

Fullstar

Live Life to the Full

9 IN 1 ULTIMATE VEGETABLE CHOPPER

User Manual

PARTS:



1. Collecting container
2. Pusher
3. Pusher insert
4. Chopper and spiralizer base
5. Top rack*
6. Fine dicer
7. Medium dicer
8. Cleaning scraper
9. Spiralizing julienne blade insert
10. Ribbon blade insert

11. Spiralizer blade holder
12. Spiralizer spiked grip
13. Spiralizer cleaning brush
14. Blade lock button
15. Dicer cleaning brush
16. Peeler
17. Egg separator
18. Egg slicer
19. Juicer
20. Blades housing

* The top rack consists of the pusher and chopper base.

General information

Reading and storing the user manual



This user manual accompanies this ULTIMATE VEGETABLE CHOPPER and contains important information on setup and handling.

Before using the ULTIMATE VEGETABLE CHOPPER, read the user manual carefully. This particularly applies to the safety notes. Failure to do so may result in personal injury or damage to the ULTIMATE VEGETABLE CHOPPER.

Store the user manual for further use. Make sure to include this user manual when passing the ULTIMATE VEGETABLE CHOPPER on to third parties.

Safety

Proper use

The ULTIMATE VEGETABLE CHOPPER is exclusively designed for cutting fruit and vegetable. It is only intended for private use and not suitable for commercial purposes. Only use the ULTIMATE VEGETABLE CHOPPER as described in this user manual. Any other use is considered improper and may result in personal injury or damage to property.

Safety instructions

IMPORTANT SAFEGUARDS

Read and fully understand all instructions and warnings prior to using the ULTIMATE VEGETABLE CHOPPER. Your safety is most important. Failure to comply with procedures and safeguards may result in serious injury or property damage.



Risk of injury!

Improper handling of the ULTIMATE VEGETABLE CHOPPER may result in injury.

- The ULTIMATE VEGETABLE CHOPPER is for HOUSEHOLD use only.
- Do not use the ULTIMATE VEGETABLE CHOPPER for other than its intended use.
- Use extreme care when handling the cutting blades. The blades are very sharp. Keep fingers clear of the blades at all times.
- Keep children away from the food chopper. -Do not leave the ULTIMATE VEGETABLE CHOPPER unattended during use.
- Before using the ULTIMATE VEGETABLE CHOPPER, check that all parts are operating properly, and perform the intended functions. Do not use the ULTIMATE VEGETABLE CHOPPER if damage is found.
- Ensure that the ULTIMATE VEGETABLE CHOPPER is stable during use. The collecting container should be placed on a level and stable work surface. The ULTIMATE VEGETABLE CHOPPER should not move during the cutting process.
- Never push food through the cutting blades with hands.
- Do not use the ULTIMATE VEGETABLE CHOPPER while under the influence of drugs or alcohol.
- Do not allow children to play with the packaging wrapper.

NOTICE!

Risk of damage!

Improper handling of the ULTIMATE VEGETABLE CHOPPER may result in damage to the ULTIMATE VEGETABLE CHOPPER.

- Do not use the ULTIMATE VEGETABLE CHOPPER for frozen food, meat, fish, fruit or vegetable with pits, nuts or anything other than food stuff. The ULTIMATE VEGETABLE CHOPPER is not suitable to cut hard items.
- Never place the ULTIMATE VEGETABLE CHOPPER on or near hot surfaces such as ovens or heaters. Keep it away from open fire.
- Top rack dishwasher safe.
- Never use the ULTIMATE VEGETABLE CHOPPER inside a microwave or oven.

First use

Checking the ULTIMATE VEGETABLE CHOPPER and package contents

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

Basic cleaning

1. Remove the packaging material and all plastic wrapping.
2. Clean all parts of the ULTIMATE VEGETABLE 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)

Possible uses of the inserts

Medium chopping blade	
 Magic cube gourmet: 0.53x0.53 in	■ Potatoes, e.g raw for chips or cooked for potato salad. ■ Carrots, zucchinis, 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. Warning: Do not use this for hard fruits and vegetables like beetroot and sweet potatoes. Blade not suitable for tomatoes .
Fine chopping blade	
 Magic cube gourmet: 0.27x0.27 in	■ Onions, shallots for sauces. ■ Garlic, chillis for dips. ■ Zucchini, mushrooms, soft cheese, peppers and more. Warning: Do not use this for hard fruits and vegetables like beetroot and sweet potatoes. Blade not suitable for tomatoes.

