

Cook EXPERT



Safety instructions	2
Technical information.....	5
Description	6
Operating Cook Expert.....	7
Control panel.....	8
Using the menus.....	9
Programmes	11
Metal bowl.....	12
Universal blade	13
Whisk.....	14
Steamer basket.....	15
Steaming.....	16
Cleaning	17
Tips and tricks	18
When to use the metal bowl	19
Transparent bowls	20
Metal blade and mini blade.....	21
Discs.....	22
Cleaning	23
When and how to use transparent bowls	24
Menu Settings	25
Recipes.....	26
App	28
Optional accessories	29
Troubleshooting.....	30
Contacts us	31
Your warranties.....	32



Warning: the safety instructions are an integral part of the appliance. For your own safety, please read them carefully before using it for the first time.

USE YOUR APPLIANCE SAFELY

Cleaning and maintenance must not be carried out by children under the age of 8 without the supervision of an adult. Keep the appliance and the power cord out of reach of small children.

This appliance is not designed to be used by persons (including children) whose, physical, sensory or mental capacities are reduced, nor by persons who do not have sufficient experience or knowledge of the hazards involved, unless they are supervised during use or instructed beforehand by a responsible adult. It must be ensured that children do not play with the appliance. This appliance is intended solely for use in the home.

Its use in the following cases is not covered by the warranty: in staff kitchen areas in stores, offices and other working environments, in farms, by guests in hotels, motels, bed & breakfasts, guest houses and other residential environments.

Never immerse the appliance in water or other liquids in order to avoid the risk of electrocution.

Never place the appliance on or near a gas burner or hot plate nor in a hot oven.

Do not use the appliance outdoors.

Never run the appliance in cooking mode if the bowl is empty.



SAFETY DURING USE

Always handle the discs and metal blades carefully as they are extremely sharp.

Do not push ingredients into the appliance with the hand especially when using discs. Always use the pusher.

Never put your hands or a utensil into the opening when the appliance is running to prevent serious injury and avoid damaging the appliance.

You can use a spatula but only when the appliance is not running.

Always check that the lid is firmly secured before switching on the appliance.

Never interfere with the lid locking mechanism or try to prevent it from opening.

Never use a lid that is cracked, chipped, scratched or impacted.

RISK OF BURNS: with stainless steel bowl and when using Cooking and Expert programmes.

When the appliance is being used, some of the parts can get very hot (sides of metal bowl, lid, cap, metal parts under the bowl, basket, etc.), and cause burns.

Make sure you only touch the cold plastic parts such as the handles.

Accessible surfaces can get extremely hot when the appliance is being used.

Your appliance also releases steam which can cause burns.

Be very careful when pouring hot liquids into the bowl as they could be ejected from the appliance if the contents suddenly come to the boil.

Always hold the cap by its central plastic part and the lid by its handles.

Never run the appliance if the lid, lid seal and blades are not assembled correctly.

The appliance must only be used if the cap is inserted into the lid, unless stipulated otherwise in the recipe.

Never go above the MAX guide mark.



SAFETY INSTRUCTIONS

INDUCTION

For users with pacemakers or active implants:

The appliance is designed to meet the electromagnetic interference standards in force and is thus fully compliant with the legal requirements.

To ensure there is no interference between your appliance and a pacemaker, the pacemaker must be designed and adjusted in accordance with the regulations concerned. As a result, we can only guarantee that our own product is compliant with the standards in force. Please contact the manufacturer of your pacemaker or consult your doctor to determine any possible incompatibilities.

ELECTRICAL CONNECTION

The appliance must be connected to an earth socket.

Check that the power voltage indicated on the nameplate corresponds to that of your electrical installation.

Never allow the cord to hang over the edge of the worktop or counter and make sure it does not come into contact with hot surfaces.

Turn off using the on/off button behind the appliance after each use, if it is left unattended, when adding or removing accessories and before cleaning.

AFTER-SALES SERVICE

If the cord is damaged or frayed, it must be replaced by the manufacturer, their after-sales service or a person with similar qualifications, in order to avoid all risks.

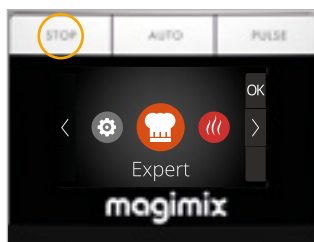
Using parts that are not recommended or not sold by the manufacturer could lead to fire, electrical shock or injury.

Bowls	Stainless steel: 3.5 L (18/10 stainless steel) Transparent: 3.6 L (0% BPA)	
Steamer basket	Stainless steel: 2,5 L (18/10 stainless steel)	
Cooking Temperature range	Induction 30 to 160°C Precision +/- 1°C	
Cooking time	5 secs to 4 hrs	
Speeds	0	heats without rotating
	1A	intermittent speed for very delicate mixtures
	2A	intermittent speed for delicate mixtures
	3 - 18	continuous gradual speeds
Wattage	1700 W	
Voltage	200-240 V, 50/60 Hz	

If you do not use your appliance for a few minutes, it will **automatically go into standby**. Press any button and the screen will come back on.
You can set the standby delay to between 5 and 30 minutes (see p. 25).



Appliance in standby (< 0.5 W): screen off + red indicator light on.



To put your appliance into standby, press the STOP button for 2 s.



To switch your appliance off (0 W), flip the switch to 0.

User instructions

See our website, YouTube channel or Cook Expert app.

In addition to these instructions, you will find a large number of videos to help you to learn how to use your Cook Expert.

This user manual is regularly updated on the magimix.com website, under Services.

DESCRIPTION



Base unit



Scales



Recipe book



Metal bowl
(details pages 12 - 19)



Steamer basket
+ steam tray



Whisk



Spatula
2 in 1



Transparent bowls
(details pages 20 - 24)



Mini bowl
+ mini blade



4 discs



Metal blade
+ blade protector



Spatula

Specially-designed spatulas: each bowl has a different spatula. Do not use the 2-in-1 spatula in the transparent bowl and vice versa.

Set up

Place your Cook Expert on a flat surface, away from sources of heat and water. Allow sufficient space for it to be easily accessible without having to move it. Do not use it under a cupboard or shelf as the steam produced could cause damage. Before you use the appliance for the first time, clean all the parts with warm soapy water. (see Cleaning pages 17 and 23).

