

# Müller

## PRO-SERIES MULTI CHOPPER/ SLICER

Model No:  
MC-710



Instruction Manual

A practical and innovative way to beautifully shred, 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!

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***Your satisfaction is guaranteed. If you are not completely satisfied with our Multi Chopper/Slicer, and the results it brings, we insist that you let us know. We'll help you make the Multi Chopper/Slicer work for you, or we'll refund your money.***

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# IMPORTANT SAFEGUARDS

The Mueller *Multi Chopper/Slicer* blades are VERY SHARP. Handle them with care when using the *Multi Chopper/ Slicer* and when cleaning the components.

Always hold the blade from its sides (plastic edge) to prevent injury.

Do not leave the Mueller *Multi 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 *Multi Chopper/Slicer*.

Always place the *Multi Chopper/Slicer* on a firm and stable surface.

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 hand to push food when slicing.

Do not use the device if it is damaged in any way. There is a serious risk of injury.

Use the device only with the accessories provided; otherwise, you will damage the device.

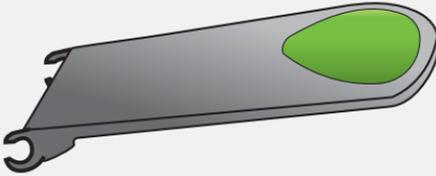
Use, wash, and store with care.

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

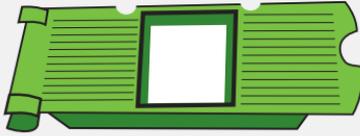
Do not put this product in an oven or microwave oven.

This product is designed for household use only. Do not use for any other purpose, other than the intended use.

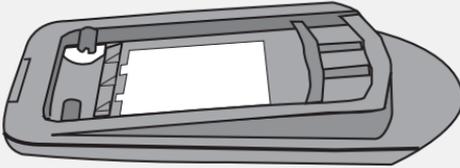
# PARTS



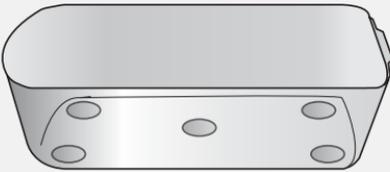
Chopping Cover



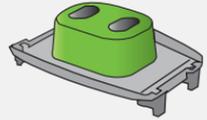
Slicing and Grating Insert Holder



Base



Food Container



Safety Holder



Cleaning Fork



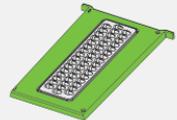
Slicer



Fine Slicer



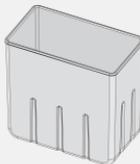
Julienne



Fine Julienne



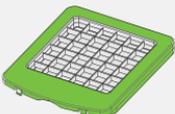
Pusher



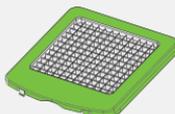
Chopping Blades Holder



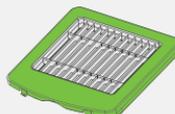
Slicing and Grating Blades Holder



Large Dicer  
13.6mm



Small Dicer  
6.8mm



Garnish Slicer

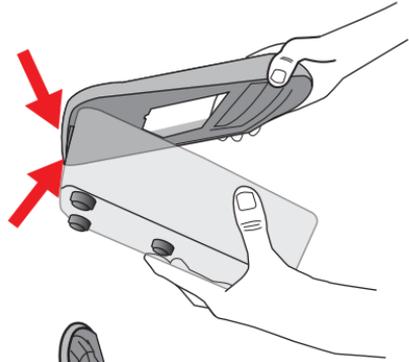


Grater

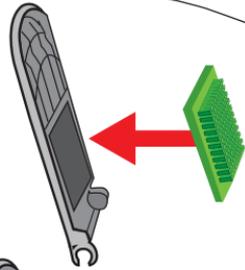
# INSTRUCTIONS FOR USE

## CHOPPING AND DICING

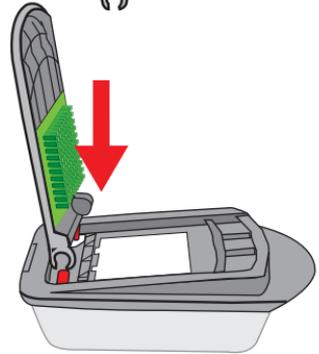
1. Connect the Base to the Food Container. Do this by inserting the plastic tab of the Food Container under the plastic tab of the Base. Press down to lock together.



