

LOW

HIGH

**De'Longhi Manual Espresso Maker EC702**

If standing in line for a six-dollar latte feels so-last-decade, why not brew at home? This well-priced espresso machine has a dual portafilter for either grounds or pods and a turbo frother even a novice can master. **\$220, [bedbathandbeyond.com](http://bedbathandbeyond.com)**

**THE ESPRESSO MACHINE****Illy X1 Anniversary IperEspresso**

The Mercedes-Benz of single-serve espresso machines, this architect-designed showpiece uses recyclable capsules of coffee, so you don't have to mess around with grounds (time perhaps better spent working on your latte art). **\$700, [williams-sonoma.com](http://williams-sonoma.com)**

**Imperia Pasta Machine**

Making pasta the old-school way is much easier than you think (even if you don't have a nonna on call). This classic chrome model rolls out ultra-smooth sheets for lasagna or ravioli, or use the cutter attachment to make spaghetti and fettuccine. **\$80, [williams-sonoma.com](http://williams-sonoma.com)**

**THE PASTA MAKER****Philips Viva Pasta & Noodle Maker**

Last-minute dinner guests? Add flour and eggs, pour a glass of wine and watch this machine crank out fresh spaghetti, fettuccine or penne for four in the time it takes to boil water. (But you can still take all the credit.) **\$180, [williams-sonoma.com](http://williams-sonoma.com)**

**Emile Henry Ribbed Pizza Stone**

Made of high-performance ceramic that can handle oven or barbecue temps up to 932°F (high heat is the secret to perfect pizza), this stone has a ridged surface to encourage even cooking for the ultimate crust. **\$60, [emilehenryusa.com](http://emilehenryusa.com)**

**THE PIZZA STONE****Kalorik Pizza Oven**

Short of having a brick oven installed in your kitchen, this might be the next-best way to make authentic-tasting, Neapolitan-style pizza at home. Fitted with a 12-inch stone, it heats up to 720°F to cook up seriously addictive thin-crust pies. **\$100, [kalorik.com](http://kalorik.com)**

**Zoku Ice Cream Maker**

This cutest-ever ice cream maker is perfect for kids or for stirring up personal-size batches of homemade ice cream, gelato and even nondairy treats. It takes a little patience, but you'll be rewarded for your effort with a decadent dessert with no icky additives. **\$26, [zokuhome.com](http://zokuhome.com)**

**THE GELATO MAKER****Cuisinart Gelateria 2 Quart**

Recreate your fave frozen treats – like that divine pistachio gelato you had in the south of Italy. Just add your prepared base then select the preset for gelato, ice cream or sorbet. Don't forget to freeze the insert ahead of time – the faster it freezes, the smoother it will be. **\$140, [cuisinart.com](http://cuisinart.com)**