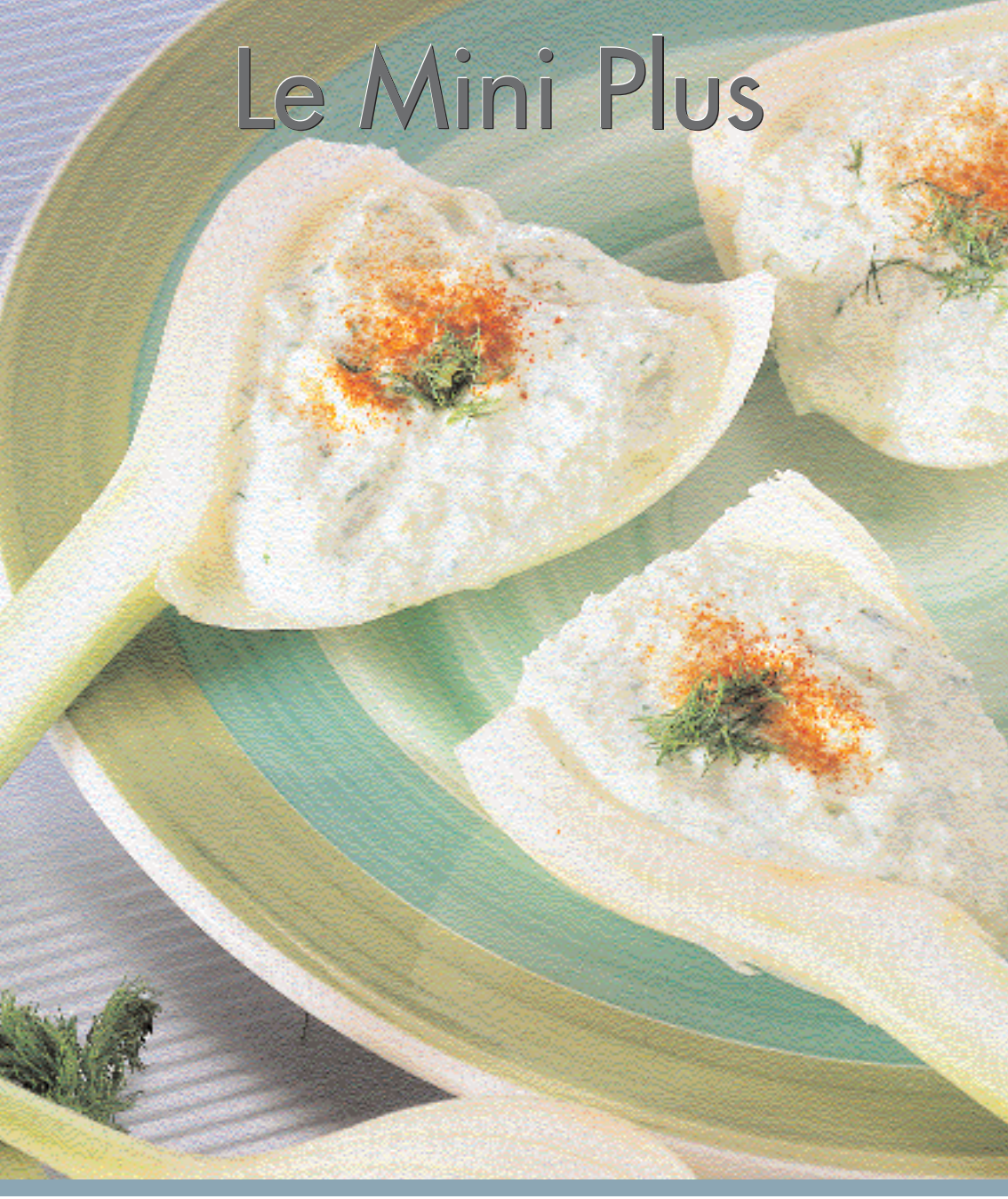
Le Mini Plus



magimix®

CONTENTS

Important safeguards	**2**
Description	4
Standard accessories	5
Fitting the bowl	6
Fitting the accessories	7
Removing the bowls and accessories	9
Using the citrus press	10
Cleaning	11
How to work the MAGIMIX	12
Fundamental rules	13
How to use the bowls: examples	16
How to use the discs: examples	17
How to read the recipes	18
Recipe index	19
Glossary	22

ELECTRICAL REQUIREMENTS

FOR USA AND CANADA ONLY

For chrome plated models only: To reduce the risk of electric shock, this equipment has a grounding type plug, with a third (grounding) pin. This plug will only fit into a grounded outlet. If the plug does not fit into the outlet, contact a qualified electrician to install the proper outlet. Do not change the plug in any way.