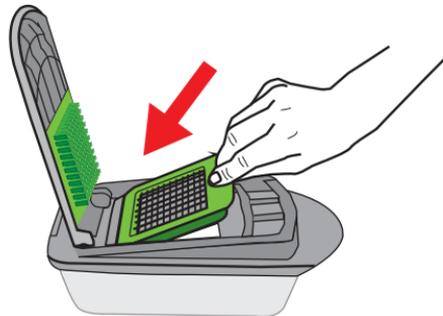
2. Connect the Pusher to the underside of the Chopping cover.



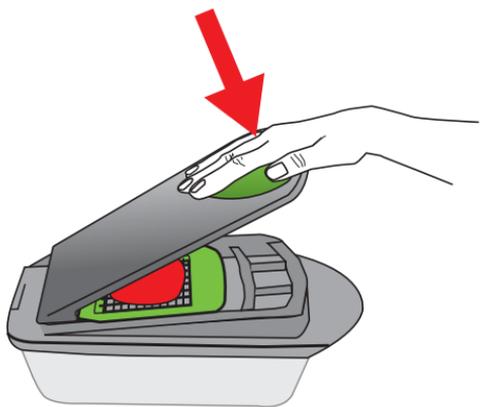
3. To connect the Chopper Cover to the Chopper Base, insert vertically at a 90-degree angle between the two hinges. Push down to connect the parts.



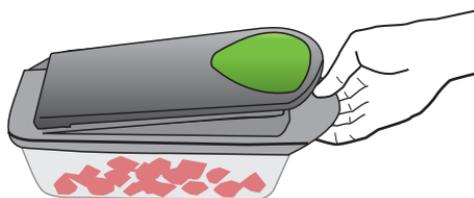
4. Select the chopping blade you wish to use. Insert the blade so that the slightly rounded side of the blade's frame is positioned in the corresponding recess in the Base's frame. Push down the opposite side of the blade's frame until you hear a "click". The blade is now securely locked in place.



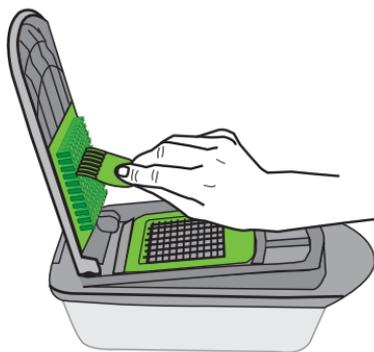
5. Place the food on the blade and then firmly push down the Chopping Cover.



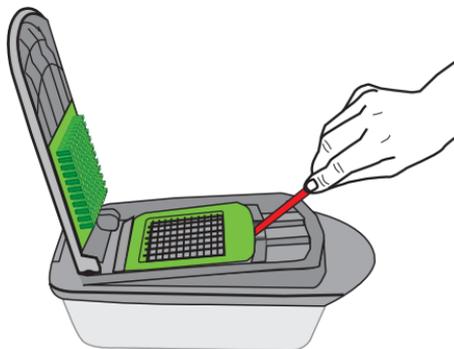
6. To open the Food Container and remove the food, simply lift off the Base and the Chopping Cover.



