

STOP

AUTO

PULSE

Cuisine 5200
SYSTEME AUTOMATIC

magimix

INTRODUCTION

Magimix, invented the food processor more than thirty years ago, and now proudly presents the latest generation. Magimix food processors are the domestic version of appliances designed for professional use. They are all manufactured in France and equipped with a powerful, ultra-quiet, commercial grade induction motor. Easy to use, sturdy and efficient, you will soon wonder how you ever did without your Magimix food processor, as it tirelessly chops, purées, blends, kneads, whisks, grates and slices. A versatile appliance designed to meet your every need.

You will easily master not only all the basic preparations but also the most sophisticated cuisine. You will soon be producing lump-free pancake batter, perfect mayonnaise and irresistible home-baked bread.

Featuring everything from courgette soup, spring salad with basil and roast Provençale vegetables to stuffed sea bream, shepherd's pie and chocolate cake, our recipe book contains more than 110 simple ideas that will ensure you use your food processor day in, day out.

We would like to thank you for choosing Magimix.



Instructions for use

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**PLEASE READ THE SAFETY INSTRUCTIONS (P.23) THROUGH CAREFULLY
BEFORE USING YOUR APPLIANCE.**

DESCRIPTION



*** Only on the XL models.**

(1) For greater stability, thread the power cord through the special notches on the underside of the motor unit.



STOP: press this button to switch the machine off.

AUTO: press this button to process in continuous mode and achieve an even texture. Ideal for chopping, processing and blending finely, as well as for kneading, beating egg whites, slicing and grating.

PULSE: press this button for intermittent processing. The machine automatically switches itself off as soon as you release this button, giving you complete control of the task from start to finish. Ideal for roughly chopping or processing.

For preparations such as soups and purées, start by pressing the pulse button, then switch to continuous mode.

This way, you will achieve a smoother consistency.



Always press the “STOP” button before releasing the lid.

The appliance is fitted with a failsafe which will automatically switch the motor off if it starts to overheat due to prolonged use or overloading. Press the “STOP” button and wait for the appliance to cool completely before switching it on again.

FITTING THE BOWLS

Before using your appliance for the first time, wash all the parts thoroughly (except the motor unit).



1 Place the bowl on top of the motor unit and turn anti-clockwise to lock it into position.



3 Slide the Midi bowl onto the motor shaft, inside the Main bowl.



4 Slide the Mini bowl onto the motor shaft.



5 Fit the Mini blade onto the motor shaft inside the mini bowl.



6 Place the lid on top of the bowl and turn anti-clockwise until it locks into position.

WARNING

- Double failsafe : the machine will only work if both the bowl and the lid are correctly locked into position.
- Do not leave the lid in the locked position when the appliance is not in use.

The handle on the 3150 is to the side of the bowl and not at the front.



1
2
Unlock the lid by turning clockwise and lift it off.



3
Remove the blade from the Mini bowl.



4
Remove the Mini bowl.



5
Remove the Midi bowl, holding it by its sides to lift it out.



6
7
Turn the bowl clockwise to unlock it. You can now remove it.

WARNING

- Always handle the discs and blades with caution, as they are extremely sharp.
- Always press the "STOP" button before unlocking the lid. If the bowl does not move, check that the lid has been properly unlocked.

The handle on the 3150 is to the side of the bowl and not at the front.

STANDARD ACCESSORIES



Mini bowl fitted with a metal blade for chopping, processing and blending small quantities.



Midi bowl : both practical and easy to clean. Specially designed for grating or slicing cheese, fruit and vegetables.



Metal blade : used in the Main bowl for chopping, processing, blending and grinding.



Dough blade : used in the Main bowl for kneading leavened and unleavened dough.
NB : the Compact model's dough blade does not have a cap.



Discs : used in either the Midi or the Main bowl. At least 2 discs* for slicing and grating cheese, fruit and vegetables in different thicknesses (2 and 4 mm).



Egg whisk : used in the Main bowl to whip cream or beat egg whites for meringues, mousses and soufflés.

*according to model



1 Fit the metal blade onto the motor shaft. It needs to be at the bottom of the bowl.



2 Place the ingredients in the bowl. Put the lid on and turn anti-clockwise until it locks into position.



Chopping meat, fish and herbs in either pulse or continuous mode.



Liquidizing soups, purées and pancake batter... Process in continuous mode for 1-4 minutes.



