

WHEN TO SHARPEN

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

TO SHARPEN:

- 1 Place the sharpener vertically on a level and stable surface, like a kitchen counter.
- 2 To prevent damage of the knife, move the slider all the way to the bottom before inserting the knife to sharpen.
- 3 Insert the clean Ninja™ knife straight into the designated section of the 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. **NOTE:** Knives with large handles (Chef and Santoku Knives) should be inserted into the wide section of the sharpening slot. Knives with small handles (Utility, Steak, and Paring Knives) should be inserted into the narrow section of the sharpening slot.
- 4 Place one hand on the slider and one on the grip area. Slide the slider all the way up and down 10 times, using a steady, consistent motion. A slight click will be heard when the slider travels all the way to the top and bottom of the sharpener. Make sure to travel the full-length of the sharpener to prevent damage to the knife tip.
- 5 Once completed, ensure the slider is at the bottom of the sharpener. Push down and hold the release button while carefully removing the sharpened knife. Keep hands away from the knife edge while removing the knife.
- 6 Rinse the knife blade clean with water to remove any sharpening residue and dry thoroughly. If the knife has not been returned to preferred sharpness, repeat steps above. **NOTE:** If knives have not been sharpened for an extended period (4 weeks or more), increase the sharpening to 20-30 swipes (more swipes may be needed for severely dulled knives), then resume the ordinary maintenance routine (10 swipes every 2 weeks).

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. Rinse the wheel under running water and use a soft bristle brush to remove any metal shavings. Towel dry immediately.

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 REMOVE THE STONE SHARPENING WHEEL:

- 1 Move the sharpener slider to the bottom of the sharpener.
- 2 Lay the sharpener horizontally on a stable surface. Open the stone sharpening wheel access door. Pull the wheel holder towards you until it snaps in place. **NOTE:** The wheel holder may be greasy and/or oily.
- 3 Remove the wheel by unsnapping and rotating the wheel pin clip upwards 90 degrees. Slide the wheel pin out and remove the wheel. If replacing the wheel, discard the old wheel and reserve the wheel pin.
- 4 Replace the wheel by placing the new wheel or cleaned wheel in the holder. It can be installed in either direction. Insert the wheel pin through the wheel and snap the wheel pin clip in place.
- 5 Verify the wheel is installed correctly by spinning the wheel. The wheel should rotate in the wheel holder. If it is jammed, wobbly, or easily pops out, repeat step 4 until it rolls freely. **NOTE:** The wheel is meant to be angled in the wheel holder.
- 6 Gently raise the wheel holder back to its original position inside the sharpener. Close the door.
- 7 Stand the sharpener upright vertically. Move the slider up and down 3 times to ensure the sharpener is not jammed. If it is, repeat steps above.

NINJA Foodi™

NEVERDULL™ KNIFE SHARPENER

INSTRUCTION INSERT

Thank you for your purchase of the Ninja™ Foodi™ NeverDull™ Knife Sharpener and welcome to the Ninja family! We hope you love your sharpener and will be inspired to create something new in your kitchen with your NeverDull™ Ninja™ knives.

This instruction insert includes suggestions for how to maintain your sharpener. To purchase Ninja™ knives, please visit ninjakitchen.com.

Product Registration



registriyourninja.com

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Instructional Videos



qr.ninjakitchen.com/neverdullsharpener

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

⚠ WARNING—TO REDUCE THE RISK OF INJURY:

- 1 **DO NOT** sharpen knives with wet hands. Dry knife handles well before sharpening.
- 2 **DO NOT** store knives in sharpener.
- 3 **DO NOT** stick fingers inside sharpening slot or slot on the side of the sharpener.
- 4 **DO NOT** store sharpener next to stove or hot surface.
- 5 **ONLY** use vertically on a stable surface, like a kitchen counter, with two hands.
- 6 **ONLY** sharpen clean, dry, Ninja™ branded knives.
- 7 **DO NOT** sharpen Ninja™ 8" Serrated Bread Knife or Ninja™ Shears.
- 8 **DO NOT** use force to move the slider if jammed.
- 9 **NOTE:** To remove sharpened knife, hold release button down on the side of the sharpener while carefully removing the knife.
- 10 **NOTE:** It is unnecessary to hold the inserted knife handle while sharpening. Knife is secured when correctly inserted.

For additional info, tips, tricks, and FAQs, please visit ninjakitchen.com or contact Customer Service at 1 855 460-5431.

BEFORE FIRST USE

Read all instructions carefully. Only sharpen each Ninja™ knife after 2 weeks of use and then follow the recommended maintenance routine.

STORAGE

We recommend storing the sharpener vertically on your counter or horizontally in a kitchen drawer.

CLEANING AND CARE

To clean the surface of the sharpener, use a dish towel or paper towel dampened with soap and water.

NEVERDULL SHARPENER

The NeverDull Sharpener easily restores the edge of your knives to ensure optimal sharpness with every use. **DO NOT** use the sharpener on knives with serrated edges (such as the Bread Knife) or Shears. **ONLY** sharpen clean, Ninja™ branded knives.