIMENSIONS - FLUSH INSTALLATION**



**INSTALLATION NOTES**

**Recommended space between the cooktop and the drawer**

**WARNING:** It is very important to maintain a distance of 84 mm between the cooktop and the drawer.



Leave 50 mm of space below the armored cable opening to route the electrical cable and allow room for the installation of the junction box on the wall behind the hob.

<b>SKSIT3621MS</b>	EAN: 8806084782373
<b>Standard / flush</b>	Standard / flush
<b>Finish</b>	Metallic Silver
<b>General Properties</b>	
<b>Commands</b>	7" TFT LCD Display
<b>Logo print</b>	Soft Printing under glass
<b>Wi-Fi enabled for SmartThinQ® Control with iOS/Android App</b>	•
<b>Cooking indicator light (red)</b>	•
<b>Simmer</b>	•
<b>Melt</b>	•
<b>Boost</b>	•
<b>Number of power levels</b>	17
<b>Cleaning lock</b>	•
<b>Display brightness management</b>	5 levels
<b>Clock</b>	•
<b>Automatic detection of pots and pans</b>	•
<b>Timer</b>	•
<b>Cooking zones</b>	
<b>Power of the right &amp; left front flex zone</b>	1,700 W
<b>Power of right &amp; left front flex zone (Boost mode)</b>	3,400 W
<b>Power of right and left rear flex zone</b>	1,700 W
<b>Power of right &amp; left rear flex zone (Boost mode)</b>	3,400 W
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<b>Energy consumption of the hob calculated per kg</b>	170.3 Wh/kg
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<b>Hob type</b>	Integrated hob
<b>Heating technology</b>	Induction cooking zones and cooking zones
<b>Number of zones and/or cooking areas</b>	5
<b>Power consumption</b>	10,200 W
<b>Circuit breaker</b>	50 A
<b>Required power supply</b>	230 V~, 50 Hz
<b>Plug type</b>	No Plug
<b>Connection</b>	1630 mm flexible 3-wire cable in the conduit
<b>Energy</b>	Electrical
<b>Whole appliance size (H x W x D)</b>	91 x 930 x 535 mm
<b>Required cutout size (H x W x D)</b>	146 x 873 x 503 mm
<b>Minimum distance from front counter</b>	55 mm (2.1")
<b>Minimum distance from rear wall</b>	52 mm (2")
<b>Net weight</b>	22.9 kg
<b>Shipping Weight</b>	26.6 kg
<b>Consumption in Standby mode</b>	0.5 W



WASHING

## Perfect washing and drying

*Sliding hinge dishwasher*

The SKS range of storage and cooking products is completed by a high-performance dishwasher model, which harnesses the natural power of steam to ensure the highest levels of hygiene and protection for your tableware.



WASHING

## Sliding hinge dishwasher

*Equipped with PowerSteam technology, the dishwasher harnesses the natural power of steam for deep and gentle cleaning.*

The QuadWash™ rotating arms guarantee even more accurate washing of dishes through multidirectional movements in four different directions.

## Sliding hinge dishwasher



The SKS dishwasher combines elegant design with advanced technology. Equipped with two baskets and a cutlery drawer, along with a cutlery basket included, it offers maximum organization and practicality. Steam, which can be used with any wash program, sterilizes both the tableware and the internal chamber, preventing water spots and ensuring complete hygiene. Quad Wash technology allows water jets to reach the dishes from all angles, while at the end of the cycle, the door opens automatically to promote perfect drying. Intelligent performance and attention to detail make washing more effective, simple, and flawless.

## True Benefits

### PowerSteam Technology

Steam can be activated on all 10 wash programs, automatically or with manual setting. Combined with water in different phases, it guarantees impeccable cleaning and maximum brilliance of the dishware, while keeping the machine sanitized.

### QuadWash™ rotating spray arms

The four rotating spray arms create water vortices that, with multidirectional oscillating movements, reach dishware at every point, guaranteeing unparalleled cleaning. At the end of the wash cycle, the door opens automatically, perfecting the drying phase.

### Flexible and customizable

With panelable exteriors matching kitchen finishes, the dishwasher is also customizable inside, adapting to different loading needs. It is equipped with three baskets: one upper basket for cutlery and two central baskets for dishware, adjustable to three height levels. The Dual zone function allows you to activate, in the same cycle, two different wash intensities (intensive and delicate) in the two baskets.