Using Cook Expert



Plug in the appliance and switch it on.



Place bowl on base unit with handle as indicated and turn to the right until it locks in place.



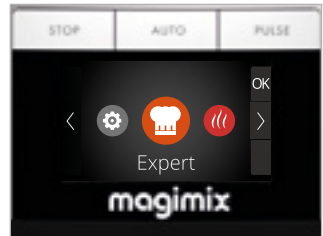
If using an accessory, insert into bowl.



Add ingredients and close the lid (turn to the right).



Put the cap or pusher in place (unless indicated otherwise).



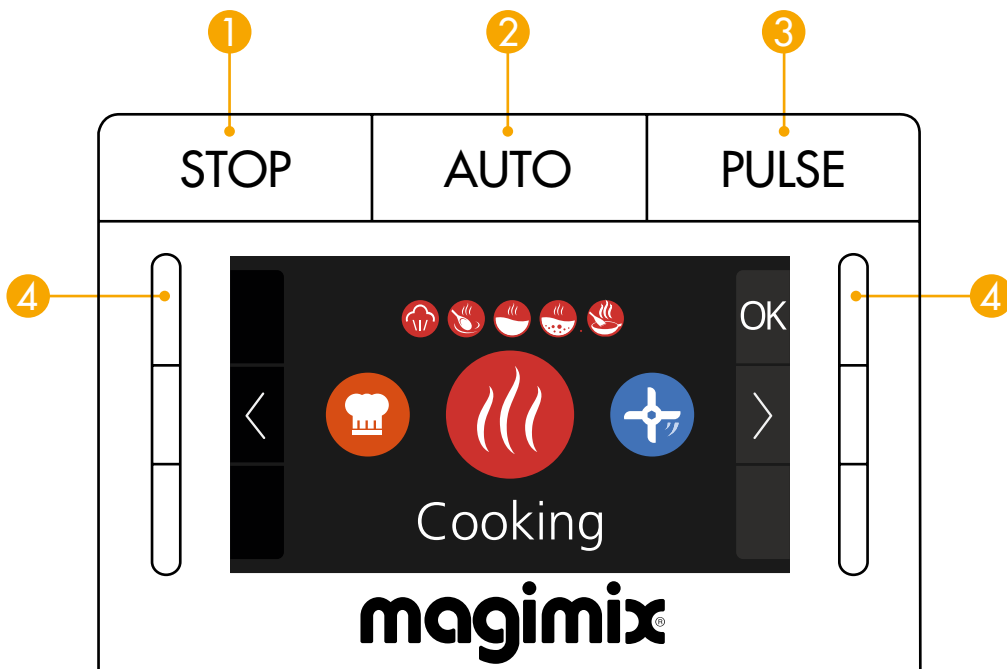
Select programme and press Auto to start.

Safety: before opening the lid, press Stop and check the blades are no longer turning. The appliance will only work if the bowl and lid are correctly locked into place.



Transparent bowls: these are inserted in exactly the same way as the metal bowl. The appliance will only work if the large pusher is present. It has to be removed to lock and unlock the lid.

CONTROL PANEL



- 1. STOP:** manual button to stop programme.
Also for placing in Standby Mode.
Press for 2 seconds and the red indicator light will show.
If the appliance is not used for several minutes (the time can be adjusted in Settings, p. 25), it will automatically go into Standby Mode.
- 2. AUTO:** wakes up the machine from Standby Mode and also starts the selected programme.
- 3. PULSE:** used for intermittent operation at the fastest speed pre-set in the programme. If you release the button, the appliance will stop automatically. Using the pulse button at the start will give you better control over the results, while using it at the end of the programme will produce a smoother texture.
- 4. VERTICAL BLACK BUTTONS:** the purpose of these buttons varies according to the information displayed on the screen.



Video presentation: on YouTube, MAGIMIX - Cook Expert Presentation



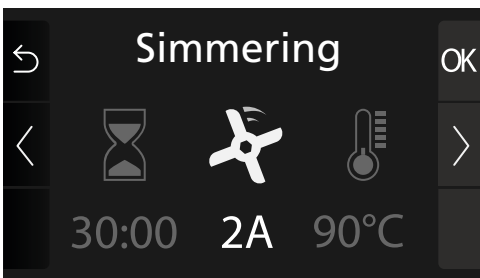
Menus

1. Navigate through the menu options by pressing the buttons next to the < or > options.
2. Press OK to select.



Submenus

1. Press the buttons next to the < or > options to select the submenu.
2. Press Auto to start the programme directly or OK if you want to change the settings of the programme selected. Press ↶ to go back to the main menus.



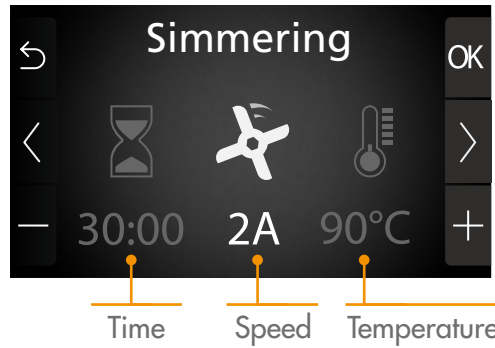
Settings (time, speed, temperature)

Pressing Auto will start the automatic programmes.

The EXPERT option allows all settings to be controlled by you.

See next page for more details.

Changing the settings (time, speed, temperature)



1. Press the buttons next to the < or > options to select the setting (highlighted).
2. Then press - or + to change the highlighted setting.

The programme includes an automatic timer.

The **Thermometer** icon will turn red once the cooking temperature reaches 60°C.

You can press the Stop button at any time **to pause the programme**. Press Auto to resume the programme.

When the programme is finished, you will hear a beep and the Cook Expert will stop automatically. The time is displayed in minutes, then hours.

The maximum time that can be programmed depends on the speed.