For all other models: To reduce the risk of electric shock, this equipment has a polarized plug (one blade is wider than the other). This plug will fit in a polarized outlet only in one way. If the plug does not fit fully in the outlet, reverse the plug. Do not change the plug in any way. If it still does not fit, contact a qualified electrician.

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.

IMPORTANT SAFEGUARDS

When using electrical appliances, basic safety precautions should always be followed including the following:

1. Read all instructions.
2. To protect against risk of electrical shock do not immerse the food processor in water or any other liquid.
3. Close supervision is necessary when any appliance is used by or near children.
4. Unplug from outlet when not in use, before putting on or taking off parts, and before cleaning.
5. Avoid contact with any moving parts.
6. Do not operate any appliance with a damaged cord or plug or after the appliances malfunctions, or is dropped or damaged in any manner. Return appliance to the nearest Authorised Service Facility for examination, repair or electrical or mechanical adjustment.
7. The use of attachments not recommended or sold by the manufacturer may cause fire, electric shock or injury.
8. Do not use outside.
9. Do not let the cord hang over edge of table or counter or touch hot surfaces.
10. Keep hands and utensils away from moving blades or discs while processing food to reduce the risk of severe injury to persons or damage the food processor. A spatula may be used but must be used only when the food processor is not running.
11. Blades are sharp. Handle carefully.
12. To reduce the risk of injury, never place the cutting blade or discs on the base without first locking the bowl into place.
13. Be certain the lid is securely locked in place before operating appliance.
14. Never feed any food in by hand. Always use the pusher.
15. Do not attempt to defeat the cover interlock mechanism.
16. This product is designed for household use only.
17. Sharp blades - Always use food pusher.
18. Moving Parts - Keep fingers out of feed tube and discharge openings.
19. Unplug before cleaning and before assembling or removing parts.
20. Sharp Blades - Never use slicer unless completely assembled.

SAVE THESE INSTRUCTIONS

SPECIAL CORD SET INSTRUCTIONS

a. A short power-supply cord (or detachable power-supply cord) is to be provided to reduce risks resulting from becoming entangled in or tripping over a longer cord.

b. Longer detachable power-supply cords or extension cords are available and may be used if care is exercised in their use.

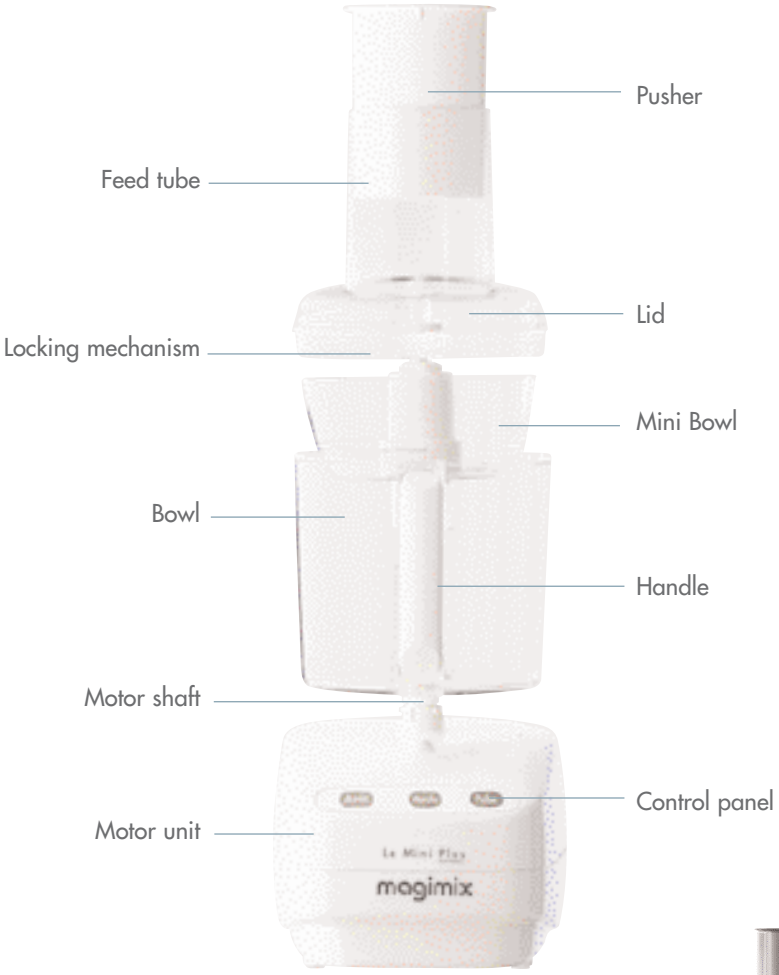
c. If a long detachable power-supply cord or extension cord is used.