TWO CHOPPING BLADES INCLUDED

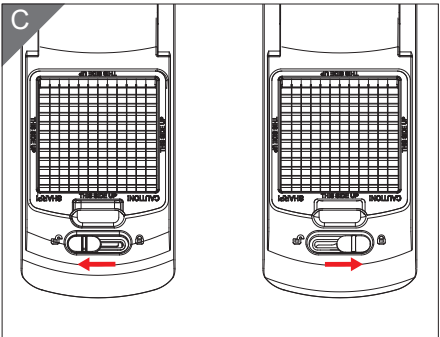


Medium chopping blade
for carrots,potatoes, zucchinis, onions,
shallots, peppers,chillis.



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

1. Place the top rack **5** onto the collecting container **1**.
2. Flip the pusher **2** open.
3. Select a cutting blade **6** or **7** and insert it into the lower slot (see Fig. B).

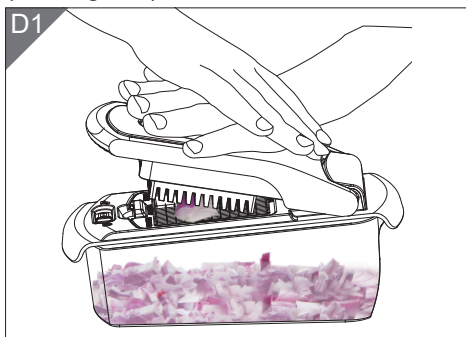


Ensure correct installation with the text “THIS SIDE UP” facing upward on the cutting blade.

- 4.Lock the cutting blade(see Fig.C)
- 5.To replace the cutting blade, unlock the cutting blade then remove the installed cutting blade before placing the desired one onto the chopper base **4**
- 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.

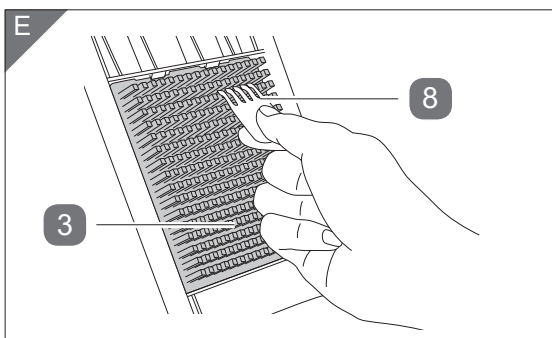
How to chop/dice:

1. Flip the pusher **2** open.
2. Place the fruit or vegetable you want to cut onto the cutting blade **6** or **7** with the flat or larger side facing down.
3. Close the pusher and press it downward onto the fruit or vegetable (see Fig. D1).



Attention:

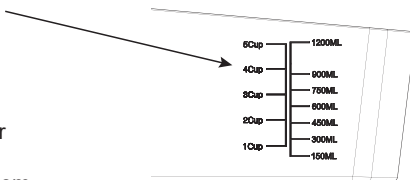
- ① Make sure that vegetable to be chopped stays entirely within the blade area, otherwise it might be difficult to chop it (see Fig. D2).
- ② Cut an onion or large vegetable into a quarter or much smaller pieces when using the fine chopping blade.
- ③ Press the pusher down swiftly and firmly with both hands like a hammer. Fruits or vegetables to be cut are pressed downward through the cutting blade.
4. Remove the top rack **5** to empty the cut fruit or vegetable from the collecting container **1**.
5. If necessary, flip the pusher open and use the cleaning scraper **8** to remove any food residuals on the pusher insert **3** before using the food chopper again (see **Fig. E**).





Attention:

1. In case you are unable to cut the food at the first attempt, lift the cover and press the cover down swiftly and firmly again.
2. Some hard vegetables may cause damage to the blades. e.g. sweet potatoes. This does not constitute grounds for a warranty claim.
3. Once cuttings reach the '4 cup' mark on the container please empty the container before continuing slicing.
4. Clean all blades under running water immediately after use in order to prolong the life of blade and keep them sharp for longer time.



Using the Spiralizer



WARNING!

Risk of injury!

Improper handling of the Spiralizer slicers 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.

TWO SPIRALIZING BLADES INCLUDED



Spiralizing Julienne blade
for cucumbers, zucchini, carrots.

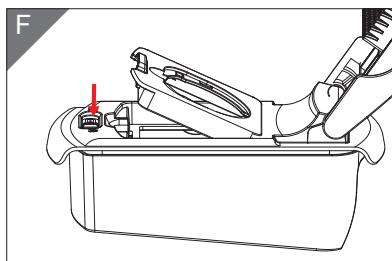


Ribbon blade
for cucumbers, zucchini, carrots.

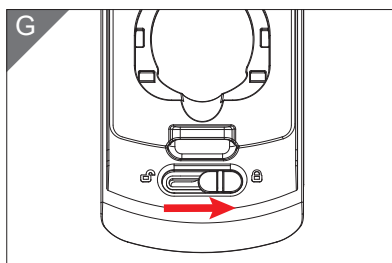


Spiralizer spiked grip
skewer short pieces of
food or end pieces.

