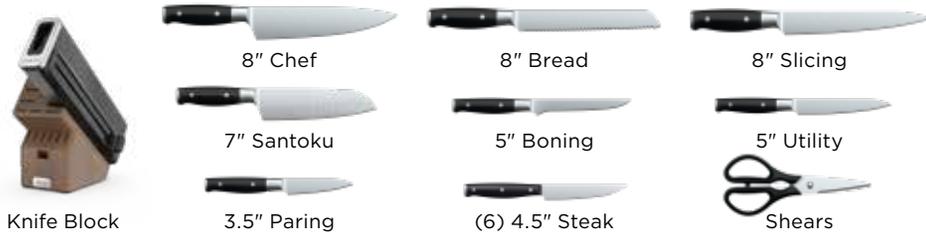


# What's in the Box



## 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.



Shears separate into two pieces for cleaning. Fully open Shears with blades pointing away from you, then pull the piece with the hole off the bolt.



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



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



For best results, clean stone sharpening wheel every 6 months with running water and a soft bristle brush. **Replace every 2 years.**

Please make sure to read the enclosed Use and Care Guide prior to using your unit.

# NINJA Foodi NeverDull. WOOD SERIES Knife System

## Quick Start Guide

### Sharpening Guide

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

#### TO SHARPEN:

- Slide the lever to the bottom of the knife block.
- Insert a clean Ninja knife into the 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 (Boning, Utility, Paring, and Steak Knives)

- While lightly holding the inserted knife, **slide the lever all the way up and down 10 times.** A slight click will be heard when the lever travels all the way to the top and bottom of the block.

**NOTE:** The lever must travel the full length of the block to sharpen, regardless of knife size, as shown here. The upstroke positions the stone sharpening wheel and the downstroke sharpens the knife.



- Ensure the lever is at the bottom of the block. **Push down and hold the release button** while carefully removing 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/neverdullwoodblock



# Sharpener Tips & Tricks

Frequent sharpening will not damage knives.



**ONLY** sharpen clean, Ninja branded 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.



To remove sharpened knife, push down and hold the release button while carefully removing the knife.



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



If moving the block, remove all knives first. To release suction, gently lift up on the front of the block. Push down to reactivate suction.



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



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)

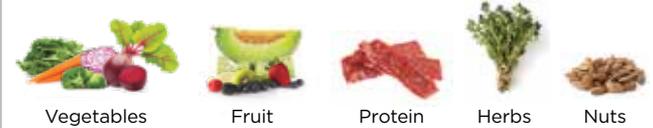


\*NeverDull In-Block Sharpener designed for Ninja Knives only. Using other branded knives could damage both your sharpener and knives.

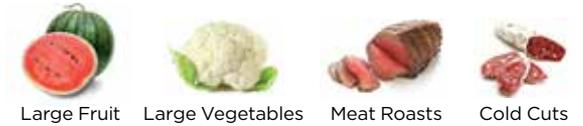
# Recommended Knife Usage



**8" Chef**  
Multipurpose, versatile knife used for slicing, chopping, mincing, and dicing.



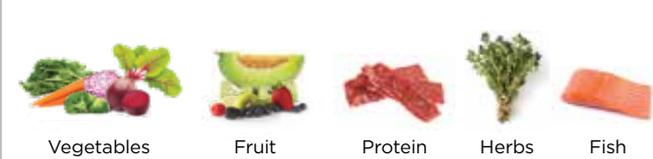
**8" Slicing**  
Used for cutting thinner slices of larger vegetables, fruit, meat roasts, and cold cuts.



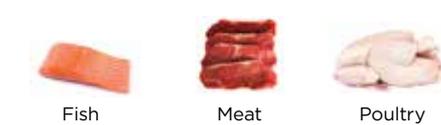
**8" Bread**  
Used for slicing through bread, tomatoes, and citrus fruit.



**7" Santoku**  
Smaller multipurpose knife used for thinner slicing, dicing, and mincing. Oval indents along knife blade help reduce food from sticking.



**5" 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.