### Powerful and silent

Equipped with a 10-year warranty, the latest generation Direct Drive motor is powerful and extremely quiet, enabling dishwasher use at any time of day. At the end of the wash cycle, the door also opens automatically, facilitating the drying process.

### Machine Cleaning Alert

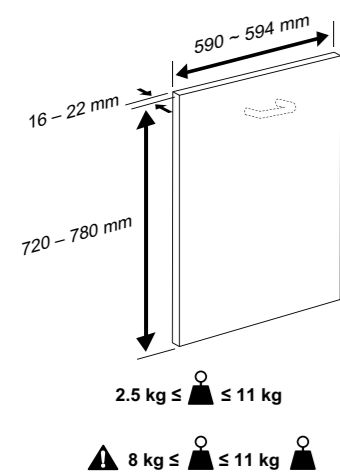
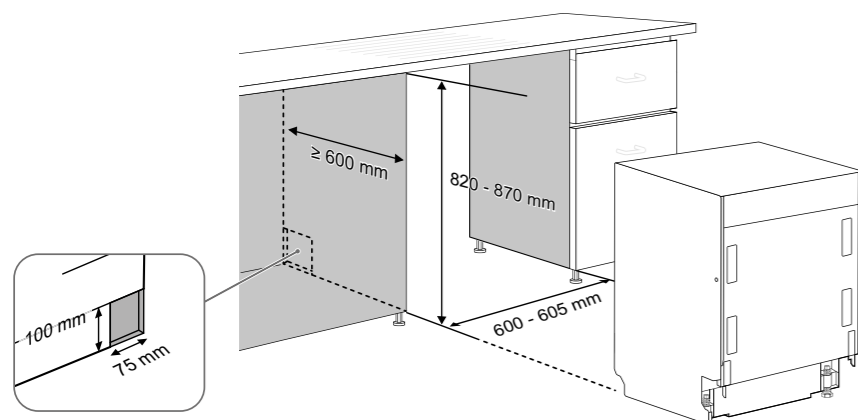
Every 30 washes, an automatic warning light indicates the need to activate the Machine Cleaning function to sanitize the appliance, eliminating residues, odors, and stains. This cycle should be run with the dishwasher empty.



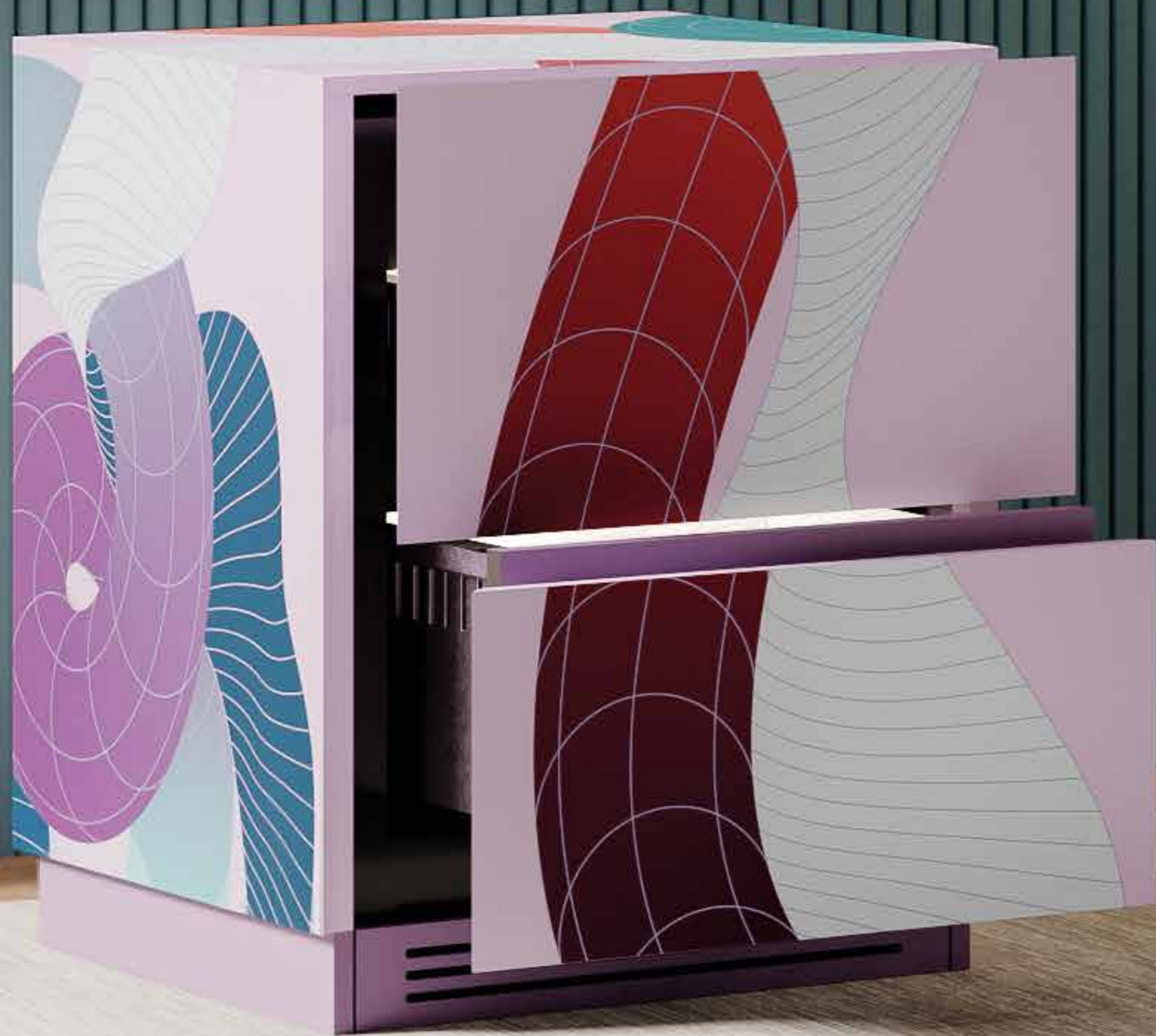
**SKSDW2402P** | Sliding hinge dishwasher