Blending cake mixtures, milkshakes and cocktails... Process in continuous mode for 1-4 minutes.



Grinding chocolate, making icing sugar, crushing ice and blending sauces in continuous mode.



Caution! The metal blade is extremely sharp. Always hold it by the central hub.

Hold the metal blade in place when pouring out the contents of the bowl.

USING THE DOUGH BLADE



1 Fit the dough blade onto the motor shaft. It needs to be at the bottom of the Main bowl.



2 Put the lid on and turn anti-clockwise until it locks into position.



4 Recommendations : put the solid ingredients in the bowl first. Switch the machine on and add the liquid ingredients via the feed tube.



6 You can also use the dough blade to stir in chocolate chips, dried fruit, etc.



Kneads leavened dough for bread, brioche, etc.



Kneads unleavened dough for shortcrust pastry, rich shortcrust pastry, etc.

Never exceed the quantities recommended on p. 20.

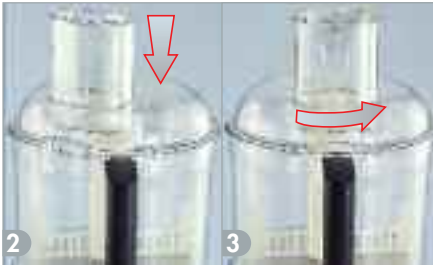
Use the spatula to push the flour back down into the dough if necessary.



The egg whisk is composed of 3 sections, so make sure they are properly assembled. Check that the metal shaft is correctly inserted.



Fit the egg whisk onto the motor shaft. It needs to be at the bottom of the bowl.



Put the lid on and turn anti-clockwise until it locks into position.



Remove the pusher from the feed tube before beating egg whites, otherwise they will not increase in volume.



Stiffly beaten egg whites : put the egg whites in the bowl. Add a pinch of salt and remove the pusher. Whisk continuously for at least 5-10 minutes.



Whipped cream : an hour beforehand, place all the ingredients in the fridge. Pour the whipping cream into the bowl. Remove the pusher. Whisk continuously for 2-3 minutes.

Featuring an exclusive Magimix design, the whisk beats the egg whites more gradually, making them stiffer and giving them greater volume.

USING THE GRATING/SLICING DISCS

We recommend that you use the discs in the Midi bowl.



Slide the extension over the motor shaft.



Slicing/grating disc : each side is engraved with a reference code, e.g. R/G4 = 4-mm grater, E/S 2 = 2-mm slicer.



Place the chosen disc with the relevant reference facing upwards.



Slide the disc onto the extension. Turn it so that it slots on properly. This is a two-stage process.



For non-reversible discs, make sure you place the disc the right way up.

WARNING

- Always handle the discs with care, as the blades are extremely sharp.
- Never insert your fingers or a foreign object into the feed tube. Always use the pusher designed for that purpose.

For all XL Food Processors discs are non-reversible.



Grating : for longer shreds, lay the fruit and vegetables horizontally in the feed tube.



Fill the feed tube with upright pieces of gruyère cheese.



Slicing : Place long fruit and vegetables (e.g. leeks and carrots) upright in the feed tube.



If necessary, cut round fruit and vegetables (e.g. tomatoes and apples) in half.



Cabbage : after removing the hard central ribs, roll several leaves together, one inside the other.



Peppers : cut off both ends, make a cut from top to bottom and roll the pepper into a swiss roll shape.

Do not be surprised to find small quantities of fruit and vegetables (stubs) on the discs.
This is quite normal.

OPTIONAL ACCESSORIES

The list of accessories supplied with the appliance will vary from one model to another.



Citrus press with lever arm and 2 cones : almost instant juice with no pips and just the right amount of pulp.



Juicer made from stainless steel : can extract a clear juice from most types of fruit and vegetables.



Shredding disc : ideal for shredding fruit and vegetables.



Parmesan/chocolate grater : perfect for grating parmesan and plain chocolate.



6-mm slicer : for thicker slices of fruit and vegetables.

6-mm grater : for grating fruit and vegetables more thickly.



Fit the citrus press basket onto the bowl and turn anti-clockwise until it locks into position.



Select the cone according to the size of your citrus fruit. **The large cone should always be slotted onto the small one.**



Slide the cone onto the motor shaft. Place the lever arm opposite the locking system and clip the tab onto the bottom of the bowl.



