

## Best Gas Ranges for \$1,000 or Less

Top options from CR's exhaustive cooking tests

By Paul Hope

Last updated: November 05, 2019

Gas ranges are not the best performers in Consumer Reports' tests of ranges. So why is it that most CR members surveyed say they prefer cooking with gas? It's visceral.

"Even if gas ranges aren't always as fast as smoothtops to boil water, they offer a level of sensory feedback that you won't find on electric models," says Tara Casaregola, who oversees range testing for Consumer Reports.

Twist a knob and you get a flame. That taps into a vein of satisfaction that goes back millennia.

If you're replacing a gas range or upgrading your appliances, you don't have to spend a lot to get a great range. Some of the very best models in our ratings cost less than \$1,000.

Our cooking performance tests determine how quickly a range boils, how evenly it bakes and broils, and how steadily it holds a stovetop simmer. We also size up self-cleaning features, the ease of using controls, and the real usable capacity of every single—and double—oven. Data for brand reliability and owner satisfaction, from our exclusive member surveys, also factors into a model's Overall Score.

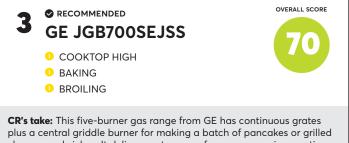


of range owners gave Samsungs a predicted reliability rating of Very Good, and an owner satisfaction rating of Excellent.

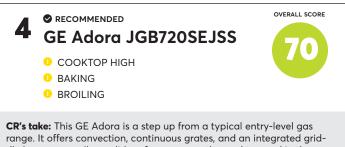


If you're just beginning the shopping process, start with our range buying guide.

And, read on for ratings and reviews of five of the best gas ranges for \$1,000 or less from our ratings. (For even more options, at various price points, see our comprehensive ratings of gas, electric, induction, and pro-style ranges.)



plus a central griddle burner for making a batch of pancakes or grilled cheese sandwiches. It delivers a strong performance, earning a rating of Excellent for low-heat cooktop testing. That means it can hold a perfectly steady simmer, so you won't have to adjust the flame constantly. It's also decent at baking and broiling, which may be less important depending on how often you use the oven.



can be taken this GE Adord is a step up from a typical entry-level gas range. It offers convection, continuous grates, and an integrated griddle burner, as well as solid performance on the cooktop and in the oven. Perhaps most noteworthy are the gas burners, capable of simmering steadily—earning a rating of Excellent in our cooktop tests for low heat.



**CR's take:** This handsome LG range offers a lot for the money. It has five burners, a built-in griddle, continuous cooking grates, and a warming drawer. It's solid at baking and—for a gas range—exceptional at broiling, earning a rating of Very Good in CR's broil test. That's a plus if you want to char a steak or salmon in the broiler instead of firing up the grill.

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