



Electric Can Openers

First released in 1931, the electric can opener is an automated and hands-off way to open canned goods. In general, these openers are more expensive and come in countertop and under-cabinet models. Electric can openers can be especially handy for people with weak grip or hand strength, such as those who have arthritis. Most are fitted with a removable blade, drive wheel and magnetic lid holder to prevent the cut lid from entering the can of food. Cans are held in place by the machine, while the automated drive wheel turns the can and the blade cuts through the top. Most electric can openers also turn off automatically after cutting is complete.

When an electric can opener no longer operates, it should not be disposed of in regular household garbage. Contact local waste management authorities to determine the appropriate disposal of household electrical appliances.

Cleaning

All can openers should be washed after each use to prevent food buildup, which can harbor bacteria and pathogens. Many manual openers can be cleaned in the dishwasher or by hand with hot, soapy water and should air-dry completely before storing. If rust forms on blades, soak the can opener in vinegar for a few hours or overnight and scrub away rust with an old toothbrush before washing and drying.

Electric can openers should be unplugged prior to cleaning or removing parts. Most blade components can be removed and wiped clean with a damp cloth. The base and remaining parts of the can opener can be wiped with a damp cloth or sponge, use a mesh pad with warm, soapy water for stubborn spots. All parts should be dried completely and reattached to the machine prior to use.

KITCHEN finds

The All-Clad D3 Compact 5-Piece Set

is a durable and phenomenal choice for the modern cook. It includes a skillet, sautépan, stock pot and two lids that are interchangeable that's great because I always have a variety of lids to shuffle around in the cabinets. I used the skillet to make sauce for teriyaki chicken rice bowls. The pan's flared edges made for an easy, drip-free pour into the bowl.

— Tawnee Kroll, RDN

The Crock-Pot 6-Quart Express Crock Multi-Cooker

does everything I need using only one pot: slow cook, pressure cook, brown and sauté, and steam. It has a simple design and appreciate the straightforward one-touch meal options. The interior pot is lightweight, easy to maneuver and nonstick, making cleanup a breeze. It also is dishwasher-safe, so it is quick to clean after dinner and useful for those with a busy lifestyle. I would recommend this multifunctional product to friends, family and clients who enjoy the features of a slow cooker and a pressure cooker without the clutter of two appliances.

— Anne Elizabeth Cundiff, RD, LD, FAND

The Lékué Poached Egg Cooker

has a silicone top and a mesh bottom that is submerged in water to poach the egg. The container is BPA-free and ensures the entire egg is poached without any stray whites. It is compact and no assembly is required. Poaching takes just three minutes and swirling the water is not necessary. Although it takes some practice, this can be a convenient tool for those who want to become egg poaching gurus.

— Debra Nelson, MS, RDN, LDN

My first impression of the Shun Premier 5.5-Inch Santoku was that

it's unbelievably light. Good for cooks who are comfortable with a smaller chef's knife, this everyday knife has a very thin blade, making it ideal for thinly slicing vegetables and herbs. It is comfortable to use and is stunningly beautiful. This kitchen staple would make a wonderful wedding shower or housewarming gift.

— Brittany L. Chin Jones, MS, RD, LD

A cross between a spoon and a spatula, the Cook's Innovations Spoutula has a food-safe silicone exterior that is heat resistant up to 500°F.

The spoonula's interior is durable nylon, making it strong enough for any job. Its unique shape makes it easy to scrape food from the corners of pots, pans, cans and jars, so no food is left behind. Not only is there less waste, dishwashing is easier since there aren't crusted food bits in the corners of cookware.

— Julie Andrews, MS, RD, CD, CC

Brewista's NutraMilk is more than an elegantly designed nondairy milk processor. In just minutes, it processes

nuts into butters and nut butters into milk. A perk: no straining required. That means no more soaking almonds to remove the skins or decanting through a sifter to remove the mulched peels. It also can process a variety of fruits (if frozen, cut into small chunks first), oats and legumes so you can create all kinds of dishes. With a quick-start guide and cookbook, you can easily master the basics and create your own wholesome recipes in no time.

— Lauren O'Connor, MS, RDN

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