Place the fruit on top of the cone and press down gently. Excess pressure is unnecessary and may cause damage



Lower the arm, switch the machine on and exert a gentle pressure on the arm until all the juice has been extracted.



Switch the machine off before raising the arm, to avoid any splashing.

In the case of grapefruit, release the pressure slightly from time to time in order to extract as much juice as possible.

USING THE JUICER

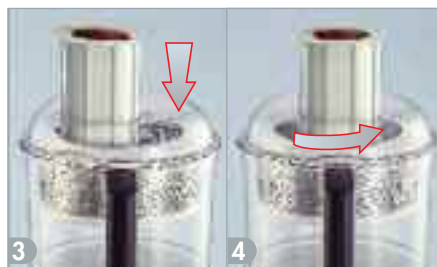
These instructions do not apply to the extra large feed tube (XL models).



Slide the juicer basket onto the motor shaft.



Introduce the pusher into the feed tube. Check that the tabs are correctly fixed to the feed tube.



Place the lid on the bowl and turn until it locks into position.



Wash the fruit and vegetables and cut into chunks. There is no need to peel them if they have thin skin, or to remove the pips.



Introduce the fruit or vegetables a few chunks at a time, helping them down with the pusher. When they have all gone through, switch the processor off.



You can juice any number of fruit and vegetables, ranging from apples, peaches and pineapple to beetroot, carrots, celery and cucumber.



Never insert your fingers or a foreign object into the feed tube. Always use the pusher designed for that purpose.

Wait until the juicer basket has stopped turning before you open the lid. Do not use the juicer if the sieve has been damaged.

To find out how to fit the discs, read the instructions on p.12.



To make fruit or vegetable sticks, lay them horizontally in the feed tube.



Shredding disc : for finely shredded vegetables, lay them horizontally in the feed tube.



Parmesan/chocolate grater : to grate chocolate or parmesan cheese, stand the pieces vertically in the feed tube.



6-mm slicing disc : stand the fruit and vegetables vertically in the feed tube, either whole or sliced lengthways.



6-mm grating disc : lay the fruit and vegetables horizontally in the feed tube.

USING THE EXTRA LARGE FEED TUBE



Place the lid on the bowl and turn anti-clockwise until it locks into position.



The feed tube has two openings : an extra large opening for grating and slicing fruit and vegetables, either left whole or cut into large pieces, to professional standards.



A narrower opening for liquids and small solid ingredients.



The lid features a safety system which means that the machine will only work if the large pusher is properly engaged.



Slicing/grating disc : for grating or slicing fruit and vegetables, either left whole or cut into large chunks.

WARNING

- Always handle the discs with care, as they are extremely sharp.
- Do not pack the ingredients into the feed tube too tightly, as the pusher may then become jammed.
- Do not be surprised to find small quantities of fruit and vegetable on the discs. This is entirely normal.

Always unplug your appliance before cleaning it.



1
Always clean it immediately after use (water + washing-up liquid).



2
Accessories : use a bottle brush to clean out the base of the accessories.

Dough blade : take off the removable cap* for a more thorough clean.



3
Juicer basket : insert the thin end of the spatula into the basket and scrape it to remove most of the pulp.



4
Motor unit : wipe with a soft, damp cloth.

You must follow certain rules to avoid seriously damaging the removable parts :

- Dishwasher: select the minimum temperature (below 40 °C) and avoid the drying cycle (generally above 60 °C)
- Washing by hand : do not leave the parts to soak in detergent for too long. Avoid abrasive products (e.g. Brillo, pads).
- Detergents : read the instructions for use to check their compatibility with plastic items.

Some foodstuffs such as carrots tend to stain plastic. Rubbing with a piece of kitchen paper and a little vegetable oil will remove most of the staining.

* NB : the Compact model's dough blade does not have a cap.



Caution : always handle the blades and discs with care, as they are extremely sharp.

Never immerse the motor unit in water.

