



NINJA NEVERDULL Knife System User Guide



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READ BEFORE FIRST USE



NEVERDULL™ KNIFE SYSTEM
USE AND CARE GUIDE

Thank you for your purchase of the Ninja™ Foodi™ NeverDull™ Knife System 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.

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

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WARNING—TO REDUCE THE RISK OF INJURY:

- Keep knives away from children.
- **DO NOT** touch a knife's sharp blade edge.
- **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.
- **NEVER** try to catch a falling knife.
- **NEVER** put a knife in a sink full of water.
- Keep knives away from the edge of your worktop.
- Carry knives with the blade edge pointing down.
- Wash one knife at a time. Wash with the blade facing away from you.
- **DO NOT** use knives with wet hands. Dry knife handles well before use.
- Cut on a stable surface, preferably a wood, bamboo, or plastic cutting board.
- 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.
- **DO NOT** reach blindly for a knife; reach deliberately for the handle.
- Store knives properly in the Ninja knife block.
- A sharp knife is a safe knife and provides more control. A dull knife may slip because of the added pressure needed to cut.
- Hold the knife in place while sharpening. For additional info, tips, tricks, and FAQs visit ninjakitchen.com or contact Customer Service at 1 855 460-5431.

MOVING THE KNIFE BLOCK

Remove all knives before moving the block. Your block has four suction cups on the bottom to stabilize the block while you sharpen your knives. To move your block

towards you, gently lift one side of the block and then the other. Place gently back on the counter and push down to activate suction cups. If suction cups are not sticking, clean the counter and the suction cups to remove debris.

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. Follow the steps in the section below to remove the wheel. Rinse the wheel under running water and use a soft bristle brush to remove any metal shavings. Towel dry the wheel immediately before reassembling it inside the sharpener.

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 REPLACE THE STONE SHARPENING WHEEL:

1. Remove all knives from your block.
2. Move the sharpener lever to the bottom position. Rotate the block and tilt the block forward so you can easily access the back. Open the stone sharpening wheel access door.
3. As you hold the lever in the down position with your left hand, pull the wheel holder down and towards you with your right hand. The wheel holder should connect with the snap feature to be held in place.

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

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

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

7. Gently raise the wheel holder back to its original position inside the sharpener. Remove your hand from the lever. Close the stone sharpening wheel access door.
8. Tilt block back so it is standing upright on the counter. Move the lever up and down 3 times to ensure the sharpener is not jammed. If it is, repeat steps 2–8. Store your knives back in their designated slots.

BEFORE FIRST USE

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

USAGE RECOMMENDATIONS

- Use the correct size and type of knife for the job.
- Use knives with a wood, bamboo, or plastic cutting board.
- DO NOT use a knife to stab, pull, or lift materials.

- Cutaway 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 In-Block Sharpener to keep your knives sharp (see the USING THE SHARPENER section for more details).

STORAGE

Knives must be stored in a safe place, protecting the cutting edge and preventing injuries. The Ninja knife block is recommended for easy-to-access storage and for keeping you and your knives safe.

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 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 it 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.

CARE

- No metal is completely stainless. Do not allow acidic foods, such as tomatoes, lemons, and mustard, to remain on the knife blades 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 immediately.
- **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.

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 watermarks and spotting on the blades.
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- **DO NOT** put knives in the dishwasher. The heat and detergent may cause nicks and corrosion on the blades and damage to the handles.
- To clean the surface of the knife block, use a dish towel or paper towel dampened with soap and water.

- DO NOT use any brand of scouring pads (such as Scotch Brite® Heavy Duty Scrub Sponges), as they can cause scrapping.
- Take apart the Shears for easy cleaning.

NEVER DULL IN-BLOCK SHARPENER

The NeverDull In-Block 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 and Shears. Only sharpen clean knives.

WHEN TO SHARPEN

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

USING THE SHARPENER

1. To prevent damage to the knife and stone sharpening wheel, slide the sharpener lever all the way to the bottom of the block before inserting the knife to sharpen.
2. Insert the knife into the designated sharpening slot until the blade comes to a hard stop. Knives with large handles (Chef, Santoku, and Slicing Knives) should be inserted into the upper sharpening slot. Knives with small handles (Utility, Steak, Paring, and Boning Knives) should be inserted into the lower sharpening slots.
3. While lightly holding the knife handle in place with your left hand, pull the lever all the way up towards the knife, then slide the lever down the sharpener until it reaches the end of the block. Slide the lever all the way up and down 10 times, using a steady, consistent motion. A slight click will be heard when the lever travels all the way to the bottom of the block. DO NOT slide the lever only halfway down and then back to the top of the knife block, as this could damage the knife and sharpener. Make sure to travel the full length of the block with the lever to prevent damage to the knife tip.
4. Once completed, carefully remove the sharpened knife from the sharpening slot with the lever in the bottom position to prevent dulling of the blade edge. Keep hands away from the knife-edge while removing the knife from the sharpening slot.
5. Rinse the knife blade clean with water to remove any sharpening residue and dry thoroughly. Store in designated knife block slot or use for food preparation. If the knife has not been returned to preferred sharpness, repeat the steps above.

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

NOTE: If knives have not been sharpened for an extended period of time (4 weeks or more), increase the sharpening to 20–30 swipes of the lever (more swipes maybe needed for severely dull knives), then resume the ordinary maintenance routine (10 swipes every 2 weeks).



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