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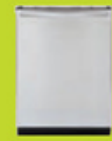


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# Kitchen

Planning & Buying Guide™

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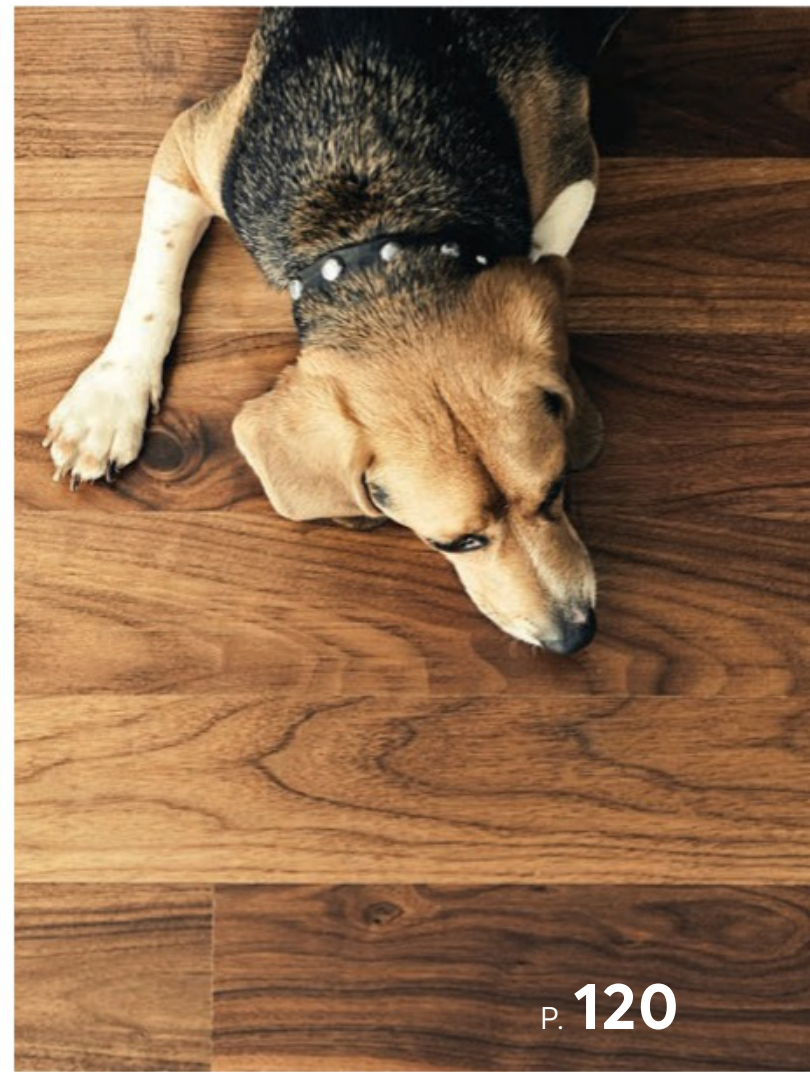




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Photographer: Jennifer Hughes. Designer: Bria Hammel Interiors, [bria Hammel Interiors.com](http://bria Hammel Interiors.com)



## Your Makeover Map

Taking the first steps toward your dream kitchen? It's an exciting and sometimes overwhelming time. There are so many decisions to make—cooktop or range? granite counters or quartz? wood floors or tile?—and of course there's the budget to consider. It would really help to have a hand to hold through the process, right?

Good news: CR is here for you. Our team of home pros—editors, engineers, market analysts—will help you along the way, sharing insights straight from our labs on everything from fridges to flooring, and more.

When you're ready to shop, turn to the Buying Guide on page 34. You'll find hundreds of ratings and reviews based on our exhaustive in-house tests

and on our surveys of CR members' experiences with the products in their homes. You can trust our advice because we're nonprofit and independent: We buy all the products we test, and we accept no ads.

So take heart: We can't guarantee that the remodeling road will be perfectly smooth, but avoiding the bumps just got a lot easier.

—The Editors of  
Consumer Reports

**RATINGS** Overall Scores are based on a scale of 0 to 100. We rate products using these symbols:

🔴 POOR   
 🟡 FAIR   
 🟢 GOOD  
🟢 VERY GOOD   
 🟢 EXCELLENT

# Kitchen

## Planning & Buying Guide

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# Transform Your Kitchen

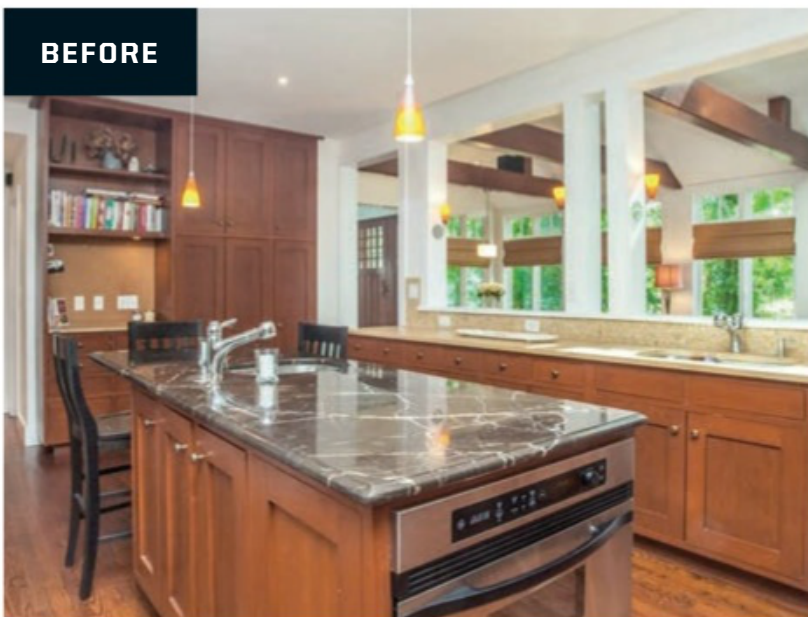
THESE SIX AMAZING MAKEOVERS ARE FULL OF INSPIRING IDEAS FOR YOUR OWN UPDATE, FROM FRESH PAINT TO A MAJOR REMODEL

## **Style and Efficiency**

This kitchen's new design includes a crisp blue-and-white color palette, plus improved flow and more storage.



**Household Hub**  
A bigger island with more seating makes the kitchen an inviting hangout zone.



**BEFORE**

## Fresh and Fun for a Family

"Light, bright, and colorful was the name of the game for these clients," says kitchen designer Sarah Robertson of Westchester County, N.Y.-based Studio Dearborn. With this design directive in mind, Robertson worked to improve the kitchen's flow while keeping it sun-drenched and cheery.

**Small layout tweaks.** The kitchen was fairly large and had a visual connection to the

family room through the cutouts above the sink. "The cutouts let in light from the south-facing windows, so we just gave the openings a more modern look," says Robertson. The team also bumped out the back corner of the kitchen to add a dining banquette (not shown).

**Better flow, new colors.** Adding those 5 extra feet at the end of the room allowed Robertson to spec a slightly



## Same Space, New Face

How do you make a kitchen look and feel larger, without adding on? Designer Michelle Lord solved this problem with a double-duty cabinet design that not only plays up the midcentury modern architecture of the space but also provides customized storage designed to eliminate countertop clutter.

**Unifying materials.** Lord's first task was to convince her clients—then the parents of a teenager and a 10-year-old, with twins on the way—that her choice of walnut cabinets with a strong wood grain would actually help make the space look bigger. "They were worried that the wood cabinets would be too much with the exposed wood ceiling, but in the end they were happy they listened to me," she says. Lord also chose a simple white quartz for the countertops, with a dramatic waterfall edge.

### **Organizing everything.**

To make sure everything the family needed to store would fit in the new kitchen, Lord took an inventory and planned the cabinets accordingly, including features like a pop-up lift for the mixer to keep it off the counter.

### **Modern Love**

New walnut cabinets repeat the wood tone of the ceiling, playing up the midcentury architecture.



larger island to give the family more seating and prep space, without crowding the kitchen. She also relocated the ovens and refrigerator but left the cooktop in place, topping it with a tiled range hood (see page 3). "The cooktop is off-center on that wall, so we didn't want to make it a focal point," says Robertson. "Tiling the hood helped it blend in." New cabinets in energetic blue and white, white stone counters (durable quartz on the island; luxe marble along the perimeters), white subway tile, and dark-stained wood floors complete the dramatic transformation.







**BEFORE**

**Light and Lovely**  
New counters, tiles, and fresh paint on the cabinets brightened up the once-dreary space.



## New Paint, New Attitude

There was nothing wrong with the cabinets in this Texas kitchen—except for their dated golden oak finish. Enter Lisa Moon and Paper Moon Painting, the San Antonio-based company she co-owns with her husband.

**Prepping, then painting.** “We used sheets of plastic to seal off all the surrounding areas,” says Moon. “Then we sprayed on two coats of a high-solids primer (which helps create a silky finish), sanded it perfectly

smooth, and finished with two thin coats of lacquer.”

**Pro tips.** Moon creates 11x17-inch sample cards to test different colors in the spaces she paints. Her favorite kitchen whites? Benjamin Moore Swiss Coffee, Benjamin Moore Ballet White, and Sherwin-Williams Greek Villa. And, she says, whether spraying or rolling and brushing, use thin coats. “Otherwise you can get buildup along edges and in corners.”



## From Drab to Dramatic

"The original kitchen was one of the ugliest I've ever seen. It was dark and closed off, and it had a tropical theme—with toucan tiles," says designer Elena Eskandari of Washington, D.C.-based Case Architects and Remodeling. The new owners hoped for something brighter and better suited for their young family—yet still in keeping with the home's traditional architecture.

### Expanding the layout.

An addition wasn't in the cards, but Eskandari did extend the kitchen by removing a peninsula and overhead cabinets at one end and opening it up to the dining room along one side (not shown). Without adding much square footage, these moves created better flow and brought more light into the room.

**Updating the look.** The inspiration for the black-and-white theme came from Eskandari's own recently remodeled kitchen. "I showed it to the clients and they loved the classic look," she says. "And they already knew they wanted to go with graphic concrete floor tiles." Eskandari used black on the cabinet bases and white above to keep the look light and bright, and extended the upper cabinets all the way to the ceiling for extra storage. To avoid competing with the highly patterned floor, Eskandari chose white quartz counters and white subway tile for the backsplash. "If you have one bold element, it's usually best to keep everything else pretty simple—otherwise you end up with too much of a good thing," she says.



### Bright Outlook

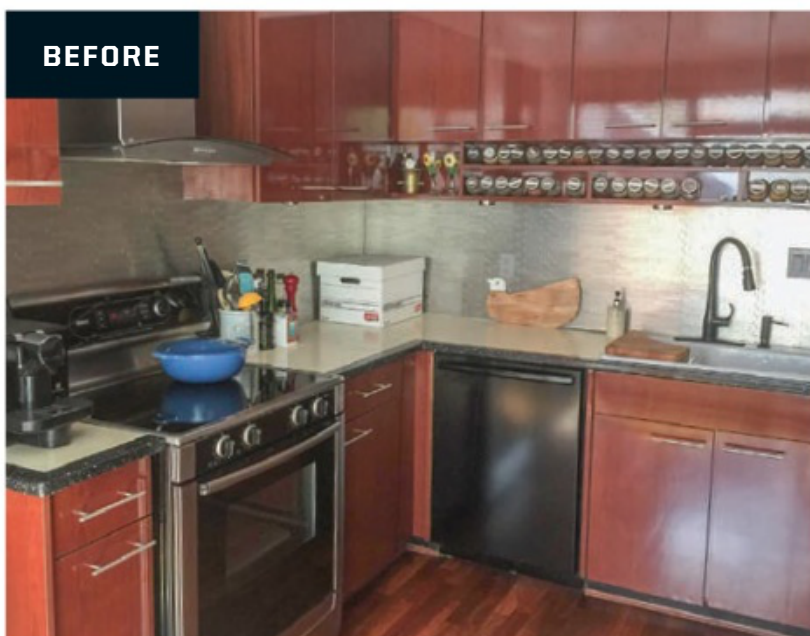
Small tweaks improved the layout, but the biggest change is in the style: classic black and white cabinets with a showstopping floor.

### Open and Airy

Removing the back wall of the kitchen created a long galley with easy flow to adjacent living and outdoor areas.



### BEFORE



## Big Style, Tight Budget

The original kitchen in this Vancouver condo was pretty much the opposite of the open and airy space its owners craved. So they charged designer Jamie Deck of Shift Interiors, also in Vancouver, with its total transformation—on a strict budget.

### Opening up the layout.

Deck couldn't add on or even change the layout very much without breaking the budget, so she worked with the space she had, removing the back wall of the u-shaped kitchen to turn it into a longer galley-type plan. The refrigerator and range stayed in their original spots to cut down on plumbing and



**Enlarging the Island**  
Trading an awkward peninsula for a large island improved the flow of traffic and added prep space.

## Better Flow for Baking

electricity costs, and the sink moved to the outside wall. “We took our time with the design to make the most of every inch,” says Deck.

**Keeping it classic.** Deck specified sleek white cabinets and counters, adding design interest with geometric backsplash tile, a black faucet, and black hardware. “Expanses of white without a lot of transitions help the space look larger, and black and white is a combination that will never go out of style,” says Deck.

When a family moving from New York City to the suburbs needed a quickie remodel before the birth of their second child, designer Sarah Robertson stepped in to rework the space.

**Eliminating the peninsula.** The kitchen was fairly large, but a bulky peninsula jutted into the room, cutting off the flow between the workspace and eating area. Removing it provided a better transition to living spaces and allowed Robertson to add a larger island—a key feature for the

mom of the family, a baking entrepreneur who needed room to develop recipes. Instead of a hood over the island cooktop, Robertson installed a blower in the ceiling to avoid visually dividing the room.

**Updating the style.** Robertson traded the “orangey-brown” cabinets and black counters for a more neutral scheme: a soft gray on the island, white on the perimeter cabinets, and white counters. “Shiplap detailing adds texture and a modern edge,” she says.

PHOTO, PREVIOUS SPREAD, CENTER: STACY ZARIN GOLDBERG; PHOTOS, THIS SPREAD: EMA PETER (TOP LEFT); ADAM MACCHIA (TOP RIGHT)

# The Most Reliable Appliance Brands, Revealed



WHEN YOU BUY AN APPLIANCE, YOU WANT IT TO BE THE START OF A LONG, BEAUTIFUL RELATIONSHIP. BUT TOO MANY PEOPLE FIND THEMSELVES WITH PROBLEM-PRONE MACHINES THAT CAN BE EXPENSIVE TO REPAIR. OUR FIRST-EVER APPLIANCE BRAND RELIABILITY RANKINGS CAN HELP YOU CHOOSE THE MOST TRUSTWORTHY APPLIANCES, FROM AMONG 24 BRANDS, FOR YOUR KITCHEN AND LAUNDRY ROOM.



**PICTURE  
PERFECT**

You might fall in love with a bottom-freezer fridge because it's more reliable than most other refrigerator types.



**When Russell Schwager,**  
a software engineer  
in Boston, was preparing  
his house for Passover, he  
didn't think much about  
hitting the self-clean mode

on his Electrolux ovens. But that move led to a holiday headache when the range door locked up and the wall oven stopped heating, rendering both ovens unusable.

"It definitely made our lives more difficult," Schwager says. His family keeps kosher, so during Passover they couldn't rely on takeout. Instead, they survived on leftovers from his in-laws and pizzas from kosher kits cooked in the toaster oven.

Several weeks and about \$600 in repairs later, Schwager was suffering a serious bout of buyer's remorse. He and his wife had purchased five Electrolux appliances four years before, largely because of the design and dimensions, and only the microwave had remained problem-free. "We were looking for nice stuff that was a step up," Schwager says. "I viewed Electrolux as a brand that way, and it's just not."

Consumer Reports asked Electrolux for a comment, and the company said, "Electrolux takes product reliability very seriously, and we know it is a top priority for our consumers."

### **Failure Is Not an Option**

Major appliances are a big purchase for most people, and buyers want them to last. Consumer Reports' surveys have found that our members rank reliability—from refrigerators to laundry machines—as more important

than price or performance. "We see this in other product categories, but it's most noticeable for major appliances," says Simon Slater, associate director of survey research at Consumer Reports.

It makes sense that reliability would be important to appliance shoppers. These are complex, mission-critical machines that can cost thousands of dollars and are so bulky that they typically need to be delivered and installed. They perform many of the basic chores of domestic life—cooking, cleaning, preserving food. Until they don't. And suddenly the entire household is thrown off-kilter. Because when your refrigerator breaks, you need to either fix it or replace it, stat, before those Omaha Steaks at the back of the freezer go bad.

According to CR's 2018 surveys, depending on appliance category, 15 to 40 percent of appliances, on average, will develop problems or break

within the first five years. But our data show that some brands are far more reliable than others. That's why CR is rolling out our first-ever Appliance Brand Reliability Rankings (see page 14). It lets you quickly compare brands across all major appliances.

Take Electrolux: It ranks second to last among 24 brands, with Poor predicted reliability ratings for refrigerators, dishwashers, cooktops, and over-the-range microwaves. The one bright spot: Electrolux washing machines earn a Very Good rating for reliability. But you can see how this spottiness would be problematic if you're considering buying multiple appliances from the same brand. Just ask Russell Schwager.

### **The Quest for Quality**

In recent decades, appliances have become far more energy-efficient and feature-rich. Compared with models made in 1990—three years after the first federal mandates on minimum energy efficiency in appliances—the average new washing machine uses 70 percent less energy. Refrigerators now use about a quarter of the energy they required in 1973. It all adds up to savings on your utility bills.

These technological improvements come with increased complexity, such that appliance repair technicians are now likely to carry a laptop and digital diagnostic tools along with the classic bag of wrenches. "Appliances today have sensors and circuit boards to control and monitor functions," says Jim Nanni, director of appliance testing at Consumer Reports. "Moisture sensors in your dryer stop it when your clothes are dry; turbidity sensors in your dishwasher tell it how long to run. But all the electronics introduce reliability problems that weren't common 30 years ago."

That means manufacturers have to constantly evolve quality control and measures to strengthen reliability.

GE Appliances, for example, has more than 50 product evaluation

## MUST LOVE COOKING

Ranges are the least problem-prone major appliance in your kitchen.



labs at its Kentucky headquarters. Some are dedicated to testing how its smart appliances will stand up to real-world conditions—think blasting a washing machine with electromagnetic interference to see whether it can maintain WiFi connectivity.

Miele, which ranks near the top of our new Appliance Brand Reliability Rankings, conducts accelerated lifetime testing in a lab. Dirk Sappok, Miele's director of product development, says that because the company positions itself as a premium brand, it prioritizes appliance longevity in a way that certain other manufacturers might not. Miele estimates that its products will

last about 20 years, double what many other manufacturers claim.

Blake Kozak, senior principal analyst for appliances at market research firm IHS Markit, predicts that consumers will eventually benefit from advanced diagnostic technology. "The long-term objective is to alert the consumer when an appliance is needing repairs or maintenance, before a small issue turns into a huge cost," Kozak says. In that vision of our appliance future, some complexity could improve reliability.

### Repair or Replace?

Appliances were simpler machines in the 1980s, when Steven Sheinkopf

started working at Yale Appliance and Lighting, a retailer based in the Boston area. "You had a Maytag washing machine, and the belt was a weak spot," he says. Today Sheinkopf is CEO of Yale, which reports about \$120 million in sales per year. "You would replace the belt—it's a \$100 repair—and there you go." Now, he says, such a major fix for a front-load washer could set you back \$500 to \$600.

Appliance repair costs vary widely, and techs can't always solve the problem on the first look. In fact, a 2016 survey by Consumer Reports found that approximately 40 percent of appliance repairs weren't completed on the first appointment, leaving some people without an appliance that much longer. Another concern is the wait time for replacement parts. Most service providers can't stock every part for every appliance from every brand, so after a diagnostic appointment, you might wait weeks for a part to be delivered before the second appointment to have it installed.

Manufacturers pay authorized service providers such as Yale a set rate to make repairs during the warranty period, but Sheinkopf says he loses money on in-warranty service calls. In his view, manufacturers should be performing these repairs themselves. By farming out service, they leave customers hanging after the sale.

"[They] wonder why there is no real loyalty to anybody," Sheinkopf says. "It's because they get this piece wrong."

Of course, when an appliance suffers a failure that cannot be repaired, it eventually finds its way into the waste stream. So while you absorb the cost of a replacement, landfills and recycling plants must absorb yet another substantial hunk of plastic, metal, and circuitry.

It's not hard to see how longer-lasting products could reduce environmental impact. And if people start choosing brands with better reliability, it may move manufacturers to prioritize reliability as much as their customers do.



# Appliance Reliability

HOW BRANDS STACK UP

There are various ways to assess an appliance manufacturer's reputation for reliability—personal experience, word of mouth, marketing. But nothing beats real-world data.

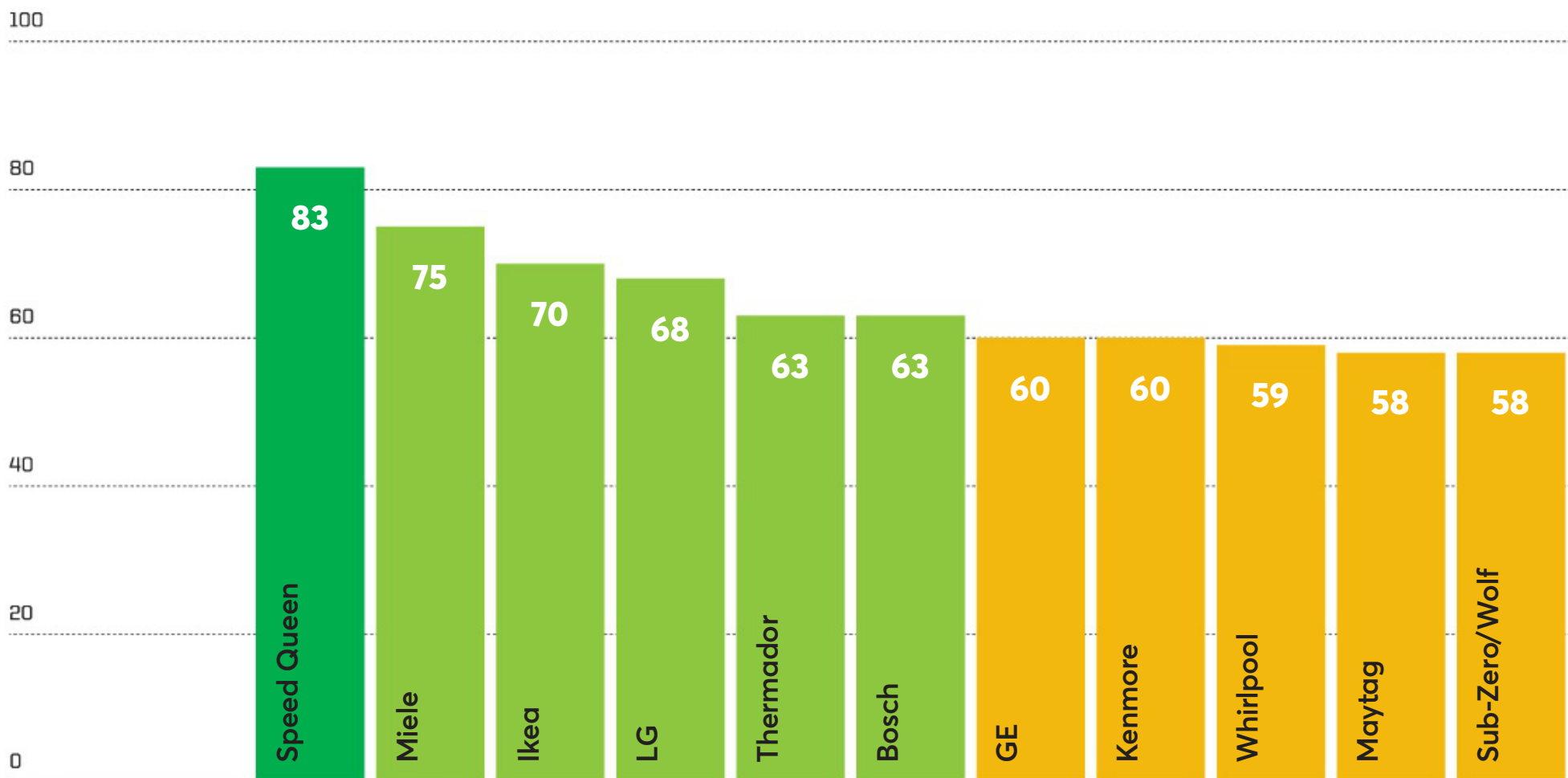
That's why Consumer Reports is introducing our Appliance Brand Reliability Rankings. In the chart below, you can see at a glance how reliable one brand is relative to another across multiple appliances. The results are based on data CR collected

from our members on more than 381,000 kitchen and laundry appliances purchased between 2008 and 2018.

To calculate predicted reliability, we ask members how many times the products they own broke or stopped working as well as they should. We use that data to estimate how new models from a given brand will hold up over the first five years.

Here we include only brands for which we have sufficient

## AVERAGE PREDICTED RELIABILITY SCORE



## PREDICTED RELIABILITY, BY APPLIANCE

Appliance Type	Speed Queen	Miele	Ikea	LG	Thermador	Bosch	GE	Kenmore	Whirlpool	Maytag	Sub-Zero/Wolf
REFRIGERATOR				↑	↑↑	↓	↓	↑	↓	↓	↑
DISHWASHER		↑↑	↑	↓	↑↑	↑↑	↑	↓	↑↑	↓	
RANGE				↑	↓	↑	↑	↑	↑	↓	↓
COOKTOP		↓		↓	↓	↑	↓	↓	↓	↓	↓
WALL OVEN*				↑↑	↓	↓	↑↑	↓	↓	↑	
OTR MICROWAVE			↑	↓		↓	↓	↑	↑	↓	
WASHER	↑	↑↑		↑↑		↓	↓	↑	↓	↑	
DRYER	↑↑	↑		↑		↓	↓	↓	↓	↓	

\*Electric only.

data in at least two categories of major appliances.

The predicted reliability ratings for appliances from each brand are an average of the ratings for all types of that brand's appliances (for example, front-loaders, top-loaders, etc., for washing machines). LG gets an Excellent rating for washing machines because each type of washer it makes rates Excellent for predicted reliability.

For each brand, the Average

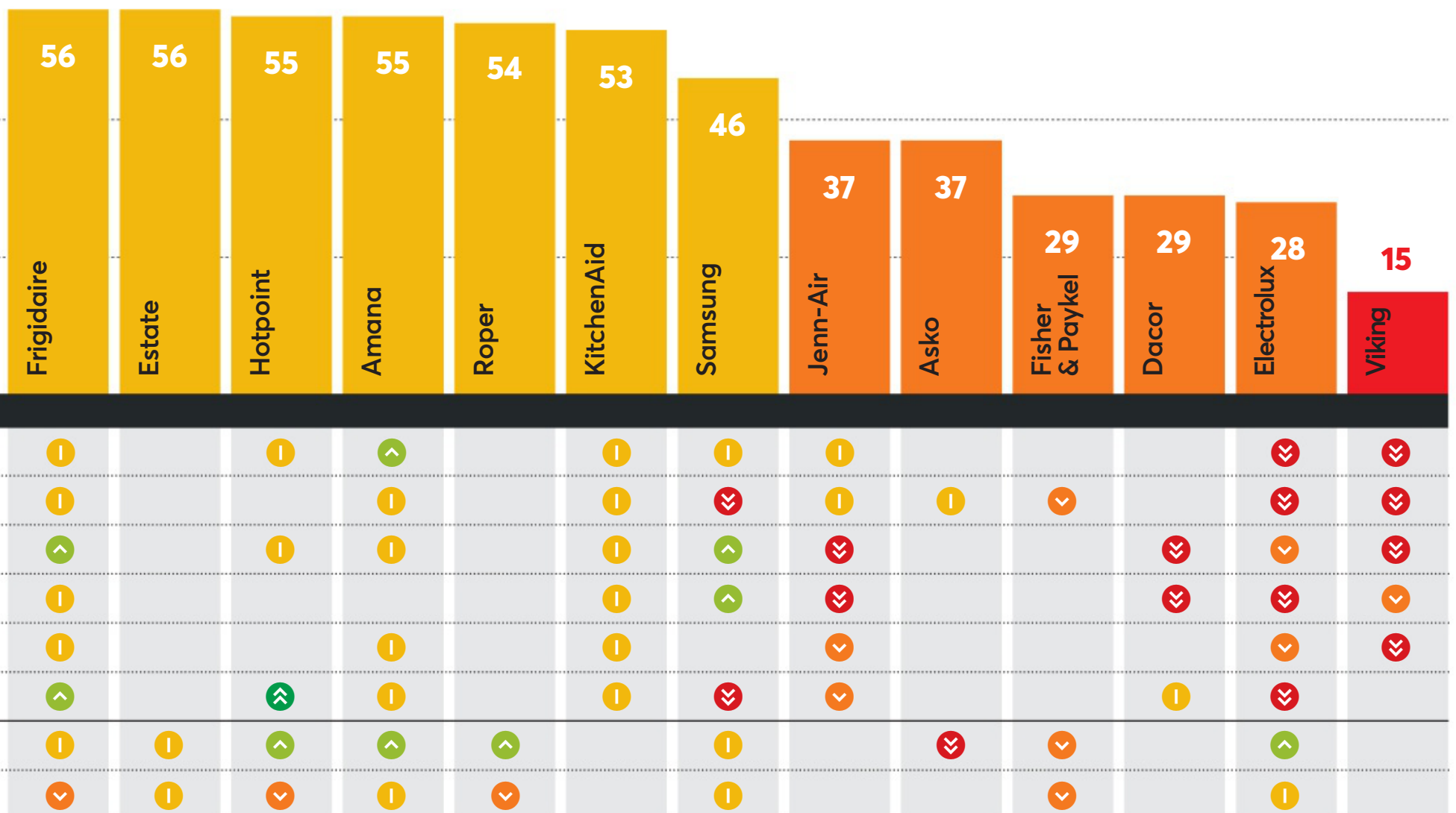
Predicted Reliability Score has been adjusted to account for differences among types of appliances. A brand that earns relatively high marks for its French-door refrigerators, for example, will get a bump in its score because French-door models are less reliable than other refrigerator types. Without this statistical adjustment, a brand that makes only top-freezer refrigerators—the most reliable type—would have an

unfair advantage over brands that make multiple types.

Certain manufacturers are remarkably consistent in terms of reliability. If you're looking to outfit your kitchen or laundry room with appliances from the same brand, you'd do well to consider Miele, LG, Thermador, and Bosch. And you'll want to be careful when considering Samsung, Jenn-Air, Dacor, Electrolux, and Viking because each has multiple appliance

categories that earn a Poor reliability rating.

Keep in mind that our predicted reliability ratings are not an indicator of performance. Speed Queen, for instance, tops our list with high reliability ratings for washers and dryers, but its machines don't always perform well in our lab tests. So even when you settle on a reliable brand, you'll want to check our full ratings to pick a specific model.



# What's Wrong With This Thing?

Every year the Survey Research team at Consumer Reports gets tens of thousands of responses from our members about problems they've had with their kitchen and laundry appliances. Here are 2018's most commonly reported problem areas—let's call them complaints—from finicky fridges to wishy-washy washing machines. Our reporters also reached out to appliance repair pros to find out which parts most often fail; see "What Breaks" in each section below. In the process, we picked up a few tips on simple repairs you can do yourself to save some money on service calls.

## Refrigerators

### BIGGEST COMPLAINTS

- 17% No water (or ice) coming out of dispenser
- 13% Icemaker won't make ice
- 7% Buildup of ice in the fridge
- 6% Water leaking
- 5% Refrigerator not cooling
- 5% Broken or faulty control panel or circuit board
- 4% Not keeping food cold
- 3% Blocked drain or outlet
- 3% Broken or faulty compressor

### WHAT BREAKS

**Icemaker:** This appliance-within-an-appliance draws water into uniform ice molds. Once cubes form, the molds are heated or twisted to free the ice from the molds, and a sweep arm ejects them into a container to be dispensed on demand. **Evaporator fan motor:**

Moves air over evaporator coils, allowing refrigerant to absorb heat. **Thermostat:** Regulates temperature in fresh-food and freezer compartments.

### A PRO'S PERSPECTIVE

"Icemaker failures have always been a problem, but now almost all refrigerators are sold with one," says Dean Landers, president of Landers Appliance, a repair service in the Baltimore area. That means shops see more icemaker repairs—or requests for them. "We used to be able to repair icemakers," Landers says. "Now everything is molded, flimsy, and cast, making it necessary to replace the entire unit."

## Ranges

### BIGGEST COMPLAINTS

- 6% Oven not heating up effectively



### A BAD BREAK REFRIGERATORS

"Compressors are the heart of a refrigeration system," says Dean Landers. Replacing one means removing the refrigerant following strict federal guidelines, using a blowtorch to extract the failed unit, soldering in the new one, and recharging the system. "It is extremely costly to perform this repair," Landers says.

- 6% Burners (gas) or cooktop elements (electric) not igniting or heating up
- 5% Ignition breaking or not working properly (gas models)
- 2% Broken knobs
- 2% Broken control panel button(s)

### WHAT BREAKS

**Ignition system:** In gas ranges, this series of components generates a spark to light the gas. **Oven bake element:** Produces heat for bake, roast, and broil functions in an electric oven. **Oven temperature sensor:** Regulates temperature for both gas and electric ovens. **Burner:** Controls the evenness and shape of the flame on a gas range.

### A PRO'S PERSPECTIVE

"There's a lot consumers can do themselves to fix minor problems with their ranges," says Paul Berry, owner of Mr. Appliance of San Antonio. And it starts with cleaning. Take the ignition system: If you can still hear it clicking when you turn the knob, it may just be blocked by residue from a boil-over or other debris. Burners can also get clogged with food—you'll notice a weak flame. For both parts, Berry says, "scrub out any debris using dish soap and warm water."

## Dishwashers

### BIGGEST COMPLAINTS

- 11% Not cleaning properly
- 9% Not drying properly
- 7% Not draining properly
- 7% Control panel breaking or not working properly
- 6% Water leaking
- 5% Dish rack(s) breaking

### WHAT BREAKS

**Inlet valve:** Controls the flow of water into the dishwasher. **Wash arm:** Sends rippling streams of water into dish racks for washing and rinsing cycles. **Drain pump:** Removes dirty wash and rinse water from the dishwasher,

pumping it into the drain.  
**Circulation pump:** Forces water out of spray arms and onto your dirty dishes.

#### A PRO'S PERSPECTIVE

*You're not going to notice most dishwasher problems right away, according to Chris Zeisler, technical service supervisor at repairclinic.com, an online clearinghouse for appliance parts and do-it-yourself videos. Your dishwasher, Zeisler says, "will slowly not wash well, until it gets to the point where you're fed up and wondering what's going on."*

## Over-the-Range (OTR) Microwaves

#### BIGGEST COMPLAINTS

- 5% Buttons on control panel breaking or not working properly
- 4% Excessive noise
- 4% Failing to heat food adequately
- 4% Door not locking or closing properly
- 2% Turntable not turning
- 2% Exhaust fan not venting properly

#### WHAT BREAKS

**Door latches:** Redundant latches make it impossible for the microwave to run when the door is open or ajar.

**Turntable tray:** Rotates food for even heating. **Exhaust fan:** Draws cooking fumes through the filters. **Control panel:** Operates heating functions. **Magnetron:** Creates the microwaves. **Grease filter:** Though it doesn't technically break, this part gets gunked with grease, preventing it from drawing cooking fumes out of your kitchen.

#### A PRO'S PERSPECTIVE

*"Anything wrong with the microwave door is potentially a safety concern because it can release potentially harmful microwaves," says Zeisler at repairclinic.com.*



## A BAD BREAK DISHWASHERS

The impeller is the part of the pump that generates the water pressure necessary to make the spray arms spin. It can get damaged if a seed, pit, or piece of glass gets into the pump. "You would want to address that as soon as possible," says Chris Zeisler at repairclinic.com. That's because it can lead to water leaking into the motor and out onto your floor. How will you know your impeller is damaged? You'll hear a loud growling.



## A BAD BREAK WASHERS

"The electronic control board—the brain of the machine—and the motor are the most expensive parts to replace," says Enrique Espinoza Jr., service manager at Nebraska Home Appliance, a repair service in Omaha. The control board communicates with sensors that set water volume and temperature, wash time, and drum speed. "It's in control of everything," Espinoza says. Replacing one isn't cheap, so you'll need to factor in how much you paid for the machine, how old it is, and how much a new model would cost.

## Washers

#### BIGGEST COMPLAINTS

- 14% Appearance of mold (front-loaders)
- 6% Drum not spinning properly or at all
- 5% Machine failing to drain
- 4% Dials, buttons, control panel breaking or not working
- 3% Water leaking

#### WHAT BREAKS

**Door or lid switch:** Keeps the drum from spinning until the door or lid is closed. **Drain pump:** Removes water from the drum. **Tub bearings:** They hold the tub and allow it to spin smoothly.

#### A PRO'S PERSPECTIVE

*"Fix any squealing or knocking sounds as soon as possible," says Wayne Archer, a technical expert at Sears Home Services, which conducts more than 7 million appliance repairs per year. "Continued use will only cause more damage and a higher repair bill."*

## Dryers

#### BIGGEST COMPLAINTS

- 10% Clothes not drying
- 7% Faulty drum rollers, belt, and/or motor

#### WHAT BREAKS

**Thermal fuse:** Keeps the appliance from overheating. **Heating element:** A wire coil in an electric dryer or a burner in a gas dryer. **Drum seal:** A continuous piece of felt around the rim of the drum that allows it to spin while controlling airflow.

#### A PRO'S PERSPECTIVE

*"There are very few dryer problems that can't be fixed—it's rare to have to completely replace the unit," says Archer at Sears Home Services.*

# How Long Will Your Appliances Last?

**Once you've gone** through the hassle of shopping for and installing a new refrigerator, you may find yourself wondering how long will it be before your next fridge fiasco.

If you're like the average CR member we've surveyed, you would assume any new major appliance will last about 10 years. "Consumer expectations across major appliances are remarkably consistent," says Simon Slater, associate director of survey research at CR.

Manufacturers tend to agree. We asked makers of more than 20 brands, and most say their appliances should last about 10 years. (A handful won't say.)

Certain brands make far bolder claims about longevity. Miele, which positions itself as a luxury brand, and Sub-Zero/Wolf, maker of aspirational chef's kitchen centerpieces, claim 20 years; Speed Queen, which makes laundry machines it touts as commercial-grade, 25 years.

But just because a manufacturer says its product should last 10, 20, or 25 years doesn't mean those years will be trouble-free. Data from tens of thousands of CR members in our 2018 major appliance surveys suggest that plenty of problems will crop up within the first five years for any appliance, as you can see in the statistics we've highlighted here.

## DO YOU NEED AN EXTENDED WARRANTY?

Whether to buy an extended warranty to cover an appliance beyond the standard one- to two-year manufacturer warranty comes down to your tolerance for risk. You have to weigh how likely the appliance is to break during the extended warranty and whether the warranty would cost more than the repair itself. We predict that around 25 percent of all refrigerators, for example, are likely to develop problems in years two to five, after the typical one-year warranty expires. But our data show that the median cost of a repair is \$162—the same as the median cost of an extended warranty. So if something goes wrong, it's a wash, and if it doesn't, it's a waste.

But if you look at the potential to get hit with a whopper of a refrigerator repair bill, you're even less likely to get your money's worth from an extended warranty. Less than 1 percent of our members who bought a refrigerator between 2008 and 2018 had a repair bill of \$500 or more.

## APPROXIMATE PROBLEM RATES WITHIN THE FIRST 5 YEARS

### All Refrigerators 40%

#### BEST BETS

**Top-freezer models from** Amana, Frigidaire, Kenmore, LG, Maytag, Westinghouse, Whirlpool  
25%

#### WORST BETS

**French-door models from** Electrolux, Frigidaire  
60%

#### COSTLIEST TYPE TO FIX

**Built-Ins**  
\$270\*

### All Washers 30%

#### BEST BETS

**Top-load agitator models from** Speed Queen  
10%

#### WORST BETS

**Compact models from** Asko, Whirlpool  
50%

#### COSTLIEST TYPE TO FIX

**HE Top-Loader**  
\$153\*

### All Ranges 25%

#### BEST BETS

**Electric models from** Bosch, GE, Whirlpool  
15%

#### WORST BETS

**Pro-style models from** BlueStar, Dacor, Jenn-Air, Viking  
40%

#### COSTLIEST TYPE TO FIX

**Pro-Style**  
\$246\*

\*Median repair cost.

# How to Care for All Your Major Appliances

**Appliances can be expensive.** And once they're installed and up and running, it's easy to forget that, like any complex machine, appliances require some regular TLC. That's why we've put together a list of 26 maintenance tips that will keep the unsung workhorses of your kitchen and laundry room happy and humming along for years to come.

## Refrigerators

**Vacuum the condenser coils.** Condenser coils collect dust, dirt, hair, grime, and other debris that can restrict their ability to dissipate heat, limiting efficiency and potentially causing a breakdown. Every six months, gently vacuum the coils using a soft brush attachment to keep them working at their best. They're on the underside or rear of the refrigerator (on top for built-ins), so you'll have to pop off the grille or pull the fridge out from the cabinets to get to them.

**Keep the door gaskets clean.** The gaskets around refrigerator doors keep cold air from escaping, but spills and food bits can build up and prevent them from forming a good seal. "That forces the compressor to work harder than it should," says Joseph Pacella, who

runs CR's refrigerator test lab. Clean the gaskets with a damp sponge or cloth, and be sure to dry off excess water, which won't have a chance to evaporate in the folds of the gaskets with the door closed. If you notice any mold, you'll need something to kill it, such as a disinfecting cleanser; check your fridge manual first to see whether certain products should be avoided.

**Change the water filter.** If your fridge has a water filter, replace it every six months. Be wary of aftermarket filters because it's tricky to verify whether they remove contaminants and bacteria from your drinking water. On the other hand, if you're confident that your water supply is safe and you don't want to spend an extra \$100 or so per year on filters, you can probably just go without one. With certain refrigerators you'll need to insert a cartridge plug to keep water flowing. (It should have come with the fridge.)

## Ranges

**Clean up cooktop spills.** Get after spills as soon as you're finished cooking and the cooktop has cooled. "Burned-on spills become harder to remove, and sugary spills can damage a glass smoothtop surface," says Tara Casaregola, who runs CR's range test lab. On a gas range, spills can clog ignition parts, preventing burners from lighting properly. Remove the electric coils or, on gas ranges, the grates and burner caps. Then wipe away the bulk of the spill with paper towels, and sponge off the rest with warm, soapy water. You can wash removable parts of gas burners in the sink with soapy water, then rinse and dry them. Electric coils should be cleaned with a damp cloth—Casaregola says not to rinse them in water.

For smoothtops, use a liquid cooktop cleaner and paper towels or a ceramic cooktop cleaning pad, then buff out the residue with a clean towel.

**Keep your smoothtop smooth.** Remember that your cooktop is made of glass, so to avoid scratching or cracking it, don't fling cookware around like you're the Swedish Chef. Use flat-bottomed pots and pans only, and lift and place them rather than sliding or plunking them down.

**Use the oven's self-clean cycle.** Remove everything from your oven, including the racks, which can warp in the extreme heat—up to 850° F—generated during the cycle. Turn on the range hood, crack open kitchen windows, and allow the cycle to run completely, about 2 to 6 hours. Once the oven cools, wipe away any residue with a sponge and warm water. Self-cleaning regularly may curb the temptation to line the oven with foil to catch spill-overs. "Foil is a big no-no," Casaregola says. "It can melt in place, and you'll never get it off."

## HOW TO CLEAN A RANGE'S CONTROL PANEL

Carefully. Dampen a lint-free rag with warm, soapy water and wipe it down. Don't spray the panel directly, or soak it, because if water slips past the seal, it can fry the electronics inside the panel. Same goes for your microwave.

## SITTING PRETTY

Front-load washers are no more or less reliable than top-loaders, and both are more reliable than compact machines.



dishwasher test lab. "It can affect the spray pattern and how well the dishwasher does its job."

