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## fullstar Mandoline Slicer and Chopper

# Fullstar All-in-1 Vegetable Chopper and Mandoline Slicer User Manual

Model: Mandoline Slicer and Chopper

## INTRODUCTION

Thank you for choosing the Fullstar All-in-1 Vegetable Chopper and Mandoline Slicer. This versatile kitchen tool is designed to simplify your food preparation with its multiple functions, including chopping, slicing, grating, and spiralizing. Please read this manual carefully before use to ensure safe and optimal performance.

## PRODUCT COMPONENTS

The Fullstar All-in-1 Vegetable Chopper and Mandoline Slicer comes with several interchangeable components to meet various food preparation needs.

- Main Chopper Unit with Lid and Push Plate
- Collection Container (with measurements)
- 5 Interchangeable Blades:
  - Large Dicer Blade
  - Small Dicer Blade
  - Slicer Blade (adjustable thickness)
  - Grater Blade
  - Julienne Blade
- Bonus Handheld Spiralizer (3-in-1 adjustable)
- Finger Guard / Food Holder
- Protective Glove
- Cleaning Brush and Cleaning Scrapers
- Blade Organizer/Storage Box



Image: Overview of the Fullstar All-in-1 Vegetable Chopper and Mandoline Slicer, showcasing the main unit, various blades, and accessories.

# FULLStar

## Everything You Need in a Single Kitchen Tool

**5 Interchangeable Blades**



**Finger Guard**



**Catch Tray**

**Blade Organizer**



**Protective Glove**

**Cleaning Scrapers**



**Cleaning Brush**



Image: A detailed view of the Fullstar chopper's components, including the 5 interchangeable blades, finger guard, catch tray, blade organizer, cleaning scrapers, and cleaning brush.

### SETUP

Before first use, wash all components with warm, soapy water. Rinse thoroughly and dry completely. Ensure all blades are handled with extreme care due to their sharpness. It is recommended to wear the provided protective glove during assembly and cleaning.

1. Place the clear collection container on a stable, flat surface.
2. For chopping/dicing: Open the lid of the main chopper unit. Select the desired dicer blade (large or small) and align it with the slots in the base of the chopper unit. Press firmly until it clicks into place. Close the lid.
3. For slicing/grating/julienning: Ensure the main chopper unit's lid is removed. Select the desired mandoline blade (slicer, grater, or julienner) and slide it into the designated slot on the mandoline base. Adjust the thickness dial for the slicer blade as needed (settings 1-3).
4. For spiralizing: This is a separate handheld unit. Assemble the desired spiralizing blade (ribbon, julienne medium, or julienne thin) into the spiralizer base.

# Easy To Assemble



Image: Visual guide demonstrating the easy assembly of the Fullstar chopper, including attaching the finger guard, mandoline blade, and placing it on the catch tray.

## OPERATING INSTRUCTIONS

### Using the Chopper/Dicer

1. Ensure the correct dicer blade is securely installed and the lid is closed.
2. Place the vegetable or fruit (e.g., onion, bell pepper, potato) onto the dicer blade grid. For harder vegetables, pre-cut into smaller, manageable pieces that fit the grid.
3. Firmly and quickly press down on the lid. The blades will push the food through the grid into the collection container below.
4. Repeat until all food is chopped.

# FULLStar

## Chop, Dice or Slice in No Time!



Large Dicer



Small Dicer



Slicer



Grater



Julienner

Image: Visual representation of the different cutting styles achievable with the Fullstar chopper: large dicer, small dicer, slicer, grater, and julienner.

# FULLStar

## 3-in-1 Spiralizer Included



Ribbon  
Cut



Julienne  
Medium



Julienne  
Thin



Image: A two-part image showing how to use the Fullstar device as a chopper (place blade, push lid down) and as a mandoline (place mandoline blade, slide food in finger guard).

### Using the Mandoline Slicer/Grater/Juliennner

1. Ensure the desired mandoline blade is securely installed. Adjust the thickness dial for slicing if applicable.
2. Always use the provided finger guard/food holder to protect your hands. Secure the food item onto the prongs of the finger guard.
3. Place the food holder with the food item onto the mandoline surface. Slide it back and forth over the blade with even pressure. The sliced/grated/julienned food will fall into the collection container.
4. Continue until the food item is completely processed.

