Blender

Multifunction: 4 pre-set programmes



Exclusive Blendermix® system for a finer blend

Powerful & Quiet 500 to 15 000 rpm

ThermoSystem Kettle





Quality stainless steel insulated double wall



Removable filter



Energy saving

Vision Toaster





Visual control For toast just as you like it



Long life quartz elements Consistent browning



Double insulated alass windows

Steamer





Fast, even cooking



2 large 5,5L stainless steel steaming removable baskets



Multifunction: 4 pre-set programmes

Le Duo







Le Duo Plus XL Le Duo Salad & Juice

	2 in 1	3 in 1	5 in 1
Citrus press			
Juicer*			
SmoothieMix*			
Veg prep attachment*			(b)

^{*} Magimix exclusive patents

Citrus press

For juicing oranges, lemons, etc. 2 cones for large and small citrus fruits

Juicer

For extracting a pure, clear juice from fruit and vegetables.

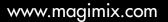
Smoothie Mix

For extracting nectars, smoothies or coulis from fruit and vegetables.

Veg prep attachment

For 2-mm or 4-mm slicing and grating all kinds of vegetables.





Consumer guide











4 good reasons to choose Magimix

Invented by Magimix and manufactured entirely in France, the multifunction food processor has become an invaluable help for everyday cooking and special gourmet occasions.

Multifunction

grating carrots or potatoes, slicing cucumbers or tomatoes, choping meat, blending soups, whizzing up milkshakes, emulsifying sauces, kneading brioche, bread dough or shortcrust pastry,



Simple

Just 3 buttons to access all functions

whipping cream or whisking egg whites.

Motor automatically adjusts its power for each task. A recipe book tailored to each model.

Accessory box provides safe compact storage.



Sturdy

All our food processors are manufactured in France. Their ultra-quiet, energy-efficient, commercial- grade motors carry a 20-year warranty.

Serrated Sabatier stainless steel blades are made in France and stay sharper longer.



Efficient

3 bowls:

Main Bowl, ideal to prepare larger quantities.

Midi Bowl, ideal to grate and slice.

Mini Bowl, for smaller quantities and comes with its own specific serrated stainless steel blade.

Each bowl operates independently allowing tasks to be carried out in quick succession.



Built better to last longer

Choosing the right food processor to suit your needs









RANGE	Le Mini Plus	C 3200 XL	CS 4200 XL	CS 5200 XL
Pastry	500 g	1 kg	1,4 kg	1,7 kg
Bread dough	400 g	600 g	1 kg	1,3 kg
Brioche	400 g	500 g	850 g	1,1 kg
Soup	0,6	11	1,3	1,8
Meat	500 g	750 g	1 kg	1,4 kg
Meat Carrots Eag whites	600 g	800 g	1 kg	1,4 kg
-99	4	5	6	8
Main bowl	1,7	2,6	3	3,6
Midi bowl		2,2	2,6	2,6
Mini bowl	0,5	1,2	1,2	1,2
XL feed tube		AII.	AK.	A.
Stainless steel blade		4	-1	<u> </u>
BlenderMix	0	9	9	<u> </u>
Dough blade	4.		<u>u</u> j	<u> </u>
Egg whisk			AL,	t.
2mm slicing/grating disc				
2mm slicing/grating disc 4mm slicing/grating disc Optional discs Citrus press				
Citrus press	<u> </u>			
Spatula	-			
Storage box			- A	Z.
•			15.12	in the
Recipe book		_		_
Dicing Kit				
SmoothieMix Kit		0	0	0
Mash & purée Kit		O 😭	O 🚱	0
Dough Bowl Kit		O 🔷	0 🏰	O 🌑
3 Disc Kit		0	0	0
Power	400 W	650 W	950 W	1 100 W