



NINJA NeverDull Chef Knife and Sharpener System User Guide

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NINJA™

NINJA NeverDull Chef Knife and Sharpener System



USE AND CARE GUIDE

Thank you for your purchase of the Ninja™ Foodi™ 8" Chef Knife and NeverDull™ Knife Sharpener and welcome to the Ninja family! We hope you love your cutlery and will be inspired to create something new in your kitchen. This guide includes suggestions for how to maintain your cutlery and sharpener. To purchase more Ninja™ knives, please visit ninjakitchen.com.

Product Registration



REGISTER AND LEARN MORE

Scan QR code
using mobile device



Instructional Videos



Register your Ninja™ Foodi™ NeverDull™ Knife Sharpener to stay up to date on what's new from Ninja and learn about our NeverDull guarantee.

WARNING—TO REDUCE THE RISK OF INJURY

1. **ALWAYS** keep knives away from children.
2. **DO NOT** touch a knife's sharp blade edge.
3. **DO NOT** store knives in sharpener.
4. **DO NOT** stick fingers inside sharpening slot and slot on the side of the sharpener.
5. **DO NOT** reach blindly for a knife; reach deliberately for the handle.
6. **DO NOT** use knives with wet hands. Dry knife handles well before using.
7. **DO NOT** sharpen knives with wet hands. Dry knife handles well before sharpening.
8. **DO NOT** use knives as screwdrivers or can openers. This is not their intended purpose and can bend or break the blade and cause bodily injury.

9. **DO NOT** store sharpener next to stove or hot surface.
10. **DO NOT** sharpen Ninja™ 8" Serrated Bread Knife or Ninja™ Shears.
11. **DO NOT** use force to move the slider on the sharpener if jammed.
12. **NEVER** try to catch a falling knife.
13. **NEVER** put a knife in a sink full of water.
14. **ONLY** sharpen clean, dry Ninja™ branded knives.

For additional info, tips, tricks, and FAQs, please visit ninjakitchen.com/support or contact Customer Service at 1 855 460-5431.

CLEANING

For best results, hand-wash knives with soap and water and towel dry immediately to prevent spots and rusting. Air drying can lead to water marks and spotting on the blades. **DO NOT** put knives in the dishwasher. The heat and detergent may cause nicks and corrosion on the blades and damage to the handles. **DO NOT** use any brand of scour pads (such as Scotch Brite® Heavy Duty Scrub Sponges) as they can cause scuffing. To clean the surface of the sharpener, use a dish towel or paper towel dampened with soap and water.

CARE

No metal is complete stainless.

- **DO NOT** allow acidic foods, such as tomatoes, lemons, and mustard, to remain on knife blade after use. This may cause tarnishing of the blade. If your knife blade shows signs of staining, use a non-abrasive metal polish for cleaning or gently scrub a 1:1 mixture of white vinegar and water with a non-abrasive sponge. Rinse and dry thoroughly.
- **DO NOT** cut through bone with knives or use knives to poke, pry, or separate frozen foods.
- **DO NOT** use knives as screwdrivers or can openers. This is not their intended purpose and can bend or break the blade and cause bodily injury.

NEVERDULL SHARPENER

The NeverDull™ Sharpener easily restores the edge of your knives to ensure optimal sharpness with every use. Your Ninja™ knives are specially designed with a half-bolster transition from the blade to the handle to ensure your blade edges can be fully sharpened.

DO NOT use the sharpener on knives with serrated edges (such as the Bread Knife) or Shears. **ONLY** sharpen clean, Ninja™ branded knives.

WHEN TO SHARPEN

For knives used daily, sharpen at least every 2 weeks to maintain their edges for a NeverDull experience. For less used knives, sharpen as soon as you notice a reduction in cutting performance and/or dull edges.

TO SHARPEN

1. Place the sharpener vertically on a level and stable surface, like a kitchen counter.
2. To prevent damage of the knife, move the slider all the way to the bottom before inserting the knife to sharpen.
3. Insert the clean Ninja™ knife straight into the designated section of the sharpening slot with the blade edge pointing down towards the Ninja logo. There will be some resistance when inserting. The knife should come to

a hard stop when firmly pushed straight down.

NOTE: Knives with large handles (Chef and Santoku Knives) should be inserted into the wide section of the sharpening slot. Knives with small handles (Utility, Steak, and Paring Knives) should be inserted into the narrow section of the sharpening slot.

4. Place one hand on the slider and one on the grip area. Slide the slider all the way up and down 10 times, using a steady, consistent motion. A slight click will be heard when the slider travels all the way to the top and bottom of the sharpener. Make sure to travel the full-length of the sharpener to prevent damage to the knife tip.
5. Once completed, ensure the slider is at the bottom of the sharpener. Push down and hold the release button while carefully removing the sharpened knife. Keep hands away from the knife edge while removing the knife.
6. Rinse the knife blade clean with water to remove any sharpening residue and dry thoroughly. If the knife has not been returned to preferred sharpness, repeat steps above.

NOTE: Only use dedicated Ninja™ knives with the sharpener. Using the sharpener on other branded knives can lead to damage of the sharpener and/or knives.

NOTE: If knives have not been sharpened for an extended period (4 weeks or more), increase the sharpening to 20-30 swipes (more swipes may be needed for severely dulled knives), then resume the ordinary maintenance routine (10 swipes every 2 weeks).

