Müeller

PRO-SERIES II
ULTIMATE CHOPPER/ SLICER & SPIRALIZER

Model No:
MC-810

Instruction Manual

A practical and innovative way to dice, slice, julienne, grate or spiralize your vegetables and fruits.
With the ***Ultimate Chopper/Slicer & Spiralizer,*** preparing your favorite dishes for your whole family is no longer a chore. With eight interchangeable blades, the ***Ultimate Chopper/Slicer*** offers the functionality of multiple kitchen tools all in one, unique kitchen gadget with a bonus adjustable ***Spiralizer*** for extra versatility.

The high-quality stainless-steel blades of the ***Ultimate Chopper/Slicer & Spiralizer*** will create perfectly chopped onions, tomatoes, and peppers for salsa, or slice cabbage for coleslaw in no time. Make use of the 4 blade options of the Spiralizer for colorful veggie pasta, shapely salads, and gorgeous garnishes.

Free-up space on your countertop, save time on food preparation, and have fun getting creative with your veggies!

Your satisfaction is guaranteed. If you are not completely satisfied with our Ultimate Chopper/Slicer & Spiralizer, please let us know. We're committed to making things right.

IMPORTANT SAFEGUARDS

The ***Mueller Ultimate Chopper/Slicer & Spiralizer*** blades are VERY SHARP. Handle them with care when in use and when cleaning all components.

Always hold the blades from their sides (plastic edge) to prevent injury.

Do not leave the ***Mueller Ultimate Chopper/Slicer & Spiralizer*** or any components within reach of children.

Keep hands and utensils away from the cutting blade while chopping, slicing and spiralizing food to prevent the risk of human injury or damage to the units.

Always place the ***Mueller Ultimate Chopper/Slicer and the Spiralizer*** on a firm and stable surface when in use.

To reduce the risk of injury, always attach the Base securely to the Container Frame before inserting the cutting blade into the Base.

To avoid injury, never use hands to push food down on the blade when using the chopping function. Use the Safety Food Holder for small ingredients when slicing and spiralizing.

Do not use components if they are damaged in any way. There is a serious risk of injury.

Use the components only with the accessories provided; otherwise, you will damage the unit or cause injury.

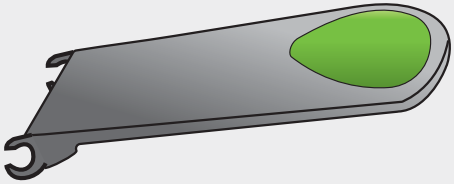
Use, wash, and store with care.

Never place the components on a hot surface or close to an open flame.

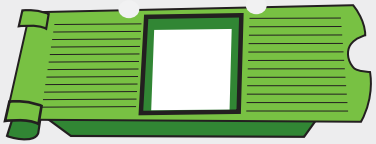
Do not put these units in an oven or microwave oven.

These kitchen units are designed for household use only. Do not use for any other purpose, other than the intended use.

