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fullstar All in 1 Black

Fullstar Vegetable Chopper and Spiralizer Instruction Manual

Model: All in 1 Black

PRODUCT OVERVIEW

The Fullstar Vegetable Chopper and Spiralizer is a versatile kitchen tool designed to simplify meal preparation. It combines the functionality of a chopper and a mandoline, offering multiple cutting options for various fruits and vegetables. This all-in-one device aims to maximize kitchen space and minimize prep time, making healthy cooking more accessible.

Key features include dual-lid versatility, an ultimate cutting kit with 8 precision-engineered blades, an innovative cleaning pusher grid, and superior safety and convenience features like a non-slip base and ergonomic handle. It also comes with a spacious catch tray for immediate storage of prepped ingredients.

WHAT'S INCLUDED

Your Fullstar Vegetable Chopper and Spiralizer package includes the following components:

- Main Chopper Unit with Dual Lids (one slim mandoline, one robust chopper)
- 8 Interchangeable Blades:
 - Small Dicer Blade
 - Large Dicer Blade
 - Julienne Blade
 - Coarse Grater Blade
 - Fine Grater Blade
 - Zester Blade
 - Slicer Blade
 - Exclusive Wavy Blade
- Spacious Catch Tray with Bonus Lid
- Non-slip Base
- Ergonomic Side Handle
- Cleaning Pusher Grid
- Cleaning Brush and Pick Tool



Image: All components of the Fullstar Vegetable Chopper and Spiralizer, including the main unit, various blades, and cleaning tools.

SETUP

Before first use, wash all components with warm, soapy water. Rinse thoroughly and dry. Ensure all parts are completely dry before assembly.

Assembling for Chopping:

1. Place the clear catch tray on a stable, flat surface.
2. Open the main chopper lid.
3. Select the desired chopping blade (small dicer or large dicer). Carefully align the blade with the grooves in the base of the chopper lid and press it firmly into place until it clicks.
4. Ensure the blade is securely seated.

