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Mueller MSS-780 BB

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

Model: MSS-780 BB

1. 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 food preparation by offering multiple functions including chopping, dicing, slicing, julienning, and grating. Please read this manual carefully before first use to ensure safe and optimal operation.



Image 1: Mueller Pro-Series 10-in-1 Vegetable Chopper and Mandoline Slicer with all included accessories.

2. Product Components

The Mueller Pro-Series 10-in-1 system includes the following parts:

- **Chopper Base with Lid:** The main unit for chopping and dicing.
- **Stainless Steel Food Container:** 8.5 cup capacity for collecting processed food.
- **Small Dicer Blade (1/4 inch):** For fine dicing.
- **Large Dicer Blade (1/2 inch):** For coarse dicing.
- **Slicer Blade (2mm):** For uniform slices.
- **Wavy Blade:** For decorative wavy cuts.
- **Julienne Blade:** For thin strips.
- **Coarse Grater Blade:** For larger grated pieces.

- **Fine Grater Blade:** For finely grated ingredients.
- **Food Holder/Pusher:** For safe handling of food during slicing and grating.
- **Cleaning Fork:** For removing food particles from blades.
- **Blade Storage Container:** For safe storage of unused blades.



Image 2: All components of the Mueller Pro-Series 10-in-1 system, including various blades, the main unit, container, and safety accessories.

3. Setup Instructions

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. All parts are dishwasher safe.
3. **Assemble Base:** Place the stainless steel food container on a stable, flat surface. Position the chopper base or mandoline attachment securely on top of the container. Ensure it is firmly seated to prevent movement during operation.
4. **Insert Blade:** Select the desired blade for your task. For chopping/dicing, align the chosen dicer blade with the grooves in the chopper base and press down until it clicks into place. For mandoline functions, insert the appropriate slicing/grating blade into the mandoline attachment.

4. Operating Instructions

4.1. Chopping and Dicing

Use the chopper base with either the small (1/4 inch) or large (1/2 inch) dicer blade.

1. Ensure the desired dicer blade is securely installed in the chopper base.
2. Cut vegetables or fruits into pieces that fit comfortably onto the blade grid. Do not overload.
3. Place the food item onto the blade.
4. Firmly and quickly press down the lid. The food will be pushed through the blade and collected in the container below.



Image 3: Illustration of the chopping and dicing function, demonstrating the use of small and large dicer blades for various vegetables.

4.2. Slicing, Wavy Slicing, and Julienne

Attach the mandoline slicer component to the container and insert the appropriate blade (Slicer, Wavy, or Julienne).

1. Secure the mandoline attachment onto the container.

2. Insert the desired blade (slicer, wavy, or julienne) into the mandoline slot.
3. Place the food item onto the mandoline surface. Always use the provided food holder/pusher to protect your hands.
4. Slide the food item back and forth over the blade with even pressure to create uniform slices or julienne strips.



Image 4: The mandoline slicer in use, demonstrating the slicer, wavy, and julienne blade options for different cuts.

4.3. Grating

Attach the mandoline slicer component to the container and insert either the coarse or fine grater blade.

1. Secure the mandoline attachment onto the container.
2. Insert the desired grater blade (coarse or fine) into the mandoline slot.
3. Place the food item onto the grater surface. Always use the provided food holder/pusher to protect your hands.
4. Move the food item back and forth over the grater blade with even pressure.



Image 5: The grater function, illustrating the coarse and fine grater blades for various ingredients.

5. Safety Precautions

- **Sharp Blades:** The blades are extremely sharp. Always handle them with extreme caution.
- **Use Food Holder:** When using the mandoline or grater, always utilize the provided food holder/pusher to protect your fingers from the blades.
- **Keep Away from Children:** Store the chopper and all its components, especially the blades, out of reach of children.
- **Stable Surface:** Always operate the device on a stable, flat, and dry surface.
- **Proper Fit:** Ensure all components are correctly assembled and blades are securely locked in place before use.
- **Do Not Force:** Do not force food through the blades. If an item is too large or hard, pre-cut it into smaller, manageable pieces.

6. Cleaning and Maintenance

- **Immediate Cleaning:** Clean the chopper immediately after each use to prevent food from drying onto the blades and

components.

- **Dishwasher Safe:** All components of the Mueller Pro-Series chopper are dishwasher safe. Place them on the top rack for best results.
- **Hand Washing:** If hand washing, use warm, soapy water and the provided cleaning fork to remove food particles from the blades. Exercise extreme caution when cleaning blades.
- **Drying:** Ensure all parts are completely dry before storing to prevent rust on stainless steel components and maintain hygiene.

7. Storage

Store all blades safely in the provided blade storage container when not in use. Keep the assembled unit or individual components in a dry, secure place, away from children.

8. Troubleshooting

- **Difficulty Chopping/Slicing:**
  - Ensure food items are pre-cut to a size that fits the blade grid without excessive force.
  - For harder vegetables (e.g., carrots), apply firm, quick pressure.
  - Verify the blade is clean and free of obstructions.
- **Food Stuck in Blades:**
  - Use the cleaning fork to carefully dislodge any stuck food particles. Do not use fingers.
- **Unit Not Stable:**
  - Ensure the stainless steel container and chopper/mandoline attachment are securely interlocked on a flat surface.

9. Specifications

Brand	Mueller
Model Number	MSS-780 BB
Material	Stainless Steel, BPA-Free Plastic
Color	Stainless Steel/Black
Special Feature	Multipurpose (Chop, Dice, Slice, Julienne, Grate)
Product Care	Dishwasher Safe
Item Weight	2.5 Pounds
Operation Mode	Manual
Product Dimensions	11.18 x 5.47 x 5.2 inches

10. Warranty and Support

Mueller is committed to customer satisfaction. For any questions, concerns, or support needs regarding your Pro-Series 10-in-1 Vegetable Chopper and Mandoline Slicer, please contact our customer care team.

- **Customer Support:** Contact Mueller's live customer care via their toll-free number or live chat. Specific contact details are typically provided with your product packaging or on the official Mueller website.

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