

Mueller MC-920 DG

Mueller MC-920 DG 6-Blade Vegetable Chopper and Mandoline Slicer

Model: MC-920 DG | Brand: Mueller

1. INTRODUCTION

This manual provides instructions for the safe and efficient use of your Mueller MC-920 DG 6-Blade Vegetable Chopper and Mandoline Slicer. This versatile kitchen tool is designed to simplify food preparation by offering multiple functions including chopping, slicing, and grating. Please read all instructions carefully before initial use and retain this manual for future reference.



The Mueller MC-920 DG Vegetable Chopper and Mandoline Slicer, presented with its collection container filled with diced onions, alongside various interchangeable blades for chopping, slicing, and grating. A cleaning brush and safety holder are also visible.

2. SAFETY INSTRUCTIONS

- **Sharp Blades:** The blades are extremely sharp. Always handle with extreme caution. Use the provided safety holder when slicing or grating to protect your fingers.
- **Keep Out of Reach of Children:** Store all components, especially blades, in a secure location away from children.
- **Proper Use:** Use the product only as directed in this manual. Misuse can result in injury.
- **Stable Surface:** Always operate the chopper on a stable, flat surface to prevent accidental movement.
- **Cleaning:** Exercise caution when cleaning blades. Use the cleaning brush to remove food particles.

3. PRODUCT COMPONENTS

Your Mueller MC-920 DG includes the following components:

- Main Chopper Unit with Lid
- Collection Container (5.5 cup capacity)
- **6 Interchangeable Stainless-Steel Blades:**
 - Small Dicer Blade (1/4 inch)
 - Large Dicer Blade (1/2 inch)
 - Slicer Blade
 - Coarse Julienne Blade
 - Grater Blade
 - Coarse Grater Blade
- Safety Holder (Food Holder)
- Cleaning Brush
- Cleaning Fork

EASY TO USE, CLEAN AND STORE



Cleaning Brush & Fork



Safety Holder



L10.6" x W4.7" x H4.5"



**5.5 CUP
CAPACITY**

6
Interchangeable
Blades








An overview of all components of the Mueller Vegetable Chopper, including the main unit, 6 interchangeable blades, safety holder, cleaning brush, and fork. Dimensions (L10.6" x W4.7" x H4.5") and features like 5.5 cup capacity, food safety, BPA-free, and top-rack dishwasher safe are highlighted.

4. SETUP

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash all parts with warm, soapy water. Rinse thoroughly and dry.
3. **Assemble:** Place the collection container on a flat, stable surface. Select the desired blade insert and align it with the grooves on the main chopper unit. Gently press down until it clicks securely into place.
4. **Prepare Food:** Cut larger vegetables or fruits into pieces that fit comfortably within the chosen blade's area.

5. OPERATING INSTRUCTIONS

5.1 Chopping (Dicing)

1. Insert either the 1/4-inch (small) or 1/2-inch (large) dicer blade into the main unit.
2. Place the prepared vegetable or fruit onto the blade.
3. Align the lid with the main unit and firmly press down on the lid. The food will be pushed through the blades and collected in the container below.



A visual guide illustrating the use of the two chopper blades: a 1/4-inch small dicer for onions and tomatoes, and a 1/2-inch large dicer for cucumbers and radishes, showcasing uniform results for salads

and salsa.

5.2 Slicing (Mandoline)

1. Insert the Slicer or Coarse Julienne blade into the main unit.
2. Place the food onto the blade. For safety, always use the provided safety holder to secure the food and protect your fingers while sliding it across the blade.
3. Move the food back and forth across the blade with even pressure to achieve uniform slices or julienne strips.



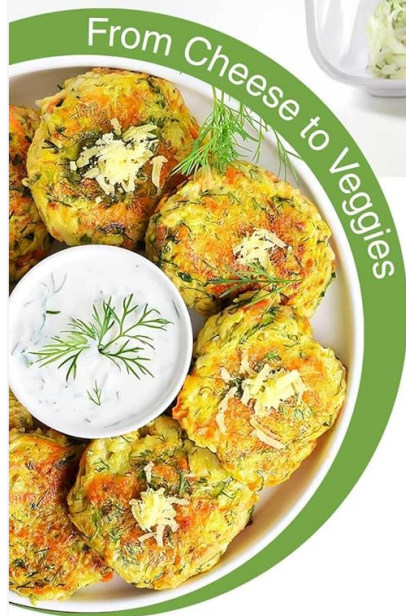
This image displays the mandoline slicer function with two interchangeable blades: a standard slicer for thin onion and cucumber rounds, and a coarse julienne blade for carrot and cabbage strips, ideal for salad or wok preparation.