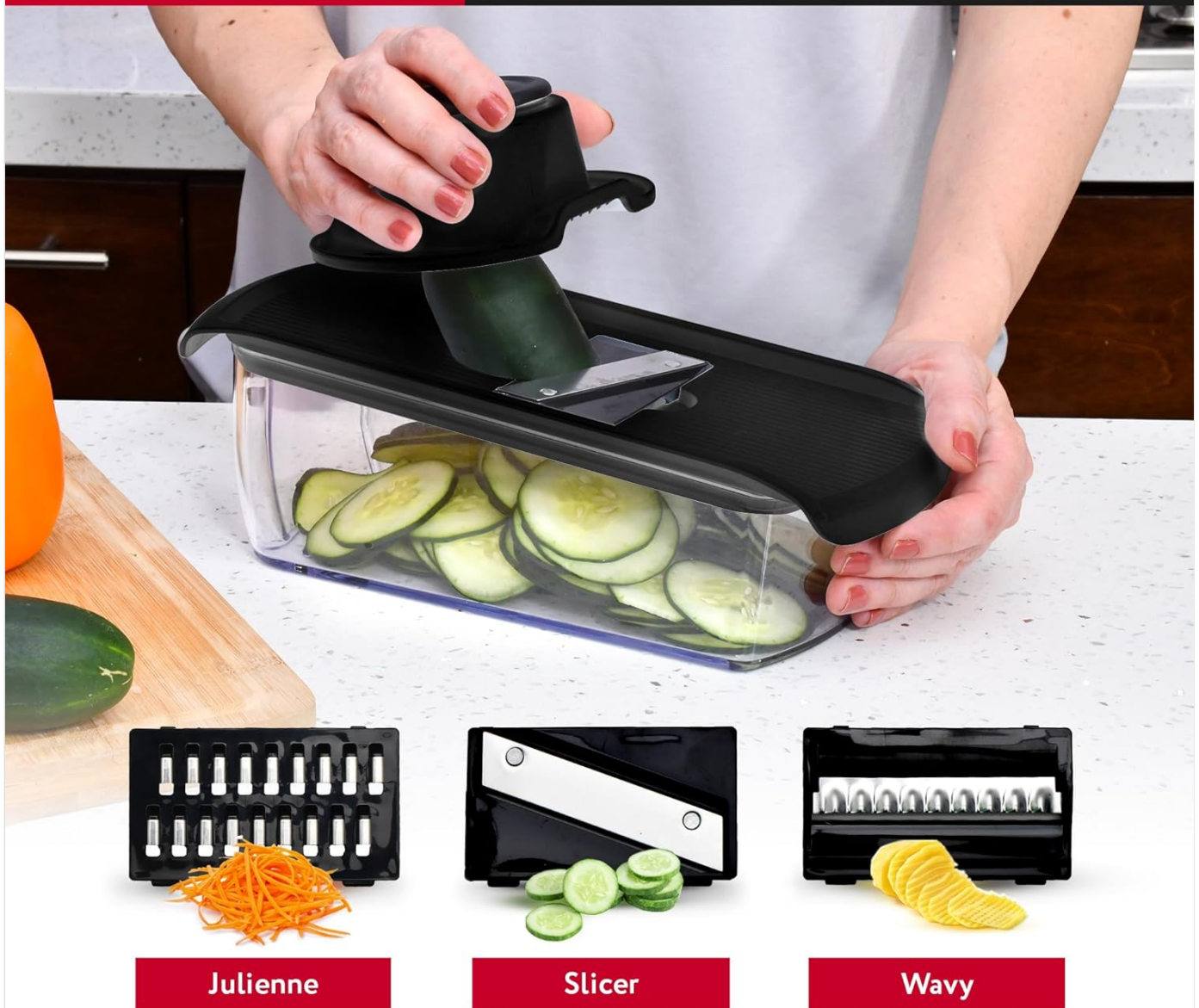
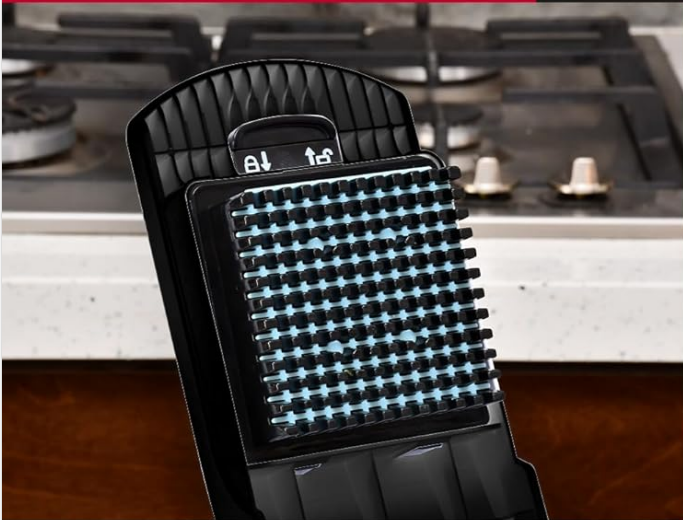


Image: Demonstrates how to insert a chopping blade into the chopper unit.

Assembling for Mandoline/Slicing/Grating/Spiralizing:

1. Place the clear catch tray on a stable, flat surface.
2. Attach the mandoline lid to the catch tray.
3. Select the desired blade (julienne, coarse grater, fine grater, zester, slicer, or wavy blade). Carefully slide the chosen blade into the designated slot on the mandoline lid until it is secure.
4. For spiralizing, insert the spiralizer attachment into the appropriate opening on the mandoline lid.



1. Find cleaning grid on top of lid



2. Press button to release the blue grid



3. Push button to activate



4. Watch as grid clears residues effortlessly

Image: Shows the mandoline lid with a slicing blade inserted, ready for use.

OPERATING INSTRUCTIONS

Using the Chopper:

1. Ensure the desired chopping blade is securely installed in the chopper lid.
2. Place the food item (e.g., onion, bell pepper) onto the blade grid. For best results with harder vegetables, pre-cut them into smaller, manageable pieces that fit within the grid.
3. Firmly and quickly push down the top lid. The food will be diced and fall directly into the catch tray below.
4. Repeat as needed.

