



PRO-SERIES **MULTI CHOPPER/ SLICER**



Instruction Manual

**MC-780
MSS-780**

A practical and innovative way to efficiently slice, chop, and grate your vegetables and fruits.

With the *Multi Chopper/Slicer*, preparing your favorite dishes for your whole family is no longer a chore. Its eight interchangeable cutting blades offer the functionality of multiple kitchen tools in just one, highly versatile, kitchen gadget.

The high-quality stainless-steel blades will create perfectly chopped onions, tomatoes, and peppers for salsa, or slice an entire cabbage for coleslaw in no time.

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 Multi Chopper/Slicer, please let us know.

We're committed to making things right.

SAVE THESE INSTRUCTIONS
FOR HOUSEHOLD USE ONLY

IMPORTANT SAFEGUARDS

- The MUELLER Multi Chopper/Slicer blades are VERY SHARP. Handle them with care when using and when cleaning the components.
- Always hold the blade from its sides (plastic edge) to prevent injury.
- Do not leave the Chopper/Slicer or any components within reach of children.
- Keep hands and utensils away from the cutting blade while chopping and slicing food to prevent the risk of human injury or damage to the Chopper.
- Always place the Chopper/Slicer on a firm and stable surface.
- Do not use the Chopper if it is damaged in any way. There is a serious risk of injury.
- Use the Chopper only with the accessories provided; otherwise, you will damage the device.
- To reduce the risk of injury, always attach the Base securely to the Food Container before inserting the cutting blade into the Base.
- To avoid injury, never use your hand to push food when slicing or chopping.
- Never place the product on a hot surface or close to an open flame.
- Do not put this product in an oven, or in dishwasher above 150°F.
- This product is designed for household use only. Do not use for any other purpose, other than the intended use.
- Use, wash, and store with care.

PARTS



Large Dicer 1/2"



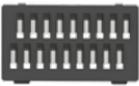
Small Dicer 1/4"



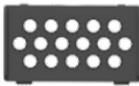
Slicer



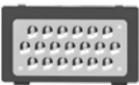
Wavy Blade



Julienne



Grater



Coarse Grater



Fine Grater



Safety Holder



Cleaning Forks



Cleaning Brush

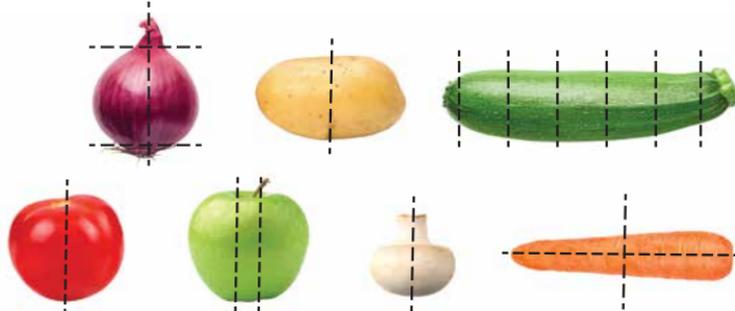


Blade Holder

IMPORTANT TIPS

To keep the Blades and the Pusher aligned, always chop ingredients to create a flat surface before placing them on the blade.

Do not insert ingredients larger than the blade surface.



INSTRUCTIONS FOR USE

CHOPPING AND DICING

2 BLADE OPTIONS



Large Dicer ½ inch – potatoes, onions, peppers, tomatoes, cucumbers, & more



Small Dicer ¼ inch - onions, garlic, chili & more

1. Connect the Chopper Base to the Food Container/ Stainless Steel Food Container. Do this by inserting the edge of the Food Container under the plastic tab of the Base. Press down to lock together.



2. To connect the Chopper Cover to the Chopper Base, insert vertically at a 90-degree angle onto the two hinges. Push down to connect the parts. To remove, pull up firmly.



3. Select a Dicer blade. Press the **Unlock** button. Align the node on the top of the blade with the slot in the Chopper Base. Carefully push the blade down into position.

