

# INSTRUCTIONS FOR USE

# Cook EXPERT





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Please visit our websites [www.magimix.uk.com](http://www.magimix.uk.com) - [www.cookexpert.com.au](http://www.cookexpert.com.au) or download our Magimix Cook Expert app. This will give you access to videos, advice and tips on how to get the most from your Cook Expert.



# SAFETY INSTRUCTIONS

**WARNING:** These safety instructions are an integral part of this product. For your own safety, make sure you read them through carefully before using your new appliance.

- This appliance can be used by children aged from 8 years and above if they have been given supervision or instruction concerning use of the appliance in a safe way and if they understand the hazards involved. Cleaning and user maintenance shall not be made by children unless they are aged from 8 years and above and supervised by an adult. Keep the appliance and its cord out of reach of children aged less than 8 years.
- This appliance is intended solely for use in the home.
- The following are not covered by the guarantee : use in staff kitchen areas in shops, offices and other working environments; farm houses; by clients in hotels, motels and other residential type environments; bed and breakfast type environments or any commercial use.
- Never immerse your appliance in water or any other liquid, to avoid the risk of electrocution.
- Never place your appliance either on or near a gas burner or heating element, or in a hot oven.
- Never use your appliance outdoors.
- Never operate your appliance in heating mode if the bowl is empty.
- This appliance can be used by children aged from 8 years and above and persons with reduced physical, sensory or mental capabilities or lack of experience and knowledge if they have been given supervision or instruction concerning use of the appliance in a safe way and understand the hazards involved. Children shall not play with the appliance. Cleaning and user maintenance shall not be made by children without supervision.



## RISKS LINKED TO USAGE

- **Always handle the discs and blades with caution, as they are extremely sharp.**
- Never push ingredients through the feedtube with your hands, particularly when using one of the discs. Always use the pusher provided.
- Never insert your hands or a kitchen utensil in the feedtube or any other lid opening while the appliance is running, to prevent serious injury and avoid damaging the machine.
- You can use a spatula, but only when the machine is no longer running.
- Always check that the lid is properly locked into place before switching your appliance on.
- Never attempt to override the lid-locking mechanism.
- Always remove the blade or disc before removing food items using your hands.

RISK OF BURNS: metal bowl and Cook and Expert programmes



**When the machine is in use, some parts can become extremely hot (e.g. outer steel sides of the metal bowl, lid, cap, metal parts under the bowl, basket) and inflict burns.**

**Make sure you only handle the cold plastic parts (e.g. handles) whilst the machine is in use and immediately after use.**



**Accessible surfaces may become extremely hot when the machine is in use.**



**Your appliance releases steam that can cause burns.**

- **Always hold the cap by its central plastic part and the lid by its handles.**
- Never run your appliance if the lid, the lid seal and the blade assembly seal have not been correctly fitted.
- Only use your appliance if the cap is in place, unless stipulated otherwise in the recipe.
- Never fill above the 2.5-litre mark.



# SAFETY INSTRUCTIONS

## INDUCTION

For users with pacemakers or active implants:

- The functioning of this appliance conforms to current electromagnetic interference standards and thus is in total compliance with legal requirements.
- To ensure that there is no interference between your appliance and a pacemaker, the latter must have been designed and programmed in compliance with the regulations that apply to it. As such, we can only guarantee the compliance of our own product with current standards. With regard to the compliance of the pacemaker or any potential incompatibility, you should obtain information from the manufacturer or your attending physician.

## ELECTRICAL CONNECTION

- Your appliance should always be connected to an earthed socket.
- Always check that the voltage shown on the identification plate of your appliance corresponds to the voltage of your mains supply.
- Never allow the power cord to dangle over the edge of your worktop or counter, and make sure that it does not come into contact with hot surfaces.
- Always turn your appliance off with the switch at the back, once you have finished using your appliance, if you are going to leave it unattended, clean it, or remove or add accessories.

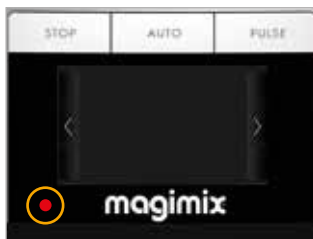
## SERVICE AGENT

- If the power cord has been damaged, it must be replaced or repaired by the manufacturer, a Magimix-approved service agent or a similarly qualified person, in order to avoid all risks.
- The use of parts that are not sold or recommended by Magimix may cause a fire, electric shocks or injury.
- Consult the “Troubleshooting” table (p. 30).

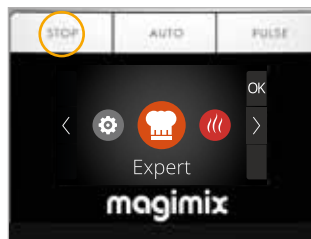
Bowls	Metal: 3.5 litres (stainless steel) Clear: 3.6 litres (0% BPA)	
Cooking	Induction	
Temperature range	30 - 140°C	
Temperature accuracy	±1 °C	
Cooking duration range	from 5 seconds to 2 hours	
Speeds	0	for heating without stirring
	1A	intermittent speed for very delicate mixtures
	2A	intermittent speed for delicate mixtures
	3 - 18	continuous speeds
Power	1700 W	
Power supply	200-240 V, 50/60 Hz	

## ENERGY-SAVING MODE

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 2 and 8 minutes (see p. 27).



