



Ma cuisine

Instructions for use
Recipe book

Off

On

Pulse

Cuisine 5200
ELECTRIC BLENDER

magimix

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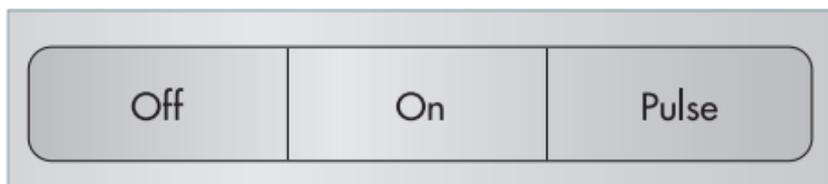
PLEASE READ THE SAFETY INSTRUCTIONS (P.23) THROUGH CAREFULLY BEFORE USING YOUR APPLIANCE.

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.



OFF : press this button to switch the machine off.

ON : 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.

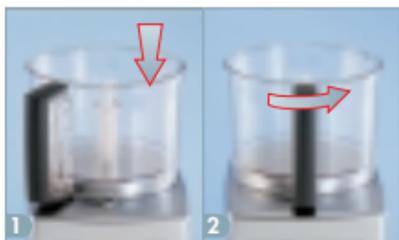


Always press the "Off" button before releasing the lid.

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 "Off" 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).



Place the bowl on top of the motor unit and turn to the right to lock it into position.



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



Slide the Mini bowl onto the motor shaft.



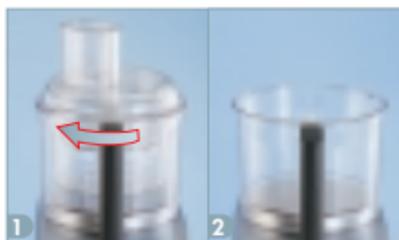
Fit the Mini bowl metal blade onto the motor shaft.



Place the lid on top of the bowl and turn 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.



1 Unlock the bowl lid 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 Turn the bowl to the left 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 "Off" button before unlocking the lid. If the bowl does not move, check that the lid has been properly unlocked.

STANDARD ACCESSORIES



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



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).

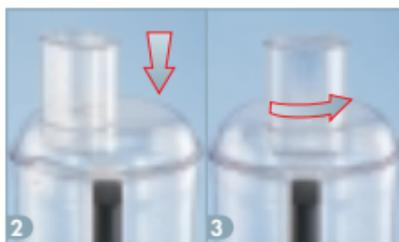


Egg whisk : used in the Main bowl to whip cream or beat egg whites for meringues, mousses and soufflés.

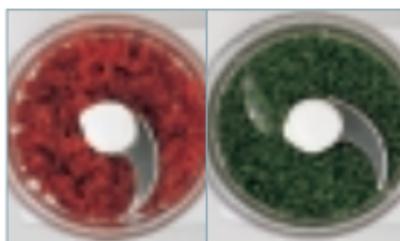
*according to model



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 until it locks into position.



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



Liquidizing soups, purées and pancake batter in continuous mode.



Blending cake mixtures, milkshakes and cocktails in continuous mode.



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



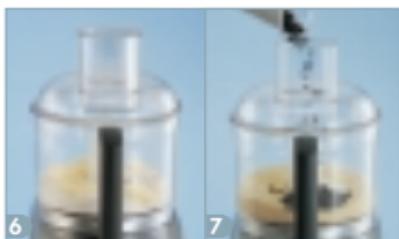
Fit the dough blade onto the motor shaft. It needs to be at the bottom of the Main bowl.



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



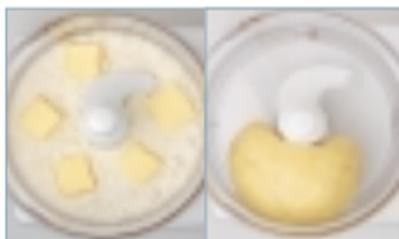
Recommendations : put the solid ingredients in the bowl first. Switch the machine on and add the liquid ingredients via the feed tube.



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.

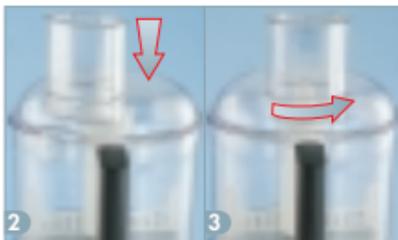
Use the spatula to push the flour back down into the dough if necessary.



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 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 8-10 minutes.

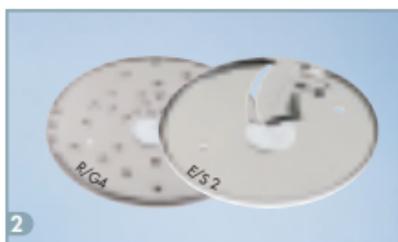
Featuring an exclusive Magimix design, the whisk beats the egg whites more gradually, making them stiffer and giving them greater volume.

USING THE GRATING/SLICING DISCS

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



1 Slide the extension over the motor shaft.



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



3 Place the chosen disc with the relevant reference facing upwards.



4 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.



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.



French fries/veg stick disc : for cutting French fries and fruit and vegetable sticks.

Shredding disc : ideal for shredding fruit and vegetables.



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

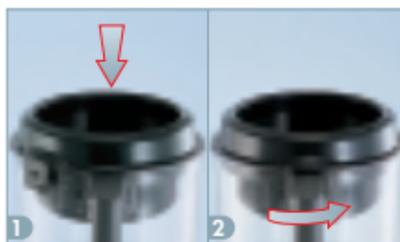


6-mm slicer : for thicker slices of fruit and vegetables.

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



Extra large feed tube : for slicing or grating fruit and vegetables (either left whole or cut into large chunks) to professional standards.



