

Ninja K62014

Ninja K62014 Foodi NeverDull Premium 14-Piece German Stainless Steel Knife System Instruction Manual

INTRODUCTION

Welcome to your Ninja K62014 Foodi NeverDull Premium 14-Piece German Stainless Steel Knife System. This manual provides essential information for the safe and effective use, maintenance, and care of your new knife set, ensuring your knives remain razor-sharp for years to come.

IMPORTANT SAFETY INFORMATION

- Always handle knives with extreme care. Blades are sharp.
- Store knives securely in the provided knife block.
- Keep out of reach of children.
- Do not attempt to catch a falling knife.
- Always cut away from your body.
- Use a stable cutting surface.
- Hand wash knives immediately after use and dry thoroughly. Do not use a dishwasher.
- Do not use the built-in sharpener for serrated knives or shears.

WHAT'S INCLUDED

Your Ninja K62014 Foodi NeverDull Premium 14-Piece German Stainless Steel Knife System includes:

- 8" Chef Knife
- 8" Slicing Knife
- 8" Bread Knife
- 7" Santoku Knife
- 6" Utility Knife
- 3.5" Paring Knife
- (x6) Steak Knives
- Shears
- Knife Block with NeverDull Technology

Ninja™ Foodi™ NeverDull® 14-Piece Stainless Knife System with Built-in Sharpener



**8" Chef, 8" Slicing, 8" Bread, 7" Santoku, 6" Utility, 3.5" Paring, 4.5" Steak (x6),
Shears, charcoal-stained wood block with NeverDull® Technology**

Image: The complete 14-piece Ninja K62014 Foodi NeverDull Premium Knife System, showcasing all knives, shears, and the knife block.

SETUP

Unboxing and Initial Cleaning

Carefully remove all components from the packaging. Before first use, hand wash all knives and shears with warm, soapy water. Rinse thoroughly and dry immediately to prevent water spots and maintain blade integrity.

Placing the Knife Block

Position the knife block on a clean, dry, and stable countertop. The base of the knife block features suction cups to ensure stability during use and sharpening. Press down firmly to secure it in place.

Premium



Premium steak knives

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

Image: The Ninja K62014 knife block securely placed on a kitchen counter, highlighting its compact dimensions.

OPERATING YOUR KNIFE SYSTEM

General Knife Usage

Each knife is designed for specific tasks to ensure optimal performance and safety:

- **Chef Knife:** Ideal for chopping, mincing, slicing, and dicing a wide variety of foods.
- **Slicing Knife:** Perfect for carving roasts, poultry, and other large cuts of meat.
- **Bread Knife:** Features a serrated edge for effortlessly slicing through crusty bread without crushing the soft interior.
- **Santoku Knife:** Designed for general-purpose kitchen tasks, excelling at slicing, dicing, and mincing.
- **Utility Knife:** A versatile knife for tasks too small for a chef's knife but too large for a paring knife.
- **Paring Knife:** Excellent for intricate tasks like peeling, trimming, and coring fruits and vegetables.
- **Steak Knives:** Forged German stainless steel steak knives designed to cut effortlessly through meats.
- **Shears:** Multi-purpose kitchen shears for cutting herbs, opening packages, and trimming poultry.

Premium



Sharp precision

Easily glide through tough ingredients
with a razor-sharp cutting angle.

Image: A person demonstrating the sharp precision of a Ninja chef knife by cleanly slicing a tomato.