**INSTALLATION**



<b>SKSDW2402P</b>	EAN: 8806098608034
Covered	14
Inverter Direct Drive Motor	•
Wi-Fi enabled for SmartThinQ® control with iOS/Android app	•
TrueSteam™	•
QuadWash™	•
Programs	(10) Auto, Deep clean, Delicate, Refresh, Eco, Boost, Download cycle, Machine Clean, Rinse, Express
Options	(8) Dual zone, Half load, Energy saver, Steam, High temp, Extra Dry, Delayed Start, Control Lock
Aqua-Stop	•
Drying type	Auto Open Condensation / Drying
Vario Plus washing system	•
3° height-adjustable basket	•
Auto opening door	•
Running time indicator	•
Salt refill indicator	•
Rinse refill indicator	•
<b>Energy consumption and noise levels</b>	
Energy efficiency class	D
Eco Program sound Level	43 dBA
Water consumption per cycle	9.5 L
Energy consumption per cycle	0.849 kWh
Energy consumption/year	310 kWh
Standard cycle time (ECO)	193 min.
Express cycle time	56 min.
Boost cycle time	78 min. (0,84 kWh/ 9,6L)
<b>Technical Specifications</b>	
Required power supply	220 ~ 240V, 50Hz
Dimensions (WxDxH)	598x554x815 mm (23"x21"32")
Height of niche	815 ~ 875 mm (32" ~ 34")
Adjustable feet	60 mm (2")
Net weight	40 kg
<b>Door panel technical specifications</b>	
Width	590 mm - 594 mm (23.2" - 23.4")
Height	720 mm - 780 mm (28.3" - 30")
Thickness	16 mm - 22 mm (0,6" - 0,8")
Hinge capacity	2,5 kg - 11 kg



## Capsule Collection

*Skins & Skins Club / Mantle  
Dual Code*

From the ideal dialogue between technology and design emerges an exclusive limited edition collection of pieces conceived in collaboration with international architecture studios. To bring always surprising projects to life.