1) The marked electrical rating of the detachable power-supply cord or extension cord should be at least as great as the electrical rating of the appliance.

2) The cord should be arranged so that it will not drape over the counter top or table top where it can be pulled on by children or tripped over. Unintentionally.
If the appliance is of the grounded type, the extension cord should be a grounding-type 3-wire cord.

- Check that the voltage of your household current corresponds to that shown on the identification plate.
- Your appliance must always be plugged into a grounded 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.
- 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 electrical cord is damaged, it must be replaced by the manufacturer or its service agent or a similarly qualified person in order to avoid a hazard.
- If a part or accessory develops a crack, becomes discolored or misshapen, it must be replaced.
- Your machine should give you many years of trouble-free service, however, we would recommend that it be taken to an authorized service agent at least every five years in order that it may be thoroughly checked.
- Never install the blades or discs on the motor shaft before the bowl has been properly installed.
- Do not open until blades stop
- Never lift the accessory storage box by the lid.
- Ensure the safety mechanism is kept clean and free of food.
- The appliance is not intended for use by young children or infirm persons unless they have been adequately supervised by a responsible person to ensure that they can use the appliance safely.
- Young children should be supervised to ensure that they do not play with the appliance.
- Do not place on or near a hot gas or electric burner or in a heated oven.
- Always attach plug to appliance and check that the control is OFF before plugging cord into wall outlet. To disconnect, turn the control to OFF, then remove plug from wall outlet.
- Do not use appliance for other than intended use.
- Never add to container while appliance is operating.
- To ensure continued protection against risk of electric shock, connect to properly earthed outlets only.

CAUTION - READ INSTRUCTIONS BEFORE USING



WARNING
BEFORE USING YOUR APPLIANCE

- Please ensure that the voltage indicated on the base of the machine corresponds with the mains voltage in your home.
- The machine must always be connected to an earthed socket.
- Always use the mains cord supplied by the manufacturer.
- If the supply cord is damaged, it must be replaced by the manufacturer or its service-agent or a similarly qualified person in order to avoid a hazard.





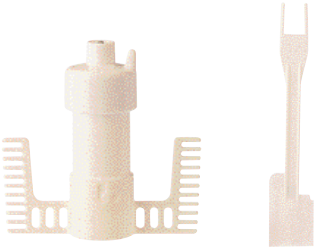
Stainless steel
double-bladed knife.



Reversible stainless steel
slicing / grating disc
and disc support.



4-mm grating disc
and disc support.



Egg whisk / Spatula



Mini Bowl with stainless steel
double-bladed knife.



Citrus press with anti-splash arm and 2
cones for small and large fruit
(1 cone fits inside the other)



1. Place the bowl on the motor unit with the handle to the left hand side.



2. Turn the bowl anti-clockwise as far as it will go making sure it firmly locks into position. The handle will now be at the centre of the motor unit.



3. Place the chosen accessory in the bowl (see details on following page).



4. Position the lid, completely flat, by placing the feed tube to the left of the handle.



5. Turn the lid in an anti-clockwise direction until the locking device clicks into position at the top of the handle. The safety rod is now in contact with the motor.

The Mini Plus is now ready to use.

IMPORTANT

If the lid is not properly locked into position or if it is opened during preparation, the appliance will cease to function, even if the "ON" switch has been pressed.



