

## Mueller MSS-780 WG

# Mueller Pro-Series 10-in-1 Multi Vegetable Chopper and Mandoline Slicer User Manual

Model: MSS-780 WG

## INTRODUCTION

Thank you for choosing the Mueller Pro-Series 10-in-1 Multi Vegetable Chopper and Mandoline Slicer. This versatile kitchen tool is designed to simplify your food preparation tasks, offering various cutting options with its interchangeable blades. Please read this manual thoroughly before first use to ensure safe and optimal operation.

## IMPORTANT SAFETY INFORMATION

- **Sharp Blades:** The blades are extremely sharp. Always handle them with extreme caution. Use the provided food holder and cleaning brush to avoid direct contact with blades.
- **Keep Out of Reach of Children:** Store the device and all its components, especially the blades, out of reach of children.
- **Stable Surface:** Always operate the chopper on a stable, flat, and dry surface.
- **Proper Use:** Use the product only for its intended purpose of chopping, slicing, dicing, and grating vegetables and fruits. Do not attempt to process hard items like bones or frozen foods.
- **Cleaning:** Refer to the cleaning instructions for safe maintenance.

## PACKAGE CONTENTS

Verify that all components are present before initial use:

- Main Chopper Unit with Stainless Steel Container
- Small Dicer Blade (1/4 inch)
- Large Dicer Blade (1/2 inch)
- Slicer Blade
- Wavy Blade
- Julienne Blade

- Grater Blade
- Coarse Grater Blade
- Fine Grater Blade
- Blade Holder/Storage Container
- Food Holder/Safety Guard
- Cleaning Brush/Fork



Image: The Mueller Pro-Series 10-in-1 Multi Vegetable Chopper and Mandoline Slicer, showcasing the main unit and all included blades and accessories.

## SETUP AND ASSEMBLY

1. **Unpack:** Carefully remove all components from the packaging.
2. **Wash:** Before first use, wash all parts that will come into contact with food in warm, soapy water. Rinse thoroughly

and dry.

3. **Assemble Base:** Place the stainless steel container on a stable surface. Ensure the non-slip silicone base is securely attached to prevent movement during use.
4. **Insert Blade:** Select the desired blade for your task. Align the blade with the grooves in the main chopper unit or mandoline attachment and press down firmly until it clicks into place. Ensure the blade is securely locked.
5. **Attach Lid:** For chopping, place the chopping lid onto the container, ensuring it aligns correctly.



Image: The main chopper unit with the stainless steel container, highlighting its robust construction and hygienic design.

## OPERATING INSTRUCTIONS

### 1. Chopping and Dicing

1. **Select Blade:** Choose either the small (1/4 inch) or large (1/2 inch) dicer blade. Insert it securely into the main chopper unit.
2. **Prepare Food:** Cut vegetables or fruits into pieces that fit comfortably onto the blade grid. For best results, ensure



pieces are not too large or irregularly shaped.

3. **Position Food:** Place the prepared food item onto the center of the blade grid.
4. **Chop:** Firmly and quickly press down the chopping lid. The food will be pushed through the blade and collected in the container below.
5. **Repeat:** Lift the lid, remove any remaining food from the grid with the cleaning fork, and repeat the process for additional items.



Small Dicer 1/4in



Large Dicer 1/2in



Image: The Mueller Pro-Series Chopper demonstrating the dicing function with an onion, showing the small and large dicer blade options.

## 2. Slicing, Julienne, and Wavy Cuts

1. **Attach Mandoline:** Remove the chopping lid and insert the mandoline attachment. Select the desired blade (Slicer, Wavy Blade, or Julienne).
2. **Use Food Holder:** Always use the food holder/safety guard when slicing to protect your fingers from the sharp blades. Secure the food item onto the prongs of the food holder.
3. **Slice:** Glide the food holder with the attached food item smoothly and evenly across the blade. The sliced food will fall into the container.

4. **Caution:** Never attempt to slice without the food holder, especially as the food item becomes smaller.



Image: The Mueller Pro-Series Mandoline Slicer demonstrating safe and even slicing of a cucumber using the food holder, with examples of slicer, wavy, and julienne cuts.

### 3. Grating

1. **Attach Grater:** Insert the desired grater blade (Grater, Coarse Grater, or Fine Grater) into the mandoline attachment.
2. **Prepare Food:** Hold the food item (e.g., cheese, vegetables) firmly.
3. **Grate:** Rub the food item back and forth across the grater blade. The grated food will collect in the container.
4. **Safety:** Use the food holder when grating smaller pieces to protect your fingers.