Appliance in standby (<math>< 0.5\text{ W}</math>): 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.

# GENERAL DESCRIPTION

## Metal bowl and accessories



Steam tray

Steam basket



Egg whisk



Universal tool



2-in-1  
scraper/spatula



Details p. 13 - 20

## Clear bowl and accessories



Mini bowl and mini blade  
assembly



Four 2- or 4-mm discs for  
slicing or grating  
+ disc support  
+ storage box



Metal blade + cover



Spatula



Details p. 21 - 26



Scales

Control panel



Switch 0/1

Base





# SETTING UP YOUR APPLIANCE AND SWITCHING IT ON

## Setting Up your appliance

Place your Cook Expert on a flat worktop, away from sources of heat and water splashes. Give it plenty of room so that you do not have to move it each time you want to use it.

The steam it releases could damage your kitchen units over time, so avoid installing your appliance directly underneath a shelf or cupboard.

Before using your appliance for the first time, clean all the parts with hot water and washing-up liquid (see Cleaning p.26).

## Switching your appliance on



Connect your appliance to the mains supply and flip the switch to 1.



Fit the bowl you have selected and turn it to the right.



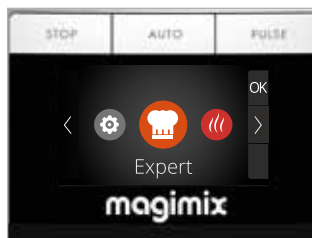
If necessary, attach the accessory.



Add the ingredients and close the lid by turning it to the right.



Position the cap or pusher (unless stated otherwise in the recipe).

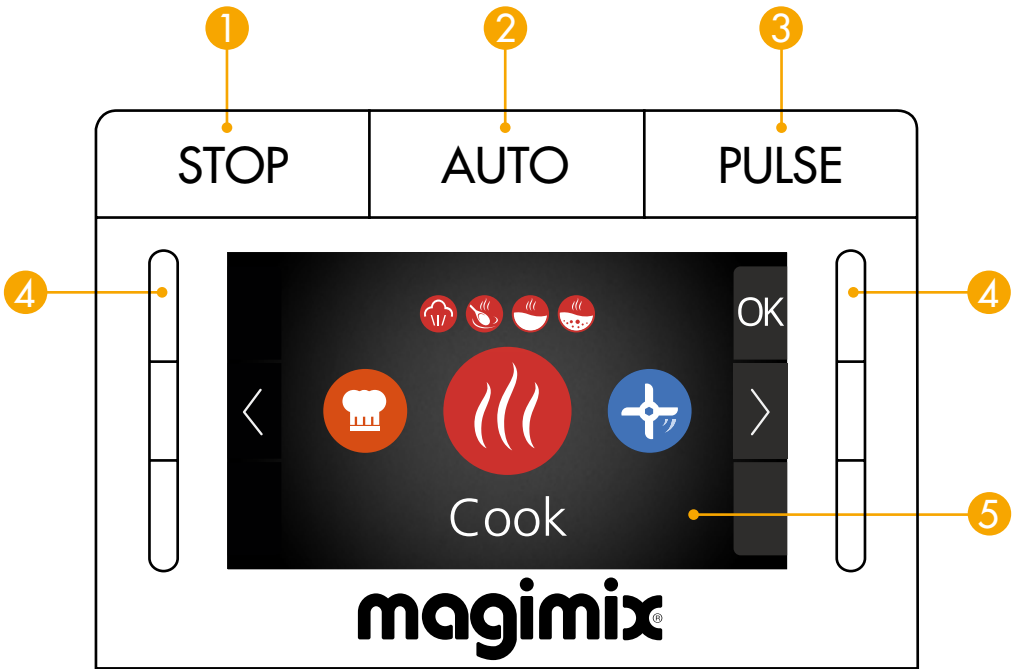


Select the programme and start it by pressing AUTO.

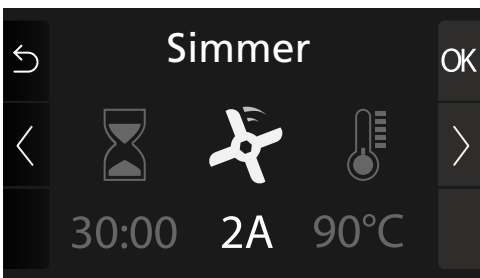
If you fit the food processor bowls (clear bowl(s) + lid + pushers), your appliance will automatically select the Food Processor programme.