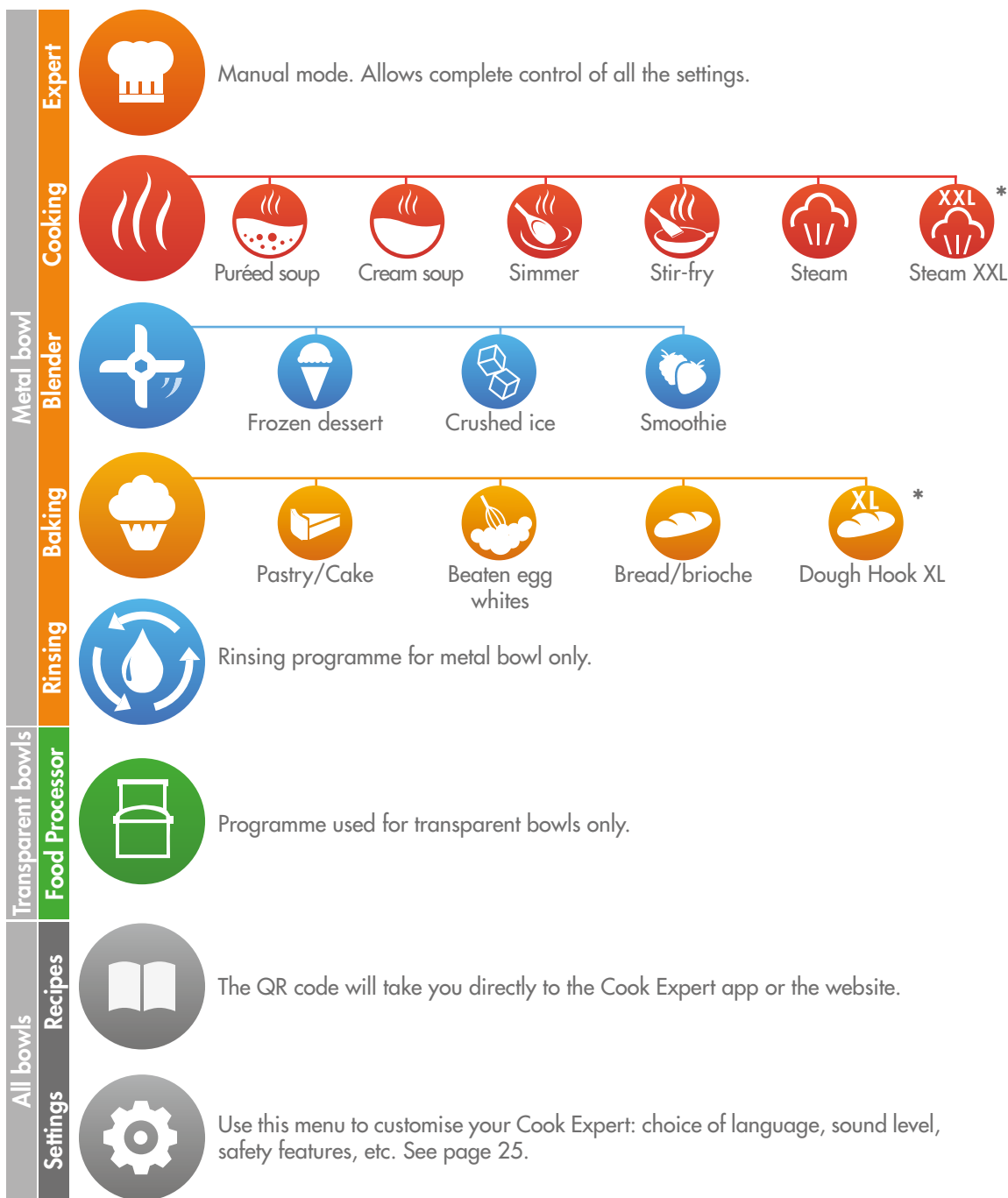
For example, at speeds of 14 and more, the maximum time is 1 minute.

The maximum temperature that can be programmed varies according to the time and/or the speed required. For example, at speed 0, the temperature cannot be greater than 120°C.

If you are having problems with the display, turn off the appliance and then turn it on again.

Changing settings: You can go quickly from the minimum to maximum setting using the - option.

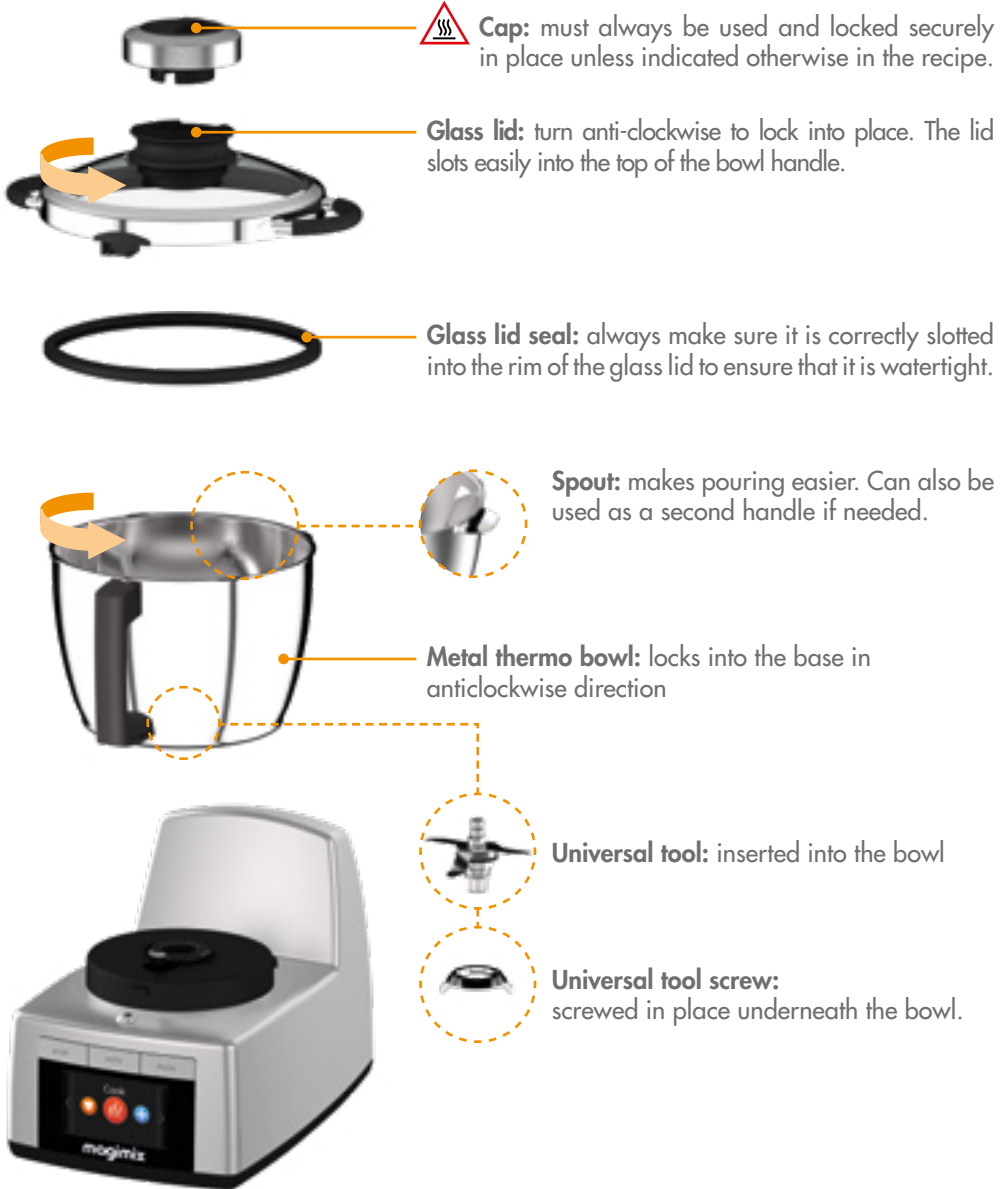
Example: to go from 5 seconds to 4 hours, press - once.