## Over-the-Range (OTR) Microwaves

**Be quick with the cleanup.** Sponge up spills as soon as they occur. Bits of food left behind can absorb some of the microwave's energy when you turn it on again, creating a hot spot that can damage the interior. Take special care not to scratch the protective mesh inside the door if it's exposed, because it prevents microwaves from escaping and zapping you.

**Turn on the exhaust fan.** An OTR's exhaust fan is not as efficient as a range hood's, but you should use it anyway. "Many times the user will not turn on the exhaust when cooking on the range cooktop, causing the moisture rising from pots and pans to collect on the electronics of the microwave and shorten its life span," says Wayne Archer, a technical expert at Sears Home Services. If moisture collects, wipe it off with a paper towel or soft cloth. While you're underneath the microwave, check the grease filters to make sure they're not gunked up and blocking airflow. If they are, soak them in a sinkful of hot water and a degreasing dish detergent, such as Dawn. Dry and reinstall.

**Don't slam the door!** Your microwave door has three, sometimes four, safety interlock switches that disable the oven when the door is open. For the microwave to work properly, the switches have to line up with their corresponding latches when the door is closed. "All the door strikes, latch mechanisms, and door switches themselves are plastic, so slamming the microwave

## Dishwashers

**Degunk the door seal.** As needed, clean the seal between the dishwasher door and the tub, where residue and food particles collect. Buildup can cause odors, lead to mold growth, and potentially keep the door from sealing properly.

**Rustproof the racks.** If the plastic coating wears off, repair it as soon as possible with vinyl paint or replacement tine tips. Otherwise the racks could

corrode and allow small shards of rusty metal to enter the pump, according to Chris Zeisler, technical service supervisor at repairclinic.com.

**Remove hard-water residue.** If you live in an area with hard water, the inside of your dishwasher is likely to develop mineral films and discoloration. These deposits look like a cloudy film on your dishes and the interior of your machine, and you may notice the rack rails and wheels moving with resistance, according to Adam Hofmann, director of dishwasher engineering at GE

Appliances. Manufacturers recommend using a citric-acid-based dishwasher cleaner, such as Affresh or Finish, to remove the deposits monthly. Follow package directions for removing hard-water film from your dishwasher.

**Inspect the spray arms.** Every few months, check the holes in the wash arms—spray nozzles—to make sure they're clean and unobstructed. If you see food debris clogging a spray nozzle, gingerly try to remove it with a toothpick or pipe cleaner. "You want to be gentle and make sure not to deform the hole," says Larry Ciufu, who runs CR's

## HOW TO CLEAN A DISHWASHER FILTER

All those food scraps have to go somewhere, and unless your dishwasher has an old-school food grinder, you'll have to clean the filter manually. Adam Hofmann at GE says to do it every month or so, more often if necessary. "If there is a decrease in wash performance or dishes feel gritty, then this is also an indication that filters need to be cleaned," he says. Remove the bottom rack and you should find a plastic cylinder that you can unscrew to lift out. (If it's not there, consult your manual.) Rinse the filter under running water until it's free of debris. It's fine to use soft sponges and warm soapy water for stubborn food bits, but abrasive brushes or steel wool can damage the filter. And if you find any holes, replace the filter immediately. That's because if hard objects, such as seeds or bits of bone, make it past the filter and into the pump, they can damage the pump impeller and motor seals—costly parts to repair.

door can physically break any of these components," Zeisler says. "The series of switches all have to work in unison." Damage to any of the switches or latches could render the microwave inoperable.

**Do not attempt to repair the electronics yourself.** Not that you necessarily would, but in case you're tempted, consider that the Consumer Product Safety Commission has reported that people have been electrocuted trying to repair

their microwaves. A microwave can hold an electrical charge at thousands of volts in its capacitors for hours or even days after it has been unplugged, according to repairclinic.com. "The capacitor is a component that stores energy and releases it when needed," Zeisler says. "This energy can be released when touched by a person." Repairclinic.com advises leaving such repairs to a pro. But get an estimate first—it's an expensive repair, and it may cost less to replace the machine.

## Washing Machines

**Keep it level.** The drums on modern washers can spin up to 1,600 rpm. To keep the machine from vibrating excessively and damaging itself, the washer needs to sit dead level, with its feet firmly on the floor. "If your washer is unsteady, extend one foot at a time," says Richard Handel, who runs CR's laundry appliances test lab. "Once the washer feels stable, use a level to check it front to back and side to side, adjust as necessary, then tighten the lock nuts on the feet."

**Don't overdo it on detergent.** A surplus of suds makes the washer work harder and could trigger extra rinse cycles, extending wash time and wasting energy and life span. Use the correct type of detergent in the amount recommended by your washer's manual. Newer washers use a lot less water than those made 15 years ago, and high-efficiency (HE) detergents, which produce less suds, are formulated to work with water-saving front-loaders, HE top-loaders, and even certain agitator top-loaders.

**Clean the dispenser drawer.** Remove the drawer and clean it out on a routine basis. When

detergent builds up inside the dispenser, it can cause a surplus of suds galore, requiring the washer to work harder.

**Inspect the water-fill hoses.** Replace when cracked or brittle. If a hose bursts, the flood can damage your appliances and your floor, for starters.

## Dryers

**Clean the lint trap.** It may seem obvious, but this is something to do before every load to ensure that the air flows freely. A blocked lint trap requires the dryer to run longer, adding to wear and tear on the machine.

**Keep the duct clear.** If lint builds up to the point where it restricts airflow, your clothes won't dry and conditions are ripe for a dryer fire. Disconnect the duct from the dryer, then vacuum the dryer vent with a long-handled attachment. Next, use a special brush made for cleaning dryer ducts: Feed it into the duct, vacuuming up chunks of lint as you move it back and forth. "Where possible, separate the duct into shorter sections for better access," Handel says. "If you don't feel comfortable doing it yourself, you can call a dryer vent cleaning service."

## HOW TO GUARD AGAINST MOLD IN A WASHER

Mold thrives when it has food and water, and washers provide plenty of both, with detergent residue serving as one food source. Try these tips:

**Air out the interior of your washer.** Between loads, keep a front-loader's door ajar—as long as young

children aren't afoot—or a top-loader's lid open. Open the dispensers partially to give them an opportunity to dry.

**Prevent residue buildup** by using the proper amount and type of detergent.

**Run the tub-clean feature regularly**—the recommended frequency varies by machine, from once a month to every 50 cycles. If your washer doesn't have it, run an empty load on the hottest setting with a cup of bleach instead of detergent.

**Get in the habit of wiping away moisture** inside the front-loader's door and on the rubber gasket. While you're at it, gently pull back the gasket to clean away any residue and dry the surface.





# Counter Intuitive

THESE FIVE SMALL APPLIANCES CAN HELP YOU PREP AND COOK A RANGE OF TASTY AND HEALTHY MEALS BY PROVIDING MORE CONVENIENCES THAN EVER BEFORE. WE STEER YOU TO TOP PICKS AND SHARE TIPS ON HOW TO USE THEM TO THEIR FULLEST.



**THE KITCHEN COUNTERTOP** sure is getting crowded. If you're a coffee drinker, you have your brewer. Most people keep a toaster on standby. And because all good things come in threes, there's usually one more small appliance claiming counter space.

"The third slot is sometimes taken by another fundamental, like a food processor or blender," says Joe Derochowski, a home analyst at the market research firm NPD Group. "Sometimes it's a trendier item, like a multi-cooker or air fryer."

Every week, it seems, new versions of these gadgets hit the market with

promises to make your culinary life easier, or at least more interesting. And broadly speaking, home cooks are eating it up. In the U.S., consumers spent more than \$700 million on multi-cookers and \$500 million on air fryers in the past year, according to NPD.

Which ones actually deserve a spot on your kitchen counter—and won't end up collecting dust in a cabinet? We put the newcomers through their paces. We'll let you know how they did in our tests, plus tell you the cooking tasks you can tackle to determine which appliance—or appliances—make sense for the way you like to cook. Bon appétit!

**(A)**  
**BLACK+DECKER**  
**8-SLICE DIGITAL**  
**EXTRA WIDE**  
**TOASTER OVEN**  
**TO3290XSD \$100**

72

**(B)**  
**CROCK-POT 6-QT.**  
**COOK & CARRY**  
**MANUAL SLOW**  
**COOKER**  
**SCCPVL600-S \$30**

68

**(C)**  
**NUWAVE**  
**6-QT. AIR**  
**FRYER**  
**37001**  
**\$130**

75

**(D)**  
**CUISINART**  
**ELITE FOOD**  
**PROCESSOR**  
**2.0 FP-12BCN**  
**\$200**

67

**(E)**  
**BREVILLE**  
**FAST SLOW**  
**PRO 6-QT.**  
**MULTI-**  
**COOKER**  
**BPR700BSS**  
**\$250**

81

# Multi-Cooker



**Pressure-Cooked  
Chickpeas**  
This healthy, savory  
stew takes only  
20 minutes in a  
multi-cooker.

This versatile wunderkind can take on tasks that usually require multiple appliances—pressure-cooking, steaming, sautéing, and slow-cooking. One-pot meals or stews that would typically take half a day to cook can be done in half the time with the press of a button.

**WHAT IT CAN DO:**  
ROAST / STEW / BAKE /  
SLOW-COOK / SAUTÉ /  
PRESSURE-COOK /  
AIR-FRY / REHEAT /  
SOUS VIDE

**WHAT TO COOK:**  
STEW / RIBS / STEAMED  
VEGETABLES / SOUP /  
YOGURT / RISOTTO /  
OATMEAL / CHEESECAKE /  
CHILI / EGGS



## PROS

Because it does so many cooking duties, this is the ultimate all-in-one appliance.

Models with a pressure-cook mode prepare meats and beans in far less time than conventional cooking methods.

It's hands-off cooking; no need to stand by a stove to prepare your meal.

It won't heat up the entire kitchen like your oven can.

Tons of recipes are available, from the book included in the packaging to various food websites and multi-cooker cookbooks.



## CONS

You'll need a fair amount of counter and storage space. Of the models we tested, the average size was 12x15x14 inches.

You have to factor in an additional 10 to 15 minutes for the appliance to come to pressure, then again to release it.

There's a learning curve to adjust to the different cooking methods.

Multi-cookers have opaque lids that lock during pressure-cooking, so you can't check on food without stopping the appliance and waiting for the pressure to release.

Usually the pots are round, so bigger cuts of meat may not fit.

**BREVILLE FAST SLOW PRO  
BPR700BSS**  
\$250

81

Our highest scorer, this Breville is tops in pressure-cooking, rice-cooking, and steaming, and it's the only one we've tested that earns an Excellent rating for slow-cooking. The beef in our stew turned out perfectly tender in 5 hours; chili took 7. A big plus for veggie lovers: This cooker doesn't use pressure for steaming, so vegetables come out al dente, not mushy.

**NINJA FOODI OP302**  
\$230

79

Ninja revolutionized the multi-cooker by adding a crisping lid that can broil food after pressure-cooking for a crackling finish. Our testers tried it with a whole chicken, and the skin crisped up nicely. You can also use the lid to bake cookies and air-fry food. It earns an Excellent rating for pressure-cooking, making rice, and sautéing, and scores a Very Good rating for slow-cooking and steaming. It's bigger than most models, and the crisping lid can't be removed.

**INSTANT POT DUO60 7-IN-1**  
\$100

75

This 6-quart model is rated Excellent for pressure-cooking and Very Good for making rice. It's not as good when it comes to steaming, though, earning a Fair rating for producing broccoli and baby carrots that were on the too-soft side. It's middle-of-the-road when it comes to slow-cooking, worth noting if you're hoping to ditch a stand-alone slow cooker.

## TIPS FROM OUR EXPERTS

› **Don't overfill the pot** with liquid, especially when pressure-cooking. Excess liquid can spray out of the vent valve.

› **Grains, beans, and other dried foods** expand as they cook, so don't go beyond the pot's halfway point.

› **The pressure cooker** uses moist heat, so brown or sear meat and vegetables before pressure-cooking to add depth of flavor.

› **In order to build pressure**, the appliance needs a minimum amount of liquid in the pot. Check your manual for the correct amount. But don't overdo it, because the sealed lid prevents liquids from evaporating like they do in conventional cooking.

› **Milk and other creamy dairy products** can scald or curdle under pressure. So add them after the pressure-cooking process is done.

› **The lid's silicone seal can retain food odors.** If you think that might bother you, consider getting a second ring just for sweets. Or banish lingering smells with a 3-minute vinegar soak before washing.

› **All of the models we tested have dishwasher-safe inserts**—but they take up a huge amount of room in the lower rack. Some models also have dishwasher-safe lids; see our multi-cooker ratings, on page 31.

# Toaster Oven

Don't mistake this appliance for a simple toaster. These mini-ovens do everything their bigger siblings can. Newer models even have features such as air-frying, convection cooking, and slow-cooking.

**WHAT IT CAN DO:**  
REHEAT / BAKE / BROIL /  
TOAST / AIR-FRY

**WHAT TO COOK:**  
PIZZA / BACON / BURGERS /  
FISH / GRILLED CHEESE /  
VEGGIES / COOKIES



## Succulent Shrimp

A plate of garlic shrimp can be prepared in less than 5 minutes.

## PROS

Handy if you're cooking a small portion or your full-sized oven is maxed out.

Heats up faster than a regular oven.

Browns foods nicely and gives pizza a crispy crust (unlike in a microwave).

## CONS

Could be a space hogger. And you'll need one with a depth of at least 12 inches if you want to make pizza.

May require its own electrical outlet. The Breville Smart Oven, at right, comes with that recommendation.

## BREVILLE BOV650XL

\$180

78

Earning a Very Good rating in our reheating and baking tests, this 1,800-watt Breville turns out just-right sugar cookies and corn muffins. It also makes a perfect slice of toast in 3 minutes, though it fits only four slices.

## BLACK+DECKER 8-SLICE DIGITAL EXTRA WIDE TO3290XSD

\$100

72

This 1,500-watt Black+Decker has a convection feature, which speeds up cooking and browns food. It's impressive at baking and reheating, evenly reheating a serving of lasagna in 15 minutes.

## BREVILLE SMART OVEN AIR CONVECTION BOV900BSSUSC

\$400

71

This 1,800-watt Breville offers a temperature range of 80° F to 480° F, eight rack positions, and features such as convection, air-fry, and dehydrate. It's impressive at baking and reheating, and is among the models rated easiest to use.

## TIPS FROM OUR EXPERTS

➤ **Allow sufficient space** between racks for the heat to circulate evenly.

➤ **Use a light-colored pan** when roasting vegetables to prevent their natural sugars from burning. That's because a dark

pan accelerates the transfer of heat and can brown food too fast.

➤ **Use a pan with low sides** when using the convection feature to give the hot air ample room to circulate.

➤ **When using multiple racks,** switch pans to a different rack and rotate halfway through cooking so that everything cooks uniformly.

➤ **When possible, position food** near the center of a rack to

produce the best cooking results.

➤ **Clean the exterior and interior** after every use. Crumbs and grease can build up inside and cause smoke or even a fire.



**Perfect Pulled Pork**  
Slow-cooked meat is tender with almost zero effort.

# Slow Cooker

A slow cooker requires you to chop and brown ingredients in the morning, but then you can set it and forget it for the entire day—and come home to a hot, ready-to-serve dinner. Designed to simmer foods at a low temperature for hours, it's perfect for soups, stews, and tough cuts of meat.

**WHAT IT CAN DO:**  
SLOW-COOK / STEW

**WHAT TO COOK:**  
STEW / SOUP / CHILI / STOCK / RIBS / OATMEAL

**HAMILTON BEACH TEMP TRACKER 33866**  
\$70

87

This cooker earns an Excellent rating for high-temp and low-temp cooking in our tests with beef stew. Its locking lid makes it easier to transport, and a temperature probe prevents overcooked roasts.

**CALPHALON DIGITAL SAUTÉ SCCLD1**  
\$100

78

It has a smaller-than-average capacity of 5.3 quarts, but this pot has an easy-to-clean ceramic nonstick coating, unique among models in our ratings. Its stovetop-safe insert can be used on any type of range to sear, sauté, or brown food.

**CROCK-POT 6-QUART COOK & CARRY SCCPVL600-S**  
\$30

68

It earns an Excellent rating in our low-setting tests, which means it can serve up tender beef and veggies in 8 hours. It's a manual model, so you'll have to make sure you're home when it finishes cooking to turn it off.



## PROS

Models with an oblong-shaped pot can fit large roasts for feeding a big family.

A clear glass lid lets you see your meal's progress.

It's simple to use, with just two cooking settings: high or low heat.



## CONS

A "big" small appliance, it requires generous counter—and storage—space.

Recipes need adjusting for slow-cooking.

It's limited to wet cooking methods, so there's less variety in the meals you can prepare.

## TIPS FROM OUR EXPERTS

➤ **Frozen meat or poultry** may not have time to fully cook or get up to a safe temperature, so always thaw it first.

➤ **To avoid overcooked vegetables**, add delicate ones near the end of the cooking cycle, when there's about an hour left to go. And don't use canned or frozen vegetables, because they'll cook too quickly.

➤ **When converting recipes** for a slow cooker, set sauces and dips on the high setting for 1 to 2 hours. Roasts and large or tough cuts of meat need the low-and-slow treatment for at least 7 hours. Fatty meats such as ground beef or bacon should be cooked and drained before adding to a slow cooker to avoid making the dish greasy.

➤ **Dairy products break down** during extended cooking, so add them during the last 15 to 30 minutes of cooking.

# Air Fryer



**Crispy Corn**  
These air-fried cobs are juicy in 14 minutes and ready to soak up garlic-lime butter.

## Sous Vide: The Kitchen Water Cure?

**Here's a neat party trick.** You're hosting a dinner and, for a change, you can join your guests for cocktails on the patio instead of prepping food in a hot kitchen.

What's your secret? It's in the bag—the sous vide bag.

Sous vide (French for "under vacuum") is a cooking method in which food is sealed in a plastic

bag and cooked in a hot-water bath to a precise temperature. The device goes in the pot along with the food and circulates the water while maintaining a

steady temperature.

That means you can sous vide a pork tenderloin for an hour or so, then quickly sear it on a grill and serve. The meat will be cooked to the

Thanks to the promise of (nearly) guilt-free french fries, the air fryer has solidified its spot as a hot countertop appliance. Using little or no added oil, it relies on a fan to circulate hot air to cook food in a flash. We sampled air-fried fries, chicken wings, and chicken nuggets, and though none had that deep-fried taste, they were still delicious. These appliances can also bake and reheat food.

**WHAT IT CAN DO:**  
"FRY" / ROAST / BAKE / REHEAT

**WHAT TO COOK:**  
FRENCH FRIES / CHICKEN WINGS / VEGETABLES / STEAK / BAKED EGGS / BANANA BREAD / SALMON

 **PROS**

A drawer-style basket makes it easy to use, and the appliance stops cooking when the timer dings.

It reheats food quickly (think of leftover Chinese food or a slice of pizza).

Cleanup is pretty easy for many of the air fryers we tested—and of course there's no oil to discard.

It offers a simple way to add more veggies to your family's diet. Kale chips, anyone?

 **CONS**

There's a learning curve to get food just right, because you can't see it cooking.

Browning may not always be even.

Most models we tested have small capacities. For some foods, you'll have to cook a single layer at a time. So that bag of frozen Tater Tots may require cooking in a few batches.

Some models are noisy, which can be annoying.

**NUWAVE 37001**  
\$130

75

Every air fryer we tested does a good job cooking; the differences are in the conveniences. The NuWave boasts a capacity of 5.8 quarts and has electronic controls that are among the easiest to see and use, but it's on the noisy side.

**NINJA AF100**  
\$100

71

This air fryer has a slightly smaller footprint and a capacity of just 3 quarts. The electronic controls with pre-programmed settings are simple to use. It's on the noisy side, but cleaning the inside and outside is fairly easy.

**FARBERWARE HF-919B**  
\$70

71

The top performer among the models under \$100 we tested, this Farberware is also among the quietest. The capacity is 3.2 quarts. The basic dials are fairly easy to use, but the food basket is tough to clean.

**TIPS FROM OUR EXPERTS**

➤ **For crispy fries**, cut potatoes into uniform pieces and soak in water for 30 minutes. Then drain, rinse, pat dry, and coat lightly with oil.

➤ **Pat foods dry** for better browning.

➤ **Mixing breadcrumbs with a little oil** before coating food may help to

make it extra crispy. Coat food liberally, because the whirring fan may cause some of the breadcrumbs to fall off.

➤ **Avoid overfilling** the basket. It can slow down cooking and keep air from reaching all of the food, giving you uneven results and a soggy meal.

➤ **Check food often** as it cooks. Staffers who tried the tested air fryers at home found that cooking times sometimes varied from the recommended times in recipes.

➤ **Flip the food or shake** the basket during cooking for more even results.

same temperature throughout—and won't be overdone. We evaluated two models, and both delivered perfectly tasty results.



**ANOVA PRECISION**  
\$100-\$149

An adjustable clamp makes it easy to use with various-sized pots, and it's a cinch to clean. The WiFi and the Bluetooth versions let you manually set cooking time and temperature. But at almost 15 inches long, it may not store easily in a kitchen drawer.



**CHEFSTEPS JOULE SOUS VIDE COOKER**  
\$199

We found it harder to attach this model to a pot and to clean it, but it heats the water a bit faster. To set its time and temp, you have to use an app on your smartphone. It measures 11 inches long and is slimmer than the Anova.



# Food Processor

This workhorse can chop, slice, shred, and purée many different ingredients. If you regularly cook for a crowd or like to prepare multiple batches of a recipe, you might want a bigger model, with a capacity of 11 to 16 cups. Otherwise, a 7-cup model is fine for most tasks and takes up less space.

**WHAT IT CAN DO:** DICE / CHOP / SLICE / EMULSIFY / BLEND / KNEAD DOUGH

**WHAT TO MAKE:** SAUCES / PURÉES / SALSA / DOUGH / GROUND MEAT / COLESLAW / NUT BUTTER / BREADCRUMBS / HUMMUS



**Pretty Pesto**  
Pine nuts, Parmigiano, and basil can be quickly turned into a sauce.

## PROS

Greatly reduces prep time for chopping vegetables, nuts, herbs, and more.

Can slice practically any food thinner and more uniformly (not to mention more quickly) than you can by hand.

Emulsifies ingredients in seconds for smooth mayonnaise and creamy dressings.

## CONS

It can be noisy when operating.

Sharp, curved blades can be tricky to clean. (Some are dishwasher-safe, but take care when loading and unloading them.)

It's difficult to process small amounts (say, a few cloves of garlic) unless your machine has a mini-bowl attachment.

**BREVILLE SOUS CHEF BFP800XL/A**  
\$400

81

The 16-cup Sous Chef does everything well, including slicing, shredding, and grating. It comes loaded with accessories, including a mini-bowl attachment and whipping blade that pack up nicely in a storage case.

**OSTER PRO 1200 BLSTMB-CBF-000**  
\$90

69

For a budget buy, this 5-cup food processor delivers solid performance and is among the best at grating. It's also two appliances in one: There's a 6-cup blender jar included. In our tests, it earns a Very Good rating for making icy drinks and for crushing ice.

**CUISINART ELITE COLLECTION 2.0 FP-12BCN**  
\$200

67

Along with the shredding and slicing disk, this 12-cup model comes with an interchangeable dough blade and a 4-cup bowl to handle small jobs like chopping a handful of herbs or nuts. It earns a Very Good rating for chopping and shredding.

## TIPS FROM OUR EXPERTS

➤ **Always set the blade** in the work bowl before adding food. And let hot liquids cool down before adding them.

➤ **Use the pulse function** to get an even chop and avoid overprocessing. Otherwise,

onions and other foods with a high water content can quickly turn into a purée.

➤ **Periodically stop and scrape down** the sides of the bowl with a spatula for a more homogenous mixture.

➤ **When making soup**, strain out the cooked vegetables from the stock pot and purée them in the work bowl. They'll blend smoother without liquid.

➤ **For easier blade cleanup** after making dough, return the

empty bowl to the motor base with the blade attached and pulse once. Excess batter will spin right off the blade.

➤ **Partially freeze meats and cheeses** before shredding or grating for the best results.

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results						Features & Specs					
					Pressure cooking	Slow-cooking	Rice-cooking	Steaming	Sautéing	Convenience	Size (qt.)	Total weight (lb.)	Dimensions HxWxD (in.)	Nonstick pot	Dishwasher-safe insert	Dishwasher-safe lid

MULTI-COOKERS WITH PRESSURE-COOKING MODE

✓	1	<b>Breville</b> Fast Slow Pro 6-Qt. BPR700BSS	81	\$250	↑	↑	↑	↑	↓	↑	6.0	12	14x14x14	•	•	•
✓	2	<b>Instant Pot</b> Max 6-Qt.	80	\$200	↑	↓	↑	↓	↑	↑	6.0	13	13x14x14		•	•
✓	3	<b>Ninja</b> Foodi OP302	79	\$230	↑	↑	↑	↑	↑	↓	6.5	21	13x17x15	•	•	
	4	<b>Instant Pot</b> DUO60 7-in-1 6-Qt.	75	\$100	↑	↓	↑	↓	↑	↑	6.0	11	13x14x13		•	
	5	<b>Crock-Pot</b> 6-Qt. Express Crock SCCPPC600-V1	69	\$70	↑	↓	↑	↓	↓	↑	6.0	12	14x14x13	•	•	

MULTI-COOKERS WITHOUT PRESSURE-COOKING MODE

✓	1	<b>Instant Pot</b> Gem 6-Qt. 8-in-1 Programmable GEM65 V2	76	\$80	NA	↑	↑	↑	↓	↑	6.0	10	10x17x12	•	•	•
	2	<b>Ninja</b> Cooking System with Auto-iQ CS960	72	\$95	NA	↑	↑	↑	↓	↑	6.0	12	11x18x14	•	•	•

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results								Features & Specs				
					Reheat	Baking	Color range	Toasting time	Full batch	One slice	Ease of cleaning	Ease of use	Convection oven	Wattage	Temperature range, degrees (F)	Dimensions HxWxD (in.)	Interior dimensions HxWxD (in.)

TOASTER OVENS

✓	1	<b>Breville</b> BOV650XL Oven	78	\$180	↑	↑	↑	↑	↑	↑	↑	•	1,800	120-450	9x17x15	4x13x10
✓	2	<b>Breville</b> Smart Oven Pro BOV845BSS	74	\$270	↓	↑	↑	↑	↑	↑	↑	•	1,800	120-500	11x19x16	5x14x13
✓	3	<b>KitchenAid</b> Digital Convection Countertop KCO273SS	73	\$250	↑	↑	↑	↑	↑	↑	↑	•	1,800	150-450	12x18x14	5x13x12
✓	4	<b>Breville</b> Smart Oven BOV800XL	73	\$250	↓	↑	↑	↑	↑	↑	↑	•	1,800	120-450	19x11x16	5x14x12
✓	5	<b>Black+Decker</b> 8-Slice Digital Extra Wide TO3290XSD	72	\$100	↑	↑	↑	↓	↑	↑	↓	•	1,500	150-450	11x22x15	6x16x12
✓	6	<b>Breville</b> Smart Oven Air Convection BOV900BSSUSC	71	\$400	↑	↑	↑	↓	↑	↑	↑	•	1,800	80-480	13x21x18	7x16x12
	7	<b>DeLonghi</b> Livenza Stainless EO 241250M	67	\$270	↑	↑	↑	↓	↓	↑	↑	•	1,800	170-450	12x19x18	6x13x11
	8	<b>Cuisinart</b> Deluxe Convection TOB-135N	66	\$160	↓	↑	↑	↑	↑	↓	↑	•	1,800	150-500	10x18x16	5x12x11
	9	<b>Black+Decker</b> 4-Slice TO1755SB	66	\$35	↑	↑	↓	↑	↑	↑	↓		1,150	Min.-450	9x16x11	4x10x9
	10	<b>Hamilton Beach</b> 6-Slice 31411	66	\$50	↑	↑	↑	↓	↑	↓	↑		1,440	Warm-450	9x17x15	4x13x10
	11	<b>Hamilton Beach</b> Professional Digital 31240	65	\$170	↓	↑	↓	↓	↑	↑	↑	•	1,500	150-450	12x20x14	6x14x12
	12	<b>Cuisinart</b> Chefs Convection TOB-260N1	63	\$260	↓	↑	↑	↑	↑	↑	↑	•	1,800	150-500	11x21x17	6x14x13
	13	<b>Cuisinart</b> Convection Steam CSO-300N	62	\$300	↓	↓	↑	↑	↑	↓	↑	•	1,875	125-500	11x20x15	5x12x12
	14	<b>Krups</b> DeLuxe Convection OK710D51	60	\$120	↓	↑	↑	↓	↑	↓	↑	•	1,500	100-450	12x20x17	6x14x12
	15	<b>Hamilton Beach</b> Easy Reach 4-Slice 31334 Oven	59	\$35	↑	↓	↑	↓	↑	↓	↑		1,200	200-450	9x16x12	3x10x8

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results			Features & Specs				
					Convenience	High	Low	Size (qt.)	Total weight (lb.)	Dimensions HxWxD (in.)	Dishwasher-safe insert	Dishwasher-safe lid

PROGRAMMABLE SLOW COOKERS

1	<b>Hamilton Beach</b> Temp Tracker 33866 6-Qt.	87	\$70	↑	↑	↑	6.0	11	12x17x12	•	•
2	<b>Crock-Pot</b> Cook & Carry SCCPVS600ECP-S	84	\$100	↑	↑	↑	6.0	12	11x17x13	•	•
3	<b>Crock-Pot</b> Thermoshield SCCPCT600-B	78	\$70	↑	↑	↑	6.0	13	10x19x14	•	•
4	<b>Calphalon</b> Digital Sauté SCCLD1	78	\$100	↑	↑	↑	5.3	7	10x15x13		•
5	<b>All-Clad</b> SD700450 6.5-Qt. Programmable Oval-Shaped	75	\$170	↓	↑	↑	6.5	17	12x18x13	•	•
6	<b>Black+Decker</b> Digital Programmable SCD1007	72	\$50	↑	↑	↑	7.0	14	11x18x12	•	•
7	<b>Elite</b> Platinum MST-900D	72	\$60	↑	↓	↑	8.5	15	11x17x12	•	•
8	<b>KitchenAid</b> KSC6223	71	\$90	↑	↑	↑	6.0	14	11x17x11	•	•
9	<b>Hamilton Beach</b> Flex Cook 33861	67	\$60	↓	↑	↓	6.0	11	11x17x12	•	•
10	<b>Cuisinart</b> PSC-650 Programmable	65	\$100	↑	↓	↓	6.5	15	11x17x13	•	•

MANUAL SLOW COOKERS

1	<b>Black+Decker</b> Teal Wave 7 Qt., Dial Control SC2007D	69	\$40	↓	↑	↑	7.0	12	10x18x13	•	•
2	<b>Pioneer Woman</b> 6-Qt. Portable Vintage Floral 33362	68	\$40	↓	↑	↑	6.0	11	10x17x12	•	•
3	<b>Crock-Pot</b> 6-Qt. Cook & Carry Manual Slow Cooker SCCPVL600-S	68	\$30	↓	↑	↑	6.0	11	10x18x13	•	•

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results					Features & Specs			
					Controls	Noise	Cleaning	Measured capacity (qt.)	Recorded temp. when set to 350°F	Weight (lb.)	Claimed capacity	Dimensions HxWxD (in.)	Dishwasher-safe

AIR FRYERS

1	<b>NuWave</b> 6-Qt. 37001	75	\$130	↑	↓	↑	5.8	320	15	6 qt.	14x11x16	•
2	<b>NuWave</b> Brio Air Fryer 36011	73	\$100	↑	↑	↓	2.6	345	12	3 qt.	13x10x14	•
3	<b>Ninja</b> AF100	71	\$100	↑	↓	↑	3.0	340	10	4 qt.	13x11x14	•
4	<b>Farberware</b> HF-919B	71	\$70	↑	↑	↓	3.2	360	10	3.2 qt.	14x12x15	•
5	<b>Elite</b> Platinum EAF-1506D 3.5-Qt. Digital	71	\$95	↑	↑	↑	3.4	350	12	3.5 qt.	11x12x16	•
6	<b>Hamilton Beach</b> Digital 35050	70	\$70	↑	↑	↑	2.6	315	9	2.5 liters	13x11x14	•
7	<b>Power</b> AirFryer XL	70	\$100	↑	↓	↑	5.3	355	12	5.3 qt.	14x13x15	•
8	<b>Kalorik</b> With Dual Layer Rack FT 42139 BK	70	\$90	↓	↑	↓	3.2	330	10	2 lb.	15x11x14	•
9	<b>Oster</b> DuraCeramic Tilt & Rotate CKSTAF-TECO	69	\$140	↑	↑	↑	5.0	NA	12	3 liters	13x13x15	•
10	<b>Dash</b> Deluxe DFAF455GBAQ01	69	\$100	↑	↑	↓	5.6	355	12	6 qt.	14x13x15	•
11	<b>Cuisinart</b> AFR-25	68	\$100	↑	↑	↓	2.1	350	12	2.5 lb.	12x13x16	•

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results					Features & Specs			
					Controls	Noise	Cleaning	Measured capacity (qt.)	Recorded temp. when set to 350° F	Weight (lb.)	Claimed capacity	Dimensions HxWxD (in.)	Dishwasher-safe
AIR FRYERS <i>Continued</i>													
	12	<b>Gourmia</b> Digital Air GAF575	66	\$55				3.9	370	9	5 qt.	13x11x14	
	13	<b>Bella</b> Hot Air Fryer 14538	66	\$60				2.5	365	8	2.6 qt.	13x10x14	●
	14	<b>Chefman</b> Digital 2.5-Liter	64	\$80				2.7	340	10	2.5 liters	12x11x14	●
	15	<b>Magic Chef</b> XL Air Fryer With Touch Controls MCAF56DB	63	\$110				5.5	365	11	5.6 qt.	14x13x16	●

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results						Features & Specs				
					Chopping	Slicing	Shredding	Puréeing	Grating	Noise	Claimed capacity (cups)	Weight (lb.)	Controls	Height (in.)	Wattage

FOOD PROCESSORS

	1	<b>Breville</b> Sous Chef BFP800XL/A	81	\$400							16	19.3	Touch button	15	960	●
	2	<b>Cuisinart</b> Custom 14 DFP-14BCNY	71	\$180							14	14.8	Lever	15	720	●
	3	<b>Cuisinart</b> Prep 9 9-Cup DLC-2009CHBMY	70	\$150							9	11.7	Touch button	15	600	●
	4	<b>Oster</b> Pro 1200 Plus Food Processor Attachment BLSTMB-CBF-000	69	\$90							5	6.0	Touch button	15	1200	● (Except adapter)
	5	<b>Cuisinart</b> Elite Collection 2.0 FP-12BCN	67	\$200							12	15.5	Touchpad	16	1000	●
	6	<b>Cuisinart</b> Prep 11 Plus DLC-2011CHBY	67	\$180							11	13.4	Touch button	15	625	●
	7	<b>Hamilton Beach</b> 8-Cup Stack & Snap 70820	67	\$100							8	7.9	Levers	16	450	●
	8	<b>Cuisinart</b> DLC-6	66	\$125							8	4.7	Dial	15	350	●
	9	<b>Cuisinart</b> Elite Die-Cast 16-Cup	65	\$300							16	18.5	Touch button	18	840	●
	10	<b>Breville</b> Sous Chef 12 BFP660 SIL	64	\$300							9	15.9	Touch button	17	1000	
	11	<b>Oster</b> Versa 1100 Series Performance	64	\$150							5	6.5	Dial and touch button	18	1100	●
	12	<b>KitchenAid</b> 11-Cup With ExactSlice KFP1133	62	\$250							11	8.6	Touch button	17	360	●
	13	<b>Cuisinart</b> Elemental 11 FP-11GM	62	\$150							11	7.7	Touch button	16	550	●
	14	<b>Hamilton Beach</b> 10-Cup With Compact Storage 70760	59	\$50							10	5.1	Rocker switch	15	500	●
	15	<b>Hamilton Beach</b> 70730	58	\$50							10	4.6	Dial	15	450	●

All-Access and Digital members can find the latest, complete ratings at [CR.org/appliances](https://www.crisp.org/appliances).

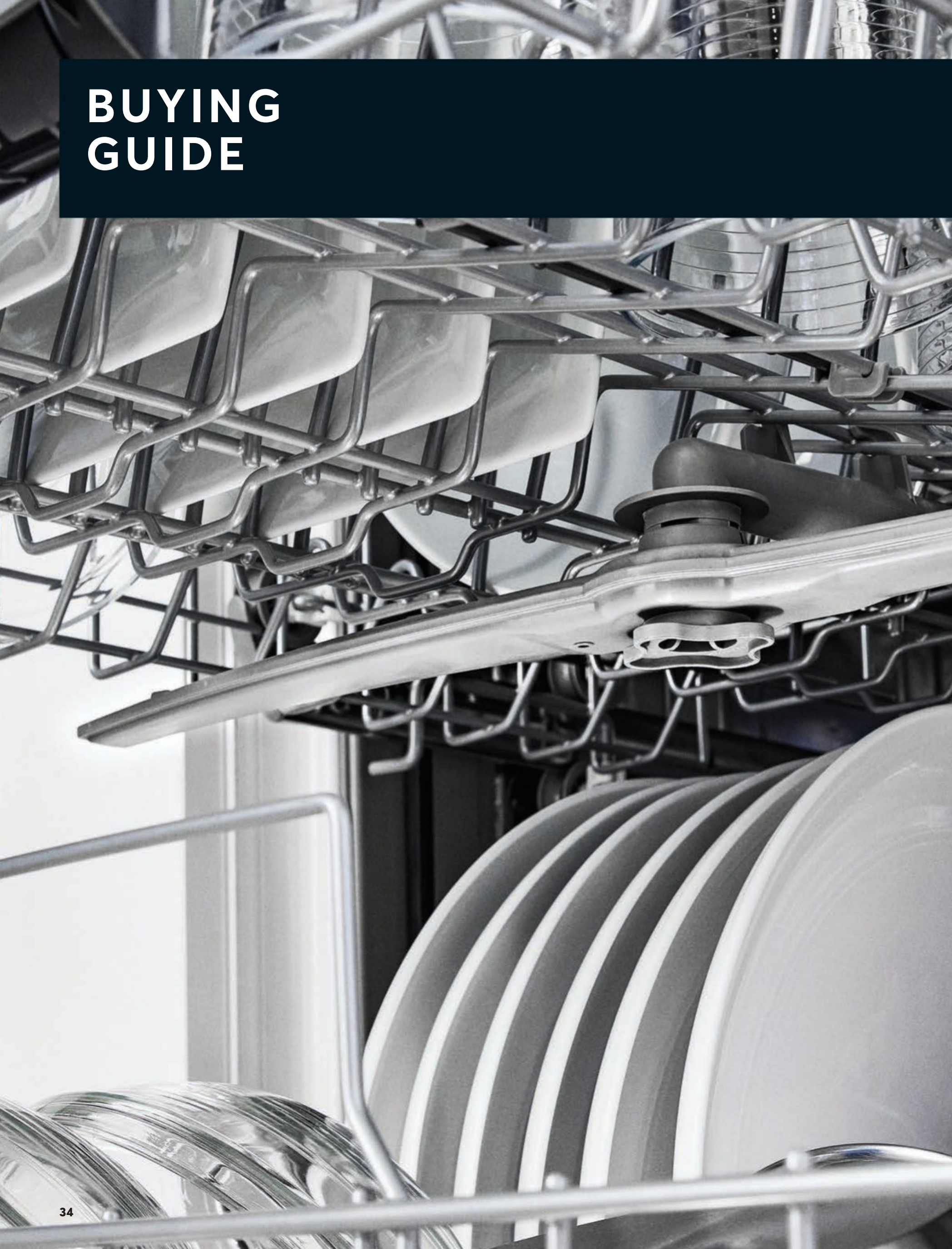
**HOW WE TEST:** The **Overall Score** for **multi-cookers** combines results from our tests cooking a variety of dishes in the following modes: **Pressure-cooking** (if the model has that feature), **Slow-cooking**, **Rice-cooking**, **Steaming**, and

**Sautéing.** We evaluate ease of controls, cleaning, and more to rate **Convenience.** For **toaster ovens**, we bake muffins and cookies, check to see how well the appliances reheat, evaluate them for ease of use and cleaning, and put them through

four separate toasting tests. The **Overall Score** for **slow cookers** takes **Convenience** into account, as well as our tests on the **High** and **Low** settings, in which we cook beef stew for 5 and 8 hours, respectively. For **air fryers**, we assess how easy it is

to use the **Controls**, measure **Noise** during operation, and judge ease of **Cleaning.** To test **food processors**, we evaluate how well they **chop** almonds and onions, **slice** veggies, **shred** carrots and cheddar cheese, **purée** peas and carrots, and more.

# BUYING GUIDE





**APPLIANCES**

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# By the Numbers

Each year, Consumer Reports spends \$27 million testing, rating, and reviewing products in our 63 state-of-the-art labs.

**5.4 million**

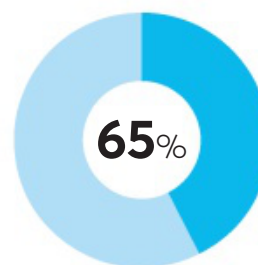
How many temperature readings we take when evaluating each refrigerator in our tests.

**28 hours**

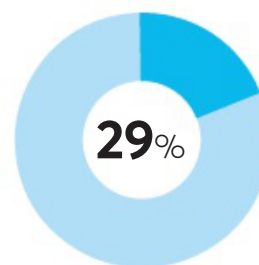
How long we spend working with each dishwasher in our ratings.

### What's the most popular kitchen style?

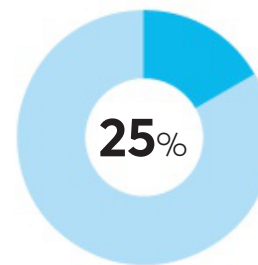
These are the looks that designers specified most often in the last year.



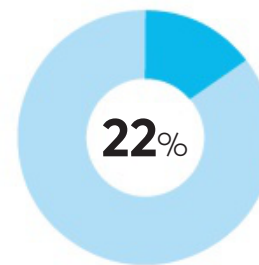
TRANSITIONAL



TRADITIONAL



CONTEMPORARY



FARMHOUSE

Source: NKBA 2019 Design Trends Survey of 583 NKBA kitchen and bath professionals.





## Refrigerators

# Playing It Cool

WITH MORE CONFIGURATIONS AND OPTIONS THAN EVER, TODAY'S FRIDGES ARE MADE TO SUIT YOUR FOOD STORAGE STYLE. HERE'S HOW TO MAKE SENSE OF ALL THE CHOICES TO FIND THE BEST FIT FOR YOUR FAMILY.

Today's refrigerator features go far beyond simply providing a glass of ice water without having to open the door. With custom panels, you can get a built-in that matches your kitchen cabinets exactly. And forget four doors—some models have five. Our fridge-by-fridge guide helps you choose the right type for your family, demystifies claimed vs. usable storage space, and helps you find the quietest models so that you—and your groceries—can chill out.



## Refrigerators

### SMART SHOPPING

Think about the size and type that will work best for you. Focus on interior storage features, too.

#### STYLE

There's a refrigerator configuration to suit every household. French-door models are exploding in popularity. Some consumers prefer the convenience of bottom-freezers, which put fresh food at eye level, but top-freezers and side-by-sides can make more efficient use of space in a smaller kitchen. Here's what you need to know to make the best choice.

#### SIZE

Refrigerator configurations come in a range of sizes and capacities. Always measure where you plan to put the fridge before you shop. And check that any model you consider can fit through doorways. Allow room for the refrigerator's doors to swing open and for a 1-inch clearance around sides and back for adequate airflow.

#### CAPACITY

Most manufacturers recommend 19 to 22 cubic feet for a refrigerator that serves a family of four. But if you do a big weekly shopping trip or buy in bulk, you may

need more—up to 30 to 33 cubic feet. Our tests found that the amount of usable storage capacity was often less than the amount claimed. Check our refrigerator ratings for more.



### FOCUS ON FEATURES

Models at all prices are increasingly tricked out with a wide range of features. French-door styles are usually the most loaded.

Of course, you'll pay top dollar for some of those features. Here's a look at the ones we think add the most convenience.

