## LG STUDIO

# **WCES6428F**

1.7 / 4.7 cu. ft. STUDIO Smart wi-fi Enabled **Combination Double Wall Oven** 

7" Color LCD Touch Display

Soft Close Door

Air Fry Setting

InstaView<sup>®</sup> Window (WideView)

**Steam Sous Vide** 

**Optional Flush Installation** 

EasyClean<sup>®</sup>

SUMMARY

## LG Exclusive 4-Mode True Convection

## ThinQ<sup>®</sup> Technology

| SUMMARY                                      |  |
|--|--|
| Туре   | Combi Wall Oven  |
| Total Oven Capacity (cu. ft.)                | 6.4 (Upper & Lower)  |
| Color  | Stainless Steel  |
| UPPER OVEN FEATURES                          |  |
| Capacity (cu.ft)                             | 1.7  |
| Interior(Cavity) - Upper MWO /<br>Lower Oven | Stainless / Enamel Coating   |
| Microwave Power output                       | 950W   |
| Microwave mode power consumption             | 1650W  |
| Convection Bake mode power consumption       | 1600W  |
| Broil mode power consumption                 | 1300W  |
| Convection Element (W)                       | 1500W (Sheath heater)  |
| Broil Upper Element (W)                      | 1200W<br>(500W Infrared Heating <sup>™</sup> +<br>700W Miraclon heater)  |
| Bake Element (W)                             | 375W   |
| Microwave                                    | Yes  |
| Convection Bake                              | Yes  |
| Broil  | Yes  |
| Speed cook                                   | Yes  |
| - # of Defrost (4 Menu)                      | Meat / Poultry / Fish / Bread  |
| - # of Sensor cook (9Menu)                   | Beverage / Casserole / Chicken /<br>Pasta / Pizza / Plate of food / Rice<br>/ Soup / Vegetable   |
| - # of Auto cook                             | Bacon(regular sliced) /<br>Bagels(frozen) / Baked<br>potatoes(7-9oz/ea) / Brownie /<br>Cod fillets(1 lb) / Corn dog(frozen)<br>/ Fresh vegetable / Frozen<br>chicken wings / Frozen fries /<br>Frozen chicken nuggets / Frozen<br>pizza(regular crust) / Frozen<br>soft pretzels / Frozen vegetable<br>/ Garlic bread(sliced, frozen) /<br>Hamburger(1/2" thick) / Lamb<br>chops(1/2" thick, 6-7oz) / Meat<br>loaf(9" X 5") / Nachos / Oatmeal<br>/ Pork chops(1/2" thick, 6-7oz) /<br>Quinoa / Ribeye steak(1" thick<br>14-15oz) / Rice / Salmon steak(1"<br>thick, 18-21oz) / Tenderloin /<br>Vegetable-canned |
| - # of Soften (4Menu)                        | Butter / Cream Cheese / Frosting<br>/ Ice Cream  |
| - # of Melt (5Menu)                          | Butter / Caramel / Cheese /<br>Chocolate / Marshmallow   |

