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› [Fullstar All-in-1 Mandoline Slicer and Vegetable Chopper \(FSCH01155\) Instruction Manual](#)

Fullstar FSCH01155

Fullstar All-in-1 Mandoline Slicer and Vegetable Chopper

Model: FSCH01155

INTRODUCTION

Thank you for choosing the Fullstar All-in-1 Mandoline Slicer and Vegetable Chopper. This versatile kitchen tool is designed to simplify your meal preparation by offering multiple functions including slicing, dicing, julienning, and grating. Crafted from durable, BPA-free materials and featuring sharp 420 stainless steel blades, this device ensures efficient and consistent results. Please read this manual thoroughly before first use to ensure safe and optimal operation.

SAFETY INSTRUCTIONS

- **Caution: Blades are extremely sharp.** Always handle blades with extreme care.
- Always use the provided finger guard or pusher when operating the slicer or chopper to protect your hands.
- Keep the device and all attachments out of reach of children.
- Ensure the device is placed on a stable, flat surface during use.
- Do not force food through the blades; apply steady, even pressure.
- When not in use, store all blades safely in the provided organizer.
- Avoid touching the blades directly with your fingers during cleaning. Use the cleaning tools provided.

PRODUCT COMPONENTS

Your Fullstar All-in-1 Mandoline Slicer and Vegetable Chopper includes the following components:

- Main Chopper Base with Lid
- Large Capacity Catch Container (1.2 liters)
- Medium Dicer Blade (for 1/2 inch cubes)
- Fine Dicer Blade (for 1/4 inch cubes)
- 5mm Slicer Blade
- 2mm Slicer Blade

- Coarse Grater Blade
- Fine Grater Blade
- Julienne Blade
- Fine Julienne Blade
- Spiral Blade
- Ribbon Cutter Blade
- Finger Guard / Food Holder
- Blade Organizer for safe storage
- Cleaning Brush and Scrapers

SETUP

1. Unpack all components and wash them thoroughly before first use.
2. Place the clear catch container on a stable surface.
3. For chopping functions, attach the main chopper lid securely onto the container.
4. For slicing, julienning, or grating, attach the mandoline lid onto the container.
5. Select the desired blade insert and carefully align it with the slots on the lid, then press down until it clicks securely into place.

OPERATING INSTRUCTIONS

General Usage Tips:

- Always pre-cut larger vegetables or fruits into smaller, manageable pieces that fit the blade area.
- Use the finger guard/food holder to push food through the blades, ensuring safety and consistent cuts.
- Apply firm, even pressure for best results.

Chopping and Dicing:

1. Attach the chopper lid to the container.
2. Insert either the Medium Dicer or Fine Dicer blade into the lid.
3. Place the pre-cut vegetable or fruit onto the blade.
4. Firmly press down the lid to push the food through the blades into the container.



Image: Dicing onions with the chopper's fine dicer blade.

Slicing and Julienne:

1. Attach the mandoline lid to the container.
2. Insert the desired Slicer (5mm or 2mm) or Julienne blade.
3. Place the food into the finger guard.
4. Slide the finger guard back and forth over the blade to slice or julienne the food.



Image: Slicing cucumber with the mandoline slicer.

Grating:

1. Attach the mandoline lid to the container.
2. Insert either the Coarse Grater or Fine Grater blade.
3. Place the food into the finger guard.
4. Slide the finger guard back and forth over the grater blade.

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Pro Grating Performance

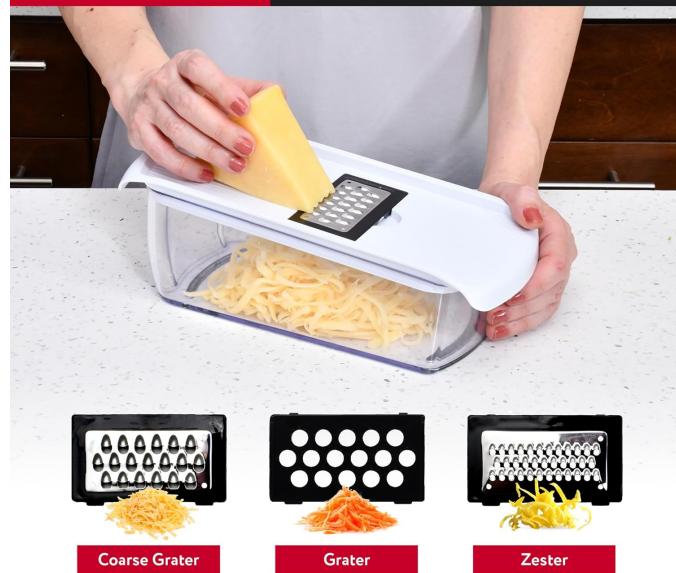


Image: Grating cheese with the grater blade.

Spiralizing and Ribbon Cutting:

1. Attach the mandoline lid to the container.
2. Insert the Spiral Blade or Ribbon Cutter Blade.
3. Place the food into the finger guard.
4. Rotate the food while applying downward pressure to create spirals or ribbons.



Image: Spiralizing zucchini with the spiral blade.

MAINTENANCE AND CLEANING

- All components are top-rack dishwasher safe.
- For manual cleaning, rinse all parts under running water immediately after use.
- Use the provided cleaning brush and scrapers to remove any food residue from the blades and

crevices.

- Avoid using abrasive cleaners or scouring pads, as these can damage the surfaces.
- Ensure all parts are completely dry before storing to prevent rust on stainless steel blades.



Image: Cleaning the chopper grid with the provided brush.

TROUBLESHOOTING

- **Food not cutting evenly:** Ensure food pieces are appropriately sized for the blade and apply consistent, firm pressure.
- **Difficulty pushing food through:** Some harder vegetables (e.g., carrots, potatoes) may require more force. Ensure blades are clean and free of obstructions.
- **Blades seem dull:** The blades are made from high-quality stainless steel designed for lasting sharpness. Ensure proper cleaning and storage to maintain their edge.
- **Components not fitting:** Double-check that lids and blades are correctly aligned with their respective slots and pressed firmly until they click into place.

SPECIFICATIONS

Feature	Detail
Brand	Fullstar
Product Dimensions	4" L x 3" W x 4" H
Material	Acrylonitrile Butadiene Styrene, Stainless Steel
Color	White/Black
Special Features	Adjustable Thickness, Compact, Multipurpose, Removable Blade, Safety Lock

Recommended Uses	Cheese, Fruit, Vegetable
Product Care Instructions	Dishwasher Safe (Top Rack)
Blade Material	Stainless Steel
Item Weight	2.97 pounds
Item Model Number	FSCH01155

WARRANTY AND SUPPORT

Fullstar products are designed for quality 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. Please retain your proof of purchase for warranty validation.