#### THROUGH-THE-DOOR ICE AND WATER DISPENSER

This is one of the conveniences most requested by consumers. But beware: Our surveys have found that this is the most problematic feature. Energy costs are higher, too, and in side-by-sides you lose space in the freezer.

#### DOOR-IN-DOOR STORAGE ACCESS

Without opening the entire door, you can grab frequently used beverages and condiments. That can save on energy costs.

#### FRESHNESS FEATURES

Dual evaporators help maintain higher humidity levels in the refrigerated areas and prevent freezer odors from migrating there. Air purifiers eliminate bacteria and mold spores, and vacuum-sealed crisper drawers claim to keep food fresher longer.



## How We Rate Refrigerators

In our labs, each refrigerator we test gets wired up with temperature sensors. We then monitor them for more than a month in a temperature-controlled chamber to evaluate thermostat control and temperature uniformity.

CR's test engineers collect more than 5.4 million temperature readings for each model to detect warm and cold spots and determine which refrigerators will keep your food fresh longest. The results reveal that many refrigerators simply don't do well at their primary task, and that could mean more wasted food and bigger grocery bills.

To test the freezer compartments of refrigerators, our engineers fill the appliances with boxes and boxes of frozen spinach, then evaluate how well they keep the packages frozen.

In addition, we measure usable storage capacity, which rarely matches what manufacturers claim. Our engineers then use these measurements to calculate energy efficiency. Last, we incorporate survey data collected from CR members to evaluate predicted reliability and owner satisfaction for each brand and refrigerator type.

All of this data is consolidated into one Overall Score for each model and shown in our refrigerator ratings charts (see page 44).

### TEMPERATURE CONTROLS

You decide how cold your fridge is in certain areas. For example, set a drawer to be cooler than the rest of the fridge to store meat, fish, and cold cuts.

### BETTER SHELVES AND DRAWERS

You can rearrange split shelves to different heights independently and adjust doors to fit taller items. But if your door has deep storage bins meant for eggs, milk, or butter, be aware that these items will stay fresher on internal shelves, where the

temperatures are cooler. Elevator shelves crank up and down without needing to be unloaded. Shelf snuggers attach to racks to secure bottles and jars. Pullout shelves or bins make access to stored items easier.

● **ON THE MARKET**

Here's a look at the different configurations you'll find. See our full refrigerator ratings to find out how models in the different sizes and styles performed in our tests.

**BUILT-IN**

Pricey and made to fit almost flush with cabinets and counters, these sleek beauties come in bottom-freezer, side-by-side, and French-door styles. They are usually wide (30 to 48 inches) with a capacity of up to 27 cubic feet (of which

only about 70 percent is usable). Look for optional front panels to match your kitchen cabinets. Or get the look for a little less with freestanding counter-depth versions. Another built-in option: an all-refrigerator column model, as narrow as 18 inches, to make the most of a kitchen nook.



**BOTTOM-FREEZER**

These range from 24 to 36 inches wide, and claimed capacities approach 30 cubic feet, though average usable space is less than that of comparable top-freezers (plus top-freezers cost less). Instead of the freezer (which you use less) being at eye level, the refrigerator shelves are easily scannable. Just get used to bending to rifle through frozen goods.



**TOP-FREEZER**

A traditional refrigerator that's good for a lot of storage in a fairly tight spot. These tend to offer the most space for their size (widths vary from 28 to 33 inches). Manufacturers claim capacities of up to 23 cubic feet, but our tests have found that average usable capacity is about 17 percent less. Allow for a wide swing of the doors, and get used to crouching down to reach lower shelves and drawers.



**SIDE-BY-SIDE**

The fridge is on one side and the freezer on the other, and these usually have through-the-door ice and water dispensers. Widths are typically 33 to 36 inches, and capacity is claimed to be up to 30 cubic feet (but only about 70 percent is usable). Narrow doors are a plus for small kitchens, but they don't open wide enough for, say, a pizza box. And tall, narrow compartments make items at the back hard to find. Overall, they're not as energy- or space-efficient as other types.



**FRENCH-DOOR**

It has two narrow doors on top and a freezer below. Sometimes there is one drawer (or more) in between. Widths range from 30 to 36 inches. Claimed capacities go up to 34 cubic feet, though the average usable space is much less, at about 17 cubic feet. The space-saving small-swing doors have the added value of letting you open only half of the fridge when stashing smaller items.



JENN-AIR

# Recommended Products

Most models we tested chill and freeze adequately and include pullout shelves or bins, split shelves, spill guards, and roomy storage on the door. Top-scoring models usually deliver more consistent temperatures. Once you know how much space you have, particularly the width, look at our recommended models to find ones that fit your needs. Fridges that have higher energy-efficiency scores use less electricity for their capacity. And if your household isn't large, remember that a smaller conventional refrigerator is likely to use less electricity overall than a larger model will.

## TOP-FREEZER



**FRIGIDAIRE GALLERY  
FGTR2037TF**  
70Hx30Wx33D  
\$880

79

A top model in our ratings, this fridge is very good overall. It provides excellent thermostat control, temperature uniformity, and energy efficiency, and good noise performance. But it fared poorly in our ease-of-use tests. [frigidaire.com](http://frigidaire.com)



**LG LTCS20220S**  
66Hx30Wx33D  
\$900

78

Excellent energy efficiency and noise performance, and very good thermostat control lift this fridge to the top of our ratings. It also has good temperature uniformity. The trade-offs: poor crisper and ice-making performance. [lg.com](http://lg.com)



**LG LTCS24223S**  
68Hx33Wx33D  
\$1,000

78

This model delivers impressive energy efficiency and noise performance, and very good temperature performance. But ice making is just fair, and crisper performance is poor. [lg.com](http://lg.com)

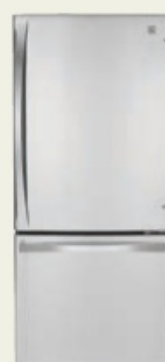
## BOTTOM-FREEZER



**KENMORE ELITE 79043**  
70Hx33Wx33D  
\$1,300

89

Superb temperature performance and exceptional energy efficiency and noise performance help this model, at 17.1 cubic feet (usable), earn a top spot on our recommended list. Other pluses include digital controls, spillproof shelves, and an open-door alarm. [kenmore.com](http://kenmore.com)



**KENMORE ELITE 79023**  
69Hx30Wx34D  
\$2,000

89

This top-rated bottom-freezer refrigerator has excellent thermostat control, temperature uniformity, energy efficiency, and noise performance. Ice-making and crisper performance are both good. It has spillproof shelves, digital controls, and an open-door alarm. [kenmore.com](http://kenmore.com)



**LG LDCS24223S**  
69Hx33Wx33D  
\$1,300

89

This model boasts 17.1 cubic feet of total usable capacity. It has excellent temperature performance, energy efficiency, and noise performance. Convenience features include digital controls, spillproof shelves, and an open-door alarm. [lg.com](http://lg.com)

# Recommended Products

## THREE-DOOR FRENCH-DOOR



**KENMORE ELITE 74113**  
69Hx36Wx36D  
\$2,700

85

This excellent all-around performer has 21.5 cubic feet of capacity (usable). Among its features are dual evaporators, an open-door alarm, spillproof shelves, ice storage in the freezer, and digital controls.  
[kenmore.com](http://kenmore.com)



**LG LFXS32766S**  
69Hx36Wx34D  
\$3,510

85

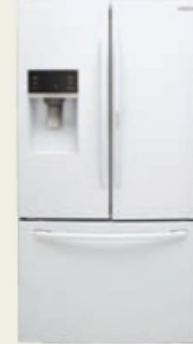
It's quiet, energy-efficient, and temperature accurate. It offers 20.9 cubic feet of usable capacity, special adjustable shelves, split and pullout shelves, an ice and water dispenser, a temperature-controlled meat/deli bin, gallon storage on the door, and touchpad controls.  
[lg.com](http://lg.com)



**LG LFC24770ST**  
69Hx33Wx33D  
\$1,710

83

With 17.4 cubic feet of usable capacity, this excellent performer is fit for a family. Among its features are dual evaporators, an open-door alarm, spillproof shelves, and digital controls.  
[lg.com](http://lg.com)



**SAMSUNG RF28HDEDPWW**  
69Hx36Wx34D  
\$2,200

83

An excellent all-around performer, this 20-cubic-foot model (usable capacity) has an external water dispenser, dual evaporators, ice storage in the fridge, and spillproof shelves.  
[samsung.com](http://samsung.com)

## SIDE-BY-SIDE



**GE PROFILE PSS28KSHSS**  
70Hx36Wx33D  
\$1,980

77

Our top side-by-side model has 17 cubic feet of usable capacity and offers outstanding thermostat control, and very good temperature uniformity and energy efficiency. It's extremely quiet and boasts excellent ice-making performance.  
[ge.com](http://ge.com)



**LG LSXS26366S**  
69Hx36Wx34D  
\$1,500

76

This fridge has a door-within-a-door design, so you can access a portion of the fresh-food section without opening the entire door. It has excellent thermostat control and very good temperature uniformity and energy efficiency, plus 20.7 cubic feet of usable space.  
[lg.com](http://lg.com)



**KENMORE ELITE 51863**  
70Hx36Wx30D  
\$1,800

74

Another door-within-a-door model, this Kenmore combines superb thermostat control and quietness with very good temperature uniformity and energy efficiency. But its crisper performance is poor. It offers 16.2 cubic feet of usable capacity.  
[kenmore.com](http://kenmore.com)



**LG LSXS26326S**  
69Hx36Wx34D  
\$1,300

73

Overall, this is a very good fridge that delivers outstanding thermostat control and very good temperature uniformity and energy efficiency. It has 20.6 cubic feet of usable capacity, dual evaporators, an external water dispenser, spillproof shelves, and a door-open alarm.  
[lg.com](http://lg.com)

**FOUR-DOOR FRENCH-DOOR**



**LG LRFDS3006S**  
71Hx36Wx34D  
\$2,700

82

Overall, this is an outstanding model with excellent thermostat control and temperature uniformity, and very good energy efficiency. It's quiet and has very good ice-making performance but only fair crisper performance. [lg.com](http://lg.com)



**GE GNE29GSKSS**  
70Hx36Wx34D  
\$1,965

81

This fridge impressed our testers, thanks to its excellent performance in our thermostat control, temperature uniformity, and energy-efficiency tests. It's quiet and has good crisper performance but is only fair at ice making. [ge.com](http://ge.com)



**KENMORE ELITE 73153**  
69Hx36Wx34D  
\$2,200

81

Excellent thermostat control and temperature uniformity help distinguish this whisper-quiet fridge, which also boasts very good energy efficiency and crisper performance. But ice-making performance is poor. [kenmore.com](http://kenmore.com)



**KENMORE ELITE 72483**  
69Hx36Wx36D  
\$2,500

81

This exceptionally quiet 36-inch-wide, four-door French-door model delivers superb temperature control. It has 15.4 cubic feet of usable capacity in the fridge, an external ice and water dispenser, digital controls, and many other convenient features. [kenmore.com](http://kenmore.com)

**BUILT-IN**



**THERMADOR FREEDOM COLLECTION PROFESSIONAL SERIES T36BT920NS**  
84Hx36Wx25D  
\$9,300

83

Our top built-in model impressed our testers with its excellent thermostat control and exceptionally quiet operation. Temperature uniformity is very good but energy efficiency is just good. [thermador.com](http://thermador.com)



**JENN-AIR JB36NFXRE**  
83Hx36Wx26D  
\$7,400

80

This very quiet bottom-freezer model offers superb thermostat control and very good temperature uniformity. Energy efficiency is good. It has a built-in water filter, an icemaker, digital controls, and 14.9 cubic feet of usable capacity. [jennair.com](http://jennair.com)



**MIELE MASTERCOOL KF1903SF**  
83Hx36Wx25D  
\$9,100

81

With a usable capacity of 14.1 cubic feet, dual compressors, and dual evaporators, this model delivers superb temperature, crisper, and noise performance, and good energy efficiency. It has spillproof shelves and digital controls. [mieleusa.com](http://mieleusa.com)



**BOSCH INTEGRA 800 SERIES B36BT830NS**  
84Hx36Wx25D  
\$7,800

80

Superb thermostat control, temperature uniformity, and quiet operation with good energy efficiency make this 13.8-cubic-foot (usable) model a top choice. It has dual evaporators, dual compressors, and a built-in water filter. [bosch-home.com](http://bosch-home.com)

Ratings > Refrigerators

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features							
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star
TOP-FREEZERS																			
✓	1	Frigidaire Gallery FGTR2037TF	79	\$880	↑	↓	↑	↑	↑	↓	↓		70	30	33	16.7	55	•	Opt.
✓	2	LG LTCS20220S	78	\$900	↑	↓	↓	↑	↑	↑	↓		66	30	33	16.7	61	•	•
✓	3	LG LTCS24223S	78	\$1,000	↑	↓	↓	↑	↑	↑	↓		68	33	33	19.6	65	•	•
✓	4	Samsung RT18M6215SG	78	\$800	–	–	↑	↑	↑	↑	↓		67	29	29	13.6	58	•	•
✓	5	Samsung RT21M6213SG	78	\$1,080	–	–	↓	↑	↑	↑	↓		68	33	32	20.2	51	•	•
✓	6	Samsung RT21M6215SG	78	\$900	–	–	↓	↑	↑	↑	↓		68	33	32	20.2	62	•	•
✓	7	Blomberg BRFT1522SS	76	\$1,100	–	–	↑	↑	↑	↑	↓		68	28	26	12.0	52	•	•
✓	8	Frigidaire FFHT1832TS	75	\$765	↑	↓	↑	↑	↑	↓	↓		67	30	31	14.9	52	•	Opt.
✓	9	LG LTCS20120S	74	\$810	↑	↓	↓	↑	↑	↑	↓		67	30	34	16.8	50	•	Opt.
✓	10	Maytag MRT311FFFM	74	\$900	↑	↓	↑	↑	↑	↓	↓		66	33	31	17.5	56	•	Opt.
Ⓢ	11	Frigidaire FFTR1821TD	73	\$600	↑	↓	↑	↑	↑	↓	↓		66	30	31	15.3	52	•	Opt.
✓	12	Whirlpool WRT549SZDM	73	\$810	↑	↓	↓	↑	↑	↑	↓		66	30	33	16.0	49	•	•
✓	13	Frigidaire Gallery FGTR1837TF	72	\$790	↑	↓	↑	↑	↑	↓	↓		66	30	31	15.2	47	•	Opt.
✓	14	Frigidaire FFTR2021TS	71	\$600	↑	↓	↑	↑	↑	↓	↓		69	30	33	16.7	55	•	Opt.
Ⓢ	15	Whirlpool WRT518SZFM	71	\$600	↑	↓	↑	↑	↑	↓	↓		68	28	31	14.9	52	•	Opt.
	16	GE GTS21FSKSS	69	\$700	↑	↓	↑	↑	↑	↓	↓		67	32	32	17.6	56	•	Opt.
	17	Maytag MRT711BZDM	68	\$990	↑	↓	↓	↓	↑	↑	↓		66	33	32	18.1	57	•	Opt.
	18	GE GTE15CTHRWW	67	\$540	↑	↓	↑	↑	↑	↓	↓		62	28	30	11.6	43	•	Opt.
	19	GE GTS18FSLSS	67	\$680	↑	↓	↑	↑	↑	↓	↓		66	33	32	15.0	53	•	Opt.
	20	Whirlpool WRT511SZDM	67	\$900	↑	↓	↓	↓	↑	↑	↓		66	33	32	18.1	57	•	Opt.
	21	Frigidaire FFHT1821TS	66	\$720	↑	↓	↑	↑	↑	↓	↓		64	30	30	14.2	47	•	Opt.
	22	GE GTS18GSHSS	65	\$675	↑	↓	↑	↑	↑	↓	↓		68	28	29	13.4	51	•	Opt.
	23	Kenmore 79433	64	\$1,350	↑	↓	↓	↓	↑	↑	↓		69	33	32	19.4	71	•	•
	24	GE GIE21GSHSS	63	\$1,170	↑	↓	↑	↓	↑	↑	↓		67	33	33	17.7	62	•	•
	25	Kenmore 78032	63	\$1,370	↑	↓	↓	↓	↑	↑	↓		69	33	32	19.6	71	•	•
	26	Insignia NS-RTM21SS7	62	\$600	–	–	↓	↓	↑	↓	↓		67	33	34	18.0	51	•	•
	27	Kenmore 60412	61	\$480	↑	↓	↑	↓	↑	↑	↓		66	30	30	15.8	52	•	Opt.
	28	Amana ART104TFDW	55	\$400	↑	↓	↓	↓	↑	↓	↓		63	28	30	12.4	48	•	Opt.
	29	Hotpoint HPE15BTHWW	55	\$495	↑	↓	↓	↓	↑	↓	↓		62	28	30	11.6	43	•	Opt.
	30	Hotpoint HPS15BTHLWW	54	\$530	↑	↓	↓	↓	↑	↓	↓		62	28	30	11.6	48	•	Opt.
	31	Whirlpool WRT106TFDW	54	\$540	↑	↓	↑	↓	↑	↓	↓		66	28	32	12.9	50	•	Opt.
	32	Frigidaire FFTR1514TW	53	\$555	↑	↓	↑	↓	↑	↓	↓		61	28	30	13.8	48	•	Opt.
	33	GE GAS18PSJSS	53	\$810	↑	↓	↑	↓	↑	↓	↓		67	28	31	13.3	51	•	Opt.
	34	GE GTE18ISHSS	53	\$900	↑	↓	↑	↓	↑	↓	↓		67	30	33	13.9	48	•	•
	35	Insignia NS-RTM18SS7	53	\$600	–	–	↑	↓	↑	↓	↓		67	30	32	15.1	47	•	•
	36	GE GIE18GSHSS	52	\$765	↑	↓	↑	↓	↑	↓	↓		67	28	31	13.9	57	•	•
	37	Whirlpool WRT519SZDM	51	\$765	↑	↓	↑	↓	↑	↑	↓		66	30	33	16.0	54	•	•
	38	Amana ART308FFDW	48	\$630	↑	↓	↑	↓	↑	↑	↓		66	30	32	16.1	53	•	Opt.
	39	GE GTE16GTHWW	48	\$565	↑	↓	↓	↓	↑	↓	↓		65	28	30	11.9	44	•	Opt.

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features							
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star

TOP-FREEZERS *Continued*

	40	Kenmore 60505	48	\$600									66	30	30	15.8	52			Opt.
	41	Whirlpool WRT541SZDM	47	\$945									66	33	32	18.1	51			Opt.
	42	GE GTS16GTHWW	43	\$520									65	28	30	11.9	49			Opt.
	43	Whirlpool WRT318FMDM	43	\$800									66	30	33	15.1	64			
	44	Kenmore 71212	41	\$650									67	33	29	17.8	61			

BOTTOM-FREEZERS

	1	Kenmore Elite 79043	89	\$1,300									70	33	33	17.1	61			
	2	Kenmore Elite 79023	89	\$2,000									69	30	34	15.8	60			
	3	LG LDCS24223S	89	\$1,300									69	33	33	17.1	61			
	4	Kenmore 69313	85	\$700									66	30	31	13.4	58			
	5	Amana ABB2224BRM	81	\$1,170									69	33	31	15.3	59			
	6	KitchenAid KRBR109ESS	79	\$1,530									67	30	31	12.1	61			
	7	Amana ABB1924BRM	78	\$1,170									66	30	31	12.5	58			
	8	GE GDE25ESKSS	78	\$1,575									69	33	35	17.1	79			
	9	KitchenAid KRBR102ESS	77	\$1,530									69	33	31	14.9	75			
	10	GE GDE21ESKSS	75	\$1,485									70	30	35	14.6	74			
	11	Fisher & Paykel Active-Smart RF170WDRUX5	73	\$2,300	-	-							68	32	28	13.0	69			
	12	Whirlpool WRB329DMBM	73	\$1,260									67	30	31	12.1	61			
	13	Bosch B11CB50SSS	71	\$2,160	-	-							79	24	26	8.4	46			
	14	Haier HRB15N3BGS	71	\$945	-	-							68	28	24	11.9	55			
	15	Whirlpool WRB322DMBM	71	\$1,260									69	33	31	14.9	75			
	16	Blomberg BRFB1822SSN	67	\$1,700	-	-							60	30	31	13.7	68			
	17	Bertazzoni REF31BEMXR	65	\$1,610	-	-							69	32	27	13.7	58			
	18	GE GLE12HSLSS	60	\$1,305									70	24	26	7.7	52			
	19	Whirlpool URB551WNGZ	57	\$1,260									74	24	27	8.4	51			
	20	Blomberg BRFB1522SS	40	\$1,950	-	-							76	28	28	14.7	68			
	21	Summit FFBF287SSIM	40	\$1,795	-	-							76	28	27	14.5	68			

THREE-DOOR FRENCH-DOOR

	1	Kenmore Elite 74113	85	\$2,700									69	36	36	21.5	99			
	2	LG LFXS32766S	85	\$3,510									69	36	34	20.9	99			
	3	LG LFC24770ST	83	\$1,710									69	33	33	17.4	78			
	4	Samsung RF28HDEDPPW	83	\$2,200									69	36	34	20.0	89			
	5	LG LRFDS3006S	82	\$2,700									71	36	34	20.5	94			
	6	GE GNE29GSKSS	81	\$1,965									70	36	34	20.9	84			
	7	Kenmore Elite 73153	81	\$2,200									69	36	34	19.5	95			
	8	LG LFC22770ST	81	\$1,620									68	30	33	15.4	76			
	9	LG LFXS30766S	81	\$3,420									69	36	34	19.1	101			
	10	GE Café CYE22TSHSS	80	\$2,790									70	36	30	15.1	86			
	11	GE GFD28GSLSS	80	\$2,905									70	36	33	19.8	103			



Ratings > Refrigerators

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features									
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star	Icemaker	Water dispenser
THREE-DOOR FRENCH-DOOR <i>Continued</i>																					
✓	12	GE GFE28GSKSS	80	\$1,800	↓	↓	↑	↑	↑	↑	↑		70	36	34	19.5	93	•	•	•	Ext.
✓	13	GE GYE22HSKSS	80	\$2,610	↓	↓	↑	↑	↓	↑	↑	•	70	36	30	15.1	86	•	•	•	Ext.
✓	14	GE Profile PYE22PSKSS	80	\$3,160	↓	↓	↑	↑	↓	↑	↑	•	70	36	30	15.1	86	•	•	•	Ext.
	15	Kenmore 70333	79	\$1,800	↓	↓	↑	↑	↓	↑	↑		69	36	32	16.3	97	•		•	Ext.
	16	Kenmore Elite 73163	79	\$2,400	↓	↓	↑	↑	↑	↑	↑		69	36	34	19.2	95	•	•	•	Ext.
	17	GE GFE26GSKSS	78	\$1,980	↓	↓	↑	↑	↑	↑	↑		70	36	35	17.1	91	•	•	•	Ext.
	18	Kenmore 71323	78	\$1,600	↓	↓	↑	↑	↑	↑	↑		68	30	33	15.3	76	•	•	•	Ext.
	19	LG LFXC24726S	78	\$3,060	↓	↓	↑	↑	↓	↑	↑	•	69	36	29	15.0	88	•	•	•	Ext.
	20	LG LFXS29766S	78	\$3,060	↓	↓	↑	↑	↑	↑	↑		69	36	35	19.6	95	•	•	•	Ext.
	21	Kenmore Elite 71313	77	\$1,500	↓	↓	↑	↑	↓	↑	↓		69	33	33	17.4	78	•	•	•	
	22	Kenmore Elite 73133	77	\$2,000	↓	↓	↑	↑	↓	↑	↑		69	33	33	15.7	89	•	•	•	Ext.
	23	LG LFCS22520S	77	\$1,530	↓	↓	↑	↑	↓	↑	↓		68	30	33	14.8	76	•	•	•	
	24	LG LFXS28968S	77	\$2,000	↓	↓	↑	↑	↑	↑	↑		70	36	34	19.4	94	•	•	•	Ext.
	25	Samsung RF20HFENBSR	77	\$1,350	↓	↓	↑	↑	↓	↑	↑		71	32	30	14.8	80	•	•	•	
	26	Samsung RF265BEAESG	77	\$2,200	↓	↓	↑	↑	↑	↑	↑		70	36	34	17.3	93	•	•	•	Ext.
	27	Kenmore 73115	76	\$2,400	↓	↓	↑	↑	↓	↑	↑		70	36	34	19.3	102	•		•	
	28	KitchenAid KRFC704FBS	76	\$3,960	↓	↓	↑	↑	↓	↑	↑	•	71	36	29	15.3	95	•		•	Ext.
	29	LG LFXS24663S	76	\$2,880	↓	↓	↑	↑	↓	↑	↑		70	36	32	16.7	89	•	•	•	Ext.
	30	GE GNE21FSKSS	75	\$1,440	↓	↓	↑	↑	↓	↑	↓		70	30	35	13.7	74	•	•	•	
	31	GE Profile PFE28KSKSS	75	\$2,700	↓	↓	↑	↑	↑	↑	↑		69	36	35	20.1	93	•	•	•	Ext.
	32	Ikea Nutid IX6HHEXDS [80288757]	75	\$1,800	–	–	↑	↑	↑	↑	↓	•	69	36	28	13.6	73	•	•	•	Ext.
	33	KitchenAid KRFF300ESS	75	\$1,710	↓	↓	↑	↑	↑	↑	↓		69	33	32	15.2	59	•	•	•	
	34	KitchenAid KRFF302ESS	75	\$1,800	↓	↓	↑	↑	↑	↑	↓		69	33	32	15.2	59	•	•	•	
	35	LG LFX21976ST	75	\$2,700	↓	↓	↑	↑	↓	↑	↑	•	70	36	28	13.5	82	•	•	•	Ext.
	36	LG LFXS24623S	75	\$2,430	↓	↓	↑	↑	↓	↑	↑		69	33	33	15.7	89	•	•	•	Ext.
	37	LG LFXS28566S	75	\$2,200	↓	↓	↑	↑	↑	↓	↑		70	36	34	19.2	93	•	•	•	Ext.
	38	Samsung RF28HFEDBSR	75	\$1,800	↓	↓	↑	↑	↓	↑	↑		69	36	34	20.0	94	•	•	•	Ext.
	39	GE Café CFE28TSHSS	74	\$2,790	↓	↓	↑	↑	↓	↑	↑		70	36	35	15.1	94	•	•	•	Ext.
	40	GE GNE25JSKSS	74	\$1,440	↓	↓	↑	↑	↑	↑	↓		69	33	35	16.4	79	•	•	•	Int.
	41	GE Profile PWE23KMKES	74	\$2,340	↓	↓	↑	↑	↑	↑	↑	•	69	36	29	16.0	77	•	•	•	Int.
	42	KitchenAid KRFC302ESS	74	\$2,970	↓	↓	↑	↑	↓	↑	↓	•	73	36	28	14.3	82	•		•	Int.
	43	LG LFCS25426D	74	\$1,100	↓	↓	↑	↑	↑	↑	↓		69	36	32	17.6	80	•	•	•	
	44	Maytag MFC2062FEZ	74	\$1,980	↓	↓	↑	↑	↑	↑	↓	•	69	36	28	13.6	73	•	•	•	Int.
	45	Samsung RF26J7500SR	74	\$1,900	↓	↓	↑	↑	↓	↑	↑		69	36	34	16.4	90	•	•	•	Ext.
	46	Samsung RF28HDEDBSR	74	\$2,200	↓	↓	↑	↑	↑	↑	↑		69	36	34	20.0	93	•	•	•	Ext.
	47	GE GFE24JSKSS	73	\$1,800	↓	↓	↑	↑	↓	↑	↓		70	33	36	15.2	88	•	•	•	Ext.
	48	GE Profile PYD22KSLSS	73	\$2,970	↓	↓	↑	↑	↑	↓	↑	•	70	36	28	19.4	94	•		•	Ext.
	49	Kenmore 70343	73	\$1,400	↓	↓	↑	↑	↑	↓	↑		69	36	34	18.2	92	•	•	•	Ext.
	50	LG LFX25974ST	73	\$1,700	↓	↓	↑	↑	↓	↑	↑		69	36	32	16.2	97	•	•	•	Ext.

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features									
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star	Icemaker	Water dispenser
THREE-DOOR FRENCH-DOOR <i>Continued</i>																					
	51	<b>Samsung</b> RF261BEAESR	73	\$1,350	↓	↓	↑	↑	↑	↓	↑		69	36	35	18.6	80	•	•	•	Int.
	52	<b>Samsung</b> RF263BEAESR	73	\$1,500	↓	↓	↑	↑	↑	↑	↑		69	36	35	17.1	82	•	•	•	Ext.
	53	<b>Fisher &amp; Paykel</b> Active-Smart RF170ADUSX4	72	\$2,400	–	–	↑	↑	↓	↑	↓	•	68	32	28	12.6	75	•	•	•	Ext.
	54	<b>LG</b> LFXS30726S	72	\$3,060	↓	↓	↑	↑	↑	↑	↑		69	36	34	19.5	96	•	•	•	Ext.
	55	<b>Daewoo</b> RFS-26ABT	71	\$1,150	–	–	↑	↑	↑	↑	↓		70	36	34	18.9	88	•	•	•	
	56	<b>GE</b> GNE27JSMSS	71	\$1,890	↓	↓	↑	↑	↑	↓	↓		70	36	34	21.0	82	•	•	•	Int.
	57	<b>LG</b> LFXS26566S	71	\$2,385	↓	↓	↑	↑	↓	↑	↑		70	36	33	15.9	91	•	•	•	Ext.
	58	<b>Maytag</b> MFI2570FEZ	71	\$1,890	↓	↓	↑	↑	↓	↑	↓		70	36	33	15.9	88	•	•	•	Ext.
	59	<b>Maytag</b> MFT2776FEZ	71	\$2,520	↓	↓	↑	↑	↑	↓	↑		70	36	33	18.3	91	•	•	•	Ext.
	60	<b>Samsung</b> RF220NCTASR	71	\$1,500	↓	↓	↑	↑	↓	↑	↓		67	30	34	16.0	81	•	•	•	
	61	<b>GE</b> Café CYE22USHSS	70	\$2,970	↓	↓	↓	↑	↓	↑	↑	•	70	36	30	15.1	86	•	•	•	Ext.
	62	<b>Kenmore</b> 70443	70	\$1,700	↓	↓	↑	↑	↓	↓	↑	•	69	36	29	14.7	85	•	•	•	Ext.
	63	<b>Kenmore</b> Elite 75053	70	\$2,800	↓	↓	↑	↑	↓	↑	↑		69	36	33	14.1	88	•	•	•	Ext.
	64	<b>LG</b> LFXC24796D	70	\$2,900	↓	↓	↑	↑	↓	↑	↑	•	70	36	29	14.5	92	•	•	•	Ext.
	65	<b>Maytag</b> MFF2558FEZ	69	\$1,530	↓	↓	↑	↑	↑	↑	↓		69	36	33	17.1	79	•	•	•	
	66	<b>Samsung</b> RF18HFENBSR	69	\$1,250	↓	↓	↑	↑	↓	↑	↓	•	71	33	29	13.0	77	•	•	•	
	67	<b>GE</b> GFE26JSMSS	67	\$1,800	↓	↓	↑	↑	↑	↓	↓		70	36	34	17.7	90	•	•	•	Ext.
	68	<b>KitchenAid</b> KRFF305ESS	67	\$1,800	↓	↓	↑	↑	↑	↑	↓		69	36	33	17.4	79	•	•	•	Int.
	69	<b>Whirlpool</b> WRF954CIHM	66	\$3,330	↓	↓	↑	↑	↓	↑	↑	•	70	36	29	15.4	87	•	•	•	Ext.
	70	<b>GE</b> GWE19JSLSS	65	\$1,500	↓	↓	↑	↑	↓	↓	↓	•	70	33	28	12.2	71	•	•	•	
	71	<b>Whirlpool</b> WRF532SMHZ	65	\$1,620	↓	↓	↑	↑	↑	↑	↓		69	33	32	15.2	59	•	•	•	
	72	<b>Whirlpool</b> WRF540CWHZ	65	\$1,890	↓	↓	↑	↑	↑	↑	↓	•	69	36	28	13.6	73	•	•	•	Int.
	73	<b>Amana</b> AFI2539ERM	63	\$1,710	↓	↓	↑	↑	↓	↑	↓		69	36	33	15.9	97	•	•	•	Ext.
	74	<b>Blomberg</b> BRFD2230SS	63	\$2,600	–	–	↓	↑	↓	↑	↑	•	70	36	30	14.3	71	•	•	•	Int.
	75	<b>Whirlpool</b> WRF736SDAM	63	\$1,980	↓	↓	↑	↑	↓	↑	↑		69	36	34	16.4	88	•	•	•	Ext.
	76	<b>GE</b> GYS22GSNSS	62	\$1,700	↓	↓	↑	↑	↓	↓	↑	•	70	36	29	15.0	94	•	•	•	Ext.
	77	<b>Whirlpool</b> WRF555SDFZ	62	\$1,600	↓	↓	↑	↑	↓	↑	↓		70	36	33	15.9	88	•	•	•	Ext.
	78	<b>BlueStar</b> FBFD36	61	\$3,295	–	–	↓	↑	↓	↑	↓	•	70	36	27	13.6	73	•	•	•	Int.
	79	<b>Fisher &amp; Paykel</b> Active-Smart RF201ADUSX5	61	\$2,600	–	–	↓	↓	↑	↑	↓	•	71	36	28	14.4	69	•	•	•	Ext.
	80	<b>Whirlpool</b> WRF995FIFZ	61	\$3,420	↓	↓	↑	↑	↑	↑	↑		70	36	37	21.6	97	•	•	•	Ext.
	81	<b>Samsung</b> RF23HCEDBSR	59	\$2,500	↓	↓	↓	↓	↑	↑	↑	•	69	36	29	16.0	90	•	•	•	Ext.
	82	<b>Whirlpool</b> WRF560SEYM	59	\$1,620	↓	↓	↑	↑	↓	↑	↓		68	30	33	13.3	72	•	•	•	Ext.
	83	<b>Whirlpool</b> WRF560SMHZ	59	\$1,440	↓	↓	↑	↑	↓	↑	↓		68	30	33	13.3	72	•	•	•	Ext.
	84	<b>Whirlpool</b> WRF535SMHZ	58	\$1,530	↓	↓	↑	↑	↑	↑	↓		69	36	33	17.4	79	•	•	•	Int.
	85	<b>Kenmore</b> 73105	56	\$2,100	↓	↓	↑	↓	↓	↑	↑		70	36	34	19.1	102	•	•	•	Ext.
	86	<b>Bosch</b> 800 Series B21CT80SNS	54	\$2,700	↓	↓	↑	↑	↓	↑	↑	•	70	36	29	13.4	80	•	•	•	
	87	<b>Bosch</b> 800 Series B26FT50SNS	54	\$2,520	↓	↓	↑	↑	↓	↑	↓		70	36	34	17.3	89	•	•	•	Ext.
	88	<b>DCS</b> RF201ACUSX1	54	\$3,150	–	–	↓	↓	↓	↑	↓	•	70	36	24	13.5	69	•	•	•	Ext.
	89	<b>GE</b> GYE18JBLTS	53	\$2,340	↓	↓	↑	↑	↓	↓	↓	•	70	33	28	11.2	79	•	•	•	Ext.

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features									
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star	Icemaker	Water dispenser
THREE-DOOR FRENCH-DOOR <i>Continued</i>																					
	90	Viking RVRF3361SS	52	\$3,250	—	—	↑	↑	↓	↑	↑	●	70	36	27	13.6	83	●	●	●	
	91	Frigidaire Gallery FGHN2868TF	48	\$2,025	↓	↓	↑	↑	↑	↑	↑	●	70	36	34	19.6	83	●	●	●	
	92	Frigidaire Gallery FGHB2868TF	46	\$1,700	↓	↓	↑	↑	↑	↑	↑	●	70	36	34	18.0	92	●	●	●	Ext.
	93	Frigidaire Gallery FGHG2368TF	44	\$2,295	↓	↓	↑	↑	↓	↑	↓	●	70	36	29	15.5	76	●	●	●	
	94	Frigidaire Gallery FGHD2368TF	43	\$1,800	↓	↓	↑	↑	↓	↑	↑	●	70	36	29	13.9	85	●	●	●	Ext.
	95	Frigidaire Gallery FGHF2366PF	41	\$1,900	↓	↓	↑	↑	↓	↑	↑	●	70	36	29	13.9	85	●	●	●	Ext.
	96	Frigidaire Gallery FGHN2866PF	41	\$1,935	↓	↓	↑	↓	↑	↑	↓	●	69	36	31	19.5	83	●	●	●	
	97	Frigidaire Professional FPBG2277RF	41	\$2,700	↓	↓	↑	↑	↓	↑	↓	●	70	36	29	16.0	83	●	●	●	
	98	Electrolux IQ-Touch EI23BC82SS	39	\$3,305	↓	↓	↑	↑	↓	↑	↑	●	70	36	29	15.9	83	●	●	●	
	99	Smeg FTU171X7	39	\$3,000	—	—	↓	↓	↓	↑	↑	●	70	36	33	16.9	88	●	●	●	Ext.
	100	Electrolux IQ-Touch EI23BC32SS	38	\$2,430	↓	↓	↑	↑	↑	↓	↑	●	70	36	29	15.9	85	●	●	●	
	101	Maytag MFF2258FEZ	38	\$1,620	↓	↓	↓	↓	↑	↓	↓	●	69	33	32	15.5	75	●	●	●	
	102	Electrolux Wave-Touch EW23BC87SS	36	\$3,790	↓	↓	↑	↑	↓	↓	↑	●	69	36	29	14.3	93	●	●	●	Ext.
	103	Frigidaire Professional FPBC2277RF	36	\$2,640	↓	↓	↑	↓	↓	↑	↑	●	70	36	29	14.4	93	●	●	●	Ext.
	104	Whirlpool WRF550CDHZ	36	\$2,880	↓	↓	↑	↑	↓	↓	↓	●	70	36	28	11.6	89	●	●	●	Ext.
	105	Electrolux IQ-Touch EI23BC37SS	34	\$2,835	↓	↓	↓	↑	↓	↑	↑	●	70	36	29	14.3	83	●	●	●	Ext.
FOUR-DOOR (OR MORE) FRENCH-DOOR																					
✓	1	Kenmore Elite 72483	81	\$2,500	↓	↓	↑	↑	↑	↑	↑	●	69	36	36	21.1	96	●	●	●	Ext.
	2	LG LMXS30746S	79	\$3,420	↓	↓	↑	↑	↑	↑	↑	●	69	36	36	21.1	96	●	●	●	Ext.
	3	LG LMXS30796D	79	\$3,000	↓	↓	↑	↑	↓	↑	↑	●	71	36	36	19.4	100	●	●	●	Ext.
	4	LG LNXS30866D	79	\$3,690	↓	↓	↑	↑	↑	↑	↑	●	69	36	37	21.7	99	●	●	●	Ext.
	5	Samsung RF23M8070SR	79	\$2,200	↓	↓	↑	↑	↓	↑	↑	●	70	36	29	14.5	82	●	●	●	Ext.
	6	LG Signature LUPXS3186N	78	\$6,305	↓	↓	↑	↑	↑	↑	↑	●	70	36	37	21.8	104	●	●	●	Ext.
	7	Samsung RF22K9381SR	78	\$2,795	↓	↓	↑	↑	↓	↑	↑	●	72	36	29	15.8	91	●	●	●	Ext.
	8	Samsung RF23M8570SG	78	\$3,100	↓	↓	↑	↑	↓	↑	↑	●	70	36	29	14.3	85	●	●	●	Ext.
	9	Samsung RF28K9070SR	78	\$2,600	↓	↓	↑	↑	↑	↑	↑	●	71	36	35	20.4	101	●	●	●	Ext.
	10	Samsung RF28HMELBSR	77	\$2,600	↓	↓	↑	↑	↓	↑	↑	●	69	36	29	15.1	86	●	●	●	Ext.
	11	Samsung RF28JBEDBSR	77	\$3,600	↓	↓	↑	↑	↓	↑	↑	●	70	36	34	16.8	93	●	●	●	Ext.
	12	Samsung RF28N9780SR	77	\$3,400	↓	↓	↑	↑	↑	↑	↑	●	72	36	34	13.9	100	●	●	●	Ext.
	13	Samsung RF28R7351SG	77	\$2,400	↓	↓	↑	↑	↓	↑	↑	●	70	36	34	18.0	97	●	●	●	Ext.
	14	Dacor DRF36C100SR	76	\$4,900	—	—	↑	↑	↑	↑	↑	●	69	36	31	14.3	71	●	●	●	Ext.
	15	LG LMXS28626S	76	\$2,100	↓	↓	↑	↑	↓	↑	↑	●	70	36	34	18.1	93	●	●	●	Ext.
	16	Samsung RF22KREDBSR	76	\$2,150	↓	↓	↑	↑	↓	↑	↑	●	70	36	29	14.9	86	●	●	●	Ext.
	17	Samsung RF23J9011SR	76	\$2,400	↓	↓	↑	↑	↑	↑	↑	●	72	36	29	16.1	88	●	●	●	Ext.
	18	Samsung RF28NHEDBSG	76	\$3,600	↓	↓	↑	↑	↓	↑	↑	●	70	36	34	12.7	96	●	●	●	Ext.
	19	Samsung RF30KMEDBSR	76	\$3,145	↓	↓	↑	↑	↑	↑	↑	●	70	36	36	20.0	95	●	●	●	Ext.

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features							
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star

FOUR-DOOR (OR MORE) FRENCH-DOOR *Continued*

	20	<b>Samsung</b> RF31FMESBSR	76	\$3,795									69	36	36	19.0	87				Ext.
	21	<b>LG</b> LMXC23746S	75	\$3,000									71	36	29	14.7	86				Ext.
	22	<b>Samsung</b> RF25HMEDBSR	75	\$1,900									69	33	34	16.6	89				Ext.
	23	<b>Samsung</b> RF28HMEDBSR	75	\$3,200									69	36	34	18.8	93				Ext.
	24	<b>LG</b> Signature LUPXC2386N	74	\$7,000									70	36	30	15.5	92				Ext.
	25	<b>Samsung</b> RF22NPEDBSR	74	\$3,600									70	36	29	15.0	88				Ext.
	26	<b>Kenmore</b> 72595	73	\$1,800									70	36	34	13.4	102				Ext.
	27	<b>KitchenAid</b> KRMF706EBS	73	\$3,780									70	36	34	17.1	99				Ext.
	28	<b>LG</b> LMXC23796D	73	\$4,050									69	36	30	14.8	76				Ext.
	29	<b>LG</b> LMXS27626S	73	\$2,405									69	36	33	17.6	92				Ext.
	30	<b>Maytag</b> MFX2676FRZ	73	\$3,355									69	36	34	17.5	100				Ext.
	31	<b>Samsung</b> Family Hub RF28K9580SR	73	\$3,695									72	36	35	19.0	100				Ext.
	32	<b>Whirlpool</b> Gold GZ25FSRX[Y]	72	\$2,250									69	36	34	17.0	82				Ext.
	33	<b>Whirlpool</b> WRV986FDEM	71	\$2,900									70	36	34	17.1	109				Ext.
	34	<b>Samsung</b> RF30HBEDBSR	70	\$2,995									69	36	36	20.5	95				Ext.
	35	<b>Bertazzoni</b> Professional Series REF36X	69	\$3,015	-	-							70	36	29	14.2	80				
	36	<b>Samsung</b> RF24FSEDBSR	67	\$3,150									69	36	28	14.3	86				Ext.
	37	<b>Whirlpool</b> WRX986SIHZ	63	\$2,790									69	36	34	17.9	73				Ext.
	38	<b>Haier</b> HRQ16N3BGS	62	\$1,000	-	-							71	33	27	12.5	58				
	39	<b>Whirlpool</b> WRX735SDHZ	62	\$2,070									70	36	32	16.0	88				Ext.
	40	<b>Haier</b> HRF15N3AGS	57	\$800	-	-							71	28	27	11.2	63				
	41	<b>Bosch</b> 800 Series B21CL80SNS	52	\$2,800									70	36	29	13.8	80				
	42	<b>Bosch</b> 800 Series B21CL81SNS	52	\$2,610									70	36	29	14.3	80				
	43	<b>Frigidaire</b> FFBN1721TV	44	\$990									70	33	30	13.9	65				

SIDE-BY-SIDES

	1	<b>GE</b> Profile PSS28KSHSS	77	\$1,980									70	36	33	17.0	95				Ext.
	2	<b>LG</b> LSXS26366S	76	\$1,500									69	36	34	20.7	92				Ext.
	3	<b>Kenmore</b> Elite 51863	74	\$1,800									70	36	30	16.2	78				Ext.
	4	<b>GE</b> Profile PSE25KSHSS	73	\$1,800									70	36	33	16.1	83				Ext.
	5	<b>LG</b> LSXC22486S	73	\$1,800									70	36	30	16.2	78				Ext.
	6	<b>LG</b> LSXS26326S	73	\$1,300									69	36	34	20.6	92				Ext.
	7	<b>Kenmore</b> 51763	72	\$1,300									69	36	34	18.7	79				Ext.
	8	<b>Kenmore</b> 51783	71	\$1,200									69	36	29	14.6	84				Ext.
	9	<b>KitchenAid</b> KRSC503ESS	71	\$2,790									71	36	28	16.2	88				
	10	<b>GE</b> GSS23HSHSS	69	\$1,485									70	33	33	15.2	87				Ext.
	11	<b>Whirlpool</b> WRS586FIEM	69	\$1,530									69	36	33	18.9	83				Ext.
	12	<b>Whirlpool</b> WRS588FIHZ	69	\$1,530									69	36	33	20.5	96				Ext.

