

ZOXDEAL EXCLUSIVE BONUS

Chopper Care & Blade Safety Guide

The Fullstar's two known weak points are its plastic hinge and its hard-to-clean dicer grids. This short guide targets both, so the tool survives years instead of months.

Clean the grid within 5 minutes.

Dried onion and carrot wedge hard between the blades. Rinse the insert under the tap right after use, then push residue out with the included scraper from the blunt side. Never push with your fingers.

Use the brush on the safe side.

The included brush works, but its bristles get cut if you scrub across the sharp edges. Brush along the grid lines, not against them.

Top rack only, or hand-wash.

The parts are rated top-rack dishwasher safe. High heat can warp the ABS body over time, so hand-washing the lid keeps the hinge aligned longer.

Protect the hinge.

Press straight down with both hands spread wide. Twisting or one-corner slams are what crack the hinge. For sweet potato and squash, pre-cut thin slabs first.

Store blades in the container.

Loose dicer grids in a drawer dull fast and cut fingers. Keep every insert inside the catch container with the lid closed.

Know when it is done.

The grids cannot be re-sharpened. When the medium dicer starts squishing onions instead of cutting them, the blade set is at end of life.

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