CLEANING THE STONE SHARPENING WHEEL

The stone sharpening wheel collects metal shavings over time as you use your sharpener. If you sharpen your knives every 2 weeks (recommended), it is recommended to clean the wheel every 6 months. Rinse the wheel under running water and use a soft bristle brush to remove any metal shavings. Towel dry immediately.

REPLACING THE STONE SHARPENING WHEEL

The stone sharpening wheel inside your sharpener is the component that sharpens the blade edge. Over time, this wheel wears down and must be replaced. If you sharpen your knives every 2 weeks (recommended), it is recommended to replace the wheel every 2 years. To purchase a replacement wheel, visit ninjakitchen.com.

TO REMOVE THE STONE SHARPENING WHEEL

1. Move the sharpener slider to the bottom of the sharpener.
2. Lay the sharpener horizontally on a stable surface. Open the stone sharpening wheel access door. Pull the wheel holder towards you until it snaps in place.

NOTE: The wheel holder may be greasy and/or oily.

3. Remove the wheel by unsnapping and rotating the wheel pin clip upwards 90 degrees. Slide the wheel pin out and remove the wheel. If replacing the wheel, discard the old wheel and reserve the wheel pin.
4. Replace the wheel by placing the new wheel or cleaned wheel in the holder. It can be installed in either direction. Insert the wheel pin through the wheel and snap the wheel pin clip in place.
5. Verify the wheel is installed correctly by spinning the wheel. The wheel should rotate in the wheel holder. If it is jammed, wobbly, or easily pops out, repeat step 4 until it rolls freely.

NOTE: The wheel is meant to be angled in the wheel holder.

6. Gently raise the wheel holder back to its original position inside the sharpener. Close the door.
7. Stand the sharpener upright vertically. Move the slider up and down 3 times to ensure the sharpener is not jammed. If it is, repeat steps above.

- **ONLY** carry knives with the blade edge pointing down.

- **ONLY** use sharpener vertically on a stable surface, like a kitchen counter, with two hands.
- **ALWAYS** keep knives away from the edge of your worktop.
- **ALWAYS** wash one knife at a time. Wash with the blade facing away from you.
- **ALWAYS** cut on a stable surface, preferably a wood, bamboo, or plastic cutting board
- **NOTE:** After handling a knife, lay it down in a cleared area with the blade away from the body and a safe distance from the edge of the cutting area.
- **NOTE:** A sharp knife is a safe knife and provides more control. A dull knife may slip because of the added pressure needed to cut.
- **NOTE:** To remove sharpened knife, hold release button down on the side of the sharpener while carefully removing the knife.
- **NOTE:** It is unnecessary to hold the inserted knife handle while sharpening. Knife is secured when correctly inserted.

BEFORE FIRST USE

Read all instructions carefully. Wash knife in hot, soapy water, then rinse and dry thoroughly. Knives arrive sharp. Only sharpen each Ninja™ knife after 2 weeks of use and then follow the recommended maintenance routine.

USAGE RECOMMENDATIONS

1. DO NOT use a knife to stab, pull, or lift materials.
2. Use knives with a wood, bamboo, or plastic cutting board.
3. Use the correct size and type of knife for the job.
4. Cut away from the body when possible.

MAINTAINING KNIVES' EDGES

Knives do not stay sharp forever on their own. Through use, a knife's edge will eventually get misaligned, leading to a dull knife. It is important to maintain the knife's edge on a regular basis to renew cutting performance. Use the NeverDull™ Sharpener to keep your Ninja™ knives sharp (see the TO SHARPEN section for more details).

STORAGE

Knives must be stored in a safe place, protecting the cutting edge and preventing against injuries. DO NOT store knives in sharpener. We recommend storing the sharpener vertically on your counter or horizontally in a kitchen drawer and storing knives in a knife block or drawer organizer.


CUTTING SURFACES

Use cutting boards to help provide a stable surface, protect counters, serve foods, and transport food from cutting to cooking. Wood or bamboo cutting boards are recommended over polyethylene (plastic) cutting boards to protect your knife's edge. All cutting surfaces should be thoroughly cleaned immediately after use to avoid bacteria growth. Hand-wash with hot, soapy water. For tougher jobs, sprinkle salt on half of a lemon and use as a scouring pad on cutting boards. For sanitary protection, separate cutting surfaces for meat, poultry, fish, and seafood. Cutting surfaces should be smooth, be easy to clean, and "give" on contact with the knife edge. Avoid the following cutting surfaces to prevent damaging or dulling knife edges: marble, glass, ceramic, china, tile, granite, stainless steel or other metal, porcelain, laminate.

CHINA

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Documents / Resources

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|  | <p>NINJA NeverDull Chef Knife and Sharpener System [pdf] User Guide K32502, K12502, NeverDull Chef Knife and Sharpener System, NeverDull, Chef Knife and Sharpener System, NeverDull Chef Knife and Sharpener System, Knife and Sharpener System, Sharpener System</p> |
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References

-  [Blenders, Air Fryers, Indoor Grills, Cookware & More – Ninja](#)
-  qr.ninjakitchen.com/
-  [Sign In](#)
-  sharkninja.com/patents

[Manuals+](#).