

# 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.



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.



# 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 (Steak and Paring Knives)

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.\*



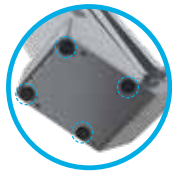
**ONLY** sharpen clean cutlery.



**DO NOT** sharpen Shears.



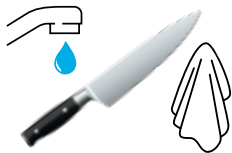
Before inserting knife for sharpening, slide sharpener lever to the bottom of the knife block. This will help prevent damaging the knife.



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](http://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 prevent food from sticking.



Vegetables



Fruit



Protein



Herbs



Fish



**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.