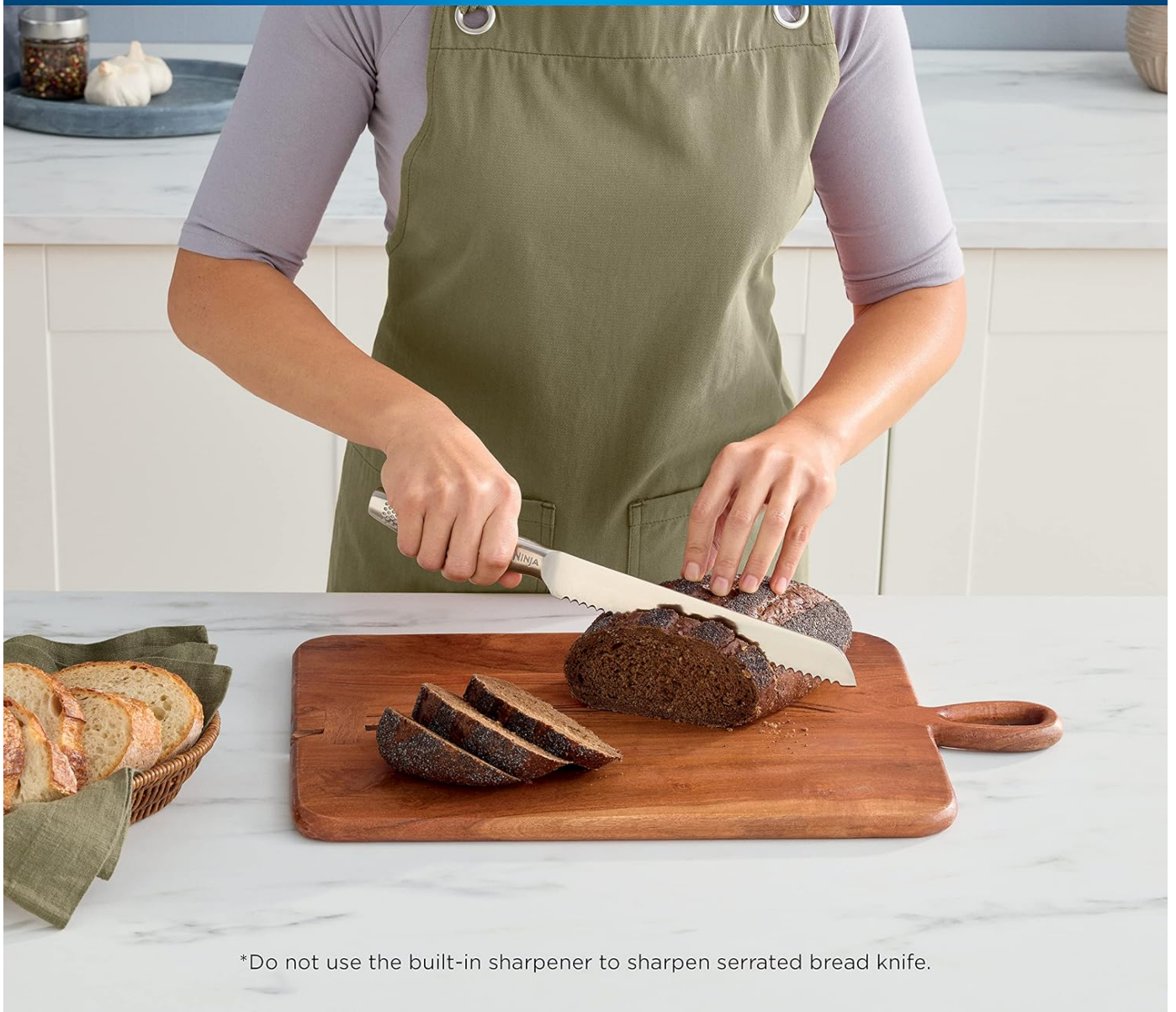
Premium



*Do not use the built-in sharpener to sharpen shears.

Image: Ninja steak knives effortlessly cutting through a cooked steak, highlighting their premium quality.

Premium



*Do not use the built-in sharpener to sharpen serrated bread knife.

Image: A person using Ninja Kitchen Shears to snip fresh herbs, demonstrating their versatility.

Premium



Stainless steel handle

Durable, easy to clean, and perfectly balanced with a comfortable textured grip that won't slip.

Image: A close-up view of a Ninja knife handle, showcasing its sophisticated textured grip designed for non-slip use.

Sharpening with NeverDull Technology

The built-in NeverDull sharpener is designed to maintain a razor-sharp edge on your straight-edge knives for over 10 years. Follow these steps for optimal sharpening:

1. Ensure the knife is clean and dry.
2. Insert the knife into the designated sharpening slot until the blade comes to a hard stop.
3. While lightly holding the knife handle, slide the sharpening lever all the way down until it comes to a hard stop. Return the lever all the way to the top position. Repeat this motion 10 times.
4. To release the knife, push down and hold the release button while pulling the knife out.
5. Wash and dry the sharpened knife thoroughly to remove any metal shavings.

Note: Do not use the built-in sharpener for serrated knives (like the bread knife) or shears.



Easy home sharpening

Experiencing a razor-sharp blade is easy.
Just swipe the lever on the outside of the block.

Image: The Ninja knife block featuring the integrated NeverDull sharpening system.

Premium



All-in-one convenience

Built-in sharpener provides professional results from the convenience of your countertop.

Image: A user demonstrating the easy home sharpening process by sliding the lever on the side of the Ninja knife block.

[Video: Sharpening Demonstration](#)

Your browser does not support the video tag.

Video Description: This video demonstrates the unboxing and sharpening process of the Ninja Foodi NeverDull Knife Set, showing how to use the built-in sharpener for optimal blade maintenance.

MAINTENANCE

Cleaning

- Hand wash all knives and shears immediately after each use with warm, soapy water.
- Rinse thoroughly and dry completely with a soft cloth to prevent water spots and corrosion.
- Do not place knives or shears in a dishwasher, as harsh detergents and high heat can damage the blades and handles.
- For shears, they can be separated for thorough cleaning. Reassemble after drying.

Storage

Always store your knives in the provided knife block to protect the blades and ensure safety.

TROUBLESHOOTING

Dull Knives

If a straight-edge knife feels dull, follow the sharpening instructions using the built-in NeverDull sharpener. Ensure the knife is clean and dry before sharpening.

Knife Block Instability

If the knife block is not stable, ensure it is placed on a clean, dry, and smooth surface. Press down firmly on the block to engage the suction cups.

Shears Not Cutting Effectively

Ensure shears are clean and free of debris. If they feel dull, they can be sharpened using the appropriate method (not the built-in sharpener).

SPECIFICATIONS

Feature	Detail
Model Number	K62014
Brand	Ninja
Style	14pc Set
Color	Stainless
Blade Material	German Stainless Steel
Handle Material	Stainless Steel
Construction Type	Forged
Item Weight	9.6 Pounds
Dimensions (L x W x H)	13.77 x 4.92 x 12.59 inches
Dishwasher Safe	No

WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the official Ninja website or contact their customer service directly. Keep your purchase receipt for warranty claims.

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