**⚠ Before opening the lid, press STOP, and always check that the blades have stopped turning. Your appliance will only work if the bowl, lid (and pusher when using the Food Processor attachment) are correctly locked into place.**

# CONTROL PANEL



- 1. STOP:** manual stop button.  
If you press this button for 2 seconds, your appliance will go into standby mode.
- 2. AUTO:** to switch your appliance on. Press this button to start the programme.
- 3. PULSE:** processing at maximum speed. Your appliance stops as soon as you release this button.  
This function gives you:
  - more accurate control, if you work in pulses from the very start.
  - an even smoother end result if you press this button at the end of the task.
- 4. OPTIONS BUTTONS:** the function of these buttons varies according to the information displayed on the screen.
- 5. SCREEN:** displays the menus and submenus as well as the time, speed and temperature options.



## Menus

1. Press the < or > button to select the menu (the small circles at the top indicate that there are submenus).
2. Press OK to select a submenu or directly access the options of the menu you have selected.

## Submenus

1. Press the < or > button to select the submenu.
2. Press AUTO to start the programme or OK if you wish to modify the options of the programme you have selected.  
Press ↶ to go back to the menus.

## Options

(time, speed, temperature)

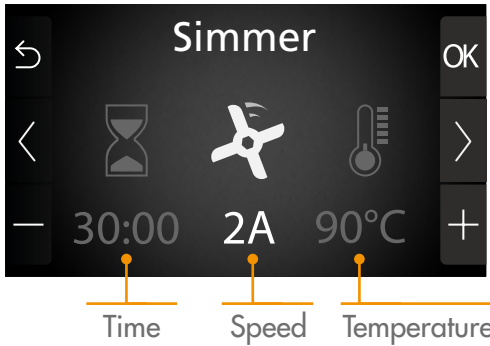
With the exception of the Expert menu, all the menus are driven by automatic programmes:

**to start the relevant programme, simply press the AUTO button.**

However, you can still adjust the automatic settings:

- totally for the Expert menu
- partially for the other menus

## Adjusting the options (time, speed, temperature):



1. Press the < or > button to select the option (highlighted).
  2. Immediately press – or + to adjust the highlighted option.
- The heating function is only activated if you programme a cooking time.
  - The programme includes an automatic timer.
  - You can press the STOP button at any time to pause the programme. Press AUTO again to resume the programme.
  - When the programme is finished, you will hear a beep and the appliance will automatically stop.
  - The time is displayed in minutes, then hours.
  - The maximum amount of time you can programme depends on which speed you select:
    - Speed 0 - 4: 2 hr
    - Speeds 5 - 13: 10 min
    - Speeds 14 - 18: 1 min
    - the maximum programmable speed will vary according to the speed and / or the programmed time (ex. : speed 0 max. 110°C)
  - If you encounter a problem with the display, simply switch your appliance off (flip the switch to 0) then on again.

Metal bowl

**Expert**

With this manual programme, you can adjust all the options (time, speed and temperature) to your taste.

**Cooking**

Puréeed soup



Creamed soup



Simmer



Steam

**Blender**

Frozen dessert



Crush ice



Smoothie

**Baking**

Pastry/cake



Whisking



Bread/brioche

**Rinsing**

Automatic rinsing programme (for the metal bowl only).

This programme lasts 1 minute, for optimum rinsing, but you can stop it earlier if the bowl is not very dirty.

Clear bowl

**Food Processor**

Select this programme when you are using the clear bowl. The menu automatically appears on the screen when you fit the clear bowl.

All bowls

**Recipes**

If you select this menu, a QR code will appear on the screen. If you scan this QR code with your smartphone or tablet you can directly access our Cook Expert app.

**Settings**

This menu allows you to personalise your appliance (e.g. choice of language, sound level).

# CHOOSING THE CORRECT BOWL / PROGRAMMES



**cook and blend**



**simmer**



**grate**



**steam**



**knead and mix**



**slice**



**whisk egg whites**



**smoothies and milkshakes**



**chop**



**crush ice**



**quick and easy sorbet**



**blend**



# METAL BOWL USE

	Menu	Sub-menu	Use	Attachment	Max. cap.			
<b>EXPERT</b>			Chop onions		600g	2 min	13	-
			Fry		500g	3 min	3	130°C
			Purée		1kg			cf. recipe book
			Grate Parmesan		600g*	1 min	15	-
			Chop walnuts		600g	1 min	15	-
			Make icing sugar		200g caster sugar	1 min	18	-
			Pancake batter		1.5 l			cf. recipe book
<b>COOKING</b>			Creamed soup	-	2.5 l			AUTO
			Puréed soup	-	2.5 l			AUTO
			Simmer	-	2.5 l			AUTO
			Steam		cf p.17			AUTO
<b>BLENDER</b>			Smoothie	-	2.5 l			AUTO
			Frozen dessert**	-	400g frozen fruit*			AUTO
			Crush ice**	-	300 g (15-20 ice cubes)			AUTO
<b>BAKE</b>			Bread Brioche	-	0.8kg*** 0.6kg***			AUTO
			Pastry (shortcrust, etc.)** Cakes (e.g. yoghurt pot)	-	1kg*** 1.2kg***			AUTO
			Whisk		2 - 6 egg whites			AUTO

\* to maximize efficiency, cut into 3cm cubes. / \*\* you can stop the programme, if the ingredients have already reached the desired consistency. / \*\*\* total weight of the ingredients.