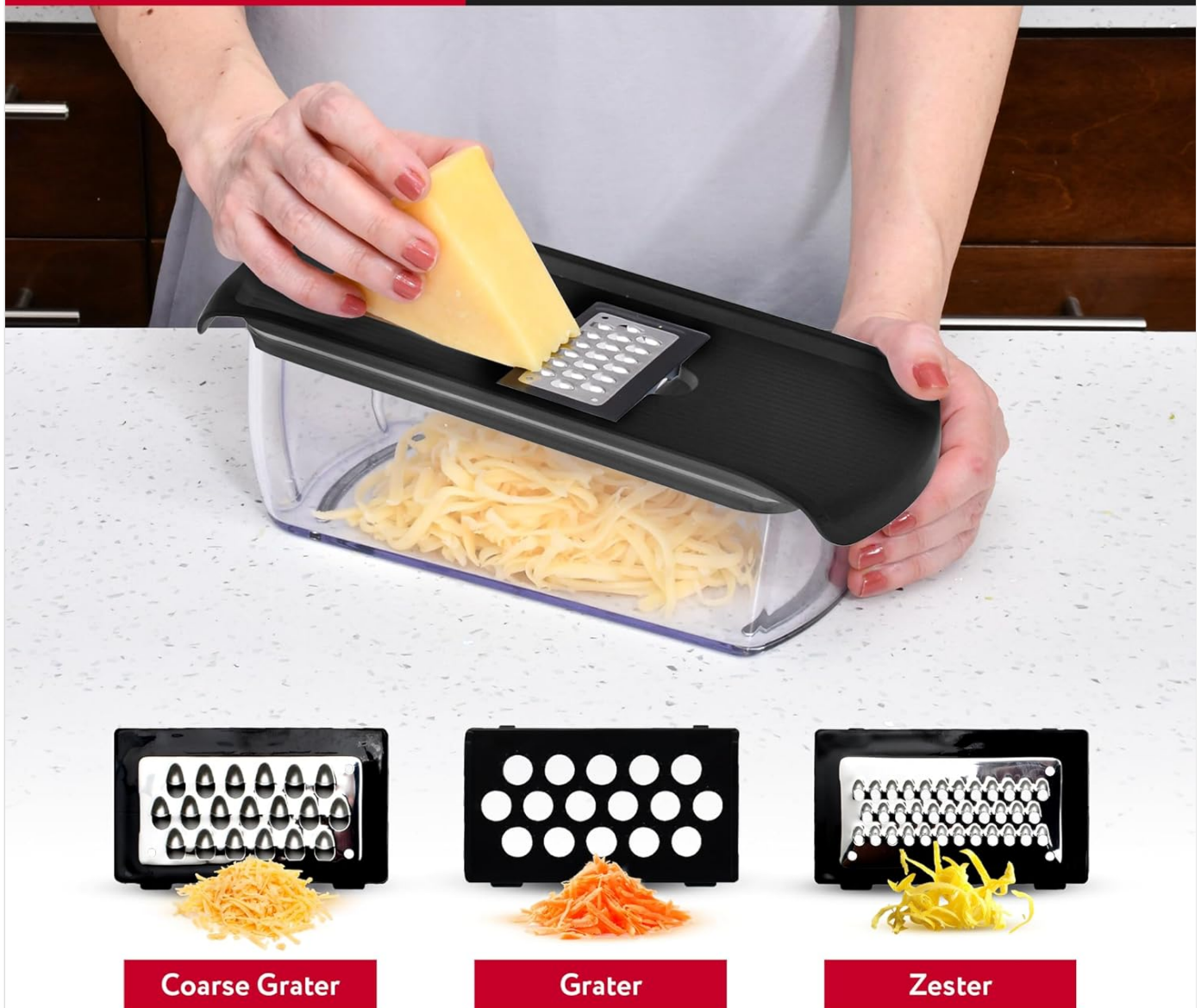


Image: Illustrates the chopping process, showing an onion being diced into the collection container.

Using the Mandoline (Slicing, Grating, Zesting, Julienne, Wavy):

1. Ensure the desired mandoline blade is securely installed in the mandoline lid.
2. For safety, always use the included food holder/finger guard when processing food. Place the food item onto the food holder's prongs.
3. Hold the food holder firmly and slide it back and forth across the blade. The sliced or grated food will collect in the tray.
4. For spiralizing, insert the vegetable (e.g., cucumber, zucchini, carrot) into the spiralizer attachment and turn it to create spirals or ribbons.



