Please Invent This: Chefs And Food Writers On Kitchen Tools They Wish They Had

WYLIE DUFRESNE, MARCUS SAMUELSSON, ANITA LO, AND MANY MORE SHARE WHAT THEY'D LIKE TO SEE REDESIGNED IN THE KITCHEN.

We've all had that moment when we've been so frustrated by [insert inferior kitchen tool here], we've felt the urge to toss it across the room and never step foot near a stove again. Now imagine cooking for a living. Every imperfect gadget throws up a bulwark against delicious meals. We reached out to more than a dozen chefs and food writers—including Wylie Dufresne, Marcus Samuelsson, Anita Lo, Florence Fabricant, and more—to find out what cooking inventions don't exist yet, but totally should. Suggestions ranged from a self-loading dishwasher to a salad blow dryer to an onion that doesn't make you cry. Designers, time to break out the sketch pads!

Ken Oringer, chef and owner of New York City's Toro, Boston's Clio, Uni, Coppa and Toro, and Earth in Kennebunkport, Maine.

"My life would be so much easier if there were a machine for home or the restaurants that could easily and neatly peel and devein shrimp. It's something I can't stand doing, especially when it's more than a pound at a time."