

User Guide Fullstar ALL-IN-1 MANDOLINE Slicer

First use

- Checking the MANDOLINE/CHOPPER and package contents
- Take the MANDOLINE/CHOPPER out of the packaging and check whether the MANDOLINE/CHOPPER or any of the individual parts are broken or damaged. If this is the case, do not use the
- MANDOLINE/CHOPPER. Be very careful when opening the packaging to prevent damage to the MANDOLINE/CHOPPER.
- Check to make sure that all components and accessories have been received (see Fig. A).

Basic cleaning

- Remove the packaging material and all plastic wrapping.
- Clean all parts of the MANDOLINE/CHOPPER before first use as described in the chapter "Cleaning".

Using the Chopper/Dicer

- Risk of injury! Improper handling of the chopper may result in injury. – Use extreme care when handling the cutting blades. The blades are very sharp.
- Keep fingers clear of the blades at all times.
- Before using the chopper: – Peel fruit or vegetable with thick skin (e.g. onion)
- Remove stems and trim ends
- Cut large fruit or vegetable into smaller pieces (must be smaller than the cutting blade & the height of the food is not greater than 4cm before cutting)





TWO CHOPPING BLADES INCLUDED

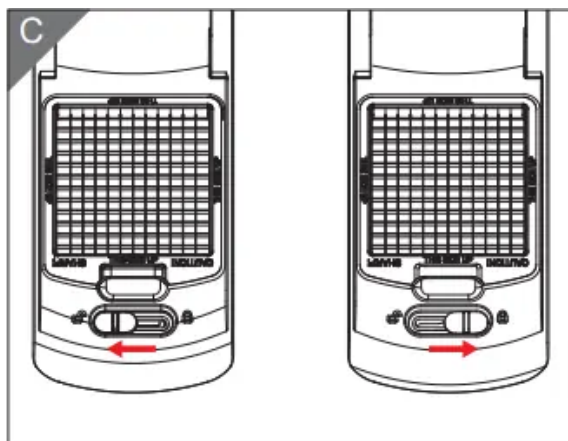
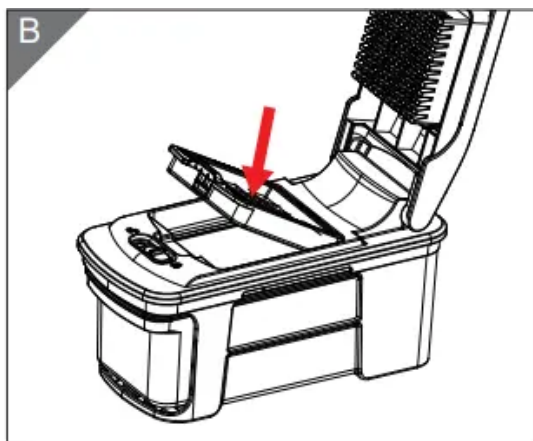
- Medium chopping blade for carrots, potatoes, zucchinis, onions, shallots, peppers, chillis.



- Fine chopping blade for onions, zucchinis, chillis, shallots, garlic, mushrooms. soft cheese, bell peppers and more.

Medium chopping blade	
 <p>Magic cube gourmet:0.53x0.53 in</p>	<ul style="list-style-type: none"> ▪ Potatoes, e.g raw for chips or cooked for potato salad. ▪ Carrots,zucchini, cucumbers, peppers, courgettes, leeks,celery for salads, vegetable dishes or as ingredients for soups. ▪ Boiled eggs, cooked ham, sausage or Mozzarella for salads. ▪ Cheese, such as sheep's cheese or Mozzarella for Mediterranean dishes. <p>Warning: Do not use this for hard fruits and vegetables like beetroot and sweet potatoes. Blade not suitable for tomatoes .</p>
Fine chopping blade	
 <p>Magic cube gourmet:0.27x0.27 in</p>	<ul style="list-style-type: none"> ▪ Onions, shallots for sauces. ▪ Garlic, chillis for dips. ▪ Zucchini,mushrooms,soft cheese,peppers and more. <p>Warning: Do not use this for hard fruits and vegetables like beetroot and sweet potatoes. Blade not suitable for tomatoes.</p>