*optional programmes for optional accessories (see page 25)



METAL BOWL



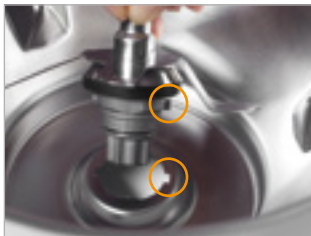
Explanatory videos: short videos are available on the Cook Expert app to show how to assemble the parts together. Also available on YouTube.



Tool assembly



Place the seal on the tool.



Insert the tool into the hole at the bottom of the bowl. Turn the bowl upside down while holding the tool firmly in place.



Position the screw on the underside of the bowl and tighten by hand or with the cap.

Removing the tool assembly



Protect the worktop and turn the bowl upside down. Use the cap to unscrew the nut.



Unscrew the cap in clockwise direction. This releases the tool.



Remove the seal from the tool so it can be cleaned.



Put the seal on correctly: check that it is positioned and tightened properly. Incorrect assembly can lead to leaks and damage the appliance.

Wear and tear of seals: check seals regularly for wear. If they show signs of wear, damage or leaking, replace immediately.

Lid: examine regularly. Replace immediately if there are any cracks or chips or in the case of severe impact.

Burns: always put the cap on the lid during use, particularly with hot food. If you need to add ingredients during processing, always press Stop first, add the ingredients, then press Auto. When the cap is hot, always remove using the central plastic part.

Respect the maximum amounts: the maximum filling level for steaming is 0.5 L and MAX in all other cases. Never exceed the maximum amounts.



WHISK

Assembly



Slot the whisk into the universal tool.



Press both buttons at the same time to remove.



The upper part can be removed for cleaning.

Using the whisk

Beaten egg whites: the bowl must be perfectly clean (= no grease or fat) and dry. Always remember to remove the cap.

Use eggs at room temperature and a pinch of salt for greater volume.

Run **BEATEN EGG WHITES** if you want your whites to be frothy.

If you want a firmer texture, run **BEATEN EGG WHITES, speed 7**.

Whipped cream: always use full fat double cream (at least 30% fat content). Refrigerate together with the whisk for at least 30 minutes beforehand.

Pour in the cream and icing sugar. Run **EXPERT, 2 minutes 30 / speed 7 (without heating)**, and without the cap. The cream is whipped when you can see the imprint of the whisk.

Sorbets: at the end of the **FROZEN DESSERT** programme, for a fluffier result, insert the whisk and run **EXPERT, 30 seconds/speed 6 (without heating)**.

Swiss meringues: put all the ingredients in a clean, dry bowl, without putting the cap on, and run **BEATEN EGG WHITES, 10 minutes/ speed 5/50°C**.



Insert the whisk correctly: always check that it is slotted securely into the universal tool before starting the programme or you could damage it.


Maximum settings: never exceed speed 7, nor 110°, or you could damage the whisk. Do not add ingredients which could stop the whisk from turning properly.

To cool the bowl: add ice cubes and run the **CRUSHED ICE** programme. Then dry the bowl completely.



Assembly



Pour 0.5 l of water into metal bowl (up to )



Insert steamer basket.



Add steam tray if additional level is required.



Select the STEAM submenu.
Press Auto to start.



Use spatula handle to remove tray.



Use pot holder to remove basket.

If there is no more water in the bowl, you will hear a beeping sound.


You can grease the bottom of the steamer basket before adding your ingredients to prevent food from sticking.

For the best results:

- do not overload the basket and/or tray so that the steam can circulate freely;
- cut all the ingredients to the same size.

If you use the tray, place the ingredients with the longest cooking time in the lower basket.

Do not put more than 0.5 L of water in the bowl.

Risk of burns: stay out of reach of the steam and handle all parts (bowl, lid, etc.) with care. Make sure the cap opening is not obstructed in any way. 

Steam: make sure the holes in the basket are not obstructed so that steaming will be even.



STEAM

Ingredients	Quantities		
Apples	4, quartered	30 min	110°C
Asparagus	600 g	30-40 min	110°C
Beans, runner	400 g, topped and tailed	45-50 min	110°C
Broccoli	400 g, divided into florets	25 min	110°C
Carrots	600 g, sliced	50 min	110°C
Cauliflower	500 g, divided into florets	40 min	110°C
Chicken breasts	600 g (4 breasts)	25 min	110°C
Fish fillets	600 g (4 fillets about 2 cm thick)	20 min	100°C
Leeks	600 g, sliced	30 min	110°C
Peas	500 g, frozen	35 min	110°C
Potatoes	600 g, either small (e.g. new), whole in their skins or large, peeled and cut into 3 cm pieces	30-40 min	110°C
Prawns	500 g raw, unpeeled	15-20 min	110°C
Rice	Max. 300 g: in a metal bowl designed to fit into the steamer basket. Use equal amounts of rice and water	25 min	110°C
Salmon steaks	600 g (4 steaks)	25 min	100°C
Sausages	4 frankfurters (pricked with a fork) 4 smoked sausages (pricked with a fork)	10 min	110°C
Spinach	250 g, fresh	15 min	110°C
Zucchini	500 g, sliced	20 min	110°C

110°C: ideal temperature for using the steamer basket except for fish (to be steamed at 100°C due to its more delicate texture).

