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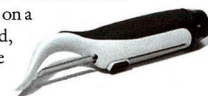


EQUIPMENT CORNER

BY ELIZABETH BOMZE

NEW PRODUCT: Three-Blade Peeler

Different peelers suit different requirements: Straight, traditional peelers work best for cucumbers and potatoes; serrated peelers make quick work of tender tomato and peach skins; julienne peelers turn out fine matchsticks for stir-fries and salads. A new gadget, the Prepara Trio Three Blade Peeler (\$14.95), claims to do it all. Similar to a multicolor pen, this three-in-one peeler stores two blades in its grip-covered shaft while the third pops up for use. Switching blades is as simple as a click of the release button and a turn of the wheel on the base of the handle. We found each blade performed well on a range of produce and, thankfully, the blade cartridge is dishwasher-safe. A great option for those looking to save drawer space.



THREE TIMES A CHARM
The Prepara Trio Three Blade Peeler frees up drawer space by combining three peelers in one.

EQUIPMENT UPDATE:

Grill Wizard Grill Brush

It's been five years since we crowned the Grill Wizard Grill Brush the ultimate instrument for cleaning gunked-up grill grates, and it remains our favorite. Recently it's been retooled: The 14-inch wood handle now has a lighter-weight polypropylene grip, and the two stainless steel mesh scrubbing pads have been replaced by one larger, tougher pad (with a spare included). Best of all, the price dropped from \$24.95 to \$10.99.



BETTER BRUSH
Recently updated, the Grill Wizard Grill Brush now comes with a more comfortable plastic handle, a tougher brush, and a more appealing price tag.

NEW PRODUCT:

Cuisipro Deluxe Liquid Measuring Cup

To use a liquid measuring cup, you typically set it on a level surface, pour in the ingredient, and crouch down to see if the liquid meets the line at eye level. Then you adjust. And readjust. To streamline this process, Cuisipro introduced a cup that can be read from above. The clear plastic measure, available in 2- and 4-cup sizes (\$8.95 and \$11.95), is dishwasher- and microwave-safe and features a removable clip fitted with a magnetized, dual-sided red plastic marker. When you slide the outer marker to the desired measurement line, the inner tab moves with it. Then you

fill to the level of the inside marker. We measured and weighed 1 cup of water to test for accuracy, then compared results with our favorite Pyrex 2-cup glass measure. The Cuisipro, read from a standing position, measured even more accurately than the Pyrex, and we like its durability and easy-to-read markings.



MEASURE FOR MEASURE

For a plastic measuring cup that can be read from a standing position, try the Cuisipro Deluxe Liquid Measuring Cup.

EQUIPMENT TESTING: Oil Misters

We love the convenience and effectiveness of nonstick sprays such as PAM. Are any of the reusable, hand-pumped aerosol misters on the market as effective? We purchased six models, filled them with olive oil, and—after reading the instructions for each—pumped away. What spritzed out ranged from a perfect mist to a splotchy dribble. Filling the Norpro mister's (\$8.76) bullet-shaped vessel with the recommended $\frac{3}{4}$ cup of oil caused overflow on the cap was replaced. Others from Typhoon (\$13.99), Emsa (\$16.95), and R.S.V.P. Endurance (\$13.49) offered clear instructions and transparent bottles to gauge fullness, but they all spat out a blotchy mess. In the end, we can only recommend models from Cuisipro (\$13.95) and Misto (\$9.95). Both were easy to operate and offered 10-plus seconds of drip-free spraying.



SPRAY AWAY
The Misto Gourmet Olive Oil Sprayer coated surfaces with a fine, even mist.

EQUIPMENT TESTING:

Inexpensive Ice-Cream Makers

We tested seven inexpensive, pre-frozen, canister-style ice cream makers to identify which made the best dessert with the least amount of work. After 30 minutes, machines with revolving beaters—by Krups (\$29.99), Hamilton Beach (\$36.17), and the stand mixer attachment from KitchenAid



CREAM OF THE CROP
The Krups Automatic Ice-Cream Maker churned out smooth, creamy ice cream.

(\$69.99)—produced lighter, smoother, and creamier French-style ice cream than models with revolving canisters. If you already own a KitchenAid standing mixer, we recommend its ice-cream attachment, which produced an airy, ultracreamy ice cream. Otherwise, testers preferred the Krups Automatic Ice-Cream Maker for its smooth results and quiet action.

Sources

The following are sources for items recommended in this issue. Prices were current at press time and do not include shipping. Contact companies to confirm information or visit www.cooksillustrated.com for updates.

Page 7: PORTERHOUSE STEAK

- Brandt Beef USDA Dry-Aged Prime Porterhouse Steak: \$46.66 per pound, plus shipping, Dean & DeLuca (800-221-7714, www.deandeluca.com).

Page 9: MEAT POUNDER

- Norpro Meat Pounder: \$27.99, item #06-0188, Chef Tools (866-716-2433, www.cheftools.com).

Page 15: WOODEN SPOON

- Mario Batali 13-Inch Wooden Spoon: \$4.95, item #587302, Cooking.com (800-663-8810, www.cooking.com).

Page 25: WHISKS

- Rösle Balloon Whisk/Beater: \$26.95, item #414616, Cooking.com.
- OXO Steel 11-Inch Balloon Whisk: \$9.99, item #1050059, OXO (800-545-4411, www.oxo.com).

Page 29: MANDOLINES

- OXO V-Blade Mandoline Slicer: \$49.99, item #1071480, OXO.
- Kyocera Adjustable Ceramic Mandoline Slicer: \$24.95, item #CSN-202-BK, Cutlery and More (800-650-9866, www.cutleryandmore.com).

Page 32: THREE-BLADE PEELER

- Prepara Trio Three Blade Peeler: \$14.95, Sur la Table (800-243-0852, www.surlatable.com).

Page 32: GRILL BRUSH

- Grill Wizard Grill Brush: \$10.99, item #GRILLWIZ, BBQ Tools (800-630-8665, www.bbq-tools.com).

Page 32: LIQUID MEASURING CUP

- Cuisipro 4-Cup Deluxe Liquid Measuring Cup: \$11.95, item #747101, Cutlery and More.

Page 32: OIL MISTERS

- Misto Gourmet Olive Oil Sprayer, brushed aluminum: \$9.95, item #M100C3, Chef's Resource (866-765-2433, www.chefsresource.com).
- Cuisipro 8-Ounce Stainless Steel Spray Pump: \$13.95, item #837530, Cutlery and More.

Page 32: ICE-CREAM MAKERS

- KitchenAid Ice-Cream Maker Attachment KICA0WH: \$69.99, item #218070, Cooking.com.
- Krups Automatic Ice-Cream Maker: \$29.99, item #B000LVHC7W, Amazon.com.