

[Manuals.plus](#) /

› [Ninja](#) /

› Ninja K32012 Foodi NeverDull Premium Knife System: 12-Piece Knife Block Set User Manual

Ninja K32012

Ninja K32012 Foodi NeverDull Premium Knife System

12-Piece Knife Block Set with Built-in Sharpener



Image: The complete Ninja K32012 Foodi NeverDull Premium Knife System, showcasing the knife block with various knives and shears.

INTRODUCTION

The Ninja Foodi NeverDull Premium Knife System is designed to provide razor-sharp performance for an extended period. This 12-piece set features forged German stainless steel blades, engineered for durability and optimal balance, ensuring comfort and control during use. The integrated, user-friendly sharpener allows for consistent maintenance of a superior sharp edge with minimal effort.



Image: An illustrative overview of the Ninja Foodi NeverDull 12-Piece Knife Set, highlighting its components and key features.

SETUP INSTRUCTIONS

1. **Unboxing:** Carefully remove all components from the packaging. Inspect all knives, shears, and the knife block for any signs of damage.
2. **Placement:** Position the knife block on a stable, flat countertop surface. Ensure there is sufficient space around the block for safe access and operation of the built-in sharpener.
3. **Initial Cleaning:** Before first use, wash all knives and shears with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and maintain blade integrity.
4. **Knife Insertion:** Place each knife into its designated slot in the knife block. The block is designed with specific slots for each knife type and the shears. Ensure knives are inserted fully and securely.



Modern, stainless steel design

Handles and storage block are designed for long-lasting durability and style to complement any kitchen decor.

Image: The Ninja Foodi NeverDull Knife Block positioned on a kitchen countertop, demonstrating its compact and organized design.

OPERATING INSTRUCTIONS

Knife Usage

- **8" Chef Knife:** Ideal for chopping, slicing, dicing, and mincing a wide variety of ingredients.
- **5" Santoku Knife:** Features a straighter edge and a 'sheep's foot' tip, excellent for thin slicing, dicing, and mincing.
- **5" Utility Knife:** A versatile knife for general-purpose tasks, larger than a paring knife but smaller than a chef's knife.
- **3.5" Paring Knife:** Perfect for intricate tasks like peeling, trimming, and precise cutting of small fruits and vegetables.
- **4.5" Steak Knives (x6):** Designed with a sharp, fine edge to cut through cooked meats effortlessly.
- **Shears:** Multi-purpose kitchen shears for cutting herbs, opening packages, and other kitchen tasks. *Do not use the built-in sharpener for shears.*



Premium steak knives

Forged German stainless steel steak knives cut effortlessly through meats without tearing.

Image: A visual guide illustrating the different types of knives included in the set, along with their approximate dimensions and intended uses.

Using the NeverDull Built-in Sharpener

The NeverDull Technology is integrated into the knife block to ensure your knives remain consistently sharp. Sharpening is recommended every 2 weeks for optimal performance.

1. **Select Knife:** Choose the knife you wish to sharpen (excluding serrated knives and shears). Ensure the knife is clean and dry.
2. **Insert Knife:** Insert the knife into the designated sharpening slot until it comes to a hard stop. The handle should be angled slightly upwards.
3. **Engage Sharpener:** Gently slide the sharpening lever on the side of the block down and then up, ensuring the lever travels the full length of the slot.
4. **Repeat:** Repeat the sliding motion 10 times. For heavily dull knives, additional passes may be required.
5. **Clean Blade:** After sharpening, carefully remove the knife and wipe the blade clean with a damp cloth to remove any metal shavings. Dry thoroughly before use or storage.

Premium



Built-in Sharpener

NeverDull® Technology within the storage block maintains razor-sharp edges for over 10 years.

Image: A detailed view of the Ninja Foodi NeverDull knife block's built-in sharpener, highlighting its mechanism.