**Cap:** it must **always** be fitted into the lid except when stated otherwise in the recipe. Turn it in a clockwise direction to secure.



**The cap can become very hot in the cooking mode. Make sure you hold it by the central black plastic part.**

**Glass lid:**



Open



Closed

**Watertight lid seal:** always make sure it is correctly slotted into the rim of the lid.



**Double-wall metal bowl**



Open



Closed

**Universal blade  
Screw (fits on underside of the bowl)** } Blade  
See p. 14

**Temperature sensor**

**Induction hot plate**

## Assembly

Begin by attaching the blade (see p.15).

Next, lock the bowl into position, followed by the lid (with its watertight seal), then the cap. The appliance will only work if the bowl and lid are correctly locked into position.

Simply follow these steps in reverse order to take them apart.



**Make sure you regularly check the seal for damage. If it is damaged or leaks, it must be replaced immediately.**





## Removing the blade assembly



Turn the bowl upside down and use the cap as indicated in image above. Ensure you place a soft protection on your worktop as once the blade is loose it will fall out of the bowl.



Turn the cap in a clockwise direction to release the blade.



Holding the universal blade assembly by the top, remove the seal for cleaning.

## Attaching the blade assembly



Put the seal back on the blade. The seal has two straight sides to help you position it correctly.



Slot the base of the blade assembly into the hole at the bottom of the bowl. Turn the bowl upside down, ensuring you are securely and safely hold the blade in place.



Position the screw on the underside of the bowl and tighten with the cap by turning in an anti-clockwise direction.



Whenever you use the metal bowl, always check that the seal is properly fitted and the screw has been tightened.



**Danger of burns from hot food splashes:**

Always insert the cap in the lid (unless stated otherwise in the recipe), especially when you are blending hot ingredients above Speed 7.

If you are making soup and need to add ingredients via the lid opening:

Always press STOP, then add the ingredients, put the cap back, and press AUTO to resume the programme.



Always hold the cap by the central plastic part.



Never fill the bowl above the max. mark:

0.5 l for steaming, 2.5 l for other preparations.

Never exceed the maximum amounts (p.13).



Slot the egg whisk onto the universal blade.



Add the ingredients, close the lid and **remove the cap** before starting the programme.



Press both buttons at once to release the egg whisk. The whisk can be fully dismantled for thorough cleaning.



Always check that the egg whisk is correctly slotted onto the blade assembly before starting a programme, to avoid damaging the attachment.

Never go beyond Speed 7 or 80 °C to avoid damaging the egg whisk.

Never add ingredients that might prevent the whisk from turning properly.

## TIPS AND ADVICE

### Beaten egg whites

- Your bowl must be clean and dry. It only takes a tiny amount of fat /grease to prevent the egg whites from expanding.
- To create more volume, make sure your eggs are at room temperature and add a pinch of salt.
- Always remove the cap beforehand, otherwise your egg whites will not have enough air in them.
- The WHISK programme is intended to produce very frothy egg whites, so for a closer texture (e.g. for meringues), you can increase the speed to 7.

### Whipped cream

- Always use full-fat whipping cream.
- Refrigerate the cream and the whisk for at least 30 min.
- You can chill the bowl by placing a few ice cubes inside, running the CRUSH programme, then empty and thoroughly dry the bowl.
- Pour the cream and icing sugar into the bowl, remove the stopper from the lid and run the EXPERT programme for 2½ minutes at Speed 7 (no heat). Depending on the sort of cream you use and its temperature, you may need to run the programme again for a few minutes, keeping a careful eye on the cream to make sure it does not turn into butter. The cream is whipped when the whisk leaves a trail.

### Other uses

- To make a sorbet even lighter, at the end of the FROZEN DESSERT programme, fit the egg whisk and run the EXPERT programme for 30 seconds at Speed 6.
- For some recipes, you may need to heat the mixture as you whisk it (e.g. Swiss meringue), in which case you will have to switch to EXPERT mode. Always follow the recipes in the book to avoid any damage to your product.



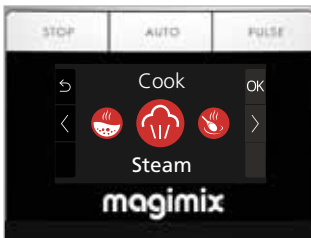
Pour 0.5 litre of water into the bowl (up to the  level).



Fit the steamer basket.



If needed, add the steam tray to create a second level.



Select the Steaming submenu. Press AUTO to start the programme.



Use the spatula handle to remove the steam tray.



Lift the basket out with a cloth or oven glove.



