

ZOXDEAL EXCLUSIVE BONUS

Meal-Prep Dicing Chart: Which Fullstar Blade for Which Job

Keep this chart on your fridge door. It maps the four Fullstar blade inserts to the jobs they actually do best, with the prep step that saves you force and mess.

Blade	Best jobs	Prep tip
Medium dicer	Onions, bell peppers, potatoes, zucchini, hard cheese.	Cut veg into flat slabs no thicker than the grid.
Fine dicer	Garlic-heavy mixes, celery, carrot coins, salsa dice.	Smaller pieces first. The fine grid clogs fastest, so rinse between batches.
Julienne blade	Carrot sticks, cucumber, apple matchsticks, slaw.	Use the finger guard for the last third of every piece.
Ribbon / spiralizer	Zucchini noodles, cucumber ribbons, potato spirals.	Pick straight, firm zucchini. Soft or seedy centers mush instead of ribboning.
Any dicer	Sweet potato, butternut squash, big carrots.	Pre-cut into thin slabs and expect two-handed pressure. These are the chopper's hardest jobs.
Skip the chopper	Ripe tomatoes, soft avocado, leafy herbs.	A knife wins here. Soft produce squishes through the grid instead of dicing.

The 10-minute Sunday prep run

Dice two onions, three peppers, and a bag of carrots in one session. Store each in its own sealed tub. Most home cooks find the chopper pays for itself in saved weeknight prep within the first month.

Free bonus from ZoxDeal — zoxdeal.com. Prices and specs checked October 2026.