Ratings > Refrigerators

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features								
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star	Icemaker
SIDE-BY-SIDES <i>Continued</i>																				
	13	<b>Frigidaire</b> FFSS2625TS	68	\$1,080	↑	↓	↑	↑	↑	↓	↓		70	36	32	17.4	91	•	•	Ext.
	14	<b>GE</b> Profile PZS22MSKSS	68	\$2,610	↑	↓	↑	↑	↓	↑	↑	•	70	36	29	13.8	86	•	•	Ext.
	15	<b>LG</b> LSXC22386S	68	\$1,980	↑	↑	↑	↑	↑	↑	↑	•	70	36	30	16.2	78	•	•	Ext.
	16	<b>Bosch</b> 300 Series B20CS30SNS	67	\$1,980	–	–	↑	↑	↑	↑	↓	•	70	36	28	14.5	76	•	•	Ext.
	17	<b>Frigidaire</b> FGSS2635TF	67	\$1,100	↑	↓	↑	↑	↑	↓	↑		70	36	34	18.5	91	•	•	Ext.
	18	<b>Kenmore</b> Elite 51773	67	\$1,600	↑	↓	↓	↑	↑	↑	↑		69	36	34	21.8	95	•	•	Ext.
	19	<b>Whirlpool</b> WRS571CIDM	67	\$1,440	↑	↓	↑	↑	↓	↓	↑	•	69	36	28	14.6	84	•	•	Ext.
	20	<b>GE</b> GZS22IYNFS	66	\$1,400	↑	↓	↑	↑	↓	↓	↑	•	70	36	28	14.5	86	•	•	Ext.
	21	<b>KitchenAid</b> KRSF505ESS	66	\$2,250	↓	↓	↑	↑	↑	↑	↑		69	36	34	18.7	79	•	•	Ext.
	22	<b>GE</b> GSS25GSHSS	65	\$1,000	↑	↓	↑	↑	↑	↓	↑		70	36	33	16.3	91	•	•	Ext.
	23	<b>Kenmore</b> 51335	65	\$1,100	↑	↓	↑	↑	↑	↓	↓		70	36	32	10.8	90	•	•	Ext.
	24	<b>Kenmore</b> Elite 51823	65	\$1,400	↑	↓	↑	↑	↑	↓	↓		66	33	32	17.1	78	•	•	Ext.
	25	<b>LG</b> LSXS26386S	65	\$1,600	↑	↑	↑	↑	↑	↑	↑		70	36	34	20.3	84	•	•	Ext.
	26	<b>Amana</b> ASI2175GRS	64	\$1,035	↑	↓	↑	↑	↓	↓	↓		67	33	32	12.7	85	•	•	Ext.
	27	<b>Frigidaire</b> FGSC2335TF	64	\$1,200	↑	↓	↑	↑	↑	↓	↑	•	70	36	29	16.0	87	•	•	Ext.
	28	<b>Whirlpool</b> WRS321SDHZ	64	\$1,170	↑	↓	↑	↑	↓	↓	↓		67	33	32	12.7	85	•	•	Ext.
	29	<b>Whirlpool</b> WRS325FDAM	64	\$1,000	↑	↓	↑	↓	↑	↓	↓		69	36	33	15.1	90	•	•	Ext.
	30	<b>Whirlpool</b> WRS325SDHZ	64	\$1,000	↑	↓	↑	↓	↑	↓	↓		69	36	33	15.1	90	•	•	Ext.
	31	<b>Kenmore</b> 51115	63	\$1,050	↑	↓	↑	↓	↑	↓	↓		69	36	33	15.1	90	•	•	Ext.
	32	<b>Frigidaire</b> FFHS2322MW	62	\$945	↑	↓	↑	↑	↑	↓	↓		70	33	32	15.7	87	•	•	Ext.
	33	<b>Samsung</b> RS25H5121SR	62	\$1,600	↓	↓	↑	↑	↑	↑	↑		69	36	34	18.6	82	•	•	Ext.
	34	<b>Frigidaire</b> FFSC2323LS	61	\$1,710	↑	↓	↑	↑	↑	↓	↓	•	70	36	28	15.3	87	•	•	Ext.
	35	<b>Maytag</b> MSC21C6MFZ	61	\$1,530	↑	↓	↑	↑	↓	↑	↑	•	69	36	28	14.1	84	•	•	Ext.
	36	<b>Samsung</b> RH25H5611SR	61	\$1,500	↓	↓	↑	↑	↑	↑	↑		70	36	35	19.0	83	•	•	Ext.
	37	<b>KitchenAid</b> KSF22C4CYY	60	\$1,700	↓	↓	↑	↑	↑	↑	↓		66	33	33	13.4	65	•	•	Ext.
	38	<b>Samsung</b> RS25J500DSR	60	\$1,000	↓	↓	↑	↑	↑	↑	↑		69	36	34	18.5	90	•	•	Ext.
	39	<b>Whirlpool</b> WRS331SDHM	60	\$1,260	↑	↓	↑	↑	↓	↓	↓		67	33	32	13.7	78	•	•	Ext.
	40	<b>Whirlpool</b> WRS555SIHZ	60	\$1,350	↑	↓	↑	↓	↑	↓	↓		70	36	32	17.7	90	•	•	Ext.
	41	<b>GE</b> GSS25IYNFS	59	\$1,300	↑	↓	↑	↑	↑	↓	↑		70	36	32	17.0	91	•	•	Ext.
	42	<b>GE</b> GSE23GSKSS	58	\$1,440	↑	↓	↑	↑	↓	↑	↑		69	33	33	14.1	79	•	•	Ext.
	43	<b>Samsung</b> RS22HDHPNSR	57	\$1,900	↓	↓	↑	↑	↓	↑	↑	•	69	36	28	19.5	83	•	•	Ext.
	44	<b>Blomberg</b> BSBS2230SS	56	\$2,000	–	–	↓	↓	↑	↑	↑	•	72	36	29	14.8	75	•	•	Ext.
	45	<b>GE</b> GZS22DSJSS	56	\$2,070	↑	↓	↓	↑	↓	↑	↓	•	70	36	27	14.0	86	•	•	Ext.
	46	<b>Kenmore</b> 41173	56	\$800	↑	↓	↑	↓	↑	↓	↓		70	36	32	17.5	74	•	•	Opt.
	47	<b>Whirlpool</b> WRS315SNHM	56	\$1,080	↑	↓	↑	↓	↑	↓	↓		70	36	32	17.5	74	•	•	Opt.
	48	<b>Whirlpool</b> WRS315SDHM	55	\$1,170	↑	↓	↑	↓	↑	↓	↓		70	36	32	16.4	91	•	•	Ext.
	49	<b>Samsung</b> RH22H9010SR	54	\$2,000	↓	↓	↑	↑	↑	↑	↑	•	69	36	28	15.3	82	•	•	Ext.
	50	<b>Whirlpool</b> WRS335FDDM	52	\$1,260	↑	↓	↑	↓	↑	↑	↓		69	36	33	15.4	83	•	•	Ext.
	51	<b>Amana</b> ASI2575GRS	46	\$950	↑	↓	↑	↓	↑	↓	↓		70	36	32	16.8	91	•	•	Ext.

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results					Features									
					Predicted reliability	Owner satisfaction	Temperature uniformity	Thermostat control	Energy efficiency	Noise	Ease of use	Cabinet-depth model	Exterior height (in.)	Exterior width (in.)	Exterior depth (in.)	Total usable capacity (cu. ft.)	Energy cost/yr. (\$)	Stainless/SS-look option	Energy Star	Icemaker	Water dispenser
SIDE-BY-SIDES <i>Continued</i>																					
	52	<b>Samsung</b> RH29H9000SR	46	\$2,000									69	36	36	21.2	91				Ext.
	53	<b>Electrolux</b> EI26SS30JS	38	\$1,710									70	36	34	16.1	96				Ext.
BUILT-INS																					
	1	<b>Thermador</b> Freedom Collection Professional Series T36BT920NS	83	\$9,300									84	36	25	13.3	75				
	2	<b>Jenn-Air</b> JF42NXFXDE	81	\$9,400									83	42	26	17.0	82				
	3	<b>Miele</b> MasterCool KF1903SF	81	\$9,100	-	-							83	36	25	14.1	74				
	4	<b>Bosch</b> Integra 800 Series B36BT830NS	80	\$7,800									84	36	25	13.8	80				
	5	<b>Jenn-Air</b> JB36NXFXRE	80	\$7,400									83	36	26	14.9	77				
	6	<b>Sub-Zero</b> BI-42UFD/S	79	\$9,800									83	42	26	17.4	89				
	7	<b>Dacor</b> Modernist DRF427500AP	78	\$10,500	-	-							85	42	25	16.6	81				Int.
	8	<b>Sub-Zero</b> IT36CI	78	\$7,600									83	36	25	15.1	77				
	9	<b>Dacor</b> Modernist DRF367500AP	77	\$8,200	-	-							84	36	24	14.6	71				Int.
	10	<b>Sub-Zero</b> BI42SIDSPH	77	\$11,345									84	42	26	16.4	96				Int.
	11	<b>KitchenAid</b> KBFN502ESS	76	\$8,280									83	42	26	17.0	82				
	12	<b>KitchenAid</b> KBBR306ESS	75	\$6,745									83	36	26	14.9	77				
	13	<b>Thermador</b> Freedom Collection T30BB820SS	74	\$5,775									84	30	25	12.2	78				
	14	<b>Miele</b> PerfectCool KFN9955IDE	71	\$7,000	-	-							80	36	24	13.6	72				
	15	<b>KitchenAid</b> KBFN406ESS	70	\$7,510									83	36	26	14.5	85				
	16	<b>Miele</b> KFN9855IDE	69	\$5,500	-	-							80	36	25	13.7	55				
	17	<b>GE</b> Monogram ZIPP360NHSS	68	\$8,500									84	36	26	14.0	85				
	18	<b>Blomberg</b> BRFB1920SS	67	\$6,400	-	-							84	30	25	12.8	72				
	19	<b>Liebherr</b> CS2060	62	\$4,815									80	36	25	13.7	69				
	20	<b>Fisher &amp; Paykel</b> RS36W80J	61	\$5,300	-	-							80	36	24	12.1	69				
	21	<b>Liebherr</b> CBS2062	61	\$6,420									80	36	25	13.9	68				
	22	<b>Liebherr</b> HCB1560	55	\$5,600									80	30	24	10.9	65				
	23	<b>Viking</b> VCBB5363ERSS	43	\$9,360									83	35	24	15.3	78				
	24	<b>Viking</b> VCSB5423SS	43	\$9,890									83	42	26	18.3	91				
	25	<b>Viking</b> Professional 7 Series VBI7360WRSS	34	\$12,040									84	36	25	14.6	77				

**HOW WE TEST:** **Temperature uniformity** is the ability to mitigate warm and cold spots in the fridge and freezer compartments. **Thermostat control** assesses the ability to reach and maintain a set temperature despite changes in room temperature. **Energy efficiency**

indicates energy consumption based on usable storage space and the national average electricity cost. **Noise** reflects quietness of operation based on noise-meter readings and a panel of listeners. **Ease of use** assesses layout and features. **Price** is approximate retail. **Overall Score**

combines test results with survey data for predicted reliability and owner satisfaction. **Predicted reliability** estimates the likelihood that newly purchased models from a given brand will develop problems or break within the first five years. **Owner satisfaction** reflects the

proportion of CR members who are extremely likely to recommend the refrigerator they bought. In cases where we have insufficient survey data to provide a brand-level rating, indicated by a gray dash (-), we assume the model has average reliability and satisfaction.





Ranges

# Range Finder

ONE OVEN OR TWO? FOUR BURNERS, FIVE, OR MORE? THIS DO-IT-ALL APPLIANCE COMES IN SIZES AND STYLES TO FIT YOUR COOKING NEEDS—AND YOU DON'T HAVE TO SPEND A FORTUNE TO GET GREAT PERFORMANCE AND CONVENIENT FEATURES.

The range is the workhorse of the kitchen, and if it's stylish, it's probably the centerpiece, too. Electric smoothtop ranges remain the best sellers, but you have more options than ever, including double-oven models for the multitasker in all of us. Electric induction ranges are coming down in price, and for gas models we've found that you can get good looks and top performance without forking over a fortune on a pro-style model. Read on to learn how.



## Ranges



### ● SMART SHOPPING

Remodeling or starting from scratch? Cooking for a crowd or just for two—or one? These topics and others will help you decide what you need in a new range.

#### TYPE

Freestanding ranges are the most widely sold and easiest to install. The oven control panel is usually on the back panel, above the cooktop surface. But manufacturers of many new models have moved the oven controls to the front and eliminated

the back panel; these models offer the same ease of installation. For an even more custom built-in look, there are slide-in models where the cooktop rests on the counter on either side.

#### SIZE

Most electric and gas ranges are 30 inches wide, which is the size we buy and test. Pro-style ranges usually span 36 inches or more; we test 30-inch and 36-inch models. They're big on style but aren't the

best-performing ranges we've tested. Even regular ranges now have beefy knobs, rugged grates, stainless trim, and more style for a lot less money.

#### CAPACITY

A roomy oven comes in handy when baking or entertaining. We measure oven space you can actually use, so check the capacity scores in our range ratings. The smallest ovens in our tests are a little more than 2 cubic feet; the largest are nearly 4 cubic feet.



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## ● FOCUS ON FEATURES

Here's a look at some of the perks found on the newest models.

### **CONTROL LOCKOUT**

It lets you disable the oven controls. We recommend it if the electronic-oven control panel is at the front of the range rather than on the back panel, especially if small children are in the house.

### **DOUBLE OVENS**

Two separate ovens let you, say, roast a turkey in one while baking pies in the other, and at different temperatures. Some ranges pair a smaller top oven with a larger oven below; others have two same-sized ovens. Keep in mind that there's no storage drawer, and usually the convection feature is in the bottom oven.

### **EXPANDABLE ELEMENTS, A BRIDGE, AND OVAL BURNERS**

On gas cooktops, oval burners accommodate griddles and elongated pans. Certain electric rangetops have an elongated bridge element that spans two burners to fit a griddle or other odd-shaped cookware. Most electric radiant and induction smooth-tops have an expandable burner that lets you choose the size that best matches the pot's diameter.

### **HOT-SURFACE WARNING LIGHTS**

These lights warn you when an element is still hot, and they're especially useful on electric radiant smooth-tops. Some ranges have a warning light for each burner; others have one.

### **CONVECTION**

Many mid- and higher-priced ranges use one fan or more to circulate hot air in the oven. Some ovens, usually electric models, have an additional convection heating element. Convection typically reduces cooking time, especially for large roasts.

### **VARIABLE BROIL**

Most electric and gas ovens have this feature. Variable broil provides adjustable settings for foods that need slower or faster cooking.

### **TIME/DELAYED START**

This lets you set a time for the electric or gas oven to start and stop cooking. But this feature is not essential; it mainly buys you pre-heating time, and most foods shouldn't stay in a cold oven for long.



MIELE

### ● ON THE MARKET

There are three types of ranges: electric, gas, and dual-fuel, which pairs a gas cooktop with an electric oven. Both gas and electric have their advantages.

#### **ELECTRIC SMOOTHTOP**

Ranges with electric radiant smoothtops are the popular pick. All the models in our tests have at least one high-power burner. Most have expandable dual or triple elements that let you switch from a large, high-power element to

a small, lower-power element within it. Certain ranges have a warming element in the center to keep side dishes warm.

There's a lot of residual heat, so when reducing the temperature it can take a few minutes to really settle at the lower setting.

#### **ELECTRIC INDUCTION**

Electric ranges with an induction cooktop use magnetic coils below a ceramic glass surface to quickly generate heat directly to the pan, offering

precise simmering and control. You'll find these models in our ratings of electric ranges.

Magnetic cookware is needed for induction to work. If a magnet strongly sticks to the bottom of a pot, it will work with an induction cooktop. Certain stainless steel cookware is induction-capable.

#### **GAS**

The capacity of a burner is measured in British thermal units (Btu) per hour. Most ranges have four surface burners in

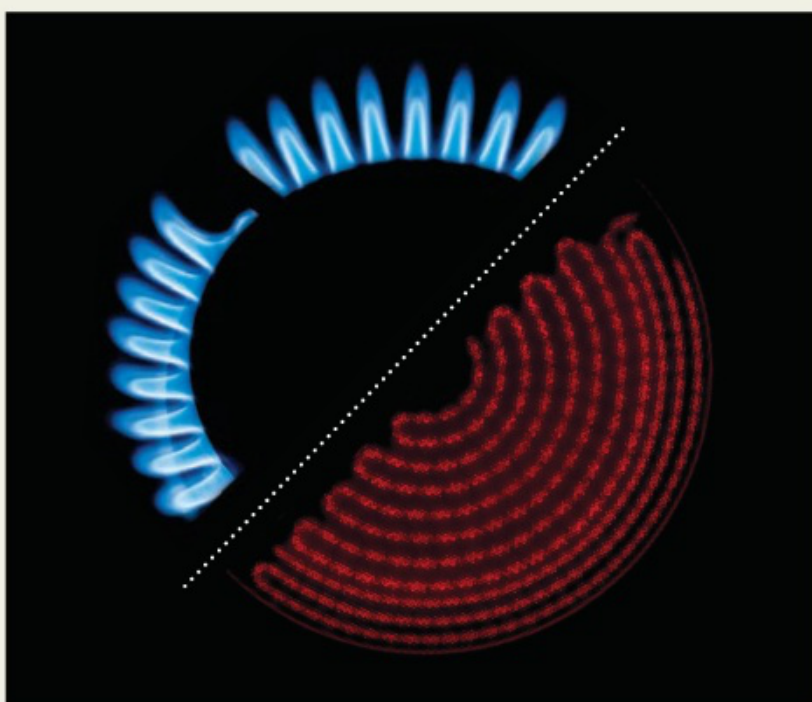
three sizes: one or two medium-power burners (about 9,000 Btu), a small burner (about 5,000 Btu), and one or two large ones (about 12,000 Btu or more). Some have a fifth burner instead of a center section. Response time is quick, especially when compared with a radiant smoothtop. And with most gas burners, you can strike a match to light them when the power is out.

#### TIP

Induction ranges require magnetic cookware to work. Some stainless steel cookware is induction-capable, but (as for any smoothtop range) make sure the pot or pan has a flat bottom.

# Gas or Electric Range—Which Is Better?

EACH TYPE HAS ITS STRENGTHS, AND THEY MIGHT NOT BE WHAT YOU ASSUME. THE GOOD NEWS IS THAT EITHER ONE CAN DELIVER GREAT RESULTS.



When your range conks out, you're typically limited to replacing the type you have with one that runs on the same fuel source. "Most consumers prefer to cook with gas, but of course, not everyone has gas service," says Claudette Ennis, a market analyst who covers ranges for Consumer Reports.

In fact, only about half the homes in the U.S. have that option; the rest are electric. But as much as gas ranges are hyped in real estate listings and on cooking shows, do they deliver cooking chops that are significantly better than electric?

"If you could determine how well a range could cook from its fuel source, my job would be pretty boring," says Tara Casaregola, who oversees CR's cooking appliance lab. "We see the greatest discrepancies between individual models, and you can find excellent choices in gas or electric."

In CR's range tests, the best models of either type deliver solid performance across the board. Read on for a breakdown of the two types. And be assured that if you live in an area without natural gas service, your culinary ambitions won't be limited by the type of range you own.

## HOW WE COMPARE PERFORMANCE

We focus on the electric smoothtop and gas ranges in our ratings because they make up a majority of what consumers see in stores.

We compare results from the four most crucial tests we perform: ones for high cooktop heat, low cooktop heat, baking, and broiling. And although performance varies from model to model whether the range is gas or electric, our tests show which type of fuel has the edge in each assessment.

## THE BOTTOM LINE

In most cases, electric ranges have a serious performance edge over gas models. But there are exceptions to almost every rule, and that's certainly the case here. Within our range ratings, you'll find plenty of models that earn top scores in each test regardless of fuel source.

Those numbers should give you hope if you're limited to electric. But if you're fortunate enough to have a choice between gas and electric, you might want to do some extra research to make sure you get a range that best fits your style of cooking.

## Testing Showdown: Electric vs. Gas

### LOW HEAT

Any range will eventually boil water. But there's no cure for erratic simmering, which can scorch delicate sauces in an instant.

**Which simmers better?** Electric offers a slight edge, with about 60 percent of the models in our

tests earning Excellent marks vs. 48 percent of gas ranges.

### HIGH HEAT

Manufacturers of gas and electric ranges have long competed to maximize the output of large burners.

**Which is faster?** Electric, by a mile. Of the 50 electric smoothtop

ranges in our ratings, about 68 percent earn a score of Excellent for our high-heat cooking test. None of the gas ranges we tested did.

### BAKING

Lofty cakes aren't a given unless your oven bakes evenly.

**Which bakes better?** Gas. Over two-thirds

of the models in our ratings earned scores of Excellent or Very Good in our slew of baking tests.

### BROILING

Some of the biggest performance differences we see are in broiler performance.

**Which broils better?** Surprise: Gas ranges

routinely underperform compared with their electric counterparts in our evaluations. Sixty-two percent of electric ovens earn scores of Excellent or Very Good in our broiling tests. Less than 20 percent of gas ranges achieve that, despite the fact that they broil with a flame.

# Recommended Products

The recommended ranges will bring a large pot of water to a fast boil, hold a big batch of sauce or chili at a low simmer, and deliver dozens of cookies that are evenly baked and browned. They all do at least an okay job broiling, and many are excellent—nice if you enjoy a good steak or burger. The ovens are large, and self-cleaning is good or better. CR Best Buys are recommended ranges that combine impressive performance and value, and at least good reliability.

## ELECTRIC SMOOTHTOP



SMOOTHTOP, SINGLE OVEN (30-INCH)

**GE PROFILE**  
**PB911SJSS**  
\$1,085

85

This top-rated freestanding range has four cooktop elements; one is high-power. It excels at fast heat and simmering. Baking and broiling are very good. Oven capacity is large, and it has a convection feature and a cooking drawer. Self-cleaning is excellent.  
[ge.com](http://ge.com)



SMOOTHTOP, DOUBLE OVEN (30-INCH)

**WHIRLPOOL**  
**WGE745COFS**  
\$1,200

82

Pairing a smaller top oven with a larger oven below, this freestanding model has four burners—two that are high-power for fast heat—plus a warming element on the cooktop. High and low cooktop heat are superb. Broiling is excellent, and baking and self-cleaning are very good.  
[lg.com](http://lg.com)



SMOOTHTOP, DOUBLE OVEN (30-INCH)

**SAMSUNG**  
**NE58F9710WS**  
\$1,600

81

This range has one oven cavity and a single door but comes with a partition that lets you cook at different temperatures simultaneously. The cooktop's high-power burner heat is fast. Simmering, broiling, and self-cleaning are superb, and baking is impressive. The oven has convection.  
[samsung.com](http://samsung.com)

## GAS



GAS, SINGLE OVEN (30-INCH)

**SAMSUNG**  
**NX58H9500WS**  
\$1,600

79

This slide-in gas range earns Very Good scores almost across the board. Simmering is superb. It has five cooktop burners; two are high-power. The oven has five rack positions and a warming drawer below.  
[samsung.com](http://samsung.com)



GAS, SINGLE OVEN (30-INCH)

**SAMSUNG**  
**NX58H5600SS**  
\$680

76

Five cooktop burners and a large oven capacity make this well-priced gas range a good choice for cooking for a crowd. It had Excellent scores in our low-heat cooktop performance tests and was very good at baking and broiling.  
[samsung.com](http://samsung.com)



GAS, SINGLE OVEN (30-INCH)

**SAMSUNG**  
**NX58K3310SS**  
\$720

75

This freestanding gas range served up impressive performance in our baking and cooktop low tests, turning out evenly baked cookies and easily simmering tomato sauce. It has a large oven capacity, five cooktop burners, two of which are high-powered, five oven rack positions, and touchpad controls.  
[samsung.com](http://samsung.com)



DUAL-FUEL, SINGLE OVEN (30-INCH)

**LG LSD4913ST**  
\$1,600

75

Very Good baking and Excellent broiling scores, plus a large oven capacity, help to put this model near the top of our ratings. But it is only fair at self-cleaning, and its large burner struggled to keep tomato sauce at a low simmer. It has five cooktop burners, continuous grates, and convection oven mode.  
[lg.com](http://lg.com)

## ELECTRIC INDUCTION



INDUCTION  
(30-INCH)

**GE PROFILE  
PHS930SLSS**  
\$2,435

**85**

Overall, this range is excellent, offering superb fast cooktop heat from its highest-power burner and steady simmering. Baking and broiling are very good. The large oven has a convection mode, and the self-cleaning cycle is excellent.  
[ge.com](http://ge.com)



INDUCTION  
(30-INCH)

**KENMORE ELITE  
95073**  
\$1,590

**83**

This range impresses our testers across the board, offering superb cooktop performance at high and low heats, and very good baking and broiling. The oven capacity is large, and self-cleaning is excellent.  
[kenmore.com](http://kenmore.com)



INDUCTION  
(30-INCH)

**FRIGIDAIRE GALLERY  
FGIF3036TF**  
\$1,080

**82**

This induction range has four cooktop elements, all of which are high-power, and its highest-power element excels at fast heat and simmering. The oven capacity is very good and delivers very good results for baking and excellent for broiling. The oven has five rack positions and convection.  
[frigidaire.com](http://frigidaire.com)



INDUCTION  
(30-INCH)

**LG LSE4617ST**  
\$2,400

**81**

This excellent induction range scores in the excellent or very good range on all our cooktop, baking, and broiling tests, but self-cleaning was mediocre. The oven capacity is large, and the model can be wirelessly controlled via a smartphone app.  
[lg.com](http://lg.com)



DUAL-FUEL DOUBLE  
OVEN (30-INCH)

**LG SIGNATURE  
LUTD4919SN**  
\$3,240

**84**

Top-rated, this front-control double-oven range has five surface burners, two that are high-power. Cooktop high and baking are very good; simmering, broiling, and self-cleaning are excellent.  
[lg.com](http://lg.com)



DUAL-FUEL  
DOUBLE-OVEN (30-INCH)

**SAMSUNG  
NY58J9850WS**  
\$2,700

**80**

This dual-fuel model's high-power burner delivers fast cooktop heat and is superb at simmering. Baking and broiling are impressive, but self-cleaning is just good. This range has a single hinged door; the upper section can open separately, but the whole door opens to access the lower oven.  
[samsung.com](http://samsung.com)



DUAL-FUEL, PRO-STYLE  
(30-INCH)

**KITCHENAID  
KDRS407VSS**  
\$4,230

**70**

Cooktop performance—it scores Excellent at simmering tomato sauce and Very Good at bringing a pot of water to a boil—help to put this pro-style range at the top of the pack. It's also very effective at self-cleaning. It has a convection mode and a temperature probe.  
[kitchenaid.com](http://kitchenaid.com)



GAS, PRO-STYLE  
(30-INCH)

**MONOGRAM  
ZGP304NRSS**  
\$5,000

**68**

This range outperforms most others of its type. It has a large oven and excels at simmering. Cooktop high, baking, broiling, and self-cleaning are all good. Predicted reliability and owner satisfaction are very good.  
[monogram.com](http://monogram.com)



Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results						Features					
					Predicted reliability	Owner satisfaction	Cooktop high	Cooktop low	Baking	Broiling	Oven capacity	Self-cleaning	High-power burners	Medium-power burners	Low-power burners	Convection mode	Slide-in	Stainless steel available
ELECTRIC SMOOTHTOP, SINGLE OVEN (30-INCH)																		
✓	1	GE Profile PB911SJSS	85	\$1,085	↑	↓	↑	↑	↑	↑	↑	↑	2	0	2	•	•	
Ⓢ	2	LG LRE3193ST	83	\$1,000	↑	↓	↑	↑	↑	↑	↑	NA	2	0	2	•	•	
✓	3	Frigidaire Gallery FGEF3036TD	81	\$750	↑	↓	↑	↑	↑	↑	↑	↑	2	0	2	•	•	
✓	4	Kenmore Pro 92583	81	\$2,250	↑	↓	↑	↑	↑	↑	↑	↑	2	1	1	•	•	
✓	5	LG LSE4613ST	81	\$1,350	↑	↓	↑	↑	↑	↑	↑	↓	2	0	2	•	•	
	6	Samsung NE58F9500SS	80	\$1,200	↓	↓	↑	↑	↑	↑	↑	↑	2	0	2	•	•	
	7	GE JS760SLSS	78	\$1,100	↑	↓	↑	↑	↑	↑	↑	↑	2	0	2	•	•	
	8	GE JB655SKSS	77	\$600	↑	↓	↑	↑	↓	↑	↑	↑	2	0	2	•	•	
	9	LG LRE3194BD	77	\$750	↑	↓	↑	↑	↑	↑	↑	↓	2	0	2	•	•	
	10	Whirlpool WEE510S0FS	77	\$1,080	↑	↓	↑	↑	↑	↓	↑	↑	2	0	2	•	•	
	11	Samsung NE59J7630SS	75	\$900	↓	↓	↑	↑	↑	↑	↑	↑	2	0	2	•	•	
	12	Samsung NE59N6650SS	75	\$1,000	↓	↓	↑	↓	↑	↑	↑	↑	2	0	2	•	•	
	13	GE Adora JB755BJTS	73	\$860	↑	↓	↑	↓	↑	↓	↑	↑	2	0	2	•	•	
	14	Samsung NE59M4320SS	73	\$650	↓	↓	↑	↑	↑	↓	↑	↑	2	0	2	•	•	
	15	Café CES700P2MS1	71	\$1,600	↑	↓	↑	↑	↑	↓	↑	↓	1	2	1	•	•	
	16	Frigidaire FFEF3054TS	70	\$675	↑	↓	↑	↑	↑	↓	↑	↑	2	0	2	•	•	
	17	GE JS645SLSS	70	\$1,000	↑	↓	↑	↓	↓	↓	↑	↑	2	0	2	•	•	
	18	Electrolux EI30EF45QS	67	\$2,205	↓	↑	↑	↑	↑	↑	↓	↑	2	0	2	•	•	
	19	Frigidaire FFEH3051VS	67	\$1,000	↑	↓	↑	↓	↓	↑	↑	NA	2	0	2	•	•	
	20	Frigidaire FFEH3054US	67	\$800	↑	↓	↑	↓	↓	↑	↑	↑	2	0	2	•	•	
	21	Whirlpool WFE515S0ES	67	\$630	↑	↓	↑	↑	↑	↓	↑	↑	2	0	2	•	•	
	22	Frigidaire LGEF3046TF	66	\$900	↑	↓	↑	↓	↑	↑	↑	↑	2	0	2	•	•	
	23	GE JBS60RKSS	66	\$605	↑	↓	↑	↓	↓	↓	↑	NA	1	1	2	•	•	
	24	Maytag MER8800FZ	65	\$900	↓	↓	↑	↑	↑	↑	↑	↓	2	0	2	•	•	
	25	Kenmore 95123	64	\$1,300	↑	↓	↑	↑	↓	↑	↑	↓	2	0	2	•	•	
	26	Kenmore Elite 95223	64	\$2,020	↑	↓	↑	↑	↑	↑	↑	↓	2	0	2	•	•	
	27	Samsung NE59M4310SS	63	\$530	↓	↓	↑	↓	↓	↓	↑	↑	2	0	2	•	•	
	28	KitchenAid KFEG500ESS	60	\$1,250	↓	↓	↑	↑	↑	↓	↑	↓	2	0	2	•	•	
	29	Whirlpool WFE775H0HZ	60	\$950	↑	↓	↑	↑	↓	↓	↑	↓	2	0	2	•	•	
	30	GE JB645RKSS	59	\$630	↑	↓	↑	↓	↓	↓	↑	↑	2	0	2	•	•	
	31	Whirlpool WFE320M0EW	59	\$420	↑	↓	↑	↑	↓	↓	↑	NA	2	0	2	•	•	
	32	KitchenAid KSEB900ESS	58	\$2,400	↓	↓	↑	↑	↓	↑	↑	↓	2	0	2	•	•	
	33	Whirlpool WFE975H0HV	58	\$1,170	↑	↓	↑	↓	↑	↑	↑	↓	2	0	2	•	•	
	34	Frigidaire FFEF3052TS	57	\$550	↑	↓	↑	↑	↓	↓	↓	NA	2	0	2	•	•	

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results						Features					
					Predicted reliability	Owner satisfaction	Cooktop high	Cooktop low	Baking	Broiling	Oven capacity	Self-cleaning	High-power burners	Medium-power burners	Low-power burners	Convection mode	Slide-in	Stainless steel available

ELECTRIC SMOOTHTOP, SINGLE OVEN (30-INCH) *Continued*

	35	Whirlpool WEE745H0FS	57	\$1,200									2	0	2			
	36	Whirlpool WEE750H0HZ	55	\$1,300									2	0	2			
	37	Whirlpool WFE520S0FS	53	\$800									2	0	2			
	38	Whirlpool WFE550S0HZ	49	\$950									2	0	2			
	39	Whirlpool WFE525S0HZ	47	\$720									2	0	2			
	40	Maytag MER6600FZ	45	\$600									2	0	2			
	41	Amana AER6303MF	43	\$440								NA	0	2	2			

ELECTRIC SMOOTHTOP, DOUBLE OVEN (30-INCH)

	1	Whirlpool WGE745COFS	82	\$1,200									2	0	2			
	2	Samsung NE58F9710WS	81	\$1,600									1	2	1			
	3	LG LDE4415ST	79	\$1,620									2	0	2			
	4	GE JB860SJSS	78	\$1,350									2	0	2			
	5	LG LTE4815ST	78	\$1,700									2	0	2			
	6	Samsung NE59J7850WS	78	\$1,400									1	2	1			
	7	Ikea Betrodd 602.885.60 [IES900DS]	72	\$1,000	-	-							2	0	2			
	8	Maytag MET8800FZ	72	\$1,620									1	2	1			

ELECTRIC INDUCTION

	1	GE Profile PHS930SLSS	85	\$2,435									3	1	NA			
	2	Kenmore Elite 95073	83	\$1,590									2	1	1			
	3	Frigidaire Gallery FGIF3036TF	82	\$1,080									4	NA	NA			
	4	LG LSE4617ST	81	\$2,400									2	2	NA			
	5	Samsung NE58K9560WS/AA	79	\$2,200									1	3	NA			
	6	Frigidaire FFIF3054TS	78	\$1,000									4	NA	NA			

GAS AND DUAL-FUEL, SINGLE OVEN (30-INCH)

	1	Samsung NX58H9500WS	79	\$1,600									2	2	1			
	2	Samsung NX58H5600SS	76	\$680									2	2	1			
	3	LG LSD4913ST (dual-fuel)	75	\$1,600									2	2	1			
	4	Samsung NX58K3310SS	75	\$720								NA	2	2	1			
	5	LG LRG4113ST	74	\$1,170									2	2	1			
	6	Samsung Chef Collection NX58M9960PS/AA	74	\$4,000									3	0	1			
	7	Samsung NX58M9420SS	74	\$1,200									2	2	1			
	8	GE JGS760SELSS	73	\$1,300									2	2	1			
	9	LG LRG3193ST	73	\$1,000								NA	2	2	1			
	10	Samsung NX58M6630SS	73	\$880									2	2	1			
	11	GE Profile PGS930SELSS	72	\$2,340									2	2	1			

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results						Features					
					Predicted reliability	Owner satisfaction	Cooktop high	Cooktop low	Baking	Broiling	Oven capacity	Self-cleaning	High-power burners	Medium-power burners	Low-power burners	Convection mode	Slide-in	Stainless steel available
GAS AND DUAL-FUEL, SINGLE OVEN (30-INCH) <i>Continued</i>																		
✓	12	GE PGB911ZEJSS	71	\$1,500	↑	↓	↑	↑	↑	↓	↑	↓	2	3	0	•	•	
✓	13	LG LRG3061ST	70	\$810	↑	↑	↓	↑	↑	↑	↑	NA	2	2	1		•	
✓	14	LG LSG4513ST	70	\$1,600	↑	↑	↑	↓	↑	↓	↑	↓	2	2	1	•	•	
✓	15	Frigidaire Gallery FGGF3036TDRF	69	\$650	↑	↓	↑	↑	↑	↓	↑	↑	2	2	1	•	•	
✓	16	GE JGB700SEJSS	69	\$750	↑	↓	↓	↑	↓	↓	↑	↓	2	2	1	•	•	
	17	Frigidaire FFGF3054TS	67	\$720	↑	↓	↑	↑	↑	↓	↓	↑	2	2	1		•	
	18	GE JGB660SEJSS	67	\$680	↑	↓	↑	↑	↓	↓	↑	↑	2	2	1		•	
	19	GE JGBS66EEKES	67	\$675	↑	↓	↓	↑	↓	↓	↑	NA	2	2	1			
	20	Bosch HDI8054U (dual-fuel)	66	\$2,500	↓	↑	↓	↑	↑	↑	↑	↓	2	1	2	•	•	
	21	GE JGBS62REKSS	66	\$675	↑	↓	↓	↑	↓	↓	↑	NA	2	1	1		•	
	22	GE JGSS66EELES	65	\$1,260	↑	↓	↓	↑	↓	↓	↑	NA	2	2	1			
	23	GE JGBS30REKSS	64	\$450	↑	↓	↓	↑	↓	↓	↑	NA	1	2	1		•	
	24	GE JGBS60DEKWW	64	\$400	↑	↓	↓	↑	↓	↓	↑	NA	1	2	1		•	
	25	Frigidaire FFGH3051VS	63	\$850	↑	↓	↑	↑	↓	↓	↓	NA	2	2	1		•	
	26	Frigidaire FFGH3054US	63	\$995	↑	↓	↑	↑	↓	↓	↓	↑	2	2	1		•	
	27	Frigidaire Gallery FGGF3047TF	61	\$980	↑	↓	↑	↓	↓	↓	↓	↑	2	2	1	•	•	
	28	Jenn-Air JGS1450FP	61	\$3,000	↓	↓	↓	↑	↑	↑	↑	↓	2	2	1	•	•	
	29	Ikea Betrodd 002.885.58 [IGS505DS]	58	\$800	—	—	↓	↑	↑	↓	↑	↑	2	0	2	•	•	
	30	Kenmore 74423	56	\$530	↓	↓	↑	↑	↓	↓	↓	NA	2	2	1			
	31	Kenmore 75123	55	\$1,515	↓	↓	↑	↓	↑	↓	↑	↓	2	2	1	•	•	
	32	KitchenAid KSGG700ESS	55	\$1,890	↓	↓	↓	↑	↑	↓	↑	↓	2	2	1	•	•	
	33	Frigidaire FFGF3052TS	54	\$500	↑	↓	↑	↑	↓	↓	↓	NA	2	2	1		•	
	34	Maytag MGR8800F	52	\$990	↓	↓	↓	↓	↑	↓	↑	↓	2	2	1	•	•	
	35	Electrolux EI30GF45QS	51	\$2,385	↑	↓	↑	↓	↓	↓	↓	↓	2	2	1	•	•	
	36	KitchenAid KFGG500ESS	51	\$1,215	↓	↓	↑	↓	↑	↓	↑	↓	2	2	1	•	•	
	37	Bosch 800 Series HGI8054UC	50	\$2,070	↓	↑	↑	↓	↑	↓	↓	↓	2	1	2	•	•	
	38	Kenmore Elite 42783	49	\$3,500	↓	↓	↓	↓	↑	↑	↑	↓	2	1	1	•	•	
	39	Whirlpool WEG745H0FS	49	\$1,300	↓	↓	↓	↓	↑	↓	↑	↓	2	2	1	•	•	
	40	Whirlpool WFG525S0HS	49	\$765	↓	↓	↓	↑	↑	↓	↑	↑	2	2	1			
	41	Frigidaire Professional FPGH3077RF	48	\$2,250	↑	↓	↑	↓	↑	↓	↑	↓	3	1	1	•	•	
	42	Whirlpool WFG745H0FS	48	\$900	↓	↓	↓	↓	↑	↓	↑	↓	2	2	1	•	•	
	43	Whirlpool WEG750H0HZ	47	\$1,500	↓	↓	↓	↓	↑	↓	↑	↓	2	2	1	•	•	
	44	Whirlpool WFG540H0ES	47	\$1,000	↓	↓	↓	↓	↑	↓	↑	↓	2	2	1	•	•	
	45	Whirlpool WFG975H0HZ	47	\$1,170	↓	↓	↓	↓	↑	↓	↑	↓	2	2	1	•	•	
	46	Kenmore 32673 Slide-in	46	\$1,050	↓	↓	↑	↓	↑	↓	↓	↓	2	2	1	•	•	

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results						Features					
					Predicted reliability	Owner satisfaction	Cooktop high	Cooktop low	Baking	Broiling	Oven capacity	Self-cleaning	High-power burners	Medium-power burners	Low-power burners	Convection mode	Slide-in	Stainless steel available
GAS AND DUAL-FUEL, SINGLE OVEN (30-INCH) <i>Continued</i>																		
	47	Whirlpool WFG550SOHZ	46	\$945	↓	↓	↓	↑	↓	↓	↑	↑	2	2	1	•	•	
	48	Kenmore Pro 72583	43	\$2,000	↓	↓	↑	↓	↑	↓	↑	↓	3	1	1	•	•	
	49	Amana AGR6603SF	42	\$600	↓	↓	↓	↑	↑	↓	↑	↓	1	2	1			
	50	Frigidaire FFGF3012TW	42	\$485	↑	↓	↓	↓	↓	↓	↓	NA	0	4	0			
	51	Maytag MGR6600FZ	42	\$650	↓	↓	↓	↑	↑	↓	↑	↓	2	2	1		•	
	52	Kenmore 75113	41	\$1,050	↓	↓	↓	↓	↑	↓	↑	↑	2	1	1		•	
	53	Whirlpool WFG505M0BS	39	\$630	↓	↓	↓	↑	↑	↓	↑	NA	2	2	1		•	
	54	Amana AGR5330BAS	36	\$460	↓	↓	↓	↓	↑	↓	↑	NA	0	3	1		•	
	55	Whirlpool WEG515S0FS	36	\$1,170	↓	↓	↓	↓	↑	↓	↑	↑	2	1	1		•	
	56	Thor Kitchen LRG3001U	35	\$1,400	–	–	↑	↓	↓	↓	↑	NA	1	2	2	•	•	
GAS AND DUAL-FUEL, DOUBLE OVEN (30-INCH)																		
✓	1	LG Signature LUTD4919SN (dual-fuel)	84	\$3,240	↑	↑	↑	↑	↑	↑	↑	↑	2	2	1	•	•	
✓	2	Samsung NY58J9850WS (dual-fuel)	80	\$2,700	↑	↑	↑	↑	↑	↑	↑	↓	2	2	1	•	•	
✓	3	Café C2S950P2MS1 (dual-fuel)	76	\$3,200	↑	↓	↑	↑	↑	↓	↑	↑	3	2	1	•	•	
✓	4	GE PGB980ZEJSS	76	\$2,130	↑	↓	↑	↑	↑	↑	↑	↓	2	2	1	•	•	
✓	5	LG LDG4315ST	76	\$1,710	↑	↑	↑	↑	↑	↓	↑	↑	2	2	1	•	•	
✓	6	GE Profile PGS960SELSS	71	\$2,500	↑	↓	↑	↑	↓	↑	↑	↓	2	2	1	•	•	
✓	7	Samsung NX58M6850SG	70	\$1,400	↑	↑	↓	↑	↓	↓	↑	↓	2	2	1	•	•	
	8	GE JGB860SEJSS	63	\$1,530	↑	↓	↑	↑	↑	↓	↑	↓	2	2	1	•	•	
	9	KitchenAid KFGD500ESS	57	\$1,700	↓	↓	↓	↑	↓	↓	↑	↓	1	2	2	•	•	
	10	Whirlpool WGG745S0FS	57	\$1,200	↓	↓	↓	↑	↑	↓	↑	↑	1	2	2	•	•	
PRO-STYLE GAS AND DUAL-FUEL (30-INCH)																		
✓	1	KitchenAid KDRS407VSS (dual-fuel)	70	\$4,230	↓	↑	↑	↑	↓	↓	↓	↑	3	0	1	•	•	
✓	2	Monogram ZGP304NRSS	68	\$5,000	↑	↑	↓	↑	↓	↓	↑	↓	1	3	0	•	•	
	3	Wolf DF304 (dual-fuel)	64	\$6,400	↓	↑	↓	↑	↑	↑	↓	↓	3	1	0	•	•	
	4	NXR DRGB3001	61	\$1,700	–	–	↓	↑	↓	↓	↓	NA	4	0	0	•	•	
	5	Miele HR1124	59	\$5,000	–	–	↑	↓	↓	↑	↑	↑	4	0	0	•	•	
	6	Thermador PRG304GH	58	\$4,400	↓	↑	↑	↑	↓	↓	↓	NA	4	0	0	•	•	
	7	Wolf GR304	54	\$4,900	↓	↑	↓	↑	↓	↓	↑	NA	3	1	0	•	•	
	8	Jenn-Air JGRP430WP	53	\$4,000	↓	↓	↓	↑	↑	↓	↓	↑	3	0	1	•	•	
	9	Bertazzoni PRO304GASX	47	\$3,350	–	–	↓	↑	↓	↓	↓	NA	1	1	2	•	•	
	10	Smeg C30GGXUI	47	\$3,000	–	–	↑	↓	↓	↓	↓	NA	1	4	0	•	•	
	11	NXR Professional Pro3051	45	\$2,200	–	–	↓	↑	↓	↓	↓	NA	4	0	0	•	•	
	12	Fisher & Paykel OR30SCG4X1	27	\$3,600	–	–	↑	↓	↓	↓	↓	NA	2	2	0	•	•	

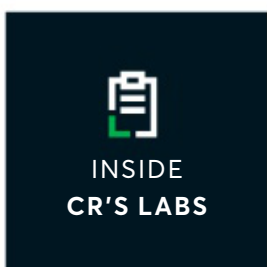
Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results						Features					
					Predicted reliability	Owner satisfaction	Cooktop high	Cooktop low	Baking	Broiling	Oven capacity	Self-cleaning	High-power burners	Medium-power burners	Low-power burners	Convection mode	Slide-in	Stainless steel available
PRO-STYLE GAS AND DUAL-FUEL (36-INCH)																		
	1	KitchenAid KDRU763VSS (dual-fuel)	75	\$7,300										3	0	1		
	2	Monogram ZDP364NDPSS (dual-fuel)	74	\$8,100									4	0	0			
	3	Thermador PRG366JG	67	\$7,700									6	0	0			
	4	Kucht Pro Style KRG3618U	66	\$3,000								NA	6	0	0			
	5	Wolf GR366	60	\$6,000								NA	5	1	0			
	6	NXR DRGB3602	59	\$3,000								NA	6	0	0			
	7	Viking VGR5366BSS	56	\$6,400								NA	6	0	0			
	8	Frigidaire Gallery FGGF3685TS	42	\$3,150									2	2	1			
	9	Haier HCR6250AGS	42	\$1,900								NA	1	3	1			
	10	BlueStar RCS36SBSS	39	\$3,600								NA	5	0	1			
	11	Jenn-Air JGRP436WP	38	\$5,700									5	0	1			
	12	Smeg C36GGXU	35	\$3,200								NA	1	1	4			

**HOW WE TEST:** **Cooktop high** is a measure of how quickly the highest-power burner brings a large pot of water to a near-boil. **Cooktop low** indicates how steadily a low-power burner maintains low heat and whether the highest-power burner, set to low, maintains a simmer. **Baking** is a rating of how evenly the oven bakes cakes and

cookies on multiple racks. **Broiling** is a measurement of how well the upper element or burner browns a full tray of hamburger patties, and how even it is. **Oven capacity** is a measure of usable space in the cavity. (For double-oven ranges, the rating covers both ovens.) **Self-cleaning** evaluates the oven's ability to clean itself of a lab-calibrated

mixture of sticky foods, including pie filling, lard, eggs, and tapioca. **Overall Score** combines test results with survey data for predicted reliability and owner satisfaction. **Predicted reliability** estimates the likelihood that newly purchased models from a given brand will develop problems or break within the first five years. **Owner**

**satisfaction** reflects the proportion of CR members who are extremely likely to recommend the range they bought. In cases where we have insufficient survey data to provide a brand-level rating, indicated by a gray dash (—), we assume the model has average reliability and satisfaction.



