



# ConsumerReports®

## SUPPLEMENTS

A COMPLETE GUIDE TO SAFETY

- 15 dangerous ingredients to avoid
- The truth about health claims
- Superfoods to eat instead





# Update

*Product News and Expert Advice*



Actual size

## *Big Performance in Small Packages*

AMERICAN HOUSES may be growing in size, but so is the number of single households in the U.S. Roughly half of all American women are unattached, and by 2025 there will be as many single-person households in the U.S. as there are homes with families.

Manufacturers are taking note of those shifting demographics and responding with a bevy of super-compact countertop appliances, aimed at the single set and their presumably smaller kitchens. One manufacturer's representative went so far as to call the mini appliances part of their "single lady

line." Though of course the products will appeal to bachelors, too, not to mention downsizing empty nesters, urbanites, or anyone eager to save countertop space.

Among the promising petite models are KitchenAid's Artisan Mini Stand Mixer, \$400, pictured, 20 percent smaller and 25 percent lighter than its full-sized counterpart—a perennial top-performer in our Ratings—the Mi Aroma Mini Rice Cooker, \$30 to \$40, which cooks just two or three cups at a time; and the Bella 1.5 Slow Cooker, \$15, available this fall.



# If Your Favorite Slice is Pizza

Most Americans get their pizza fresh from the pizzeria or from the supermarket, in the form of frozen pies. But there's a growing appetite for pizza made from scratch—or "semi-scratch" using store-bought dough—at home. The DIY trend accounted for nearly 10 percent of pizza sales in 2015. Appliance manufacturers are taking notice, with several introducing pizza ovens this year.

The most innovative product we've seen is GE's Monogram Pizza Oven, which came out of FirstBuild, a microfactory in the company's Louisville headquarters that harnesses the brainpower of the maker movement to develop unique appliances for small batch production (the Opal Nugget Ice Maker is the most successful creation to date).

The Monogram Pizza Oven fits into the small space of a standard wall oven cavity, yet is spacious enough to fit a pizza peel and large pie. It can crank up to 750 degrees, the perfect temperature for crisp pizza, in about 30 minutes. The oven incorporates a compact interior ventilation system,

so no special installation or construction is required. That's a good thing, since the price tag on the oven is \$9,900. Look for it later this year.

## Outdoor Options

If you'd rather keep your oven on the patio, one to consider is the Lynx Napoli Pizza Oven, a gas-fired model that comes on a freestanding cart, or that can be built into an outdoor countertop. The oven reaches 750 degrees in about 20 minutes so it's a bit faster than GE's. At \$4,000, it costs a lot less, though it's still a splurge.

If you're looking for the authenticity of wood-fired pizza, the Italian manufacturer Fontana offers stainless steel ovens for as little as \$1,400. The Fontana Gusto Wood Oven, its original dual-chamber model introduced 40 years ago, is still the best seller, starting at \$4,900. Thanks to their thin firebrick inserts, Fontana ovens can reach optimal baking temperatures in 15 to 30 minutes, compared with the 2 to 4 hours of other wood-fired ovens.



GE Monogram Pizza Oven



Lynx Napoli Pizza Oven



Fontana Gusto Wood Oven



## AMERICAN AS PIZZA PIE

Americans eat 100 acres of pizza each day according to the National Assn. of Pizza Operators



### WHICH IS IT?

Quartzite, shown, not only sounds like quartz but can look similar, as well.

## TREND WATCH:

# Quartz and Quartzite

LATELY, IT SEEMS like every designer we interview mentions one of two countertops options: quartz and quartzite, two materials that sound similar and can look similar—but which have some key distinctions. Quartz, the top-rated material in our countertops ratings on page 59, used to be known as engineered stone, because it's just that—a synthetic material that's made in a factory out of stone chips, resins, and pigments. Quartzite, by comparison, is a metamorphic rock that originated as sandstone. It's extracted from a quarry and formed into finished slabs that become kitchen countertops, as well as tiles for floors, walls, and backsplashes.

We haven't tested it in our labs, but quartzite is often compared to granite in terms of hardness and durability. Like all natural stones, quartzite must be sealed periodically to protect it against wine, citrus, coffee, and other would-be stains. Because it's non-porous, quartz doesn't have to be sealed, making it much easier to maintain. Quartz and quartzite cost about the same.