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Magimix International

48, rue des Vignerons - 94305 Vincennes Cedex - France
Tel. +33 1 43 98 88 30 - international@magimix.com



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Good reasons to choose Magimix

Patissier and Multifunction don't need to choose

Thanks to our professional experience, Magimix continues to be innovative in the culinary universe with Patissier & Multifunction Food Processor!

Multifunction

Offering maximum functionality within a single machine:
kneading brioche or bread and pastry doughs,
whisking egg whites or whipping cream,
grating carrots or potatoes,
slicing cucumbers or tomatoes,
chopping meat, blending soups, whizzing up milkshakes,
emulsifying sauces.



Simple

Three buttons allows access to all functions.
Relevant recipes from starters to desserts.
Easy to use accessories.
A lid for a clean and safe work.
Accessory box provides safe, compact storage.



Efficient

To cook from starters to desserts:
1 Stainless steel bowl for large Pastry and Bakery quantities.
3 food processing bowls allows you to carry out several tasks in succession.
High quality accessories and commercial grade induction motor.



Durable

Manufactured in France, Le Patissier comes equipped with a powerful, ultra quiet commercial grade induction motor (1500W).
All parts and accessories are also made in France.



Dynamic kneading in less than 1 minute



1

2

3

4



5



6



7



8



3 bowls + 1 Stainless steel bowl

- 1 **Kneading** perfectly all types of bread and brioche dough in less than 1 minute.
- 2 **Grating or slicing** 1.4 kg of carrots or cucumbers.
- 3 **Making** cubes and sticks of fruits and vegetables.
- 4 **Pressing** all types of citrus fruit.

- 5 **Whisking** egg whites for mousse, meringue, Whipping cream...
- 6 **Chopping** up to 1.4 kg of meat and fish.
- 7 **Blending** 1.8 l of soups and milkshakes.
- 8 **Juicing** of hards fruits and vegetables.

A professional result in an instant



1.6 kg of bread



1.8 kg of pastry



Cakes



1.3 kg of brioche



12 egg whites