Our engineers measure how fast a large pot of water heats using the most powerful burner, and they test the heating provided by the lowest-power burner to gauge how it's suited for gentle tasks, such as melting chocolate. To assess baking evenness, they bake trays of cookies and cakes on multiple racks, checking for brownness, top and bottom. And they smear a sticky mess inside the oven cavity to see how well the self-cleaning function performs.



CR test engineer  
Tara Casaregola

# Pro-Style Ranges Don't Always Live Up to Their Prices

Look no further than CR's top-rated traditional ranges for features that elevate your game in the kitchen.

Peek into the kitchen of your favorite restaurant and you're likely to see some equipment that helps the chef turn out top-tier food—warming drawers, multiple convection ovens, and plenty of burners for searing meats and simmering sauces.

But if you want to cook like a pro in your own kitchen, you don't have to spend \$5,000 or more on a pro-style range—and you might not want to buy one at any price.

"Even basic conveniences that you'd take for granted on a regular range, like a digital oven display or preheat light, are often missing on pro-style ranges," says Tara Casaregola, who oversees range testing for CR.

While you might be willing to shrug off a few missing features, we've highlighted five that could make you rethink the choice to go pro.

## SELF-CLEANING CYCLES

The idea of hand-scrubbing an oven seems dated, but that's often what you're signing up for with a pro-style range. More than half the models in our ratings lack a self-cleaning setting.

On the other hand, you'll find the feature on almost every traditional range we've evaluated, even on certain models that cost less than \$500. That makes it more difficult to justify the \$5,000 you could spend on a pro model that requires manual scrubbing.

## EXTRA BURNERS

It was once rare for a 30-inch range to come with more than four burners, but you can now

find five on every recommended gas range in our ratings. Most electric ranges have a fifth burner, too, or a rangetop warming zone.

On the flip side, only two 30-inch pro-style ranges we've tested offer a fifth burner, and neither scores well. However, the pro ranges are more likely to give you three or even four high-power burners.

Many gas ranges feature an oblong fifth burner in the center of the rangetop and have a drop-in griddle designed to replicate a restaurant flattop—perfect for pancakes.

You generally have to splurge on a 48-inch pro-style range to find a built-in griddle, and even then you'll have to sacrifice two burners to make room.

## DOUBLE OVENS

Cooking two foods at two different temperatures simultaneously presents a challenge—unless you have two ovens. That's a feature you'll find on traditional gas and electric ranges costing as little as \$1,000.

None of the 30-inch pro-style ranges we've evaluated offer dual ovens, though certain pro-style range manufacturers offer dual side-by-side ovens on ranges 48 inches and wider.

## WARMING DRAWERS

A simple warming drawer below the main oven will keep dishes, dinner rolls, or just about anything warm until you're ready to eat.

Certain gas and electric ranges even provide temperature controls for the drawer, allowing you to tackle light baking. And even the most basic models offer a storage drawer for pots and pans below the oven cavity.



None of the pro-style ranges in our ratings feature a warming or storage drawer.

## SPECIALTY SETTINGS

Because pro-style range manufacturers tend to roll out fewer models than mass-market brands, they're often late to the party with helpful and innovative oven settings.

Though certain pro-style

ranges now have a built-in meat probe, it's still hard to find special oven programs such as slow cook or delayed start.

## STILL WANT TO GO PRO?

Our top-rated pro-style ranges can cost anywhere from \$4,000 to \$8,000-plus. Check our full range ratings and recommendations for other good choices at a variety of prices.





# Top Choices

OUR TOUGH TESTS REVEAL WHICH COOKTOPS BOIL FAST AND SIMMER SLOW—AND MORE. USE THIS GUIDE TO CHOOSE A MODEL WITH THE RIGHT MIX OF FEATURES, PERFORMANCE, AND RELIABILITY.

Installing a separate cooktop and wall oven offers a few advantages over a range. For starters, you can mount the oven higher up in wall cabinets, so you don't have to bend to pull out a large pan or a hot tray of cookies. You also gain some flexibility with your kitchen's layout. If you're adding the appliances as part of a remodel, you can install a cooktop in an island instead of against a wall. Use our buying advice and ratings to find a cooktop with the best performance, features, and price for you.



## Cooktops

### ● SMART SHOPPING

To choose the right cooktop for your kitchen, take both your space and your cooking style into account.

#### SIZE

Most cooktops are 30 or 36 inches wide, so that's what we test. But you'll find cooktops ranging from 21 to 48 inches. Some have five or even six burners, but that doesn't mean you'll have room to use them all at once.

#### FUEL

Both electric and gas cooktops are capable of delivering a fine performance. But you may find it easier to judge heat by the appearance of a gas flame. And when you turn a knob from high to medium on a gas model, the pot and the food in it experience that change almost immediately.

Electric elements tend to heat faster and maintain low heat better than gas burners. Electric induction cooktops use an electromagnetic field to directly heat pans, offering quick response and control. In our tests, no other technology was faster than the fastest induction elements, but we're talking 1 to 3 minutes faster to bring a large pot of water to a near-boil.

#### FEATURES

A high-power cooktop element or burner will heat large pots and pans more quickly. Touch-sensitive controls on smoothtops are sleek, but some are less intuitive than old-school knobs. Manufacturers tout the high Btu of burners, but we've found that they don't always deliver faster heating.



### ● FOCUS ON FEATURES

These are the key details to consider when shopping for a new cooktop.

#### HOT-SURFACE WARNING LIGHTS

They're an important safety feature because the cooktop surface can remain hot long after an element has been turned off. Many

smoothtops have at least one warning light. Ideally, each element should have a separate warning light.

#### EXPANDABLE ELEMENTS, A BRIDGE, AND OVAL BURNERS

On gas cooktops, oval burners accommodate griddles and elongated

pans. Most smoothtops have an expandable burner that lets you choose the size that best matches a pot's diameter. Some cooktops have an elongated bridge element that spans two burners to accommodate rectangular or odd-shaped cookware, such as a griddle. (In some,

one knob or touch control operates both.)

#### CONTROLS

On cooktops, the controls take up space on the surface and can limit the area that cookware can cover. Electric models with touch-sensitive controls provide a flat, easy-to-clean surface, but they can be finicky.

#### TIP

Consider the mix of elements or burners. High-power and "simmer" burners sound sexy, but medium-power burners are the most versatile.

## Keep It Clean

Smoothtop cooktops are easy to clean if you follow some simple precautions. Wipe up sugary spills quickly so that they won't cause permanent damage as they cool. Wipe wet spills with a sponge, soft cloth, or paper towel. Don't use scouring sponges, which can scratch the surface. Remove heavy, burned-on residue with a glass scraper made for this purpose or a razor blade (very carefully). Polish regularly with a cooktop cleanser such as Cerama Bryte or Magic Glass Cooktop Cleaner, which worked well in our tests. Move cookware across the surface gently to avoid scratching.



MIELE

### ON THE MARKET

Choose from electric smoothtops, electric induction smoothtops, or gas. You'll find that each has advantages.

#### SMOOTHTOP

Electric radiant smoothtops are a popular pick. All of the models we tested have at least one high-power burner. Most have expandable

dual or triple elements that let you switch from a large, high-power element to a small, low-power element within it.

There's a lot of residual heat, so when reducing the heat it can take a few minutes to settle at the lower setting. Smoothtops make it easy to clean up spills

but require a special cleaner, and dropped pots and sugary spills can damage them.

#### INDUCTION

Electric induction cooktops use magnetic coils below the ceramic glass surface to quickly generate heat directly in a pan, offering precise simmering and control.

You'll see these models in our ratings of electric cooktops.

Magnetic cookware is needed for induction to work. If a magnet sticks strongly to the bottom of a pot, it will work with an induction cooktop. Some stainless steel pots and pans are induction-capable and some aren't.

#### GAS

If you prefer cooking with gas, we get it. The flame makes it easier to judge the heat and to quickly move from a

high setting to a low one.

Response time is particularly quick, especially when compared with a smoothtop. When you turn the knob from high to medium on a gas cooktop, the pot and the food in it experience that change almost immediately.

And with most gas burners, you can strike a match to light them when your power is out. Dinner by candlelight. Not so bad!

# Recommended Products

We test a cooktop's speed and simmering capabilities, and you'll find dozens of electric smoothtops and induction cooktops in our ratings. Recommended cooktops are top scorers and don't get dinged for brand-reliability problems based on our survey of thousands of members. CR Best Buys are recommended cooktops that combine impressive performance and value.

## ELECTRIC INDUCTION



30-INCH INDUCTION

**SAMSUNG**  
**NZ30K7880UG/AA**  
\$2,000

97

Induction has the performance edge for electric cooktops. This model doesn't scrimp on power; it has three high-power elements and delivered excellent results in our high-heat cooking test. It has touch controls, plus a magnetic knob to use if you prefer knob controls.  
[samsung.com](http://samsung.com)



30-INCH INDUCTION

**DACOR MODERNIST**  
**DT130M977BB**  
\$3,230

96

This induction cooktop delivered excellent performance at both high- and low-heat cooking. It has four elements, including three high-power, and flexible cooking zones designed to adapt to different-sized cookware.  
[thermador.com](http://thermador.com)



36-INCH INDUCTION

**BOSCH BENCHMARK SERIES**  
**NITP668SUC**  
\$2,900

98

Excellent all-around performance makes this our top-rated 36" induction cooktop. It has five elements, all of which are high-power, plus flexible cooking zones for different size cookware. The elements can be set to turn off with a countdown timer.  
[bosch-usa.com](http://bosch-usa.com)

## GAS



30-INCH GAS

**SAMSUNG**  
**NA30N7755TS**  
\$1,200

92

This top pick provides superb simmering and very good high-heat performance. One of its five burners is high-power. It comes with a griddle pan and is WiFi-enabled for use with Samsung's "Smart Home" app.  
[samsung.com](http://samsung.com)



30-INCH GAS

**MONOGRAM**  
**ZGU30RSLSS**  
\$1,790

84

Overall, this cooktop is excellent, providing very good high-heat performance and excellent simmering. It has five burners, including two high-power, and continuous grates.  
[ge.com](http://ge.com)

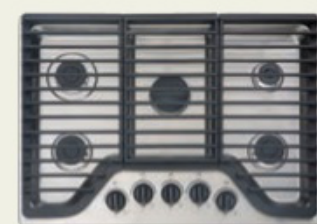


30-INCH GAS

**KITCHENAID**  
**KCGS350ESS**  
\$1,080

79

This excellent 30-inch gas cooktop has five burners, including one high-power, and continuous grates. It wasn't the fastest of this group, but simmering was superb. It has a stainless steel surface and a hefty pro-style look.  
[kitchenaid.com](http://kitchenaid.com)



30-INCH GAS

**IKEA FRAMTID**  
**602.887.01 [ICS655DS]**  
\$530

78

Made by Whirlpool for Ikea, this cooktop excelled at low-heat cooking, easily keeping tomato sauce at a simmer, and its high-heat performance was just good. It has five burners, including one that's high-power.  
[ikea.com](http://ikea.com)

## ELECTRIC SMOOTHTOP



30-INCH SMOOTHTOP

**GE**  
**JP5030SJSS**  
\$900

93

This top performer boasts fast heating and precise simmering. It has four elements; one is high-power and one is expandable. Touch controls provide a sleek look and make cleanup easier.  
[ge.com](http://ge.com)



30-INCH SMOOTHTOP

**KITCHENAID**  
**KECC604BBL**  
\$900

91

Fast heating and precise simmering put this model ahead of the pack. It has four elements; two are high-power and one is expandable. High- and low-heat performance are excellent.  
[kitchenaid.com](http://kitchenaid.com)



36-INCH SMOOTHTOP

**SAMSUNG**  
**NZ36K7570RG/AA**  
\$1,400

91

This smoothtop cooktop excels at simmering and delivering fast heat. It has five elements, including one that's high-power, and a bridge element for larger pans. It's WiFi-enabled for use with Samsung's Smart Home app.  
[samsung.com](http://samsung.com)



36-INCH SMOOTHTOP

**LG LCE3610SB**  
\$1,000

90

Superb all-around performance helped send this 36-inch smoothtop to the front of the pack. It has four elements, including two that are high-power and three that are expandable to accommodate various-sized pots.  
[lg.com](http://lg.com)



36-INCH GAS

**SAMSUNG**  
**NA36N7755TS**  
\$1,300

92

Overall, this cooktop is excellent, providing very good high-heat performance and excellent simmering. It has five burners, including two high-power, and comes with a griddle pan and a wok ring.  
[samsung.com](http://samsung.com)



36-INCH GAS

**THERMADOR**  
**SGSX365FS**  
\$1900

82

Our testers liked the mix of high- and medium-power burners on this excellent 36" cooktop. Medium-power burners are versatile enough for gentle heating or bringing a mid-sized saucepan of water to a boil—a tough task for the low-power burners on some cooktops.  
[thermador.com](http://thermador.com)



36-INCH GAS

**KENMORE 32713**  
\$1,500

77

A solid overall performer, this 36" cooktop is excellent at simmering and very good at high-heat cooking. It has five burners, two of which are high-power, and continuous grates, which make it easier to move cookware across the surface.  
[kenmore.com](http://kenmore.com)



36-INCH GAS

**GE PROFILE**  
**PGP9036SLSS**  
\$1,400

74

Excellent simmering and good high-heat performance helped this 36" cooktop stand out in our tests. It has five burners, two that are high-power. The rear two burners can work together for use with a griddle pan.  
[ge.com](http://ge.com)

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results				Features					
					Predicted reliability	Owner satisfaction	High heat	Low heat	High-power elements	Medium-power elements	Low-power elements	Expandable elements	Touch controls	
30-INCH SMOOTHTOPS														
✓	1	GE JP5030SJSS	93	\$900	↑	↓	↑	↑	1	0	3	●	●	
✓	2	GE Profile PP9030SJSS	93	\$1,350	↑	↓	↑	↑	2	2	1	●	●	
✓	3	KitchenAid KECC604BBL	91	\$900	↓	↓	↑	↑	2	0	2	●	●	
✓	4	Samsung NZ30K7570RG/AA	91	\$1,250	↓	↓	↑	↑	1	3	1	●	●	
✓	5	Kenmore Turbo-boil 45313	89	\$1,385	↓	↓	↑	↑	2	0	3	●	●	
✓	6	KitchenAid KCED600GSS	89	\$1,620	↓	↓	↑	↑	2	0	2	●	●	
✓	7	Whirlpool WCE97US0HB	87	\$1,035	↓	↓	↑	↑	2	1	1	●	●	
Ⓢ	8	GE JP3030SJSS	86	\$650	↑	↓	↑	↑	2	0	2	●	●	
✓	9	Whirlpool G7CE3034XP	85	\$700	↓	↓	↑	↑	2	0	2	●	●	
Ⓢ	10	Frigidaire FFEC3024LB	83	\$400	↓	↓	↑	↑	2	0	2	●	●	
	11	Maytag MEC8830HB	80	\$765	↓	↓	↑	↑	1	2	1	●	●	
	12	Jenn-Air JEC4430BS	75	\$1,600	↓	↓	↑	↑	2	0	2	●	●	
	13	GE JP3530SJSS	73	\$880	↑	↓	↑	↑	2	1	1	●	●	
	14	Amana AEC6540KFB	66	\$500	↓	↓	↑	↓	1	1	2	●	●	
	15	Whirlpool WCE55US0HB	65	\$650	↓	↓	↑	↓	1	1	2	●	●	
36-INCH SMOOTHTOPS														
✓	1	Samsung NZ36K7570RG/AA	91	\$1,400	↓	↓	↑	↑	2	2	1	●	●	
✓	2	LG LCE3610SB	90	\$1,000	↑	↓	↑	↑	2	1	1	●	●	
✓	3	Bosch Benchmark Series NETP668SUC	86	\$1,350	↑	↑	↑	↑	1	3	1	●	●	
✓	4	GE JP5036DJBB	85	\$900	↑	↓	↑	↑	2	1	2	●	●	
	5	Whirlpool WCE55US6HB	79	\$630	↓	↓	↑	↑	2	0	2	●	●	
	6	Jenn-Air JED4536GS	77	\$2,200	↓	↓	↑	↑	2	1	2	●	●	
	7	GE PP7036SJSS	65	\$1,170	↑	↓	↑	↓	2	2	1	●	●	
30-INCH INDUCTION COOKTOPS														
✓	1	Samsung NZ30K7880UG/AA	97	\$2,000	↓	↓	↑	↑	3	1	0	●	●	
✓	2	Dacor Modernist DTI30M977BB	96	\$3,230	—	—	↑	↑	3	1	0	●	●	
✓	3	Kenmore 43820	95	\$1,820	↓	↓	↑	↑	3	1	0	●	●	
✓	4	Kenmore 43800	94	\$1,450	↓	↓	↑	↑	3	1	0	●	●	
Ⓢ	5	Frigidaire FFIC3026TB	93	\$700	↓	↓	↑	↑	2	2	0	●	●	
✓	6	Whirlpool GCI3061XB	92	\$1,350	↓	↓	↑	↑	2	0	2	●	●	
	7	Viking MVIC 6304BBG	82	\$2,580	—	—	↑	↑	3	1	0	●	●	
36-INCH INDUCTION COOKTOPS														
✓	1	Bosch Benchmark Series NITP668SUC	98	\$2,900	↑	↑	↑	↑	5	0	0	●	●	
✓	2	Samsung NZ36K7880UG	96	\$2,250	↓	↓	↑	↑	4	1	0	●	●	
✓	3	Wolf CI365T/S	95	\$2,670	↓	↑	↑	↑	3	2	0	●	●	
✓	4	Frigidaire FPIC3677RF	94	\$1,650	↓	↓	↑	↑	4	1	0	●	●	
Ⓢ	5	Frigidaire FFIC3626TB	93	\$950	↓	↓	↑	↑	3	2	0	●	●	
	6	Thermador CIT36XKB*	84	\$5,300	↓	↑	↑	↑	2	1	1	●	●	
	7	Jenn-Air JIC4536XS	73	\$2,100	↓	↓	↑	↑	5	0	0	●	●	

\*A 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.

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results				Features				
					Predicted reliability	Owner satisfaction	High heat	Low heat	High-power burners	Medium-power burners	Low-power burners	Stainless steel	Continuous grates

30-INCH GAS COOKTOPS

	1	Samsung NA30N7755TS	92	\$1,200					2	2	1		
	2	Samsung NA30N6555TS	91	\$1,000					2	2	1		
	3	Monogram ZGU30RSLSS	84	\$1,790					2	3	0		
	4	KitchenAid KCGS350ESS	79	\$1,080					1	3	1		
	5	Ikea Framtid 602.887.01 [ICS655DS]	78	\$530	-	-			1	3	1		
	6	GE Profile PGP7030SLSS	77	\$1,170					2	2	1		
	7	Bosch 800 Series NGM8056UC	76	\$1,370					1	2	2		
	8	Café CGP9530SLSS	72	\$1,260					2	2	1		
	9	GE JGP5030SLSS	72	\$900					2	2	1		
	10	GE JGP3530SLSS	66	\$880					2	1	1		
	11	Kenmore 32683	61	\$1200					2	2	1		
	12	Electrolux EW30GC60PS	54	\$1,300					2	2	1		
	13	KitchenAid KCGS950ESS	54	\$1,440					1	3	1		
	14	Maytag MGC7430DS	45	\$700					2	1	1		
	15	KitchenAid KCGD500GSS	41	\$1,800					2	1	1		
	16	Whirlpool WCG77US0HS	38	\$700					1	3	1		

36-INCH GAS COOKTOPS

	1	Samsung NA36N7755TS	92	\$1,300					2	2	1		
	2	Thermador SGSX365FS	82	\$1,900					3	2	0		
	3	Kenmore 32713	77	\$1,500					2	2	1		
	4	GE Profile PGP9036SLSS	74	\$1,400					2	2	1		
	5	Maytag MGC9536DS	74	\$900					2	2	1		
	6	Café CGP9536SLSS	72	\$1,460					2	2	1		
	7	Frigidaire Gallery FGGC3645QS	71	\$800					2	2	1		
	8	Viking VGUS53616BSS	71	\$2,320					3	2	1		
	9	Wolf CG365P/S	67	\$2,000					2	3	0		
	10	Frigidaire Professional FPGC3677RS	63	\$1,100					2	2	1		
	11	Miele KM3474GSS	53	\$1,750					3	2	0		
	12	Jenn-Air JGC3536GS	52	\$1,600					4	0	1		
	13	KitchenAid KCGS556ESS	47	\$1,260					1	2	2		
	14	LG LCG3611ST	46	\$1,080					2	2	1		

36-INCH GAS RANGETOPS

	1	Kenmore Pro Slide-in 34913	49	\$2,215					3	2	1		
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**HOW WE TEST:** To test **High heat**, we time how long the highest-power burner takes to bring a large pot of water to a near-boil. For **Low heat**, we note how well the lowest-power burner keeps a low temperature, as for melting chocolate, and how well

the highest-power burner, set on low, holds tomato sauce below a boil.

**Price** is approximate retail. **Overall Score** combines test results with survey data for predicted reliability and owner satisfaction. **Predicted**

**reliability** estimates the likelihood that newly purchased models from a given brand will develop problems or break within the first five years.

**Owner satisfaction** reflects the proportion of CR members who are extremely likely to recommend

the cooktop they bought. In cases where we have insufficient survey data to provide a brand-level rating, indicated by a gray dash (-), we assume the model has average reliability and satisfaction.

UPPER OVEN  
CONV BAKE CONV BROIL PURE CONV CONV ROAST  
BAKE BROIL PROBE SELF CLEAN  
START TIME COOK TIME STOP TIME  
START CONTINUE CANCEL SECURE

TIMER 1 CLOCK TIMER 2  
6:15

LOWER OVEN  
CONV BAKE CONV BROIL PURE CONV CONV ROAST  
BAKE BROIL PROOF SELF CLEAN  
START TIME COOK TIME STOP TIME  
CANCEL SECURE

1 2 3  
4 5 6  
7 8 9  
0 #



dacor



# Hot Topics

WHETHER IT'S PAIRED WITH A COOKTOP OR WITH A RANGE, A WALL OVEN (OR TWO) CAN ADD FLEXIBILITY, CONVENIENCE, AND CROWD-FRIENDLY COOKING CAPACITY. USE THESE PRO TIPS TO DECIDE WHICH FEATURES MAKE SENSE FOR YOU.

Unlike a range, a wall oven can go wherever you want it: at waist or eye level so that you won't have to bend to pull out heavy pans, or even under a counter. And now lower prices have made wall-oven and cooktop pairs more affordable, though most combos will still cost more than a range. Use our ratings and reliability data as a guide as you shop. And remember that you don't have to choose the same brand for your oven and cooktop.



## SMART SHOPPING

Use these basics to help narrow down your options.

### SIZE

Wall ovens come in a range of widths: 24, 27, 30, and 36 inches. Consumer Reports tests wall ovens 30 inches wide, the most popular size. You'll also find single- and double-oven styles. If you're replacing one, it's crucial that you measure the space and the cabinet cutout.

### FUEL

A majority of wall ovens are electric; they usually have a larger capacity than

similar gas models and don't require a gas connection. But remember that electric wall ovens need their own electrical circuit. And no matter how your new wall oven is fueled, be sure to have it professionally installed.

### CAPACITY

There was a time when choosing a wall oven over a range meant you had to settle for a small oven without a self-cleaning feature. No longer. Manufacturers are finding ways to increase capacity. Of the single wall ovens we tested, scores

for usable capacity (which differ from the figure supplied by the manufacturer) ranged from good to excellent. The smallest in our tests was just over 2 cubic feet, and the largest was more than 3 cubic feet.

### FEATURES

A convection feature circulates heated air through the oven. That can speed cooking, but you may pay about \$250 more for the convenience compared with a nonconvection model. Ovens that excelled at broiling produced well-seared, evenly cooked burgers in our tests. If you're an avid baker, look for high scores in our baking tests.

## FOCUS ON FEATURES

These functions may add convenience.

### CONTROL LOCKOUT

This lets you disable the oven controls, preventing accidental operation—a good idea for households with kids.

### COOK TIME/DELAY

It lets you select times for the oven to start and stop cooking. But there are few foods you'd want to put in a cold oven and let sit for delayed start.

### SIDE-SWING AND FRENCH DOORS

The first is a single door with hinges on

one side. French-door models have two doors that separate in the middle and open outward. Both types prevent you from having to reach over an open door to retrieve hot food.

### CONVECTION

Many ovens have one or more convection fans that circulate hot air, which can reduce cooking time.

### VARIABLE BROIL

This offers adjustable settings for broiled foods, instead of only "on" (typically 500° F) and "off."

# Recommended Products

Recommended wall ovens are top-scoring models and don't have unfavorable brand reliability issues. CR Best Buys are recommended wall ovens that combine impressive performance and price. Ratings for double ovens are based on our tests of corresponding single-oven models.



SINGLE ELECTRIC WALL OVEN

**LG LWS3063**  
\$1,640

90

Superb broiling, impressive baking, a large oven, and an excellent self-cleaning cycle help this 30-inch electric wall oven stand out. It has a glass touch control panel and five or more rack positions.  
[lg.com](http://lg.com)



SINGLE ELECTRIC WALL OVEN

**GE CAFÉ CT9070SHSS**  
\$3,600

89

This large French-door oven rates Excellent overall, with Excellent ratings for baking and self-cleaning and a Very Good rating for broiling. It has a convection mode and can be controlled wirelessly.  
[ge.com](http://ge.com)



DOUBLE ELECTRIC WALL OVEN

**LG LWD3063ST**  
\$2,000

90

Excellent broiling and Very Good baking ratings helped this double-oven impress our testers. The ovens have five rack positions, convection mode, covered bake elements, and large windows.  
[lg.com](http://lg.com)

Rec.	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results				Features			
					Predicted reliability	Owner satisfaction	Baking	Broiling	Oven capacity	Self-cleaning	Width (in.)	Covered element	Convection mode	Temperature probe
SINGLE ELECTRIC														
✓	1	LG LWS3063	90	\$1,640	↑	↓	↑	↑	↑	↑	30	•	•	
✓	2	Café CT9070SHSS	89	\$3,600	↑	↓	↑	↑	↑	↑	30	•	•	•
✓	3	KitchenAid KOSE500ESS	83	\$2,300	↓	↓	↑	↑	↑	↓	30	•	•	•
Ⓢ	4	Maytag MEW9530FZ	82	\$1,300	↑	↓	↑	↑	↑	↓	30	•	•	
✓	5	Samsung NV51K7770SG/AA	81	\$2,600	—	—	↑	↑	↑	↑	30	•	•	•
	6	Jenn-Air JJW3430DS	77	\$3,700	↓	↓	↑	↑	↑	↓	30	•	•	•
	7	Kenmore 49513	77	\$1,350	↓	↓	↑	↓	↓	↑	30	•	•	
	8	Whirlpool WOS51ECOAS	77	\$900	↓	↓	↑	↑	↑	↑	30	•		
	9	Whirlpool WOS72ECOHS	76	\$1,600	↓	↓	↑	↑	↑	↓	30	•	•	
	10	Electrolux EW30EW55PS	74	\$2,100	↓	↓	↑	↑	↑	↑	30	•	•	•
	11	Bosch 800 Series HBL8451UC	73	\$2,160	↓	↑	↑	↑	↑	↑	30	•	•	•
	12	KitchenAid KOSE900HSS	73	\$2,970	↓	↓	↓	↑	↑	↓	30	•	•	•
	13	Electrolux EI30EW38TS	72	\$1,900	↓	↓	↑	↑	↑	↓	30	•	•	•
	14	Kenmore Elite 48363	70	\$2,550	↓	↓	↑	↑	↑	↑	30	•	•	•
	15	Bosch HBLP451RUC	69	\$3,100	↓	↑	↓	↑	↑	↑	30	•	•	•
	16	Bosch HBL5351UC	63	\$1,620	↓	↑	↓	↑	↑	↑	30	•		
	17	Thermador ME301JS	63	\$2,700	↓	↑	↓	↑	↑	↑	30	•	•	•
	18	Viking VESO5302SS	62	\$4,300	↓	↓	↑	↑	↓	↑	30	•	•	•
	19	Frigidaire Professional FPEW3077RF	59	\$1,900	↓	↓	↓	↑	↑	↑	30	•	•	•
	20	Miele PureLine H 6281 BP	58	\$2,600	—	—	↓	↓	↑	↑	30	•	•	
	21	Viking Professional VSOF730SS	55	\$5,250	↓	↓	↑	↓	↑	NA	30	•	•	•
	22	Amana AWO6313SFS	53	\$990	↓	↓	↓	↑	↑	↑	30	•		
	23	GE Profile Twin-Flex PT9200SLSS	50	\$2,700	↑	↓	↓	↓	↑	↑	30		•	•
DOUBLE ELECTRIC														
✓	1	LG LWD3063ST	90	\$2,000	↑	↓	↑	↑	↑	↑	30	•	•	
✓	2	Café CT9570SLSS	89	\$5,530	↑	↓	↑	↑	↑	↑	30	•	•	•
✓	3	KitchenAid KODE500ESS	83	\$3,500	↓	↓	↑	↑	↑	↓	30	•	•	•
✓	4	Samsung NV51K7770DG/AA	81	\$3,600	—	—	↑	↑	↑	↑	30	•	•	•
	5	Jenn-Air JJW3830DS	77	\$5,200	↓	↓	↑	↑	↑	↓	30	•	•	•
	6	Thermador ME302JS	63	\$4,200	↓	↑	↓	↑	↑	↑	30	•	•	•
	7	GE JT3500SFSS	52	\$2,200	↑	↓	↓	↑	↑	↑	30	•		

➤ All-Access and Digital members can find the latest, complete ratings at [CR.org/ovenratings](https://www.croveratings.com).

**HOW WE TEST:** **Baking** reflects whether cakes and cookies baked on two racks were evenly browned. **Broiling** is based on even browning of a pan of burgers and high-heat searing ability. **Oven capacity** is our measurement of usable space. **Self-cleaning** is a gauge of the

self-cleaning cycle's effectiveness at removing a baked-on mixture of eggs, lard, cherry pie filling, cheese, tomato purée, and tapioca. (All scores for double wall ovens are based on results from the upper oven.) **Price** is approximate retail. **Overall Score** combines test results

with survey data for predicted reliability and owner satisfaction. **Predicted reliability** estimates the likelihood that newly purchased models from a given brand will develop problems or break within the first five years. **Owner satisfaction** reflects the proportion

of CR members who are extremely likely to recommend the oven they bought. In cases where we have insufficient survey data to provide a brand-level rating, indicated by a gray dash (—), we assume the model has average reliability and satisfaction.

*Thermador*

|▲|⊖| - | + |▼|



## Range Hoods

# Breathe Easy

SMOKE, AIRBORNE GREASE, AND COOKING ODORS AREN'T FEATURES YOU WANT TO INCLUDE IN YOUR KITCHEN UPDATE. CHOOSING THE RIGHT RANGE HOOD CAN WHISK THOSE IRRITATIONS AWAY—AND MAKE A STYLE STATEMENT, TOO.

It can be tempting to save space and cut costs by relying on the ventilation of an over-the-range microwave. But our past tests have shown that if you care about venting smoke and fumes, you're better off with a separate range hood, especially if you cook on a higher-powered range or cooktop. We no longer test range hoods, but our appliance pros can guide you to a model that's effective and quiet, and enhances the look of your kitchen.

### ● SMART SHOPPING

The style of range hood you choose may depend on the placement of your range or cooktop. Size is very important, so measure your cooking appliance before you shop.

#### **DUCTED OR DUCT-FREE?**

We don't recommend a ductless hood because it will take the smoke and odors and disperse them throughout the kitchen and the rest of the house. Venting the hood to the outside is better but more complicated.

#### **SIZE**

Any hood you consider should be at least as wide as the cooking surface it will be installed above. And avoid down-draft hoods, which were unimpressive performers in our past tests.

#### **INSTALLATION**

Whether you opt for a hood or an over-the-range microwave oven, be sure it's installed according to the manufacturer's directions, usually 24 to 30 inches above the burners or elements. That gives you working room and helps to prevent steam from escaping to the sides. Vent outdoors using the largest-sized solid, smooth-walled metal ducting that fits. Keep duct runs short and minimize bends to maximize airflow. A wall or roof cap outside prevents backdrafts. Wash or replace the filters every one to three months, and more often if you cook frequently.



### ● FOCUS ON FEATURES

Select a model that's at least as wide as the cooking surface underneath. These are some range-hood features to keep in mind as you shop.

#### **AIRFLOW**

Manufacturers tout the cubic feet per minute (CFM) of exhausted air. More airflow does mean

faster ventilation, but it doesn't guarantee better smoke capture and removal in your kitchen.

#### **FAN SPEED**

We recommend a minimum of two speeds: a high-speed setting to use when you're creating a lot of heat and odors from several burners and the oven,

and a very low, very quiet setting to use if the heat and odors are minimal. You don't need more than three set speeds. If the manufacturer provides more than three, we think the hood should have a variable-speed switch that you can set to any speed desired.

#### **THERMOSTAT CONTROL**

A built-in sensor automatically turns on the fan if the temperature below the hood gets too high. That feature is available mainly on over-the-range microwaves and is intended to protect the microwave's electronics from being damaged by high heat.

#### **EXHAUST TIMER**

This convenient feature turns off the fan after a period of time so that you can set it and forget it.

## ● ON THE MARKET

Range hoods come in several types. Here's a look at the best uses for each.

### **UNDERCABINET**

These mount under the bottom of a wall cabinet. Ductwork inside an adjoining wall, chase, soffit, or ceiling can send smoke and fumes to the outside. In a few models, a shallow hood slides out of the upper kitchen cabinet when you need it. Typical kitchen cabinets extend

only about halfway across the stove, so that extension routes steam and smoke away from cabinet faces and back toward the suction end of the range hood. The design steals cabinet space but might be the only choice for those who can't achieve the recommended stove-to-hood clearance with a standard design.

### **WALL CHIMNEY**

These work where there are no cabinets over the range, and they're mounted with

exposed vent stacks on the wall to vent to the outside.

### **ISLAND**

Mounted to and vented through ductwork in the ceiling, they lack adjacent walls or cabinets to help funnel fumes, so they should be wider than the cooking surface (shown below).

### **DOWNDRAFT**

These try to reverse the direction of rising smoke and fumes, sending them through ducts running beneath the floor. Our past tests found that they were among the least effective at capturing and removing smoke and steam. Though they can be used anywhere in a kitchen, their main application is in islands where it might not be possible to route ductwork through the ceiling.

### **TIP**

Ductless models have filters that trap airborne oil and grease, and reduce odors. They may be better than not venting at all, but it's still best to go with a model that will vent fumes outside.





GoldSeries

Hood Light

Reheat Defrost Soften / Melt Convection Steam / Simmer Cook Time / Power  
Popcorn Potato Vegetable Cook Kids Menu Warm Hold

CleanRelease

Vent Fan

Turntable < CONV BAKE 325° 19:59 > Select/Choice

Timer Set / Off 1 2 3 4 5  
Options / Clock 6 7 8 9 0



# The Fast Lane

MICROWAVE OVENS ARE KNOWN FOR THEIR SPEEDY SERVICE. BUT TODAY'S TOP MODELS ARE ALSO BETTER AT FUNCTIONING AS SECOND OVENS, ABLE TO BAKE, BROWN, AND MORE. HERE'S WHAT TO LOOK FOR AS YOU SHOP.

Whether you love to cook or live on reheated coffee and frozen pizza, your microwave has probably become a kitchen essential. Defrosting and reheating are common uses, but some of our tested microwaves don't do either very well. In fact, our tests of small (compact), midsized, and large countertop, over-the-range, and built-in models revealed big differences in overall performance. You can see the results in our ratings, starting on page 87.



## SMART SHOPPING

Before you shop, decide whether an under-the-counter, over-the-range, or countertop model will suit your needs best.

### BUDGET

Countertop microwaves usually cost less than the other types, and midsize models start around \$70. Over-the-range microwaves, or OTRs, can be had for less than \$200, but most we tested cost \$400 and up. Models designed to be built into cabinetry or a wall begin at \$400, but kits are available for certain countertop models that give you a built-in look for less.

### SPACE AND LOCATION

Think about where the microwave works best for you, and your available space. Countertop models obviously eat up counter space.

For example, the top-rated midsize model is 22 inches wide and 18 inches deep. The best large microwave we tested is 22 inches wide and 19 inches deep. You'll want to factor in height as well.

### TYPE

Countertop models are the most widely sold. Over-the-range models are just that: They're installed over a range. The built-in category includes models designed to be built in, either surrounded by cabinetry or recessed into a wall. Microwave drawers fall in this group and can be placed under a countertop or below a wall oven. And certain countertop models can be converted to built-ins with a kit.



## FOCUS ON FEATURES

More options may sound appealing, but think about what you'll really use before you pay more for them. Here's what to consider.

### TURNTABLES AND TRAYS

Most microwaves have a turntable that rotates food for uniform heating. But some have a

rectangular tray that slides from side to side, which might work better for large casseroles or platters.

### QUICK KEYS

A 1-minute or 30-second key requires just a tap to extend the preset cooking time, defaulting to the high-power cooking level. The key

also allows quick adjustments to your previous settings. Pushing the button more than once multiplies the time extension.

### RACKS

These let you speed things up by cooking multiple dishes simultaneously. They may also be used to

improve convection cooking by allowing heat beneath the cooking dish. But you could have trouble fitting even a coffee mug in certain models unless you remove the rack, so check when shopping.

### SHORTCUT KEYS

They take the guesswork out of cooking food



## ● ON THE MARKET

Depending on your kitchen, you can choose from countertop, over-the-range, and built-in microwaves (including drawer-style). The size of the unit doesn't always translate to usable cooking space. Our research has found that usable capacity for tested microwaves is about 50 to 60 percent of what manufacturers claim. More watts usually means more cooking power, but differences of 100 watts or so don't matter much. Prices, usable capacity, and watts are based on our tested models.

### COUNTERTOP MICROWAVES

This basic style offers appealing pricing and easy installation. Just plug it into an ordinary outlet—one dedicated to the microwave, or it might trip the circuit breaker. They eat up counter space, so note the microwave's dimensions, choosing the largest capacity for the available space. Also check the instructions for the recommended clearance around the appliance.

**PRICE** \$50 to \$150 for small (compact), \$70 to \$500 for midsized, and \$70 to \$620 for large.

**USABLE CAPACITY** Most tested models in this category have usable capacity that's about 50 to 60 percent of what manufacturers claim. Usable capacity ranges are 0.4 to 0.5 cubic feet for small (compact),

0.5 to 0.8 cubic feet for midsized, and 0.7 to 1.5 cubic feet for large. **WATTS** 700 to 950 for small (compact), 800 to 1,200 for midsized, and 950 to 1,300 for large.

### OVER-THE-RANGE MICROWAVES

Known as OTRs, these models free up counter space and typically include venting capability, but they usually don't vent as well as a range hood. Plan on installation by a pro.

**PRICE** \$130 to \$1,200.

### USABLE CAPACITY

Most tested models (75 percent) have a usable capacity that's about 50 to 60 percent of what manufacturers claim. Usable capacity is 0.6 to 1.5 cubic feet.