**Risk of burns. Stay away from the steam and handle the parts (bowl, lid, etc.) with caution. Never use the steam tray without the steamer basket.**

## TIPS AND ADVICE



- If the bowl has no more water in it, a warning signal rings.
- To avoid ingredients (e.g. fish) sticking, grease the bottom of the steamer basket beforehand.
- To steam fish, we recommend reducing the temperature to 100 °C, to preserve its delicate consistency and flavour.
- You can directly steam frozen fish by extending the cooking time by 40 - 50%. However, in terms of appearance and flavour, it is best to defrost the fish first.
- Add herbs, spices or a stock cube to the water (0.5 l) to add a delicate flavour to the ingredients as they cook.
- Your food will cook better if you avoid overloading the basket and/or tray so that the steam can circulate freely (do not block all the holes). Cut all the ingredients at the same size to ensure consistent results.
- If you are using the tray, place the ingredients that require the longest cooking time in the basket below.
- Do not put more than 0.5L of water, especially if you are steaming fish as certain types of fish cause the water to foam.



These cooking times are provided for a given amount, with water at room temperature (about 20°C), and may vary according to the thickness, freshness and nature of your ingredients. (E.g. It takes less time to steam a new carrot than it does a winter carrot of the same size).

Check the cooking progress intermittently and adjust cooking times accordingly.



			
<b>Fish fillets</b>	600g (4 fillets/about 2cm thick)	20 min	100°C
<b>Salmon steaks</b>	600g (4 steaks)	25 min	100°C
<b>Prawns</b>	500g, raw and unpeeled	15-20 min	110°C
<b>Chicken breasts</b>	600g (4 breasts)	25 min	110°C
<b>Sausages</b>	4 Frankfurter type (pricked with a fork) 4 smoked Montbeliard type (pricked with a fork)	10 min 20-25 min	110°C
<b>Asparagus</b>	600g	30-40 min	110°C
<b>Broccoli</b>	400g, divided into florets	25 min	110°C
<b>Carrots</b>	600g, sliced	50 min	110°C
<b>Cauliflower</b>	500g, divided into florets	40 min	110°C
<b>Courgettes</b>	500g, sliced	20 min	110°C
<b>Spinach</b>	250g, fresh	15 min	110°C
<b>French beans</b>	400g, topped and tailed	45-50 min	110°C
<b>Peas</b>	500g, frozen	35 min	110°C
<b>Leeks</b>	600g, sliced	30 min	110°C
<b>Apples</b>	4, quartered	30 min	110°C
<b>Potatoes</b>	600g, either small (e.g. new), whole and with skins left on, or large, peeled and cut into 3cm pieces	30-40 min	110°C
<b>Rice</b>	Max. 300g: in a steel bowl that fits on the steam tray, one part rice to one part water	25 min	110°C



### Cooking

- Cooking times can vary, according to the temperature or size of your ingredients, as well as their nature. A winter carrot, for instance, will take longer to cook than a new carrot. Always check the cooking progress and adjust the cooking time slightly, if necessary.
- Milk-based preparations tend to stick (as they do in saucepans), so use milk at room temperature rather than milk straight out of the fridge.
- When simmering, avoid dicing the food too fine, so that it holds its shape better when cooked.
- Cut the food into uniform pieces so that it is evenly cooked.
- To rescue a sauce that has curdled (e.g. custard), switch to EXPERT mode for 1 minute at Speed 13 (no heat).

### Keep-warm function

- The bowl can keep your food warm for up to 2 hours without consuming any electricity.
- You can also customize the keep-warm function. Simply select the Expert mode, then adjust the duration to suit your needs, set the speed to 0, and choose a temperature between 40 °C and 80 °C (60 °C is generally recommended for keeping most foods warm).

### Lid

- To prevent the lid from dripping onto your worktop or your appliance when you remove it, check that the cap is properly secured, then lift the lid and invert it directly above the bowl and set it upside down on your worktop.
- Always remove the lid using the handles on either side. Never remove the lid by holding the cap.

### Using the 2-in-1 spatula (metal bowl)



The 2-in-1 spatula supplied with your appliance has a silicone head for mixing ingredients, and a metal head for scraping the bowl if food has become stuck to the bottom of the bowl during use.

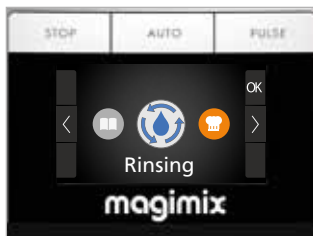


## Automatic rinsing

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



Pour in 0.5 litre water add a few drops of washing-up liquid.



Close the lid and replace cap. Start the Rinsing programme.



Rinse with tap water. Clean thoroughly.

## Thorough cleaning

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



Remove the seal from the rim of the lid. If necessary, use a spoon handle to help you.



Unscrew the blade assembly (p.14) and remove the seal.



Use a brush to clean under the blades properly.

- All the parts (except for the motor base) are dishwasher safe and can also be washed by hand. The bowl should be placed completely upside down in the dishwasher, then allowed to drain the right way up on your draining board before being put back on its base. That way, any water that has found its way inside the double wall will run out through the hole beneath the handle intended for that purpose.
- Wipe the motor base with a soft damp cloth and dry thoroughly.
- Check that the underside of the bowl is dry before putting it back on its base.



