

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

NINJA Foodi NeverDull™

Premium Knife System

Quick Start Guide

NOTE: CLEAN BEFORE USE.

Sharpening Guide

Knives arrive sharp. Do not sharpen immediately. To maintain optimal sharpness, follow the sharpening steps below at least every 2 weeks.

SHARPENING STEPS

1. Slide lever to bottom of knife block.
2. Insert clean Ninja knife into designated sharpening slot until the blade comes to a hard stop.



LARGE HANDLE

Insert into upper sharpening slot
(Chef and Santoku Knives)

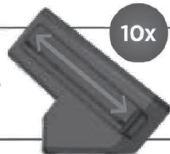


SMALL HANDLE

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

3. While holding the knife in place, slide lever all the way up and down 10 times. A slight click will be heard when the lever travels all the way to the bottom of the block.

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



4. With lever all the way down, keep hands away from the knife edge and carefully remove 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.

Sharpener Tips & Tricks

*APPLIES TO SOME
MODELS

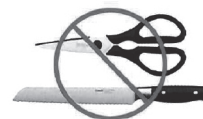
Frequent sharpening will not damage knives.



ONLY sharpen Ninja
branded cutlery.*



ONLY sharpen
clean cutlery.



DO NOT sharpen Shears
or serrated Bread Knife.



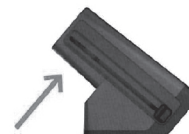
Before inserting knife for sharpening,
slide sharpener lever to the bottom of
the knife block. This will help prevent
damaging the knife.



Place your left hand lightly on the
inserted knife handle and press directly
down while sharpening. **DO NOT** twist
or deflect the handle from side to side.



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 sharpener. Push
down to reactivate suction.

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

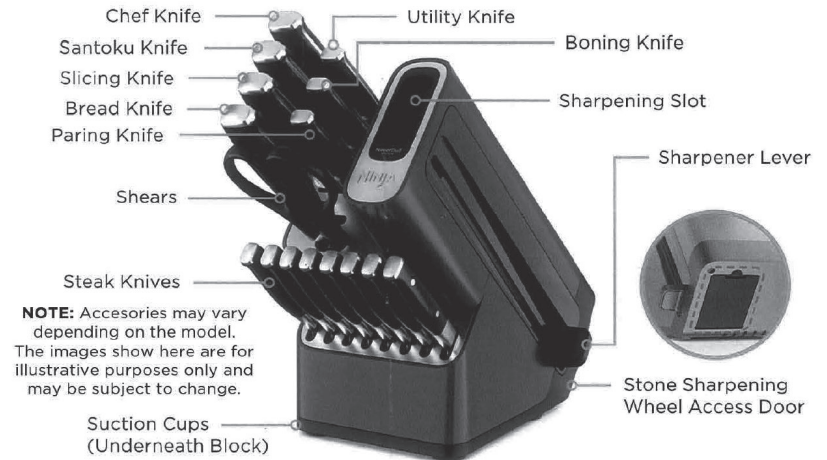
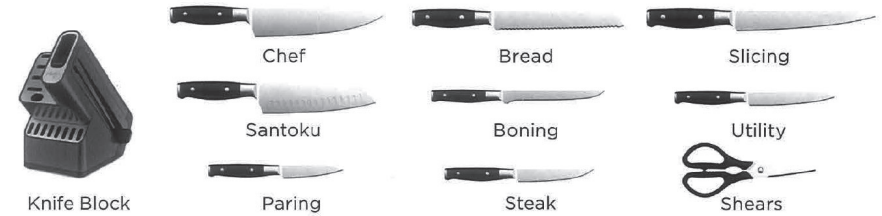
NOTE: Accessories may vary depending on the model.
The images shown here are for illustrative purposes only and may be subject to change.

Recommended Knife Usage

 Chef Multipurpose, versatile knife used for slicing, chopping, mincing, and dicing.	    
 Slicing Used for cutting thinner slices of larger vegetables, fruit, meat roasts, and cold cuts.	   
 Bread Used for slicing through bread, tomatoes, and citrus fruit.	  
 Santoku Smaller multipurpose knife used for thinner slicing, dicing, and mincing. Oval indents along knife blade help reduce food from sticking.	    
 Boning Used for filleting fish, cutting meat, and separating meat from the bone.	  
 Utility Used for thinner slicing, trimming, and filleting.	  
 Paring Used for cutting, trimming fat, and peeling small vegetables and fruit.	 
 Steak Used for slicing through cooked protein, mainly steak, chicken, chops, and fish.	
 Shears Used for snipping and cutting.	 

NOTE: Accessories may vary depending on the model. The images shown here are for illustrative purposes only and may be subject to change.

What's in the Box



Cleaning & Care



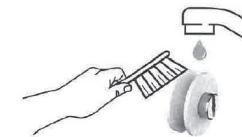
DO NOT place knives in dishwasher. Dishwashing your knives can decrease the quality of the knife, damage the blade edge, and reduce the stainless steel integrity. The Shears come apart for easy hand washing.



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



Wipe knife block to clean.



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



Repeat sharpening steps for each clean knife every 2 weeks.

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