**WATTS** 850 to 1,100.

### BUILT-IN MICROWAVES

This category includes models designed to be surrounded by cabinetry or built into a wall. Microwave drawers, for example, can be installed under a countertop or beneath a wall oven. Some countertop models can be built in with a kit. The information below is for models designed only to be built in, not for countertop models with optional built-in kits.

**PRICE** \$380 to \$1,440.

**USABLE CAPACITY** We haven't tested enough built-ins to determine the percentage of usable capacity compared with manufacturer claims. Usable capacity ranges from 0.9 to 1.1 cubic feet.

**WATTS** 950 to 1,100.

that's often microwaved, such as popcorn and frozen vegetables.

### CONVECTION COOKING, GRILLING, AND BROWNING

These features offer the appeal of a second oven in your kitchen. But none of the models we tested provided the consistent results

that you'd get from a regular oven or a grill.

### A CHILD LOCK

If there are children in the household, a lockout function helps to prevent them from operating the microwave.

### TIP

Take your largest casserole to the store with you to make sure it fits.

# Recommended Products

Most models do a respectable job of basic microwaving tasks, such as defrosting meats, reheating leftovers, and making popcorn. You'll probably pay more for an oven with a larger capacity, a stainless steel finish, lots of presets, and functions such as convection and speed cooking.

## OVER-THE-RANGE



**WHIRLPOOL WMH53521H**  
\$400

83

Our top-rated model earns an Excellent score for heating evenness, defrosting, and ease of use, and it's very quiet. It fits a 9x15-inch baking dish, and the turntable can be turned off. Predicted reliability got a rating of Very Good, and owner satisfaction was rated Good. [whirlpool.com](http://whirlpool.com)



**GE PVM9005SJSS**  
\$560

80

This solid performer earns a rating of Excellent at evenly and quickly heating food. It's also easy to use and quiet, and earns a Very Good at venting. Defrosting was rated just Good, as were reliability and owner satisfaction. It has a sensor, and the turntable can be turned off. [ge.com](http://ge.com)



**GE JVM3160RFSS**  
\$250

79

This well-priced GE is superb at defrosting. It earns a Very Good rating at evenly heating food, and it vents well. It doesn't have a sensor to detect when food is done, but if you prefer picking a set cooking time, this model is fine. Predicted reliability and owner satisfaction earn a rating of Good. [ge.com](http://ge.com)

## MIDSIZED COUNTERTOP



**LG NEOCHEF LMC1275SB**  
\$180

84

Excellent overall and a CR Best Buy, this model offers superb heating evenness and defrosting. It heats very quickly and is quiet when set to high. It boasts 0.8 cubic feet of usable capacity, and it has touchpad controls but no sensor. [lg.com](http://lg.com)

## LARGE COUNTERTOP



**PANASONIC NN-SE785S**  
\$290

86

The top-rated Panasonic is rated Excellent at evenly heating food and Very Good at defrosting. It's fast at heating water and very quiet when set on high. It's easy to use and has a sensor, which measures the steam that food emits and shuts off the microwave when cooking is done. [panasonic.com](http://panasonic.com)



**PANASONIC NN-SD975S**  
\$250

83

This excellent all-around performer impressed our testers with its fast and even heating. Defrosting evenness is rated Very Good, and it's quiet and easy to use. It has a usable capacity of 1.5 cubic feet, and it boasts a sensor, an auto-defrost feature, and both a dial and buttons for controls. [panasonic.com](http://panasonic.com)



**GE PROFILE JES2251SJ**  
\$280

81

With 1.5 cubic feet of usable capacity, this roomy GE offers excellent overall performance. Highlights include heating evenness that earns an Excellent rating, fast heating, and defrosting that was rated a Very Good. It's easy to use and relatively quiet when set on high. It offers a sensor and touchpad controls. [ge.com](http://ge.com)

Recommended	Rank	Brand & Product	Overall Score	Price	Survey Results		Test Results						Specs			Features			
					Predicted reliability	Owner satisfaction	Heating evenness	Defrosting evenness	Speed of heating	Microwaving noise	Ease of use	Venting (airflow)	Usable capacity (cu. ft.)	Claimed capacity (cu. ft.)	Watts	Detailed prompts	Convection mode	Sensor	Stainless/SS-look option
OVER-THE-RANGE																			
	1	Whirlpool WMH53521H	83	\$400									0.9	2.1	1,000				
	2	Whirlpool WMH75021HZ	82	\$370									0.9	2.1	1,100				
	3	GE PVM9005SJSS	80	\$560									1.0	2.1	1,050				
	4	Cafe CVM721M2NS5	79	\$855									1.0	2.1	1,050				
	5	Frigidaire Professional FPBM3077RF	79	\$595									0.9	1.8	1,050				
	6	GE JVM3160RFSS	79	\$250									0.9	1.6	1,000				
	7	GE Profile PVM9215SKSS	79	\$550									0.9	2.1	1,000				
	8	KitchenAid KMHS120ESS	79	\$585									1.0	2.0	1,000				
	9	LG LMH2235ST	78	\$450									0.9	2.2	1,000				
	10	LG LMV2031ST	78	\$350									0.9	2.0	1,000				
	11	Kenmore 83337	77	\$405									0.8	1.7	1,000				
	12	Frigidaire Gallery FGMV17WNVF	76	\$380									0.8	1.7	1,000				
	13	Kenmore Elite 80373	76	\$745									0.9	1.8	1,050				
	14	Kenmore 87583	75	\$420									0.9	2.2	1,000				
	15	Frigidaire FFMV1645TD	73	\$320									0.8	1.6	1,000				
	16	Frigidaire Gallery FGMV176NTD	73	\$350									0.8	1.7	1,000				
	17	Kenmore 80353	73	\$535									0.9	2.1	1,100				
	18	Whirlpool WML55011HS	72	\$405									0.6	1.1	1,000				
	19	Frigidaire FFMV1745T	71	\$280									0.8	1.7	1,000				
	20	GE JVM6175DKWW	71	\$320									0.7	1.7	1,000				
	21	Bosch 500 Series HMV5053U	69	\$500									0.9	2.1	1,100				
	22	LG LMV1762SB	69	\$220									0.8	1.7	1,000				
	23	Kenmore 80323	68	\$270									0.8	1.6	1,000				
	24	KitchenAid KMHC319ESS	68	\$650									1.0	1.9	1,000				
	25	Whirlpool WMH78019HZ	67	\$570									0.9	1.9	1,100				
	26	LG LMV1831ST	66	\$250									0.8	1.8	1,000				
	27	Bosch HMV8053U	65	\$630									0.9	1.8	1,000				
	28	KitchenAid KMLS311HSS	65	\$720									0.6	1.1	1,000				
	29	Maytag MMV5220FZ	65	\$420									1.5	2.1	1,000				
	30	GE Profile Advantium PSA9120SFSS	64	\$1,200									0.8	1.7	925				
	31	Samsung ME20H705MSS	64	\$350									1.0	2.0	1,000				
	32	Dacor Discovery PCOR30S	63	\$1,100									0.7	1.1	850				
	33	Electrolux IQ-Touch EI30BM60MS	63	\$675									0.9	1.8	1,050				
	34	GE Adora DVM7195SKSS (Home Depot Exclusive)	63	\$360									0.9	1.9	1,000				
	35	GE PVM9179SKSS	63	\$585									0.8	1.7	950				
	36	Whirlpool UMV1160CS	63	\$230									0.8	1.6	1,000				
	37	LG LSMC3089BD	62	\$720									0.8	1.7	950				
	38	Ikea LAGAN IMH160FW [70336457]	61	\$150									0.9	1.7	900				

Recommended	Rank	Brand & Product	Overall Score	Price	Survey Results		Test Results						Specs			Features			
					Predicted reliability	Owner satisfaction	Heating evenness	Defrosting evenness	Speed of heating	Microwaving noise	Ease of use	Venting (airflow)	Usable capacity (cu. ft.)	Claimed capacity (cu. ft.)	Watts	Detailed prompts	Convection mode	Sensor	Stainless/SS-look option
SMALL COUNTERTOP																			
	1	Avanti MO7191TW	65	\$70	↑	↓	↓	↓	↓	↑	↑	NA	0.4	0.7	700				
MIDSIZED COUNTERTOP MICROWAVES																			
Ⓢ	1	LG NeoChef LMC1275SB	84	\$180	↑	↓	↑	↑	↑	↑	↑	NA	0.8	1.2	1,200				
Ⓢ	2	Panasonic Genius Prestige NN-SD681S	80	\$180	↓	↑	↑	↑	↑	↓	↑	NA	0.7	1.2	1,200			•	
	3	General GEW1000E	77	\$310	–	–	↑	–	↑	↑	↑	NA	0.8	1.0	1,000				•
	4	Panasonic NN-SN686S	75	\$175	↓	↑	↑	↑	↑	↓	↓	NA	0.7	1.2	1,200			•	•
	5	Summit SCM1000SS	74	\$320	–	–	↑	–	↑	↑	↑	NA	0.8	1.0	1,000				•
	6	Breville Quick Touch BMO734XL	71	\$250	–	–	↑	↓	↑	↑	↑	NA	0.7	1.2	1,100	•		•	•
	7	Samsung MG11H2020CT	70	\$160	↑	↓	↑	↓	↑	↑	↑	NA	0.7	1.1	1,000				•
	8	Samsung MC12J8035CT	69	\$500	↑	↓	↓	↑	↓	↑	↑	NA	0.8	1.2	900		•		•
	9	Danby DMW111KBLDB	67	\$90	↓	↓	↓	↑	↑	↑	↑	NA	0.6	1.1	1,000				
	10	Westinghouse WCM11100SSB	67	\$105	–	–	↑	↑	↑	↑	↓	NA	0.7	1.1	1,000				•
	11	Magic Chef MCM1110ST	66	\$80	↓	↓	↓	↓	↓	↑	↑	NA	0.6	1.1	1,000				•
	12	Sharp R331ZS	65	\$125	↓	↑	↓	↑	↑	↑	↑	NA	0.7	1.1	1,000				•
	13	Cuisinart CMW-200	64	\$250	↓	↓	↑	↓	↓	↑	↓	NA	0.7	1.2	1,000		•		•
	14	GE JES1145SHSS	64	\$115	↓	↓	↑	↓	↓	↑	↑	NA	0.6	1.1	950				•
	15	Panasonic Prestige NN-SD372S	63	\$140	↓	↑	↓	↑	↑	↑	↓	NA	0.5	0.9	950				
	16	Toshiba EM131A5C-BS	62	\$120	–	–	↓	↑	↓	↑	↑	NA	0.7	1.2	1,100			•	•
	17	Magic Chef MCD1310ST	61	\$110	↓	↓	↓	↓	↓	↑	↑	NA	0.8	1.3	1,000				•
LARGE COUNTERTOP																			
✓	1	Panasonic NN-SE785S	86	\$290	↓	↑	↑	↑	↑	↑	↑	NA	0.9	1.6	1,250	•		•	•
✓	2	Panasonic NN-SD975S	83	\$250	↓	↑	↑	↑	↑	↑	↑	NA	1.5	2.2	1,250	•		•	•
✓	3	GE Profile JES2251SJ	81	\$280	↓	↓	↑	↑	↑	↑	↑	NA	1.5	2.2	1,200	•		•	•
✓	4	Panasonic NN-SD945S	81	\$215	↓	↑	↑	↑	↑	↑	↑	NA	1.4	2.2	1,250	•		•	•
✓	5	Panasonic NN-SN966S	81	\$250	↓	↑	↑	↑	↑	↑	↑	NA	1.4	2.2	1,250			•	•
✓	6	Farberware Smart Sensor Cooking FMO16AHTBSA	79	\$200	↑	↓	↓	↑	↑	↑	↑	NA	0.9	1.6	1,300			•	•
✓	7	GE JES2051SN[SS]	79	\$250	↓	↓	↑	↑	↑	↑	↑	NA	1.2	2.0	1,200	•		•	•
✓	8	Panasonic NN-SD745S	78	\$220	↓	↑	↓	↑	↑	↑	↑	NA	0.9	1.6	1,250	•		•	•
✓	9	LG LMC1575	77	\$200	↑	↓	↑	↑	↑	↑	↓	NA	0.8	1.5	1,200			•	•
✓	10	Kenmore Elite 79393	76	\$250	↓	↓	↑	↑	↑	↑	↑	NA	1.4	2.2	1,250			•	•
✓	11	Panasonic NN-SN736B	76	\$190	↓	↑	↑	↑	↑	↑	↑	NA	0.9	1.6	1,250			•	•
	12	Toshiba EC042A5C-BS	72	\$195	–	–	↑	↑	↓	↑	↑	NA	0.8	1.5	1,000		•		•
	13	GE Profile PES7227SLSS	71	\$350	↓	↓	↓	↓	↑	↑	↑	NA	1.3	2.2	1,100			•	•
	14	Danby DMW14SA1BDB	69	\$150	↓	↓	↓	↓	↑	↑	↑	NA	0.7	1.4	1,100			•	•
	15	KitchenAid KMCS3022GSS	69	\$540	↓	↓	↑	↓	↑	↑	↑	NA	1.3	2.2	1,200			•	•
	16	Electrolux EI24MO45IB	68	\$530	↓	↓	↑	↓	↑	↓	↑	NA	1.2	2.0	1,100	•		•	•
	17	Frigidaire Gallery FGMO205K[F]	68	\$320	↓	↓	↑	↑	↑	↑	↓	NA	1.2	2.0	1,200	•		•	•
	18	Insignia NS-MW16SS8 (Best Buy Exclusive)	68	\$150	–	–	↓	↑	↓	↑	↑	NA	0.9	1.6	1,250	•		•	•

Recommended	Rank	Brand & Product	Overall Score	Price	Survey Results		Test Results					Specs			Features				
					Predicted reliability	Owner satisfaction	Heating evenness	Defrosting evenness	Speed of heating	Microwaving noise	Ease of use	Venting (airflow)	Usable capacity (cu. ft.)	Claimed capacity (cu. ft.)	Watts	Detailed prompts	Convection mode	Sensor	Stainless/SS-look option
LARGE COUNTERTOP <i>Continued</i>																			
	19	Kenmore 76983	68	\$130	↓	↓	↑	↓	↑	↑	↑	NA	0.9	1.6	1,100			•	•
	20	Panasonic NN-SU 656B	68	\$140	↓	↑	↓	↑	↑	↑	↑	NA	0.7	1.3	1,100			•	
	21	Samsung MG14H3020CN	68	\$230	↑	↓	↑	↓	↑	↑	↑	NA	0.9	1.4	950		•		•
	22	GE Profile PEB9159SJSS	67	\$610	↓	↓	↓	↑	↑	↑	↑	NA	0.8	1.5	1,000		•	•	•
	23	Magic Chef MCM1611ST	67	\$130	↓	↓	↓	↑	↑	↑	↑	NA	0.9	1.6	1,100				•
	24	Magic Chef MCD1811ST	66	\$140	↓	↓	↓	↑	↑	↑	↓	NA	1.1	1.8	1,100				•
	25	Oster OGYZ1602B	66	\$110	↓	↓	↑	↑	↓	↑	↓	NA	0.9	1.6	1,100				•
	26	Farberware FMO16AHTPLB	64	\$150	↑	↓	↓	↓	↑	↑	↑	NA	0.9	1.6	1,100			•	•
	27	Frigidaire FFCE1655US	64	\$140	↓	↓	↓	↑	↑	↑	↑	NA	1.0	1.6	1,100			•	•
	28	Samsung MS19M8000AS	64	\$190	↑	↓	↓	↑	↓	↑	↑	NA	1.2	1.9	950			•	•
	29	Sharp SMC1655BS	64	\$150	↓	↑	↓	↓	↑	↑	↑	NA	0.9	1.6	1,100			•	•
	30	Whirlpool WMC30516A[S]	63	\$210	↓	↓	↓	↓	↑	↑	↓	NA	0.9	1.6	1,200			•	•
	31	KitchenAid KCMC1575BSS	62	\$550	↓	↓	↓	↑	↓	↑	↑	NA	0.8	1.5	1,000		•	•	•
BUILT-IN MICROWAVES																			
	1	Sharp SMD3070AS	66	\$1,100	↓	↑	↓	↓	↑	↑	↑	NA	1.1	1.2	1,000	•		•	•
	2	Sharp Carousel R-1214	64	\$380	↓	↑	↑	↓	↑	↑	↑	NA	0.9	1.5	1,100	•		•	•

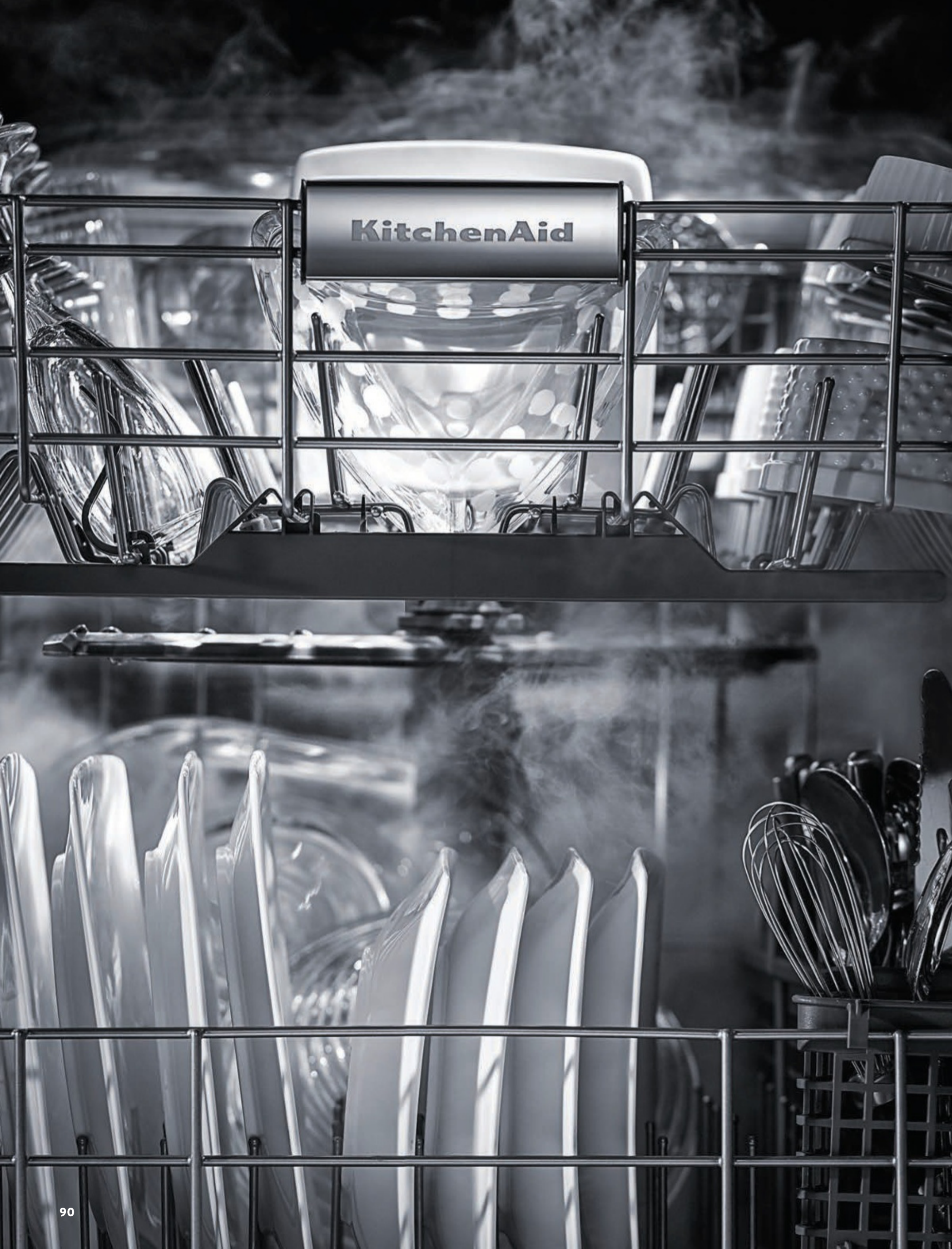
> All-Access and Digital members can find the latest, complete ratings at [CR.org/microwaveratings](https://www.consumerreports.org/microwaveratings).

**HOW WE TEST: Heating evenness** reflects how evenly a model reheated a dish of cold mashed potatoes. **Defrosting evenness** is based on how well the auto-defrost program defrosted a pound of frozen ground beef. **Speed of heating** is based on the temperature rise of water that's heated. **Microwaving noise** reflects how quiet the appliance is while it's on high. **Ease of use** includes how

easy it is to set the microwave without referring to the instructions. **Venting (airflow)** is based on the volume of air drawn in by the internal fan on the highest setting of an over-the-range model. **Usable capacity** is the usable space based on our measurements, and excludes the corner spaces for models with rotating turntables. Note that most over-the-range models

allow you to turn off the rotation to fit large dishes. With the rotation off, measured capacity approximates claimed capacity. **Price** is approximate retail. The **Overall Score** combines test results with survey data for predicted reliability and owner satisfaction. **Predicted reliability** estimates the likelihood that newly purchased models from a given brand will

develop problems or break within the first five years. **Owner satisfaction** reflects the proportion of CR members who are extremely likely to recommend the microwave they bought. In cases where we have insufficient survey data to provide a brand-level rating, indicated by a gray dash (-), we assume the model has average reliability and satisfaction.



**KitchenAid**



Dishwashers

# Clean Plate Club

BETTER CLEANING USING LESS ENERGY AND WATER—SOUNDS IMPOSSIBLE, RIGHT? BUT THAT'S EXACTLY WHAT THE BEST DISHWASHERS IN OUR TESTS DELIVER. PLUS, MANY MODELS HAVE A SLEW OF CONVENIENCE FEATURES. USE THIS GUIDE TO HELP YOU FIND THE RIGHT ONE FOR YOU.

Using a dishwasher can save you more than 230 hours a year compared with washing and drying by hand, according to Energy Star. If you haven't bought a dishwasher in awhile, you'll notice that they don't look as uniform as they once did. You'll find more finishes and sleek designs, some with hidden controls, no handles, and no brand logos. This helps a new dishwasher blend in with appliances from other brands. Here's what else you need to know.



### ● SMART SHOPPING

Focus on these details while you're shopping.

#### STYLE

Cabinet-front dishwashers can accommodate a panel that blends in with your cabinets for an integrated, furniture-style look. Other options include a range of finishes and a recessed pocket handle instead of a standard one.

#### DIMENSIONS

Conventional dishwashers are intended for a space measuring 24 inches wide by 24 inches deep. Installing your new dishwasher

could be a challenge if you've tiled the floor or redone your counters, because that might change the height of the cavity. So measure your space and ask the retailer for the full height range, and allow extra space for the leveling feet.

#### CONVENIENCE FEATURES

Many dishwashers have adjustable racks and lots of flatware slots. Certain midpriced models have a third rack for large utensils and small cups. Many have fold-down tines to help fit large dishes, and racks

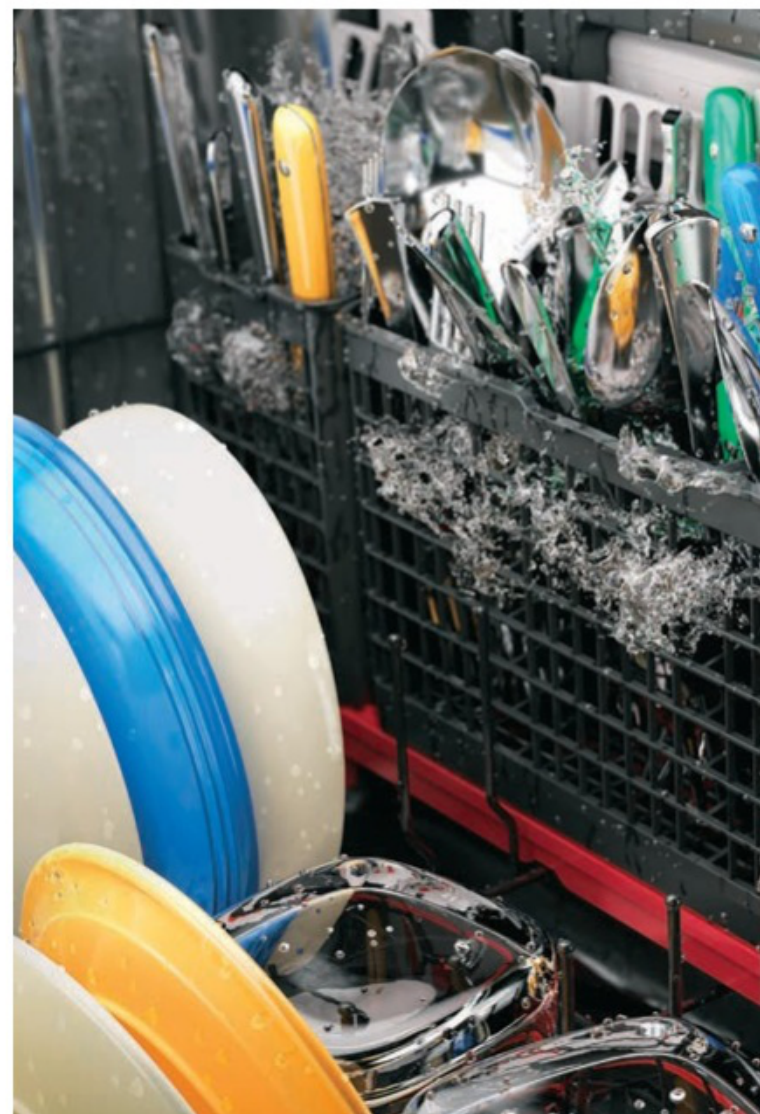
that move up or down for oversized items.

#### CONTROLS

Certain models have interactive touch controls, but the usual touchpads are fine if they're well-marked. If controls are hidden when the door is closed, look for cycle-time and other outer displays, otherwise it can be hard to tell that a quiet machine is on.

#### ENERGY EFFICIENCY

Dishwashers that are Energy Star qualified use about 12 percent less energy than standard models and save water. The most miserly used only 4 to 6 gallons of water in our tests, which included the high-temperature wash and heated dry options when available.



### ● FOCUS ON FEATURES

These convenience features will make your dishwasher easier to use.

#### ADJUSTABLE RACKS AND LOADING AIDS

Racks that move up and down, tines you can adjust, and silverware and stemware holders let you reconfigure the interior of a dishwasher and organize its contents to fit large and odd-shaped items. Certain models go an extra step with, for example, upper racks that you can adjust single-handedly. Shop carefully and you're likely

to get a third rack for large utensils and small cups, and not just in premium models. A few models let you raise or lower parts of a rack.

#### SOIL SENSORS

These adjust the cycle time and water use to the load's soil level, reducing energy demand and water use for cleaner loads.

#### RINSE/HOLD CYCLE

It lets you rinse dirty dishes when you're not quite ready to start a full cycle. This perk can

reduce odors and prevent soil from setting while you stack up enough dirty dishes for a full load, and it still uses less water than washing by hand.

#### WASH ZONES

Certain newer models designate a part of the dishwasher for heavily soiled items needing a special cycle. These zones don't always run for the whole cycle. In our lab tests, they seem to work as promised.

#### FILTERS

These keep wash water

free of food that could be redeposited onto clean dishes. There are two types: self-cleaning and manual. With self-cleaning filters, a grinder pulverizes debris and flushes it down the drain. That's convenient but can be noisy. Certain models have a filter without a grinder. They're quieter, but you need to clean the filter periodically to avoid smells, a job that takes a few minutes. Refer to your owner's manual to see which type you have.

#### SPECIAL WASH CYCLES

Most dishwashers come with at least three cycles: light, normal, and heavy (for pots and pans), with many newer

models also including "quick" or "express" cycles that clean lightly soiled loads in as little as 20 minutes. Some offer cycles including single rack, pot scrubber, soak/scrub, steam clean, china/crystal, and sanitizing. And certain models have a half-load option, a handy cycle if you don't use many dishes and rarely have a full load. The three basic cycles should be enough for most chores, even for baked-on food. A sanitizing option that raises the water temperature above the typical 140° F doesn't necessarily deliver better cleaning for dishes. If it lasts long enough, it's meant to disinfect the dishwasher's interior.



## Lab Tested to Perform in Your Home

Our technicians test dishwashers year-round, spending 28 hours evaluating each one and identifying its features. The testers load each dishwasher with 10 place settings of white ceramic dishes with baked-on food, then run it on the normal cycle (or its equivalent).

When the cycle is complete, we record cycle time and the amount of water and energy used. We use photo imaging to determine precisely how clean each dish is, we test how well each machine dries plastics (see the next page), and panelists judge noise levels.

Dishwashers that perform well but don't hold up over time aren't winners. That's why it's important to consider the findings from our latest reliability and owner satisfaction surveys. And to make it easier for you to choose the best dishwasher for your budget, we now incorporate lab-test results, predicted reliability, and owner

satisfaction into one Overall Score for each model.

### A DISH LOAD OF BRANDS

More than 20 brands are in our dishwasher ratings. You'll see familiar names such as Amana, Frigidaire, GE, Kenmore, LG, Maytag, Samsung, and Whirlpool. Ikea is there, too—and no, you don't have to assemble the dishwasher yourself. And our experts review the three B's—Beko, Blomberg, and Bosch.

Manufacturers in the high-end price range include Bertazzoni, Dacor, Electrolux, Fisher & Paykel, GE Profile, Jenn-Air, Kenmore Elite, KitchenAid, Miele, Thermador, and Viking. We work to keep up with brands that you'll see in stores and online. That's why we also test models from Equator, Kucht, and Thor Kitchen.

As for dishwasher drawers, Fisher & Paykel is the only brand making them at this time, and you'll see one model in our ratings, on page 97.

### STAINLESS STEEL TUB

Usually available in midpriced and higher-end models, stainless steel tends to resist staining better than light-colored plastic does. Gray plastic tubs help camouflage stains and trim the overall cost. Any plastic tub should last longer than most people keep a dishwasher.

### HEATED DRY

Dishwashers usually dry after a cycle using drainage and the residual heat in the tub. Certain models will either heat the water further during the final rinse (to warm up the stainless tub) or use a heating element, perhaps coupled with a fan to circulate the air. A few

models have the door open near the end of the cycle to aid in drying.

### HIDDEN CONTROLS

Controls mounted along the top edge of the door (hidden when the door is closed) are strictly about style. The downside: You usually can't see cycle progress at a glance. Partly hidden controls are a good compromise. You'll know when the machine is running and sometimes the remaining cycle time.

### QUIET PERFORMANCE

Some manufacturers display a decibel rating. But they average the sound level of an entire cycle (including the silent dry cycle), which can be a bit misleading.



## Not Just Clean, But Dry

"Drying is harder than cleaning because dishes and glasses have areas that trap water, and the water doesn't evaporate," says Larry Ciufu, who oversees Consumer Reports' dishwasher tests. "Also, as the machine cools, water droplets from the humid air form on the interior and on the dishes."

Manufacturers continue to offer potential solutions. The latest is a dishwasher door that automatically pops open in the last 10 to 15 minutes of the cycle, allowing the moisture to escape. But even if you don't have a pop-open dishwasher, these tips should help:

### 5 WAYS TO BOOST DRYING

1. Allow space between dishes; they shouldn't touch. And don't overload your machine. The idea is to improve the circulation of the water and air.
2. Use a rinse aid. It prevents spotting and enhances drying. The rinse aid breaks the bond between the water molecules and dishes, causing water to "sheet off" your dishware.
3. Use the heat feature. The more heat, the better the drying. Depending on your dishwasher, you may have the option to add heat during the washing, rinsing, or drying cycle.
4. Open the dishwasher door a few inches as soon as the cycle ends. This allows trapped moist air to escape.
5. Empty the bottom rack first. Water collects on concave surfaces, such as mugs and glasses that belong upside down on the top rack. Empty the lower rack first to avoid spilling water onto the contents on the bottom rack.



## ON THE MARKET

Take a close look at how the dishwasher's interior is configured—the spacing of tines, and the placement of the silverware baskets and racks. You need a dishwasher that works for the dishes, cookware, and utensils you use.

### DISHWASHERS FOR \$500 OR LESS

Although they aren't the top performers in our tests, you can still get a dishwasher that's excellent at cleaning, and very good or even excellent at drying. Certain models in this price range now have a

soil sensor, which adjusts the cycle's time and water use to the load's soil level, improving water efficiency. And some even have a stainless interior. But basic features, longer wash cycles, and noisier operation are likely.

### DISHWASHERS FOR \$600 TO \$900

You can get a quieter machine, superb cleaning, and convenient features that might make it worth spending a bit more, such as adjustable racks and flexible flatware slots, along with a stainless tub, which tends to resist stains better than plastic. A soil sensor is a given.

### DISHWASHERS FOR \$1,000 OR MORE

High-end dishwashers come with high-end styling and innovative features, such as special wash zones for heavily soiled items, and WiFi connectivity.

### DISHWASHER DRAWERS

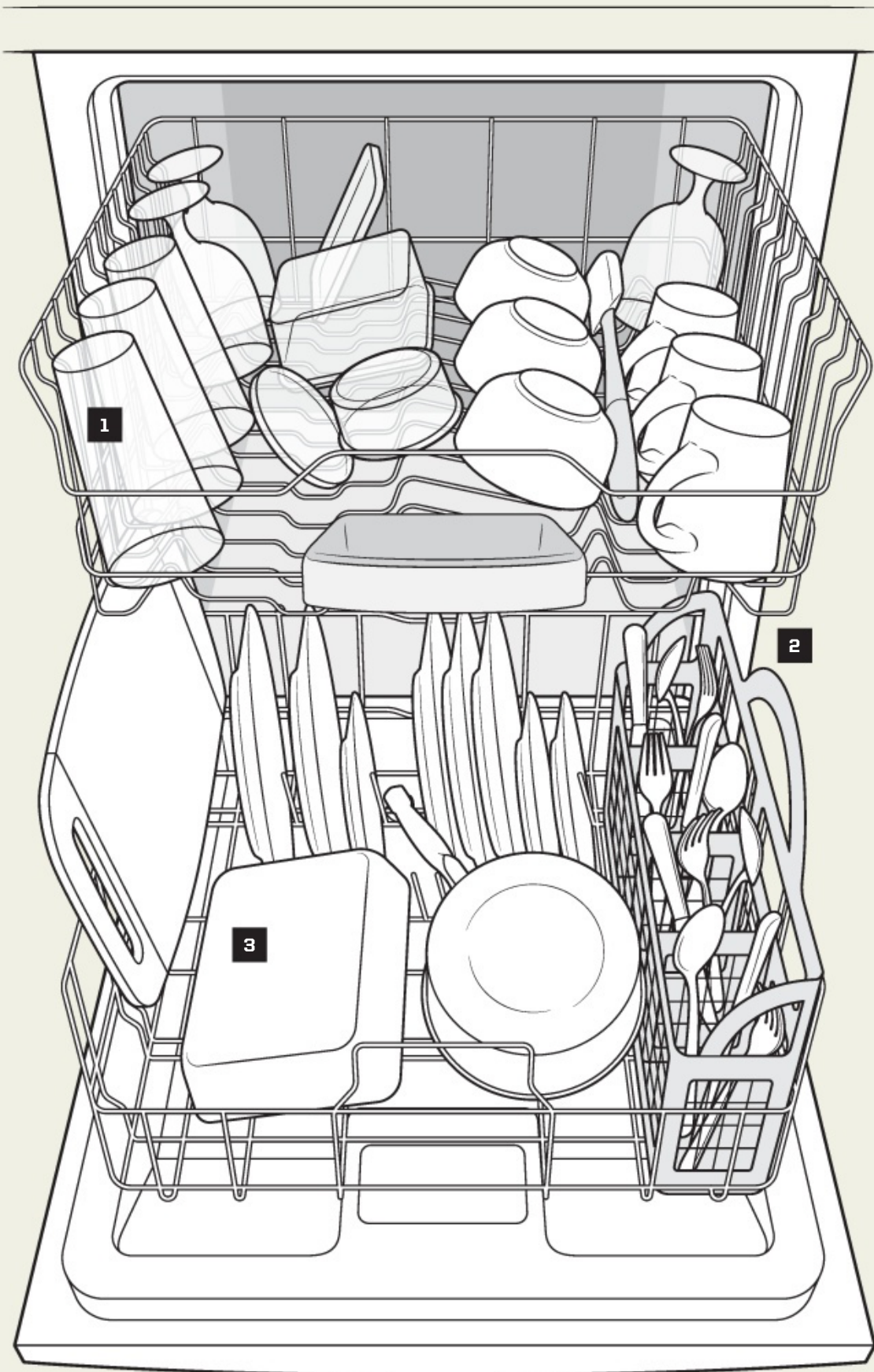
They typically have two stacked drawers that you can use simultaneously or separately. But they're expensive, and the ones we tested haven't impressed us with their performance.

# How to Load a Dishwasher

## EVEN THE BEST MACHINES THAT CONSUMER REPORTS TESTS CAN'T OVERCOME IMPROPER LOADING

Dishwashers that make our list of top picks deliver sparkling results every time. But even the best of the bunch won't get the job done if they're loaded improperly. Chances are you're doing at least one thing wrong—perhaps cramming in too many dishes or putting silverware

and large platters in the wrong place. Although it always pays to check the owner's manual for any special instructions, the following steps show how to load a dishwasher to get the best results from most machines.



### 1. TOP RACK

Place cups, glasses, and small bowls in the top rack. We recommend scraping off big chunks of leftover food, but pre-rinsing isn't necessary with today's dishwashers. Avoid overcrowding, which increases the risk of breakage and prevents the flow of water and detergent. Dishwasher-safe plastics also belong on the top rack, away from the heating element to prevent warping.

### 2. SILVERWARE

Load forks and spoons with the handles facing down. Place knives with their handles up to avoid cutting yourself as you remove them. If your dishwasher has an open basket,

mix spoons, forks, and knives to prevent them from nesting.

### 3. LARGER ITEMS

Put plates, serving bowls, and other larger items on the bottom rack. Oversized items, such as platters and dishwasher-safe cutting boards, should go toward the sides and back so that they don't block the water spray and detergent. Place items with baked-on food facedown and toward the spray arm. Aluminum or stainless steel can usually go in a dishwasher. Look for a dishwasher-safe indication on the bottom of the cookware. Otherwise, check the owner's manual or manufacturer's website for specific instructions.

## OTHER CONSIDERATIONS

Dishwasher no-nos include large kitchen knives (because the heat and chemicals can take a toll), plus anything made of brass, bronze, wood, or china with gold leaf. We also recommend washing nonstick pans by hand, though some manufacturers say they're dishwasher-safe. It's a good idea to run water in the

kitchen sink until it gets hot before you press "start." This will keep the wash cycle from starting with cold water. Always use a top-rated dishwasher detergent like Kirkland Signature (Costco) Premium Dishwasher Pacs or Cascade Complete Gel with Dawn. And keep the rinse-aid dispenser filled to avoid streaks.

# Recommended Products

Almost all the models we tested clean well, are easy to load, and come in a stainless finish. They also use far less water and energy than washing by hand. The picks here are excellent overall performers, and most have a timed-start feature, a heavy-duty or pots and pans cycle, and self-cleaning filters. The ratings rank models by overall performance.