- 1.Place the top rack 5 onto the collecting container 6 .
- 2.Flip the pusher 2 open.
- 3.Select a cutting blade 13 or 14 and insert it into the lower slot (see Fig. B)



4.Lock the cutting blade(see Fig.C)

5. Ensure correct installation with the text “THIS SIDE UP” facing upward on the cutting blade.

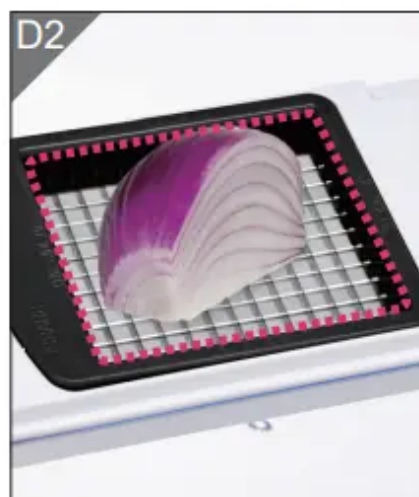
6.Close the pusher. The chopper is now assembled and ready for use. It is recommended to always close the pusher when the chopper is not in use.

How to chop/dice:

1.Flip the pusher 2 open

2.Place the fruit or vegetable you want to cut onto the cutting blade 13 or 14 with the flat or larger side facing down.

3. Close the pusher and press it downward onto the fruit or vegetable (see Fig. D1).



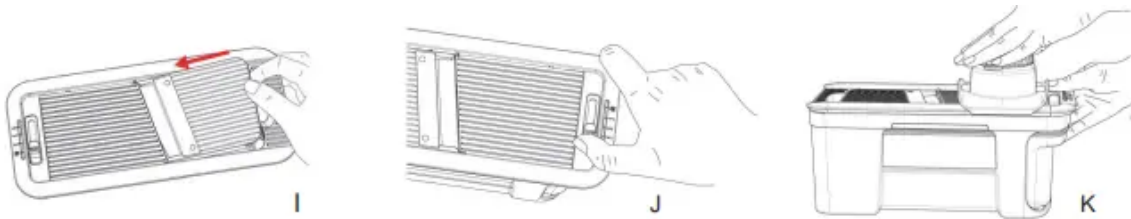
- Make sure that vegetable to be chopped stays entirely within the blade area,otherwise it might be difficult to chop it
- Cut an onion or large vegetable into a quarter or much smaller pieces when using the fine chopping blade.
- Press the pusher down swiftly and firmly with both hands like a hammer. Fruits or vegetables to be cut are pressed downward through the cutting blade.
- Remove the top rack 5 to empty the cut fruit or vegetable from the collecting container

TWO SPIRALIZING BLADES INCLUDED



- Spiralizing Julienne blade for cucumbers, zucchini, carrots.
- Ribbon blade for cucumbers, zucchini, carrots
- Spiralizer spiked grip skewer short pieces of food or end pieces.

Using the slicer/julienne slicer:



STRAIGHT SLICE/JULIENNE SLICE

Setting 1= Thin(1mm)

Setting 2= Medium(3mm)

Setting 3 =Thick(5mm)



1mm

3mm

5mm



1mm

3mm

5mm



Cleaning

- Do not use any aggressive cleaners, brushes with metal or nylon bristles, sharp or metallic cleaning utensils such as knives, hard scrapers and the like.
- They could damage the surfaces.
- If necessary, use the cleaning scraper to remove any food residuals on the pusher insert (see 21 Fig. E). 20 Cleaning Extremely sharp blades! Keep fingers clear of the blade at all times when cleaning the
- Clean the chopping blades with provided Dicer cleaning brush and always keep fingers clear of blades at all times

Warning

This content is compiled from multiple sources and is provided for reference purposes only. It may not be complete or fully applicable to all situations. If you are unable to resolve your issue, please contact the product manufacturer or an authorized service provider for official support.