1 Fit the citrus press basket onto the bowl and turn until it locks into position.



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



5 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.



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



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



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

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

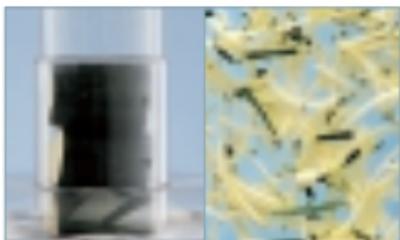
To find out how to fit the discs, read the instructions on p.12.



French fries/veg stick disc : to make french fries, arrange the potatoes horizontally in the feed tube.



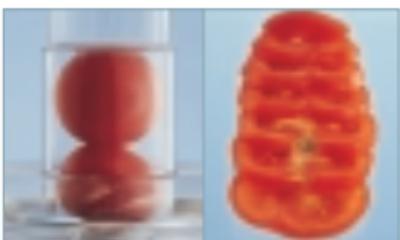
To make fruit or vegetable sticks, lay them horizontally in the feed tube.



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



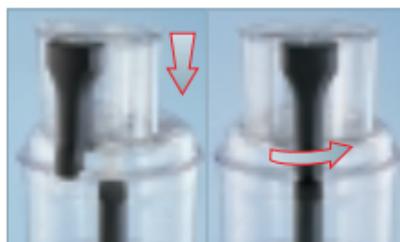
Parmesan/chocolate grater : to grate chocolate or parmesan cheese, stand the pieces vertically in the feed tube.



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.



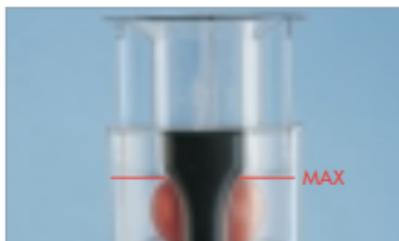
Place the lid on the bowl and turn until it locks into position.



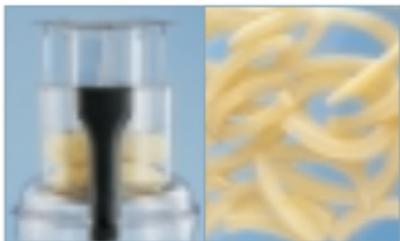
The feed tube has two openings : an extra large opening for grating and slicing fruit and vegetables, either left whole or cut into large chunks, to professional standards.



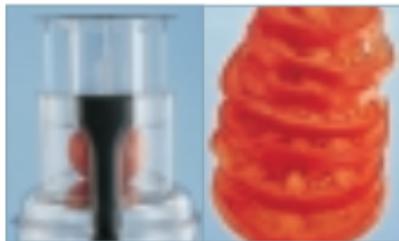
A narrower opening for liquids and small solid ingredients.



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



French fries/veg stick disc : for making french fries or cutting extra-long fruit and vegetable sticks.



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

- ⚠ Caution** : 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 (stubs) 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.

The blades may become blunt if they come into frequent contact with certain foodstuffs (parsley, hazelnuts, etc.). You can sharpen them with a sharpening steel.

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
Soup	1 Ltr	1.3 Ltr	1.8 Ltr
Beaten egg white	2 - 5	3 - 6	3 - 8

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 baby food and can double as a storage container once you have removed the metal blade.

You can also put it directly in the microwave (minus the metal blade) to heat food up (purée, baby's soup, etc.).



• 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.



FOR UK AND REPUBLIC OF IRELAND ONLY

WARNING: Always replace the fuse cover of the fitted plug, never use the plug with the fuse cover omitted. If a replacement fuse cover is required, ensure it is the same as the one visible on the pin face of the plug (i.e. RED or ORANGE).

Fuse covers are available from: **BBS Ltd**

Po Box 110
Farnham Surrey GU104XL
Phone : 01252 727755

Use a 13 A fuse approved by ASTA to BS1362, marked thus 

WARNING: a plug with a bared flexible cord is hazardous if engaged in a live socket. If the fitted plug has been cut from the power supply cord, it should be destroyed and replaced with a three pin plug in accordance with the following code: **BLUE : neutral**

BROWN : live

GREEN/YELLOW : earth

The wire which is coloured BLUE must be connected to the terminal in the plug which is marked with the letter "N" or coloured BLUE or BLACK.

The wire which is coloured BROWN must be connected to the terminal in the plug which is marked with the letter "L" or coloured BROWN or RED which is connected to the fuse.

The wire which is coloured GREEN/YELLOW should be connected to the terminal marked with the letter "E", or by the earth symbol  or coloured GREEN or GREEN/YELLOW.

FOR USA AND CANADA ONLY

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electrical shock, this plug will fit in a polarized outlet only one way. If the plug does not fit fully in the outlet, reverse the plug.

If it still does not fit, contact a qualified electrician. Do not modify the plug in any way.

The electrical rating listed on the unit is based on the attachment that draws the greatest load. Other attachments might draw significantly less power or current.



SAFETY INSTRUCTIONS

- Read all instructions
- 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, even though you do not need to keep your finger pressed on any of the buttons.
- Never leave children near the machine unattended. This processor is not a toy and has not been designed to be used by children.
- 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 hand or a utensil into the bowls if the machine is still plugged in.
- Do not use the appliance if the rotating sieve is damaged.
- Always press the "Off" 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 power cord has been damaged, if your appliance has broken down, or if your appliance has fallen it must be repaired by the manufacturer, a Magimix-approved after-sales service or any similarly-qualified person, in order to avoid all risks.
- 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 install 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 hand or a utensil into the feed tube when the discs or blades are moving as you may incur severe injury or damage the appliance. Always use the pusher.
- 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 out of doors.
- This appliance is designed solely for domestic use.

SAVE THESE INSTRUCTIONS