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> [Fullstar Original Pro Chopper 4-in-1 Vegetable and Fruit Slicer Instruction Manual](#)

Fullstar Original Pro Chopper 4-in-1 Black

Fullstar Original Pro Chopper 4-in-1 Instruction Manual

Model: Original Pro Chopper 4-in-1 Black
Brand: Fullstar

1. INTRODUCTION

The Fullstar Original Pro Chopper 4-in-1 is a versatile kitchen tool designed to simplify vegetable and fruit preparation. This manual provides essential information for safe and effective use, assembly, operation, and maintenance of your chopper.

fullstar

The Original Pro Chopper



Engineered for Lasting Performance

Image: The Fullstar Original Pro Chopper, showcasing its main unit and several interchangeable blades and accessories, ready for use on a kitchen counter.

2. PACKAGE CONTENTS

Your Fullstar Original Pro Chopper 4-in-1 package includes the following components:

- Chopper Lid with Integrated Pusher
- Collection Container (5-cup / 1.2L capacity)
- Fine Dicer Blade (1/4 inch)
- Medium Dicer Blade (1/2 inch)
- Ribbon Blade (for spiralizing)
- Spiral Blade (for spiralizing)
- Cleaning Brush
- Safety Glove (recommended for handling blades)

4 Precision Cuts

Fine dicer ¼ in



Medium dicer ½ in



Ribbon blade



Spiral blade



Image: A visual representation of the four primary cutting options: a fine dicer for small cubes, a medium dicer for larger cubes, a ribbon blade for thin strips, and a spiral blade for spiralized vegetables.

3. SAFETY INSTRUCTIONS

WARNING: Blades are extremely sharp. Handle with extreme care to prevent injury.

- Always use the provided safety glove when handling or cleaning the blades.
- Keep fingers away from the blades during operation and cleaning.
- Ensure the chosen blade is securely locked into the chopper base before use.
- Keep the appliance out of reach of children.
- Do not attempt to chop extremely hard foods that may damage the blades or unit.
- Always wash the chopper and its attachments thoroughly before first use.



Image: A hand wearing a protective safety glove, illustrating the recommended practice for handling the sharp blades of the chopper to prevent injuries.

4. SETUP

1. Unpack all components and wash them thoroughly before initial use.
2. Place the clear collection container on a stable, flat surface.
3. Open the chopper lid.
4. Select the desired blade (fine dicer, medium dicer, ribbon, or spiral).
5. Carefully align the chosen blade with the slots in the chopper base and press down until it clicks securely into place.
6. Ensure the blade is locked by sliding the lock mechanism if available on your model.

Your browser does not support the video tag.

Video: Official Fullstar demonstration on how to set up and use the 4-in-1 Vegetable Chopper, including blade insertion and locking mechanisms.

5. OPERATING INSTRUCTIONS

5.1 Dicing Vegetables/Fruits

1. Prepare your food: Peel fruits and vegetables with thick skin (e.g., cucumbers, carrots). Remove stems and trim ends. Cut larger items into pieces that fit onto the blade grid.
2. Place the prepared food onto the center of the selected dicer blade.
3. Firmly and quickly press down the chopper lid. The food will be pushed through the blades and collected in the container below.
4. Repeat until all food is diced.



Image: A red onion being pressed through the dicer blade, demonstrating the dicing action and the collection of chopped pieces in the container.

5.2 Spiralizing Vegetables

1. For spiralizing, ensure the ribbon or spiral blade is securely installed.
2. Insert a firm, cylindrical vegetable (e.g., zucchini, carrot) into the spiralizer opening.
3. Apply gentle pressure while twisting the vegetable clockwise. The spiralized ribbons or noodles will fall into the collection container.
4. Use the spiked grip at the other end of the vegetable for better control as it shortens.

6. CLEANING AND MAINTENANCE

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

- **Dishwasher Safe:** All parts of the Fullstar Original Pro Chopper and its attachments are dishwasher safe. Place them on the top rack for best results.
- **Hand Washing:** For hand washing, use warm, soapy water.
- **Removing Stuck Debris:** Use the provided cleaning brush for hard-to-reach areas and stuck food. For the spiralizer blades, the brush is particularly useful. Do not use the brush on the dicer blades as it may damage them.
- **Disassembly for Cleaning:** To thoroughly clean the top rack of the chopper, push inside the locks and separate the parts. To reassemble, hold the locks down and push the parts back together until they click.
- Ensure all parts are completely dry before storing to prevent rust or damage.



Fullstar is a brand that maintains a strong bias for high-quality and Affordable Kitchenware - redefining happiness in cooking and food preparations today.

Our Customers' Satisfaction is the heart of our brand. Thus, we excel in our customer support most especially in the prompt delivery of our products.

We are a pool of highly skilled, driven, creative, and innovative people who work tirelessly to make your kitchen chores a delight.

Image: The Fullstar Pro Chopper's components, including the main unit, blades, and cleaning tools, are shown inside a dishwasher, highlighting its dishwasher-safe feature.

7. TROUBLESHOOTING

- **Food not dicing properly:** Ensure the food item is cut to a size that fits the blade grid. Apply firm and quick pressure. Very hard vegetables may require more force or pre-cutting.
- **Blades seem dull:** The blades are made of rust-resistant 420 stainless steel and are designed to stay sharp. If performance degrades, ensure no food debris is lodged in the blades.
- **Difficulty cleaning:** Utilize the provided cleaning brush for hard-to-reach areas and stuck food. For dicer blades, use the cleaning fork to push out trapped pieces.

8. SPECIFICATIONS

Feature	Detail
Brand	Fullstar
Model	Original Pro Chopper 4-in-1 Black
Product Dimensions	10.98"L x 4.96"W x 4.96"H
Material	Stainless Steel (Blades), BPA-free Plastic (Body)
Color	Black
Special Feature	Multipurpose, Built-in Catch Tray, Non-skid Base

Recommended Uses	Vegetable and Fruit Chopping, Dicing, Spiralizing
Product Care Instructions	Dishwasher Safe (Top Rack)
Item Weight	2.16 Pounds
Operation Mode	Manual

9. WARRANTY AND SUPPORT

Fullstar products are designed for quality and durability. For any questions, concerns, or warranty information, please refer to the contact details provided on the product packaging or the official Fullstar website. Keep your purchase receipt for warranty claims.