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Best and Worst Range Brands of 2025

Which company makes the best ranges? CR's testing and survey data point to a few clear winners and other brands you might want to avoid.

By Allen St. John
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What makes a great range? The cooktop should be able to quickly get a skillet up to searing temperature for a prime rib-eye and then shift to a subtle simmer for a béchamel sauce. The oven should have plenty of usable space and provide even, accurate heat for baking and broiling. It should also have an effective self-cleaning function that helps with your cleanup. And finally, it should be reliable, because range repairs can be both difficult and expensive.

To determine which brands make the best ranges, CR created a statistical model that incorporates the Overall Scores for every gas, electric smoothtop, electric coil, and induction range in our ratings. Our calculations reflect lab performance, available features, predicted reliability, and owner satisfaction scores. We also looked at prices: Brands get credit for delivering high performance and reliability more affordably than their competitors.

If you're concerned that prices might spike in the coming year, the following information could help you make the best choice for both your cooking pleasure and your wallet.

Below, we cover models and brands in two categories: gas ranges and the combination of induction, smoothtop, and electric coil ranges. For each of those categories, we included only brands with at least three ranges in our current ratings. Note that we don't include pro-style ranges because we don't test enough models to reach the lower limit in our best brands analysis.

The best range brands produce models with high-performing cooktops, ovens that maintain their temperature, and great results in CR's member surveys. Photo: LG

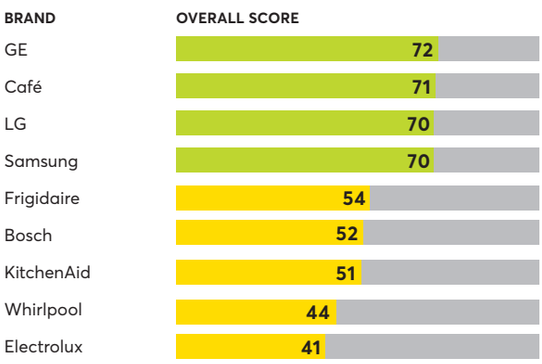
Best Gas Range Brands

Many serious cooks love gas ranges because they're highly responsive. They not only heat up in a hurry but also cool down in a flash, which can keep your Tuscan beans from scorching.

As you can see in the chart below, there's a big distinction between the top four brands in our evaluation and the rest of the pack.

Café, GE, LG, and Samsung all make gas ranges that CR recommends. As an example, our ratings of single-oven gas ranges include eight recommended models from GE. The company also makes four recommended models in our gas double-oven ratings. In our survey data, the company receives a top score in predicted reliability, though its owner satisfaction score is much lower.

At the other end of the spectrum, our ratings include two gas ranges from Electrolux, and neither is recommended. The story is the same for Whirlpool's nine models. Both brands receive low scores for owner satisfaction.



Here are two of CR's highest-rated gas ranges from top-scoring brands.

CR QUICK TAKE

GE Profile PGB965YPFS

80

- CR RECOMMENDED
- COOKTOP HIGH
- BAKING
- BROILING

The GE Profile PGS965YPFS is a top-rated dual-fuel, double-oven gas range. With two high-power burners, the sleek model delivers both fast heating at high temps and steady simmering. It also shines in our oven tests, earning top scores for baking. GE gas ranges are among the most reliable of any brand in our member surveys. This range comes with features such as convection, an air-fry mode, and a reversible grill and griddle.

CR QUICK TAKE

LG LSDL6336F

85

- CR RECOMMENDED
- COOKTOP HIGH
- BAKING
- BROILING

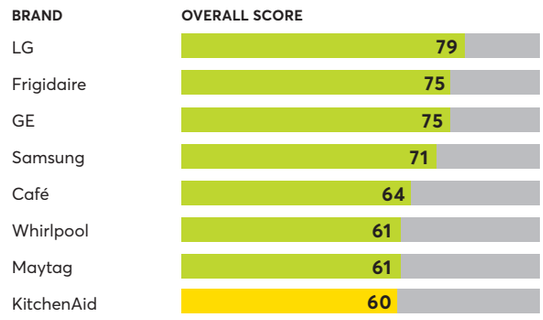
The LG LSDL6336F is a single-oven, dual-fuel range that beats other models in our gas range ratings. It aces just about every test, from melting and simmering to baking and broiling. It doesn't earn the top score for heating water on high heat, but it gets pretty darn close. It has an effective self-clean cycle and even a steam-clean option for when you don't need the full force of a standard oven cleaning. On top of the stove, you'll find continuous cast-iron grates, two high-power burners, and a removable griddle. And the oven has convection, an air-fry setting, and WiFi. LG gas ranges earn impressive ratings for predicted reliability and average marks for owner satisfaction, based on our latest member surveys. Keep in mind that this model is dual-fuel, meaning the manufacturer paired a gas cooktop with an electric oven, so you'll need a 220-volt electric line in addition to a standard gas line for this range to work.

