

NINJA™ Foodi™

6 PIECE STEAK KNIFE SET

USE AND CARE GUIDE

Thank you for your purchase of Ninja™ Foodi™ 6 Piece Steak Knife Set and welcome to the Ninja family! We hope you love your knives and will be inspired to create something new in your kitchen.

This guide includes suggestions for how to maintain your knives.

▲ WARNING—TO REDUCE THE RISK OF INJURY:

- Keep knives away from children.
- **DO NOT** touch a knife's sharp blade edge.
- **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.
- **NEVER** try to catch a falling knife.
- **NEVER** put a knife in a sink full of water.
- Keep knives away from the edge of your worktop.
- Carry knives with the blade edge pointing down.
- Wash one knife at a time. Wash with the blade facing away from you.
- 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.
- **DO NOT** reach blindly for a knife; reach deliberately for the handle.

Register your Ninja™ Foodi™ Steak Knife set to stay up to date on what's new from Ninja.

REGISTER YOUR PURCHASE



registeryourninja.co.uk

For additional info, tips, tricks, and FAQs, visit ninjakitchen.co.uk or contact Customer Service at 0800 862 0453.

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.

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 blunt knife. It is important to maintain the knife's edge on a regular basis to renew cutting performance. These knives are compatible with the Ninja™ Foodi™ StaySharp Knife System.

STORAGE

Knives must be stored in a safe place, protecting the cutting edge and preventing injury.

CARE

- No metal is completely stainless. Do not allow acidic foods, such as tomatoes, lemons, and mustard, to remain on knife blade after use. This may cause tarnishing of the blade.
- If your knife blade 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 immediately.
- **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.

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 watermarks 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.
- To clean the surface of the knife block, use a dish cloth or paper towel dampened with soap and water.
- **DO NOT** use any scour pads, as they can cause scratching.