

# Magimix Food Processors.

We've made them even more appetising.

**2 FREE DISCS & COVER**

**magimix**  
Built better to last longer

## Make cooking simply magical.

Cooking is all about having fun. That means making life in the kitchen simple. And that's just what our Food Processors do. Originally developed for professional kitchens, all our products have been designed to stand the tough rigours of the catering industry. So, put simply, they're built better to last longer.

Our range of Food Processors successfully combines all those great cooking traditions with modern technology. They're easy to use, quiet and won't let you down. That's why we offer a 12 year motor and 3 year parts guarantee.

You'll wonder how you survived in the kitchen without one.

**The one top chefs use because it makes it all so easy.**

**3 YEARS GUARANTEE**  
**12 YEARS MOTOR**



[www.magimix.com](http://www.magimix.com)

## Special features for special food.



**Main Bowl and Lid.**  
Thicker and stronger means a longer life.



**Commercial Grade Induction Motor.**  
Quiet, long lasting induction motor.



**Mini and Midi Bowls.**  
With greater capacity.



**Quality Discs.**  
With greater slicing and grating efficiency.



**Lid Locking Mechanism.**  
Patented. For greater security.



**Citrus Press.**  
Easier to use and clean.



**New Control Panel.**  
Simple to use.



**Colour Recipe Book.**  
100 tantalising recipes.



**Sturdy Handle.**  
For greater control.



**Accessory Box.**  
And Storage Box.

A range of sizes and finishes to suit your kitchen.



- Satin
- Chrome
- White

**Compact 3200.**  
Ideal for the average family.



- Satin

**Compact 3200XL.**  
With extra large feedtube.



- Satin
- Chrome
- White
- Cream

**Cuisine Système 4200.**  
Ideal for the larger family.



- Satin
- Cream
- Deep Red

**Cuisine Système 4200XL.**  
With extra large feedtube.



- Satin
- Chrome
- White
- Black
- Black/Gold

**Cuisine Système 5200.**  
The ultimate workhorse for people who regularly entertain.



- Satin

**Cuisine Système 5200XL.**  
The ultimate workhorse with extra large feedtube.

Discover what you can do with your Food Processor.

### Mincemeat and Cranberry Pies

#### Ingredients:

- 350g plain flour
- 225g unsalted butter
- 100g caster sugar
- 50ml water (use as needed)
- 225g mincemeat
- 120g fresh cranberries (chopped) or 4 tbsp cranberry sauce
- 1 egg, beaten
- Icing sugar, to dust

#### Preparation:

1. Grease the cake tins and preheat the oven to 200C/400F/Gas 6.
2. To make the pastry, place the butter, flour, sugar and a pinch of salt in the food processor and mix using the dough blade until the mixture resembles fine even breadcrumbs.
3. Add the water slowly through the feed tube until a soft dough is formed then switch the food processor off.
4. Remove the dough and roll out two thirds on a lightly floured surface until 2mm thick.
5. Stamp out rounds using a pastry cutter and line each hole on the cake tins. Mix the chopped cranberries or cranberry sauce into the mincemeat and spoon the mincemeat into the pastry cases.
6. Roll out the rest of the dough and stamp out smaller rounds to be used for the lids.
7. Top the pies with their lids and brush the edges down gently to seal.
8. Make a small slit in the middle of the pies to allow them to steam. Brush the tops with beaten egg and bake for 20-25 minutes or until golden
9. Leave to cool in the tin for 5 minutes, then remove and place on a wire rack.
10. To serve, lightly dust with icing sugar.

### Festive Smoked Salmon and Dill Pate

#### Ingredients:

- 100g smoked salmon
- 200g cream cheese
- 1 lemon, juice only
- 2 tbsp dill
- salt and pepper

#### Preparation:

1. Place the dill in the mini bowl and pulse until finely chopped
2. Add the smoked salmon, cream cheese, lemon juice and pulse until it has a consistency that you desire.
3. Season with salt and freshly ground black pepper.
4. Serve with toasted fingers/oatcakes or melba toast – multi seed bread is preferable.

Claim your two free discs and cover.

**2 FREE DISCS & COVER**

Purchase your Magimix Food Processor between 17th October 2009 and 31st December 2009 and you can receive 2 discs and a cover for free. Simply complete the voucher and send to Magimix UK Ltd, together with your **original** till receipt (which will be returned) as proof of purchase.

Your free discs and cover will be sent to you within approximately 28 days. You can choose which 2 discs you would prefer out of the 3 available below:

	C3200 White	C3200 Chrome Satin	C3200XL Satin	CS4200 White Chrome Cream	CS4200 Satin	CS4200XL Red Cream Satin	CS5200 White	CS5200 Chrome Satin Black	CS5200XL Satin	CS5200 Black/Gold
Parmesan grater	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>	<input type="checkbox"/>	<input checked="" type="checkbox"/>
Julienne disc	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
6mm slicer	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>

**Terms and conditions.** This application must be accompanied by your **original** till receipt as proof of purchase. Photocopies of till receipts are not accepted. Incomplete entries are void.

Send to Magimix UK Ltd, 19 Bridge Street, Godalming, Surrey GU7 1HY (01483 427411). Your discs and cover will be sent out to you along with your proof of purchase within approximately 28 days.

Offer closes 31st December 2009. Claims must be received by 31st January 2010.

#### This offer is applicable to:

- a) Bonafide domestic consumer purchases.
- b) Purchases made at retail outlets displaying this offer.
- c) Residents of UK and Republic of Ireland.
- d) Purchases made between 17th October 2009 and 31st December 2009.

Magimix at its absolute discretion reserves the right to determine genuine claims. Magimix regret that they cannot accept responsibility for applications lost or delayed in the post. If in doubt use recorded delivery because proof of posting is not proof of receipt.

#### To be completed by the customer (please print in block capitals).

Name: .....

Address: .....

Postcode: ..... Tel: .....

Email: .....

Please tick this box to receive information and news from Magimix.

I certify that today I purchased a Magimix Professional Food Processor from:

Store/Town: .....

I enclose original till receipt (please tick).

Date: ..... Signed: .....

Please tick: 3200  3200XL  4200  4200XL  5200  5200XL

All data collected as part of this promotion and for subscription purposes will be held by Magimix in accordance with Data Protection regulations.

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