# MANDOLINE SLICER

Slice Safely & Evenly



Slicer



Wavy Blade



Julienne



Image: The Mueller Pro-Series Grater demonstrating grating cheese directly into the container, showing the different grater blade options.

## MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic use of your Mueller Pro-Series Chopper.

- **Immediate Cleaning:** Clean the device immediately after each use to prevent food residue from drying on the blades and surfaces.
- **Disassembly:** Carefully disassemble all removable parts, including blades, lid, and container.
- **Hand Washing:** Wash all parts with warm, soapy water. Use the provided cleaning brush/fork to safely remove food particles from the blades and crevices. Avoid direct contact with the sharp edges.
- **Dishwasher Safe:** All components are dishwasher safe. Place them on the top rack for best results.
- **Drying:** Ensure all parts are completely dry before reassembling or storing to prevent rust on stainless steel blades and maintain hygiene.
- **Storage:** Store blades in the provided blade holder/storage container to protect them and prevent accidental injury. Store the entire unit in a dry, safe place.



# GRATER

Grate Directly into  
Container – No Mess!



Grater



Coarse Grater



Fine Grater



Image: The Mueller Pro-Series Chopper disassembled, showing the various components ready for cleaning, including the cleaning brush.

## TROUBLESHOOTING

| Problem                            | Possible Cause   | Solution  |
|------------------------------------|--|---|
| Food not chopping/slicing cleanly. | Food piece is too large or too hard. Blades are dull (unlikely for new product). | Cut food into smaller, manageable pieces. Ensure food is not excessively hard (e.g., frozen). Apply firm, quick pressure when chopping.               |
| Food gets stuck in blades.         | Overloading the blade, or food is fibrous (e.g., celery).                        | Do not overload the blade area. For fibrous vegetables, cut them into shorter segments before chopping. Use the cleaning fork to dislodge stuck food. |
| Chopper lid is difficult to close. | Food is too large or not centered on the blade.                                  | Ensure food is cut to fit the blade grid and is centered. Do not force the lid.   |

| Problem                                | Possible Cause                                      | Solution   |
|--|---|--|
| Mandoline attachment slips during use. | Base not stable, or food holder not used correctly. | Ensure the unit is on a dry, stable surface. Always use the food holder and apply even pressure. |

SPECIFICATIONS

| Feature            | Detail                                 |
|--------------------|--|
| Model Number       | MSS-780 WG                             |
| Brand              | Mueller                                |
| Material           | Stainless Steel (Blades and Container) |
| Color              | Stainless Steel White Sand/Grey        |
| Special Feature    | Multipurpose (10-in-1 functionality)   |
| Product Care       | Dishwasher Safe                        |
| Item Weight        | 2.5 Pounds                             |
| Product Dimensions | 11.18 x 5.47 x 5.2 inches              |


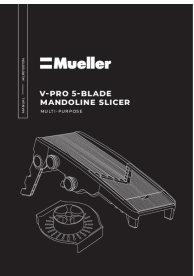
WARRANTY AND SUPPORT

For warranty information or customer support, please contact Mueller directly. Mueller offers live customer care via their toll-free number or live chat. Refer to the product packaging or the official Mueller website for the most current contact details.


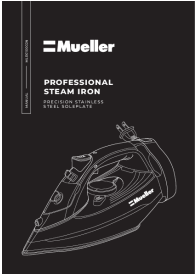


**Note:** Protection plans may be available for purchase separately. Please check with your retailer for details.



Related Documents - MSS-780 WG

|   |   |
|---|---|
|  | <p><a href="#">Mueller Vegetable Chopper Pro User Manual and Instructions</a></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><a href="#">Mueller V-PRO 5-Blade Mandoline Slicer User Manual &amp; Instructions</a></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> |



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|--|---|
|    | <p><a href="#">Mueller Vegetable Chopper Pro: User Manual and Instructions</a></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><a href="#">Mueller Professional Steam Iron MLR010002N User Manual</a></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><a href="#">Mueller FoodFresh Vacuum Sealer MV-1100 Instruction Manual</a></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><a href="#">Müeller ULTRA Yogurt Maker YL-470 User Manual and Guide</a></p> <p>Comprehensive guide for the Müeller 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> |