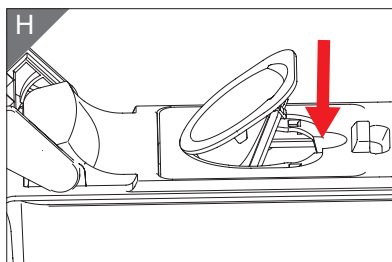
1. Flip the pusher **2** open.



2. Insert Spiralizer blade holder **11** into chopper base **4**.
See **Fig.F**.



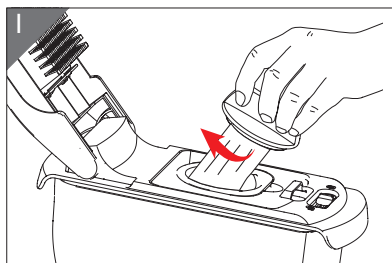
3. Switch to lock. **See Fig.G**



4. Select desired Spiralizer blade **9** or **10** insert into Spiralizer blade holder. **11**
See **Fig.H**.

5. Wash, and if necessary peel the food you are about to cut.

6. Remove stems and trim ends.



7. Place food into the insert.

ATTENTION: Skewer short pieces of food or end pieces on the Spiralizer spiked grip. **12**

8. Twist the food with slight pressure to slice it. See **Fig.I**.

9. Clean all blades under running water immediately after use in order to prolong the life of blade and keep them sharp for longer time.

Using the Juicer:

1. Insert Juicer into Chopper base, switch to lock See Fig.J.
2. Twist the fruit with slight pressure to squeeze. See Fig.K1



Using the Egg Slicer:

1. Insert Egg Slicer into chopper base, switch to lock.
2. Place egg into slot and gently press down to slice Egg. See Fig. K2



Using the Egg Separator See Fig.K3:

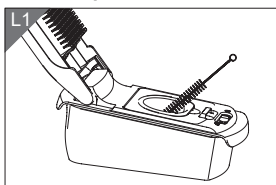


Cleaning

Extremely sharp blades!

Keep fingers clear of the blade at all times when cleaning the dicing blades.

- 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.
- Clean all used parts under running water with a mild detergent or in the top-rack of a dishwasher. Thoroughly dry all parts after washing.
- If necessary, use the cleaning scraper to remove any food residuals on the pusher insert 3 (see Fig. E).
- Use spiralizer cleaning brush to remove any stuck food.(see Fig. L1).





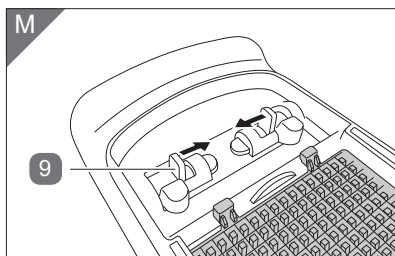
Attention:

- Do not use Spiralizer cleaning brush 13 to clean chopping blades, otherwise the brush bristles will be torn off easily.
- Clean the chopping blades with provided Dicer cleaning brush 15 and always keep fingers clear of blades at all times (see Fig. L2).



Cleaning the top rack

- The pusher 3 and chopper base 4 can be separated for cleaning. To do so, push the pusher locks on the underside of the chopper base towards each other to release the pusher from the chopper base (see Fig. M).



To install the pusher 3, push the two buttons inward to draw back the pivots and slide the Pusher 3 in from underneath. Release two buttons to lock-in the pusher 3.

How to prevent stains and remove stains:

Some types of fruit and vegetables such as carrots/beets may discolor or stain the plastic and blade parts. This is normal and safe, it's common issue with plastic products of this nature. The best thing to do is to prevent it from happening in the first place, as follows:

- Spray some vegetable oil on the plastic parts (where the plastic may come into contact with the vegetable). This will make it much harder for carrots/beets to stain the plastic parts.

If stains happen, please try one of the 2 methods below to remove the stains:

- The easier method: Use baking soda to clean the stain.
- The most effective method: Mix a paste of baking soda and dish soap, scrub it on the stain, let it sit for 20 minutes, scrub it again, and rinse it thoroughly. Repeat as necessary until the stain is removed.

Storage

- All parts must be completely dry before storing.
- Store the product and accessories in a clean, dry location that is out of the reach of children and animals.

How to Store:

All blades, cleaners **13** **15**, cleaning Scraper **8** and spiked grip **12** can be stored inside blade housing **20**. (See Fig.N1 N2 N3 N4).

Notice: The Juicer can only be placed on the grooved side.



Disposal



The packaging material is recyclable. Please dispose of it in an environmentally friendly manner and take it to a recycling centre.

Dispose of the product in an environmentally friendly manner. You can obtain more information from your local authorities.