
























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
30-inch induction cooktops								
100	Samsung NZ30K7880UG/AA ✔ Recommended							
99	GE Cafe CHP9530 ✔ Recommended							
99	GE Monogram ZHU30RSJSS ✔ Recommended							
99	GE Profile PHP9030DJBB ✔ Recommended							
99	Kenmore 43820 ✔ Recommended							
97	Kenmore 43800 ✔ Recommended							
95	Frigidaire FGIC3067MB ✔ Recommended							
95	KitchenAid KICU500XB ✔ Recommended							
95	Whirlpool GCI3061XB ✔ Recommended							

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.