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Spiral

EXPERT



SPAGHETTI



TAGLIATELLE



FUSILLI



magimix®

Pusher



Lid

3 Cones



Cone holder



Support



Bowl

For the Cook Expert, use the FOODPROCESSOR programme.

Please read all the safety instructions in the user manual carefully before using your Magimix with this attachment.

① Choose your fruit and vegetables carefully

- Select them:
 - straight, with firm flesh
 - a maximum length of 10cm
 - a diameter between 3cm and 6cm
- You can spiralize a whole range of fruit and vegetables aside from the classic carrots and courgettes: cucumbers, beetroots, parsnips, squashes, potatoes, sweet potatoes, turnips, daikon radishes (mooli), apples and pears.
Let your creative spirit - and your taste buds - be your guide!
- Soft-fleshed fruit and vegetables such as tomatoes and kiwifruit are not recommended.

② Be precise!

- When topping and tailing your fruit and vegetables, cut them as straight as possible.
- If your fruit and vegetables are too large to fit in the feed tube, trim them to fit.
- Always securely attach the pusher to the centre of your fruit and vegetables. The spirals will be longer and more attractive.

③ Know your Spiral Expert!

- Push the vegetable firmly on the pusher.
- Put the vegetable into the feed tube. Switch on your Magimix.
If the vegetable is too heavy, place it in the feed tube, on the center of the cone, then attach it firmly to the pusher.
- Guide your vegetable down the feed tube by pushing firmly on the top of the pusher. You will need to press down far harder for a carrot than for a cucumber.
- In addition to the perfect spirals, you will also find:
 - 1 - the remains of the vegetable attached to the pusher
 - 2 - the spiralized core of the vegetable in the bowl.



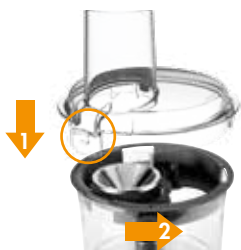
Remove the mini and midi bowls.



Fit the support onto the motor shaft.



Place the holder together with the selected cone. The ▽ mark should be facing the handle.



1. Place the lid so that the feed tube is over the cone.
2. Lock into position.



Push the fruit/vegetable firmly onto the pusher.



Put the vegetable into the feed tube so that it reaches the cone. Switch on. Push continuously.



After each vegetable, switch off your Magimix. Remove the stub from the pusher.

For the Cook Expert, use the FOODPROCESSOR programme.



Always handle the cones with care, as the blades are very sharp. Never insert your fingers or any object other than the pusher, which is specifically designed for the Spiral Expert, into the feed tube.

Clean the parts immediately after use.
Once dry, fruit/vegetable residue is much harder to remove.



All the parts are dishwasher safe.



If needed, use a brush for the blades.



Store the three cones in the holder, one above and two below.



The support can also be stored in the cone holder.

Magimix app



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- Help others by rating and commenting on your favourite recipes. You can even add your own!
- Discover all our tips and tricks to help you get the most out of your Magimix in our Q&A section.

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