

## **KNIVES THAT LAST – CARE & CLEANING INSTRUCTIONS FOR YOUR NINJA KNIVES**

### **CLEANING YOUR KNIVES**

#### **HAND-WASH FOR BEST RESULTS**

We recommend carefully hand-washing all your Ninja knives to maintain optimal performance and design. Clean them under lukewarm water with a mild detergent and a non-scratch cloth or sponge. Towel dry immediately to prevent spots and rusting on the blades. Air drying can lead to watermarks and spotting.

#### **NOT DISHWASHER SAFE**

Ninja knives are not dishwasher safe. Putting your knives in the dishwasher can impact cutting performance, cause nicks and corrosion the blades, and even damage or discolor the handles.

#### **IMPACT OF DISHWASHER USE**

Dishwashing your Ninja knives can reduce the performance and longevity of your knives. Dishwashers use extreme temperatures and aggressive cleaning chemicals, which can damage the surfaces of handles and blades, causing discoloration. Placing too many items in your dishwasher can also damage your knives if they collide with the other items.

### **CARING FOR YOUR KNIVES**

#### **MISUSE**

Do not use your knives as screwdrivers or can openers. This is not their designated purpose and may result in bending and/or breaking the blades. Ninja's warranty policy does not cover misuse.

#### **BONES/FROZEN FOODS**

Ninja knives are not made to cut through bones. Also, do not use knives for poking, prying, separating, or cutting semi-frozen or frozen foods.

#### **STAINS**

No metal is completely stainless. Do not allow acidic foods (such as tomatoes, lemons, or mustard) to remain on the knife blade after use. This may cause slight tarnishing. Always clean your knives immediately after use. If your blade shows signs of staining, use a non-abrasive metal polish for cleaning or gently scrub with a non-abrasive sponge and a 1:1 mixture of white vinegar and water. Rinse and towel dry immediately.

#### **DISCOLORATION**

If your knife handle shows signs of discoloration after repeated cleaning or dishwasher use (not recommended), please carefully rub a small amount of cooking spray or oil onto the handle with a paper towel, coating the entire handle surface. Wash the cooking spray or oil off the handle with lukewarm

water and soap, doing so carefully as the handle may be slippery. Towel dry immediately. This process should help to restore the color of your knife handle. If you are not satisfied with the results, repeat the process. Always carefully wash away the oil and dry thoroughly before use.