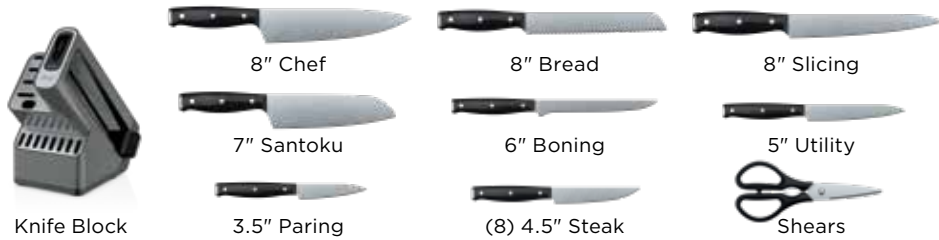


What's in the Box



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.

NINJA
Foodi
NeverDull
Essential 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, Santoku, and Slicing Knives)



SMALL HANDLE

Insert into lower sharpening slot (Utility, Steak, Paring, and Boning 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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Sharpener Tips & Tricks

Frequent sharpening will not damage knives.



ONLY sharpen Ninja branded cutlery.*



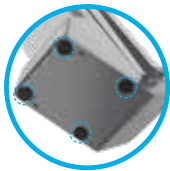
ONLY sharpen clean cutlery.



DO NOT sharpen Shears or serrated Bread Knife.



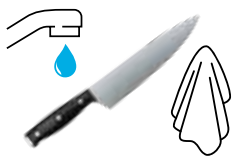
Before inserting knife for sharpening, slide sharpener lever to the bottom of the knife block. This will help prevent damaging the knife.



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.



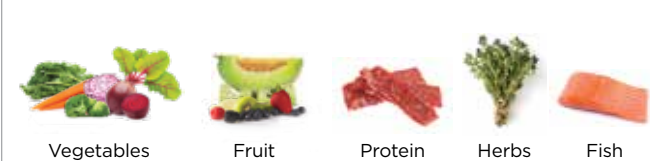
8" Slicing
Used for cutting thinner slices of larger vegetables, fruit, meat roasts, and cold cuts.



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



7" Santoku
Smaller multipurpose knife used for thinner slicing, dicing, and mincing. Oval Indents along knife blade prevent food from sticking.



6" Boning
Used for filleting fish, cutting meat, and separating meat from the bone.



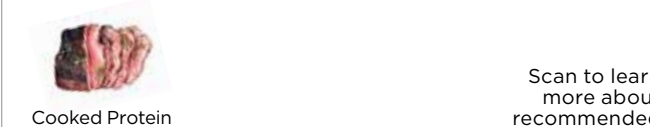
5" Utility
Used for thinner slicing, trimming, and filleting.



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



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



Shears
Used for snipping and cutting.



Scan to learn more about recommended knife usage.

