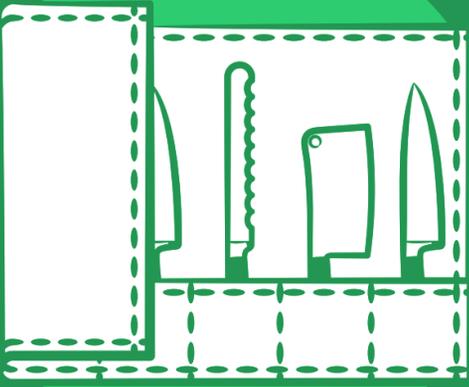


# STORING A KNIFE

After the cleaning and sanitizing process, how to store the knife properly?



## Store The Knife in Clean and Dry Condition

After washing the knife with soap, remove the water using a towel or paper towel.

Avoid allowing the knives to dry on their own, as this can cause rust to appear.

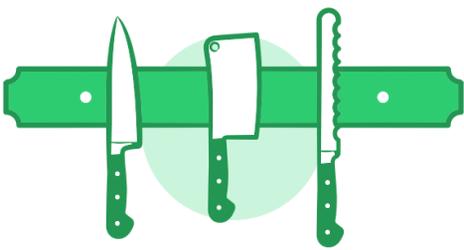


## Dispose Your Rusted Knives Properly

If your kitchen equipment has rusted, replacing it with a new one would be better.

Wrap the blade securely using multiple layers of tape or cardboard before disposing the knife.

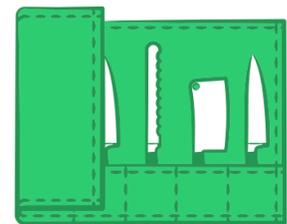
## Recommended Storages for Knives



Magnetic knife rack

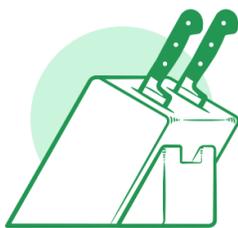


Knife sheath



Knife rolls

## Avoid These Storages for Knives



Knife block



Kitchen drawers