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Magimix 4200XL

Magimix 4200XL Food Processor Instruction Manual

Model: 4200XL

INTRODUCTION

The Magimix 4200XL Food Processor is a versatile kitchen appliance designed to simplify various food preparation tasks. Manufactured in France, this multifunction food processor features a 950W motor and a BPA-free construction. It is equipped with a unique 3-in-1 bowl system, allowing for sequential processing without needing to wash bowls between tasks. This manual provides essential information for the safe and efficient use, maintenance, and care of your Magimix 4200XL Food Processor.

IMPORTANT SAFETY INFORMATION

Please read all instructions carefully before using the appliance. Failure to follow these instructions may result in electric shock, fire, or serious injury.

- Always ensure the appliance is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Keep hands and utensils away from moving blades or discs while processing food to prevent injury. Use the pusher provided.
- Do not operate the food processor with a damaged cord or plug, or if the appliance malfunctions or has been dropped or damaged in any manner.
- Avoid contact with moving parts.
- Do not immerse the motor base in water or any other liquid.
- Ensure the lid is securely locked in place before operating the appliance.
- This appliance is not intended for use by persons with reduced physical, sensory, or mental capabilities, or lack of experience and knowledge, unless they have been given supervision or instruction concerning use of the appliance by a person responsible for their safety.
- Children should be supervised to ensure that they do not play with the appliance.

SETUP AND ASSEMBLY

Before first use, unpack all components and wash them thoroughly according to the cleaning instructions.

Component Overview

The Magimix 4200XL comes with a motor base, a main bowl, a midi bowl, a mini bowl, a lid with an extra-wide feed tube, and various accessories including blades, discs, and a dough kneading accessory.



Image: The Magimix 4200XL Food Processor fully assembled, showcasing its compact design and control panel.

Assembling the Bowls

The unique 3-in-1 bowl system allows for efficient processing. The bowls nest inside each other on the motor base.

1. Place the main bowl (3L capacity) onto the motor base, ensuring it clicks into place.
2. For smaller tasks, place the midi bowl (2.6L capacity) inside the main bowl.
3. For very small quantities, place the mini bowl (1.2L capacity) inside the midi bowl.
4. Select the appropriate blade or disc for your task and place it onto the central spindle within the chosen bowl.
5. Secure the lid onto the bowl, aligning the handle with the bowl handle and rotating until it locks. The appliance will not operate unless the lid is correctly locked.

3 BOWLS IN 1



Image: Illustration of the Magimix 4200XL's 3-in-1 bowl system, showing the 1.2L mini bowl, 2.6L midi bowl, and 3L main bowl nested together.

OPERATING INSTRUCTIONS

The Magimix 4200XL features a simple three-button control panel: STOP, AUTO, and PULSE.

Basic Operation

- **AUTO:** Press this button for continuous operation. The motor will run until you press STOP.
- **PULSE:** Press and hold this button for short bursts of power. Release to stop. This is ideal for chopping, mixing, or achieving specific textures.
- **STOP:** Press this button to halt any operation.

Using the Extra Wide Feed Tube

The extra-wide feed tube minimizes the need for pre-chopping ingredients, saving preparation time.

- For slicing or grating, insert whole or large pieces of fruit and vegetables into the feed tube.

- Use the provided pusher to guide ingredients down the feed tube evenly. Do not force ingredients.

EXTRA WIDE FEED TUBE



Image: The Magimix 4200XL demonstrating its extra-wide feed tube, allowing large ingredients like cucumbers to be processed without extensive pre-cutting.

Processing Functions

The 4200XL is designed for various tasks:

- **Chopping/Mincing:** Use the main blade in the main or midi bowl. For smaller quantities, use the mini blade in the mini bowl.
- **Slicing/Grating:** Attach the desired 2mm or 4mm slicing or grating disc to the spindle. Ensure the lid is securely closed before operating.
- **Dough Kneading:** Use the dough kneading accessory in the main bowl. Add ingredients and use the AUTO function until the dough forms a ball.
- **Egg Beating/Emulsifying:** Use the egg beater accessory for whipping cream, beating egg whites, or creating emulsions like mayonnaise.



Image: The Magimix 4200XL actively processing cucumbers, demonstrating its slicing capability.

EMULSIFY



Image: The Magimix 4200XL in use, emulsifying ingredients to create a smooth mixture, likely mayonnaise or a similar sauce.

MAINTENANCE AND CLEANING

Proper cleaning and maintenance will ensure the longevity and optimal performance of your Magimix 4200XL Food Processor.

Cleaning Instructions

- Always unplug the appliance before cleaning.
- Carefully remove all blades and discs. Handle sharp parts with extreme caution.
- The bowls, lids, and accessories are generally dishwasher safe. However, for best results and to prolong the life of plastic components, hand washing with warm, soapy water is recommended. Avoid high-heat dishwasher cycles, as these can potentially warp or damage plastic parts over time.
- Wipe the motor base with a damp cloth. Never immerse the motor base in water.
- Ensure all parts are completely dry before reassembling or storing.

Storage

Store the food processor and its accessories in a dry place. The included storage box is ideal for keeping blades and discs organized and safe.

TROUBLESHOOTING

If you encounter issues with your Magimix 4200XL, refer to the following common problems and solutions.

Problem	Possible Cause	Solution
Appliance does not start	Lid not properly locked; appliance not plugged in; power outage.	Ensure the lid is securely locked. Check power connection. Verify power supply.
Motor runs but ingredients are not processed	Blade/disc not correctly installed; bowl not properly seated.	Ensure the blade or disc is fully seated on the spindle. Check that the bowl is correctly locked onto the motor base.
Excessive noise or vibration	Uneven load; appliance not on a stable surface; damaged accessory.	Distribute ingredients evenly. Place the appliance on a flat, stable surface. Inspect accessories for damage; replace if necessary.
Dough accessory breaks during use	Overloading the machine; processing excessively stiff dough; material fatigue.	Do not exceed maximum capacity for dough. Ensure dough consistency is appropriate for the accessory. Contact customer support for replacement parts if accessory is damaged.



Image: A broken dough accessory, illustrating a potential issue that may require replacement. Always ensure proper usage to prevent damage.

SPECIFICATIONS

Feature	Detail
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Feature	Detail
Model Name	4200XL
Item Model Number	18471
Brand	Magimix
Power	950 Watts
Product Dimensions	10.24"D x 8.27"W x 15.35"H (26 cm D x 21 cm W x 39 cm H)
Bowl Capacity	Main Bowl: 3 Liters, Midi Bowl: 2.6 Liters, Mini Bowl: 1.2 Liters
Number of Speeds	3 (Stop, Auto, Pulse)
Blade Material	Stainless Steel (Sabatier disc)
Included Components	Chopping Blade, 3 Bowls, Lid, Dough Kneading Accessory, Egg Beater, Spatula, Storage Box, Slicing and Grating Discs (2mm, 4mm)
Product Care Instructions	Hand Wash Recommended (Dishwasher Safe components)
Material	BPA-free plastic bowls, Stainless Steel blades
Item Weight	23.8 pounds

WARRANTY AND SUPPORT

Your Magimix 4200XL Food Processor is built for durability and performance.

Warranty Information

The product comes with a 12-month warranty covering manufacturing defects. Please retain your proof of purchase for warranty claims.

Spare Part Availability

Magimix ensures long-term support for its products. Spare parts for the 4200XL model are available for a duration of 30 years in the EU, reflecting the product's commitment to sustainability and repairability.

Customer Support

For technical assistance, warranty claims, or to order spare parts, please contact Magimix customer support through their official website or the contact information provided with your purchase documentation.