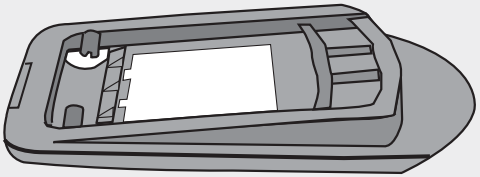
CHOPPER/SLICER PARTS



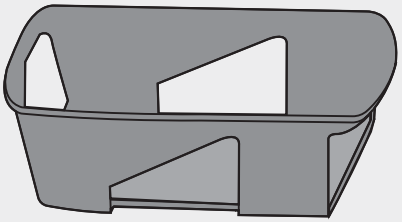
Chopping Cover



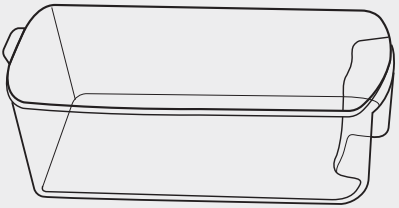
Slicing and Grating Insert Holder



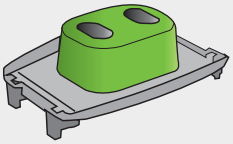
Base



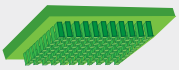
Container Frame



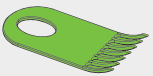
Food Tray Container



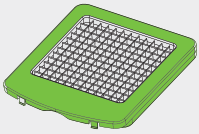
Safety Holder



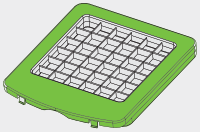
Pusher



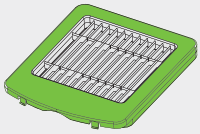
Cleaning Fork



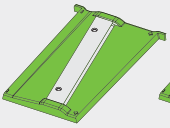
Small Dicer
¼in / 6.8mm



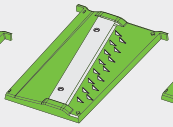
Large Dicer
½in / 13.6mm



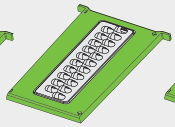
Garnish
Slicer



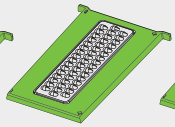
Slicer



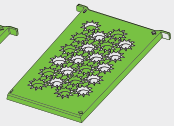
Fine
Slicer



Julienne



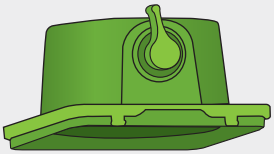
Fine
Julienne



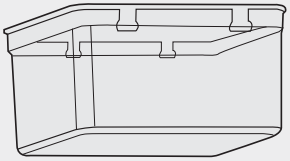
Grater

SPIRALIZER PARTS

Spiral Safety
Holder



Spiralizer
Slicer

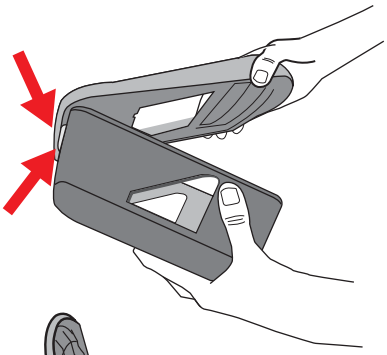


Spiral
Container

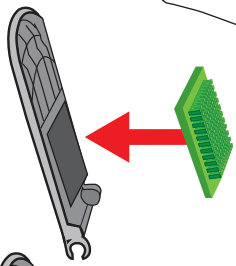
ULTIMATE CHOPPER

HOW TO USE

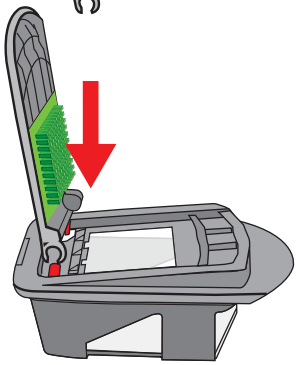
1. Connect the Base to the Container Frame. Do this by inserting the plastic tab of the Container Frame into the slot located under the Base. Press down to lock together.



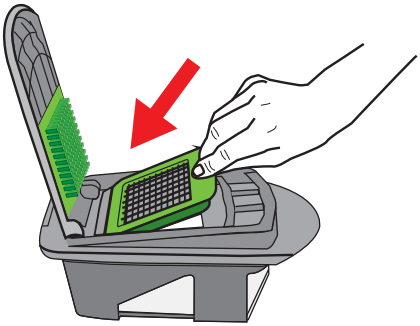
2. Connect the Pusher to the underside of the Chopping cover.



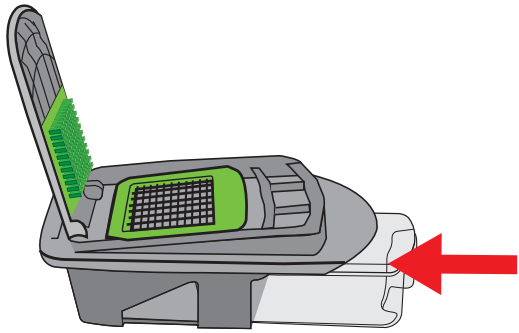
3. To connect the Chopper Cover to the Chopper Base, insert vertically at a 90-degree angle between the two hinges. Push down to connect the parts.



