4.7 cu. ft. Single Wall Oven

- 4.7 cu. ft. Capacity
- Air Fry
- Convection Technology
- EasyClean® + Self Clean
- 2 Heavy Duty Racks
- SmoothTouch[™] Glass Controls
- LG ThinQ® Technology (Wi-Fi)
- ThinO Care





• Hilling Care	COMPLIANT	
COLOR AVAILABILITY		
WSEP4723F – PrintProof™ Stainless	Steel	

CAPACITY Oven Capacity 4.7 cu. ft. CONTROLS Oven Control Type SmoothTouch™ Glass Language English Clock 12 hr or 24 hr (option) Kitchen Timer Yes Temperature Unit of Measure For °C Cooking Complete Reminder Volume High, Low, Off OVEN FEATURES EasyClean® Yes Self Clean Yes Variable Cleaning Time Yes (3, 4, 5 hrs.) Oven Racks 2 Heavy Duty Number of Rack Positions 5 Temperature Probe No True Convection Convection No - Fan convection Convection Conversion No Built-in Air Fry Yes (Air Fry Tray Included) Variable Broil Yes (Full, Center / High, Med, Low) Broil Element Inner: 2,500 W Outer: 1,500 W Broil Element Type 8-Pass Bake Element 2,500 W Bake Element No Steam Sous Vide No Steam Bake No	WSEP4723D - PrintProof™ Black	Stainless Steel	
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Steam Bake No	Bake Element Type	Hidden (8-Pass)	
	Steam Sous Vide	No	
Steam Element No	Steam Bake	No	
	Steam Element	No	

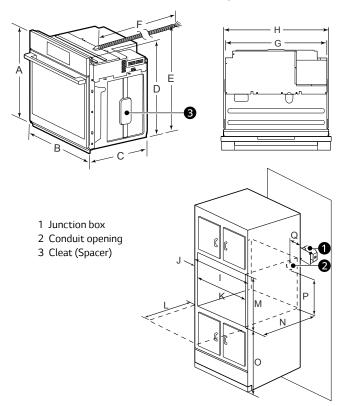
OVEN EFATURES (CONTINUED)		
OVEN FEATURES (CONTINUED)	A: 5 (6 :: 5) (
Oven Cooking Modes	Air Fry / Convection Bake / Convection Roast / Bake / Broil	
	/ Frozen Meal / Warm / Proof /	
	Favorite	
Automatic Safety Shut-Off	After 12 Hours	
Oven Lights	Yes	
Proof	Yes	
Variable Warm	Yes (High, Med, Low)	
CONVENIENCE		
ADA Compliant	Yes	
Sabbath Mode	Yes	
SMART FEATURES		
Wi-Fi Enabled	Yes	
ThinQ°	Yes	
ThinQ Care	Yes	
Voice Control	Google Assistant, Amazon Alexa	
SmartDiagnosis [™]	Yes	
Smart Recipe (3rd Party Recipe App)	Yes (Sidechef)	
FINISHES AND APPEARANCE		
Fingerprint & Smudge	Yes	
Resistant Exterior		
Handle Finish	Stainless Steel Appearance	
Oven Door Feature	WideView [™] Window	
TECHNICAL SPECS		
Required Power Supply	240/208V, 60Hz, 4-Wire	
Minimum Circuit Breaker	30 Amp	
kW Rating at 240V	6.1 kW	
Power Outlet Location	See Installation Diagram	
INCLUDED ACCESSORIES		
2 Heavy Duty Racks, Air Fry Tray		

DIMENSIONS	
Product Dimensions (W x H x D)	29 3 / ₄ " × 29 7 / ₁₆ " × 23 3 / ₈ "
Minimum Cutout Dimensions (W x H x D)	Standard: 28 1/2" x 29 1/8" x 24" Flush: 30" x 29 5/8" x 25"
Carton Dimensions (W x H x D)	33" x 30" x 34"
Approx. Weight (Product / Carton)	126 lbs. / 158 lbs.

LIMITED WARRANTY	
Parts and Labor	1 Year

DIMENSIONS / CLEARANCES

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



DIMENSIONS / SI FADANCES		
DIM	ENSIONS / CLEARANCES	
Α	Height	29 7 / _{16} " (74.7 cm)
В	Width	29 3 / 4 " (75.5 cm)
С	Depth	23 ³ / ₈ " (59.3 cm)
D	Height (standard installation)	29" (73.6 cm)
Е	Height (power cord)	27 ¹ / ₂ " (70.0 cm)
F	Length (power cord)	60" (152.4 cm)
G	Width (back)	27 ³ / ₈ " (695.3 mm)
Н	Width (standard installation)	28 7 / ₁₆ " (72.2 cm)
ı	Cabinet width	30" (76.2 cm)
J	Overlap of oven	1" (2.5 cm)
K	Cutout width	28 ¹ / ₂ " Min. (72.4 cm) 28 ⁵ / ₈ " Max. (72.7 cm)
L	Depth of open door	23" (58.4 cm)
M	Cutout height	29 ¹ / ₈ " Min. (74.0 cm) 29" ³ / ₁₆ " Max. (74.1 cm)
N	Cutout depth	24" Min. (61.0 cm)
0	Cutout location from floor	31" (78.7 cm)
Р	Height of conduit opening from floor of cutout	23 1/ ₂ " (59.7 cm)
Q	Distance of conduit opening from side of cabinet	5" (12.7 cm)

INSTALLATION NOTES

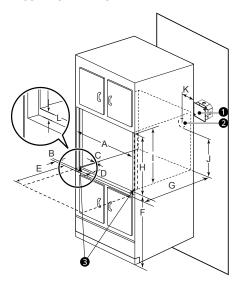
- The cabinet base platform must be able to support 190 lbs (86 kg). If the cabinet does not have a solid bottom, two braces or runners must be installed level with the bottom of the cutout to support the weight of the oven. Make sure the base is level and the front of the cabinet is square. If the cabinet 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° (90°)) generated by the oven. Discoloration, delamination or melting may occur.
- Kitchen cabinets in contact with the oven must be heat resistant up to 194°F (90°C), and fronts of nearby units up to at least 158°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.
- 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
- 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.