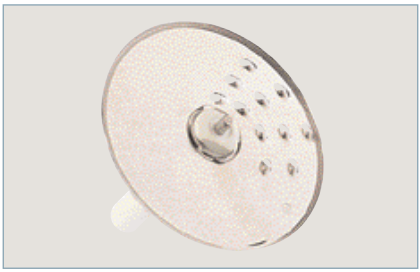
Stainless steel blade: place the blade directly in the bowl, over the motor shaft. Put the lid on, and lock into position.



Discs: place the selected disc on the support, turning it gently in an anti-clockwise direction.



To slice: place the disc with its slicing edge facing upwards.



To grate: Place the disc with its grating edges facing upwards.



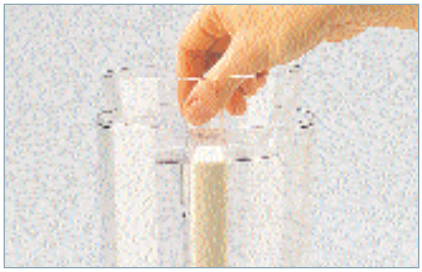
Lower the support, fitted with a disc, onto the motor shaft in the centre of the bowl. Put the lid on and lock into position.

WARNING

Always handle the highly sharpened stainless steel blade and discs with care. To mount or separate the disc and support, hold the edge of the disc with the cutting edge facing away from your fingers.



Egg whisk: place the egg whisk directly in the bowl on the motor shaft.
Put the lid, on and lock it into position.



1. **Mini Bowl:** fit over the central spindle inside the large bowl.



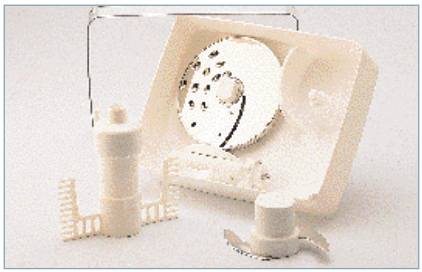
2. The small metal blade also fits onto the support and locks into place when rotated in a slight anti-clockwise direction.



3. Place the assembled accessories on the motor shaft in the Mini Bowl.



4. Put the lid on completely flat and engage the locking mechanism at the top of the handle.



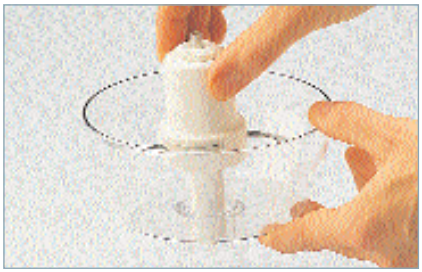
Blade safe storage box: this compact box can hold a maximum of accessories in a minimum of space and fits easily into a drawer.



1. Stop the motor and remove the lid by turning it clockwise.



2. You can then lift out the Mini Bowl, keeping the Mini-blade inside.



3. Carefully remove the Mini-blade, before putting the Mini Bowl down.



4. Carefully remove the blade, holding the rim away from the blades.



5. Next, remove the support by rotating it, retaining a firm grasp on the disc. The disc can also be left fixed to the support for cleaning.



Blade-safe storage box: the accessories are stored horizontally and kept in place in individual spaces.

N.B.: Before removing the blade or the egg whisk, free the bowl, lift it up, keeping the accessory in the middle, then remove the accessory.



1. Place the hinged end of the anti-splash arm on the rim of the filter basket (to the right of the locking device), then press firmly on the base of the clip at the bottom of the basket, to fix it into position.



2. The citrus press fits on top of the bowl and, like the lid, has a locking pin. Turn the filter basket anti-clockwise until firmly locked into position.



3. Lower the cone onto the motor shaft. For lemons, use the small cone. For oranges and grapefruits, fit the large cone on top of the small one.



4. Place the fruit on the cone, pressing down gently to position it, then lower the arm.



5. Switch on the machine and press down gently on the arm until all the juice is extracted.

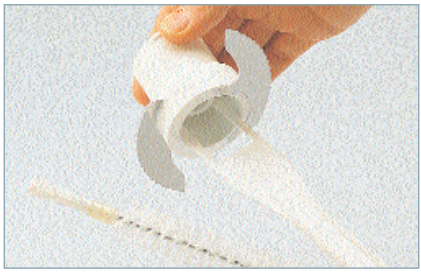


6. Remove the citrus press by turning it clockwise before lifting it off.

REMOVING THE ARM: raise the arm, then hold the upper part with one hand while the other hand pulls the base of the clip free at the bottom of the basket. The whole arm can then be lifted off.



