














# 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>36-inch induction cooktops</b>								
<b>100</b>	<b>Samsung NZ36K7880UG</b> ✔ Recommended							
<b>98</b>	<b>Bosch Benchmark Series NITP668SUC</b> ✔ Recommended							
<b>92</b>	<b>Thermador CIT36XKB<sup>1</sup></b> ✔ Recommended							
<b>90</b>	<b>Jenn-Air JIC4536XS</b>							

<sup>1</sup>Unique model with a full cooking surface rather than individual elements. In practical use with four pots it allows for two large, high-power cooking areas, and two medium or low-power areas.

**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.