

Mueller MC-780

Mueller Pro-Series 10-in-1, 8 Blade Vegetable Chopper Instruction Manual

Brand: Mueller

Model: MC-780

INTRODUCTION

The Mueller Pro-Series 10-in-1, 8 Blade Vegetable Chopper is designed to simplify your meal preparation. This versatile kitchen tool allows for effortless chopping, slicing, and dicing of various ingredients, saving you time and effort. This manual provides essential information for the safe and efficient use, assembly, maintenance, and care of your appliance.

SAFETY INFORMATION

- Keep out of the reach of children.
- Use as directed.
- Blades are extremely sharp. Handle with extreme care to prevent injury.
- Always use the provided safety food holder when slicing or grating to protect fingers.
- Ensure the unit is stable on a flat, non-slip surface before use.
- Do not force ingredients through the blades. If resistance is met, adjust the ingredient or use a different blade.

COMPONENTS OVERVIEW

Your Mueller Pro-Series chopper comes with a variety of components designed for different food preparation tasks:

- **Main Chopper Unit:** Includes a transparent collection container and a lid with an integrated pusher.
- **Chopping Blades (2 sizes):** For dicing vegetables into small or large cubes.
- **Slicing & Grating Blades (6 types):** Includes blades for slicing, julienne, wavy slicing, coarse grating, fine grating, and standard grating.
- **Slicing and Grating Blades Holder:** For safe storage of the various blades.
- **Cleaning Brush & Forks:** Tools for safely cleaning food residue from blades.
- **Safety Food Holder:** To protect your hands when using slicing and grating blades.



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

SETUP

1. Unpack all components and wash them thoroughly with warm, soapy water before first use. Rinse and dry completely.
2. Place the transparent collection container on a stable, flat, non-slip surface.
3. **For Chopping:** Select the desired chopping blade (small or large). Insert the chosen blade into the designated slot on the main lid. Ensure it clicks securely into place.
4. **For Slicing/Grating:** Attach the mandoline base to the collection container. Then, slide the desired slicing or grating blade into the mandoline base until it locks.

OPERATING INSTRUCTIONS

Always ensure the unit is assembled correctly and securely before use. Place ingredients centrally on the blade for optimal results.

Chopping (Dicing)

1. Select either the small or large dicing blade and secure it into the main lid.
2. Place the prepared ingredient (e.g., onion, pepper, potato) onto the chopping blade. Ensure the ingredient is cut into manageable pieces that fit the blade area.

3. Align the lid with the collection container and press down firmly and quickly on the lid's handle to push the ingredient through the blade.
4. The chopped ingredients will fall directly into the collection container.



Image: The Mueller Pro-Series chopper demonstrating the use of dicing blades for uniform cuts of vegetables like onions, tomatoes, and zucchini.

Slicing and Grating

1. Attach the mandoline base to the collection container.
2. Slide the desired slicing (e.g., plain, wavy) or grating (e.g., coarse, fine) blade into the mandoline base until it locks securely.
3. Use the safety food holder to secure the ingredient (e.g., cucumber, potato, cheese). Never use your bare hands directly on the blade.
4. Slide the ingredient back and forth over the blade with even pressure.
5. The sliced or grated ingredients will collect in the container below.