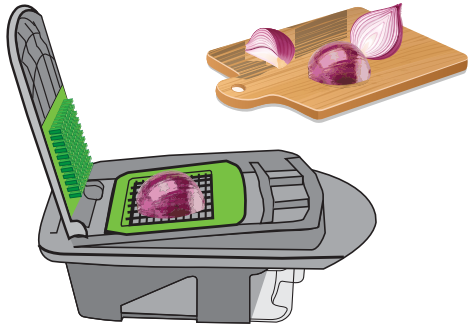
4. Select the chopping blade you wish to use. Insert the blade so that the slightly rounded side of the blade's frame is positioned in the corresponding recess in the Base's frame. Push down the opposite side of the blade's frame until you hear a “click”. The blade is now securely locked in place.



5. Slide the Food Tray Container into the Container Frame until fully inserted.

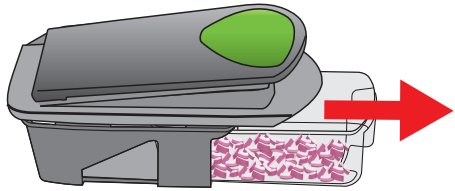


6. Place the ingredient on the blade, flat side down. Ensure the ingredient is not larger than the blade surface.

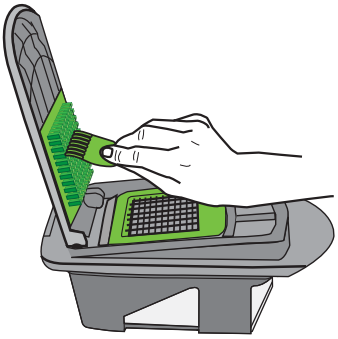


7. Use two hands to swiftly and firmly push down on the Chopping Cover.

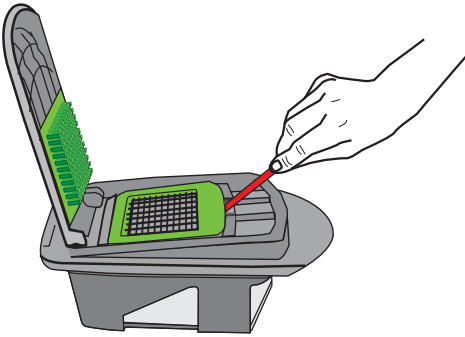
8. When done, slide out the Food Tray Container to remove the prepared ingredients.



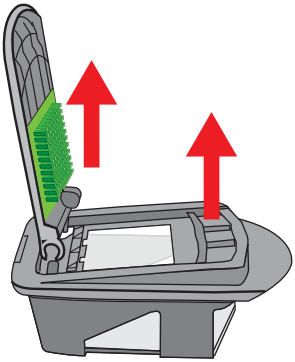
9. Use the Cleaning Fork to clean the food residue from the Pusher teeth and blades.



10. To remove the Blade from the Base, insert a thin utensil into the blade removal slot and gently lift to detach.

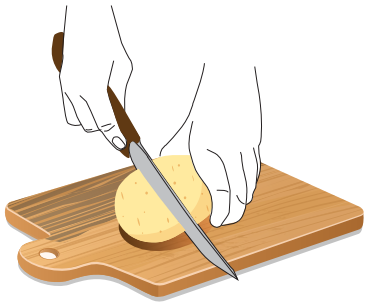


11. When ready to clean, the Base and Chopping Cover can be easily removed from the Container Frame by simply lifting off.



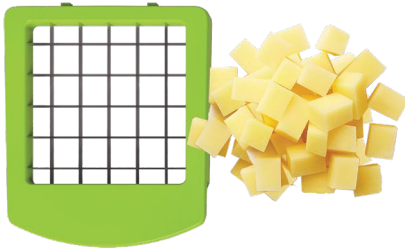
CHOPPING & DICING BLADES

To keep the Blades and the Pusher aligned, always slice ingredients to create a flat surface before placing them on the blade. The ingredient must be smaller than the blade frame.