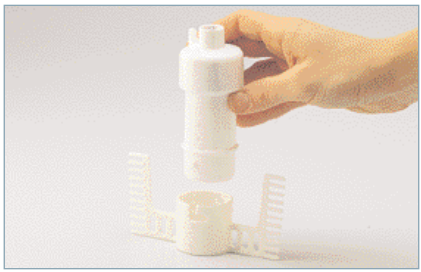
Use a soft sponge with hot water and washing-up liquid to clean the attachments. If using a dishwasher, select a short, low temperature programme.



To clean the bases of the stainless steel blade and the egg whisk, use the short side of the spatula.



The whole egg whisk can be dismantled for easy cleaning.



The blade, spindle and top should then be re-assembled and stored together in the storage box.



To clean the disc, carefully twist off the disc support, keeping a firm hold of the disc.



Clean the citrus press immediately after use with hot water and washing-up liquid to prevent dry pulp sticking to it.

WARNING: Always handle the highly sharpened stainless steel blades and discs with care.

WARNING

- The machine is fitted with a double safety mechanism. If the bowl and lid are not correctly locked into position the machine will not start.
- If you cannot twist the lid to close it, it means that the bowl is not in the correct position. Remove the lid and, making sure the bowl is fitted correctly onto the base, turn it anti-clockwise as far as it will go.
- Never remove the lid without having first pressed the " Off " switch.
- A temperature control circuit breaker is included in the machine and motor will automatically stop if it has been running for too long or if the bowl is too full.
- If this happens press the "Stop" switch and leave for 15-30 minutes. As soon as the motor has cooled to a safe temperature it will operate normally.

WHEN NOT IN USE ALWAYS LEAVE THE LID IN THE UNLOCKED POSITION, SWITCH OFF AND UNPLUG.

OFF:
When the machine is "On" press this switch to stop the motor.

ON:
Press this switch for continuous action. Use when mincing, cutting and thoroughly mixing. Use also for pureeing, kneading, beating egg whites, slicing and grating.

PULSE:
Press this switch for pulse button. Keep the switch pressed; the motor stops the moment pressure on the switch is relaxed. Use for mincing, cutting, rough mixing or when you need perfect control over the final texture of the food being processed.





Never use your hand to push the food down the feed tube.



Never put any utensils or objects down the feed tube.



Never attempt to chop bones (even small ones). The machine is not intended for this purpose. You will irreparably damage your metal blade.



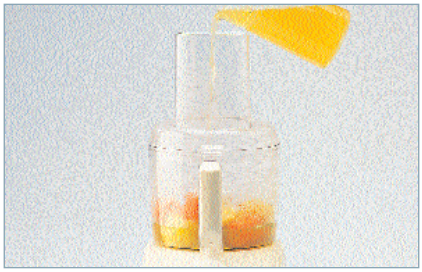
Liquids: Never fill the bowl more than one-third full. We recommend that you fill it below the top of the central spindle.



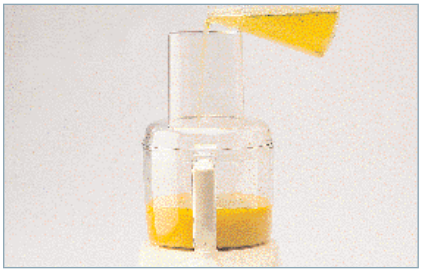
Solids: Never fill the bowl more than two-thirds full.



Never leave the pusher in the feed tube when whisking egg whites as they will not be properly aerated.



The bowls have been designed to withstand hot liquids.



When using the Main Bowl or the Mini Bowl you can add either liquids or other ingredients through the feed tube.



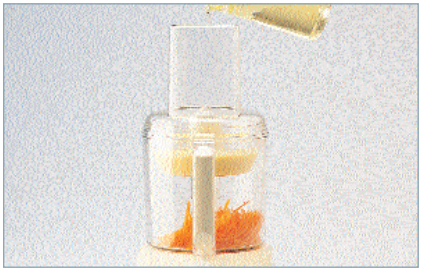
The lid must be released before trying to remove the bowl. If you can not release the bowl it is because you have not first released the lid.



Never exert too much pressure on the pusher when using the discs, otherwise the motor will slow down then stop. If this happens, press on the "Off" switch and wait a moment before switching the appliance back on.



