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### Mueller MC-780

# Mueller Pro-Series 10-in-1 8-Blade Vegetable Chopper and Mandoline Slicer Instruction Manual

Model: MC-780 Black

## INTRODUCTION

Thank you for choosing the Mueller Pro-Series 10-in-1 8-Blade Vegetable Chopper and Mandoline Slicer. This versatile kitchen tool is designed to simplify your food preparation tasks, offering multiple functions for chopping, slicing, dicing, and grating various ingredients. Please read this manual carefully before use to ensure safe and optimal operation.

## PRODUCT OVERVIEW & COMPONENTS

Your Mueller Pro-Series chopper comes with a comprehensive set of components to handle diverse kitchen needs. Familiarize yourself with each part:

**Main Chopper Unit:** The primary device for chopping and dicing. It features a hinged lid with a pushing grid and a base for inserting blades.

# A MUST-HAVE KITCHEN GADGET



Image: All components of the Mueller Pro-Series 10-in-1 Vegetable Chopper, including the main unit, various blades, safety holder, and cleaning tools.

**Food Container:** A clear container that attaches to the main unit to collect chopped or sliced ingredients.

## Chopping Blades (2 sizes):

- Small Dicer (1/4 inch)
- Large Dicer (1/2 inch)

# CHOPPER & GRATER BLADES



Grater



Coarse Grater



Fine Grater



Small Dicer 1/4in



Large Dicer 1/2in



Image: Chopping blades (small and large dicer) and grater blades.

**Slicing and Grating Blades (6 types):**These interchangeable blades are used with the mandoline base.

- Slicer
- Wavy Blade
- Julienne
- Grater
- Coarse Grater
- Fine Grater

# MANDOLINE SLICER



Slicer



Wavy Blade



Julienne

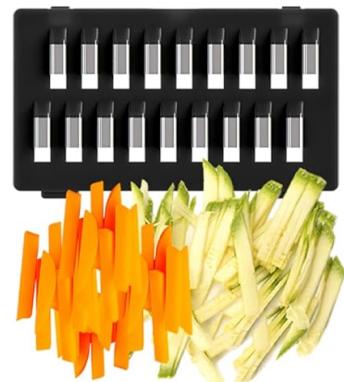


Image: Mandoline slicer blades (slicer, wavy blade, julienne).

**Blade Holder:** A storage unit for the slicing and grating blades.

**Safety Holder:** A tool to hold food securely while slicing or grating, protecting your fingers from the blades.

**Cleaning Brush and Forks:** Tools designed to safely remove food particles from the blades and unit.

## SETUP

1. Unpack all components and wash them thoroughly before first use.
2. Place the main chopper unit on a stable, flat surface.
3. Attach the clear food container to the bottom of the main chopper unit by aligning the tabs and pressing firmly until it clicks into place.

## OPERATING INSTRUCTIONS

### Chopping and Dicing

1. Select the desired chopping blade (1/4 inch or 1/2 inch dicer).
2. Insert the chosen blade into the designated slot on the main chopper unit. Ensure it is securely seated.

3. For extra safety, engage the blade lock if available on your model.
4. Cut the ingredient into pieces that fit comfortably within the blade's grid.
5. Place the ingredient on the blade. Close the hinged lid firmly and quickly to push the ingredient through the blade. The chopped pieces will fall into the container below.
6. Repeat until all ingredients are chopped.



Image: Chopping an onion with the Mueller Pro-Series chopper, demonstrating efficiency.

#### Slicing and Grating (Mandoline Function)

1. Remove the chopping lid from the main unit.
2. Insert the mandoline base into the main unit.
3. Select the desired slicing or grating blade (slicer, wavy blade, julienne, grater, coarse grater, fine grater).
4. Slide the chosen blade into the mandoline base.
5. For smaller items or to protect your fingers, use the safety holder. Impale the ingredient onto the prongs of the safety holder.
6. Hold the mandoline base firmly and slide the ingredient (held by the safety holder) back and forth across the blade to achieve desired slices or shreds.

7. The sliced or grated ingredients will collect in the food container.

## MAINTENANCE AND CLEANING

Proper cleaning ensures the longevity and hygiene of your chopper.

