

## fullstar 11-en-1 Blanc

# Fullstar 11-in-1 Mandoline Slicer Instruction Manual

MODEL: 11-EN-1 BLANC

Brand: Fullstar

## 1. INTRODUCTION

Welcome to the Fullstar 11-in-1 Mandoline Slicer. This versatile kitchen gadget is designed to simplify your food preparation tasks, offering multiple functions including slicing, grating, spiralizing, and more. Please read this manual thoroughly before first use to ensure safe and efficient operation and to maximize the lifespan of your product.

Your Fullstar Mandoline Slicer is crafted from durable, non-toxic, and BPA-free ABS plastic with razor-sharp stainless steel blades, ensuring high quality and performance.

## 2. IMPORTANT SAFETY GUIDELINES

- **Always Use Protective Gear:** The blades are extremely sharp. Always use the included fingerguard and protective glove when operating the slicer to prevent injuries.
- **Keep Fingers Away:** Never touch the blades directly with your bare hands. Use the cleaning tool provided for blade maintenance.
- **Stable Surface:** Ensure the mandoline slicer is placed on a stable, flat, and non-slip surface during use. The non-slip base helps prevent movement.
- **Proper Insertion:** Ensure all attachments and blades are securely inserted before beginning operation.
- **Children and Pets:** Keep the product and its components out of reach of children and pets.
- **Intended Use:** Use the product only for its intended purpose of slicing, grating, and preparing food.



**ALWAYS  
USE THE  
PROTECTIVE  
GLOVE**

Included

## MANDOLINE BLADES

5mm, 2 mm & Wavy



Image: Always use the protective glove and fingerguard for safety.

### 3. PRODUCT COMPONENTS

Your Fullstar 11-in-1 Mandoline Slicer comes with a comprehensive set of components designed for various food preparation needs:

- **Main Slicer Unit:** The primary frame with a slot for interchangeable blades and a collection container.
- **Collection Container:** A clear container that fits beneath the slicer to catch prepared food, ensuring no mess.
- **Interchangeable Blades:** Includes blades for 5mm and 2mm mandoline slicing, wavy cuts, ribbon cuts, spiral cuts, julienne, zesting, egg slicing, grating, and juicing.
- **Fingerguard:** A safety holder with prongs to secure food items while slicing, protecting your fingers.
- **Protective Glove:** A cut-resistant glove for added hand protection during operation.
- **Blade Organizer:** A compact storage box to keep all blades organized and safe.
- **Cleaning Tool:** A small brush designed to safely clean food residue from the blades and crevices.

- **Handy Peeler:** An additional peeler for preparing fruits and vegetables.



Image: Overview of the Fullstar 11-in-1 Mandoline Slicer and its components.





Image: Detailed view of all interchangeable blades.

## 4. SETUP AND ASSEMBLY

- 1. Unpack Components:** Carefully remove all parts from the packaging.
- 2. Wash Before Use:** Wash all components with warm, soapy water before initial use. Rinse thoroughly and dry.
- 3. Assemble Base:** Place the collection container on a stable surface.
- 4. Attach Main Unit:** Securely place the main slicer unit on top of the collection container. Ensure it sits firmly and does not wobble.
- 5. Insert Desired Blade:** Select the appropriate blade for your task. Carefully slide the chosen blade into the designated slot on the main slicer unit until it clicks into place. Ensure it is fully seated and stable.

6. **Prepare Food:** Peel and trim your food item as needed.

## 5. OPERATING INSTRUCTIONS

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### 5.1. Slicing (Mandoline Blades)

For uniform slices of vegetables and fruits:

1. Wear the protective glove on your non-dominant hand.
2. Secure the food item onto the fingerguard's prongs.
3. Place the fingerguard with the food item onto the mandoline blade.
4. Apply gentle, even pressure and slide the food item back and forth over the blade. The sliced pieces will fall into the collection container below.



## MANDOLINE BLADES

5mm, 2 mm & Wavy



Image: Slicing a cucumber with the mandoline blade and protective glove.

### 5.2. Grating and Zesting



For grating cheese, vegetables, or zesting citrus:

1. Insert the desired grater or zester blade into the main unit.
2. Hold the food item firmly (use the protective glove if needed for smaller items).
3. Rub the food item across the grating surface in a back-and-forth motion.