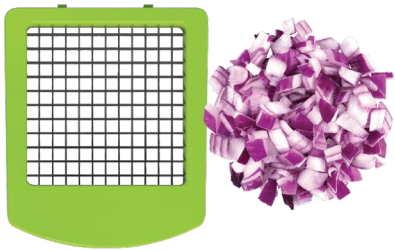
Large Dicer 1/2in (13.6mm)

Use the Large Dicer to dice onions, peppers, cucumbers, tomatoes, carrots, potatoes, and more.



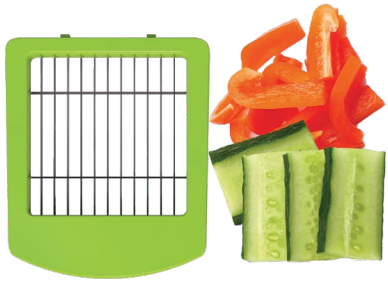
Small Dicer 1/4in (6.8mm)

Use the Small Dicer for a finer dice for ingredients such as garlic, chili, onions, and more.



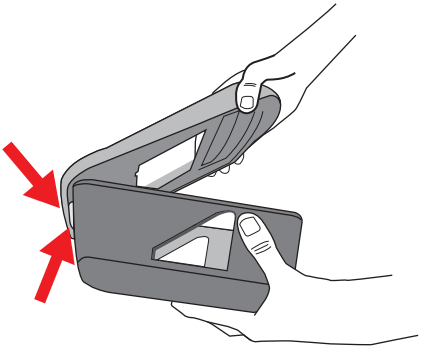
Garnish Slicer

Use the Garnish Slicer to slice cucumber, tomatoes, mushroom, kiwis, bananas, hard boiled eggs and more.

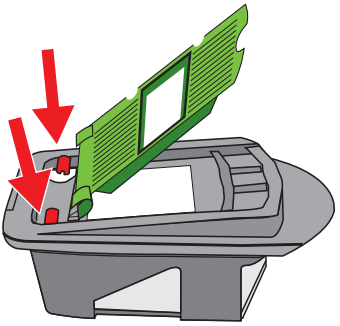


ULTIMATE SLICER

HOW TO USE

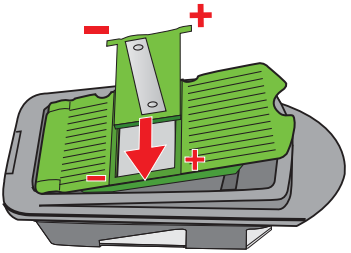


1. Connect the Base to the Container Frame. Do this by inserting the plastic tab of the Container Frame into the slot located under the Base. Press down to lock together.



2. Match the hinges of the Slicing and Grating Insert Holder with the Base hinges and push down to lock.

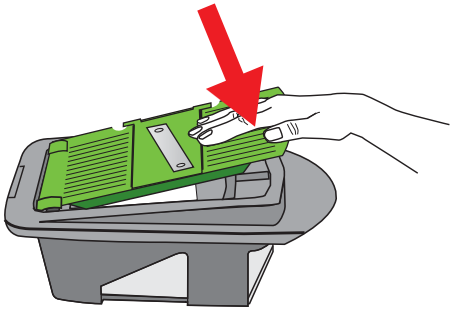
! **Note: The Insert Holder can not be attached if the Chopping Cover (Lid) is still attached.**



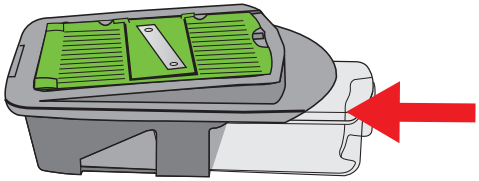
3. Slightly lift the insert holder. Slide in the desired blade into the blade slot until it locks in place. Make sure that the "+" and the "-" signs match between the blade and the Slicing and Grating Insert Holder.