The above cooking times are given for specific quantities and with water at room temperature (about 20°C).

The cooking time can vary according to the thickness, freshness and type of ingredients. Check doneness, and steam for longer if necessary.



Automatic rinsing

To make cleaning easier, run the Rinsing programme immediately after use.

Pour 0.5 litres of water into the metal bowl and add a few drops of washing-up liquid. Close the lid and put the cap on. Start the **RINSING** programme. If the bowl is very dirty, you can increase the amount of water and/or increase the default speed.

Rinse with tap water then thoroughly clean the bowl and any accessories.

Thorough cleaning

Always unplug your appliance and wait for it to cool down.

Remove the seal from the rim of the lid (1) and the universal tool (page 13).

Clean the area under the universal tool with a brush (2).

All the parts (except for the motor base) are dishwasher-safe. Place the bowl in the dishwasher upside down (3), flat and with the handle facing downwards.

After cleaning, turn it over and drain on the draining board until completely dry. This will enable any water that may have got into the double wall of the bowl to run out.

To clean the motor base, wipe with a soft damp cloth and dry thoroughly.



(1) lid + seal



(2) clean the area under the tool carefully (i.e. with a brush, not included)



(3) the bowl must always be upside down in the dishwasher

Cleaning the base: never immerse the motor base in water or wash it under running water. Do not use sponges/abrasive products to clean the lid. 

Strong odours: these can be prevented by washing the seal in the dishwasher. If the appliance is not used for a long time, screw the cap on loosely.

Burnt-on food: if food is burnt onto the bottom of the bowl, use white vinegar and leave to soak if necessary. The metal part of the spatula may also be used.

Cleaning the whisk: a bottle brush can be used if necessary.



Cooking

Cooking times: these vary according to the temperature or the size and type of the ingredients used. A winter carrot, for instance, will take longer to cook than a new carrot. Always check and extend cooking times if required.

Milk: use milk at room temperature rather than cold milk which tends to stick more.

Simmering: do not dice ingredients too finely or they may breakdown during cooking.

Liquid preparations (e.g. curry): when you add ingredients such as chicken and prawns, cook at speed 0 (EXPERT programme) to avoid them being broken down.

Even cooking: cut ingredients into uniform pieces to ensure even cooking.

To rescue a sauce: if a sauce has curdled (e.g. custard), switch to EXPERT, 1 minute/speed 13 (without heating) to keep blending.

Keep-warm function

2 hours: Food can be kept warm in the metal bowl for up to 2 hours without using any electricity.

Lid

Removing the lid: to prevent the lid from dripping on the worktop, check that the cap is properly screwed on, then lift the lid and immediately turn it upside down over the bowl before setting it upside down on the worktop.

Using the 2-in-1 spatula



2-in-1 spatula: The spatula has a silicone part for mixing ingredients and a metal part for scraping the bowl if food is stuck to the bottom.