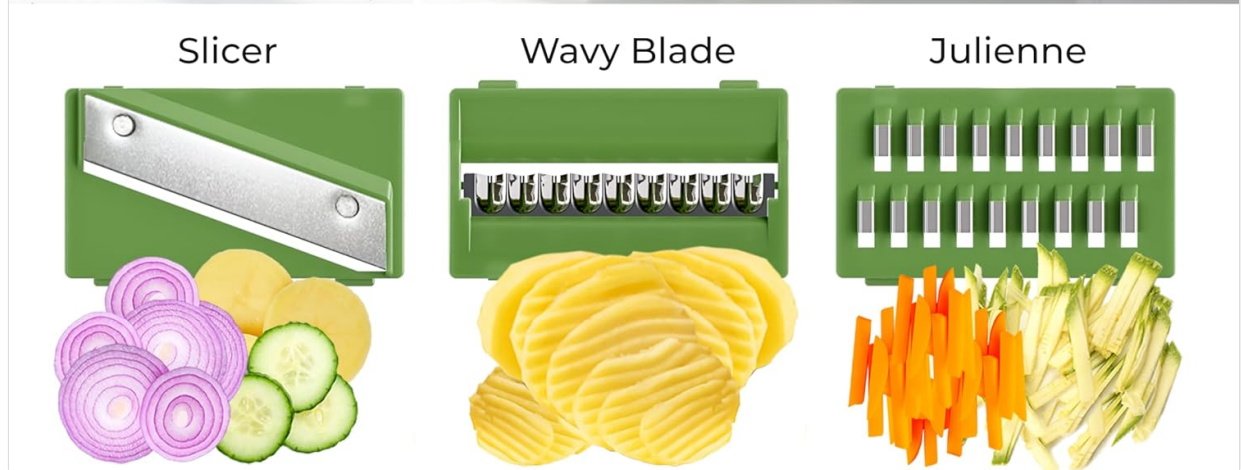


Image: The Mueller Pro-Series mandoline slicer in action, showing how to achieve uniform slices of onions, cucumbers, and wavy-cut potatoes, as well as julienned carrots.

MAINTENANCE AND CLEANING

1. After each use, carefully disassemble all parts of the chopper.
2. The Mueller Pro-Series chopper components are dishwasher safe (top rack recommended).
3. For manual cleaning, use warm, soapy water and the provided cleaning brush and forks to remove any food residue from the blades and crevices. Exercise extreme caution when cleaning blades due to their sharpness.
4. Rinse all components thoroughly and allow them to air dry completely before storing.
5. Store all blades in the provided blade holder for safety and organization.

TOP-RACK DISHWASHER SAFE

Just Load & Go



Image: Various parts of the Mueller Pro-Series Vegetable Chopper arranged on the top rack of a dishwasher, illustrating its dishwasher-safe feature.

TROUBLESHOOTING

- **Difficulty Chopping:** Ensure ingredients are cut into smaller, manageable pieces that fit within the blade area. Do not overfill. Apply firm, quick pressure.
- **Food Sticking in Blades:** Use the cleaning forks to carefully dislodge any stuck food particles. Never use fingers or other sharp objects that could damage the blades or cause injury.
- **Unit Not Stable:** Ensure the collection container is placed on a dry, flat, non-slip surface before operation.

SPECIFICATIONS


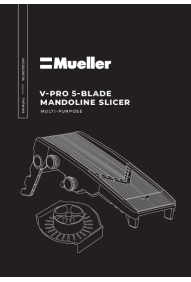

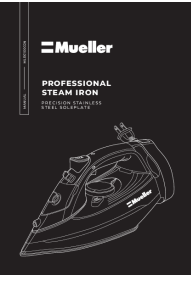

- **Brand:** Mueller
- **Product Dimensions:** 11.18"L x 5.47"W x 5.2"H
- **Material:** Stainless Steel (Blades), Food-grade ABS (Body)
- **Color:** Gray/Green
- **Special Feature:** Multipurpose
- **Product Care Instructions:** Dishwasher Safe
- **Blade Material:** Stainless Steel
- **Item Weight:** 2.46 pounds

- **Operation Mode:** Manual
- **Manufacturer:** Mueller Austria
- **Item Model Number:** MC-780 Gray/Green

WARRANTY AND SUPPORT

For customer support, please contact Mueller directly via our toll-free number or live chat. Our dedicated support team is available 24/7 to assist with any inquiries or issues regarding your Mueller Pro-Series 10-in-1, 8 Blade Vegetable Chopper.

Related Documents - MC-780

	<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 Professional Steam Iron MLR010002N User Manual</p> <p>Comprehensive user manual for the Mueller Professional Steam Iron (Model MLR010002N), detailing safety instructions, parts overview, usage, cleaning, troubleshooting, and specifications for optimal performance.</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>

Müller
ULTRA
Yogurt Maker

Model No. YL-470



Your satisfaction is guaranteed. If you are not completely
satisfied with our Ultra Yogurt Maker, please let us know.
We'll make it work for you, or we'll refund your money.

[Müller ULTRA Yogurt Maker YL-470 User Manual and Guide](#)

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.