



# Essential Kitchen Tools Care & Maintenance Guide

Taking care of your tools ensures they **last longer, perform better, and stay safe to use**. Here's a **quick-reference guide** for maintaining each essential tool in your kitchen.

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## Cutting & Prep Tools Care

### Chef's Knife, Paring Knife & Serrated Knife

- ✓ **Hand-wash only** – Avoid the dishwasher (harsh detergents dull blades).
- ✓ **Sharpen regularly** – Use a whetstone or honing steel to keep it razor-sharp.
- ✓ **Store properly** – Use a **knife block, magnetic strip, or blade covers** to prevent damage.

### Cutting Board

- ✓ **Wooden boards:** Clean with **warm water & mild soap**, then dry immediately. **Oil with mineral oil** monthly.
- ✓ **Plastic boards:** Can go in the **dishwasher**, but replace if heavily scratched.
- ✗ **Never use glass cutting boards** (they dull knives fast!).

### Kitchen Shears

- ✓ **Take apart if possible** and clean thoroughly, especially around hinges.
  - ✓ **Dry immediately** to prevent rust.
  - ✓ **Oil the hinge occasionally** for smooth cutting action.
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## Measuring & Mixing Tools Care

### Measuring Cups & Spoons

- ✓ **Metal ones last longer** – plastic can warp over time.
- ✓ **Store nested together** to prevent loss.

### Mixing Bowls

- ✓ **Stainless steel & glass are most durable** – avoid plastic for hot liquids.
- ✓ **Don't stack tightly** (prevents scratches and chips).

### Whisks

- ✓ **Rinse immediately after use** – dried batter is hard to remove.
- ✓ **Silicone-coated whisks** are great for nonstick cookware.

### Silicone Spatula

- ✓ **Heat-resistant spatulas won't melt** – check for high-heat ratings.
- ✓ **Wash thoroughly** (food can get trapped in handle crevices).



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## Cooking Essentials Care

### Skillet (Cast Iron & Nonstick)

- ✓ **Cast Iron: Season** with oil after every few uses. Never soak in water!
- ✓ **Nonstick: Use soft utensils** (no metal!) and wash with mild soap.

### Saucepan & Stockpot

- ✓ **Stainless steel lasts longest** – avoid soaking aluminum cookware.
- ✓ **Use Bar Keepers Friend** to remove tough stains.

### Baking Sheets

- ✓ **Line with parchment paper** to prevent sticking and reduce clean-up.
- ✓ **If stained, scrub with baking soda & vinegar** for a deep clean.

## Wooden Spoons

- ✓ **Hand wash only** – soaking ruins them.
  - ✓ **Oil with food-safe mineral oil** once a month.
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## Specialty Tools Care

### Instant-Read Thermometer

- ✓ **Wipe the probe clean after every use** – no need to submerge it in water.
- ✓ **Calibrate regularly** (many digital thermometers have a reset function).

### Mandoline

- ✓ **Clean immediately** – food dries in crevices quickly.
- ✓ **Store with the safety guard on** to prevent accidental cuts.

### Microplane/Zester

- ✓ **Use a toothbrush** to remove stuck food particles.
- ✓ **Air dry immediately** to prevent rust.

### Tongs

- ✓ **Choose locking tongs** to save space.
- ✓ **Silicone-tipped tongs are best** for nonstick cookware.

### Mortar & Pestle

- ✓ **Rinse with warm water** (no soap!) – the stone absorbs flavors.
- ✓ **Grind rice first** when new to remove stone dust.