5.3 Grating

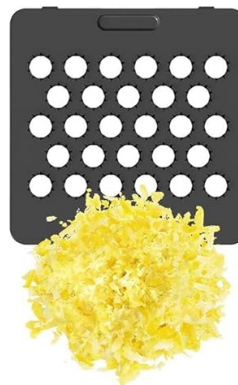
1. Insert the Grater or Coarse Grater blade into the main unit.
2. Hold the food firmly and rub it across the grating surface. Use the safety holder for smaller pieces to prevent injury.
3. The grated food will fall directly into the collection container.

2 GRATER BLADES

Easy & No-Mess Grating



Grater



Coarse Grater



The grater function is shown with two blades: a fine grater for cheese and a coarse grater for zucchini, highlighting easy and mess-free grating directly into the container, suitable for dishes like zucchini fritters.

5.4 Product Demonstrations

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An official product video demonstrating the Mueller Vegetable Chopper's efficiency in reducing meal prep time. It showcases various chopping and slicing functions, highlighting the ease of use and quick results for different vegetables.

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A product demonstration video focusing on the Mueller Food Chopper's integrated container. It illustrates how vegetables are chopped directly into the container, ensuring a mess-free preparation process and easy storage.

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A comprehensive video demonstration of the Mueller Vegetable Chopper, showcasing its versatility in handling various vegetables for different culinary needs. The video highlights the product's design and functionality during active use.

6. MAINTENANCE AND CLEANING

- **Dishwasher Safe:** All components of the Mueller MC-920 DG are top-rack dishwasher safe.
- **Hand Washing:** For hand washing, use warm, soapy water.
- **Blade Cleaning:** Use the provided cleaning brush and fork to safely remove any food residue from the blades. Avoid direct contact with the sharp edges.
- **Drying:** Ensure all parts are completely dry before reassembling or storing.
- **Storage:** The compact design allows for easy storage. Store all blades and accessories within the collection container to save space.

	Built for Durability & Convenience
Home of the ORIGINAL Onion Chopper Pro	
6 Extra Sharp Stainless Steel Blades	
Reinforced ABS Container	
Safety Holder Protects Fingers	
Space-Saving No-Fuss Storage	

An infographic detailing key features of the Mueller Vegetable Chopper, including its durable construction,

BPA-free materials, integrated safety holder for finger protection, and compact design for easy storage.

7. TROUBLESHOOTING

If you encounter any issues with your Mueller MC-920 DG, consider the following general troubleshooting tips:


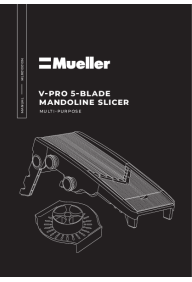



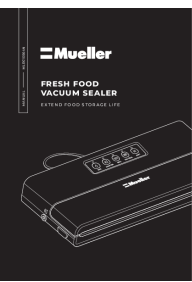
- **Difficulty Chopping:** Ensure the food item is cut to an appropriate size to fit the blade grid. Apply firm, even pressure when pressing the lid.
- **Food Sticking:** Clean blades thoroughly after each use to prevent residue buildup. For sticky foods, a light spray of cooking oil on the blades may help.
- **Blades Not Engaging:** Verify that the chosen blade is correctly inserted and locked into place in the main unit.

8. SPECIFICATIONS

Feature	Detail
Brand	Mueller
Model Number	MC-920 DG
Material	Stainless Steel (Blades), ABS Plastic (Body)
Color	White Sand/Grey
Special Feature	Multipurpose (Chopper, Slicer, Grater)
Product Care Instructions	Dishwasher Safe (Top Rack)
Item Weight	2.03 Pounds
Product Dimensions	11.18 x 5.47 x 5.2 inches
Operation Mode	Manual

9. WARRANTY AND SUPPORT

For warranty information or customer support, please refer to the product packaging or contact Mueller customer service directly. Contact details can typically be found on the official Mueller website or through your retailer.

	<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>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 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>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>