**BOSCH**  
**ASCENTA SHX3AR75UC**  
**Cycle Time:** 95 min.  
**Water Usage:** 4 gal.  
 \$630

88

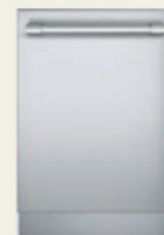
The combination of superior performance and features that more commonly appear on pricier washers makes this model a great value. It scores very well for washing, drying, and quiet operation, and its 95-minute cycle for a normal wash is one of the shortest of any washer that CR tests.  
[bosch-home.com](http://bosch-home.com)



**BOSCH**  
**300 DLX SERIES SHS863WD5N**  
**Cycle Time:** 150 min.  
**Water Usage:** 4 gal.  
 \$770

85

This midpriced model earns a Very Good rating for washing. Even though many competitors earn Excellent scores for this critical task, it's still one of the top-rated washers in the category overall. The reason: It's among the best at drying, it's relatively quiet, and owners give Bosch dishwashers top marks for reliability and satisfaction in CR surveys.  
[bosch-home.com](http://bosch-home.com)



**THERMADOR**  
**DWHD660WFP**  
**Cycle Time:** 155 min.  
**Water Usage:** 4 gal.  
 \$1,800

84

This exceptionally quiet model earns a Very Good for cleaning heavily soiled dishes and an Excellent for drying. Its energy efficiency also rates Excellent. It does have a long cycle time, however, and you have to clean the filter manually.  
[thermador.com](http://thermador.com)



**KITCHENAID**  
**KDTM354DSS**  
**Cycle Time:** 125 min.  
**Water Usage:** 4 gal.  
 \$700

83

This model aced CR's tests for cleaning, drying, and energy use. It's relatively quiet. And though the normal wash cycle clocks in at 125 minutes, that's still faster than many of its competitors. It earns top scores for energy and water use.  
[kitchenaid.com](http://kitchenaid.com)



**MIELE CLASSIC PLUS**  
**G4977SCVISF**  
**Cycle Time:** 150 min.  
**Water Usage:** 4 gal.  
 \$1,080

82

A score of Excellent for energy efficiency and Very Good for washing and drying make this dishwasher a solid choice. It's also very quiet. And on surveys, CR members give Miele superb marks for reliability and owner satisfaction. But its 150-minute wash cycle is on the long side.  
[miele.com](http://miele.com)



**BOSCH 300 SERIES**  
**SHEM63W55N**  
**Cycle Time:** 155 min.  
**Water Usage:** 5 gal.  
 \$765

82

With controls boldly planted on its front, this Bosch defies the conventions of the midpriced dishwasher, which increasingly hides the buttons on the top edge of the door. Otherwise, the model carries most of the features commonly found on its competitors and delivers above-average performance on CR's tests for washing and efficiency.  
[bosch-home.com](http://bosch-home.com)



**WHIRLPOOL**  
**WDF540PADM**  
**Cycle Time:** 115 min.  
**Water Usage:** 5 gal.  
 \$570

81

This dishwasher offers a lot of value. It scores Excellent on our tests for both washing and drying, and boasts a short cycle time. And on surveys, CR members give Whirlpool dishwashers a top mark for reliability. One negative: Though some models at this price have a stainless steel interior, which resists staining, the interior of this one is plastic.  
[whirlpool.com](http://whirlpool.com)



Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results				Features					
					Predicted reliability	Owner satisfaction	Washing	Drying	Energy use	Noise	Cycle time (min.)	Ample flatware slots	Adjustable upper rack	Interior material	Self-cleaning filter	WiFi
CR BEST BUY	1	Bosch Ascenta SHX3AR75UC	88	\$630	Great	Great	Great	Great	Great	Great	95	•	•	stainless steel and plastic	•	
RECOMMENDED	2	Bosch 300 DLX Series SHS863WD5N	85	\$770	Great	Great	Great	Great	Great	Great	150	•	•	stainless steel	•	
RECOMMENDED	3	Thermador DWHD660WFP	84	\$1,800	Great	Great	Great	Great	Great	Great	155	•	•	stainless steel	•	
RECOMMENDED	4	Bosch 100 Series SHXM4AY55N	84	\$675	Great	Great	Great	Great	Great	Great	150	•	•	stainless steel and plastic	•	
RECOMMENDED	5	Bosch Benchmark SHX89PW55N	84	\$1,700	Great	Great	Great	Great	Great	Great	155	•	•	stainless steel	•	
RECOMMENDED	6	KitchenAid KDTM354DSS	83	\$700	Avg	Great	Great	Great	Great	Great	125	•	•	stainless steel	•	
RECOMMENDED	7	Thermador DWHD770WFM	83	\$2,300	Great	Great	Great	Great	Great	Great	150	•	•	stainless steel	•	
RECOMMENDED	8	Bosch Benchmark SHX88PZ55N	82	\$1,600	Great	Great	Great	Great	Great	Great	150	•	•	stainless steel	•	
RECOMMENDED	9	Bosch 800 Series SHPM78ZO5N	82	\$1,150	Great	Great	Great	Great	Great	Great	150	•	•	stainless steel	•	
RECOMMENDED	10	Miele Classic Plus G4977SCVISF	82	\$1,080	Great	Great	Great	Great	Great	Great	150	•	•	stainless steel	•	
RECOMMENDED	11	Bosch 300 Series SHEM63W55N	82	\$765	Great	Great	Great	Great	Great	Great	155	•	•	stainless steel	•	
CR BEST BUY	12	Whirlpool WDF540PADM	81	\$570	Great	Avg	Great	Great	Great	Avg	115	•	•	plastic	•	
CR BEST BUY	13	Ikea Renlig IUD7070DS [288921]	81	\$380	Great	Avg	Great	Great	Great	Avg	115	•	•	plastic	•	
	14	Kenmore 14573	80	\$730	Avg	Avg	Great	Great	Great	Great	145	•	•	stainless steel	•	
	15	Kenmore 14543	80	\$750	Avg	Avg	Great	Great	Great	Great	145	•	•	stainless steel	•	
	16	Bosch 800 Series SHPM78W55N	79	\$900	Great	Great	Great	Great	Great	Great	160	•	•	stainless steel	•	
	17	KitchenAid KDTM704ESS	79	\$1,710	Avg	Great	Great	Avg	Great	Great	110	•	•	stainless steel	•	
	18	Miele Futura Crystal G6665SCVISF	78	\$1,800	Great	Great	Great	Great	Great	Great	140	•	•	stainless steel	•	
	19	Kenmore 14523	78	\$700	Avg	Avg	Great	Great	Great	Great	150	•	•	stainless steel	•	
	20	Bosch 800 Series SHXM98W75N	78	\$1,125	Great	Great	Great	Avg	Great	Great	160	•	•	stainless steel	•	
	21	KitchenAid KDTM404ESS	78	\$1,100	Avg	Great	Great	Avg	Great	Great	110	•	•	stainless steel	•	
	22	Whirlpool WDT720PADM	78	\$420	Great	Avg	Great	Great	Great	Great	155	•	•	plastic	•	
	23	Kenmore Elite 14793	77	\$1,100	Avg	Avg	Great	Avg	Great	Great	145	•	•	stainless steel	•	
	24	GE Profile PDF820SSJSS	76	\$1,030	Great	Avg	Great	Avg	Great	Great	150	•	•	stainless steel	•	
	25	Kenmore Elite 14753	76	\$980	Avg	Avg	Great	Avg	Great	Great	145	•	•	stainless steel	•	
	26	Miele Dimension G6785SCVISF	76	\$2,000	Great	Great	Great	Great	Great	Great	145	•	•	stainless steel	•	
	27	Bosch 500 Series SHPM65W55N	76	\$855	Great	Great	Great	Avg	Great	Great	160	•	•	stainless steel	•	
	28	Kenmore 13223	75	\$600	Avg	Avg	Great	Great	Great	Avg	160	•	•	stainless steel	•	
	29	GE Profile PDT855SSJSS	75	\$1,410	Great	Avg	Great	Avg	Great	Great	155	•	•	stainless steel	•	
	30	Café CDT845P2NS1	75	\$1,100	Great	Avg	Great	Avg	Great	Great	155	•	•	stainless steel	•	
	31	Bertazzoni DW24XT	75	\$1,080	—	—	Great	Avg	Great	Great	135	•	•	stainless steel	•	
	32	Kenmore 13473	75	\$530	Avg	Avg	Great	Great	Great	Avg	160	•	•	plastic	•	
	33	Thor Kitchen HDW2401SS	74	\$800	—	—	Great	Avg	Great	Great	130	•	•	stainless steel	•	
	34	KitchenAid KDPE204GPS	74	\$810	Avg	Great	Great	Avg	Great	Great	135	•	•	stainless steel	•	

Ratings > Dishwashers

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results				Features					
					Predicted reliability	Owner satisfaction	Washing	Drying	Energy use	Noise	Cycle time (min.)	Ample flatware slots	Adjustable upper rack	Interior material	Self-cleaning filter	WiFi
	35	KitchenAid KDPE234GPS	74	\$750	↓	↑	↑	↓	↑	↑	135	•	•	stainless steel		
	36	KitchenAid KDTE304GPS	74	\$965	↓	↑	↑	↓	↑	↑	135	•	•	stainless steel		
	37	Kucht K6502D	74	\$825	–	–	↑	↓	↑	↑	140	•	•	stainless steel		
	38	Whirlpool WDT730PAHZ	73	\$630	↑	↓	↑	↑	↑	↑	140	•	•	stainless steel and plastic		
	39	LG LDT7808BM	71	\$1,125	↓	↓	↑	↑	↑	↑	145	•	•	stainless steel		•
	40	Whirlpool WDF330PAHS	71	\$500	↑	↓	↑	↓	↑	↓	110			plastic		
	41	Whirlpool WDT970SAHZ	71	\$600	↑	↓	↑	↑	↑	↑	145	•	•	stainless steel		
	42	Maytag MDB4949SHZ	71	\$550	↓	↓	↑	↑	↑	↑	155	•		stainless steel	•	
	43	Ikea Renlig IUD7555DS [90292264]	70	\$550	↑	↓	↑	↓	↑	↑	160	•	•	stainless steel		
	44	GE GDP615HSMSS	70	\$500	↑	↓	↑	↓	↑	↓	155	•	•	stainless steel and plastic		
	45	GE Profile PDT715SYNFS	70	\$700	↑	↓	↑	↓	↑	↓	155	•	•	stainless steel and plastic		
	46	Miele Futura Lumen G6885SCVIK2O	70	\$2,300	↑	↑	↑	↑	↑	↑	170	•	•	stainless steel		
	47	Ikea VASKAD [50422663]	70	\$850	↑	↓	↑	↑	↑	↑	145	•	•	stainless steel		
	48	Ikea SPOLAD [80422355]	70	\$750	↑	↓	↑	↑	↑	↑	145	•	•	stainless steel		
	49	Samsung DW80K7050US	70	\$765	↓	↓	↑	↑	↑	↑	130	•	•	stainless steel		
	50	Kenmore Elite 14815	69	\$1,350	↓	↓	↑	↓	↑	↑	120	•	•	stainless steel	•	
	51	Bosch 800 Series SHEM78WH5N	69	\$1,225	↑	↑	↑	↓	↑	↑	165	•	•	stainless steel		•
	52	Kenmore Elite 14673	68	\$700	↓	↓	↑	↓	↑	↑	135	•	•	stainless steel		•
	53	Dacor Renaissance RDW24S	67	\$1,650	–	–	↑	↓	↑	↓	150			stainless steel		
	54	Samsung DW80R9950US	67	\$1,035	↓	↓	↑	↑	↑	↑	130	•	•	stainless steel		•
	55	Whirlpool WDF130PAHW	66	\$390	↑	↓	↑	↑	↑	↓	160			plastic		
	56	Ikea LAGAN [00385804]	66	\$270	↑	↓	↑	↑	↑	↓	160			plastic		
	57	LG Signature LUDP8997SN	65	\$1,500	↓	↓	↑	↓	↑	↑	130	•	•	stainless steel		
	58	LG LDP6797ST	65	\$750	↓	↓	↑	↓	↑	↑	130	•	•	stainless steel		
	59	GE GDT655SSJSS	65	\$820	↑	↓	↑	↓	↑	↑	155	•	•	stainless steel		
	60	GE GDT695SSJSS	64	\$910	↑	↓	↑	↓	↑	↑	155	•	•	stainless steel		
	61	KitchenAid KDPE334GPS	64	\$845	↓	↑	↑	↓	↑	↑	160	•	•	stainless steel		
	62	Frigidaire FFCD2413US	64	\$350	↓	↓	↑	↑	↑	↓	145			plastic	•	
	63	Kenmore 13803	63	\$350	↓	↓	↑	↓	↑	↓	115			plastic		
	64	Frigidaire FFID2426TS	63	\$350	↓	↓	↑	↑	↑	↓	130			plastic		
	65	Samsung Chef Collection DW80M9990US	62	\$1,300	↓	↓	↑	↑	↑	↑	130	•	•	stainless steel		•
	66	LG LDF5545ST	58	\$630	↓	↓	↑	↑	↓	↑	200	•	•	stainless steel		
	67	GE GDF630PSMSS	58	\$530	↑	↓	↑	↑	↑	↑	200	•	•	plastic		
	68	Amana ADB1500ADS	58	\$540	↓	↓	↑	↓	↑	↓	140			plastic		

Recommended	Rank	Brand & Model	Overall Score	Price	Survey Results		Test Results				Features					
					Predicted reliability	Owner satisfaction	Washing	Drying	Energy use	Noise	Cycle time (min.)	Ample flatware slots	Adjustable upper rack	Interior material	Self-cleaning filter	WiFi
	69	<b>Samsung</b> DW80M2020US	57	\$530	↓	↓	↑	↑	↑	↓	130	•	•	stainless steel and plastic		
	70	<b>LG</b> LDT5665ST	56	\$710	↓	↓	↑	↓	↑	↑	130	•	•	stainless steel		
	71	<b>Frigidaire</b> LFID2459VF	56	\$500	↓	↓	↑	↑	↑	↑	205		•	stainless steel		
	72	<b>Frigidaire</b> Gallery FGID2479SF	56	\$765	↓	↓	↑	↓	↑	↑	195	•	•	stainless steel		
	73	<b>Samsung</b> DW80N3030US	55	\$450	↓	↓	↑	↑	↑	↓	175	•	•	stainless steel and plastic		
	74	<b>Frigidaire</b> Gallery FGIP2468UF	55	\$500	↓	↓	↑	↑	↑	↑	200	•	•	plastic		
	75	<b>Electrolux</b> IQ Touch EI24ID81SS	50	\$1,085	↓	↓	↑	↑	↑	↑	190	•	•	stainless steel		
	76	<b>Fisher &amp; Paykel</b> DD24DDFTX9N	49	\$1,550	↓	↓	↑	↓	↑	↓	180	•		plastic		
	77	<b>Viking</b> Professional VDW302SS	47	\$1,350	↓	↓	↑	↓	↑	↑	140	•	•	stainless steel		
	78	<b>Frigidaire</b> FBD2400KS	37	\$330	↓	↓	↓	↓	↑	↓	90			plastic		

**HOW WE TEST:** To score **Washing** performance, we run the normal or equivalent cycle to clean a full load with 10 place settings. **Drying** performance is our assessment of how thoroughly a dishwasher dries plastic cups—a tough task—using our test cycle and a rinse aid,

which improves drying. **Energy use** is based on our test cycle. A panel of testers judge **Noise** levels by listening to each machine through its entire cycle. **Cycle time**, rounded to the nearest 5 minutes, is based on running the normal or equivalent cycle to clean a full load. **Price** is

approximate retail. **Overall Score** combines test results with survey data for predicted reliability and owner satisfaction. **Predicted reliability** estimates the likelihood that newly purchased models from a given brand will develop problems or break within the first five years. **Owner**

**satisfaction** reflects the proportion of CR members who are extremely likely to recommend the dishwasher they bought. In cases where we have insufficient survey data to provide a brand-level rating, indicated by a gray dash (–), we assume the model has average reliability and satisfaction.







## Sinks

# Think Sinks

STAINLESS STEEL SHINES IN OUR TOUGH TESTS OF KITCHEN SINK MATERIALS – BUT MOST MATERIALS WILL STAND UP WELL TO TYPICAL USE AND ABUSE. HERE'S HOW TO CHOOSE THE RIGHT ONE FOR YOUR SPACE.

For months we stained, scoured, dropped heavy objects, and put hot pots in 18 double-bowl sinks. We compared thick stainless steel with thinner versions, and heavy cast iron with lightweight acrylic and fireclay. We found that the manufacturer matters less than the material, so we have arranged our ratings by material. Here's what else you need to know before you shop for a new sink.

## Sinks

### ● SMART SHOPPING

You'll need to consider these logistics before selecting a new sink.

#### **MOUNTING HOLES**

Most drop-in kitchen sinks come with mounting holes drilled for faucets. If you're buying a new faucet for an existing sink or vice versa, you'll need to match the hardware to the number and spacing of the holes in the sink. You can install a base plate to cover an extra hole in the sink or countertop, but don't attempt to drill new holes in an existing countertop—you could ruin it.

#### **FAUCET**

Replacing a faucet and sink together is easier because the faucet can be mounted in the sink or counter before the sink is put into place. Most kitchen faucets come with a lifetime warranty that covers leaks and stains. But if you have a problem, the manufacturer will give you just the replacement part. It will be up to you to install it.



### ● ON THE MARKET

#### **FARMHOUSE**

Also known as an apron-front sink, a farmhouse sink usually has a deep single bowl with a faucet installed in the countertop or wall. This stylish choice can provide a traditional or country look (try stainless steel for a modern design). But they're expensive and require a special cabinet, which water can drip on and damage.

#### **TOP-MOUNT**

Also called drop-in or self-rimming, the sink is set into the counter with

the lip overlapping the countertop. This style works with any countertop material and is relatively simple to install, so it's a good choice for a tight budget. But a top-mount sink can detract from the look of a beautiful countertop, and grime can build up around the lip of the sink.

#### **DOUBLE-BOWL**

A double-bowl sink has a partition that separates it into two sections. A rectangular shape is most common, but D-shaped sinks with a curved

back are available. A double-bowl sink is handy because it lets you do two tasks—soaking and rinsing—at the same time. Note that the narrower sections of a double-bowl sink might not fit large cookware.

#### **UNDERMOUNT**

Rather than being lowered onto the counter, an undermount sink is raised into place from below. It provides a sleek look and easier cleanup because it sits slightly below the surface of the counter, so you can wipe

spills and crumbs from the countertop directly into the sink, and there's no lip or crevice to catch dirt. But undermount sinks are more expensive to buy and install, and they should be used with a waterproof countertop, not with wood counters.

#### **TROUGH**

These sinks are best for use as prep or bar sinks. They are narrow and long, from 8 to 14 inches wide and up to 50 inches long. Trough sinks are expensive and more fun than functional.

#### **TIP**

For super-easy care, consider a stainless steel or solid surface countertop-and-sink combo. The sink can be integrated into the counter, eliminating dirt-trapping seams.

Rank	Material	Overall Score	Price	Resists					
				Stains	Abrasion	Sharp impact	Blunt impact	Heat	Noise
1	Stainless steel	83	\$100–\$600	↑↑	↑↑	↑↑	↓	↑↑	↓
2	Solid surfacing	80	\$150–\$650	↑↑	↑↑	↓	↑↑	↓	↑↑
3	Enameled steel	77	\$100–\$400	↑	↑↑	↑↑	↓	↑↑	↑
4	Enameled cast iron	74	\$100–\$500	↓	↑↑	↓	↑↑	↑↑	↑
5	Acrylic	71	\$50–\$250	↑↑	↑	↑↑	↑↑	↓	↓
6	Fireclay	66	\$250–\$1,100	↑↑	↑↑	↓	↓	↑↑	↓

**HOW WE TEST:** **Stains** shows resistance to 15 common foods and cleaning products. **Abrasion** reflects resistance to damage from nylon and metal scouring pads. **Impact** shows resistance to damage from sharp and blunt objects dropped from up to 20 inches. **Heat** gauges resistance to damage from a pot filled with oil and heated to 400° F. **Noise** is based on sound transmission from a stream of water and the impact of a sharp metal object. Our tests for sink and countertop materials are different, which is why the scores of materials may vary. **Price** is approximate retail. **Overall Score** summarizes performance in all tests.



1

## Materials Matter

You might not cook every day, but is there ever a day when you don't use your sink? We subjected more than 20 double-bowl sinks from major manufacturers to a barrage of hot pots, scouring pads, dropped weights, and stains. Here are the results of our tests:

### 1. ENAMEL

These sinks, sold in two versions (enameled cast iron and lighter, less expensive enameled steel), are available in many colors and are easy to clean. Our hot-pot test didn't damage them, but when we dropped a 5-pound weight—similar to dropping a heavy pot—enameled steel sinks chipped or cracked. Enameled cast iron chipped when we dropped a sharp, light object—similar to a knife—on them. Damaged enamel can cause the metal underneath to rust. Acrylic sinks might look like enamel, but they scratch more easily and heat can be damaging.

### 2. STAINLESS

More people buy stainless steel kitchen sinks than any other type. We tested 18- to 23-gauge sinks; the lower the gauge, the thicker the steel. We also listened to the noise made by dropped weights and running water. We found that the gauge had little to do with performance, and sinks with sound-absorbing pads on the exterior bottom and sides were quieter than those with a spray coating. Those with matte finishes showed fewer scratches than their polished counterparts.

### 3. SOLID SURFACE

Made of polyester or acrylic resin combined with mineral fillers, solid-surface sinks can be combined with counters made of the same material for a seamless look. In our tests, high heat and dropping a sharp, light object—similar to a knife—damaged them.



2



3





# Spouting Off

DESIGN IMPROVEMENTS HAVE MADE LEAKY FAUCETS (MOSTLY) A THING OF THE PAST. BUT IT'S STILL IMPORTANT TO CHOOSE ONE THAT FITS YOUR CLEANING AND COOKING STYLES, AND THE LOOK OF YOUR KITCHEN.

If you're updating your kitchen, a new faucet can be an important part of its fresh look and function. You'll find a wide variety at all price levels, most with lifetime warranties (for the original buyer) that cover defects and even finishes. Faucets have become so reliable that we find few performance differences among brands. (That's why we no longer rate them.) This expert guide can help you navigate the different options on the market.

## Faucets



### ● ON THE MARKET

If you're replacing an older faucet without updating the countertop, make sure the new faucet has the same configuration of spout and handles. Here's a look at the pros and cons of the faucet types you'll find as you shop.

#### **SINGLE-HANDLE**

Move the handle to one side or the other for hot or cold water, or midway to mix.

**PROS** They're easier to use and install, and they take up less space on a

countertop than two-handle faucets.

**CONS** Temperature selection may not be precise.

#### **TWO-HANDLE**

This traditional setup has separate hot and cold handles on each side of the faucet.

**PROS** Two handles can allow slightly more precise temperature adjustments than a single-handle faucet.

**PROS** Two handles are more difficult to use than one, and twisting the handle usually requires

free hands; you can't use just your wrist or forearm to maneuver a handle.

#### **PULLOUT AND PULL-DOWN**

The spout pulls out or down from a single-handle faucet head on a hose. A counterweight helps the hose and spout retract neatly.

**PROS** A pullout spout comes in handy when rinsing vegetables or even the sink itself. Most hoses are long enough to reach all corners of the sink.

**CONS** If you have a small sink, you might not need this feature.

#### **HANDS-FREE**

The best models have an activator on the front of the faucet, so it's easy to find. Look for the option of switching to manual operation by simply sliding a movable panel to cover the sensor. Less common are models activated by a foot pedal like those used in restaurants.

**PROS** Convenience and cleanliness. Water is activated by a movement sensor or foot pedal, so if your hands are full or dirty, you don't have to touch the fixture.

**CONS** Some designs hide the activator toward the bottom or back of the

faucet, making it awkward to use when your hands are full or messy. Others require you to tap the faucet, which can leave a smudge.

#### **POT-FILLER**

Common in restaurant kitchens, these faucets now come scaled for homes. A deck- or wall-mounted version is installed near the stove and has arms to fold away when not in use.

**PROS** Convenience; you no longer have to lug heavy pots across the kitchen from the faucet to the range.

**CONS** They have to be connected to a water source behind the cooktop. And you might find that you don't use this type of faucet much.



## ● FOCUS ON FEATURES

The popular single-handle pullout style is illustrated below. But the information that follows is applicable to other faucet types, too.

### 1. PULLOUT SPOUT

The spout pulls out of the single-handle faucet head on a hose; a counterweight helps the hose and spout retract neatly. Note that the hose should be long enough to reach all corners of the sink.

### 2. SPRAY/STREAM SELECTOR

Finger-friendly buttons on the side of the spray head let you switch between spray and stream functions. The buttons should stay in the mode you set even after you turn the water off and on.

### 3. HANDLE STYLE

Single-handle faucets are easier to use and install. A sprayer can be part of the faucet spout or part of the faucet deck. The handles on two-handle styles are part of the base plate or are mounted separately, and the sprayer is usually separate.

### 4. MOUNTING HOLES

Most drop-in sinks come with mounting holes drilled for faucets. If you're keeping your sink, you'll need to match what you have or get a base plate to cover any extra holes. A base plate might come with the new faucet and can be used to cover holes in your countertop if that's where the faucet will be installed. Don't drill additional holes in an existing sink or countertop.

### 5. SPOUT SHAPE

Though faucets with a straight spout are often inexpensive, they're compact, so you might need to swivel the faucet to one side to fit a big pot under it. Gooseneck faucets provide more clearance but can cause splashing in a shallow sink. Whatever you choose, make sure the faucet head will reach all corners of the sink.

### 6. FINISH

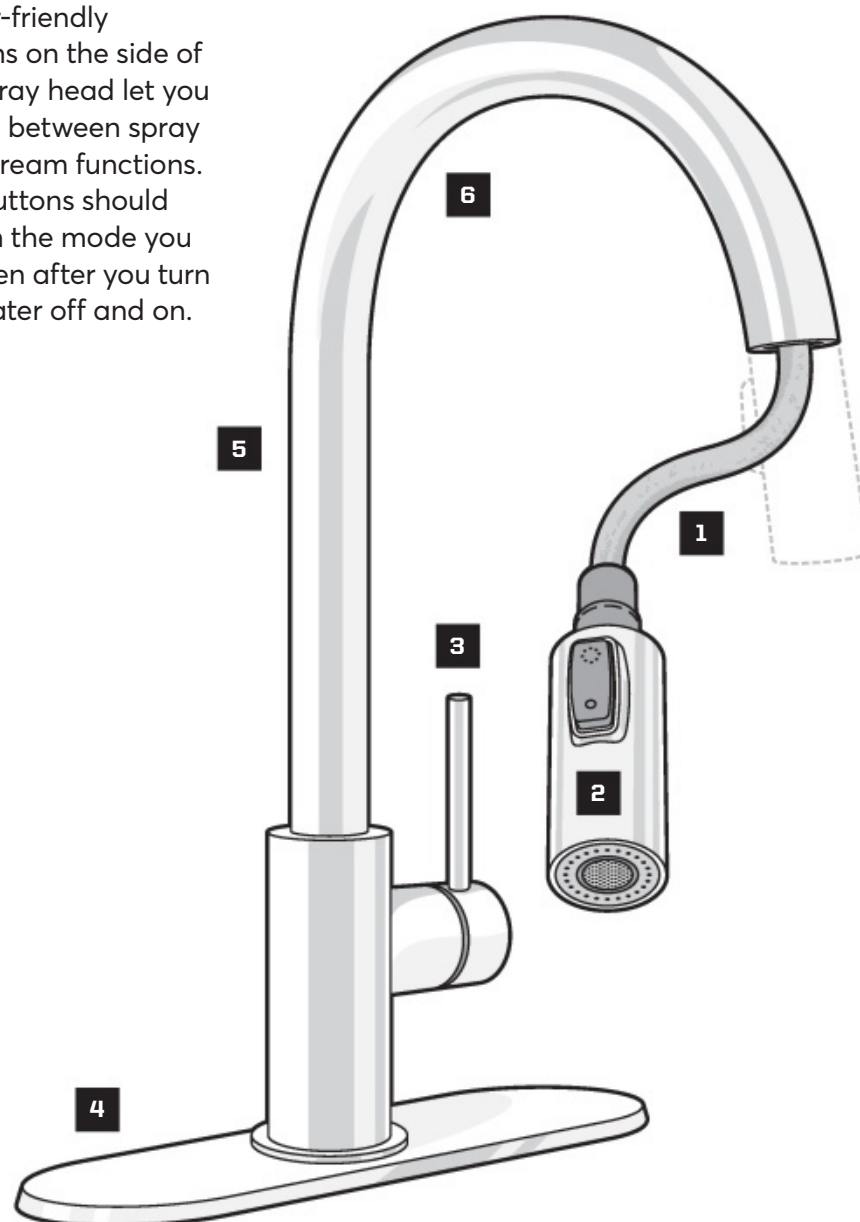
Tough finishes are common on all but the cheapest kitchen faucets. Physical vapor deposition (PVD) is the best. The process involves bombarding a faucet with charged metal atoms that bond to the surface, producing a variety of metallic finishes. PVD finishes resisted our attempts at scratching them, but corrosives such as drain cleaner can stain them slightly. Chrome, another widely used finish, is quite durable, but a heavy-duty scouring pad can scratch it. Without a PVD finish, bronze can abrade easily.

### BAR

Many high-end kitchen designs are including smaller, secondary sinks that can free up space at the main sink. They make prep such as washing vegetables easier, especially if more than one cook is in the kitchen. Smaller bar faucets are made for these sinks and often come in styles that match the main faucet.

**PROS** They can be connected directly to an instant hot-water dispenser or to a cold filtered water dispenser. And they make it easier for two cooks to work in the space together.

**CONS** If counter space is at a premium, it might not make sense to give any to a second sink.









# Clearing the Clutter

THE RIGHT KITCHEN STORAGE CAN MAKE THE DIFFERENCE BETWEEN A WORKSPACE THAT'S DISORGANIZED AND CROWDED AND ONE THAT'S BEAUTIFUL AND EASY TO WORK IN. HERE'S HOW TO PLAN AND SHOP FOR CABINETS THAT FIT YOUR SPACE AND BUDGET.

Cabinets can be your biggest expense when remodeling, accounting for up to 40 percent of your budget. They mean the difference between an efficient work area and a cluttered mess—and you'll have them for years. So it's important to pick a look you'll love with the storage features you need. Consumer Reports doesn't test cabinets at this time, but our in-house experts can help to inform your decisions. Use this guide to shop and save.

● **SMART SHOPPING**

Before you head to a showroom, determine what you can spend and think about how you use the space.

**BUDGET**

Cabinets fall into three categories: stock, semicustom, and custom. Stock cabinets start around \$70 per linear foot. (A typical kitchen has 25 to 30 linear feet of cabinets.) Home centers sell them fully assembled. Stores such as Ikea offer flatpack versions that need to be put together on site. Semicustom cabinets, which start around \$150 per linear foot, come in more configurations, so they'll fit your kitchen more precisely. Custom cabinets can cost \$500 or more per linear foot. They're crafted to your specs and can include personalized features.

**STYLE**

The first decision is between framed and frameless. Framed cabinets have a separate

frame applied to the front of the cabinet box; doors and drawers are attached to that frame. Frameless cabinets, often referred to as European-style, eliminate the face frame; doors and drawers are attached directly to the cabinet box. That provides great accessibility and a more contemporary look. The absence of a face frame can compromise rigidity. Some manufacturers compensate by using a thicker, stronger box—say, ¾-inch plywood instead of ½-inch particleboard. For the European look in a framed cabinet, opt for a full-overlay door, which covers the frame.

**STORAGE FEATURES**

Accessories (see "Pick Your Storage Accessories," below) can improve cabinet functionality, but they will also increase the cost by 20 percent or more. You'll save money by keeping features to the essential.

**TIP**

Cabinet manufacturers often charge premium prices for interior organizers and door and drawer hardware. Save by looking for storage accessories you can add after installation and buying knobs and pulls at a home center or online.



Pick Your Storage Accessories

Cabinet manufacturers offer a wide array of optional storage accessories—usually for an upcharge. Here are some worth considering:

- **Drawer dividers** for corralling small items, such as cooking utensils and flatware.
- **Pantry cabinets** that feature rollout trays and

adjustable door racks.

- **Slide-out wastebaskets** to keep trash easily accessible but neatly out of sight.
- **Message-center cabinets** that offer shallow storage for small items, such as keys, as well as an integrated dry-erase message board or bulletin board.

- **Toe-kick cabinets** that are installed between the floor and the base of a cabinet, perfect for holding shallow items such as cookie sheets, trays, and place mats.
- **Lift cabinets** with spring-loaded shelves that swing up and out to provide easy access to mixers and food

PHOTOS: LISA ROMERIN/OTTO (TOP); MARK LUND (BOTTOM MIDDLE); KIM SMITH (BOTTOM RIGHT)



## ● ON THE MARKET

Cabinets can vary greatly in price. Here's an overview of the three main types.

### **BASIC**

Often called stock, they're inexpensive, off-the-shelf cabinets. Some are fully assembled; others will need to be assembled on site. Many are frameless, meaning the door has no lip or "reveal" around it. **PROS** They're a money-saving choice if you aren't too picky about style options or don't demand a perfect fit. More of them have better drawers, solid-wood doors, and other once-pricey features. And we found basic cabinet models that held up better than some more expensive ones.

**CONS** Many basic boxes are thinly veneered particleboard rather than higher-quality plywood. Style and trim options, sizes, and organizing accessories are still limited. Figure on an hour or more of assembly for each set.

### **MIDLEVEL**

These semicustom models are a sound choice for most kitchens. Many are made with face-frame construction, where a solid-wood frame is visible around the door and drawers. **PROS** Midlevel models offer many made-to-order custom options for size, materials, finish, moldings and other trim, and accessories such as range-hood covers. That can make them the best value overall because you'll get the look you want without a custom price.

**CONS** As with basic cabinets, features and quality can vary considerably. Boxes may be veneered particleboard rather than higher-quality plywood.

### **PREMIUM**

Short of custom made-to-order cabinets, these semicustom models offer the most style and storage options. **PROS** They generally come with plywood boxes and other premium materials and hardware options. Widths may come in 1/4-inch increments rather than the typical 3 inches, so they can fit your space perfectly.

**CONS** Though generally less expensive than fully made-to-order custom units, models with the most features and of the highest quality can cost as much as certain full-custom units. So get a price from a local cabinetmaker before you place an order.

processors, then tuck away when they're not in use.

- **Cubby units** installed underneath wall cabinets to hold wine or water bottles.
- **Vertical dividers** that neatly shelf cookie sheets and trays on their sides. They can be a good way to fill gaps between stock cabinets.



● **FOCUS ON FEATURES**

What separates a well-made cabinet from a cheap imitation? Here are the features to look for—and what to avoid.

**1. HARDWARE**

Full-extension drawer guides are better than integrated side rails or undermounted double-roller designs. Some cabinet models have a “soft close” feature that stops them from slamming shut. As for door hinges, in past tests we didn’t find any significant differences among the various types.

**2. SHELVES**

Look for ¾-inch plywood. Lesser-quality ⅝- or ½-inch particleboard may sag.

**3. MOUNTING STRIPS**

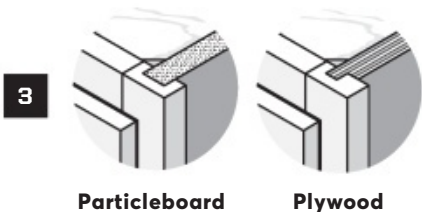
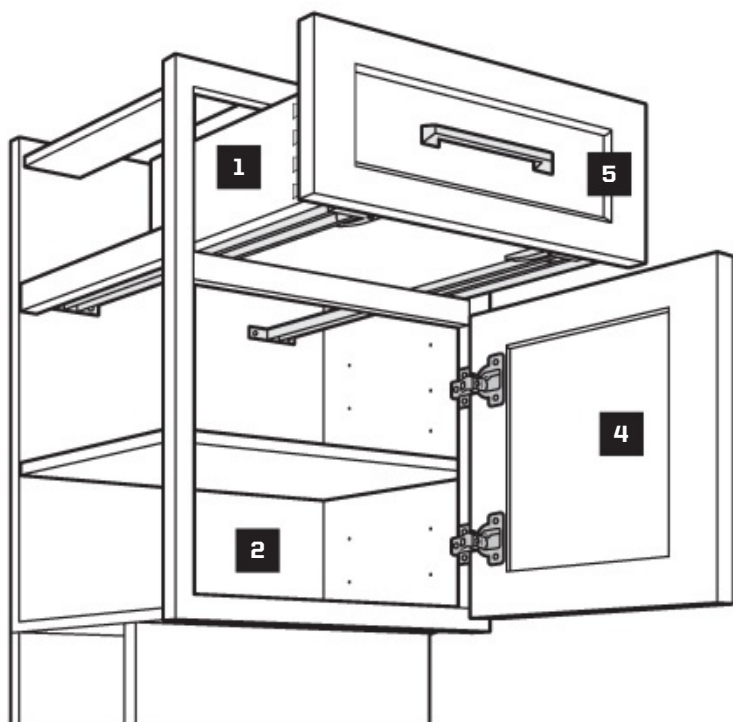
Ask the contractor to use ¾-inch hardwood strips or metal strips with bolt holes. Thinner wood, medium-density fiber-board, or particle-board can be a safety concern with heavily loaded wall cabinets.

**4. DOORS**

Most manufacturers offer a similar range of options at all their price levels. Look for a solid-wood frame surrounding solid-wood or plywood panels.

**5. DRAWERS**

Well-built drawers are critical because drawers get the most use. The best ones have solid-wood sides, dovetail joinery, and a plywood bottom that fits grooves on four sides. Avoid stapled particleboard.



## Fake a Custom Look

If you’re buying budget-friendly stock or semicustom cabinets, you don’t have to settle for the ordinary. Decorative design elements can give even basic stock cabinets a more personalized look in an array of styles, including country, modern, and traditional.

■ **Accent doors**, available in a variety of styles—textured or colored, frosted glass, or stainless steel—can enhance visual interest or create an industrial look.

■ **Moldings**, which range from simple to ornate, can be added to the top, bottom, or edge of cabinets as a finishing touch, or along the bottom of wall cabinets to conceal undercabinet lighting. Just be sure that the style you choose suits your cabinets and your home; consider matching them to existing moldings or trim.

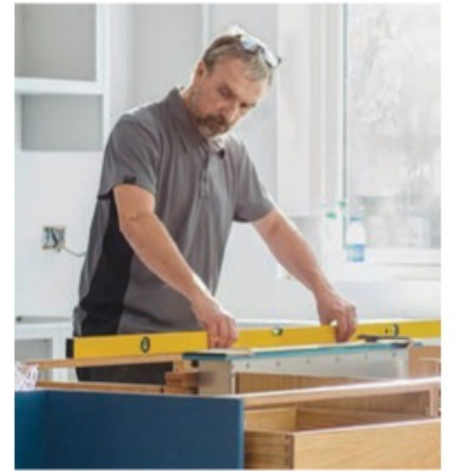
■ **“Legs” (or feet)** added to the base of built-in cabinets create the trendy look of freestanding furniture. You can find decorative trim pieces, such as moldings, corbels, corner details, onlays, and turnings, for a great price at local lumber stores and home centers.



## Choose a Winning Finish

The finish you choose for your cabinets can set the tone for your entire kitchen. Options include clean and modern looks for contemporary kitchens; deep, rich woods for traditional elegance; and distressed finishes for a vintage effect.

The right choice for your kitchen depends on your



### **GET THE INSTALLATION RIGHT**

When installers come to give an estimate, have a plan handy. That way they can account for the height and type of the new wall cabinets, the soffits, the location of electrical outlets and plumbing, and other variables. Make sure the estimate includes the removal and disposal of your existing cabinets and any other necessary demolition.

Before hiring an installer, talk with suppliers and, if possible, at least three former customers to find out how the work has held up. Ask for copies of the installer's insurance certificates as well. Certification from the National Association of the Remodeling Industry is a plus; it indicates a high level of professionalism.

For safety's sake, shore up the wall mountings. And be certain the installer reinforces the mounting strips if they're made of thin particleboard.

personal style—and your lifestyle. "The white kitchen is a true classic," says Susan Serra, a certified kitchen designer, certified aging-in-place specialist, and author of The Kitchen Designer blog. "And it's popular today as an easy look that can be used to interpret any

kitchen-design theme."

If you prefer a more natural look, consider a finish that reveals the wood grain of the cabinet rather than obscuring it. Glazed finishes, for example, add soft, translucent color on top of the wood but allow the beauty of the grain to show through. But

that finish often comes at a premium price.

For those in the market for something a bit more modern, matte and high-gloss finishes are available in almost every color, not to mention trendy metallics, black, and white.

If you can't choose just one finish, create a layered look by

combining two or more—a modern look that adds a custom flair. To complement a natural-wood finish, for example, add an accent cabinet in an opaque color such as pale yellow or blue, or in a neutral. Or go bold in one area, such as on the base of the island.





# Counter Culture

IF YOU WANT THE SLEEK LOOK OF MARBLE OR CONCRETE WITHOUT THE MAINTENANCE PROBLEMS, YOU'RE IN LUCK. OUR TOP-RATED COUNTERTOP MATERIALS OFFER THE WINNING COMBINATION OF BEAUTY AND DURABILITY IN A WIDE RANGE OF STYLES.

We stained, sliced, scratched, scorched, and nicked 14 countertop materials to test how well they'll stand up to use in a kitchen. Spoiler alert: Quartz continues to impress our testers on every front. The manufactured stone offers a look that's realistic, resembling even rare and delicate materials surprisingly well. But it's not the only option that's durable. Old favorites like granite and laminate also took their share of abuse on the chin. Read on for all the details.



### ● SMART SHOPPING

Pay attention to these points as you plan your new countertops.

#### **SAMPLE SIZE**

Tiny swatches or pictures can't give you a good sense of how a countertop material will look in your kitchen. So ask for a sample that's as large as the retailer can get. For natural stone, such as granite or marble, be sure to see the actual slab that will become your countertop before installation, because natural stone can vary significantly from store samples.

#### **DESIGN OPTIONS**

Combining more than one countertop material looks dynamic and could save you money. For example, you could choose a more durable material for heavily used

areas and something less durable as an accent.

#### **NEW (AND OLD) MATERIALS**

Laminate, for example, looks better than you may remember, and it's durable and budget-friendly.

#### **RESALE VALUE**

Grout lines between tiles are easily stained, and that may turn off potential buyers. Stone counters tend to look impressive and could raise your home's selling price.

#### **MEASUREMENTS**

If an installer does the measuring, he's responsible for any mistakes. Make sure the contract states the counter thickness, edge and backsplash treatments, and fees for sink and faucet cutout.





## ● FOCUS ON FEATURES

Decisions about the details can make a difference in looks and performance.

### EDGE

You'll have several options for the edge treatment of your counters. Trimming laminate counters with wood can create a higher-end look and prevent chipping. For stone counters, rounded edges are less likely to chip. Straight and beveled edges give a more modern look, and an S-shaped curve, an ogee, offers stone or solid surfacing a more traditional feel. Some treatments add to the cost, so check with the supplier first.

### FINISH

Quartz and granite are sold with a polished

(glossy) or honed (matte) finish. In our tests, both were about the same at holding up to stains that were allowed to dry overnight. Less common are leather and pebbled finishes. Granites with proprietary sealers performed no better than regular granite. Matte and grain finishes help conceal scratches in stainless steel better than polished finishes, but expect to see fingerprints. Quartz performed similarly regardless of the finish, but butcher block and concrete counters performed differently in our tests depending on the sealer used.

### SEAMS

The joints between two slabs of stone or other kinds of material can make or break the look of a countertop.

They should be almost invisible in solid-surface and stainless steel countertops. For other countertop materials, seams that are 1/16 inch or less are standard. Wide joints can trap food and grime, and they're a telltale sign of sloppy installation.

### SINK

Top-mounted sinks, also called drop-ins, sit on top of a counter. Undermount sinks are installed under a countertop and require a waterproof countertop material, such as quartz, stainless steel, solid surfacing, or concrete. Stainless steel and solid surfacing can be used for a countertop and sink.

## FIND YOUR EDGE



STRAIGHT PROFILE



EASED PROFILE



BEVELED PROFILE



BULLNOSE PROFILE



SHORT OGEE PROFILE

## The Worst Stains for Every Surface

You might expect mustard and grape juice to be in a lineup of the worst offenders in countertop stains. But of the 20 household products in our stain tests, food coloring and permanent marker proved to be the toughest to wash away. Many things stain bamboo, and limestone and oil-rubbed butcher block don't fare well, either. Here's what left visible marks on six countertop materials.

### BAMBOO (BEESWAX/ MINERAL-OIL FINISH)

Beet juice, coffee, crayon, drain cleaner, food coloring, pencil, permanent marker, rust, and tea.

### CONCRETE (WITH PENETRATING SEALER)

Food coloring, hot oil, permanent marker, and shoe polish.

### RECYCLED GLASS

Food coloring.

### MARBLE

Food coloring and shoe polish.

### STAINLESS STEEL

Drain cleaner and tarnish remover.

### TILE

Food coloring, crayon, ink, permanent marker, and rust.

# Recommended Products

We've found that there's little variation among brands, so we rate materials instead. It's important to note that in some instances, a particular finish can affect a material's performance. That's why you'll see certain materials listed more than once in our ratings on the facing page.



**QUARTZ**  
\$20 TO \$60 PER SQUARE FOOT\*

84

**PROS** A combination of mineral, color, and resin, quartz stands up well to cuts, abrasion, and heat. It comes in vibrant colors and patterns that look like granite and marble.

**CONS** Edges and corners can chip, and you'll need a pro to repair them.

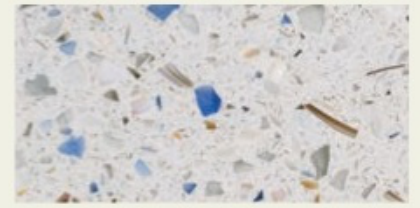


**GRANITE**  
\$20 TO \$60 PER SQUARE FOOT\*

81

**PROS** Each slab of this natural stone is different. Heat, cuts, and scratches didn't harm it in our tests. Polished and matte finishes resist most stains when properly sealed.

**CONS** Needs periodic resealing. Chips must be professionally repaired.



**RECYCLED GLASS**  
\$25 TO \$100 PER SQUARE FOOT\*

69

**PROS** Available in many colors, with large or fine particles. Most recycled glass resists stains, cuts, scratches, and heat.

**CONS** It's the only material for which we found a difference among brands. Cosentino's Eco counters were the only ones that cracked during our heat tests.



**TILE (CERAMIC AND PORCELAIN)**  
\$5 TO \$20 PER SQUARE FOOT\*

67

**PROS** Tile is water-resistant, heat-resistant, and ideal for use near stoves. It comes in many colors, sizes, and patterns.

**CONS** It chips. The grout between tiles can stain even when it's sealed, and it can mildew. Thinner grout lines and darker grout may help somewhat.



**ULTRACOMPACT**  
\$50 TO \$100 PER SQUARE FOOT\*

63

**PROS** We tested Dekton, a combination of quartz, porcelain, and glass, according to the manufacturer. It resisted damage from heat, stains, chopping and cutting, and abrasion.

**CONS** The material sustained chips to the edges and cracked into two in our impact tests.

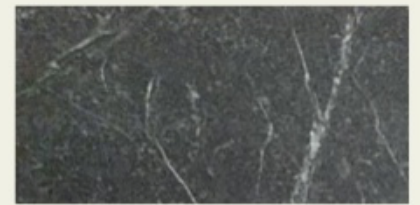


**SOLID SURFACING**  
\$15 TO \$50 PER SQUARE FOOT\*

53

**PROS** Available in a range of colors and patterns, it can be used for counters, sinks, and backsplashes. Color won't vary much from sample to slab. It resists most stains. Small nicks and scratches can be repaired.

**CONS** It scratches and cuts easily, so use a cutting board.

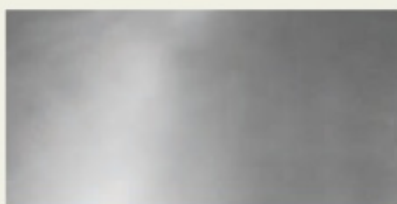


**SOAPSTONE**  
\$20 TO \$70 PER SQUARE FOOT\*

46

**PROS** Best for adding the look of stone to a low-traffic kitchen. It withstands heat very well, and small scratches can be repaired. Slabs can vary widely.

**CONS** It's easy to slice, nick, and scratch. Stain resistance is fair. It must be rubbed with mineral oil periodically.



**STAINLESS STEEL**  
\$20 TO \$60 PER SQUARE FOOT\*

39

**PROS** It repels stains and heat, and doesn't rust or discolor. Countertops can include an integral sink for a seamless appearance.

**CONS** It shows fingerprints, and dents and scratches easily. Matte and grain finishes hide damage better.



**BUTCHER BLOCK (VARNISHED)**  
\$20 TO \$60 PER SQUARE FOOT\*

37

**PROS** It creates a warm, natural look in a kitchen and is easy to install and repair.

**CONS** It may need periodic sealing or refinishing to remove cuts, dings, and scratches. Its finish affects performance. Varnish improves stain resistance, and penetrating oils decrease it.