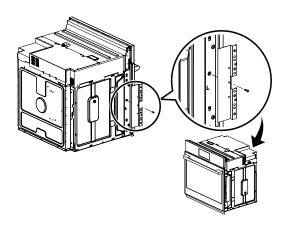
DIMENSIONS / CLEARANCES

FLUSH INSTALLATION



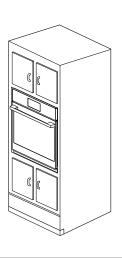
- 1 Junction box 2 Conduit opening
- 3 Cleat (Spacer)

DIM	ENSIONS / CLEARANCES	
Α	Cutout width	30" (76.2 cm)
В	Cleat (spacer) inset from front of cabinet	1 3/8 " (3.5 cm)
С	Cleat (spacer) width	3/ ₁₆ " (0.5 cm)
D	Cleat (spacer) depth	1" (2.5 cm)
Е	Depth of open door	23" (58.4 cm)
F	Bottom of cutout from floor	31" (78.7 cm)
G	Cutout depth	25" (63.5 cm)
Н	Cutout height	29 5 / 8 " (75.2 cm)
1	Cleat (spacer) height	28 9 / _{16} " (72.6 cm)
J	Height of conduit opening from floor of cutout	23 1/2 " (59.7 cm)
K	Distance of conduit opening from side of cabinet	5" (12.7 cm)
L	Bottom of vent trim (Decor) to vent opening	3 / 4 " (1.9 cm)



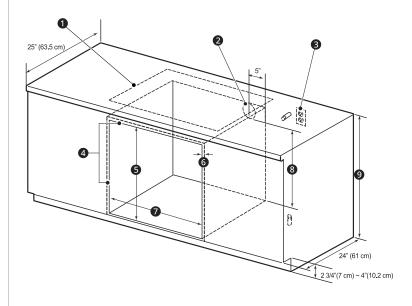
WHEN INSTALLING FLUSH CABINET

- The provided cover brackets are only used for flush cabinet installations.
- Remove one screw from the left and right sides as shown. These screw holes will be used to mount the cover brackets. Install the cover brackets on the sides of the oven with the provided self-tapping screws.



DIMENSIONS / CLEARANCES

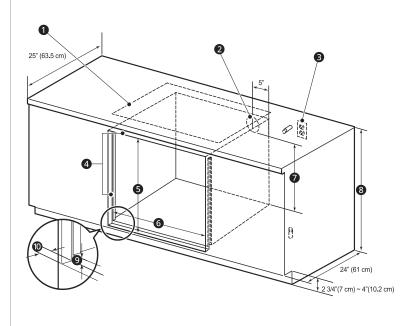
UNDERCOUNTER INSTALLATION (STANDARD)



INSTALLATION NOTES / DIMENSIONS / CLEARANCES

- Gas or electric cooktops may be installed over this oven. See cooktop installation instructions for cutout size. See label on top of oven for approved cooktop models.
- 240 V / 208 V junction box location (Junction box may be in adjacent cabinet.)
- Gas and electrical connections for 30" (76.2 cm) gas cooktop must be located in an adjacent accessible location to the right. For a 36" (91.4 cm) gas cooktop, the connections may be made to the left.
- Top and/or side fillers may be necessary if unit is positioned between existing cabinets. Be sure they are attached securely, because they will anchor the oven in the cabinets.
- 29 1/8" (74.0 cm) min. 29 3/16" (74.1 cm) max.
- Allow overlap of 11/16" (1.7 cm) on top of oven, bottom of oven and side edges of cutout.
- 7 28 1/2" (72.4 cm) min. 28 5/8" (72.7 cm) max.
- 23 1/2" (59.7 cm) min. above support platform
- 36" (91.4 cm) typical countertop height

UNDERCOUNTER INSTALLATION (FLUSH)



INSTALLATION NOTES / DIMENSIONS / CLEARANCES

- Gas or electric cooktops may be installed over this oven. See cooktop installation instructions for cutout size. See label on top of oven for approved cooktop models
- $240\,V\,/\,208\,V$ junction box location (Junction box may be in adjacent cabinet.)
- Gas and electrical connections for 30" (76.2 cm) gas cooktop must be located in an adjacent accessible location to the right. For a 36" (91.4 cm) gas cooktop, the connections may be made to the left.
- Top and/or side fillers may be necessary if unit is positioned between existing cabinets. Be sure they are attached securely, because they will anchor the oven in the cabinets.
- 5 29 5/8" (75.2 cm)
- 6 30" (76.2 cm)
- 7 $23 \frac{1}{2}$ " (59.7 cm) from the cutout base
- 36" (91.3 cm) typical countertop height
- 3/4" (1.9 cm) bottom of vent trim (Decor) to vent 9 opening
- 10 1 3/8" (3.5 cm) cleat (spacer) inset from front of