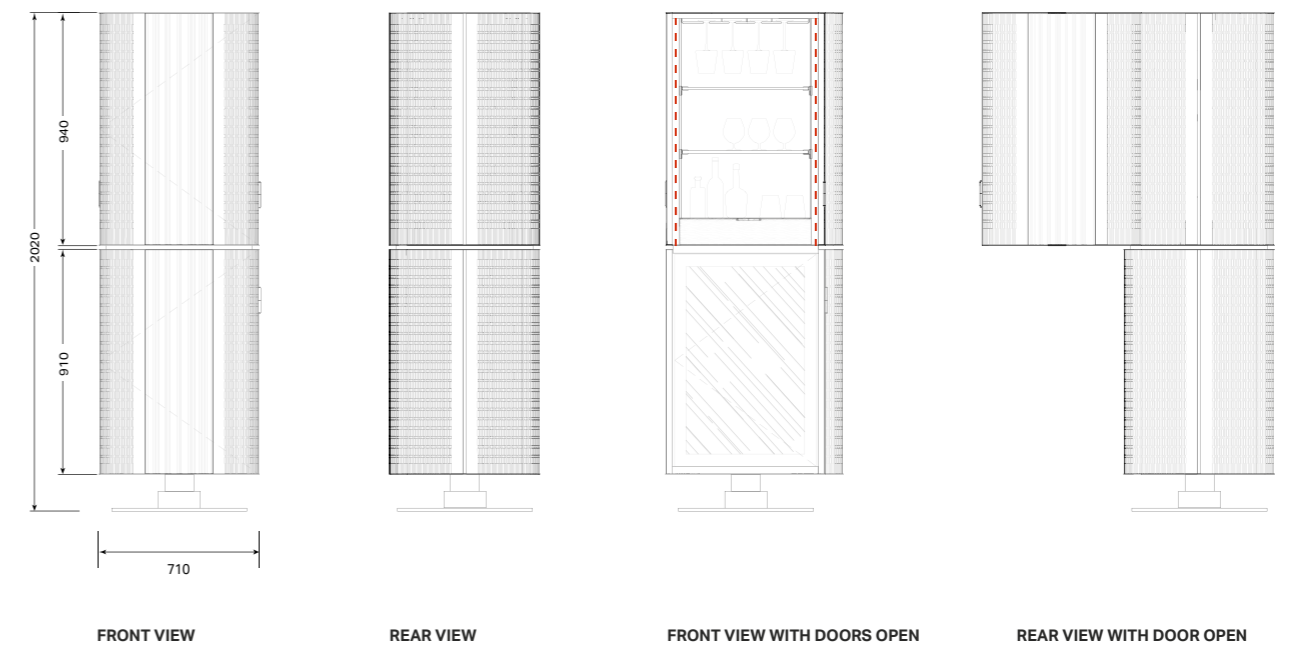


S K I N S is the wine cabinet designed by m2atelier as a precious enclosure for the SKS undercounter wine cellar. Essential aesthetics meet urban influences and vintage references in this freestanding cabinet with a strong architectural character: a highly decorative furniture element distinguished by an interesting combination of materials with textured and chromatic effects. In the new S K I N S Club version, the upper "vanity" area also houses a spacious humidor to store approximately 120 cigars at the correct humidity level, to be enjoyed alongside spirits.



Discover more:  
SKINS WINE CABINET

*Skins & Skins Club* | COMPLEMENT FOR UNDERCOUNTER WINE CELLAR





The modular and freestanding cabinet designed by Patricia Urquiola is engineered to adapt to increasingly fluid spaces, where the boundary between the living area and the kitchen disappears. Urquiola's intention is to transform the appliance into a genuine piece of furniture, integrating SKS technology within a tactile, sculpturally shaped cabinet imbued with a handcrafted touch.

Available in three modular configurations



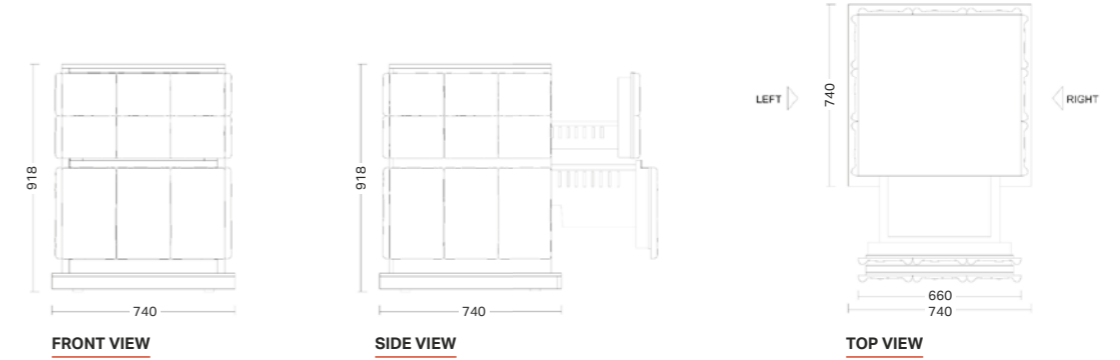
Discover more:  
MANTLE CABINET MODULARE



**Base Module**

The most essential version of the cabinet composition encloses the undercounter convertible refrigerator, maintaining compact dimensions for more versatile placement.