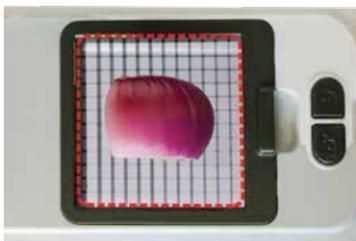


4. Press the Blade **Lock** button to secure the blade. (Press the Unlock button to remove the blade.)



5. Place the ingredient on the blade, flat side down.

Ensure the ingredient is not larger than the blade surface.



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



Alternatively use a hammer like motion, depending on ingredient.



SLICING AND GRATING

6 BLADE OPTIONS

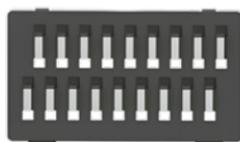
Slicer – Use to create 2mm slices of potatoes, zucchini, cucumbers, radishes, fruits and more.



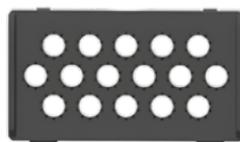
Wavy Blade – Ideal for perfectly sliced potato chips, or for other veggies, ready to bake or air fry.



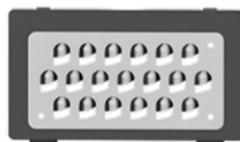
Julienne – Precise vegetable strips. Use it to cut carrots, zucchini, potatoes, radishes, cucumber, and more.



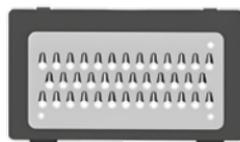
Grater – Quickly grind lemons, limes, ginger, zucchini, and more.



Coarse Grater – More precise grating of cheese, onions and more.



Fine Grater – Vegetables including beets, potatoes, carrots, and other ingredients like chocolate.



1. To connect the Mandolin Base to the Chopper Base, insert vertically at a 90-degree angle onto the two hinges. Push down to connect the parts.

To remove, pull up firmly.



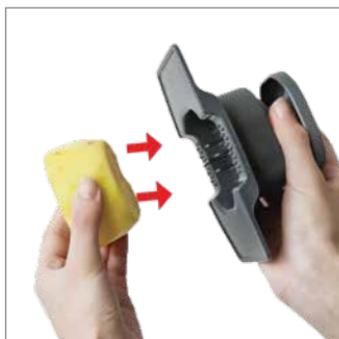
2. Select a Slicing or Grating Blade and insert the nodes located on the top of blade into the Mandolin Base. Push down until you hear a click.



! 3. IMPORTANT

For your safety, always use the Safety Holder with smaller pieces of food.

Fix the food to the pins. This stops the food from slipping while it is being sliced and makes it clean, safe, and easier to work with.



4. To slice or grate, simply slide the food across the blade with one hand, while holding the unit firmly with the other hand.



CLEANING AND STORAGE

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

DISASSEMBLY

1. Use the Cleaning Fork to remove any food remnants.
2. To remove the Pusher, pull the lock upwards to release and lift out.



To reinstall, pull the lock upwards and insert the nodes of the Pusher in the slots then push it in to secure. Then release the lock.



! IMPORTANT: DO NOT use the chopper if the PUSHER is not properly installed.

3. To remove the Chopping Blade, press the Unlock button. Lift up from the removal slot.



4. To remove the Slicing/Grating blade, lift out using the blade removal slot.



CLEANING

Wash blades as soon as possible after use.

To wash the parts, use warm, soapy water.

Use the Cleaning Brush provided to help clean food residue.

Use baking soda or lemon juice to remove stains caused by beets and carrots.

After drying, store out of reach from children.

Store the Slicing/Grating blades in the Blade Holder provided.



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



CAUTION

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



**KEEP AWAY
FROM CHILDREN**

CAUTION! THE BLADES ARE VERY SHARP!

**U.S. PATENT
Pending**



Your purchase comes with a 100% satisfaction guarantee from Müller

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!

For warranty details visit ***www.muellerhome.us***

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