

NINJA™ Foodi™

NEVERDULL® STAINLESS SERIES KNIFE SYSTEM

USE AND CARE GUIDE

CLEANING THE STONE SHARPENING WHEEL

The stone sharpening wheel inside your sharpener is the component that sharpens the blade edge. Over time, this wheel collects metal shavings as you use your sharpener. If you sharpen your knives every 2 weeks (recommended), it is recommended to clean the wheel every 6 months. Follow the steps in the **TO REMOVE THE STONE SHARPENING WHEEL** section to remove the wheel. Rinse the wheel under running water and use a soft bristle brush to remove any metal shavings. Towel-dry the wheel immediately before reassembling inside the sharpener.

REPLACING THE STONE SHARPENING WHEEL

Over time, the stone sharpening 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 Remove all knives from your block.
- 2 Move the sharpener lever to the bottom position. Rotate block and tilt the block forward so you can easily access the back. Open the stone sharpening wheel access door.
- 3 As you hold the lever in the down position with your left hand, pull the wheel holder down and towards you with your right hand. The wheel holder should connect with the snap feature to be held in place.

NOTE: The wheel holder may be greasy and/or oily.

- 4 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.
 - 5 Replace the wheel by placing the new wheel, or cleaned wheel, in the wheel holder. It can be installed in either direction. Insert the wheel pin through the wheel and snap the wheel pin clip in place.
 - 6 Verify the wheel is installed correctly by spinning the wheel. The wheel should rotate in the wheel holder. If it is jammed, is wobbly, or easily pops out, repeat step 5 until it rolls freely.
- NOTE:** The wheel is meant to be angled in the wheel holder.
- 7 Gently raise the wheel holder back to its original position inside the sharpener. Close the stone sharpening wheel access door.
 - 8 Tilt block back so it is standing upright on counter. Move the lever up and down 3 times to ensure the sharpener is not jammed. If it is, repeat steps 2-8. Store your knives back in their designated slots.

Thank you for your purchase of the Ninja™ Foodi™ NeverDull® Stainless Series Knife System and welcome to the Ninja family! We hope you love your cutlery and will be inspired to create something new in your kitchen.

This guide includes suggestions for how to maintain your cutlery.

Product Registration



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[qr.ninjakitchen.com/
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Register your Ninja™ Foodi™ NeverDull® Stainless Series Knife System 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** touch a knife's sharp blade edge.
- 2 **DO NOT** put knives in the dishwasher.
- 3 **DO NOT** sharpen other branded knives.
- 4 **DO NOT** store knives in sharpener.
- 5 **DO NOT** stick fingers inside sharpening slot nor the slot on the side of the sharpener.
- 6 **DO NOT** reach blindly for a knife; reach deliberately for the handle.
- 7 **DO NOT** use knives with wet hands. Dry knife handles well before using.
- 8 **DO NOT** sharpen knives with wet hands. Dry knife handles well before sharpening.
- 9 **DO NOT** use knives as screwdrivers or can openers. This is not their intended purpose and can bend or break the blade and cause bodily injury.
- 10 **DO NOT** cut through bone or use knives to poke, pry, or separate frozen foods.
- 11 **DO NOT** allow acidic foods, such as tomatoes and lemons, to remain on knife after use.
- 12 **DO NOT** store knife system next to stove / hot surface or in direct sunlight.
- 13 **DO NOT** sharpen Ninja™ 8" Serrated Bread Knife or Ninja™ Shears.
- 14 **DO NOT** use force to move the slider on the sharpener if jammed.
- 15 **DO NOT** try to catch a falling knife.
- 16 **DO NOT** put a knife in a sink full of water.
- 17 **ONLY** sharpen clean, dry Ninja™ branded knives.
- 18 **ONLY** carry knives with the blade edge pointing down.

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

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19 ONLY wash one knife at a time. Wash with the blade facing away from you.

20 ONLY cut on a stable surface, preferably a wood or bamboo cutting board.

21 ALWAYS keep knives away from children.

22 ALWAYS keep knives away from the edge of your worktop.

23 NOTE: After handling a knife, lay it down in a cleared area with the blade away from the body and a safe distance from the edge of the cutting area.

24 NOTE: A sharp knife is a safe knife and provides more control. A dull knife may slip because of the added pressure needed to cut.

25 NOTE: To remove sharpened knife, hold release button down on the back of the sharpener while carefully removing the knife.

BEFORE FIRST USE

Read all instructions carefully. Wash knives in hot, soapy water, then rinse and dry thoroughly. Knives arrive sharp. Only sharpen each knife after 2 weeks of use and then follow the recommended maintenance routine.

USAGE RECOMMENDATIONS

- 1 DO NOT** use a knife to stab, pull, or lift materials.
- 2** Use the correct size and type of knife for the job.
- 3** Use knives with a wood or bamboo cutting board.
- 4** Cut away from the body when possible.