Stay razor sharp for over 10 years with NeverDull® Technology

 NeverDull	VS	 Dull over time
NeverDull® Sharpening System Consistently returns knives to superior sharpness in seconds*		Other knives & sharpeners Deliver inconsistent results that could damage the blade*

*vs a leading v-groove in-block sharpener

Image: A visual comparison demonstrating the effectiveness of the NeverDull Sharpening System against conventional sharpening methods, showing a perfectly sliced tomato versus a torn one.

MAINTENANCE

- **Hand Washing:** For best results and to prolong the life of your knives, hand wash them immediately after each use with warm, soapy water.
- **Drying:** Always dry knives thoroughly with a soft cloth immediately after washing. Air drying can lead to water spots and potential corrosion.
- **Dishwasher Use:** While the knives are listed as dishwasher safe, hand washing is recommended to maintain their sharpness and finish over time. If using a dishwasher, place knives in a separate basket to prevent contact with other utensils, which can dull or damage the blades.
- **Storage:** Store knives in their designated slots in the NeverDull knife block to protect the blades and ensure safety.
- **Block Cleaning:** Wipe the knife block periodically with a damp cloth to remove dust or debris. Ensure the block is completely dry before reinserting knives.



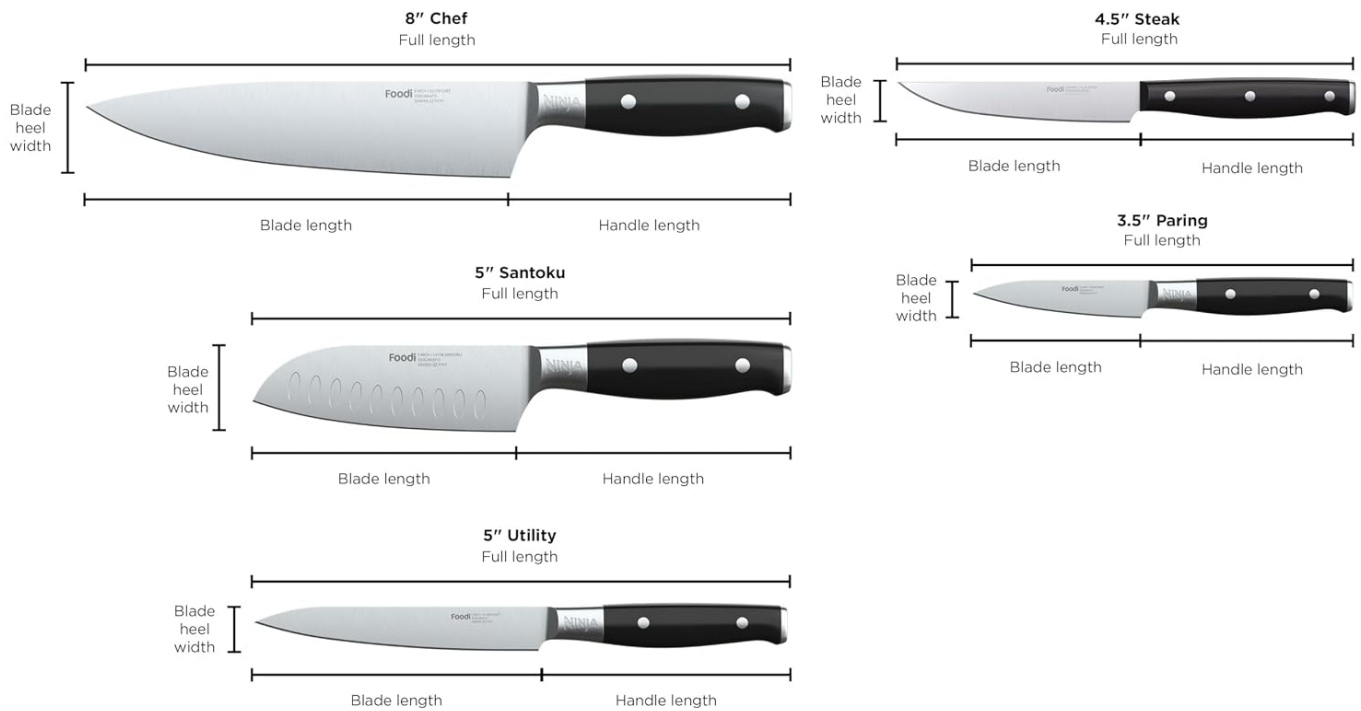
Image: A hand demonstrating the precise slicing of a tomato with a Ninja knife, emphasizing the importance of maintaining blade sharpness through proper care.