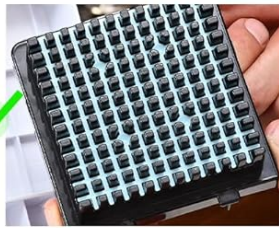
Image: Shows the mandoline in action, grating cheese directly into the collection container.

CLEANING & MAINTENANCE

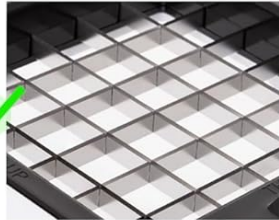
Proper cleaning and maintenance will ensure the longevity and optimal performance of your Fullstar Vegetable Chopper and Spiralizer.

- ****Disassembly:**** Carefully disassemble all components after each use.
- ****Rinsing:**** Rinse all parts under running water to remove large food particles.
- ****Cleaning Pusher Grid:**** For the chopper lid, locate the cleaning pusher grid on top. Press the button to release the blue grid, then push the button to activate it, allowing it to clear residues effortlessly.
- ****Brushing:**** Use the included cleaning brush and pick tool to remove stubborn food bits from the blades and crevices. Be extremely careful as blades are very sharp.
- ****Dishwasher Safe:**** All components are dishwasher-safe for convenient cleaning. Place them on the top rack.
- ****Drying:**** Ensure all parts are completely dry before reassembling or storing to prevent rust and maintain hygiene.
- ****Storage:**** Store all blades and attachments safely in the provided container or a designated storage area to prevent accidental cuts and keep them organized.

Self-cleaning



Razor sharp stainless steel blades



Large capacity catch tray



Safety feature



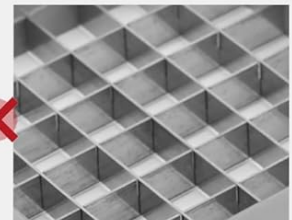
Dual lids



Manual Cleaning



Dull blades



Small capacity catch tray



No safety feature



Single lid



Image: Detail of the innovative cleaning pusher grid, designed for easy residue removal from the chopper blades.

Problem	Possible Cause	Solution
Food not chopping/slicing cleanly.	Food piece is too large or too hard; blade is not properly seated; dull blade.	Pre-cut larger or harder vegetables into smaller, manageable pieces. Ensure the blade is firmly clicked into place. If blades appear dull after extended use, consider contacting customer support for replacement options.
Food gets stuck in the blade grid.	Residue buildup; sticky food.	Immediately use the cleaning pusher grid after chopping. Utilize the included cleaning brush and pick tool to dislodge any stuck food particles. Rinse thoroughly.
Difficulty pushing down the chopper lid.	Food item is too large or too dense for the selected blade.	Ensure food items are appropriately sized for the blade. For very hard vegetables (e.g., raw carrots, potatoes), consider pre-boiling slightly or cutting into smaller, thinner pieces before chopping. Apply firm, even pressure.
Mandoline blade not cutting evenly.	Blade not securely installed; food not held evenly.	Verify the blade is fully inserted and locked into its slot. Always use the food holder/finger guard and apply even pressure across the food item.

SPECIFICATIONS

- **Brand:** Fullstar
- **Model:** All in 1 Black (B0DLGMSLYP)
- **Package Dimensions:** 11.1 x 7.48 x 4.88 inches
- **Item Weight:** 2.53 pounds
- **Manufacturer:** fullstar
- **Country of Origin:** China
- **Blade Material:** Stainless Steel
- **Operation Mode:** Manual
- **Color:** Black

WARRANTY & SUPPORT

For any questions, concerns, or support regarding your Fullstar Vegetable Chopper and Spiralizer, please contact the manufacturer directly. While specific warranty details are not provided in this manual, Fullstar is committed to customer satisfaction.

You may also refer to the product listing on Amazon for potential protection plans or extended warranty options offered by third-party providers.

For direct assistance, please visit the official Fullstar store or contact their customer service through the platform where you purchased the product.

Fullstar Store Link: Visit the Fullstar Store on Amazon