Best Electric and Induction Range Brands

Electric smoothtops and induction ranges are sleek and easy to clean, and they perform well, too. As a group, the top-performing smoothtop electrics can actually outperform gas models when it comes to boiling water in a hurry on a high setting. And in general, induction models, which use an electromagnetic field to heat up a pot or a skillet, tend to perform even better on both high and low settings. CR also tests a number of electric coil ranges, which tend to be less expensive options for shoppers.

In CR's evaluation of the best electric range brands, LG comes out on top by a small margin. 10 of the company's 11 smoothtop models in CR's ratings, and all three of its induction models, earn our recommendation. The company also earns top owner satisfaction scores and strong predicted reliability scores.

Frigidaire and GE earn very high overall brand scores for electric ranges, as well. The four Frigidaire induction models in CR's ratings are all recommended, though the results vary for Frigidaire's smoothtop and coil ranges. Similarly, CR recommends a GE induction range, while the brand's results are mixed for the other types of electric stoves.



CR QUICK TAKE

LG Studio LSIS6338FE

96

CR RECOMMENDED

- COOKTOP HIGH
- BAKING
- BROILING

The LG Studio LSIS6338FE is a highly rated induction range. Like most induction ranges, the high-end 30-inch model heats quickly and simmers steadily, earning top scores in our high- and low-heat tests. Its oven is top-notch at baking, broiling, and self-cleaning. It has a glass touchscreen for setting the oven temperature, along with a convection oven mode and two high-power elements. The oven can be wirelessly controlled from a smartphone. As a brand, LG earns a strong rating for predicted reliability and a very favorable owner satisfaction rating for its induction ranges.

CR QUICK TAKE

Frigidaire Gallery GCFE3060BF

88

CR RECOMMENDED

- COOKTOP HIGH
- BAKING
- BROILING

The Frigidaire Gallery GCFE3060BF is a highly rated electric smoothtop range with a reasonable price. This stove earns the best rating possible in every single one of our performance tests. It heats quickly, simmers steadily, and bakes and broils beautifully. It features convection but lacks air-frying functionality as well as WiFi connectivity or a warming drawer. As a brand, Frigidaire electric ranges earn top marks for predicted reliability but get a dismal score for owner satisfaction.

How to Use CR to Find the Perfect Range

At Consumer Reports, we provide three crucial pieces of information that can help you find the best range for your kitchen.

Model performance: We capture the performance of individual models in our range ratings. You're able to search by model and see how well a particular range performs both on the cooktop and in the oven, and what features it has. It's the best indicator of how a particular model will work in your kitchen. (You can also check out our roundups of the best electric ranges of the year, best induction ranges, and best gas ranges.)

Reliability: Each year, we survey hundreds of thousands of CR members about the products they buy and, in particular, how well those products hold up over time and prolonged usage. We use the information to generate a brand-level predicted reliability score for every type of major appliance we test. We also ask whether people would recommend their appliance to a friend or relative, and use those responses to tabulate a brand-level owner satisfaction score. The results can be found in our ratings charts and in our rundown of the most and least reliable electric range brands and the most and least reliable gas range brands.

Brand-level performance: These brand scores, shown above, reflect how well the ranges from a particular brand perform in our testing and surveys, and whether they provide good value. The scores are not model-specific, but they can be a good backup if you're interested in a particular model we haven't tested. Just remember that a high brand score isn't a guarantee that every model in that manufacturer's line is a winner. It's possible for a company to earn an overall high score for its ranges even if it has a few duds in its lineup. The reverse is also possible.

How CR Tests Ranges

At any retailer, you'll find dozens of ranges—if not more—to choose from, many with fancy features. But what's most important is a range's ability to perform essential tasks really well day in and day out. Does the cooktop perform well at both high and low temperatures? Is the oven temperature even and accurate? When our test team evaluates a range using our sophisticated instrumentation in our labs in Yonkers, N.Y., we recommend it only if it meets the following criteria.

It boils and sears quickly. Our testers measure how quickly a range's burners come up to their highest setting by boiling water.

It simmers steadily. We also test how well the range simmers delicate foods like tomato sauce and chocolate without scorching.

It bakes evenly. The most crucial function of the oven in a range is baking, and the best models from our tests bake evenly on multiple racks, regardless of what you're cooking. Our test engineers bake over 400 cakes and 2,400 cookies each year, looking for the models that do the best job baking on multiple racks.

It broils well. Many ranges struggle to broil evenly, and still more never get hot enough to sear. The best ranges do both with ease.

It holds a lot of food. Manufacturers love to make claims about the size of their ovens, often counting unusable space (like beneath the lowest rack) in their claimed capacities. We measure the space you can actually use and give top marks to models with the most usable capacity.

It (self-)cleans easily. Our testers make the oven as grimy as possible to test the self-clean cycle, baking on a proprietary mixture that includes shredded cheese, tapioca, and pie filling. We run the self-clean to see how effectively each oven converts the baked-on gunk to fine white powder that can easily be wiped away. The best need only a simple wiping. The worst require lots of scrubbing and still don't come fully clean.

It's reliable. Great performance isn't worth much if you can't depend on your oven to maintain its performance in the long run. The models in this roundup have above-average long-term reliability.

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