|   | LOWEROVERTERTORES                   |  |
|---|-------------------------------------|--|
|   | Capacity (cu.ft)                    | 4.7  |
|   | EasyClean®                          | Yes  |
|   | EasyClean(SpeedClean) time          | 10 mins  |
|   | Self Clean                          | Yes  |
|   | Variable cleaning time              | Yes  |
|   | Steam Assist                        | Yes  |
|   | Steam element                       | 1,960 watts  |
|   | Convection Type                     | True Convection  |
|   | Convection element                  | 2,000 watts  |
|   | Convection Fan                      | Single Speed   |
|   | Convection conversion               | Yes  |
|   | Bake element                        | 2,500 watts  |
|   | Bake element type                   | Hidden (8 pass)  |
|   | Broil element                       | 2,500 watts inner / 1,500 outer  |
|   | Broil element pass                  | 8  |
|   | Variable broil                      | Yes (Full,Center / High,Me   |
|   |                                     | Bake / Conv. Bake / Conv. F<br>/ Broil /<br>Air Fry / Warm / Proof / St                            |
| 2 | Oven Cooking Modes                  | Cook(Steam Bake, Sous-Vi<br>Auto Cook / Favorite / Clean,<br>Clean, Easy Clean, Steam M<br>enance) |
| _ | No of Auto cook                     | Upper (28EA), Lower (45E<br>except miscellaneous   |
|   | No of Favorite                      | 40EA   |
|   | No of rack position                 | 5  |
|   | No of light                         | 2 (Halogen Lamp)   |
|   | Proof                               | Yes  |
|   | Drying / Dehydrating                | Yes  |
|   | Temp probe                          | Yes  |
|   | 12 hrs. shut-off                    | Yes  |
|   | Variable warm                       | Yes (High,Med,Low)   |
|   | CONTROL                             |  |
|   | Oven Control Type                   | Glass Touch  |
|   | Display                             | 7" TFT LCD   |
|   | Language                            | English / Spanish / French   |
|   | Clock                               | 12 hr or 24 hr (option)  |
|   | Kitchen Timer                       | Yes  |
|   | Timed Cook                          | Yes  |
|   | Temperature Unit of Measure         | Fahrenheit / Celsius   |
|   | Cooking Complete Reminder<br>Volume | Beeper (Hi, Lo, Off)   |
|   | Certified Sabbath mode              | Yes  |
|   | APPEARANCE                          |  |
|   | All Available Colors                | Stainless Steel  |
|   | Handle                              | Stainless Steel  |
|   | Printproof ™ Finish                 | Yes  |
|   | Oven Door Feature                   | WideView <sup>™</sup> Window   |
|   |                                     |  |

LOWER OVEN FEATURES



STUDI

#### SMART FEATURES ThinQ<sup>®</sup> (Wi-Fi Enabled) Yes Check & Control Yes Voice Control Yes Innit, Sidechef Smart Recipe (3rd Party Recipe App) SmartDiagnosis™ Yes DIMENSIONS/CLEARANCES/WEIGHTS Product Weight (lbs) 204 Shipping Weight (lbs) 239 Product (W x H x D) : Including 29 3/4" x 43 13/16" x 24 15/32" Door Product (W x H x D) : Including 29 3/4" x 43 13/16" x 26 29/32" Handle Product (W x H x D): Opening Door 29 3/4" x 43 13/16" x 45 21/32" Min. 28 1/2" x 43 7/16" x 24" ts inner / 1.500 watts Cut-out (W x H x D) : Standard Max. 28 5/8" x 43 1/2" x 24" Cut-out (W x H x D) : Flush 30" x 44" x 25" Overall Depth (in) - including handle TBD enter / High.Med.Low) Oven Interior Dimensions (Upper) 20-8/11"(W) x 8-9/25"(H) x v. Bake / Conv. Roast (in) (W x H x D) 17-5/13"(D) /arm / Proof / Steam Oven Interior Dimensions (Lower) 24-1/2"(W) x 17-5/8"(H) x 18-(in) (W x H x D) 7/8"(D) m Bake, Sous-Vide) / / Favorite / Clean(Self Carton Dimensions (in) (W x H x D) 33" x 50" x 30" y Clean, Steam Main-POWER/RATINGS 40A Max. Amp load EA), Lower (45EA) 60 Hz / 240 V, 208 V Required Power Supply Rating 7.8kW Requirements 60 Hz / 240 V. 208 V ACCESSORIES 1EA Glass Tray(Upper) Metal Tray(Upper) 1EA 1EA Rack(Upper) Broiler pan 1EA Griddle(Lower) 1EA Meat probe 1EA Heavy Duty Rack 2EA 1EA Gliding Rack Air Fry Rack(Lower) 1EA LIMITED WARRANTY Parts & Labor 2 Years UPC CODES WCES6428F (Printproof™ 195174024133 Stainless Steel)

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Yes (Lower Only)

InstaView<sup>®</sup>

## LG STUDIO

## WCES6428F 1.7 / 4.7 cu. ft. STUDIO Smart wi-fi Enabled Combination Double Wall Oven

## **QUICK INSTALL & CLEARANCES**

For full installation directions/clearances please refer to the corresponding User Manual and Installation Guide.

#### PROPER LOCATION AND DIMENSIONS

## Measure the current cutout dimensions and compare them to the cutout dimensions shown below. Little or no cabinet work may be necessary.