# FULLStar

## 3 Adjustable Thickness Options

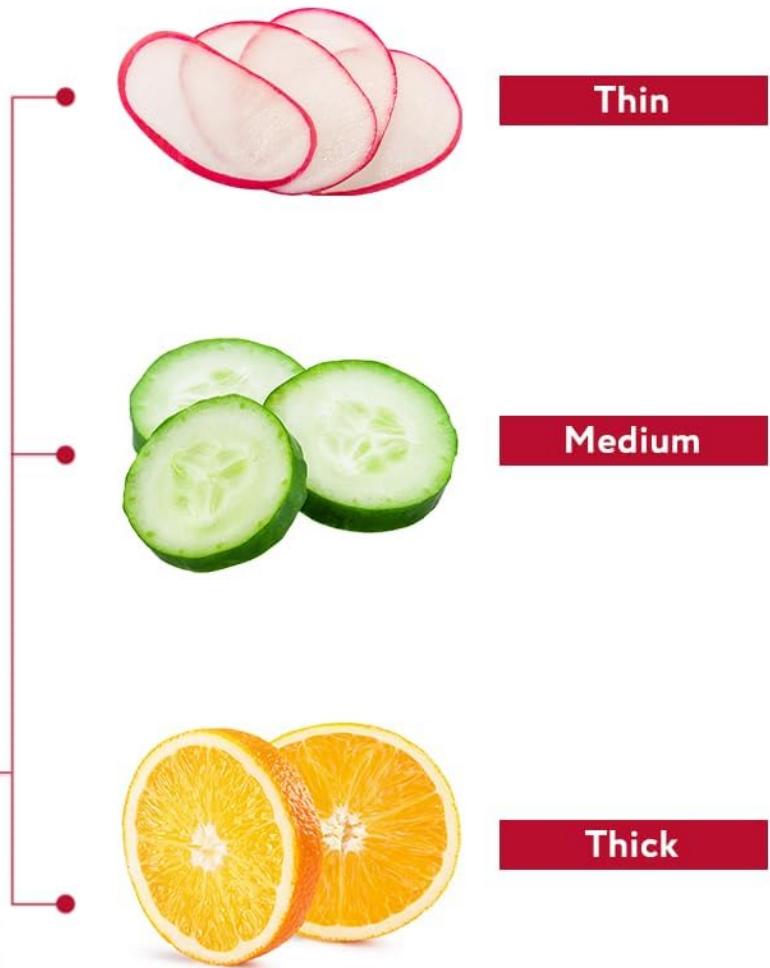


Image: The mandoline slicer showing its adjustable thickness options (Thin, Medium, Thick) with examples of sliced radishes, cucumbers, and oranges.

### Using the Handheld Spiralizer

1. Select the desired spiralizing blade and assemble it into the handheld unit.
2. Insert a firm, straight vegetable (e.g., zucchini, carrot) into the spiralizer opening.
3. Twist the vegetable while applying downward pressure. The spiralized noodles will emerge from the bottom.

# Easy to Use, Clean and Maintain

## AS A CHOPPER



1. Place blade insert into chopper



2. Push top lid down

## AS A MANDOLINE



1. Place mandoline blade into chopper



2. Place food in finger guard and slide back and forth

Image: The 3-in-1 handheld spiralizer showing examples of ribbon cut, medium julienne, and thin julienne zucchini noodles.

## MAINTENANCE AND CLEANING

Proper cleaning and maintenance will extend the life of your Fullstar chopper.

- All components are dishwasher-safe (top rack recommended).
- For manual cleaning, use warm, soapy water and the provided cleaning brush/scrapers to remove food residue from blades and grids. Always wear the protective glove when handling blades.
- Rinse all parts thoroughly and allow them to air dry completely before storing.
- Store interchangeable blades in the provided blade organizer for safety and convenience.



Image: The Fullstar chopper highlighting its durable design with sharp stainless steel blades, a sturdy ABS container, and a finger guard for safety.

### TROUBLESHOOTING

- **Food not chopping/slicing cleanly:**

- Ensure the blade is correctly installed and locked.
- For choppers, apply firm and quick pressure.
- For mandolines, ensure the food is firmly secured in the finger guard and consistent pressure is applied.
- Harder vegetables may need to be pre-cut into smaller pieces before chopping.

- **Food getting stuck in blades:**

- Use the provided cleaning brush or scrapers to dislodge any stuck food. Do not use fingers.
- Ensure food pieces are appropriately sized for the chosen blade.