MAINTAINING KNIVES' EDGES

Knives do not stay sharp forever on their own. Through use, a knife's edge will eventually get misaligned, leading to a dull knife. It is important to maintain the knife's edge on a regular basis to renew cutting performance. Use the NeverDull In-Block Sharpener to keep your knives sharp (see the **TO SHARPEN** section for more details).

STORAGE

Knives must be stored in a safe place, protecting the cutting edge and preventing against injuries. The Ninja knife block is recommended for easy-to-access storage and for keeping you and your knives safe.

CUTTING SURFACES

Use cutting boards to help provide a stable surface, protect counters, serve foods, and transport food from cutting to cooking. Wood or bamboo cutting boards are recommended over polyethylene (plastic) cutting boards to protect your knife's edge. All cutting surfaces should be thoroughly cleaned immediately after use to avoid bacteria growth. Hand-wash with hot, soapy water. For tougher jobs, sprinkle salt on half of a lemon and use as a scouring pad on cutting boards. For sanitary protection, use separate cutting surfaces for meat, poultry, and fish. Cutting surfaces should be smooth, easy to clean, and "give" on contact with the knife edge. Avoid the following cutting surfaces to prevent damaging or dulling knife edges: marble, glass, ceramic, china, tile, granite, stainless steel or other metal, porcelain, laminate.

CLEANING

For best results, hand-wash knives with soap and water and towel dry immediately to prevent spots and rusting. Air drying can lead to water marks and spotting on the blades. **DO NOT** put knives in the dishwasher. The heat and detergent may cause nicks and corrosion on the blades and damage to the handles. **DO NOT** use any brand of scour pads (such as Scotch-Brite® Heavy Duty Scrub Sponges) as they can cause scraping. To clean the surface of the block, use a dish towel or paper towel dampened with soap and water. Shears separate into two pieces for easy cleaning. Fully open Shears with blades pointing away from you, then pull the piece with the hole off the bolt.

CARE

No metal is completely stainless. **DO NOT** allow acidic foods, such as tomatoes, lemons, or mustard, to remain on knife after use. This may cause tarnishing of the knife. If your knife shows signs of staining, use a non-abrasive metal polish for cleaning or gently scrub a 1:1 mixture of white vinegar and water with a non-abrasive sponge. Rinse and dry thoroughly. **DO NOT** cut through bone with knives or use knives to poke, pry, or separate frozen foods. **DO NOT** use knives as screwdrivers or can openers. This is not their intended purpose and can bend or break the blade and cause bodily injury.

NEVERDULL IN-BLOCK SHARPENER

The NeverDull In-Block Sharpener easily restores the edge of your knives to ensure optimal sharpness with every use. Your Ninja knives are specially designed to ensure your blade edges can be fully sharpened. **DO NOT** use the sharpener on knives with serrated edges (such as the Bread Knife) or Shears. **ONLY** sharpen clean, Ninja branded knives.

WHEN TO SHARPEN

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

TO SHARPEN:

- 1** To prevent damage to the knife and stone sharpening wheel, slide sharpener lever all the way to the bottom of the block before inserting knife to sharpen.
- 2** Insert the knife into the designated sharpening slot until the blade comes to a hard stop.
NOTE: Knives with large handles (Chef, Santoku, and Slicing Knives) should be inserted into upper sharpening slot. Knives with small handles (Boning, Utility, Paring, and Steak Knives) should be inserted into lower sharpening slot.
- 3** While lightly holding the inserted knife, slide the lever all the way up and down, using a steady, consistent motion. A click will be heard when the lever travels all the way to the top and bottom of the sharpener. Complete this process 10 times in total. Make sure to travel the full length of the sharpener to prevent damage to the knife tip.
- 4** Once completed, ensure the lever is at the bottom of the sharpener. To remove knife, push down and hold the release button while carefully removing the sharpened knife.
- 5** Rinse knife blade with water to remove any sharpening residue and dry thoroughly. Store in designated knife block slot or use for food preparation. If knife has not been returned to preferred sharpness, repeat steps above.

NOTE: Only use dedicated Ninja knives with the sharpener. Using the sharpener on other knives can lead to damage of the sharpener and/or knives.

NOTE: If knives have not been sharpened for an extended period of time (4 weeks or more), increase the sharpening to 20-30 swipes of the lever (more swipes may be needed for severely dull knives), then resume the ordinary maintenance routine (10 swipes every 2 weeks).

MOVING THE KNIFE BLOCK

Remove all knives before moving the block. Your block has suction cups on the bottom to stabilize the block while you sharpen your knives. To move your block towards you, gently lift up on the front of the block. Place gently back on the counter and push down to activate suction cups. If suction cups are not sticking, clean the counter and the suction cups to remove debris.