! **Note: Blades can not be inserted if you do not lift the Insert Holder first.**

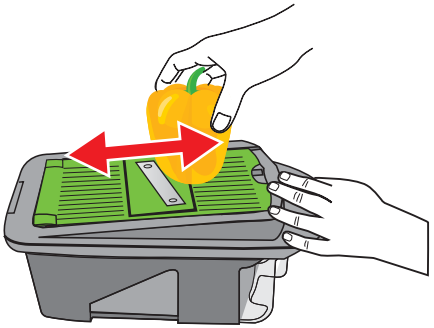
4. Lower the Slicing and Grating Insert Holder into the Base.



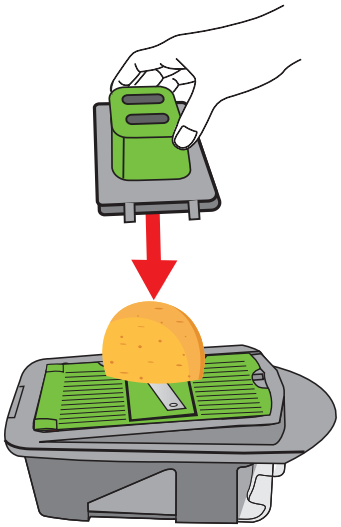
5. Slide the Food Tray Container into the Container Frame until fully inserted.



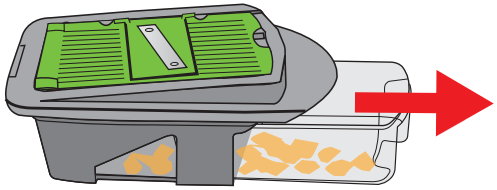
6. To slice or grate, simply slide the food across the blade with one hand, while holding the ***Ultimate Slicer*** firmly with the other hand.



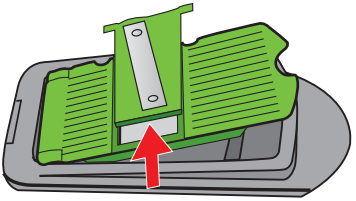
! IMPORTANT:
For your safety, always use the Safety Holder with smaller pieces of food or small remnants of larger pieces of food. Fix the food with the pins of the food holder. This stops the food from slipping while it is being sliced and makes it clean, safe, and easy to work with.



7. When done, slide out the Food Tray Container to remove the prepared ingredients.



8. When ready to clean, lift the Slicing and Grating Insert Holder slightly and slide out the blade. Remove the Insert Holder and Base from the Container Frame by simply lifting off.



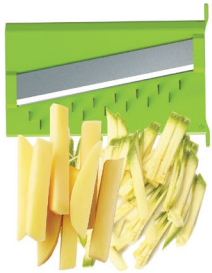
SLICING AND GRATING BLADES

Slicer

This blade creates slices with a thickness of 2 mm. Use it to slice potatoes, cucumbers, lemon, radishes, fruits, and more.

Fine Slicer

This blade creates slices with a thickness of 2 mm and 5 mm width. Use it to slice potatoes into perfect French fries.



Julienne

This blade creates 6 mm wide vegetable strips. Use it to cut carrots, peppers, cucumber, zucchini, potatoes, eggplants, and more. This blade is perfect for preparing carrots for dips, salad, and various stir fry dishes.

Fine Julienne

This blade can slice 4 mm wide vegetable strips. Use it for cutting up carrots and cabbage when making coleslaw.

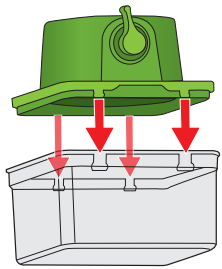
Grater

Use this 7 mm wide blade to grate ginger, garlic, and some fruit.

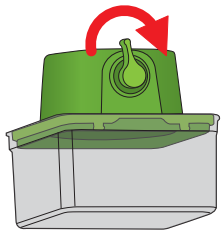
SPIRALIZER

HOW TO USE

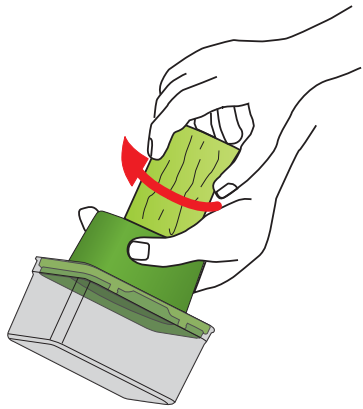
1. Prepare the food ingredient by slicing the end off to ensure there is a flat surface for spiralizing. The diameter of the ingredient should be between 2.5cm and 6cm (1" and 2.4").