## GRATING BLADES

Julienne, Grater & Zester



Image: Grating cheese using the grater blade.

### 5.3. Spiralizing and Ribbon Cutting

To create vegetable noodles or decorative ribbons:

1. Select the spiral or ribbon blade and insert it into the main unit.
2. For spiralizing, insert the end of a firm vegetable (like zucchini or carrot) into the center of the spiralizer cone.
3. Twist the vegetable while applying downward pressure to create spirals. For ribbon cuts, use the appropriate attachment and technique as shown in the product illustrations.



# SPIRALIZER BLADES

Ribbon & Spiral



Image: Creating zucchini spirals.

## 5.4. Juicing and Egg Slicing

For fresh juice or perfectly sliced eggs:

- **Juicing:** Insert the juicer attachment. Place half of a citrus fruit onto the reamer and twist while applying pressure to extract juice.
- **Egg Slicing:** Insert the egg slicer blade. Place a peeled hard-boiled egg onto the grid and press down firmly with the top part of the slicer to create even slices.





## SPECIALTY BLADES

Juicer & Egg Slicer



Image: Using the juicer attachment.

## 6. CARE AND MAINTENANCE

### 6.1. Cleaning

Proper cleaning ensures hygiene and extends the life of your slicer:

- **Dishwasher Safe:** All components of the Fullstar Mandoline Slicer are dishwasher safe for convenient cleaning.
- **Hand Washing:** For best results and to prolong blade sharpness, hand washing is recommended. Use warm, soapy water.
- **Use Cleaning Tool:** Utilize the provided cleaning brush to remove stubborn food particles from the blades and hard-to-reach areas. Never use your fingers to clean the blades.
- **Rinse Thoroughly:** After washing, rinse all parts thoroughly to remove soap residue.
- **Dry Completely:** Ensure all components are completely dry before storing to prevent rust on stainless steel blades.



# HANDY PEELER

Ribbon & Julienne



# BLADE ORGANIZER

Mess Free

Image: Cleaning brush for thorough cleaning.

## 6.2. Storage

Store your slicer properly to keep it safe and organized:

- **Disassemble:** Disassemble the main unit from the collection container.
- **Blade Organizer:** Store all interchangeable blades in the included blade organizer. This keeps them safe and prevents accidental cuts.
- **Compact Storage:** The entire unit can be fully disassembled for compact storage, saving space in your kitchen.



Image: Blade organizer for safe and tidy storage.

## 7. TROUBLESHOOTING

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If you encounter any issues with your Fullstar Mandoline Slicer, please refer to the following common problems and solutions:

- **Difficulty Slicing:**

- Ensure the blade is correctly inserted and locked into place.
- Verify that the food item is properly secured with the fingerguard.
- Some very soft or overripe foods may be difficult to slice thinly. Try firmer produce.

- **Slicer Moves During Use:**

- Ensure the slicer is placed on a clean, dry, and flat surface. The non-slip base works best on such surfaces.
- Apply even downward pressure while slicing.

- **Food Gets Stuck:**

- Use the cleaning brush to clear any accumulated food from the blades or unit.
- Ensure food pieces are not too large for the slicing area.

## 8. PRODUCT SPECIFICATIONS

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Feature	Detail
Brand	fullstar
Product Dimensions	0.58"L x 0.58"W x 1.57"H








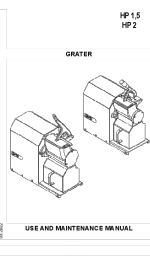
Material	Stainless Steel (Blades), ABS Plastic (Body)
Color	White
Special Feature	Multipurpose
Recommended Uses	Egg, Cheese, Vegetable
Product Care Instructions	Dishwasher Safe
Blade Material	Stainless Steel
Item Weight	1.54 pounds (0.7 Kilograms)
Blade Length	11 Inches
Blade Shape	V-Shape
Operation Mode	Manual
Manufacturer	fullstar
Country of Origin	China
Item Model Number	11-en-1 Blanc

## 9. WARRANTY AND SUPPORT

Your Fullstar Mandoline Slicer is backed by our satisfaction promise, ensuring quality and reliability. For any questions, concerns, or support needs, please visit the official Fullstar store or contact customer service through your purchase platform.

Visit the [Fullstar Store](#) for more products and information.