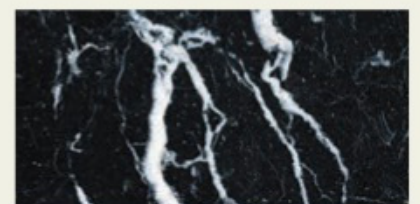


**LIMESTONE**  
\$25 TO \$75 PER SQUARE FOOT\*

27

**PROS** Limestone provides a stone look without heavy veining, and it resists heat well.

**CONS** Soft and porous, it scratches and dents easily. Eleven of the 20 substances we applied left visible stains after they were on the surface for just 24 hours, despite sealing.

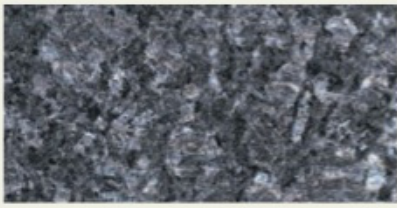


**MARBLE**  
\$25 TO \$75 PER SQUARE FOOT\*

14

**PROS** Marble is best for a classic look in low-traffic areas.

**CONS** It's more porous than granite, so it's not as stain-resistant. It also scratches easily, can chip, isn't very heat-resistant, and needs to be resealed regularly to prevent stains.



**LAMINATE**  
\$5 TO \$25 PER SQUARE FOOT\*

68

**PROS** It's inexpensive, easy to install, and much better-looking than you probably remember, thanks to new printing technology and decorative edges. Stains and heat didn't damage the laminates we tested.

**CONS** Cutting directly on laminate damages the surface.



**CONCRETE (TOPICAL SEALER)**  
\$25 TO \$75 PER SQUARE FOOT\*

39

**PROS** It can be dyed or fabricated with a surface texture.

**CONS** It may crack. Durability depends on the fabricator's skill and the sealing method. Topical sealers resist stains but not heat. Penetrating sealers resist heat but not stains and require periodic reapplication.



**BAMBOO**  
\$20 TO \$60 PER SQUARE FOOT\*

10

**PROS** Available in several styles, including a parquet pattern.

**CONS** Bamboo is easily stained, scorched, sliced, and nicked. The manufacturer might warn against using it around a sink because moisture can warp the material. And it might darken over time.

Rank	Material	Overall Score	Price	Test Results				
				Stains	Cutting	Heat	Abrasion	Impact
1	Quartz (engineered stone)	84	\$20-\$60	↑	↑	↑	↑	↓
2	Granite	81	\$20-\$60	↑	↑	↑	↑	↓
3	Recycled Glass (penetrating sealer) <sup>1</sup>	69	\$25-\$100	↓	↑	↑	↑	↓
4	Laminate	68	\$5-\$25	↑	↓	↑	↓	↑
5	Tile (ceramic and porcelain)	67	\$5-\$20	↓	↑	↑	↑	↓
6	Ultracompact (Dekton) <sup>2</sup>	63	\$50-\$100	↑	↑	↑	↑	↓
7	Solid Surfacing	53	\$15-\$50	↑	↓	↑	↓	↑
8	Soapstone (mineral-oil finish)	46	\$20-\$70	↓	↓	↑	↓	↓
9	Concrete (penetrating sealer)	40	\$25-\$75	↓	↓	↑	↓	↓
10	Concrete (topical sealer)	39	\$25-\$75	↑	↓	↓	↓	↓
11	Stainless Steel	39	\$20-\$60	↓	↓	↑	↓	↓
12	Butcher Block (varnished)	37	\$20-\$60	↑	↓	↓	↓	↓
13	Limestone	27	\$25-\$75	↓	↓	↑	↓	↓
14	Butcher Block (oil finish)	24	\$20-\$60	↓	↓	↑	↓	↓
15	Marble	14	\$25-\$75	↓	↓	↓	↓	↓
16	Bamboo (beeswax/mineral-oil finish)	10	\$20-\$60	↓	↓	↓	↓	↓

<sup>1</sup> Unlike other brands, Cosentino's Eco line of recycled counters developed a thin crack during our heat tests and was excluded from the ratings. The other recycled-glass products tested were 3 centimeters thick. <sup>2</sup> Cosentino's Dekton was tested. In our impact tests, pieces of the edges chipped off, and the Dekton cracked into two pieces on samples that were the manufacturer-recommended thickness of 2 centimeters.

**HOW WE TEST:** **Stains** shows resistance to 20 common foods and household products. **Cutting** reflects resistance to damage from weighted chef's and serrated knives used in slicing and chopping motions. **Heat**

gauges how well materials resisted damage and discoloration from a pot filled with oil heated to 400° F. **Abrasion** is resistance to damage from a weighted sanding block. **Impact** reflects the ability to withstand blunt and pointed weights dropped

from up to 3½ feet. **Price** is the typical range per square foot for the material only. Installation costs vary by region, material, and total scope of project. **Overall Score** Summarizes performance in all tests.





# Getting Underfoot

NEW FLOORING CAN GIVE YOUR KITCHEN A DRAMATICALLY DIFFERENT LOOK, HELP LINK IT TO ADJOINING SPACES, AND MAKE CLEANING EASIER. HERE'S HOW TO CHOOSE THE RIGHT MATERIAL FOR YOUR SPACE AND YOUR BUDGET.

Installing a new floor is one of the more expensive updates you'll undertake. With so many choices—wood, vinyl, laminate, tile—where do you begin? Your budget is certain to guide your decision. But you should also consider how much foot traffic and sunlight your flooring will endure. To help you pick, we put the most common types and brands through a battery of tests. Use our ratings to select the floor that's best for your kitchen.



## ON THE MARKET

Before you buy, consider the pros and cons of each material.

### SOLID WOOD AND BAMBOO

**BEST FOR** natural warmth. Solid flooring can usually be sanded and refinished several times. Prefinished floors can hold up better than those finished on-site. And their warranty comes from the factory, not the installer, giving you the guarantee of a big company. With a private installer, you might have a tougher time getting a refund if your floors are installed improperly. **BUT** solid wood will expand and contract with humidity, so it's not a good choice for damp spaces.

And it can dent easily. Certain species can show wear quickly and become discolored from sunlight. Unfinished flooring costs less than prefinished, but higher installation costs can offset savings.

### ENGINEERED WOOD AND BAMBOO

**BEST FOR** a warm look and easy installation. This veneer over substrate can usually be nailed, stapled, or glued in place, or "floated" without fasteners or glue. Many can be refinished. Well-installed, high-quality products can be as durable as solid wood.

**BUT** most show wear and dent easily, and some can be damaged by moisture.

### VINYL

**BEST FOR** practicality and easy installation. Many products stand up to damage from moisture, dents, stains, and sun.

**BUT** it can't pass for a natural material up close. Scratches deeper than the decorative layer will show the color of the vinyl below.

### CERAMIC TILE

**BEST FOR** projects with a bigger budget, though newer floating varieties are more affordable. There's a wide variety of styles, and tile tends to resist wear.

**BUT** most can't be floated and are difficult to install. Dropped items can crack it, and grout can stain. Replacing damaged tiles is tricky.

### LINOLEUM

**BEST FOR** those who want a sustainable, resilient surface.

**BUT** vinyl tiles offer better performance.

### LAMINATE

**BEST FOR** toughness, variety of styles, and easy installation. It can usually be floated. The best wear well, and most resist stains and UV.

**BUT** most dent fairly easily, and laminate can't be refinished.

## SMART SHOPPING

Use these tips to pick the best flooring for your lifestyle.

### TRAFFIC

In busy areas, choose a product that aced our foot-traffic tests. The best porcelain tiles, laminates, and luxury vinyls can replicate the look of wood quite well if that's what you prefer.

### SETTING

Before you buy, pick up samples of materials you're considering. Compare them side by side, under natural and artificial light, where they will be installed.

### CERTIFICATION

Vinyl floors with the

industry's FloorScore certification emit relatively low levels of volatile organic compounds, substances that have been linked to health problems and pollution. For wood flooring, certification by the Forest Stewardship Council and the Sustainable Forestry Initiative offers some assurance that it comes from responsibly managed forests. Check the packaging for product and manufacturer certification.

### MEASUREMENTS

To determine how much flooring you'll need, calculate the room's square footage

by multiplying its length times its width. (Divide an irregularly shaped room into smaller rectangles, calculate the square footage of each, then add them together.) Then buy 7 to 10 percent extra to allow for mistakes, bad samples, and waste.

### CONSISTENCY

Variations in color can occur from one batch of flooring to the next, so buy all the flooring you'll need at one time, plus a little extra for future repairs. For the most natural wood look, pull boards from multiple packages when installing.

# Recommended Products

Top performers usually resist wear, scratches, and color change better than others of their type. But dents are a challenge for most. Here, we focus on top picks with specific strengths, value, or both.

## PREFINISHED SOLID WOOD AND BAMBOO



**TERAGREN PORTFOLIO NATURALS WHEAT TPF-PORTTG-WHT**  
\$7.50 PER SQUARE FOOT\*

76

This solid bamboo flooring shows superb resistance to scratches and stains, impressive dent resistance, and a finish that resists wear from foot traffic. [teragren.com](http://teragren.com)

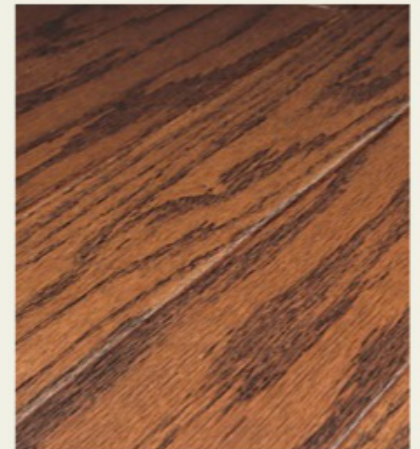


**ARMSTRONG PARAGON ORIGINAL EMBER SAKP59L401**  
\$7 PER SQUARE FOOT\*

71

With excellent resistance to wear from foot traffic, this prefinished solid wood also does well at resisting color change from ultraviolet rays and won't fade as much as others in sunny areas. [armstrong.com](http://armstrong.com)

## ENGINEERED WOOD



**HOME LEGEND STRAND WOVEN MOJAVE HL667**  
(HOME DEPOT)  
\$2.00 PER SQUARE FOOT\*

70

This top-rated engineered bamboo flooring shows strong resistance to staining, denting, UV exposure, and wear. [homedepot.com](http://homedepot.com)

## VINYL



**ARMSTRONG PRYZM ELEMENTS OF HERITAGE VINTAGE MULTI PC020**  
\$5.30 PER SQUARE FOOT\*

89

This top-rated vinyl has outstanding resistance to foot traffic, staining, denting and UV exposure, and it resists scratches very well, too. [armstrong.com](http://armstrong.com)

## PORCELAIN TILE



**SNAPSTONE BEIGE 11-001-02-01**  
\$8 PER SQUARE FOOT\*

94

The chief attractions of this tile are do-it-yourself floating installation and resistance to all but denting. The 12-inch square tiles we installed were impervious to foot traffic, scratches, staining, and color change from sunlight. [snapstone.com](http://snapstone.com)

## LAMINATE



**PERGO OUTLAST+ VINTAGE PEWTER OAK LF000848**  
(HOME DEPOT)  
\$3 PER SQUARE FOOT\*

90

Superb resistance to wear from foot traffic, scratches, staining, and color change from sunlight help put this flooring at the top of the pack. [homedepot.com](http://homedepot.com)



**HOME LEGEND TEXTURED OAK PALOMA HL1226**  
(HOME DEPOT)  
\$2.50 PER SQUARE FOOT\*

86

This flooring earns an Excellent score for its resistance to foot traffic, scratches, and UV exposure. But dent resistance was just fair. [homedepot.com](http://homedepot.com)

\*Price is for product only. Does not include installation.



Recommended	Rank	Brand & Product	Overall Score	Price	Test Results					Features			
					Resists foot traffic	Resists scratches	Resists stains	Resists dents	Resists sunlight (UV)	Installation	Light shades	Medium shades	Dark shades
PREFINISHED SOLID WOOD													
✓	1	<b>Teragren</b> Portfolio Naturals Wheat TPF-PORTTG-WHT ⓘ	76	\$7.50	↓	↑	↑	↑	↓	Floating	•	•	•
✓	2	<b>Armstrong</b> Paragon Original Ember SAKP59L401	71	\$7.00	↑	↓	↑	↓	↑	Nail	•	•	•
Ⓢ	3	<b>Lumber Liquidators</b> Builder's Pride Select Pewter Gray Maple 10040807	68	\$4.50	↑	↓	↑	↓	↓	Nail or glue		•	•
	4	<b>Blue Ridge</b> Hardwood Flooring Red Oak Natural 20473 (Home Depot)	59	\$3.40	↓	↓	↑	↓	↓	Nail or staple	•	•	•
	5	<b>Lumber Liquidators</b> Bellawood Natural Hickory 10034423	47	\$6.50	↓	↓	↑	↓	↓	Nail, glue, or floating	•	•	
	6	<b>Bruce</b> Hickory Country Natural AHS601 (Home Depot)	47	\$4.00	↓	↑	↑	↓	↓	Nail	•		
	7	<b>Mullican</b> St. Andrews Solid Oak Strip 10930	46	\$6.00	↓	↑	↑	↓	↓	Nail	•	•	•
	8	<b>Shaw</b> Sequoia Hickory 5 SW539 Pacific Crest 02000	45	\$7.50	↓	↑	↑	↓	↑	Nail, staple, glue, or floating	•	•	•
	9	<b>Heritage Mill</b> Brushed Vintage Hickory Pewter PF9759 (Home Depot)	42	\$6.00	↓	↓	↑	↓	↓	Nail		•	•
	10	<b>Cali</b> Bamboo Fossilized Antique Java 7003001000 ⓘ	41	\$5.50	↓	↑	↑	↓	↑	Nail, glue, or floating		•	
	11	<b>Bruce</b> Dundee Plank CB1210	39	\$5.70	↓	↓	↑	↓	↓	Nail	•	•	•
	12	<b>Armstrong</b> American Scrape Oak Brown Bear SAS503	35	\$7.00	↓	↓	↓	↓	↓	Nail	•	•	•
	13	<b>Mohawk</b> Raymore Oak Gunstock HCC58-50 (Home Depot)	32	\$6.00	↓	↓	↓	↓	↓	Nail or staple		•	•
ENGINEERED WOOD													
Ⓢ	1	<b>Home Legend</b> Strand Woven Mojave HL667 (Home Depot) ⓘ	70	\$2.00	↓	↓	↑	↑	↑	Floating	•	•	•
	2	<b>Malibu</b> Wide Plank French Oak Stinson HDMPC138EF (Home Depot)	61	\$2.60	↓	↓	↑	↓	↑	Floating or glue	•	•	•
	3	<b>SmartCore</b> Naturals Timber Creek Oak LX54904001 (Lowe's)	60	\$4.00	↓	↓	↑	↓	↓	Floating or glue	•	•	•
	4	<b>Harris Wood</b> Traditions SpringLoc Red Oak Bridle HE2505OK48	48	\$5.50	↓	↓	↑	↓	↑	Floating or glue	•	•	•
	5	<b>Heritage Mill</b> Scraped Oak Amaretto PF9773 (Home Depot)	47	\$4.30	↓	↓	↑	↓	↑	Nail, staple, glue, or floating		•	•
	6	<b>Mannington</b> American Hardwoods American Oak Plank Natural AMP05NAL1	42	\$4.00	↓	↓	↓	↓	↑	Nail, staple, glue, or floating	•	•	•
	7	<b>Home Legend</b> Hand Scraped Oak Gunstock Click-Lock HL16H (Home Depot)	42	\$3.40	↓	↓	↑	↓	↓	Floating or glue		•	•
	8	<b>Armstrong</b> TimberBrushed Deep Etched Buffalo Creek Hickory EAHTB75L404	41	\$5.50	↓	↑	↑	↓	↑	Floating or glue	•	•	•
	9	<b>Mohawk</b> Oak Gunstock HGO43-50 109933	41	\$2.80	↓	↓	↑	↓	↓	Floating or glue	•	•	•
	10	<b>Lumber Liquidators</b> Morning Star Ultra Elk Creek Bamboo 10041030 ⓘ	39	\$3.60	↓	↓	↑	↓	↓	Nail, glue, or floating			•
	11	<b>Style Selections</b> (Lowe's) Autumn Hickory ESSH541	35	\$3.00	↓	↓	↑	↓	↑	Floating or glue		•	
	12	<b>Heritage Mill</b> Smoky Mineral PF9577 (Home Depot)	35	\$4.00	↓	↓	↓	↓	↑	Floating		•	
VINYL													
✓	1	<b>Armstrong</b> Pryzm Elements of Heritage Vintage Multi PC020	89	\$5.30	↑	↑	↑	↑	↑	Floating	•	•	•
✓	2	<b>Congoleum</b> DuraCeramic Sierra Slate SI74 Golden Greige	89	\$5.00	↑	↑	↑	↑	↑	Glue	•	•	•
Ⓢ	3	<b>Armstrong</b> Vivero D10 Homespun Harmony Rugged Brown U1042	87	\$4.00	↑	↓	↑	↑	↑	Floating or full spread adhesive	•	•	•
Ⓢ	4	<b>Tarkett</b> NAFCO PermaStone Collection Natural Slate Sand Stone NS-660	82	\$4.70	↑	↓	↑	↑	↑	Glue	•	•	•
✓	5	<b>Armstrong</b> Alterna Mesa Stone Canyon Sun D4112	82	\$5.50	↑	↑	↓	↑	↑	Glue	•	•	•
Ⓢ	6	<b>Shaw</b> Matrix Regency Gunstock Oak LX90100706 (Lowe's)	78	\$2.00	↑	↓	↑	↑	↑	Floating	•	•	•
	7	<b>SmartCore</b> Ultra Blue Ridge Pine 50SLVF603 (Lowe's)	77	\$3.30	↑	↑	↑	↑	↑	Floating	•	•	•
	8	<b>Lumber Liquidators</b> CoreLuxe Ultra Rose Canyon Pine 10043266	75	\$4.10	↓	↑	↑	↑	↑	Floating or glue	•	•	•

**ALERT** Prefinished solid wood, vinyl, and tile flooring are better choices when it comes to formaldehyde emissions. Just be sure to use glues that don't contain the gas when installing these materials. Engineered wood and laminate flooring products are made with glues and resins that can emit formaldehyde.

Recommended	Rank	Brand & Product	Overall Score	Price	Test Results					Features			
					Resists foot traffic	Resists scratches	Resists stains	Resists dents	Resists sunlight (UV)	Installation	Light shades	Medium shades	Dark shades
VINYL <i>Continued</i>													
	9	<b>Armstrong</b> LUXE Plank Timber Bay Barnyard Gray A6861	68	\$5.50						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	10	<b>Mohawk</b> Woodlands Vintage Charm MHKIV039392	66	\$3.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	11	<b>TrafficMaster</b> Khaki Oak 185312 (Home Depot)	64	\$1.80						Floating	<input type="checkbox"/>	<input type="checkbox"/>	
	12	<b>Mannington</b> Black Mountain Oak Fireside 080171 <sup>2</sup> <sub>3</sub>	63	\$1.50						Loose lay or glue down (permanent or releasable bond)		<input type="checkbox"/>	<input type="checkbox"/>
	13	<b>Congoleum</b> AirStep Evolution Forest Valley Deer Path 72102 <sup>2</sup>	60	\$2.00						Glue down or loose lay	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	14	<b>Shaw</b> Floorte PRO Paramount 512G Plus 510SA Ginger Oak 00802	58	\$3.20						Floating or glue	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	15	<b>Home Legend</b> Oak Graphite HLVT3024 (Home Depot)	58	\$2.80						Floating			<input type="checkbox"/>
	16	<b>Stainmaster</b> Washed Oak 737998 (Lowe's)	54	\$2.50						Floating	<input type="checkbox"/>	<input type="checkbox"/>	
	17	<b>LifeProof</b> Nashville Oak I106514L (Home Depot)	54	\$3.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	18	<b>SmartCore</b> Canberra Acacia 50SLV503 (Lowe's)	52	\$2.80						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
PORCELAIN TILE													
	1	<b>SnapStone</b> Beige 11-001-02-01	94	\$8.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	2	<b>Style Selections</b> (Lowe's) Natural Timber Ash 553878	88	\$4.00						Thinset	<input type="checkbox"/>	<input type="checkbox"/>	
	3	<b>Dal-Tile</b> Forest Park Timberland FP97	76	\$7.00						Thinset	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
LAMINATE													
	1	<b>Pergo</b> Outlast+ Vintage Pewter Oak LF000848 (Home Depot)	90	\$3.00						Floating		<input type="checkbox"/>	
	2	<b>Lumber Liquidators</b> Dream Home Boardwalk Oak 10043317	86	\$2.50						Floating		<input type="checkbox"/>	<input type="checkbox"/>
	3	<b>Home Legend</b> Textured Oak Paloma HL1226 (Home Depot)	86	\$2.50						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	4	<b>Pergo</b> Portfolio+ Wet Protect Hermosa Oak LF000951 1071545 (Lowe's)	83	\$2.60						Floating; underlayment required	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	5	<b>Shaw</b> Pinnacle Port Plus SL426 Weathered Hickory 05011	74	\$3.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	6	<b>Armstrong</b> Coastal Living L3051 White Wash Walnut	72	\$3.50						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	7	<b>Pergo</b> TimberCraft West Lake Oak LF000893 864889 (Lowe's)	71	\$3.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	8	<b>Armstrong</b> Architectural Remnants Woodland Reclaim Old Original L3102	60	\$5.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	9	<b>Home Decorators</b> Collection Distressed Brown Hickory 34074SQ (Home Depot)	50	\$2.00						Floating		<input type="checkbox"/>	<input type="checkbox"/>
	10	<b>Shaw</b> Timberline SL247 Sawmill Hickory 255	50	\$5.00						Floating		<input type="checkbox"/>	
	11	<b>Shaw</b> Repel Harbour Towne SA589 Sable Hickory 07013	45	\$3.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
	12	<b>Style Selections</b> (Lowe's) Tavern Oak 528976	44	\$1.00						Floating	<input type="checkbox"/>	<input type="checkbox"/>	
	13	<b>TrafficMaster</b> Handscraped Saratoga Hickory 34089 (Home Depot)	41	\$1.10						Floating			<input type="checkbox"/>
	All-Access and Digital members can find the latest, complete ratings at <a href="https://www.cro.org/flooringratings">CR.org/flooringratings</a> .												

<sup>1</sup> Bamboo product. <sup>2</sup> Square feet per box is not applicable because this product is sold in sheets. <sup>3</sup> Option of loose-lay installation, which requires adhesive or tape at edges and seams. Can also be glued down.

**HOW WE TEST: Resists foot traffic** denotes how quickly surface wear was noticeable after repeated passes with an abrasion tester. **Resists scratches** indicates the ability to withstand scratches, as when an object with rough edges is dragged

on a floor. A scratch tool is moved across the flooring sample with progressively heavier weight until a scratch is visible. **Resists stains** indicates how resistant the floor is to staining from various products, such as mustard, shoe polish, crayon, ink,

bleach, and peroxide. **Resists dents** shows resistance to dents caused by blunt and pointed weights dropped from increasing heights. **Resists sunlight (UV)** indicates how well the flooring stood up to continuous exposure to ultraviolet light for

roughly two weeks. **Price** per square foot is approximate retail. **Overall Score** is based on performance in our tests of resistance to wear from foot traffic, scratches, dents, stains, sunlight, moisture (not shown), and slipping (not shown).





Paint

# Brushes With Greatness

OUR TOP-RATED INTERIOR PRODUCTS OFFER ONE-COAT COVERAGE AND EASY-TO-CLEAN DURABILITY, SO YOUR PAINT JOB WILL GO FASTER AND LAST LONGER. AND OUR EXPERT TIPS WILL HELP YOU GET A NEW LOOK YOU LOVE, WITH FEWER HASSLES.

Walk into any home center or paint store and you'll see just how confusing it can be to buy a can of paint. So we've tested 22 interior paints to help you find the best one for the job and your budget. Keep in mind that it always makes sense to buy the highest-quality paint you can afford. That said, price doesn't always guarantee performance. Check our ratings on page 131 before you buy.

## Paint



### ● SMART SHOPPING

Take your time deciding on new paint. You'll probably live with it for years.

#### **COLOR**

Look at the biggest paint chips a store offers. A store's lighting affects your impression of a color, so step outside to get another look in natural light. Once home, place the chips on walls next to the trim, and look at them at different times throughout the day as the natural light changes. Do this over the course of several days, omitting colors that aren't working. Keep in mind that with indoor projects, color tends to intensify over large areas, so it's generally better to go too light than too dark in a given shade.

#### **FINISH**

Flat and matte paints have a nonreflective finish. Satin and eggshell are easier to clean than flat or matte, with satin being slightly shinier than eggshell. Semigloss is even more lustrous and typically resists stains better than other finishes.

#### **LOCATION**

Once you've narrowed your choices, buy small cans for testing. For interior projects, paint sample colors on large sheets of heavy paper so that you can move them from place to place without having to paint the walls. Live with them for at least a few days. Observe the effects of changing light on the color throughout the day, both natural light and light provided by lightbulbs.



## How to Check for Lead Paint

If your house was built after 1978, you're in the clear. The heavy metal was no longer used in household paint after that year. But the Environmental Protection Agency estimates that about 87 percent of houses built before 1940 contain lead paint. Lead can damage the developing nervous systems of children and has been linked to heart problems in adults. But lead in paint doesn't pose a direct danger unless it's deteriorating or will be scraped or sanded. For those planning to hire painters, a 2008 EPA rule requires that they be certified in lead-safe practices. Ask to see their accreditation and find out what steps they plan to take. Plan to do it yourself? Test for lead with an EPA-recognized test kit (3M LeadCheck Swabs or ESCA Tech's D Lead). Or go to the EPA website to find a certified pro.



## 4 Easy Fixes for Interior Painting Mistakes

Enrique de Paz has tested paints in Consumer Reports' lab for 15 years, and applies his knowledge when painting his home and as a volunteer who helps paint and fix homes in need. "From what I've seen, spreading the paint too thin, so it doesn't cover well, is the mistake most folks make," de Paz says. "To prevent this, make sure that when you paint, the saturated roller covers an area as tall and as wide as the length of your arm." Here, more fixes for common mistakes.

### MISSED SPOTS

**THE GOOF** Blame poor lighting, fatigue, distraction, or spreading paint too thin for this common problem.

**THE FIX** After the paint dries—usually in about 4 hours—use leftover paint to touch up the missed spots with a brush or roller. Flare out the paint along the outside edges to blend the touch-up into the painted wall. If you do it before the paint dries completely, you'll mess up the paint surrounding the spot.

### PAINT RUNS

**THE GOOF** Using a long-napped roller, loading too much paint on the roller or brush, or not spreading the paint well.

**THE FIX** Once the paint dries, use fine sandpaper to remove the run, then retouch with a brush, feathering the edges.

### ROLLER MARKS

**THE GOOF** Using a cheap roller with obvious seams.

**THE FIX** Synthetic short-napped roller covers (1/4-inch) work best on most walls, ceilings, and trim. Use longer-nap roller covers for textured walls. Rollers with steel frames and lots of tines are sturdier than ones with just caps

on the ends, and those sealed ends keep the paint on the roller cover. Before using a new roller cover, use a piece of tape to remove loose lint.

### UNEVEN LINES

**THE GOOF** Even our top paints won't look their best if the surface isn't well-prepped.

**THE FIX** Taping. FrogTape Delicate Surface leaves a very sharp line and was easy to remove in our tests. And for better control, use a sash brush with a tapered tip. Carefully remove the tape as soon as possible after painting, so the paint doesn't dry and stick to it.

**FOCUS ON FEATURES**

The features most important to you will depend on the job at hand. Most of the time and expense of painting goes into the prep work, so get a coating that can last longer even if it costs a few dollars more per gallon. Here are the features we consider when testing paints.

**HIDING ABILITY**  
If you're changing your

wall color from dark to light, you'll need a paint that's good at hiding. The best-hiding paints, those scoring Very Good or Excellent in our test, cover all but the darkest colors with only one coat.

**STAIN RESISTANCE**  
Satin and semigloss finishes generally are better than flat paints at resisting stains.



# Recommended Products

These are high-scoring paints that did well overall in our tough performance tests for hiding and resistance to staining. For more recommended paints, including CR Best Buys, refer to the chart on the facing page.



**BEHR MARQUEE (HOME DEPOT)**  
\$45 PER GALLON

85

This super-premium paint sold at Home Depot impressed testers as the best of these in our hiding test, which evaluates how well a paint covers dark colors, mainly with one coat. It is self-priming and environmentally friendly (low volatile organic compounds, or VOCs).  
[homedepot.com](http://homedepot.com)



**BEHR PREMIUM PLUS ULTRA (HOME DEPOT)**  
\$36 PER GALLON

81

Behr Premium Plus Ultra paint does a stellar job of providing excellent coverage and very good stain resistance. It also carries the Greenguard Gold certification, meaning it has zero VOCs.  
[homedepot.com](http://homedepot.com)



**HGTV HOME BY SHERWIN-WILLIAMS SHOWCASE (LOWE'S)**  
\$39 PER GALLON

81

This paint exceeded our testers' expectations. In earlier tests, it ranked low in our ratings, but it has a new formulation that gives it a big boost. It excelled at covering contrasting colors and was the best at resisting stains. Plus, this paint is claimed to have no VOCs.  
[sherwin-williams.com](http://sherwin-williams.com)

Recommended	Rank	Brand & Model	Overall Score	Price	Test Results		Features	
					Hiding	Resistance to staining	Self-priming	Claims zero VOCs
✓	1	Behr Marquee (Home Depot)	85	\$45	⬆️	⬆️	•	
✓	2	Behr Premium Plus Ultra (Home Depot)	81	\$36	⬆️	⬆️	•	
✓	3	HGTV Home by Sherwin-Williams Showcase (Lowe's)	81	\$39	⬆️	⬆️	•	
Ⓢ	4	Behr Premium Plus (Home Depot)	80	\$31	⬆️	⬆️	•	•
✓	5	HGTV Home by Sherwin-Williams Infinity (Lowe's)	80	\$46	⬆️	⬆️	•	
✓	6	Benjamin Moore Aura	77	\$72	⬆️	⬆️	•	
Ⓢ	7	Kilz Complete Interior (Walmart)	74	\$27	⬆️	⬆️	•	
	8	Valspar Ultra Interior (Lowe's)	71	\$31	⬆️	⬇️	•	
	9	Prestige Paints Interior	70	\$41	⬆️	⬇️	•	•
	10	Clark+Kensington Enamel (Ace)	68	\$35	⬆️	⬇️	•	
	11	Valspar Optimus (Ace)	67	\$49	⬆️	⬇️	•	•
	12	Valspar Signature (Lowe's)	67	\$37	⬆️	⬇️	•	
	13	PPG Timeless Interior (Home Depot)	66	\$36	⬆️	⬇️	•	
	14	Benjamin Moore Regal Select	59	\$54	⬆️	⬇️	•	•
	15	Ace Royal Interiors	58	\$29	⬆️	⬇️	•	
	16	Glidden Premium (Home Depot)	55	\$22	⬆️	⬇️	•	•
	17	Glidden High Endurance (Walmart)	51	\$26	⬇️	⬇️	•	•
	18	Sherwin-Williams Emerald	49	\$65	⬇️	⬇️	•	
	19	PPG Diamond (Home Depot)	48	\$26	⬇️	⬇️	•	•
	20	Sherwin-Williams Duration Home	47	\$61	⬇️	⬇️	•	
	21	Valspar Simplicity (Lowe's)	47	\$29	⬆️	⬇️	•	
	22	Color Place Ultra Interior (Walmart)	44	\$20	⬆️	⬇️	•	

**HOW WE TEST:** **Hiding** is a measure of how well a paint covers a contrasting color mainly with one coat. **Resistance to staining** is resistance to water- and oil-based stains. The **Overall Score** includes a paint's hiding performance and resistance to staining. VOC level does not factor into the Overall Score. Results were developed from tests of light- and medium-tint bases for the eggshell or satin finish. **Price** is approximate retail per gallon.

PHOTO, TOP: MATTHEW DELPHENICH

## ON THE MARKET

In the past, we've found that a brand's flat, eggshell, and semigloss formulations perform similarly overall. So pick a brand, then

choose a finish based on looks, the room, and your lifestyle.

**FLAT AND MATTE**  
These finishes hide

imperfections well but are the least stain-resistant, so they're best for low-traffic areas—not for areas that you'll need to clean frequently, such as those around a kitchen prep area.

**EGGSHELL AND SATIN**  
Use on smooth, well-prepped walls because their shine can accentuate

imperfections. These paints are ideal for kitchens because they typically clean well.

**SEMIGLOSS**  
Shinier still, these paints are formulated to stand up to stains. They're generally the easiest to clean, but some dull when scrubbed. They're ideal for smooth kitchen walls.







## Appliance Stores

# Where to Shop and Save

SOME RETAILERS OFFER GREAT SELECTION, ATTRACTIVE PRICES, AND HELPFUL SERVICE, AND OTHERS FALL SHORT. OUR EXCLUSIVE SURVEY REVEALS THE WINNERS AND LOSERS.

If you need to replace an appliance, you can't go wrong by shopping at Abt Electronics and Appliances or at Amazon.com. Both retailers got high marks from more than 46,000 Consumer Reports' members who told us about their experiences buying more than 68,000 major and small appliances from retailers and manufacturers across the country.

ONCE AGAIN, we found that the biggest stores weren't necessarily the best. Abt, for example, has one store in suburban Chicago but ships across the country. It topped our ratings of major-appliance retailers for the ninth year in a row. Not to be outdone, it was the 13th year that Amazon was among the top small-appliance sellers.

### Where the Buyers Are

Online purchases are growing. Forty-four percent of small-appliance purchases are made online, a significant increase over four years ago, when 25 percent of small appliances were bought online. For major appliances, the increase was more modest: Fifteen percent of major appliances are bought online, up from 11 percent four years ago.

Furthermore, more than two-thirds of small-appliance purchases made online were made at Amazon.com. Lowe's tops large-appliance sales, accounting for more than a quarter of all major-appliance purchases.

### The Shopping Process

Even though most appliances are purchased at a walk-in store, 4 out of 5 major- and small-appliance shoppers use the internet to do things such as check reviews. About 70 percent of major- and small-appliance shoppers go to a retailer's website before making a purchase at its store or website.

Alternatively, 31 percent of shoppers who buy a major appliance online and 10 percent of online small-appliance shoppers check out products at a walk-in store first, a practice called showrooming. Over 40 percent of the shoppers who buy their appliances at Costco.com and more than 30 percent of those who buy their appliances from the websites of Lowe's, Home Depot, or Best Buy go to a physical showroom first.

For small appliances, shoppers buying online at Target, Bed Bath & Beyond, and Williams-Sonoma are the most likely to go to a store beforehand.



### It Pays to Haggle

Most appliance shoppers say they don't attempt to negotiate a better price. But most shoppers who try it end up getting a lower price. Nearly 30 percent of major-appliance shoppers haggled for a better price, and those who succeeded ended up saving a median of \$97. Only a small percentage of small-appliance shoppers tried to get a lower price. Those who triumphed ended up saving a median of \$39.

The most common tactic used by successful major-appliance hagglers was purchasing several items at once. Referring to prices offered by other retailers was also helpful. Online shoppers who tried to haggle were just as successful at getting a discount as in-store shoppers.

### Shopping Gripes

We asked members to name a retailer where they shopped but did not purchase what they were looking for. They told us about the gripes they have with that retailer, and the most commonly reported complaint is high prices.

Many shoppers also complained of out-of-stock products, a lack of brand or model choices, and limited display models. In-store shoppers also cited lack of sales help, or salespeople who did not seem knowledgeable about the products.

### Warranties and Service

One out of every 5 major-appliance shoppers buys an extended warranty or a service contract, and only 3 percent of small-appliance buyers do the same.

Once again, our survey shows that P.C. Richard & Son is the pushiest retailer when it comes to pressuring shoppers into an extended warranty to cover a major appliance. Sears was also found to be pushier than most other retailers.

Keep in mind that if you are considering buying an extended warranty, the period of coverage may differ from retailer to retailer—so the cost of the warranties might vary. Overall, the median price paid for a major-appliance extended warranty or service contract in our survey was \$131.



**GOOD TO KNOW**

# How to Make Appliances Last Longer

Keeping an appliance in good running order doesn't require a lot of effort if you take the time to clean it periodically. Here are some simple maintenance tips from CR's experts.

## REFRIGERATOR

Don't pack it too full. It's important to allow air to circulate freely so that the compressor doesn't have to work overtime. Clean the compressor coils every few months. Keep door gaskets clean, and maintain the exterior as necessary. For detailed care instructions for fridges and other appliances, see "How to Care for All Your Major Appliances," on page 19.

## RANGE

On a smoothtop, place heavy pots and pans gently and never drag them from one element to another. For gas cooktop burners, clean food particles from between the slots in the burner head to ensure an even flame, and use a needle or straight pin to carefully clean a clogged burner ignition port. Keep the oven free of food buildup by periodically using the self-cleaning feature or cleaning manually, per the manufacturer's instructions.

## DISHWASHER

When loading, make sure the silverware and dishes won't catch and damage the spray arms. If your dishwasher has a manual-clean filter, clean it according to the manufacturer's instructions. Wipe down the door gasket from time to time.

**HOW WE SURVEY:** **Reader Score** represents overall satisfaction with the retail experience. A score of 100 means all respondents are completely satisfied; 80, "very satisfied," on average; 60, "somewhat satisfied." Differences of fewer than 4 points aren't meaningful. Other attributes under **Survey Results** reflect average scores on a scale from "very poor" to "excellent." Ratings are based on CR members who might not be representative of the general U.S. population. A dash (-) indicates insufficient sample sizes to provide a rating or that an attribute is not applicable to a retailer.

Provider	Reader Survey Results						
	Owner satisfaction score	Price paid	Selection	Service	In-store atmosphere	Website usability	Shipping/Delivery
<b>MAJOR APPLIANCES</b>							
Abt	94	↑↑	↑↑	↑↑	↑↑	↑↑	↑↑
Famous Tate	93	↑	↑	↑↑	↑↑	-	↑
Amazon.com	92	↑	↑	-	-	↑↑	↑↑
Manufacturers' websites	92	↑	↓	-	-	↑	↑
Costco	91	↑↑	↓	↓	↑	↑	↑
Nebraska Furniture Mart	91	↑	↑↑	↑↑	↑↑	↓	↑
Independents	90	↓	↓	↑↑	↑	↓	↑
Warners' Stellan	89	↓	↑	↑	↑↑	↓	↑
Spencer's TV & Appliance	88	↑	↑	↑↑	↑	-	↑
Grand Appliance & TV	88	↓	↑	↑↑	↑	-	↑
Pacific Sales	88	↓	↑	↑	↑↑	↓	↑
R.C. Willey Home Furnishings	87	↓	↑	↑	↑↑	-	↑
Ferguson	87	↓	↑	↑	↑↑	-	↑
P.C. Richard & Son	87	↓	↑	↑	↑	↓	↓
Best Buy	86	↓	↓	↑	↑	↑	↓
Albert Lee Appliance	86	↓	↑	↑	↑	-	-
JCPenney	85	↑	↓	↑	↑	↓	↓
Lowe's	85	↓	↓	↓	↓	↓	↓
Menards	85	↓	↓	↓	↓	↓	-
Sears Hometown Stores	84	↓	↓	↑	↑	↓	↓
Home Depot	84	↓	↓	↓	↓	↓	↓
Bray & Scarff	84	↓	↑	↑	↑	-	↓
Sears	83	↓	↓	↓	↓	↓	↓
<b>SMALL APPLIANCES</b>							
Abt	95	↑	↑↑	-	-	↑↑	-
Amazon.com	92	↑	↑↑	↑	-	↑↑	-
QVC.com	92	↑	↓	↑	-	↑	-
Costco	92	↑	↓	↓	↑	↓	-
Williams-Sonoma	91	↓	↓	↑	↑↑	↑	-
Manufacturers' websites	90	↓	↑	↑	-	↑	-
JCPenney	90	↑	↓	-	-	-	-
Independents	89	↓	↓	↑	↑	↓	-
Bed Bath & Beyond	89	↓	↓	↓	↓	↓	-
Kohl's	88	↓	↓	↓	↓	↓	-
BJ's	87	↑	↓	-	↓	-	-
Macy's	87	↓	↓	↓	↑	↓	-
P.C. Richard & Son	87	↓	↓	↑	↑	-	-
Sam's Club	87	↓	↓	↓	↓	↓	-
Best Buy	86	↓	↓	↓	↓	↓	-
Target	86	↓	↓	↓	↓	↓	-
Menards	85	↓	↓	↓	↓	-	-
Home Depot	84	↓	↓	↓	↓	↓	-
Lowe's	83	↓	↓	↓	↓	↓	-
Walmart	82	↓	↓	↓	↓	↓	-
Sears	82	↓	↓	↓	↓	↓	-



**Transform Your Kitchen**

3-4 Sarah Robertson of Studio Dearborn, [studiodearborn.com](http://studiodearborn.com)  
 5 Bottom, Michelle Lord Interiors, [michellelordinteriors.com](http://michellelordinteriors.com)  
 6 Bottom, Paper Moon Painting, [papermoonpainting.com](http://papermoonpainting.com)  
 6-7 Case Design/Remodeling, Inc., [casedesign.com](http://casedesign.com)  
 8-9 SHIFT - INTERIORS, [shift-interiors.com](http://shift-interiors.com)  
 9 Top, Sarah Robertson of Studio Dearborn, [studiodearborn.com](http://studiodearborn.com)

**Wall Ovens**

74 Dacor, [dacor.com](http://dacor.com)

**Range Hoods**

78 Kenna Stout of Brio Interior Design, [briointeriordesign.com](http://briointeriordesign.com)  
 80 Joanna Goodman of Christopher Architecture & Interiors, [christopherai.com](http://christopherai.com)  
 81 Teresa Cain of Interior Solutions Design Group, [interiorsolutionsdesigngroup.com](http://interiorsolutionsdesigngroup.com)

**Microwaves**

82 Whirlpool, [whirlpool.com](http://whirlpool.com)

**Dishwashers**

90 KitchenAid, [kitchenaid.com](http://kitchenaid.com)

**Sinks**

103 Clockwise from top: Kohler, [kohler.com](http://kohler.com); BLANCO, 518169 1-3/4 Quatrus Bowl, [blanco.com](http://blanco.com); Wilsonart ADA Kitchen Solid Surface Sink, [wilsonart.com](http://wilsonart.com)

**Cabinets**

108 Sophie Burke Design, [sophieburkedesign.com](http://sophieburkedesign.com)  
 111 Bottom left, KraftMaid, [kraftmaid.com](http://kraftmaid.com). Bottom right, Julie Deuble of Sierra Unlimited

Construction, [houzz.com/pro/jdeuble](http://houzz.com/pro/jdeuble)

**Countertops**

116 Bottom left, Kate Roos Design, [kateroosdesign.com](http://kateroosdesign.com)  
 118-119 Quartz: Cambria in Swanbridge, [cambriausa.com](http://cambriausa.com). Granite: Stonemark Granite in White Ornamental, [homedepot.com](http://homedepot.com). Recycled glass: GEOS in Ocean Shell, [eos-surfaces.com](http://eos-surfaces.com). Tile: Daltile in Hamilton Storm, [homedepot.com](http://homedepot.com). Ultracompact:

Dekton Ultracompact in Aura15, [dekton.com](http://dekton.com). Solid surfacing: Corian Solid Surfacing in Elderberry, [corian.com](http://corian.com)

**Flooring**

122 Emily Henderson, [stylebyemilyhenderson.com](http://stylebyemilyhenderson.com)

**Paint**

128 Hector Capponi, Capponi Studio, [capponistudio.com](http://capponistudio.com)  
 128-129 deVOL Kitchens, [devolkitchens.co.uk](http://devolkitchens.co.uk)

**BUYING GUIDE**

**Opener**

34-35 Bosch, [bosch-home.com](http://bosch-home.com)

**Refrigerators**

36 Bosch, [bosch-home.com](http://bosch-home.com)

**Ranges**

52 KitchenAid, [kitchenaid.com](http://kitchenaid.com)

**Cooktops**

66 GE, [geappliances.com](http://geappliances.com)

68-69 Miele, [mieleusa.com](http://mieleusa.com)



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