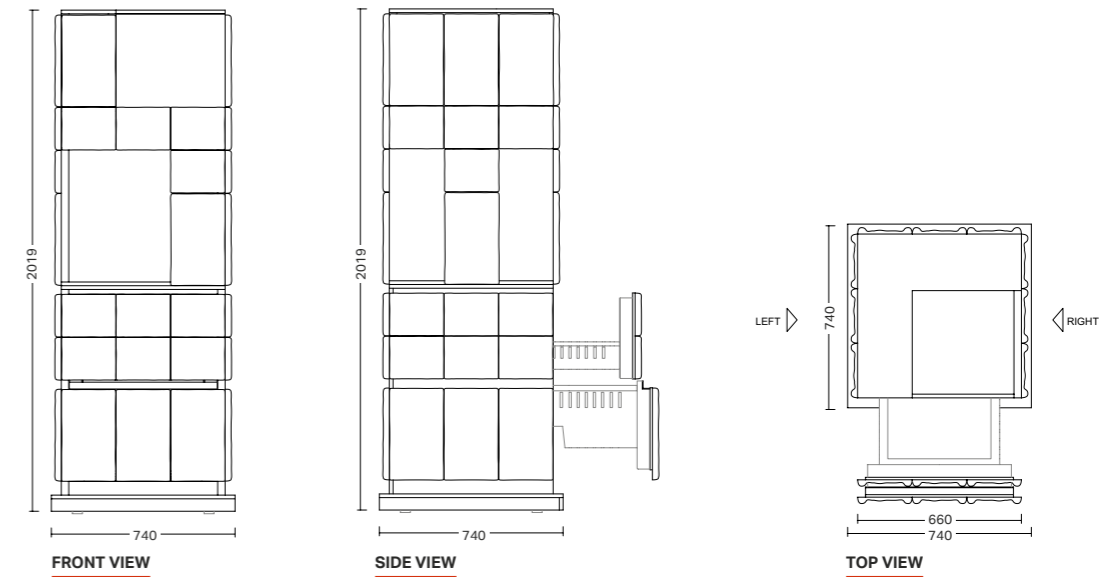
**BASE MODULE**



**Vertical Module**

The vertical version of the cabinet composition includes, in addition to the space for the undercounter convertible refrigerator, further vertically developed storage elements that transform this cabinet into a modern totem through a sculptural visual texture.

**VERTICAL MODULE**



**Horizontal Module**

The horizontal version of the cabinet composition includes, in addition to the space for the undercounter convertible refrigerator, two additional storage drawers. Its horizontal development offers a maximum supporting surface, thus becoming a versatile design object.

**HORIZONTAL MODULE**





Elena Salmistraro redesigns the surfaces of SKS appliances in the new Dual Code capsule collection, designing two cabinets with original and colorful graphics that coat the undercounter wine cellar and the undercounter convertible refrigerator. Each of the two versions is available in three color variants, created in collaboration with Abet Laminati in a matte or glossy finish. Supernova and Vector take the appliance out of its "comfort zone," stimulating new compositions and combinations while transforming technology into a design object.



Discover more:  
DUAL CODE CABINET

## Dual Code

### Supernova

Reinterprets the bold and vibrant aesthetics of the 1980s with a contemporary twist. Iconic shapes, intense colors, and graphic details evoke the energy of an era defined by optimism and experimentation, transforming into a new language that dialogues with the present. Like a supernova, it releases an explosion of creativity and dynamism, illuminating the past with new light and finding a perfect balance between nostalgia and innovation, tradition and future.

