

## SHOPPING

# A Kitchen Expert's Favorite Gadgets

The smartest tools for a cutting-edge kitchen

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Photo: Courtesy of Kalamazoo Outdoor Gourmet

Oakland, California–based kitchen consultant **Mark Stech-Novak** has equipped restaurants for some of the world's top chefs, from **Thomas Keller** to **Alain Ducasse**. Here, Stech-Novak's guide to the latest status gear for kitchen obsessives:

**1. The Smoking Gun** This handheld food smoker adds flavor at the last minute and is great for delicate foods like seafood. [cuisinetechology.com](http://cuisinetechology.com)

**2. The Anti-Griddle** A unit that freezes sauces and purees on contact. Stech-Novak uses it to make granita “à la minute” or frozen fruit gels that he wraps around mascarpone. [cuisinetechology.com](http://cuisinetechology.com)

**3. Sous Vide** *Sous-vide* circulators—essential for any chef worth his molecular-cuisine salt—are coming down in price. Try: Sous Vide Professional, [cuisinetechology.com](http://cuisinetechology.com); SousVide Supreme, [sousvidesupreme.com](http://sousvidesupreme.com)

**4. Rotary Vacuum Evaporator** San Francisco chef Daniel Patterson introduced Stech-Novak to this futuristic contraption, which extracts herb aromas and distills flavors to their essence. [cuisinetechology.com](http://cuisinetechology.com)

**5. Miniature Pizza Oven** “Small, discreet, and high-powered, this countertop unit lets you do paper-thin, Neapolitan-style pizza in 90 seconds,” he says. New Artisan Fire Pizza Oven, above; [kalamazoooutdoor.com](http://kalamazoooutdoor.com)

**6. Kalamazoo Hybrid Grill** A “really well-built grill” that combines gas and charcoal capabilities: “They will even laser-cut your monogram into the rack so you can brand it onto your steaks.” [kalamazoooutdoor.com](http://kalamazoooutdoor.com)

**7. Coffee Roaster** Roast your own beans at home. Stech-Novak got his from Sweet Maria's, an Oakland shop that also sells green coffee beans from all over the world. [sweetmarias.com](http://sweetmarias.com)

**8. Pro Ice-Cream Maker** This machine lets you make small batches (one to two quarts) and incorporates mix-ins—from M&Ms to cashews—without pulverizing them. Stoelting Vertical Batch Freezer; [stoelting.com](http://stoelting.com)

**9. Pacojet** Create frozen purees and sorbets in individual portions. “Chefs go crazy for this unit,” says Stech-Novak. [pacojet.com](http://pacojet.com)

**10. Ice-Ball Mold** An ice-cube maker that forms a sphere. “I'd serve it with that perfect shot of scotch or vodka,” he says. [japantrendshop.com](http://japantrendshop.com)