

Best Wall Oven Brands of 2026

Which companies make the best wall ovens for your kitchen? CR's testing, survey, and pricing data point to some clear winners.

By Allen St. John | Data analysis by Kristen Dorrell
February 10, 2026



CR ratings, based on proprietary lab and survey data, cover dozens of today's wall ovens. That helps us pick the best overall wall oven brands.
Photo: LG

What makes a great wall oven? It should bake and broil well, of course, and it should hold plenty of food, too. Ideally, it will have helpful features like convection and an air-fry option, plus an effective self-cleaning cycle. And above all else, it should be reliable.

The question of which companies make a great wall oven is a bit harder to answer. CR's engineers test hundreds of cooking appliances in our labs each year, and at present, we've got more than 60 models in our wall oven ratings. If you're shopping for a new one, start there. If we haven't yet tested the model you're eyeing, our overall wall oven brand scores can help.



A Best Brand receives the highest Overall Score in its product category based on the brand's aggregate performance, reliability, and satisfaction data across the model lineup tested by CR. Look for the CR Best Brand mark in stores and online to help in your shopping journey.

Best Wall Oven Brands

"As CR engineers, we're routinely asked about which brands make the best stuff," says Kenneth Sutton, a CR engineer who oversees the testing of ranges, cooktops, and wall ovens. "One thing we've found is that it varies a lot by category. There's probably no single brand that makes the best kitchen appliances across the board."

To determine which brands make the best wall ovens, CR created a statistical model that incorporates the Overall Scores for every single and double wall oven in our ratings, as well as for combo wall ovens, which combine a built-in microwave with a single wall oven. We only looked at brands with at least three wall ovens in our current ratings. The statistical model also takes

into account model features and pricing. If a manufacturer produces inexpensive wall ovens that perform just as well as pricier models, it will receive a boost in its brand score.

LG is our top brand among wall ovens, followed closely by Frigidaire. Whirlpool and GE are at the bottom of our ratings.

BRAND	BRAND SCORE
LG	78
Frigidaire	77
Samsung	71
Bosch	69
Café	69
Whirlpool	65
GE	63

These high-scoring wall oven models are produced by top-rated brands. The first is a single-oven model. It's followed by a combined wall oven-microwave unit. You can find more great options in our roundup of the best wall ovens from CR's ratings.



LG WSEP4727F

✓ CR RECOMMENDED

- BAKING
- BROILING
- OVEN CAPACITY

OVERALL SCORE

85

The stainless steel LG WSEP4727F receives excellent ratings in our baking and broiling tests. This single-oven model also has a decent capacity and self-cleans quite well. It comes with a temperature probe and convection and air-fry modes. You can control it from the glass touch panel or from your smartphone. In our member surveys, LG electric wall ovens receive solid scores for both predicted reliability and owner satisfaction.



Frigidaire FCWM3027AD

- BAKING
- BROILING
- MICROWAVE HEATING EVENNESS

OVERALL SCORE

78

The Frigidaire FCWM3027AD earns the highest Overall Score among the wall oven-microwave combos in our tests. It's very good when it comes to baking and excellent for self-cleaning. Like most models here, it's not the fastest at microwave heating, earning a so-so mark in that test. That said, it's top-notch at defrosting, which is ideal if you frequently thaw frozen food in a microwave before transferring it to an oven to bake or roast. This model features a convection mode in the oven, touchscreen controls, and a covered baking element for easier cleanup of drips and spills in the oven.

How to Use Consumer Reports to Find the Perfect Wall Oven

We provide three crucial pieces of information that can help you find the best wall oven possible.

Model performance: We capture performance at the model level in our wall oven ratings. You're able to search by model and see how well a particular oven bakes, broils, and self-cleans. You can also see how its capacity compares with the competition, what features it has, and what it earns on a 100-point scale. It's the best indicator of how a particular model will work in your kitchen. (You can also check out Best Electric Wall Ovens of the Year and 5 Best Wall Oven-Microwave Combos for specific recommendations.)

Reliability and owner satisfaction: Each year, we survey hundreds of thousands of CR members about the products they buy, and in particular, how well those products hold up. We use repair or breakage rates to generate a brand-level predicted reliability score for every major appliance we test. We also ask whether people would recommend their appliance to other people to determine a brand-level owner satisfaction score. The results can be found in our ratings charts.

Brand-level performance: These scores, shown above, reflect how well the wall ovens from a particular brand perform in our testing and surveys. The scores are not model-specific. For that

reason, 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 is a winner. It's possible for a company to earn a high score for its wall ovens even if it has a few duds in its lineup.

How CR Tests Wall Ovens

Our experts use a combination of calibrated time and temperature measurements that determine how evenly an oven distributes heat for baking, broiling, and self-cleaning.

Our test engineers bake over 100 cakes and more than 1,000 cookies each year, looking for the models that do the best job of baking on multiple racks. We also measure the usable capacity of every oven, meaning the space from the bottom rack position to the top, to see how much room you'll actually have to bake and roast. Many manufacturers include unusable space below the bottom rack when they provide information on oven size.

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