WHEN TO USE THE METAL BOWL

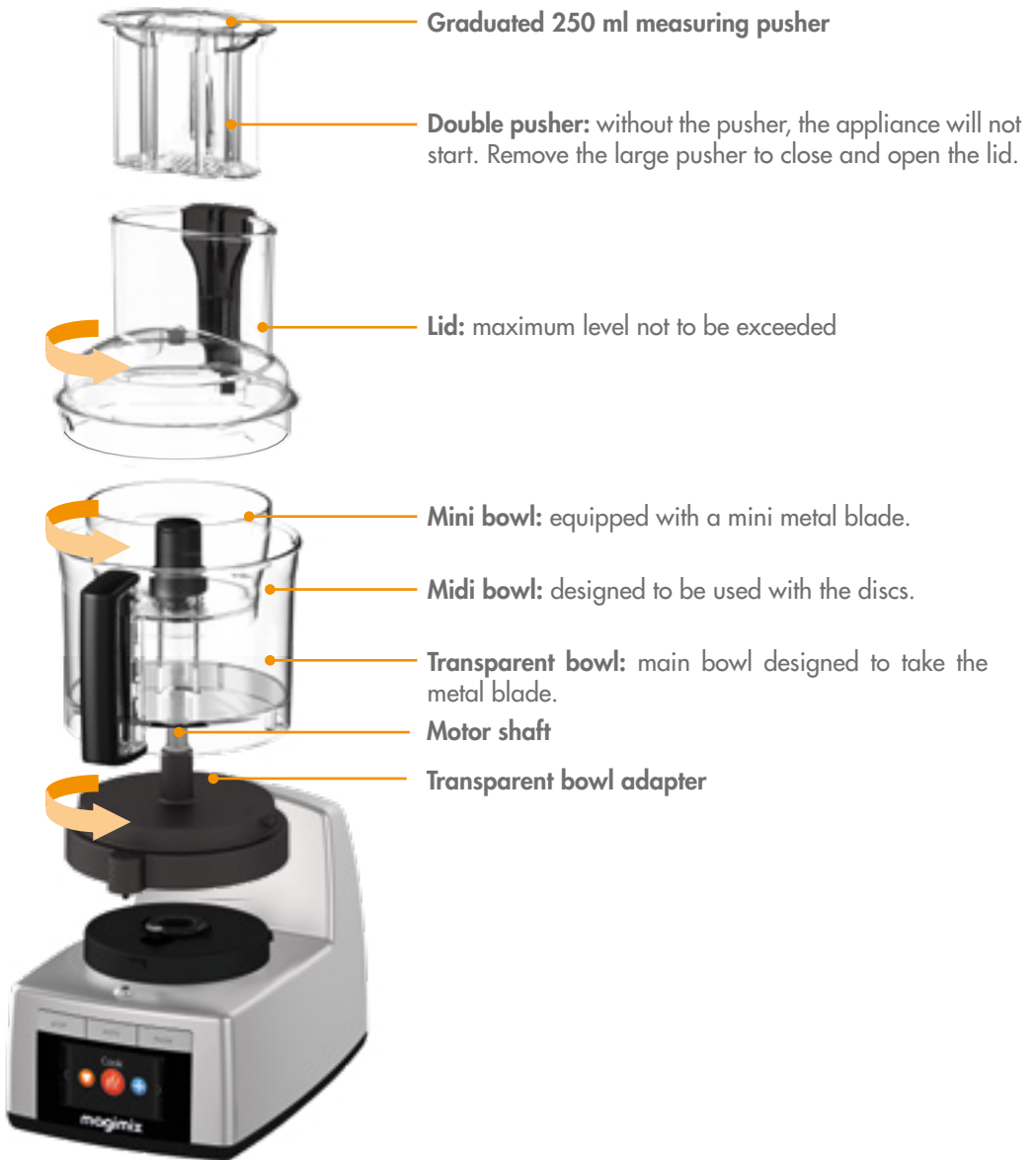


	Menu	Sub menu	Use	Accessory	Max. cap.			
EXPERT			Chopping onions		600 g	2 mins	13	-
			Mixing Parmesan	-	400 g*	1 min	15	-
			Making icing sugar		200 g caster sugar	1 min	18	-
COOKING			Cream soup	-	2,5 l		AUTO	
			Puréed soup	-	2,5 l		AUTO	
			Simmering	-	2,5 l		AUTO	
			Steam		see p.15		AUTO	
BLENDER			Smoothie		2,5 l		AUTO	
			Frozen dessert**	-	400 g frozen fruit		AUTO	
			Crushed ice**	-	300 g (15 to 20 cubes)		AUTO	
BAKING			Bread Brioche (yeast doughs)	-	0,8 kg *** 0,6 kg ***		AUTO	
			Pastry** Cakes	-	1 kg *** 1,2 kg ***		AUTO	
			Whisk		1 - 6 egg whites		AUTO	

* for best results, cut into 2 cm cubes / ** you can stop the programme before the end if the required consistency has already been obtained / *** total weight of ingredients



TRANSPARENT BOWLS



Safety feature: The processor can only work if the adapter, bowl, lid and double pusher are correctly positioned. To disassemble, proceed in reverse order.

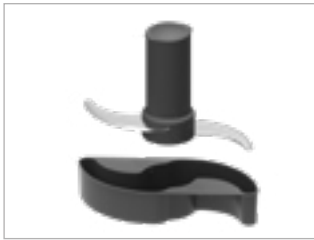
How-to videos: short videos are available on the Cook Expert app to show how to assemble the parts together.



The transparent bowls cannot be used without the bowl adaptor in place.

Transparent bowl and metal blade

These are used to mix, chop or emulsify medium and large quantities of ingredients.



Store the blade in the protective cover provided.



Place the metal blade on the motor shaft.

Mini bowl and mini blade

These are used to mix, chop or emulsify small quantities of ingredients.



Push the mini bowl down onto the motor shaft.



Place the mini blade on the motor shaft.

The mini bowl can be used with both the transparent bowl and the midi bowl. This means that the mini bowl can be used without the midi bowl.

Take care: the blades are extremely sharp. Always hold the blade by the central hub. When emptying the bowl, either hold the top of the blade assembly firmly or remove it entirely.



Metal blade: for large quantities, cut the ingredients into 2 cm cubes.
Pulse: for meat and fish, use the Pulse button for greater precision.



DISCS



Place the midi bowl in the large bowl



Place the disc support over the motor shaft



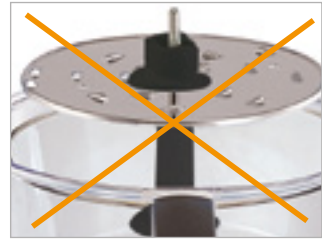
Select the disc, e.g.
R/G 4 = 4 mm grater
E/S 2 = 2 mm slicer



Fit the disc onto its support



Turn until it drops into position



Make sure disc is not upside down

Any remains of fruit and vegetables left on the disc after grating is normal.



Slicing disc



Grating disc



Slicing disc

Discs: always handle with care.

Pushers: No other utensils should be used to push the ingredients down the opening. Do not press the pusher too hard or you could damage the appliance.

Large/tough-skinned vegetables: push down gently.





Unplug your appliance before cleaning.



Clean immediately after use



Metal blade : clean the inside with a bottle brush



Motor base + bowl support : wipe with a soft, damp cloth then dry

To keep your appliance in peak condition, make sure you respect the following:

- Dishwasher: select the minimum temperature (ideally < 50°C) and take the accessories out before the drying cycle begins (usually > 60°C).
- Washing by hand: do not leave the parts to soak in detergent for too long. Do not use abrasive products e.g. scourer.

Detergent: read the manufacturer's instructions to check that the detergent is suitable for plastic parts

Motor base: never immerse in water or wash under running water.

Blades and discs: always handle with care.

Lid and bowls: never use abrasive products to clean them.














Discs and blades: never let them soak. Wipe after washing to prevent oxidation marks (although they will not affect the quality of the blades).

Staining: some foods, such as carrots, can stain plastics. Rub with kitchen paper soaked in vegetable oil to reduce staining.

Citrus fruits: rinse the bowl and lid immediately after contact with citrus fruits.



TRANSPARENT BOWL PREPARATIONS

Menu	Use	Accessories	Max. Cap		
FOOD PROCESSOR		Mayonnaise		300 ml oil	
	Dips appetisers, sauces, etc...		1 large bowl		
	Slicing (zucchini, etc.)	 	1,4 kg		
	Grating (carrots, etc.)	 	1,4 kg		
	Mincing meat		1 kg	cut into 2 to 3 cm pieces	
	Chopping herbs		30 g parsley (100g)	washed and dried	
	Mincing fish		1 kg		
	Grinding nuts		250 g	20 seconds	

Long slices and shreds: cut the ingredients so they are the width of the large opening and place horizontally, without going above the Max. mark.

Soft foods: push down gently to avoid mashing.

Cheese: grate/slice hard cheeses at room temperature. Softer cheeses, should be processed straight out of the refrigerator.

Large opening: the Cook Expert will only works if the large pusher is below the max. mark.

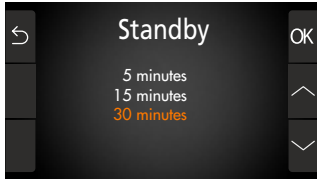
Small opening: for small or long thin fruit and vegetables. When grating, lay the fruit and vegetables flat. When slicing, stand long vegetables up in the opening.



