Best Ranges of 2021
Gas and electric models from Consumer Reports’ test labs

By Paul Hope
Last updated: January 19, 2021

The cooking-appliance experts at Consumer Reports test everything from inexpensive coil-tops to decked-out pro-style ranges, and you’ll need that breadth of insight when you walk into a showroom.

“If you shop at the biggest retailers, like Lowe’s, Home Depot, and Best Buy, you’ll never see fewer than 25 models on the showroom floor,” says Antonella Pomilla, a CR senior market analyst who oversees ranges. “And it’s not uncommon to see 50 or more.”

Here, we highlight the best ranges we’ve tested in our labs. If you’re unsure of where to start, our range buying guide will tell you more about types and features. CR members can also access our range ratings, which currently feature more than 150 models.

To put ranges through their paces, our experts use a combination of calibrated time and temperature measurements to size up how evenly an oven distributes heat and how quickly a cooktop heats water.

We also cook food to see what results you’ll get at home: tomato sauce and chocolate to test simmer functions, and burger patties in the broiler to see whether they emerge uniformly browned. Over the course of a year, our test engineers bake more than 2,400 cookies and 400 cakes.

We test models from mainstream brands such as Amana, GE, Kenmore, LG, Maytag, Samsung, and Whirlpool, and from pro-style manufacturers including GE Monogram, KitchenAid, Thermador, Viking, and Wolf. Their prices range from $400 to almost $8,000.

“We often find that price is no indicator of performance,” says Tara Casaregola, who heads CR’s testing of ranges, cooktops, and wall ovens. “We have some in the mix for $1,000 that perform better than models costing $5,000.”

The models featured here are the best ranges based on CR’s latest testing. We will update this article and our ratings throughout 2020.

Best Gas Ranges
The best gas ranges blend quick heating, even baking, and reliable performance. Gas models tend not to broil as well as electrics, but they often make up for it with instant response after making adjustments to a burner. Here are three of the best gas ranges from our tests.

1. **LG Signature LUTD4919SN**
   - **Cooktop High**: 4
   - **Baking**: 5
   - **Broiling**: 5

   **CR’s take:** This beautiful double-oven dual-fuel range from LG has a gas cooktop and an electric oven. It’s among those that earn the highest Overall Scores of any range in our ratings. It’s really built to compete with pricier pro-style models. In addition to two ovens, it has continuous grates, five burners, and extra features, including a wok ring that fits over the largest burner. Performance is second to none; this model earns a rating of Excellent for every performance test except our cooktop high-heat test, where it earns a rating of Very Good.

2. **Samsung NX58H9500WS**
   - **Cooktop High**: 4
   - **Baking**: 4
   - **Broiling**: 4

   **CR’s take:** This single-oven gas Samsung is one of the best gas ranges in our tests. It earns a rating of Very Good in every performance test except our cooktop low-heat test, for which it earns a rating of Excellent, meaning it can maintain a steady simmer on multiple burners. It has convection, continuous grates, and front-mounted controls with no back panel.

3. **Samsung NX58H5600SS**
   - **Cooktop High**: 4
   - **Baking**: 4
   - **Broiling**: 4

   **CR’s take:** Simply put, if you like its looks and can survive without a second oven, this single-oven Samsung range delivers. It ranks near the top of our ratings and costs $1,000 less than ranges that don’t cook as well. It has five burners and continuous grates, which make it easy to slide pans from one burner to another. On the (slight) downside, it earns a rating of Only Good for its high-power burner, meaning it takes longer to heat water than some other models.
Best Electric Ranges

The best electric ranges tend to heat faster than gas models, and as a group they bake more evenly and broil better. Of course, nothing matches the sensory experience of cooking on gas; electrics have no visible flame to help you approximate heat. Here are three of the best electric ranges to consider.

1 **BEST BUY**
   LG LRE3061ST
   - COOKTOP HIGH
   - BAKING
   - BROILING
   **88**

   **CR's take:** This single-oven LG electric smoothtop is the model to get, as long as you don't need a second oven. Two of the its four burners are high-power, and it excels at simmering. The large oven bakes and broils well; it earns ratings of Excellent in each of those tests. Features include digital controls, a convection oven, and a warming element.

2 **RECOMMENDED**
   LG LSE4613ST
   - COOKTOP HIGH
   - BAKING
   - BROILING
   **85**

   **CR's take:** This single-oven smoothtop range from LG is one of the best performers in our tests. Like the more modestly priced LG above, this model heats quickly and simmers steadily, earning a rating of Excellent in each of those tests. It has front-mounted controls for a sleek look, along with a convection oven, three high-power burners, and a warming drawer beneath the main oven. It's also a slide-in, which helps give it a refined look.

3 **RECOMMENDED**
   Whirlpool WGE745C0FS
   - COOKTOP HIGH
   - BAKING
   - BROILING
   **84**

   **CR's take:** This handsome double-oven electric Whirlpool range costs less than many single-oven models yet offers better performance. It has strong marks across the board, with a rating of Excellent for oven capacity, meaning you can bake at two different temperatures and fit plenty of food into each oven. It has two high-power burners, convection, and a warming element on the stovetop.