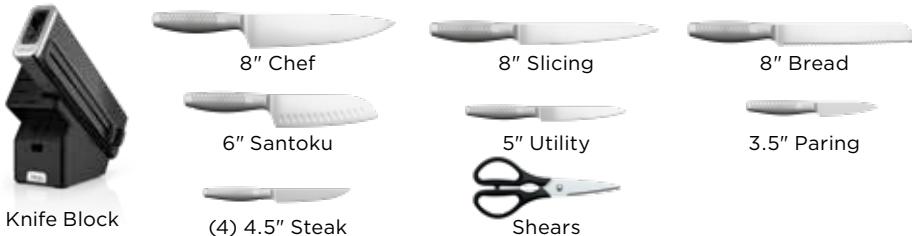


What's in the Box



Cleaning & Care



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



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



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



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



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.



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.

Quick Start Guide

Ninja™ Foodi™ NeverDull® Stainless Knife System

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:

1. Slide the lever to the bottom of the knife block.
2. 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, Slicing, and Santoku Knives)



SMALL HANDLE

Insert into lower sharpening slot
(Utility, Paring, and Steak Knives)

3. 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.

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

[qr.ninjakitchen.com/
neverdullstainless](https://qr.ninjakitchen.com/neverdullstainless)



Sharpener Tips & Tricks

Frequent sharpening will not damage knives.



ONLY sharpen clean, Ninja-branded cutlery.*



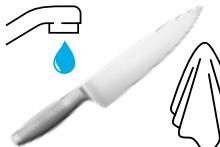
DO NOT sharpen Shears or serrated Bread Knife.



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 ninkitchen.com



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*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



8" Slicing

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



Large Fruit



Large Vegetables



Meat Roasts



Cold Cuts



8" Bread

Used for slicing through bread, tomatoes, and citrus fruit.



Bread



Tomatoes



Citrus Fruit



6" Santoku

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



Vegetables



Fruit



Protein



Herbs



Fish



5" Utility

Used for thinner slicing, trimming, and filleting.



Vegetables



Fruit



Protein



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.