#### UNDERCOUNTER CONVERTIBLE REFRIGERATOR

Green



Pink



Sand



#### UNDERCOUNTER WINE CELLAR

Green



Pink



Sand



## Dual Code

### Vector

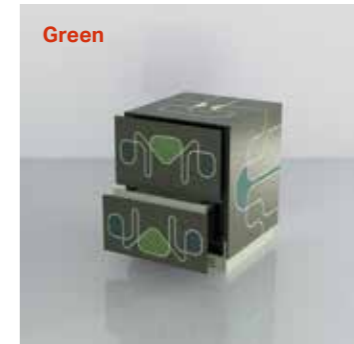
Explores the concept of lines and signs as pathways. A composition where strokes intertwine and overlap, defining directions and spaces, creating a visual interplay that evokes movement and connection without ever losing sight of the elegance of simplicity.

#### UNDERCOUNTER CONVERTIBLE REFRIGERATOR

Black



Green



Powder



#### UNDERCOUNTER WINE CELLAR

Black

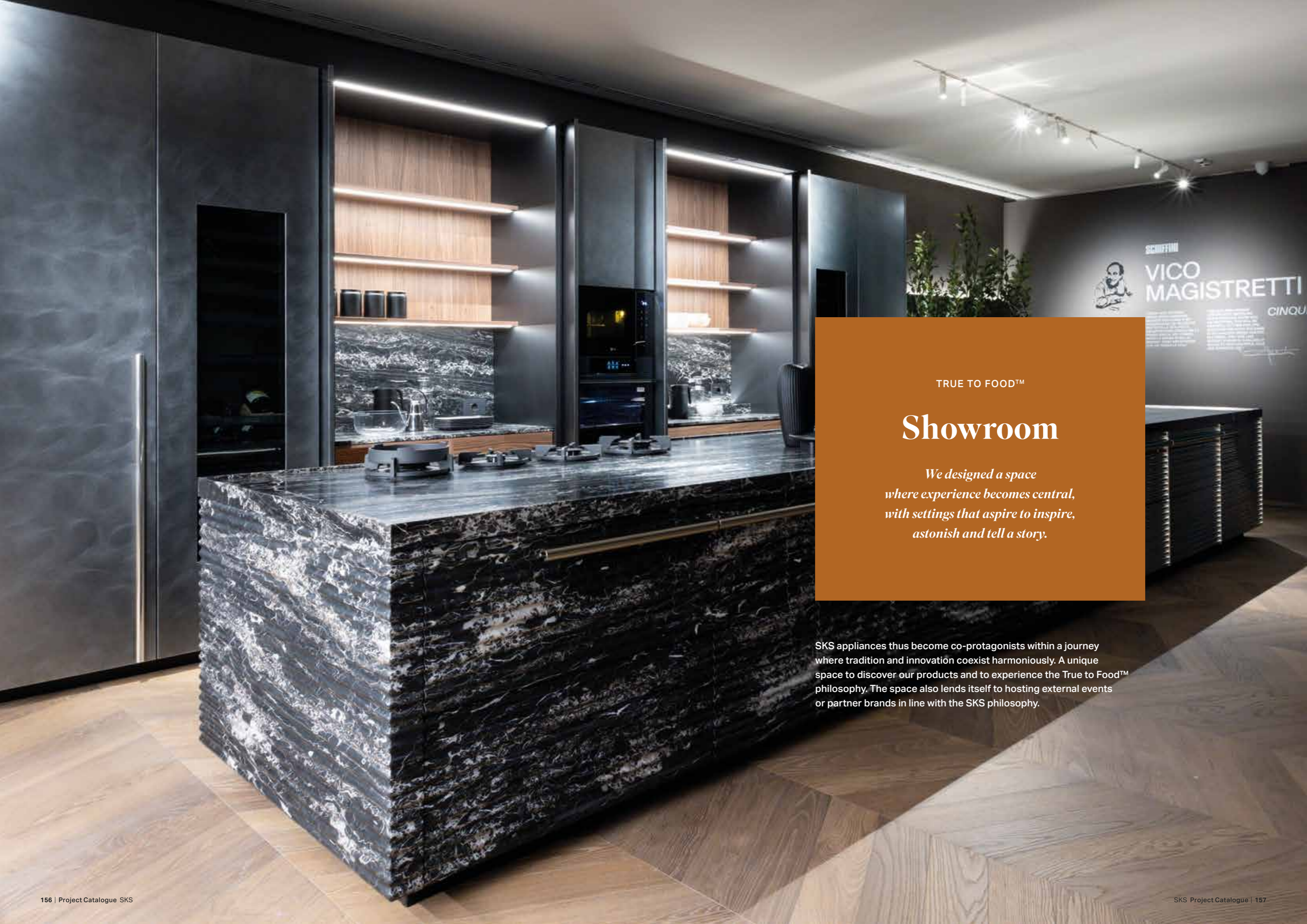


Green



Powder





TRUE TO FOOD™

## Showroom

*We designed a space  
where experience becomes central,  
with settings that aspire to inspire,  
astonish and tell a story.*