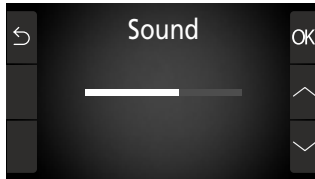
SETTINGS MENU

Select the Settings menu to access the list of settings to customize your appliance.

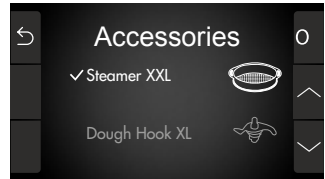
Customize your Cook Expert



Select the time taken for automatic standby.



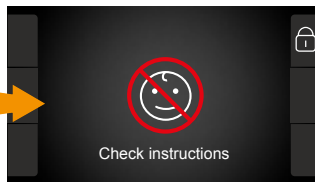
Adjust the volume of the beep at the end of a programme.



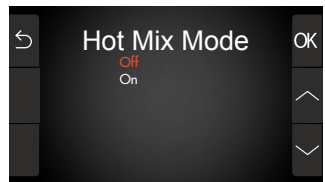
Select your optional accessory programmes.



To adjust the standby time before the screen locks.



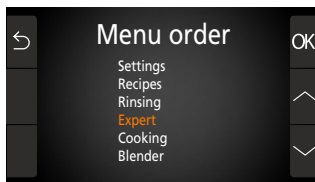
Press the black button next to the padlock for a few seconds to unlock.



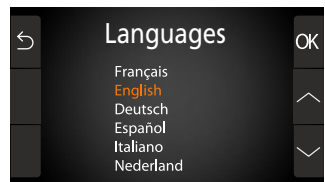
If activated, it must be manually unlocked to mix hot preparations.



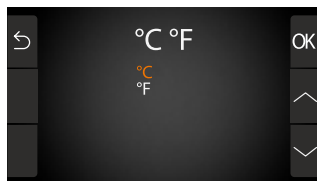
Scan the code to display the manual on your smartphone or tablet.



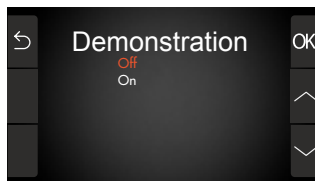
Select the menu you wish to see when you switch on your Cook Expert.



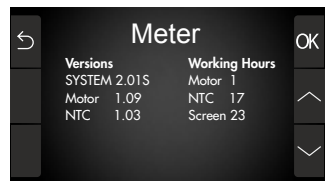
Select your language.



Select temperature.



For Trade use only.
If activated, the appliance will not heat and will not mix.
Only the timer works.



Technical details.

The book supplied with Cook Expert contains a large selection of recipes, from starters to desserts. Below are a few selected recipes to introduce you to your new Cook Expert.

Waldorf Salad

Serves 4

2 red apples
2 sticks celery
80 ml mayonnaise
50 g walnut halves
A few lettuce leaves

Wash the apples and remove the core. Wash the celery and remove any tough strings. Place the midi bowl in the transparent bowl and insert the 2 mm slicing disc. Slice the apples and celery using the **FOOD PROCESSOR** programme. Set aside.

Make the mayonnaise in the mini bowl (see recipe book).

Gently stir the sliced apple and celery into the mayonnaise and add walnuts and lettuce leaves.

Red Berry Yoghurt Shake

Serves 4

250 g raspberries
250 g blueberries
200 g natural yoghurt
2 glasses of milk
2 tbsp honey

Place milk and yoghurt in the metal bowl, then add the other ingredients.

Run **SMOOTHIE** programme.

Serve chilled.

Prune jellies

Serves 4

400 g prunes (pitted)
230 g sugar

Place the ingredients in the metal bowl.

Run **EXPERT, 40 seconds/speed 18/140°C**. Serve with plain yoghurt.

Recipe videos are available on the Magimix website, Cook Expert app and YouTube channel. You will find them extremely useful for getting to know your Cook Expert.

Main recipe book



The Cook Expert comes with a book of 300 recipes. Starters, mains, desserts, appetisers, beverages, baby food and many more. It will provide an excellent base for learning how to use your Cook Expert. All the recipes have been tested and validated by Magimix. A downloadable version is also available on the Magimix website.

Book collection

Other recipe books are available for purchase and new ones are currently being prepared.



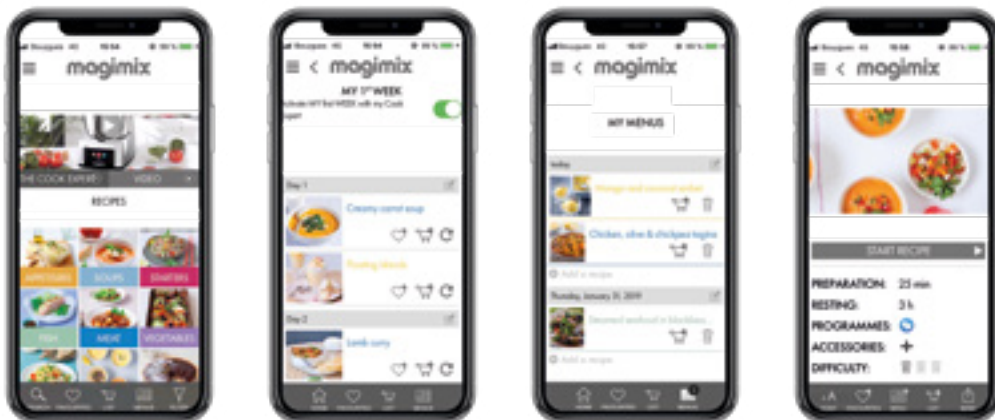
You can also find all our recipes on the Magimix website (1), and on our app (2) (see page 28). Various filters are available to help you find the recipe you want. New recipes are regularly published not only by Magimix but also by other Cook Expert users.

(1) www.magimix.com.au
www.magimix.co.uk

(2)  

You can also join us on Facebook and Instagram to get the latest recipes as soon as they come out.

A completely free Cook Expert app is available on Apple and Android devices.