**Never immerse the motor base in water or wash it under running water.**









### TIPS AND ADVICE (see also Frequently Asked questions on our website)

- To avoid resistant smells (eg: onions) : wash the seal in the dishwasher and remove the cap when you don't use the Cook expert.
- If food is firmly stuck to the bottom, use white vinegar: leave it to soak. You can also use a metal scourer and if necessary the metal part of the spatula.
- If necessary, use a bottle brush to clean inside the egg whisk.



# CLEAR BOWL USE

**FOOD PROCESSOR**

Menu	Sub-menu	Use	Accessory	Max. cap.	
		Chop herbs		30g parsley	Washed and dried
		Make mayonnaise		300ml oil	
		Make dips		1 big bowl	
		Slice (e.g. cucumbers)		1.4kg	
		Grate (e.g. carrots)		1.4kg	
		Mince meat		1.4kg	Cut into 2-3 cm pieces
		Mince fish		1.4kg	

## OPTIONAL ACCESSORIES (transparent bowls)

You can add the following optional attachments to your Cook Expert - all available from your Magimix retailer.

They are all used with a clear bowl (FOOD PROCESSOR programme).



The dice and french-fry kit



The juice extractor and smoothiemix kit



The citrus press kit



6mm grater



6mm slicer



Wide julienne



Narrow julienne



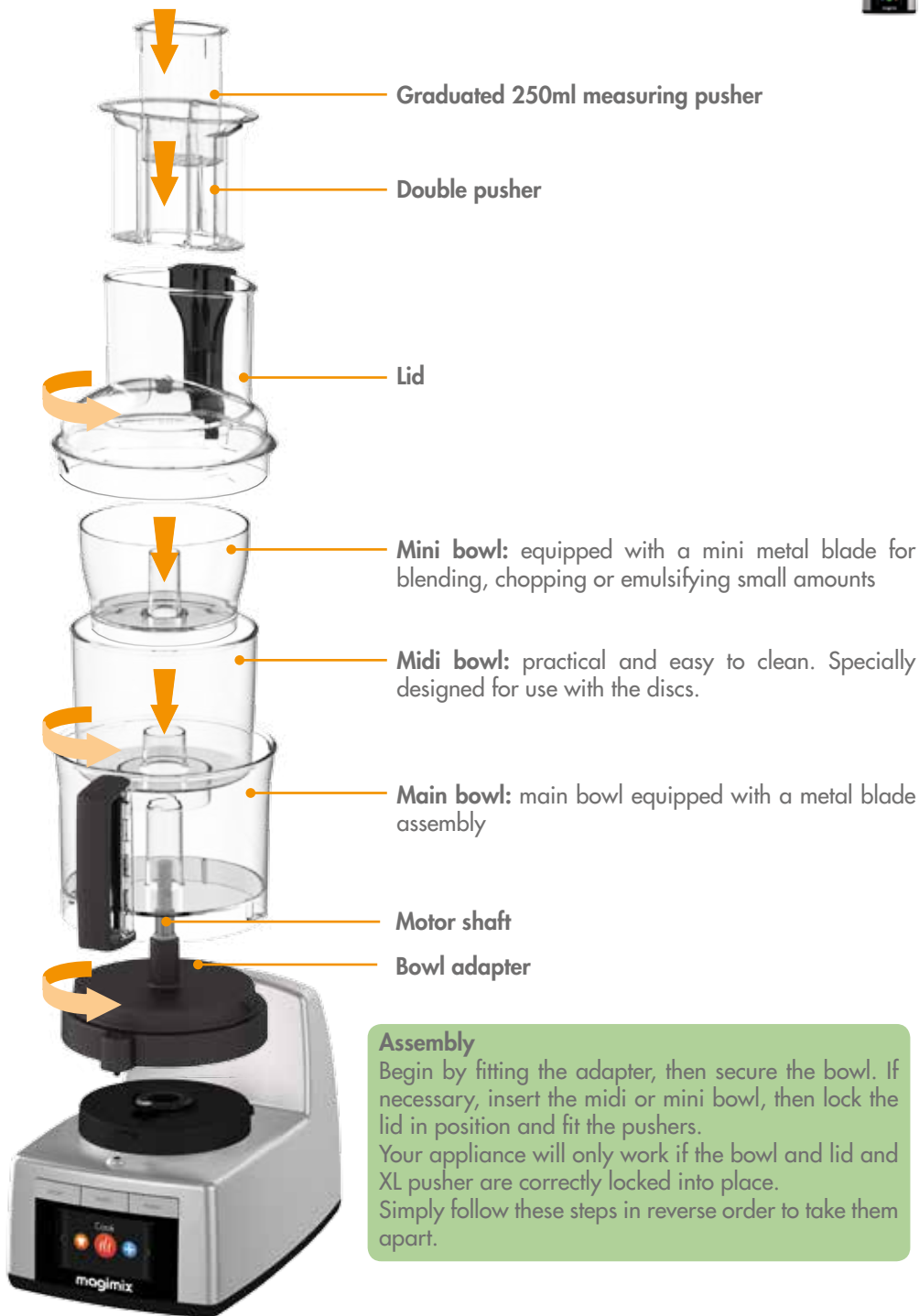
Parmesan



Julienne



Fluted







## METAL BLADE ASSEMBLY/MINI BOWL

### Fitting the metal blade.



Remove the blade from the plastic shield. Keep it to store the blade.