### Related Documents - 11-en-1 Blanc

 <p>Fullstar 13 IN 1 MASTER CHOPPER PRO User Manual</p> <p>13 IN 1 MASTER CHOPPER PRO User Manual</p> <p>1. Collecting container 2. Chopping blade 3. Pusher 4. Feeder and collection bowl 5. Slicing blade 6. Slicing guide 7. Slicing guide 8. Feeder 9. Slicing guide 10. Slicing guide 11. Slicing guide 12. Slicing guide 13. Slicing guide 14. Slicing guide 15. Slicing guide 16. Slicing guide 17. Slicing guide 18. Slicing guide 19. Slicing guide 20. Slicing guide 21. Slicing guide 22. Slicing guide 23. Slicing guide 24. Slicing guide 25. Slicing guide 26. Slicing guide 27. Slicing guide 28. Slicing guide 29. Slicing guide 30. Slicing guide 31. Slicing guide 32. Slicing guide 33. Slicing guide 34. Slicing guide 35. Slicing guide 36. Slicing guide 37. Slicing guide 38. Slicing guide 39. Slicing guide 40. Slicing guide 41. Slicing guide 42. Slicing guide 43. Slicing guide 44. Slicing guide 45. Slicing guide 46. Slicing guide 47. Slicing guide 48. Slicing guide 49. Slicing guide 50. Slicing guide 51. Slicing guide 52. Slicing guide 53. Slicing guide 54. Slicing guide 55. Slicing guide 56. Slicing guide 57. Slicing guide 58. Slicing guide 59. Slicing guide 60. Slicing guide 61. Slicing guide 62. Slicing guide 63. Slicing guide 64. Slicing guide 65. Slicing guide 66. Slicing guide 67. Slicing guide 68. Slicing guide 69. Slicing guide 70. Slicing guide 71. Slicing guide 72. Slicing guide 73. Slicing guide 74. Slicing guide 75. Slicing guide 76. Slicing guide 77. Slicing guide 78. Slicing guide 79. Slicing guide 80. Slicing guide 81. Slicing guide 82. Slicing guide 83. Slicing guide 84. Slicing guide 85. Slicing guide 86. Slicing guide 87. Slicing guide 88. Slicing guide 89. Slicing guide 90. Slicing guide 91. Slicing guide 92. Slicing guide 93. Slicing guide 94. Slicing guide 95. Slicing guide 96. Slicing guide 97. Slicing guide 98. Slicing guide 99. Slicing guide 100. Slicing guide</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>User Guide kogan.com</p> <p>8-in-1 Vegetable Chopper Mandoline Slicer</p>	<p><a href="#">Kogan 8-in-1 Vegetable Chopper Mandoline Slicer User Guide</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>Gourmia GMS100</p>	<p><a href="#">Gourmia GMS100 5-in-1 Electrical Mandoline Slicer User Manual</a></p> <p>User manual for the Gourmia GMS100 5-in-1 Electrical Mandoline Slicer, covering safety precautions, product specifications, usage instructions, cleaning and care, and useful tips for best results.</p>
 <p>Trendygood 16-in-1 Vegetable Chopper</p>	<p><a href="#">Trendygood 16-in-1 Vegetable Chopper: Features, Instructions &amp; Care Guide</a></p> <p>Discover the Trendygood 16-in-1 Vegetable Chopper. This guide covers its features, accessories, usage instructions for dicing, slicing, and grating, safety precautions, and maintenance tips. Perfect for everyday kitchen tasks.</p>
 <p>CHEFMAN 6-IN-1 SPIRALIZING FOOD PREP KIT USER GUIDE</p>	<p><a href="#">Chefman 6-in-1 Spiralizing Food Prep Kit User Guide</a></p> <p>Comprehensive user guide for the Chefman 6-in-1 Spiralizing Food Prep Kit, covering safety instructions, features, assembly and operation for spiralizing, chopping, blending, and whisking functions, cleaning, maintenance, and warranty information.</p>
 <p>SIRMAN GRATER HP 1.5 HP 2 USE AND MAINTENANCE MANUAL</p>	<p><a href="#">Sirman Grater HP 1.5 &amp; HP 2 Use and Maintenance Manual</a></p> <p>Comprehensive use and maintenance manual for the Sirman Grater models HP 1.5 and HP 2. This guide provides detailed information on installation, operation, safety precautions, technical specifications, maintenance procedures, and troubleshooting for these professional grating machines.</p>