- **Difficulty with spiralizer:**

- Ensure the vegetable is firm and straight. Softer vegetables may not spiralize well.

- Apply consistent twisting and downward pressure.

## SPECIFICATIONS

|                    |   |
|--------------------|---|
| Brand              | Fullstar  |
| Model Number       | Mandoline Slicer and Chopper                      |
| Product Dimensions | 7.2" L x 5.5" W x 14.6" H                         |
| Material           | Stainless Steel (Blades), ABS Plastic (Container) |
| Item Weight        | 3.7 Pounds  |
| Operation Mode     | Manual  |
| Care Instructions  | Dishwasher Safe (Top Rack)                        |

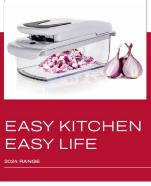
## WARRANTY AND SUPPORT

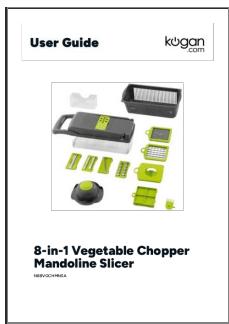
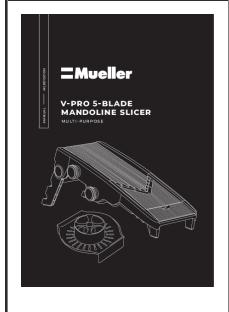
Fullstar products are backed by a satisfaction promise. For any questions, concerns, or warranty claims, please contact Fullstar customer support through their official website or the retailer where the product was purchased.

Additional protection plans may be available for purchase through Amazon or other authorized retailers. Please refer to the specific terms and conditions of any purchased protection plan.

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## Related Documents - Mandoline Slicer and Chopper

|  |  |
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|  <p><b>FULLSTAR</b><br/>13 IN 1 MASTER CHOPPER PRO<br/>User Manual</p>                                    | <p><a href="#">Fullstar 13 IN 1 Master Chopper Pro User Manual: Setup, Usage, and Safety</a></p> <p>Detailed user manual for the Fullstar 13-in-1 Master Chopper Pro. Covers parts identification, essential safety precautions, step-by-step instructions for chopping, slicing, spiralizing, juicing, and egg preparation, as well as cleaning, stain removal, storage, and disposal.</p>    |
|  <p><b>FULLSTAR</b><br/>Kitchen Innovation</p> <p><b>EASY KITCHEN<br/>EASY LIFE</b></p> <p>2024 RANGE</p> | <p><a href="#">Fullstar Kitchen Gadgets: Easy Kitchen, Easy Life - 2024 Range</a></p> <p>Explore the Fullstar 2024 range of innovative kitchen gadgets designed to make meal preparation easier and more enjoyable. Discover choppers, slicers, spiralizers, salad spinners, graters, and more for a simpler, healthier kitchen life.</p>  |
|  <p><b>JONSCOOK</b></p>   | <p><a href="#">Jonscook Rapid Mandoline Slicer Instruction Manual and Recipe Guide</a></p> <p>Comprehensive instruction manual and recipe guide for the Jonscook Rapid Mandoline Slicer, detailing assembly, usage for various cuts (slicing, matchstick, julienne, dice, chop), cleaning, storage, and featuring recipes for Creamy Cucumber Salad and Cucumber and Tomato Chopped Salad.</p> |

|  |  |
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|  <p><b>User Guide</b> </p> <p><b>8-in-1 Vegetable Chopper Mandoline Slicer</b><br/>NB8VGCHMNSA</p> | <p><a href="#"><b>Kogan 8-in-1 Vegetable Chopper Mandoline Slicer User Guide</b></a></p> <p>User guide for the Kogan 8-in-1 Vegetable Chopper Mandoline Slicer (Model NB8VGCHMNSA). Learn how to safely operate, clean, and maintain your kitchen gadget for efficient vegetable preparation, including dicing, slicing, shredding, and grating.</p>                           |
|  <p><b>Mueller</b><br/>V-PRO 5-BLADE<br/>MANDOLINE SLICER</p>  | <p><a href="#"><b>Mueller V-PRO 5-Blade Mandoline Slicer User Manual &amp; Instructions</b></a></p> <p>Comprehensive user manual for the Mueller V-PRO 5-Blade Mandoline Slicer, covering safety instructions, parts overview, usage, best practices, cleaning, storage, and warranty information. Includes detailed descriptions of all components and operational steps.</p> |