MAXIMUM PROCESSING CAPACITIES*

	C 3200	CS 4200	CS 5200
Bread	600 g	1 kg	1.3 kg
Shortcrust pastry	1 kg	1.4 kg	1.7 kg
Brioche	500 g	850 g	1.1 kg
Minced meat	750 g	1 kg	1.4 kg
Grated / Sliced foodstuffs	800 g	1 kg	1.4 kg
Thin soup	1 Ltr	1.3 Ltr	1.8 Ltr
Thick soup**	800 ml	1 Ltr	1.3 Ltr
Beaten egg white	2 - 5	3 - 6	3 - 8

* for the main bowl ** refer to Metal blade tips

TIPS

- **In the case of liquids, never fill the bowl more than 1/3 full. In the case of solids, never fill the bowl more than 2/3 full.**
- To make optimum use of your food processor and reduce cleaning to a minimum, use the Mini bowl first, then the Midi and finally the Main bowl. Process hard or dry ingredients first and liquid preparations last.
- Use the Pulse function to maintain complete control over the final result. You can also use it for roughly chopping or processing.
- Use the spatula to scrape the sides and bottom of the bowl.
- If your processor starts to vibrate, carefully clean and dry the feet.
- To achieve the very best results when chopping, grating or slicing soft foodstuffs (meat, fish, soft cheese, etc.), put them in the freezer for a few minutes first. They should be firm but not frozen.

• Mini bowl

The Mini bowl is ideal for chopping herbs, onions, meat...

Emulsifying sauces: mayonnaise and vinaigrette. And can double as a storage container once you have removed the metal blade.



• Midi bowl



The Midi bowl is perfect for grating and slicing cheese, fruit and vegetables.

• Metal blade

When handling large quantities, cut the meat, vegetables, etc. into 2-cm dice.

For soups, sauces, pancake batter, etc., start by combining the solid ingredients. Then, while the machine is running, gradually add the liquid via the feed tube.



Vegetable purée: cut the cooked vegetables into large chunks, put these in the Main bowl and process with the metal blade. Pulse a few times to begin with, then blend continuously to achieve the desired consistency.

Fresh herbs: before chopping fresh herbs, check that both the herbs and the bowl are perfectly clean and dry. This way, you will obtain better results and the herbs will keep for longer.

Meat and fish: when mincing meat or fish, use the pulse function to monitor the final result.



• Dough blade



Bread dough, shortcrust pastry, rich shortcrust pastry: begin by combining the solid ingredients (flour, yeast, etc.). Next, while the machine is running, gradually add the liquids (eggs, water, milk) via the feed tube.

Leavened dough: use fresh yeast if you can. You can purchase this from your local baker's or healthfood shop. For best results, always dissolve the yeast in cool liquid. If the water is too hot, it will "kill" the yeast.

Dough: Leave your dough to rest or prove at room temperature or in a warm place. That way, it will rise more quickly.

• Egg whisk

Beaten egg whites: for maximum volume, use eggs at room temperature and add a pinch of salt or a drop of lemon juice.

Whipped cream: do not use low fat cream as it will not whip properly. Always use full fat whipping cream.



• Discs

Mashed potatoes: process your peeled, boiled potatoes using the 4-mm grater.

The reversible discs should be stored in the middle of the storage box. As for the non-reversible ones, make sure you arrange them with the Magimix name facing outwards.

Some foodstuffs, such as carrots, tend to stain plastic. Rubbing with a piece of kitchen paper and a drop of vegetable oil will remove most of this staining.



• Juicer

It is a good idea to vary your consumption of fruit and vegetables, as they do not all contain the same substances and are good for you in different ways.

The fresher the fruit and vegetables, the higher their vitamin content and the more juice they will yield.

Use or drink the juice immediately, if possible, as certain vitamins are destroyed by exposure to light or oxygen. If you have to store the juice for a while, add a few drops of lemon juice to help it keep for longer and put it in the fridge.

For optimum yield, press down gently to ensure that the fruit (or vegetable) is in direct contact with the grater.



Vitamins

	Fruit			
	B1	C	A	D
Apple	•	•		•
Apricot	•	•	•	•
Blackberry	•	•	•	•
Blackcurrant	•	•		•
Cherry	•	•	•	•
Grape	•	•		•
Grapefruit	•	•	•	•
Kiwi fruit	•	•	•	•
Lemon	•	•	•	•
Melon	•	•		•
Orange	•	•	•	•
Peach	•	•		•
Pear	•	•		•
Pineapple	•	•	•	•
Plum	•	•		•
Raspberry	•	•		•
Redcurrant	•	•		•
Strawberry	•	•		•

	Vegetables			
	B1/B6	A	E	K
Asparagus	•		•	
Cabbage	•	•	•	•
Carrot	•	•	•	
Celeriac	•			
Celery		•	•	•
Chicory	•			
Courgette	•	•	•	
Cucumber	•	•	•	
Fennel	•		•	
Lettuce	•		•	
Onion	•			
Parsley	•	•	•	
Spinach	•	•	•	•
Sweet pepper	•	•	•	
Tomato	•	•		
Turnip	•			
Watercress	•	•	•	

Mineral salts

Which are the best sources ?*

Calcium

parsley, watercress, spinach, fennel, broccoli, blackcurrants, french beans, green cabbage, etc.

