

Explore your new Magimix



Triple pusher*: perfect for mayonnaise and salad dressings.



Extra Large feed tube*: processing more of your favourite ingredients in less time than a standard feed-tube processors.



Mini bowl: ideal for chopping herbs and small quantities of vegetables and mixing your favourite dressings.



Midi bowl*: ideal for all slicing and grating.



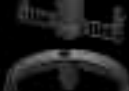
Main bowl: ideal for all the big tasks from chopping, whisking, blending, baking... and so much more.



Stainless steel Sabatier knife blade: for professional cutting quality. Ideal for chopping meat, crushing ice, chopping almonds, blending sauces, whipping up milkshakes and mixing soups.



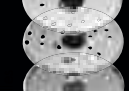
Dough blade*: for kneading heavy pasta dough, bread dough, brioche and pastry.



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



BlenderMix: the finest blended velouté soups, fruit smoothies and pancake batters.



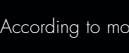
Slicing discs: uniform slices of fruits and vegetables to a thickness of your choice (available in 2mm/4mm/6mm*).



Grating discs: grate fruits, vegetables, cheese... in a matter of seconds (available in 2mm/4mm/6mm*).



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



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



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

*According to model

SmoothieMix kit*



Patented by Magimix, the SmoothieMix Kit is perfect for the extraction of juices and thick and creamy jus or puree from most raw and cooked fruits and vegetables. The basket also features a removable lid for quick and easy cleaning.

Dice and French-fry kit*



For cutting a variety of fruits and vegetables into cubes for appetisers, salads, soups... This exclusive Magimix-patented kit can also cut French fries or vegetables strips.

Mash and Purée kit*



For delicious homemade mashed potato, purées and baby food.

Dough bowl kit*



For hassle-free bread, cakes and brioche... The dough is kneaded, left to rise and baked in the same time.

Creative Slicing kit*



A further three discs for the perfect juliennes or fluted fresh fruits and vegetables. An accessory box is included for safe and compact storage.

Magimix UK Ltd

19 Bridge Street - Godalming - Surrey - GU7 1HY
Customer Care: 01483 528044 - enquiries@magimixuk.co.uk

Magimix Ireland

11 Northumberland Avenue Dun Laoghaire - County Dublin
Telephone: 01280 6630

Ref.: 460242



www.facebook.com/MagimixUK



www.magimix.uk.com

Food Processors



magimix
the possibilities are endless

Good reasons to choose Magimix

Invented by Magimix and still manufactured in France, the multifunction food processor has become the single most important kitchen machine for everyday cooking and special gourmet occasions.

Multifunction

Performing the functions of up to 8 other kitchen machines, the Magimix Food Processor is the most versatile and invaluable addition to any kitchen. Ideal for slicing, grating, chopping, whisking, blending and baking.



Simple

3 bowls allow you to effortlessly carry out several tasks in quick succession. All it takes is three buttons (stop/auto/pulse) to use all the different functions. The motor automatically adjusts the power depending on what's in the mixing bowl. 100 Recipe Cookbook provides you with mouth-watering ideas for everything from Celebration Cakes to 3-Course Dinners. All accessories are dishwasher safe. Accessory box for compact and safe storage.



Robust

Manufactured in France. Powerful and efficient, ultra-quiet induction motor with a reassuring 30 year guarantee. All parts and accessories are also made in France and come with a 3 year guarantee.



The possibilities are endless



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



	RANGE	Mini Plus	C 3200 XL	CS 4200 XL	CS 5200 XL	5200 XL Premium
Capacities	Bread dough	400 g	600 g	1 kg	1.2 kg	1.2 kg
	Pastry	500 g	1 kg	1.2 kg	1.5 kg	1.5 kg
	Blending	0.6 L	1 L	1.3 L	1.8 L	1.8 L
	Chopping (meat)	500 g	750 g	1 kg	1.4 kg	1.4 kg
	Grating (carrots)	600 g	800 g	1 kg	1.4 kg	1.4 kg
	Egg whites	4	5	6	8	8
	Main bowl	1.7 L	2.6 L	3 L	3.6 L	3.6 L
	Midi bowl		2.2 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
	Power	400 W	650 W	950 W	1100 W	
Accessories	Extra large feed tube		✓	✓	✓	✓
	Triple pusher		✓	✓	✓	✓
	Stainless steel blade	✓	✓	✓	✓	✓
	BlenderMix	✓	✓	✓	✓	✓
	Dough blade		✓	✓	✓	✓
	Egg whisk	✓	✓	✓	✓	✓
	2mm slicing/grating disc	✓	✓	✓	✓	✓
	4mm slicing/grating disc	✓	✓	✓	✓	✓
	Citrus Press	✓	○	○	✓	✓
	Spatula	✓	✓	✓	✓	✓
	Storage box	✓	✓	✓	✓	✓
	Recipe book	✓	✓	✓	✓	✓
	SmoothieMix kit		○	○	○	✓
	Dice & French Fry kit		○	○	○	✓
	3 discs kit (parmesan, 1mm slicing, 6mm grating)					✓
	Mash and Purée kit		○	○	○	○
	Dough bowl kit		○	○	○	○
	Creative kit		○	○	○	○
Optional discs	Parmesan disc - Fluted disc	Slicing 6mm, Grating 6mm*, Julienne, Parmesan*, Fluted disc, Small tagliatelle, Large tagliatelle				
Dimensions	H 370 x L 155 x D 210 mm - 4.4kg	H 395 x L 190 x D 225 mm - 9.3kg	H 425 x L 210 x D 260 mm - 10.8kg	H 445 x L 210 x D 260 mm - 11kg		
References	○ 18250 ● 18251 ● 18252 ● 18253 ● 18260 ● 18261	○ 18360 ● 18365 ● 18363 ● 18364 ● 18361	○ 18470 ● 18475 ● 18473 ● 18474 ● 18471	○ 18590 ● 18583 ● 18584 ● 18585 ● 18591	○ 18700 ● 18701 ● 18702 ● 18703 ● 18709 ● 18710	

○ Optional accessories

*included in 5200 XL Premium