

Mueller MC-810 GR

Mueller Pro-Series All-in-One 12 Blade Mandoline Slicer Instruction Manual

Model: MC-810 GR

1. INTRODUCTION

Thank you for choosing the Mueller Pro-Series All-in-One 12 Blade Mandoline Slicer. This versatile kitchen tool is designed to simplify your meal preparation by offering multiple functions including dicing, slicing, julienning, grating, and spiralizing. Constructed with grade 420 stainless steel blades and food-grade BPA-free materials, this device provides efficiency and convenience for various culinary tasks.



Image 1.1: Overview of the Mueller Pro-Series All-in-One 12 Blade Mandoline Slicer and its components.

2. IMPORTANT SAFETY INSTRUCTIONS

WARNING: Blades are extremely sharp. Handle with extreme care to prevent injury.

- Always use the provided food holder or safety guard when operating the slicer or mandoline functions.
- Keep fingers away from blades during assembly, use, and cleaning.
- Ensure the device is placed on a stable, flat surface before use.
- Keep out of reach of children.
- Do not attempt to slice or chop frozen foods or foods with hard pits/seeds.
- Always store blades in their protective covers or within the device's storage compartment when not in use.
- Use only as directed in this manual.



Image 2.1: The product is designed with non-toxic, food-safe materials for user protection.

3. PRODUCT COMPONENTS

The Mueller Pro-Series All-in-One Mandoline Slicer includes the following components:

- Main Chopper Base with Integrated Container
- Chopping Lid with Cleaning Grid
- Small Dicer Blade (1/4 inch)
- Large Dicer Blade (1/2 inch)
- Garnish Slicer Blade
- Julienne Blade
- Fine Julienne Blade
- Grater Blade
- Mandoline Slicer Base
- Slicer Blade
- Fine Slicer Blade
- Adjustable Spiralizer with 3 Blade Options
- Food Holder / Safety Guard
- Cleaning Fork / Brush



4. SETUP AND ASSEMBLY

Before first use, wash all components with warm, soapy water and dry thoroughly.

1. **Chopper Assembly:** Place the main chopper base on a stable surface. Select the desired dicer blade (small or large) or garnish slicer blade and carefully align it with the grooves in the base. Press down firmly until it clicks into place. Attach the chopping lid by aligning the hinges and pressing down until it secures.
2. **Mandoline Slicer Assembly:** For mandoline slicing, place the mandoline slicer base onto the main container. Select either the slicer or fine slicer blade and slide it into the designated slot until secure.
3. **Grater/Julienne Assembly:** For grating or julienning, place the grater/julienne base onto the main container. Select the desired blade (julienne, fine julienne, or grater) and slide it into the designated slot until secure.
4. **Spiralizer Assembly:** The spiralizer is a separate unit. Ensure the desired spiralizer blade is securely inserted into the spiralizer base.



Image 4.1: Proper insertion of a blade into the chopper base.

5. OPERATING INSTRUCTIONS

5.1. Using the Chopper Blades (Dicer, Garnish Slicer)

1. Ensure the desired dicer or garnish slicer blade is securely installed in the main chopper base.
2. Cut vegetables or fruits into pieces that fit comfortably over the blade grid.
3. Place the food item onto the blade grid.
4. Close the chopping lid firmly and quickly to push the food through the blades into the container below.



Image 5.1: Examples of results from small dicer, large dicer, and garnish slicer blades.

5.2. Using the Grater and Julienne Blades

1. Install the desired grater or julienne blade into its base, then place it on the main container.
2. Use the food holder to secure the food item.
3. Gently slide the food item back and forth over the blade, applying even pressure.



Image 5.2: Examples of results from julienne, fine julienne, and grater blades.

5.3. Using the Mandoline Slicer Blades

1. Install the desired slicer blade (slicer or fine slicer) into its base, then place it on the main container.
2. Secure the food item with the food holder.
3. Slide the food item along the mandoline surface over the blade in a smooth, continuous motion.



Slicer



Fine Slicer



Image 5.3: Examples of results from slicer and fine slicer blades.

5.4. Using the Spiralizer

1. Ensure the desired spiralizer blade is installed in the spiralizer unit.
2. Insert a firm vegetable (e.g., zucchini, carrot) into the spiralizer.
3. Rotate the vegetable while applying gentle pressure to create spirals.



Image 5.4: Examples of results from the spiralizer blades, including ribbon curls, noodles, linguine, and spaghetti.

6. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygiene of your Mueller Mandoline Slicer.

