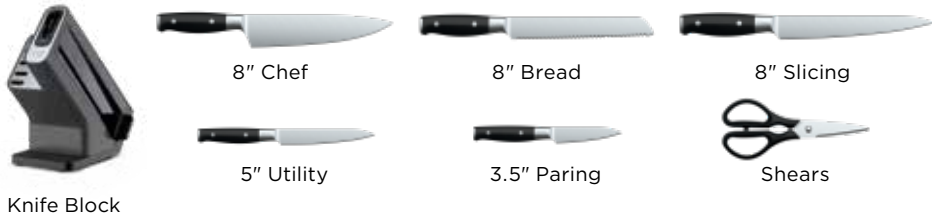


What's in the Box



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.



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



Wipe knife block to clean.



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

- Slide lever to bottom of knife block.
- 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 Slicing Knives)



SMALL HANDLE

Insert into lower sharpening slot (Utility and Paring Knives)

- 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.



- With lever all the way down, keep hands away from the knife edge and carefully remove the knife.
- 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

qr.ninjakitchen.com
/neverdull



Sharpener Tips & Tricks

Frequent sharpening will not damage knives.



ONLY sharpen Ninja branded cutlery.*



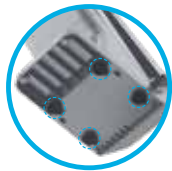
ONLY sharpen clean cutlery.



DO NOT sharpen Shears or serrated Bread Knife.



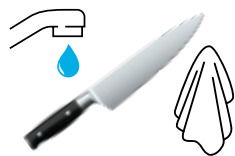
Before inserting knife for sharpening, slide sharpener lever to the bottom of the knife block. This will help prevent damaging the knife.



Remove all knives before moving the block. The four suction cups on the bottom of the block add sturdiness while sharpening.



Place your left hand lightly on the inserted knife handle while sharpening.



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



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



8" Slicing
Used for cutting thinner slices of larger vegetables, fruit, meat roasts, and cold cuts.



Large Fruit



Large Vegetables



Meat Roasts



Cold Cuts



8" Bread
Used for slicing through bread, tomatoes, and citrus fruit.



Bread



Tomatoes



Citrus Fruit



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



Shears
Used for snipping and cutting.



Herbs



Trim Fat

Scan to learn more about recommended knife usage.