SKS appliances thus become co-protagonists within a journey where tradition and innovation coexist harmoniously. A unique space to discover our products and to experience the True to Food™ philosophy. The space also lends itself to hosting external events or partner brands in line with the SKS philosophy.



## SHOWROOM

# Design kitchen floor

*The staircase leads to the lower ground floor, a space designed as a domestic environment with a strong scenographic character.*

Here, designer kitchens feature perfectly integrated SKS products, which become an integral part of the architectural project.

These are not simple displays, but complete compositions that demonstrate how technology, aesthetics, and functionality can dialogue harmoniously within contemporary kitchen solutions.

The environment is designed to enhance the integration of design and innovation, offering a concrete and immersive vision of the brand's potential.



## SHOWROOM

# Products gallery floor

*It is from the ground floor of the SKS showroom that the narrative takes shape—how architecture and design find their place within the brand's first European flagship store: an environment inspired by contemporary galleries, conceived as an experiential space.*

Tradition is evoked through pure volumes and textured surfaces that dialogue with the terrazzo floor, a reference to Italian design culture. A calibrated balance between rigor and sensitivity defines an essential and strongly identity-driven space.

At the entrance, the Accumulation Wall brings together LED monitors and material props on a single large wall, creating a dynamic composition that synthesizes the brand's philosophy and its three keywords: food, design, smart.

The showcooking area makes way for a new designer kitchen, in which the appliances integrate harmoniously into the architecture. A contemporary environment that interprets the True to Food™ concept as an expression of authenticity, precision, and design culture.



## SHOWROOM

# True to Food™ floor

*The showroom is transformed into a hub to recount and share the True to Food™ philosophy.*

The first floor, dedicated to the Food Academy, highlights the SKS manifesto centered on the true essence of food to maintain its quality from the field to the table, making it the absolute protagonist.

True to Food™ is genuineness, it is authenticity, it is an approach aimed at rediscovering the value of food: the six active stations become the place to experience our mantra through tastings and cooking classes.



SHOWROOM

## Food academy

*A world of True to Food™ experiences awaits you at our Food Academy.*

A space dedicated to the passion for cooking where you can experience our appliances, with six equipped stations plus the chef's station.

*True to Food™*

### Courses & Experience

#### Cooking Class

Thematic cooking classes with seasonal menus, focusing on the selection and variety of ingredients as well as the most suitable cooking and preservation techniques.

