

Product Features

NOTE: DO NOT store knives in sharpener.



What's in the Box



8" Chef Knife



NeverDull Sharpener

NINJA
Foodi
NeverDull™

CHEF KNIFE & SHARPENER

SYSTEM

Do you want to add to your knife collection?

Check out the **Ninja™ Foodi™ Knife Collection** at ninjakitchen.com.

8" Chef, 5" Utility, and 3.5" Paring 3-Piece Knife Set



8" Chef and 5" Santoku 2-Piece Knife Set



4.5" Steak 4-Piece Knife Set



7" Santoku Knife



For questions or to register your product, visit us online at ninjakitchen.com



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NINJA
Foodi
NeverDull™

CHEF KNIFE & SHARPENER

SYSTEM

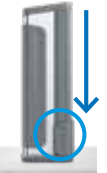
Quick Start Guide

Sharpening Guide

IMPORTANT: Knives arrive sharp. **DO NOT** sharpen immediately. **DO NOT** insert wet and unclean knives. To maintain optimal sharpness, follow the sharpening steps **at least every 2 weeks.**

TO SHARPEN:

1. Place the sharpener vertically on a stable, level surface and move the slider to the bottom of the sharpener.



2. Insert a clean Ninja knife straight into designated section of 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.



LARGE HANDLE

Insert into wide section of slot (Chef and Santoku Knives)



SMALL HANDLE

Insert into narrow section of slot (Utility, Steak, and Paring Knives)

3. Place one hand on the slider and one on the grip area. **Slide all the way up and down 10 times.** A slight click will be heard when the slider travels all the way to the top and bottom. There may be minor resistance.



4. Ensure the slider is at the bottom of the sharpener. **Push down and hold the release button** while carefully removing the knife. Repeat steps above if knife is not to preferred sharpness.



SCAN & WATCH HOW IT WORKS
qr.ninjakitchen.com/neverdullsharpener

Sharpener Tips & Tricks

Frequent sharpening will not damage knives.



ONLY sharpen clean Ninja branded cutlery.*



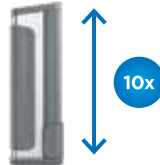
DO NOT sharpen Shears or serrated Bread Knife.



Knife is secured when correctly inserted. It is unnecessary to hold the knife handle while sharpening.



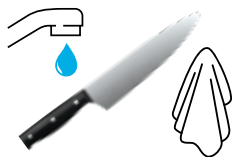
The upstroke positions the stone sharpening wheel. The downstroke sharpens the knife.



Slider must travel the full length of the sharpener, regardless of knife size.



To remove sharpened knife, hold release button down on the side of the sharpener while carefully removing the knife.



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



Repeat sharpening steps for each clean knife **every 2 weeks**.

*NeverDull Sharpener designed for Ninja knives only. Using other branded knives could damage both your sharpener and knives.

Stone Sharpening Wheel Guide

The stone sharpening wheel inside the sharpener is the component that sharpens your knives. It is recommended to replace the wheel **every 2 years**.

TO REMOVE THE STONE SHARPENING WHEEL:

1. Move slider to the bottom of the sharpener.



2. Lay the sharpener horizontally and open the stone sharpening wheel access door.



3. Pull the wheel holder towards you until it snaps in place.



4. Remove the wheel by unsnapping and rotating the wheel pin clip upwards 90 degrees. Slide the pin out and remove the wheel.



5. Replace the wheel by placing it in the holder. Insert the wheel and snap the wheel pin clip in place.



6. Gently raise the wheel holder back to its original position inside the sharpener and close the door.



To purchase a replacement wheel, visit ninjakitchen.com

Troubleshooting

IMPORTANT: DO NOT insert knife at an angle. To prevent jamming, insert knife straight down into sharpening slot.

If knife is jammed in the sharpening slot, proceed with the steps below.

1. Ensure the slider is all the way at the bottom of the sharpener.
2. Ensure you are fully pushing down and holding the release button.
3. Carefully try to pull the knife out at the same angle it was inserted, even if it wasn't inserted straight.
4. If your knife is still jammed, please call Customer Service.

For other questions, please call Customer Service at **+1 (855) 460-5431**.

Visit ninjakitchen.com/support for FAQs, care instructions, and maintenance guidelines.

Cleaning & Care



HAND WASH ONLY.
Hand wash your Ninja knives to maintain optimal performance.



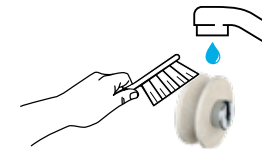
DO NOT place knives in dishwasher. Dishwashers can reduce performance and longevity of your knives and damage the handles and blades.



Wipe knife sharpener to clean with a damp, not wet, dish towel or paper towel.



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



Clean stone sharpening wheel every 6 months with running water and a soft bristle brush.
Replace every 2 years.



If you have any questions while using your cutlery, turn to the Use and Care Guide for more details.

Recommended Knife Usage

The **8" Chef Knife** is a multipurpose, versatile knife used for slicing, chopping, mincing, and dicing.



Vegetables



Fruit



Protein



Herbs



Nuts



Scan to learn more about recommended knife usage