2. Insert the 4 tabs of the Spiralizer Slicer into the slot holes of the Spiral Container and push down until locked into place.



3. Rotate the lever of the Spiralizer Slicer to the desired blade thickness.

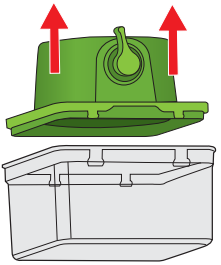


4. Push the ingredient onto the center circle to secure. While holding the Spiral Container with one hand, grip the food ingredient vertically with the other hand and simultaneously push down and rotate over the blades in a clockwise direction to create spirals.

! IMPORTANT:

For your safety, for smaller ingredients or for small remnants of larger ingredients, always use the Spiral Safety Holder. Affix the ingredient by pushing one end down onto the sharp pins of the Holder. This stops the ingredient from slipping while it is being spiralized for your safety and ease of operation.

5. To remove the Spiralizer Slicer, simply pull up from the container.



SPIRALIZER BLADES

Perfect for zucchini, carrots, beetroot, apples, and much more.

Note: Not every vegetable/fruit can be cut into a spiral. This will be dependent on the freshness and shape of the ingredient.

Ribbon Curls

Rotate the lever until there are no spiked blades. The main blade alone will spiralize ribbon-like curls with a width as wide as 2.5cm (1") depending on ingredient.

Noodles

Rotate the lever to the 3 spiked blades to spiralize noodle-like spirals, with approximate 7mm width.

Linguine

Rotate the lever to the 4 spiked blades to spiralize julienne-like spirals, with approximate 6mm width.

Spaghetti

Rotate the lever to the 8 spiked blades to spiralize fine julienne-like spirals, with approximate 3mm width.

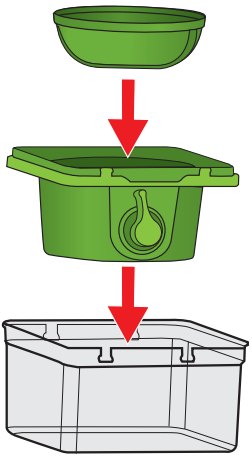
CLEANING AND STORAGE

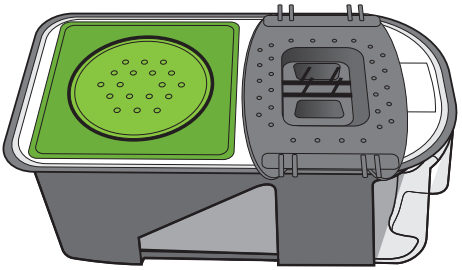
For ease of clean-up, we recommend washing all parts as soon as possible after use.

To wash the parts, use warm, soapy water, and a kitchen brush or the Cleaning Fork to clean the food residue from the parts. Use baking soda or lemon juice to remove stains caused by beets and carrots. After drying, store out of reach from children.

Parts are top rack dishwasher safe; keep the temperature below 65°C / 150°F.

The Blades, Cleaning Fork, Safety Holder, and disassembled Spiralizer are best stored in the Food Tray Container for space saving.





CAUTION

The ***Ultimate Chopper/Slicer & Spiralizer*** contains sharp blades. Handle with care when unpacking, assembling, using, cleaning, and storing. Do not leave within reach of children.

CAUTION! THE BLADES ARE VERY SHARP!

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Your purchase comes with a 100% satisfaction guarantee from Müeller

If you are not happy with the product for any reason, please contact us at ***support@muellerhome.us*** with your feedback or questions, and we will do our best to make things right for you!

Müeller USA

2701 Kimball Ave, Pomona, CA 91767
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