Iron

ginger, parsley, watercress, spinach, fennel, blackberries, etc.

Iodine

pineapple, leek, sorrel, garlic, melon, peach, asparagus, spinach, tomato, etc.

Magnesium

ginger, sorrel, spinach, fennel, parsley, etc.

Phosphorus

garlic, ginger, coconut, cherries, etc.

Potassium

ginger, parsley, spinach, garlic, fennel, etc.

Sodium

celeriac, fennel, spinach, beetroot, turnip, parsley, etc.

* For each mineral salt, we have classified the fresh fruit and vegetables in descending order according to their average content per 100 g net. NB: dried fruit (walnuts, hazelnuts, dried apricots, etc.) are also a good source of mineral salts, especially magnesium, phosphorous and potassium.

- Read all instructions thoroughly.
- Check that the voltage of your mains supply corresponds to that shown on the identification plate.
- Your appliance must always be plugged into an earthed socket.
- This machine must never be left running unattended.
- Never leave children unattended near the machine. This food processor is not a toy and has not been designed for use by children.
- This appliance has not been designed to be used by persons (including children) with physical, sensory or mental impairments or who are lacking in experience or knowledge, unless they have been given the necessary supervision and prior instructions about how to use this appliance by a person responsible for their safety.
- Never leave the power cord dangling over the edge of the worktop. Never leave it in contact with a hot or wet surface.
- Always unplug the appliance after use, before adding or removing accessories and before cleaning it.
- Always clean the appliance after use so that all the parts work smoothly. Never insert your hands or any utensils into the bowls if the machine is still plugged in.
- Always press the "STOP" button before unlocking the lid.
- Always lift the processor up by the base, using both hands, and never by the handle, as it is extremely heavy.
- If the supply cord is damaged, it must be replaced by the manufacturer, a service agent or similarly qualified persons in order to avoid a hazard.
- The use of parts that are not recommended or sold by Magimix could result in injury or electric shocks.
- If a part or accessory develops a crack, becomes discoloured or misshapen, it must be replaced.
- Your machine should give you many years of trouble free service, however, we would recommend that it is taken to an authorised service agent at least every five years in order that it may be thoroughly checked.
- Always handle the discs and blades with caution, as they are extremely sharp.
- Never place the blades or discs on the motor shaft before the bowl has been properly installed.
- Never lift the accessory storage box up by the lid.
- Never insert your hands or any utensils into the feed tube when the discs or blades are moving as you may incur a severe injury or damage the appliance. Always use the pusher provided.
- Make sure that the lid has been placed horizontally and locked into position before switching on the appliance.
- Never try to override the safety systems.
- Ensure the safety mechanism is kept clean and free of food.
- To avoid all risks of electric shock, never immerse the motor unit in water or put it in the dishwasher.
- Never use the appliance outside.
- This appliance is designed solely for domestic use.

HOW TO READ THE RECIPES

Difficulty of recipe :  very easy -  easy -  more sophisticated

Measurements : tsp = teaspoon - tbsp = tablespoon



Use the metal blade



Use the dough blade



Use the egg whisk



Use the Mini bowl

2 mm



Use the 2-mm grating disc

4 mm



Use the 4-mm grating disc

2 mm



Use the 2-mm slicing disc

4 mm



Use the 4-mm slicing disc



Use the juicer



Use the citrus press

The words in the recipes marked with an asterisk * are explained in the glossary on p.124.

In most of the recipes, we have included a table to help you automatically adapt the recipe to the number of required servings and/or the nature of your appliance. For instance, the maximum capacity of the C3200 is 4 servings.

Food Processor	Serves	2	4	6	8
Compact 3150/3200		•	•		
Cuisine Système 4200		•	•	•	
Cuisine Système 5200		•	•	•	•