




















# Cooktops & Wall Ovens

Ratings (as of January 2018)		 Poor  Fair  Good  Very Good  Excellent					Ratings & Test Results	
Overall score	Brand & model						High heat	Low heat
<b>30-inch gas cooktops</b>								
<b>89</b>	<b>Samsung</b> NA30K7750TS/AA ✔ Recommended							
<b>80</b>	<b>Whirlpool</b> WCG97US0DS ✔ Recommended							
<b>80</b>	<b>KitchenAid</b> KCGS350ESS ✔ Recommended							
<b>80</b>	<b>Ikea</b> Framtid 602.887.01 [ICS655DS] ✔ Recommended							
<b>64</b>	<b>GE</b> Cafe CGP350SETSS							
<b>62</b>	<b>Kenmore</b> 32683							
<b>35</b>	<b>KitchenAid</b> KCGD500GSS							

**High heat:** Reflects how quickly the highest-powered burner heated water to near boiling.

**Low heat:** Reflects how well the lowest-powered element or burner kept a low temperature as for melting chocolate and how the most powerful burner, set to low, held tomato sauce below a boil.