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Ratings (as of January 2018)		 Poor  Fair  Good  Very Good  Excellent					Ratings & Test Results	
Overall score	Brand & model						High heat	Low heat
36-inch gas cooktops								
89	Samsung NA36K7750TG/AA ✔ Recommended							
81	Thermador SGSX365FS ✔ Recommended							
80	GE Monogram ZGU385NSMSS ✔ Recommended							
79	Kenmore 32713 ✔ Recommended							
77	GE Profile PGP986SETSS ✔ Recommended							
71	Whirlpool WCG97US6DS ✔ Recommended							
71	Maytag MGC9536DS ✔ Recommended							
64	Wolf CG365P/S							
62	Miele KM3474GSS							
62	Jenn-Air JGC3536GS							
60	Frigidaire Professional FPGC3677RS							
54	KitchenAid KCGS556ESS							

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.