- The cabinet base platform must be able to support 190 lbs (86 kg) for single built-in oven, 325 lbs (147 kg) for double built-in oven. If the cabinet does not have a solid bottom, two braces or runners must be installed level with the bottom of the cutout to support the weight of the appliance. Make sure the base is level and the front of the cabinet is square. If the cabinet base is not level, the oven racks will tend to slide out when opening the door.
- Make sure the cabinets and wall coverings around the oven can withstand the temperature (up to 194°F (90°C)) generated by the oven. Discoloration, delamination or melting may occur.
- Kitchen cabinets in contact with the oven must be heat resistant up to  $194^{\circ}F$  (90°C), and fronts of nearby units up to at least  $158^{\circ}F$  (70°C).
- DO NOT remove spacers ③ on the side walls of the built-in oven. These spacers center the oven in the space provided. The oven must be centered to prevent excess heat buildup that may result in heat damage or fire.
- The information in this manual should be followed exactly. Failure to do so could result in fire or electrical shock, causing property damage, personal injury or death.
- DO NOT put any weight on the oven door. Never allow anyone to climb, sit, stand or hang on the oven door. The oven could be tipped and injury might result from contact with hot food or the oven itself.
- DO NOT block the oven air exhaust located at the bottom of the oven. Blocking the exhaust may cause cabinet damage and product malfunction.

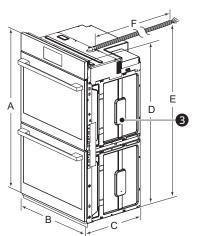
#### NOTE

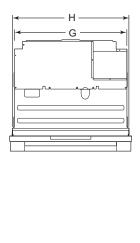
- If marks, blemishes or the cutout opening are visible above the installed appliance, it may be necessary to add wood shims under the runners and front trim until the marks or opening are covered.
- If the cabinet does not have a front frame and the sides are less than 3/4" (1.9 cm) thick, shim both sides equally to establish the cutout width.
- The junction box ① must be flush with the conduit opening ② of the cabinet as shown.
- Allow at least a 23" clearance for the door depth when it is open.
- Do not remove the gliding racks from the base packing. Gliding racks are attached separately to the top and bottom of the oven.

| POWER / RATINGS                    |                      |  |
|------------------------------------|----------------------|--|
| ENERGY STAR <sup>®</sup> Qualified |                      |  |
| CEE Tier                           | -                    |  |
| Amp at 240V                        | 42.5 A               |  |
| kW at 240V                         | 10.2 kW              |  |
| Requirements                       | 60 Hz / 240 V, 208 V |  |

| DIMENSIONS / CLEARANCES / WEIGHT |          |  |  |  |
|----------------------------------|----------|--|--|--|
| A Height                         | 52 1/16" |  |  |  |
| B Width                          | 29 3/4"  |  |  |  |
| C Depth                          | 23 3/8"  |  |  |  |
| D Height (standard installation) | 51 9/16" |  |  |  |
| E Height (power cord)            | 50 5/16" |  |  |  |
| F Length (power cord)            | 60"      |  |  |  |
| G Width (back)                   | 27 3/8"  |  |  |  |
| H Width (standard installation)  | 28 7/16" |  |  |  |
|                                  |          |  |  |  |

3 Cleat (Spacer)





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## DIMENSIONS / CLEARANCES / WEIGHT

| DIMENSIONS / CLEARANCES / WEIGHT   |                               |
|--|-------------------------------|
| I Cabinet width  | 30"                           |
| J Overlap of oven  | 1"                            |
| K Cutout width   | 28 1/2" Min. 28 5/8" Max.     |
| L Depth of open door   | 23"                           |
| M Cutout height  | 51 13/16" Min. 51 15/16" Max. |
| N Cutout depth   | 24" Min.                      |
| O Cutout location from floor   | 12"                           |
| P Height of conduit opening from floor of cutout   | 47"                           |
| Q Distance of conduit opening from side of cabinet   | 5"                            |
| <ul> <li>Junction box</li> <li>Conduit opening</li> <li>Conduit opening</li></ul> |                               |