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Fullstar 6-in-1 Vegetable Chopper & Mandoline Slicer Instruction Manual

Model: Fullstar Mini Onion Chopper Solid Black | Brand: Fullstar

INTRODUCTION

Welcome to your new Fullstar 6-in-1 Vegetable Chopper & Mandoline Slicer. This versatile kitchen gadget is designed to simplify your meal preparation by offering multiple cutting options in one compact device. It's perfect for dicing, slicing, and grating various fruits and vegetables quickly and efficiently.

Please read this manual thoroughly before first use to ensure safe and optimal operation.

PRODUCT COMPONENTS

- Main Chopper Unit with Hinged Lid
- 1.2L Capacity Catch Tray
- 6 Interchangeable Stainless Steel Blades:
 - Medium Dicer Blade
 - Fine Dicer Blade
 - Julienne Blade
 - Slicer Blade
 - Grater Blade
 - Coarse Shredder Blade
- 1 Cleaning Brush & Scraper
- 1 Finger Guard (for mandoline use)



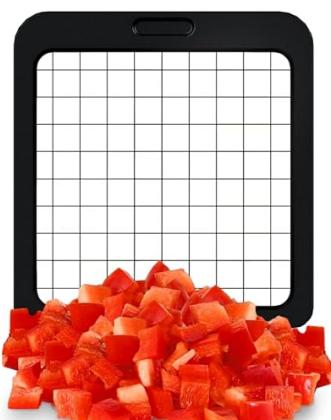
An overview of the Fullstar 6-in-1 Vegetable Chopper and Mandoline Slicer, showcasing all included components: the main unit with lid, the clear catch tray, various interchangeable blades, a cleaning brush, and a finger guard.

FULLSTAR

**6 Extra Sharp
Stainless Steel Blades**



Medium Dicer



Fine Dicer



Julienne Blade



Slicer Blade



Grater



Coarse Shredder

Detailed view of the six extra-sharp stainless steel blades included with the Fullstar chopper: Medium Dicer, Fine Dicer, Julienne Blade, Slicer Blade, Grater, and Coarse Shredder.

SETUP AND ASSEMBLY

Before first use, wash all components with warm, soapy water. Rinse thoroughly and dry completely.

To assemble the chopper:

1. Place the clear 1.2L capacity catch tray on a stable, flat surface.
2. Position the main chopper unit (with the hinged lid) securely on top of the catch tray. Ensure it clicks into place.
3. Select the desired blade insert. Gently align the blade with the opening in the main unit and press down until it is firmly seated.
4. For mandoline functions, ensure the mandoline base is correctly inserted into the main unit.

FULLSTAR

Compact Design with Everything You Need!



1.2L Capacity Catch Tray

1 Cleaning Brush & Scraper



1 Finger Guard



6 Interchangeable Blades



BPA Free



100% Food Safe



Dishwasher Safe

Step-by-step visual guide for assembling the Fullstar chopper. Top images show inserting a dicing blade and closing the lid for chopping. Bottom images show inserting a mandoline blade and using the finger guard for slicing.

OPERATING INSTRUCTIONS

Chopping/Dicing

Select either the Medium Dicer or Fine Dicer blade. Insert it into the main unit.

Place the vegetable or fruit (e.g., onion, potato, bell pepper) onto the blade. Ensure the item is cut to a size that fits within the blade's grid.

Firmly and quickly press down on the hinged lid. The blades will cut the food, and the chopped pieces will fall into the catch tray below.

This video demonstrates the chopping and dicing functions of the Fullstar 6-in-1 Compact Chopper, showing how to quickly and precisely chop vegetables like onions and bell peppers into uniform pieces.

Slicing/Juliennning/Grating

For slicing, juliennning, or grating, remove any dicing blades. Insert the desired mandoline blade (Slicer, Julienne, Grater, or Coarse Shredder) into the designated slot on the main unit.

Always use the provided finger guard when operating the mandoline blades to protect your hands. Secure the food item onto the prongs of the finger guard.

Glide the food item, held by the finger guard, back and forth across the blade with even pressure. The sliced/grated food will collect in the tray.

FULLSTAR

Sharp stainless steel blades

Sturdy ABS container

Finger guard for safety

Fullstar quality

Designed to Last



Image illustrating the durable ABS plastic construction and the use of the finger guard for safety during operation, ensuring hands are protected from sharp blades.

CARE AND MAINTENANCE

The Fullstar Vegetable Chopper and all its attachments are designed for easy cleaning and are dishwasher safe.

For manual cleaning:

1. Disassemble all parts.
2. Use the included cleaning brush and scraper to remove any food residue from the blades and unit. Be extremely careful when handling sharp blades.
3. Wash all components with warm, soapy water.

4. Rinse thoroughly and allow to air dry completely before reassembling or storing.

This video demonstrates the ease of cleaning the Fullstar chopper, showing how to use the included cleaning tools and highlighting that the product and its attachments are dishwasher safe.

TROUBLESHOOTING

Food Not Chopping Evenly:

- Ensure the food item is cut to a size that fits the blade grid. Overfilling or using pieces too large can lead to uneven cuts.
- Apply firm and even pressure when pressing down the lid.

Difficulty Pressing Down Lid:

- Some harder vegetables (e.g., carrots, potatoes) may require more force. Ensure the vegetable is positioned correctly and consider pre-cutting into smaller, manageable pieces if necessary.
- Check that no food is jammed under the blade or in the hinges.

Blades Seem Dull:

- The 420 stainless steel blades are designed to retain sharpness. If performance degrades, ensure blades are clean and free of residue. Avoid cutting extremely hard items that are not suitable for the chopper.

PRODUCT SPECIFICATIONS

Feature	Detail
Brand	Fullstar
Model Number	Fullstar Mini Onion Chopper Solid Black
Product Dimensions	10.8" L x 4.9" W x 3.1" H
Material	Stainless Steel (Blades), ABS Plastic (Body)
Color	Black
Special Feature	Interchangeable Blades
Recommended Uses	Cheese, Vegetable
Care Instructions	Dishwasher Safe
Item Weight	1.5 Pounds
Operation Mode	Manual
Country of Origin	China

WARRANTY AND SUPPORT

Fullstar products are designed with premium, BPA-free materials for your safety and durability. For any questions, concerns, or warranty claims, please refer to the contact information provided on the product packaging or visit the official Fullstar website.