

4 good reasons to choose Magimix

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

Multifunction

Offering maximum functionality within a single machine, all our food processors are ideal for chopping, slicing, grating, blending, whisking, kneading or juicing.



Simple

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.



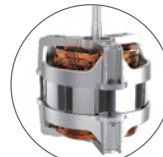
Robust

Manufactured in France, all our food processors come equipped with a powerful, ultra quiet commercial grade induction motor that bears a 20 year guarantee. All parts and accessories are also made in France and come with a 3 year guarantee.



Efficient

3 bowls allows you to carry out several tasks in succession helping you save time. Main Bowl: ideal for all preparations of large quantity
Midi Bowl: ideal for all types of slicing & grating
Mini Bowl: with specific mini blade for small quantities



Built better to last longer

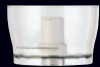
YOUR LIFE. YOUR CHOICE.
Choose the right processor for your needs.



	RANGE	Mini Plus	C 3200	C 3200 XL	CS 4200 XL	CS 5200 XL	5200 XL Premium
Capacities	Brioche	400 g	500 g	500 g	800 g	1 kg	1 kg
	Bread dough	400 g	600 g	600 g	1 kg	1.2 kg	1.2 kg
	Pastry	500 g	1 kg	1 kg	1.2 kg	1.5 kg	1.5 kg
	Blending	0.6 L	1 L	1 L	1.3 L	1.8 L	1.8 L
	Chopping (meat)	500 g	750 g	750 g	1 kg	1.4 kg	1.4 kg
	Grating (carrots)	600 g	800 g	800 g	1 kg	1.4 kg	1.4 kg
	Egg whites	4	5	5	6	8	8
	Main bowl	1.7 L	2.6 L	2.6 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
	Mini bowl	0.5 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						
	Dough bowl kit						
Disc holder (holds 6)							
Dimensions	H 370 x L 155 x D 210 mm 4.4kg	H 380 (XL 395) x L 190 x D 225 mm 9kg (XL 9.3kg)		H 425 x L 210 x D 260 mm 10.8kg		H 445 x L 210 x D 260 mm 11kg	
Power	400 W		650 W		950 W		1100 W
References	○ 18226 ● 18234 ● 18227 ● 18229 ● 18235 ● 18231 ● 18236 ● 18232 ● 18237 ● 18241 ● 18240	○ 18326 ● 18328	● 18334	○ 18431 ● 18435 ● 18432 ● 18434	● 18533 ● 18534	○ 18560 ● 18565 ● 18561 ● 18578 ● 18562 ● 18566 ● 18563 ● 18569 ● 18564 ● 18570	

* According to model ○ Optional accessories

Accessories



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



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/Raspings disc*: ideal 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 fruits such as lemons and limes and larger fruits such as grapefruit.



Creative Slicing kit*:



NEW

Ideal for being creative.

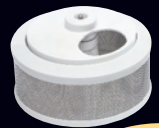
The kit includes a julienne disc, an extra wide julienne disc and a fluted disc for cutting fresh fruit and vegetables.

Accessory box provides safe and compact storage.

Specific to 3200/4200/5200.

(Including XL models)

SmoothieMix kit*:



NEW

Perfect for the extraction of juices and thick and creamy jus or purée from most raw and cooked fruit and vegetables.

Patented by Magimix.

Specific to 3200.

(Including XL models)

New basket with removable rim for easy cleaning.

Specific to 4200/5200.

(Including XL models)

Dough bowl kit*:



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

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)

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Consumer Guide



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