

Accessories



Mini bowl: ideal for chopping herbs, onions, small quantities of meat, making salad dressings and making baby food.



Midi bowl*: specially designed to capture grated and finely sliced fruits, vegetables and cheese. Ideal for all types of slicing and grating preparation.



Main bowl: ideal for all preparations of large quantity: mincing, mixing, chopping, kneading, grating, slicing, emulsifying, beating... and much more.



Stainless steel Sabatier knife blade: For professional cutting quality; ideal for chopping meat, crushing ice, chopping almonds, blending sauces, milkshakes and mixing soups.



Dough blade*: for kneading heavy pasta dough, bread dough, brioche and pastry.



Egg whisk: ideal for whisking egg whites and creams for desserts such as meringues, mousses and soufflés.



BlenderMix: a finer and improved blend for velouté soups, smoothies and pancake batters.



Slicing discs: available in 2mm/4mm/6mm. Ideal for slices of fruit or vegetables for gratins or salads.



Grating discs: available in 2mm/4mm/6mm. Ideal for grating fruit, vegetables, cheese and much more.



Julienne disc*: ideal for producing fine chips and small batons of fruit and vegetables.



Parmesan/Rasping disc*: ideal for grating hard cheeses such as parmesan or hard chocolate.



*According to model



Citrus press*: ideal for extracting a clear juice from all types of citrus fruits. Two cones provided for smaller fruits such as lemons and limes and larger fruits such as grapefruit.



Creative kit*:



Ideal for being creative - the kit includes a julienne disc, an extra wide julienne disc and a fluted disc for cutting fresh fruit and vegetables.
Specific to 3200/4200/5200.
(Including XL models)



SmoothieMix kit*:



Perfect for the extraction of juices and thick and creamy jus or purée from most raw and cooked fruit and vegetables.
Specific to 3200/4200/5200.
(Including XL models)



Mash and Purée kit*:



For delicious homemade mashed potato, purées and baby food.
Specific to 3200/4200/5200.
(Including XL models)



Consumer Guide



magimix®

www.foodprocessorreview.co.uk

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Four good reasons for choosing Magimix

Invented by Magimix more than 30 years ago, the food processor has become an invaluable tool in the kitchen.

Simple:

Just 3 buttons allows access to all the functions:

The motor automatically adjusts varying the power for each task.

A recipe book full of ideas is supplied with each model.

The storage box provides compact and safe storage for the main blade, whisk and discs.



Beautiful:

Magimix Food Processors are designed to combine good looks with ease of use and are available in several finishes including White, Chrome, Satin, Cream and Red.



Robust:

All Magimix Food Processors are manufactured in France and are equipped with a powerful, ultra quiet commercial grade induction motor that bears a 12 year guarantee.

All parts and accessories are also made in France and come with a 3 year guarantee.



Efficient:

3 bowls: As well as the Main bowl, Magimix has created the Midi bowl and the Mini bowl. Placed inside the Main Bowl, each of these bowls functions entirely independently thus allowing you to carry out several tasks in succession and therefore saving time.



The Main bowl is ideal for preparing larger quantities of food or for making cakes and bread dough.

The Midi bowl is the ideal size for slicing and shredding and is useful for salads.

The Mini bowl is designed to handle smaller quantities and comes with its own unique serrated stainless steel blade.

YOUR LIFE.
YOUR CHOICE.
Choose the right processor for your needs.



	Range	Mini		Compact		Cuisine Système		
	Model	Le Mini Plus	3200	3200 XL	4200	4200 XL	5200	5200 XL
Capacities	Pastry	500 g	1 kg	1 kg	1.4 kg	1.4 kg	1.7 kg	1.7 kg
	Bread dough	400 g	600 g	600 g	1 kg	1 kg	1.3 kg	1.3 kg
	Brioche	400 g	500 g	500 g	850 g	850 g	1.1 kg	1.1 kg
	Blending	0.6 L	1 L	1 L	1.3 L	1.3 L	1.8 L	1.8 L
	Chopping (meat)	500 g	750 g	750 g	1 kg	1 kg	1.4 kg	1.4 kg
	Grating (carrots)	600 g	800 g	800 g	1 kg	1 kg	1.4 kg	1.4 kg
	Egg whites	4	5	5	6	6	8	8
	Main bowl	1.7 L	2.6 L	2.6 L	3 L	3 L	3.6 L	3.6 L
	Midi bowl		2.2 L	2.2 L	2.6 L	2.6 L	2.6 L	2.6 L
	Mini bowl	0.5 L	1.2 L	1.2 L	1.2 L	1.2 L	1.2 L	1.2 L
	Accessories	Extra large feed tube						
Stainless steel blade								
BlenderMix								
Dough blade								
Egg whisk								
2mm slicing/grating disc								
4mm slicing/grating disc								
Citrus Press			○	○		○		○
Juice extractor								
Spatula								
Storage box								
Recipe book								
6mm slicing disc			○	○	○	○	○	○
6mm grating disc			○	○	○	○	○	○
Julienne disc		○	○	○	○	○	○	
Parmesan disc		○*	○*	○*	○*	○*	○*	
Creative kit		○	○	○	○	○	○	
SmoothieMix kit		○	○	○	○	○	○	
Mash and purée kit		○	○	○	○	○	○	
Disc holder (holds 6)		○	○	○	○	○	○	
Power		400 W	650 W		950 W		1100 W	
Colours		○●	○●●	●	○●●●	●●●	○●●	●

* According to model ○ Optional accessories