You can slice and grate in one operation without emptying the bowl. Simply reverse the slicing/grating discs.



For small quantities you can in one operation slice, grate and make a vinaigrette or mayonnaise without emptying your bowl. Simply position the Mini Bowl above the vegetables in the Main Bowl.



Hold the blade when tipping out the contents of the bowl.



Use the spatula to scrape out the bottom and the sides of the bowl.

WARNING

- The "smooth" edge of the Mini Bowl blade may become blunt if it frequently comes into contact with certain herbs and hard food such as hazelnuts.
- If this happens, simply sharpen this edge with a stone.
- **Never sharpen the serrated edge of the large blade.**

IMPORTANT

To wash the bowl, the lid and the Mini Bowl, we recommend that you use a soft sponge with hot water and washing-up liquid, as the detergents used in dishwashers are highly corrosive. It is normal that these items will become marked and possibly opaque with frequent use.

The bowls, lid and blades are subject to wear and tear. All accessories are available for purchase and can be replaced.

Never immerse the motor unit in water or place it in a dishwasher. Clean it with a damp sponge or, in the case of the chrome version, with windowcleaning fluid.



Shortcrust Pastry



Chopped herbs



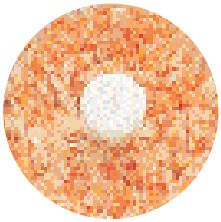
Pureed fruit



Chopped meat



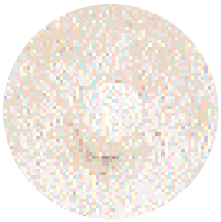
Mayonnaise



Chopped fish



Chopped onions, shallots or garlic



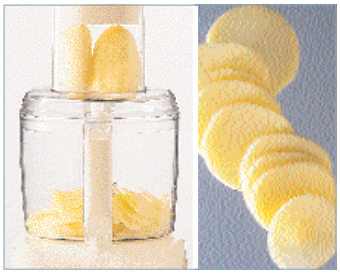
Crushed ice



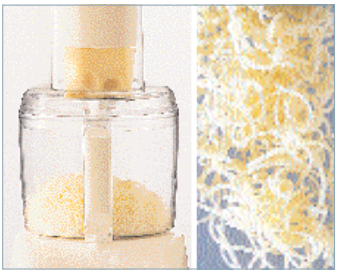
Leeks



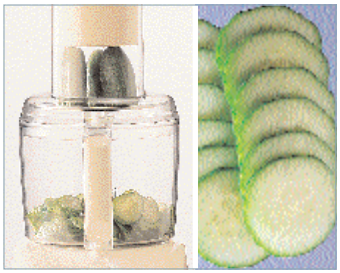
Cabbage



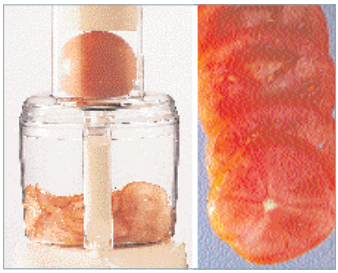
Potatoes



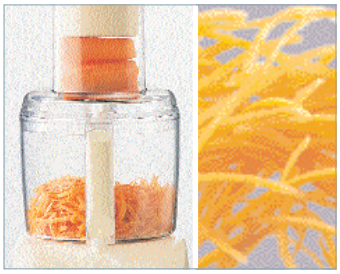
Cheese



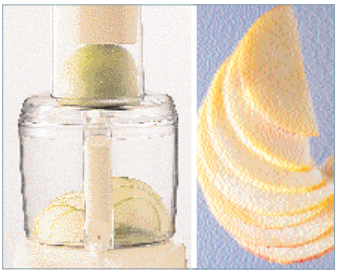
Cucumbers



Tomatoes



Carrots



Apples

In order to make them accessible to everyone, our selection of recipes are **easy to follow and cheap to make.**

They do not require any particular skills. To help you use your Mini Plus, you will find the following indications alongside each recipe:



• Use the metal blade



• Use the 2-mm reversible slicing / grating disc



• Use the 4-mm grating disc (optional accessory)



• Use the egg whisk



• Use the citrus press

Abbreviations		
tsp = teaspoon	pt = pint	oz = ounce
tbsp = tablespoon	fl oz = fluid ounce	lb = pound
g = gram		