

▲ WARNING—TO REDUCE THE RISK OF INJURY:

- DO NOT** touch a knife's sharp blade edge.
- DO NOT** put knives in the dishwasher.
- DO NOT** sharpen other branded knives.
- DO NOT** store knives in sharpener.
- DO NOT** stick fingers inside sharpening slot nor the slot on the side of the sharpener.
- DO NOT** reach blindly for a knife; reach deliberately for the handle.
- DO NOT** use knives with wet hands. Dry knife handles well before using.
- DO NOT** sharpen knives with wet hands. Dry knife handles well before sharpening.
- 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.
- DO NOT** cut through bone or use knives to poke, pry, or separate frozen foods.
- DO NOT** allow acidic foods, such as tomatoes and lemons, to remain on knife after use.
- DO NOT** store knife system next to stove / hot surface or in direct sunlight.
- DO NOT** sharpen Ninja™ Serrated Bread Knife or Ninja™ Shears.
- DO NOT** use force to move the slider on the sharpener if jammed.
- DO NOT** try to catch a falling knife.
- DO NOT** put a knife in a sink full of water.
- ONLY** sharpen clean, dry Ninja™ branded knives.
- ONLY** carry knives with the blade edge pointing down.
- ONLY** wash one knife at a time. Wash with the blade facing away from you.
- ONLY** cut on a stable surface, preferably a wood or bamboo cutting board.
- ALWAYS** keep knives away from children.
- ALWAYS** keep knives away from the edge of your worktop.
- 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.
- 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.
- NOTE:** To remove sharpening 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

- DO NOT** use a knife to stab, pull, or lift materials.
- Use the correct size and type of knife for the job.
- Use knives with a wood or bamboo cutting board.
- 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:

- 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.
- 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.
- 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.
- 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.
- 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 quick block 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.

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:

- Remove all knives from your block.
- 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.
- 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.
- 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.
- 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.
- 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.

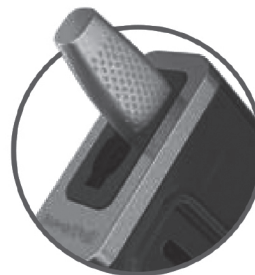
- Gently raise the wheel holder back to its original position inside the sharpener. Close the stone sharpening wheel access door.
- Tilt block back so it is standing upright on counter. Move the lever up and down 3 times to ensure the sharpener is not jammed. If it is, repeat steps 2-8. Store your knives back in their designated slots.

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**.

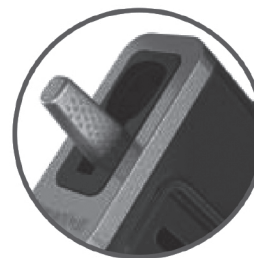
TO SHARPEN:

- 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, Slicing, and Santoku Knives)



SMALL HANDLE

Insert into lower sharpening slot
(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.

NOTE: Accessories may vary depending on the model.

The images shown here are for illustrative purposes only and may be subject to change.

Sharpening Tips & Tricks

Frequent sharpening will not damage knives.



ONLY sharpen clean,
Ninja-branded cutlery.*



DO NOT sharpen Shears
or serrated Bread Knife.

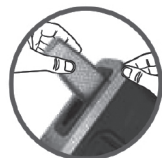
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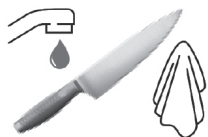


Before inserting knife for sharpening, slide sharpener lever to the bottom of the knife block. This will help prevent damaging the knife.



*APPLIES TO SOME MODELS

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.



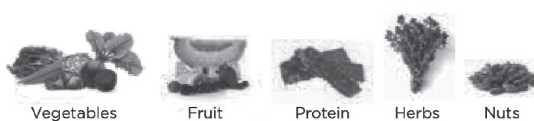
Repeat sharpening steps for each clean knife **every 2 weeks**.

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

Recommended Knife Usage



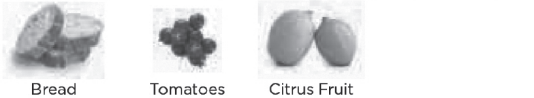
8" Chef
Multipurpose, versatile knife used for slicing, chopping, mincing, and dicing.



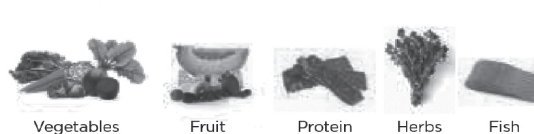
8" Slicing
Used for cutting thinner slices of larger vegetables, fruit, meat roasts, and cold cuts.



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.



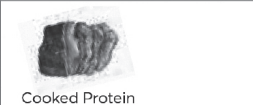
6" Utility
Used for thinner slicing, trimming, and filleting.



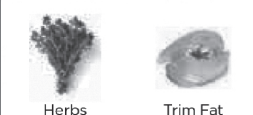
3.5" Paring
Used for cutting, trimming fat, and peeling small vegetables and fruit.



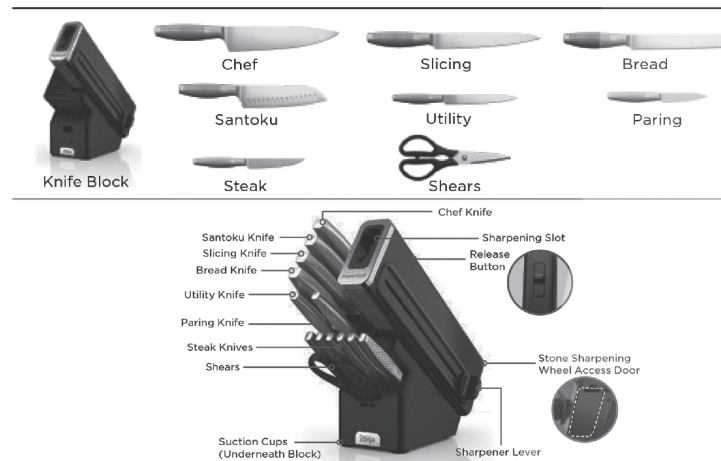
4.5" Steak
Used for slicing through cooked protein, mainly steak, chicken, chops, and fish.



Shears
Used for snipping and cutting.



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.**

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