**Dishwasher Safe:** All components of the Mueller Pro-Series chopper are top-rack dishwasher safe.

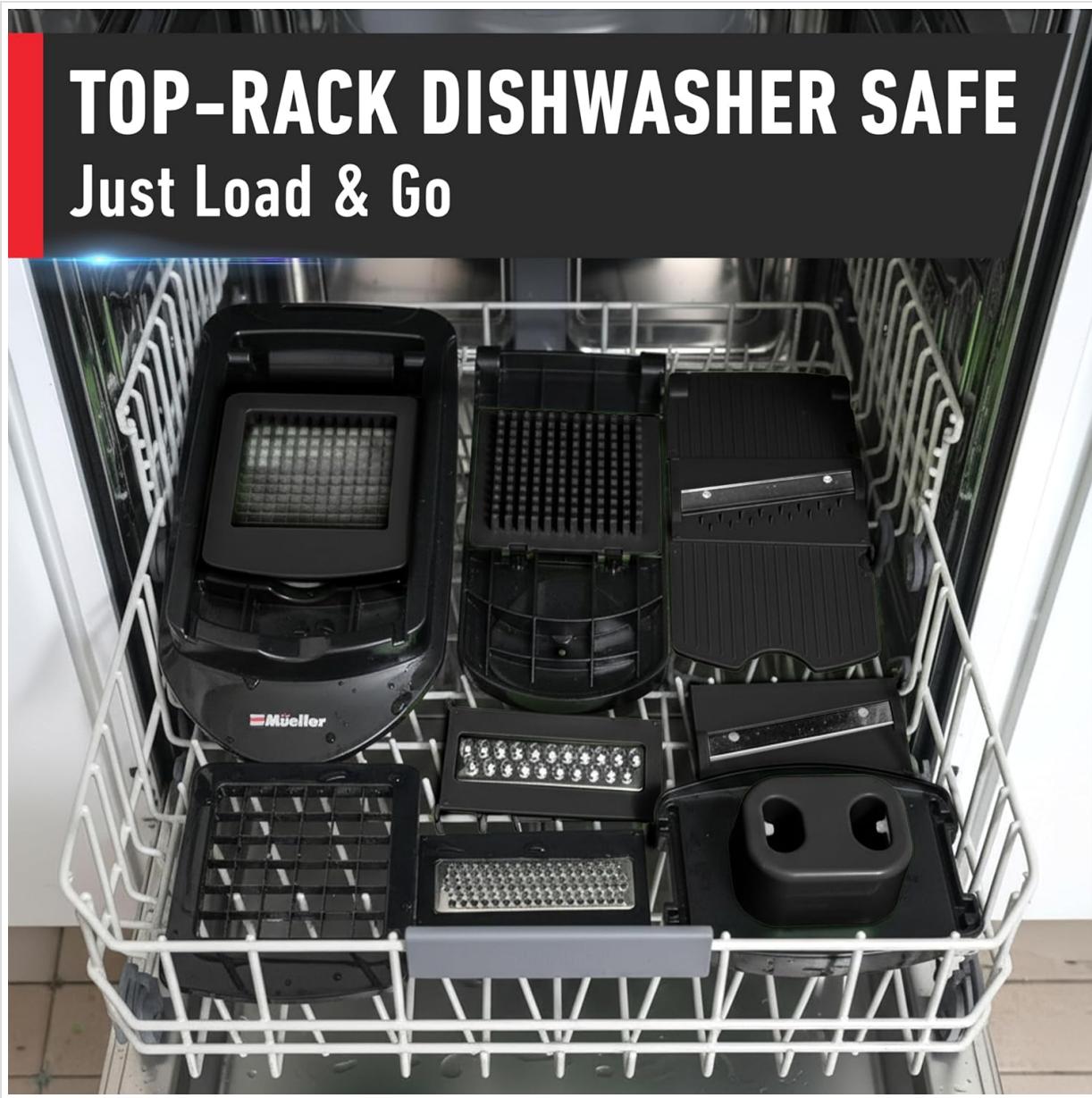


Image: Chopper components placed in a dishwasher for cleaning.

**Hand Washing:** For hand washing, disassemble all parts. Use the provided cleaning brush and forks to remove any stubborn food particles from the blades and grids. Wash with warm, soapy water and rinse thoroughly.

**Drying:** Allow all parts to air dry completely before reassembling or storing.

**Storage:** Store all blades in the provided blade holder for safety and organization.

## SAFETY INFORMATION

- **Blades are extremely sharp.** Always handle blades with extreme caution.
- Always use the safety holder when slicing or grating to protect your fingers.

- Keep the product and all its components out of the reach of children.
- Use as directed in this manual.
- Do not attempt to chop or slice extremely hard foods that may damage the blades.

## TROUBLESHOOTING

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- **Difficulty removing blades:** Ensure the blade lock (if applicable) is disengaged. Gently push from the underside or use the cleaning fork to carefully dislodge the blade.
- **Food getting stuck in blades:** Use the provided cleaning brush or fork to dislodge any stuck food particles. Pre-cutting larger or tougher vegetables into smaller, manageable pieces can help prevent this.

## SPECIFICATIONS

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**Brand:** Mueller

**Model Number:** MC-780 Black

**Product Dimensions:** 11.18" L x 5.47" W x 5.2" H

**Material:** Stainless Steel (Blades), Reinforced Food-grade ABS (Body)

**Color:** Black

**Item Weight:** 2.46 Pounds

**Operation Mode:** Manual

**Product Care Instructions:** Top-Rack Dishwasher Safe

## WARRANTY AND SUPPORT

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Mueller is committed to making your life easier and more enjoyable. For any assistance, questions, or support regarding your Mueller Pro-Series chopper, please contact our unparalleled 24/7 live telephone customer support or reach out via live chat. We are ready and waiting to assist with anything you need!