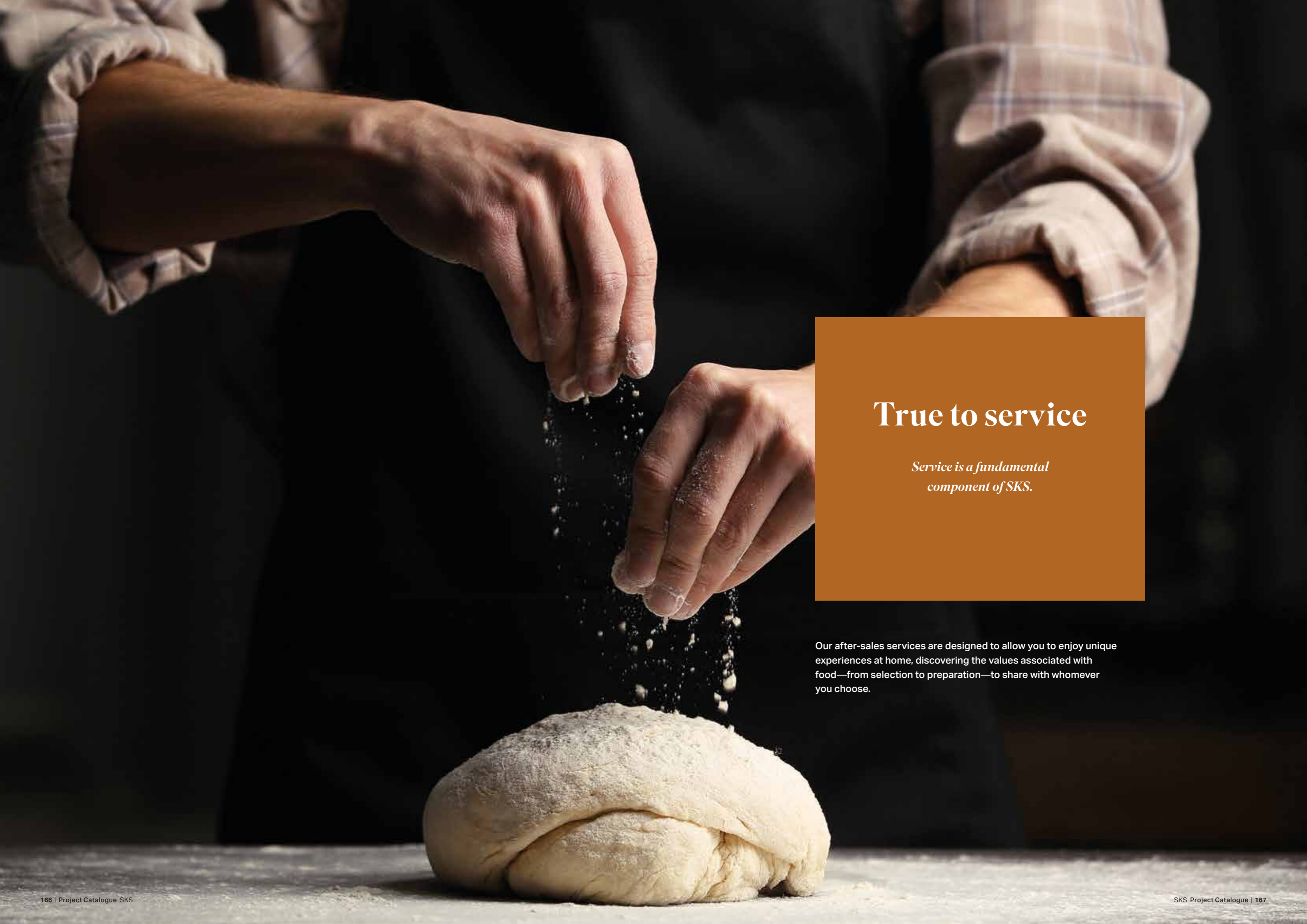
#### Cocktail Experience

A journey into the culture of spirits and the secrets of mixology, discovering distillates with diverse histories, origins, and uses, leading to the creation of the perfect cocktail.

#### Wine Experience

Tasting journeys to discover selected labels from top-tier producers, accompanied by historical anecdotes, interesting facts, and tips for informed choices.





## True to service

*Service is a fundamental  
component of SKS.*

Our after-sales services are designed to allow you to enjoy unique experiences at home, discovering the values associated with food—from selection to preparation—to share with whomever you choose.

## Services

### Warranty

All SKS appliances are covered by a 2-year warranty.

### Dedicated assistance for our appliances

For information, assistance, or technical support, contact the SKS Customer Service at the Toll-Free Number 800 699 788. When reporting a technical issue, please have the following ready before calling: the product model, the serial number (found on the internal label), and the invoice or a document proving purchase. Please note that SKS products are covered by a two-year (24-month) European warranty.

### Tutorial

Do you need advice on how your appliances work? Contact us for personalized consulting, either by phone or directly at your home.

### Installation

Upon request, SKS also offers a paid installation service performed by specialized SKS personnel.



Discover more:  
VIDEO TUTORIAL PRODOTTI



# Contacts

*SKS Customer Service is at your disposal to provide support and offer personalized advice in choosing the appliances that best meet your needs.*

Visit the showroom or contact us to schedule an appointment or for more information on SKS products and services.

## SHOWROOM

Via A. Manzoni, 47 - 20121 Milano  
+39 02 5002 0793 | [showroom@sksappliances.it](mailto:showroom@sksappliances.it)

Thanks to:

Schiffini for the Cinqueterre (p. 157) and Cina (p.158) kitchens  
<https://www.schiffini.it/>

Fasem for Fiorile seating (p.161)  
<https://www.fasem.it/>



**SKS** | SIGNATURE  
KITCHEN  
SUITE

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and other details before creating custom cutouts or panels.