TROUBLESHOOTING

- **Knives feel dull:** Use the built-in NeverDull sharpener as described in the Operating Instructions. Ensure you complete 10 full passes with the sharpening lever.
- **Knife not fitting in sharpener:** Ensure you are using a non-serrated knife from the set. Serrated knives and shears are not designed for the built-in sharpener.
- **Rust spots appearing:** This can occur if knives are not dried immediately after washing. Ensure thorough drying after every wash. Minor rust spots can sometimes be removed with a non-abrasive cleaner designed for stainless steel.
- **Difficulty slicing:** If a knife is still not cutting effectively after sharpening, ensure the blade is clean and free of debris. Re-sharpen with additional passes if necessary.

SPECIFICATIONS

Feature	Detail
Model Number	K32012
Brand	Ninja
Color	Black
Blade Material	German Stainless Steel
Blade Edge	Fine
Construction Type	Forged
Handle Material	Stainless Steel
Included Components	8" Chef knife, 5" Santoku knife, 5" Utility knife, 3.5" Paring knife, (x6) 4.5" Steak knives, Shears, Knife block with NeverDull Technology
Item Dimensions (L x W x H)	14.37 x 7.45 x 12.63 inches
Item Weight	6.9 Pounds
Dishwasher Safe	Yes (Hand washing recommended)



Guide

8" Chef

Full length : 332mm/13.07in
Blade heel width : 45mm/1.77in
Blade length : 199mm/7.83in
Handle length : 133mm/5.24in

5" Santoku

Full length : 258mm/10.16in
Blade heel width : 46mm/1.81in
Blade length : 125mm/4.92in
Handle length : 133mm/5.24in

5" Utility

Full length : 234mm/9.21in
Blade heel width : 20mm/0.79in
Blade length : 124mm/4.88in
Handle length : 110mm/4.33in

4.5" Steak

Full length : 223mm/8.78in
Blade heel width : 20mm/0.79in
Blade length : 113mm/4.45in
Handle length : 110mm/4.33in

3.5" Paring

Full length : 199mm/7.83in
Blade heel width : 20mm/0.79in
Blade length : 89mm/3.50in
Handle length : 110mm/4.33in

Image: A diagram illustrating the dimensions of the Ninja Foodi NeverDull Knife Block, providing measurements for length, width, and height.

WARRANTY & SUPPORT

The Ninja K32012 Foodi NeverDull Premium Knife System comes with a **10-Year Limited Warranty** from the manufacturer, SharkNinja. This warranty covers defects in material and workmanship under normal household use. For warranty claims, product support, or any inquiries regarding your knife system, please contact Ninja customer service directly. Refer to the product packaging or the official Ninja website for the most current contact information and detailed warranty terms.

© 2023 Ninja. All rights reserved.

ASK A QUESTION ABOUT THIS MANUAL

Ask about setup, troubleshooting, compatibility, parts, safety, or missing instructions. Manuals+ will review the question

and use this page's manual context to help answer it.

Name

Anonymous

Email

you@example.com

After a successful submission, we securely hash the supplied account or form email before sending it to Microsoft Advertising for conversion attribution. [Privacy details](#).

Question

Example: How do I reset this device or fix this error?

Details

Model number, symptoms, what you tried, or the section of the manual you are using.

Submit question