Slot the blade onto the motor shaft.

Note: The metal blade will only fit in the main bowl.

### Fitting the mini bowl



Lower the mini bowl onto the motor shaft.



Slot the mini blade onto the motor shaft.



**The metal blades are extremely sharp. Always hold the blade by the central hub.**

**When emptying your bowl, either hold the top of the blade assembly to stop it falling out or remove it first.**

### TIPS AND ADVICE

#### Metal blade

- When processing large amounts, cut the ingredients into 2-cm dice.
- Meat or fish: use the Pulse button to obtain exactly the result you want.

#### Mini bowl

- Chopping fresh herbs: check that both the herbs and the bowl are perfectly clean and dry. You will achieve a better cut and the herbs will keep for longer.
- You don't have to have the midi bowl in place to use the mini bowl.

# MIDI BOWL AND DISCS



Lower the midi bowl into the main bowl.



Slot the disc support onto the motor shaft.



Select the disc (e.g. R/G 4 = 4mm grater or E/S2 = 2mm slicer).



Fit the disc on its support.



Turn it until it locks into position.



Make sure you do not put the disc on upside down.



**Large feed tube:** for fruit and vegetables that are round or cut into large pieces.



Your appliance will only work if the large pusher is below the max. mark.



**Small feed tube:** for small or long and thin fruit and vegetables.

After grating or slicing, you will be left with tiny pieces of fruit or vegetables on your discs. This is entirely normal, and ensures a flawless end result. Simply remove them before serving.



**Always handle the discs with caution.**

**Only use the pushers to guide the food down the feed tube.**

**Do not press down too hard on the pusher, to avoid damaging the appliance.**



**Large feed tube:** for round fruit or vegetables (can be left whole).



**Small feed tube:** when grating fruit or vegetables, lay them flat in the feed tube.



**Small feed tube:** to obtain perfectly round slices, stand your long fruit or vegetables upright in the feed tube.

### TIPS AND ADVICE

- For long slices or shreds, cut the fruit or vegetables into sections equal to the width of the feed tube and stack them horizontally, taking care not to go above the maximum mark (e.g. for potato gratin).
- To grate or slice soft foodstuffs (e.g. tomatoes), only push them down very gently to avoid squashing them.
- You can also slice meat or fish (e.g. carpaccio), in which case, place it in the freezer until it is hard to the touch but still easy to pierce with the tip of a knife. Place the meat or fish flat in the feed tube.
- When slicing spring onion, use the small feed tube.
- We recommend grating or slicing hard cheeses (e.g. Parmesan) when they are at room temperature. However, for slightly softer cheeses (e.g. gruyere), it is best to chill them beforehand.



Always unplug your appliance before you start to clean it.



Remove the Food Processing bowls from the adaptor. Bowl and accessories: clean immediately after use using hot water and washing up liquid.



Use a bottle brush to clean inside the blade assembly.



**Motor housing and adaptor:** wipe with a soft damp cloth, then dry.

To preserve the appearance and lifetime of the removable parts, make sure you follow these simple rules:

- Dishwasher: select the programme with the minimum temperature (ideally  $< 40^{\circ}\text{C}$ ) and avoid the drying cycle (generally  $> 60^{\circ}\text{C}$ ).
- Washing by hand: avoid leaving the parts to soak in detergent for too long. Avoid abrasive products (e.g. scourer).
- Detergents: read the manufacturer's instructions to check whether the product is suitable for plastic parts.



**Never immerse the motor base in water or wash it under running water. Always handle the blades and discs with caution.**

## TIPS AND ADVICE

- Some foods (e.g. carrots) can stain plastics: rub with kitchen paper soaked in vegetable oil to reduce the staining.
- Do not leave the discs and blades to soak in water, and dry them thoroughly after washing to avoid oxidation spots. This spotting does not affect the quality of the blades.

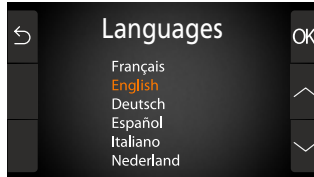


Select the Settings menu to access the list of parameters you can adjust to personalize your appliance.

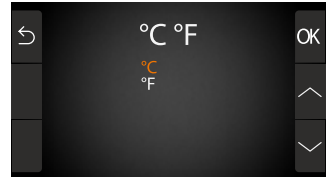
## Personalise your appliance



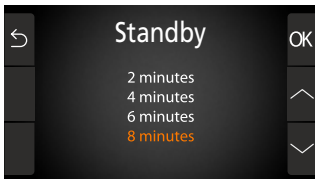
Download the instructions for use on your Magimix website.