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

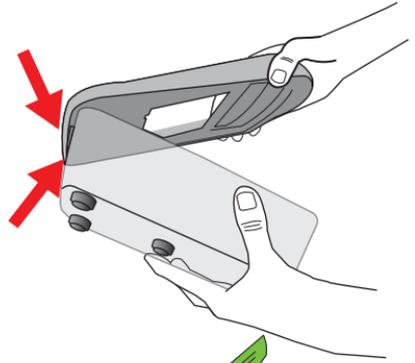


8. To remove the blade from the Base, insert a thin utensil into the blade removal slot and gently lift to detach blade.

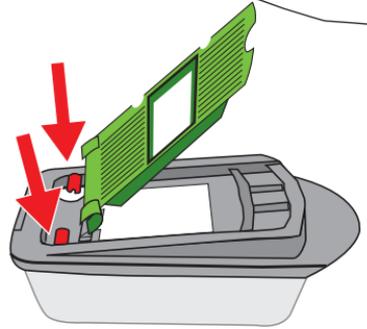


## SLICING AND GRATING

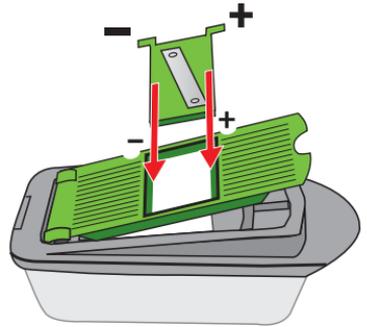
1. Connect the Base to the Food Container. Do this by inserting the plastic tab of the Food Container under the plastic tab of the Base. Press down to lock together.



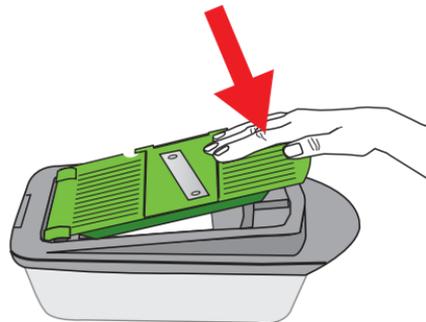
2. Match the hinges of the Slicing and Grating Insert Holder with the Base hinges and push down to lock.



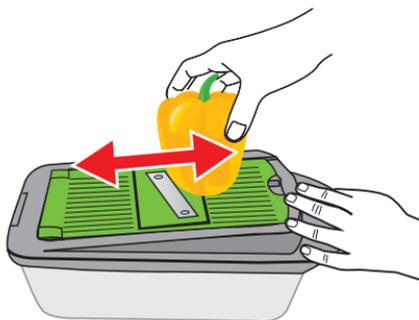
3. Select the slicing or grating blade you want to use and then insert it into the blade slot on the Slicing and Grating Insert Holder until the blade locks in place. **Make sure that the "+" and the "-" signs match between the blade and the Slicing and Grating Insert Holder.**



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

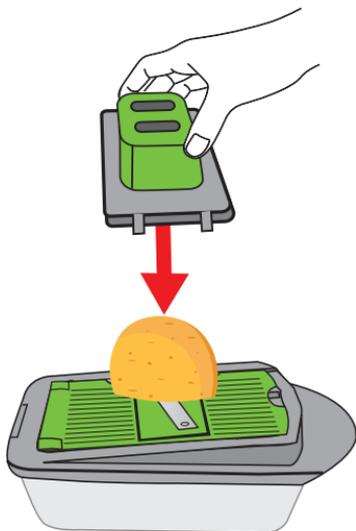


5. To slice or grate, simply slide the food across the blade with one hand, while holding the *Multi Chopper/Slicer* firmly with the other hand.

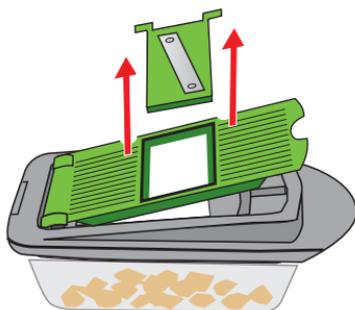


**! IMPORTANT:**

• 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.



6. To open the Food container and remove the food, simply lift off the Base and the Slicing and Grating Insert Holder.

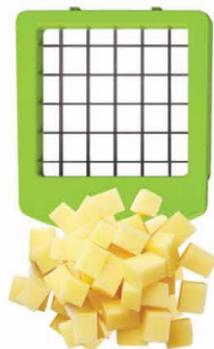


# USING THE BLADES

## CHOPPING BLADES

### Large Dicer 13.6 mm

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



### Small Dicer 6.8 mm

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.



# 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 carrot sticks 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.



# CLEANING AND STORAGE

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 temperature below 65°C / 150°F.

Store the blades in the provided blade storage boxes.



## CAUTION

The *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!

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## **Your purchase comes with a 100% satisfaction guarantee from Müller**

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If you are not happy with the product for any reason, please contact us at [support@muellerdirect.com](mailto:support@muellerdirect.com) or **888-632-9981** with your feedback or questions, and we will do our best to make things right for you!

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