

What's in the Box



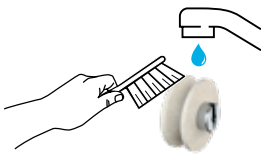
Cleaning & Care



DO NOT place knives in dishwasher. Dishwashing your knives can decrease the quality of the knife, damage the blade edge, and reduce the stainless steel integrity. The Shears come apart for easy hand washing.



Wipe knife block to clean.



For best results, clean stone sharpening wheel every 6 months with running water and a soft bristle brush.



Dry knives thoroughly before storing to prevent watermarks and spotting. **DO NOT** touch sharp edge of knife.



Repeat sharpening steps for each clean knife every 2 weeks.

Please make sure to read the enclosed Use and Care Guide prior to using your unit.

NINJA Foodi NeverDull™

Premium Knife System

Quick Start Guide

Sharpening Guide

Knives arrive sharp. Do not sharpen immediately. To maintain optimal sharpness, follow the sharpening steps below at least every 2 weeks.

SHARPENING STEPS

1. Slide lever to bottom of knife block.
2. Insert clean Ninja knife into designated sharpening slot until the blade comes to a hard stop.



LARGE HANDLE

Insert into upper sharpening slot (Chef and Santoku Knives)

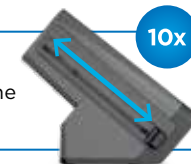


SMALL HANDLE

Insert into lower sharpening slot (Utility, Steak, and Paring)

3. While holding the knife in place, **slide lever all the way up and down 10 times**. A slight click will be heard when the lever travels all the way to the bottom of the block.

NOTE: Lever must travel full length of block to sharpen, regardless of knife size, as shown here. The upstroke positions the stone sharpening wheel and the downstroke sharpens the knife.



4. With lever all the way down, keep hands away from the knife edge and carefully remove the knife.
5. Rinse and dry knife thoroughly after sharpening to remove metal shavings. If knife has not been returned to preferred sharpness, repeat steps above.

SCAN & WATCH
HOW IT WORKS

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/neverdull



Sharpener Tips & Tricks

Frequent sharpening will not damage knives.



ONLY sharpen Ninja branded cutlery.*



ONLY sharpen clean cutlery.



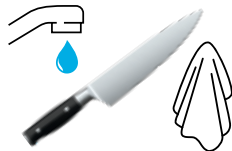
DO NOT sharpen Shears.



Before inserting knife for sharpening, slide sharpener lever to the bottom of the knife block. This will help prevent damaging the knife.



Place your left hand lightly on the inserted knife handle and press directly down while sharpening. **DO NOT** twist or deflect the handle from side to side.



Rinse and dry knife thoroughly after sharpening to remove metal shavings.



If moving the block, remove all knives first. To release suction, gently lift up on the front of the sharpener. Push down to reactivate suction.



If you have any questions while using your cutlery, turn to the Use and Care Guide for more details.

For questions or to register your product, visit us online at ninjakitchen.com



*NeverDull In-Block Sharpener designed for Ninja Knives only. Using other branded knives could damage both your sharpener and knives.

Recommended Knife Usage



8" Chef

Multipurpose, versatile knife used for slicing, chopping, mincing, and dicing.



Vegetables



Fruit



Protein



Herbs



Nuts



7" Santoku

Smaller multipurpose knife used for thinner slicing, dicing, and mincing. Oval indents along knife blade help reduce food from sticking.



Vegetables



Fruit



Protein



Herbs



Fish



5" Utility

Used for thinner slicing, trimming, and filleting.



Vegetables



Fruit



Protein



3.5" Paring

Used for cutting, trimming fat, and peeling small vegetables and fruit.



Small Vegetables



Small Fruit



4.5" Steak

Used for slicing through cooked protein, mainly steak, chicken, chops, and fish.



Cooked Protein



Shears

Used for snipping and cutting.



Herbs



Trim Fat

Scan to learn more about recommended knife usage.