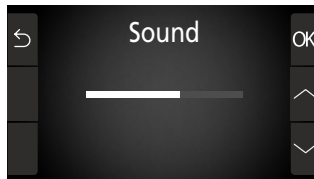
Select your language. Press OK to set.



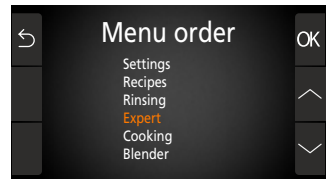
Select the temperature display: Celsius or Fahrenheit.



Choose when your appliance will go into standby.



Adjust the volume of the beep that tells you when a task is finished.



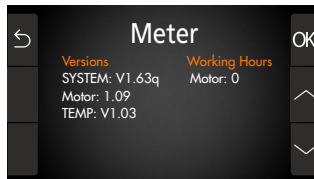
Select the menu you wish to see when you switch your appliance on.

## Demonstration mode



Solely for demonstrating the appliance in the shop. When «On», the screen works, but the induction system does not heat and the blades do not turn.

## Meter



Useful information for your service.

The book supplied with your appliance contains a generous selection of recipes, from starters to desserts.

You can find all these recipes, along with variations, tips and advice, on our website or our Magimix app:

1. Log onto [www.magimix.uk.com/recipes](http://www.magimix.uk.com/recipes)  
[www.cookexpert.au.com/recipes](http://www.cookexpert.au.com/recipes)
2. Download the “Cook Expert Magimix” app directly to your smartphone or tablet (Apple, Android or Windows Phone).

It is well worth regularly paying a visit to our recipe section to find new recipes and/or share your own tips and recipes with us.

Meanwhile, here is a selection of recipes to introduce you to your appliance

## Cream of mushroom soup

### Serves 4

500 g button mushrooms  
1 onion  
500 ml water  
1 chicken stock cube  
200 ml crème fraîche  
4 sprigs parsley  
Salt & pepper

**Trim** the stems of the mushrooms, wash them carefully and halve or quarter them depending on their size.

**Peel** and quarter the onion. Place all the ingredients in the metal bowl except the cream and parsley.

**Start** the **PUREED SOUP** programme.

**About** 1 minute before the end of the programme, press **STOP**. Add the cream, check the seasoning and resume the programme. Serve with chopped parsley.

## Waldorf salad

### Serves 4

2 Red Delicious apples  
2 sticks celery  
80 ml very lemony mayonnaise  
50 g walnut halves  
Few lettuce leaves

**Wash** and core the apples. Wash the celery and remove any tough strings. Lower the midi bowl into the clear main bowl and install the 2-mm slicing disc. Slice the apples and celery. Set aside.

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

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

## Prune fruit paste

### Serves 4

225 g prunes  
130 g sugar

**Place** the ingredients in the metal bowl.

**Run** the **EXPERT** programme for 40 seconds, at Speed 18 (no heat). Serve, for example, with plain yoghurt or fromage frais.

## Chocolate fondue

### Serves 4

250 g plain chocolate  
400 ml full-fat single cream  
20 g icing sugar

**Place** all the ingredients in the metal bowl.

**Run** the **EXPERT** programme for 10 minutes at Speed 3 (60 °C). Ideal for coating fruit kebabs.

## Red berry and yoghurt milkshake

### Serves 4

250 g raspberries  
250 g blueberries  
2 pots creamy yoghurt  
2 glasses milk  
2 tablespoons honey

**Put** the milk and yoghurt in the metal bowl, followed by the other ingredients.

**Start** the **SMOOTHIE** programme.

Serve chilled.

Problem	Solution
The appliance will not switch on	Check that it is connected to the mains. Flip the switch to 1.
Glass lid leaks	Check that the seal is properly slotted in the rim. 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 the base of the metal bowl	Check that the blade seal is in place. Check that the blade is securely fitted.
Leak at the base of the metal bowl handle	After washing the bowl in the dishwasher, leave it to drain on your draining board before putting it back on its base: water may sometimes find its way between the two walls of the bowl and will run out through the hole beneath the handle.
The motor smells	When you use your appliance 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 your 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 has not been correctly secured.
“CHANGE THE BOWL” message on screen	Replace the metal bowl with the clear one, or vice versa.
“MOTOR OVERLOAD” message on screen	Your appliance is fitted with a thermal device that protects the motor from overheating. Reduce the amount of ingredients and/or reduce the size of some of the pieces. Allow the motor to cool down for 30 minutes before you switch it back on.
«ER 1», «ER 2» or «ER 3» message on screen	Contact your service agent.
Problem with the display and/or screen frozen	Switch your appliance off then on again.
The appliance doesn't turn and/or heat	Make sure the demonstration mode is not selected (see p.27).

Find more tips on our website's Frequently Asked Questions section.



## 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](http://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](http://www.recyclenow.com/what-to-do-with/electrical-items)

# NOTES

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# Cook EXPERT



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