1. **Disassembly:** Carefully disassemble all components after use.
2. **Rinsing:** Rinse all parts under running water to remove large food particles.
3. **Washing:** All components are dishwasher safe. For hand washing, use warm, soapy water and the provided cleaning fork/brush to safely remove food residue from blades and crevices.
4. **Drying:** Ensure all parts are completely dry before reassembling or storing.
5. **Blade Care:** Always handle blades by their non-sharp edges. Store blades in their protective sleeves or within the main unit's storage compartment.



Slicer



Fine Slicer



Image 6.1: Cleaning the chopper components with the provided brush.

7. STORAGE

The Mueller Pro-Series All-in-One Mandoline Slicer is designed for compact storage.

- All blades and smaller attachments can be stored within the main container or its lid for convenience and safety.
- Ensure all components are clean and dry before storing.
- Store in a cool, dry place away from direct sunlight and heat.



Image 7.1: Compact storage of all components within the main unit.

8. TROUBLESHOOTING

If you encounter issues with your Mueller Mandoline Slicer, consider the following common solutions:

- **Food not cutting cleanly:** Ensure the blades are clean and free of debris. Verify that the food item is fresh and firm enough for slicing/chopping. Avoid overfilling the chopper.
- **Difficulty closing the chopping lid:** Ensure the food item is cut to an appropriate size and centered on the blade grid. Do not force the lid down; this can damage the blades or the unit.
- **Blades appear dull:** While the stainless steel blades are designed for durability, continuous use on very hard vegetables may affect sharpness over time. Ensure proper cleaning and storage to maintain blade integrity.
- **Unit not stable during use:** Always place the unit on a dry, flat, and stable countertop.



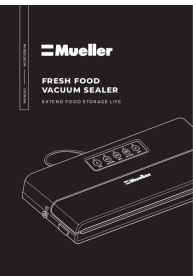
9. SPECIFICATIONS

Brand	Mueller
Model Number	MC-810 GR
Product Dimensions	10.91"L x 5.47"W x 5.71"H
Material	Stainless Steel (Blades), BPA-free Plastic (Body)
Color	White Sand/Green
Special Feature	Multipurpose (Chopper, Slicer, Grater, Spiralizer)
Product Care Instructions	Dishwasher Safe
Item Weight	2.9 Pounds
Operation Mode	Manual

10. WARRANTY AND SUPPORT

Mueller is committed to providing quality products and customer satisfaction. For any questions, concerns, or support needs regarding your Mueller Pro-Series All-in-One Mandoline Slicer, please contact our customer care team.

- **Customer Support:** Contact us via our toll-free number or live chat for assistance.
- **Warranty Information:** Please refer to the product packaging or Mueller's official website for detailed warranty terms and conditions.

	<p>Mueller Vegetable Chopper Pro User Manual and Instructions</p> <p>Comprehensive user manual for the Mueller Vegetable Chopper Pro, detailing assembly, usage, cleaning, storage, and safety guidelines for this kitchen essential.</p>
	<p>Mueller V-PRO 5-Blade Mandoline Slicer User Manual & Instructions</p> <p>Comprehensive user manual for the Mueller V-PRO 5-Blade Mandoline Slicer, covering safety instructions, parts overview, usage, best practices, cleaning, storage, and warranty information. Includes detailed descriptions of all components and operational steps.</p>
	<p>Mueller Vegetable Chopper Pro: User Manual and Instructions</p> <p>Comprehensive user guide for the Mueller Vegetable Chopper Pro, covering assembly, disassembly, usage, cleaning, storage, and important safety precautions. Features a detailed parts list and blade guide.</p>
	<p>Mueller FoodFresh Vacuum Sealer MV-1100 Instruction Manual</p> <p>Comprehensive instruction manual for the Mueller FoodFresh Vacuum Sealer Model MV-1100, covering features, operation, safety, troubleshooting, and storage tips for optimal food preservation.</p>
	<p>Müller ULTRA Yogurt Maker YL-470 User Manual and Guide</p> <p>Comprehensive guide for the Müller ULTRA Yogurt Maker (Model YL-470), covering safety instructions, parts identification, ingredients, step-by-step usage, tips for best results, flavoring suggestions, cleaning, and technical specifications.</p>
	<p>Mueller Fresh Food Vacuum Sealer Manual</p> <p>Comprehensive guide to using the Mueller Fresh Food Vacuum Sealer, including setup, operation, tips, maintenance, and troubleshooting for extending food storage life.</p>