

NINJA NeverDull®

RAZOR-SHARP KNIFE SYSTEM WITH REMOVABLE SHARPENER

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NINJA NeverDull®

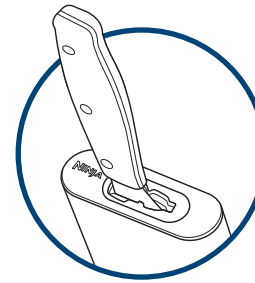
RAZOR-SHARP KNIFE SYSTEM WITH REMOVABLE SHARPENER

Quick Start 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.**

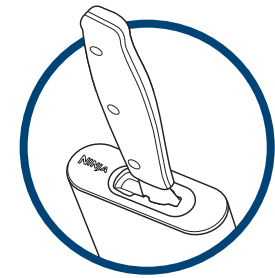
TO SHARPEN:

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 left sharpening slot
(Chef and Santoku Knives)

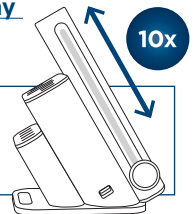


SMALL HANDLE

Insert into right sharpening slot
(Utility, Steak, Boning and Paring 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.

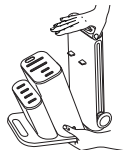
SCAN & WATCH
HOW IT WORKS
qr.ninjakitchen.com/neverdull



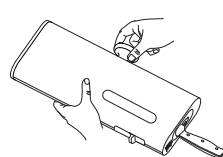
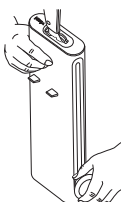
Sharpening Guide

Detaching & Re-Attaching Your Ninja Sharpener

1. Detach Sharpener: Press the release button (right side) and push sharpener away from block.



2. Choose Sharpening Position:
VERTICAL **HORIZONTAL**



3. Sharpen: Slide the lever all the way up and down 10 times to sharpen. You'll hear a click at each end.
4. Remove Knife: Push down and hold release button while pulling knife out of slot.



5. Wash Knife: Rinse and dry knife thoroughly to remove metal shavings. Repeat if needed.

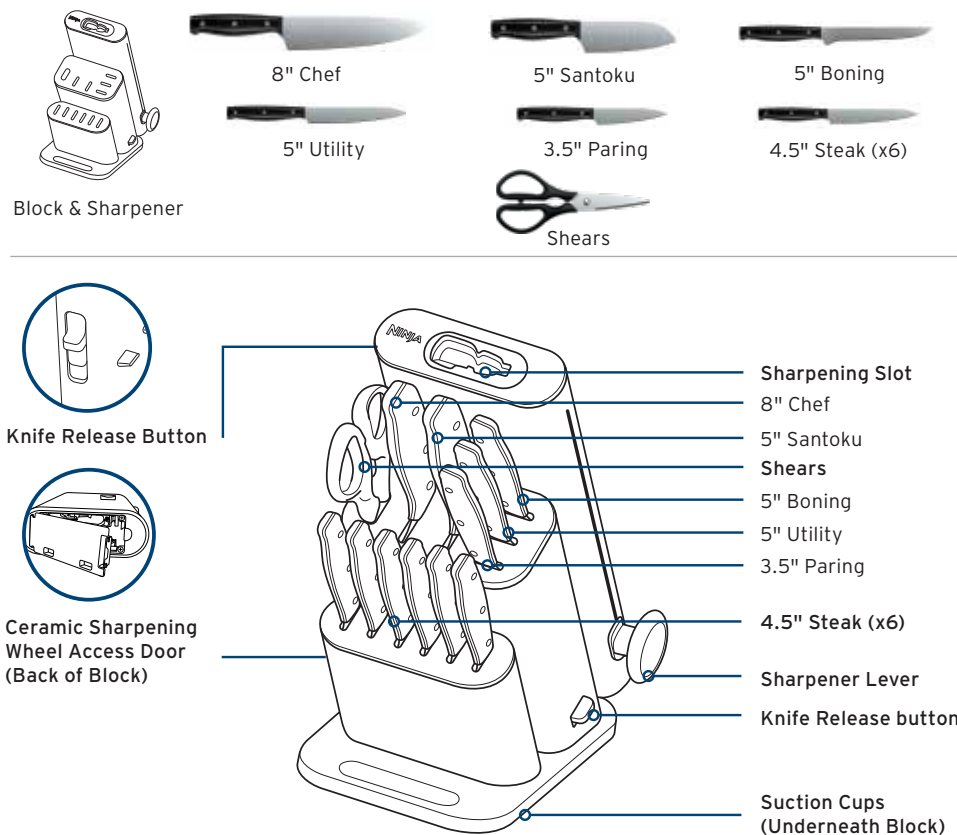


6. Reattach Sharpener: Align sharpener with block feet and press until it clicks.
Reminder: Sharpen every 2 weeks for best results.



NOTE: Over time, small metal shavings from the sharpening process may collect inside the sharpener block. To maintain optimal performance and cleanliness, we recommend cleaning out the sharpener block every 20 knife sharpenings or when replacing the sharpening wheel, whichever comes first. This helps ensure continued sharpening effectiveness and prevents buildup.

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

Sharpener Tips & Tricks

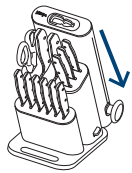
FREQUENT SHARPENING WILL NOT DAMAGE KNIVES.



ONLY sharpen clean,
Ninja branded cutlery.*



DO NOT sharpen Shears



Before inserting knife for sharpening, slide sharpener lever to the bottom of the knife block. This will help prevent damaging the knife.

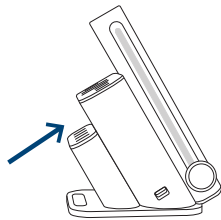


To remove sharpened knife, push down and hold the release button while carefully removing the knife.



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

Tip: To remove metal shavings, clean the inside of the sharpener twice a year. Open the bottom compartment and wipe the door and interior (as far as your hand can reach) with a damp cloth. Let air dry.



If moving the block, remove all knives first. To release suction, gently lift up on the front of the sharpener. 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.

Recommended Knife Usage



8" Chef

Multipurpose, versatile knife used for slicing, chopping, mincing, and dicing.



Vegetables



Fruit



Protein



Herbs



Nuts



5" 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" Boning

Used for filleting fish, cutting meat, and separating meat from the bone.



Fish



Meat



Poultry



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 (x6)

Used for slicing through cooked protein, mainly steak, chicken, chops, and fish.



Cooked Protein



Shears

Used for snipping and cutting.



Herbs



Trim Fat

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

Scan to learn more about recommended knife usage.



NOTES

This image shows a single sheet of white paper with horizontal ruling lines. The lines are evenly spaced and run across the width of the page. There are no margins, text, or other markings on the paper.

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