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Fullstar 7-in-1 Mandoline Slicer Instruction Manual

Model: Mandoline Slicer 7-in-1

1. SAFETY INFORMATION

Your Fullstar Mandoline Slicer features extremely sharp stainless steel blades. Always exercise caution when handling and operating the device. Failure to follow safety instructions can result in serious injury.

- **Always use the provided finger guard:** This tool is designed to protect your hands from the blades during operation.
- **Wear the protective glove:** The included protective glove offers an additional layer of safety for your non-slicing hand.
- **Keep fingers away from blades:** Never touch the blades directly.
- **Store blades safely:** Utilize the included blade box for secure storage of unused blades.
- **Keep out of reach of children:** This product is not a toy and should be stored away from children.
- **Material safety:** The ABS plastic components are non-toxic and BPA-free.

2. PACKAGE CONTENTS

Verify that all components are present in your package:

- Mandoline Slicer Base with integrated blade
- Collection Container
- Food Holder / Finger Guard
- Protective Glove
- Cleaning Brush
- Drain Basket
- Silicone Non-Slip Mat
- Interchangeable Blades (6 types):

- Julienne Blade
- Wavy Blade
- 5mm Mandoline Slicer Blade
- 2mm Mandoline Slicer Blade
- Grater Blade
- Zester Blade

3. SETUP

1. **Unpack Components:** Carefully remove all parts from the packaging.
2. **Wash Before First Use:** Wash all components with warm, soapy water before initial use. Rinse thoroughly and dry.
3. **Assemble Base:** Place the mandoline slicer base securely onto the collection container. Ensure it is stable.
4. **Secure Placement:** Position the assembled unit on a flat, stable surface. For added stability, place the silicone non-slip mat underneath the collection container.
5. **Insert Desired Blade:** Select the appropriate blade for your task and carefully insert it into the designated slot on the mandoline base. Ensure it clicks into place securely.



Figure 1: Assembled Fullstar Mandoline Slicer with its components. The main unit is shown with cucumber slices, and various interchangeable blades are displayed in the top right corner.

4. OPERATING INSTRUCTIONS

Follow these steps for safe and effective operation:

- 1. Prepare Produce:** Wash and peel your fruits or vegetables as needed. For round items, it is recommended to cut them in half to create a flat surface for easier and safer slicing.
- 2. Wear Safety Gear:** Put on the protective glove on your non-slicing hand. Secure the food item onto the prongs of the food holder/finger guard.
- 3. Position Food:** Place the food holder with the attached produce onto the mandoline blade.
- 4. Slice/Grate:** With firm, even pressure, slide the food holder down the mandoline track, moving the produce across the blade. Repeat until the desired amount is processed.
- 5. Collect Processed Food:** The sliced or grated food will fall directly into the collection container below. Empty the container periodically to prevent overflow and maintain stability.



Figure 2: Proper use of the mandoline slicer, demonstrating the use of the protective glove and food holder for safety while slicing a cucumber.

5. BLADE USAGE GUIDE

The Fullstar 7-in-1 Mandoline Slicer includes six interchangeable blades for various cutting styles:

- **Julienne Blade:** Creates thin, matchstick-like strips, ideal for salads or stir-fries.
- **Wavy Blade:** Produces decorative wavy or crinkle cuts for chips or garnishes.
- **5mm Mandoline Slicer Blade:** For thicker slices of vegetables and fruits.
- **2mm Mandoline Slicer Blade:** For thinner, more delicate slices.
- **Grater Blade:** For fine grating of cheese, vegetables, or chocolate.
- **Zester Blade:** For creating fine zest from citrus fruits.



Figure 3: Overview of the six interchangeable blades and the types of cuts they produce, including julienne, wavy, various slice thicknesses, grated, and zested.

6. CLEANING AND MAINTENANCE

Proper cleaning ensures longevity and hygiene of your mandoline slicer.

- **Immediate Cleaning:** Clean the unit immediately after use to prevent food from drying onto the blades and surfaces.
- **Dishwasher Safe:** Most components of the Fullstar Mandoline Slicer are dishwasher safe (top rack recommended).
- **Hand Washing Blades:** For blades, hand washing is recommended. Use the provided cleaning brush to safely remove food particles. **Never place blades in soapy water where they cannot be seen.**
- **Rinsing:** Rinse all parts thoroughly under running water.
- **Drying:** Allow all components to air dry completely before storing.



Figure 4: The included drain basket, useful for rinsing and draining processed foods, and can be used during cleaning.

7. STORAGE

The Fullstar Mandoline Slicer is designed for compact storage.

- Ensure all components are clean and dry before storage.
- Store all interchangeable blades in the provided blade storage box to prevent loss and ensure safety.
- The entire unit can be disassembled and stored compactly in a cupboard or drawer.

8. TROUBLESHOOTING

- **Slicing Difficulty:** Ensure the blade is clean and properly inserted. For harder vegetables, apply consistent, firm pressure.
- **Food Slipping:** Always use the food holder/finger guard. For round vegetables, cut them in half to create a stable, flat surface.
- **Unit Wobbling:** Ensure the mandoline base is securely attached to the collection container and placed on a flat, stable surface. Use the silicone non-slip mat for extra stability.
- **Messy Slicing:** Empty the collection container frequently to prevent overfilling, which can cause food

to spill.

9. SPECIFICATIONS

Brand	fullstar
Product Dimensions	12.4" L x 5.31" W x 5.9" H
Material	Stainless Steel (Blades), ABS Plastic (Body)
Color	White
Special Feature	Multipurpose, 7-in-1 functionality
Recommended Uses	Vegetable, Fruit, Cheese
Product Care Instructions	Dishwasher Safe (most parts)
Item Weight	1.54 pounds (0.7 Kilograms)
Operation Mode	Manual
Model Number	Mandoline Slicer

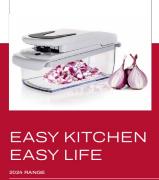
10. WARRANTY AND SUPPORT

For any questions, issues, or support regarding your Fullstar Mandoline Slicer, please do not hesitate to contact the seller directly through Amazon. The seller aims to respond to inquiries within 24 hours. Please refer to your purchase documentation for specific warranty details, if applicable.

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Related Documents - Mandoline Slicer 7-in-1

 <p>The image shows the front cover of the Fullstar 13 IN 1 Master Chopper Pro User Manual. The cover is white with the 'fullstar' logo at the top. Below it, the text '13 IN 1 MASTER CHOPPER PRO' and 'User Manual' is printed. A small diagram of the chopper with various attachments is shown in the center. A detailed parts list is printed at the bottom of the cover.</p>	<p>Fullstar 13 IN 1 Master Chopper Pro User Manual: Setup, Usage, and Safety</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>
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	<p><u>Mueller V-PRO 5-Blade Mandoline Slicer User Manual & Instructions</u></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>
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