More recipes

Find all the Magimix recipes on your smartphone or tablet. A frequently updated selection of 500 recipes (mains, soups, vegetarian, international cuisine, baby food, etc.). Numerous tutorials explain how each accessory works and how to make some of the recipes.

Help with getting to know your Cook Expert

To discover the many possibilities offered by your Cook Expert, the app has a “My First Week” feature.

There are 7 highly-varied menus, one for each day of the week, designed to use the different programmes, sub-programmes and accessories. If a recipe doesn't suit you, you can simply replace it with another one.

Daily support in the kitchen

The app means you can plan your week, optimise your time in the kitchen and offer a wide variety of dishes. Once you have set up your account, you can choose the recipes you are going to make throughout the week. You can also create a shopping list according to your selected recipes and requirements.

The community: join and participate in the Cook Expert community: Test, comment, rate and add your favourite recipe!

OPTIONAL ACCESSORIES

In addition to the accessories supplied with your appliance, Magimix offers many other accessories to make your Cook Expert even more useful.

METAL BOWL



XXL steamer

5.5 L, multi-level steaming.

An optional programme is also available (see page 25)



XL dough hook

To double dough quantities.

An optional programme is also available (see page 25).

TRANSPARENT BOWLS



XL Extra Press

To make fruit and vegetable juices.



Spiral Expert

To make vegetable spaghetti, tagliatelle and fusilli.



Dice & French fry Kit

To cut fruit and vegetables into cubes and sticks.



Creative Kit

Fluted, julienne and extra wide julienne discs in a storage box.

And 7 other discs: Parmesan, julienne, 6 mm slicer, 6 mm grater, fluted, narrow tagliatelle and wide tagliatelle.

Details: for more information about our accessories, click on www.magimix.com, under Cook Expert.

TROUBLESHOOTING

You will find more answers to your questions in the FAQs section on our website.

Problem	Solution
Cook Expert will not turn on.	Check it is connected to the mains and switched to 1.
Glass lid leaks	Check the seal is inserted correctly at the rear of the machine. Check that the seal is not damaged. If you are heating milk, reduce the amount (milk can easily boil over, just as it does in a saucepan).
Leak at base of metal bowl	Check that the blade seal is in place. Check that the blade assembly is locked in place.
Leak at base of metal bowl handle	After washing the bowl in the dishwasher, leave it to drain flat on the draining board before putting it back on the base as water can sometimes get in between the two walls of the bowl and run out through the hole provided for this purpose under the handle.
Motor smells	When you use the Cook Expert for the first time, or if it overheats, it may smell slightly. This is nothing to be alarmed about and will disappear after you have used the appliance a few times. Allow the motor to cool down for 30 minutes before switching it back on.
«CLOSE THE LID» message on screen	Either the bowl or the lid is not secured correctly. The large pusher is missing on the transparent bowl.
«CHANGE THE BOWL» message on screen	Replace the metal bowl with the transparent bowl or vice versa.
«MOTOR OVERLOAD» message on screen	Your Cook Expert is fitted with a thermal failsafe to protect the motor from overheating. Reduce the amount of ingredients and/or cut up some of the pieces (for maximum quantities, see p 19). Allow the motor to cool down for 30 minutes before switching it back on.
«ER1», «ER2» or «ER3» «Motor error», «Heater error», «NTC opened», «NTC shorted» message on the screen	Go to magimix.com/services to contact your Magimix After-Sales Service.
Problem with the display and/or screen frozen	Switch Cook Expert off then on again
The appliance doesn't heat and/or start running	Check that demonstration mode is not selected (see p 25).

To optimise the use of your appliance and/or before taking it in for repairs, we suggest you:

- visit our website
- read the instructions for use so you don't bring in your appliance unnecessarily

AUSTRALIA

Fill in the form on www.magimix.com.au

If you do not find the answer to your question, please contact the Magimix After-Sales Service



Magimix Australia Pty Ltd
3/43 Herbert St
Atarmon NSW
2064



1300 624 469



info@magimix.com.au

UK

Fill in the form on www.magimix.co.uk



Magimix UK LTD
19 Bridge Street
Godalming
Surrey - GU7 1HY



enquiries@magimix.co.uk

Helping to protect the environment

Packaging



Sort your packaging:

Cardboard can be recycled: place it in the relevant bin.

Dispose of according to your local authorities instruction/regulations.

To find our more, log onto ecoemballages.fr



Electrical and electronic goods at the end of their lives



European legislation states that electrical or electronic and electric goods must not be treated as regular household waste. Your appliance contains many materials that can be recovered or recycled. It should be taken to a suitable collection point. For more details about collection points, please contact your local council or your household waste disposal service. You can also take your appliance to a shop selling household goods.

To find out more, log onto www.recyclenow.com/what-to-do-with/electrical-items

Your Cook Expert has been manufactured with the utmost care. However, if it should prove to be defective, it must be returned to the retailer or an approved Magimix after-sales service. The list of approved repair services is available on the Magimix website.

CONTRACTUAL WARRANTY*

Your appliance is warranted for a period of 3 years including parts and labour from the date of purchase.

You can also benefit from a 30-year warranty* for the motor by registering your appliance on our website within 3 months of the date of purchase.

*30 years or 1000 hours of use of the motor (see "Settings" p 25). Note that the number of motor hours is not the same as the total number of hours that the appliance has been used. For example, for soup, the total preparation time is about 30 minutes but the motor is actually only used for about 1 minute.

If you wish to claim under our warranty, you must provide the original purchase invoice or receipt.

This warranty does not cover damage resulting from fall or impact, incorrect use or care not in compliance with the instructions for use, normal wear and tear, the use of abrasive detergents unsuitable for plastic items, connection of the product to a local power supply with a voltage, electrical current or socket that does not correspond to the product specifications, external events such as fire and flooding and professional use.

The manufacturer's warranty covers the cost of restoring a product recognised as being defective to its original specifications and includes labour and the replacement of any defective parts. Magimix can replace a defective product instead of repairing it.

Magimix's obligations under the warranty are exclusively limited to the repair or replacement of the product set out above.

This warranty is valid only in the country of purchase or in other countries in which Magimix sells or services the same model with identical technical specifications.

The warranty proposed by Magimix does not preclude the application of country-specific regulations when they are more favourable.

***in countries other than Australia and UK, please contact the local distributor to find out the warranty that applies to your product.**



magimix®