Dynamic kneading in less than 1 minute

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.

A professional result in an instant

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.

1.6 kg of bread
1.8 kg of pastry
Cakes
1.3 kg of brioche
12 egg whites