

## Magimix 18113EB

# Magimix Le Micro Food Processor (Model 18113EB) Instruction Manual

Your guide to safe and efficient operation

## 1. INTRODUCTION

Thank you for choosing the Magimix Le Micro Food Processor, Model 18113EB. This compact and efficient appliance is designed for various food preparation tasks, including chopping, blending, and emulsifying. To ensure safe and optimal performance, please read this instruction manual thoroughly before first use and retain it for future reference.

## 2. IMPORTANT SAFETY INSTRUCTIONS

**WARNING: Failure to follow these safety instructions may result in electric shock, fire, or serious injury.**

- Read all instructions before using the appliance.
- Do not immerse the motor unit in water or other liquids. Clean with a damp cloth only.
- Ensure the appliance is unplugged from the power outlet before assembling, disassembling, or cleaning.
- Keep hands and utensils away from moving blades during operation to prevent injury.
- Always ensure the lid is securely locked in place before operating the food processor. The appliance features a safety lock mechanism.
- Do not process hot liquids or ingredients that are too large or hard for the appliance.
- This appliance is not intended for use by persons (including children) 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.
- Supervise children to ensure they do not play with the appliance.
- Do not use attachments not recommended or sold by the manufacturer.
- Do not operate any appliance with a damaged cord or plug, or after the appliance malfunctions or has been dropped or damaged in any manner.
- For household use only.

### 3. PRODUCT OVERVIEW

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The Magimix Le Micro Food Processor is equipped with essential components for versatile food preparation.



Image 1: Magimix Le Micro Food Processor. This image displays the compact food processor with its black base, clear processing bowl, and lid. The metal chopping blade is visible inside the bowl.

#### Components:

- **Motor Unit:** The base of the appliance containing the motor and control button.
- **Processing Bowl (Container):** A clear bowl with a capacity of 0.8 liters, designed to hold ingredients. It features an ergonomic handle.
- **Lid:** A lid with a double opening, allowing ingredients to be added directly during operation.
- **Metal Chopping Blade:** A stainless steel blade for chopping herbs, onions, meat, and mixing small quantities.
- **Emulsifier:** An attachment specifically designed for mixing and emulsifying mayonnaise, vinaigrettes, and other sauces.
- **Pulse Button:** A single button for controlling all functions, ensuring optimal control over processing.

### 4. SETUP

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1. **Unpack:** Carefully remove all components from the packaging.
2. **Clean:** Before first use, wash the processing bowl, lid, chopping blade, and emulsifier in warm, soapy water. Rinse thoroughly and dry. The motor unit should only be wiped with a damp cloth.
3. **Assemble:**
  - Place the motor unit on a stable, flat, and dry surface.
  - Carefully place the desired blade (chopping blade or emulsifier) onto the central shaft within the processing bowl. Ensure it is seated correctly.
  - Place the processing bowl onto the motor unit, aligning it properly. Turn the bowl clockwise until it locks into position.
  - Place the lid onto the processing bowl, ensuring it is aligned with the safety lock mechanism. Turn the lid clockwise until it clicks securely into place. The appliance will not operate if the lid is not correctly locked.
4. **Connect Power:** Plug the power cord into a suitable electrical outlet (230V, 50Hz).

## 5. OPERATING INSTRUCTIONS

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The Magimix Le Micro operates with a simple pulse function for precise control.

### General Operation:

1. Ensure the appliance is correctly assembled and locked.
2. Add ingredients to the processing bowl. Do not exceed the maximum capacity markings on the bowl.
3. Press and hold the "Pulse" button to operate the appliance. Release the button to stop. Use short pulses for coarse chopping or longer pulses for finer results.
4. For adding liquids or small solid ingredients during operation, use the double opening on the lid.
5. Once processing is complete, release the pulse button, unplug the appliance, and carefully remove the lid and processing bowl.

### Specific Applications:

- **Chopping (Metal Blade):** Use the metal chopping blade for tasks such as mincing herbs, onions, garlic, or small quantities of meat. It is also suitable for processing nuts, cheese, or biscuits.
  - Maximum capacities: Cooked ham: 200g, Meat: 340g, Cheese: 200g, Nuts/Hazelnuts: 200g, Biscuits: 50g.
  - Cut larger ingredients into smaller, uniform pieces (approx. 1-2 cm) before adding to the bowl for best results.
- **Emulsifying (Emulsifier):** Use the emulsifier attachment for preparing mayonnaise, vinaigrettes, and other sauces.
  - Add liquid ingredients first, then gradually add oil or other ingredients through the lid opening while the appliance is running.

## 6. CLEANING AND MAINTENANCE

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Regular cleaning ensures the longevity and hygienic operation of your Magimix Le Micro Food Processor.

1. **Unplug:** Always unplug the appliance from the power outlet before cleaning.
2. **Disassemble:** Carefully remove the lid, processing bowl, and blade/emulsifier.
3. **Wash Components:** Wash the processing bowl, lid, chopping blade, and emulsifier immediately after use in warm, soapy water. Rinse thoroughly.
  - **WARNING: The blades are very sharp. Handle with extreme care.**
  - **NOTE: These components are NOT dishwasher safe. Hand wash only.**
4. **Clean Motor Unit:** Wipe the motor unit with a damp cloth. Do not immerse it in water or any other liquid.
5. **Dry:** Ensure all parts are completely dry before reassembling or storing.
6. **Storage:** Store the assembled appliance in a clean, dry place.

## 7. TROUBLESHOOTING

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If you encounter issues with your Magimix Le Micro, refer to the following common problems and solutions:

Problem	Possible Cause	Solution
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Problem	Possible Cause	Solution
Appliance does not start.	Not plugged in. Lid or bowl not correctly assembled/locked. Power outage.	Ensure the power cord is securely plugged into a working outlet. Check that the processing bowl and lid are fully locked into position. Verify power supply to the outlet.
Motor runs, but blade does not turn.	Blade not properly seated on the shaft. Bowl not correctly engaged with the motor unit.	Unplug, disassemble, and re-seat the blade firmly onto the central shaft. Ensure the processing bowl is correctly aligned and locked onto the motor unit.
Ingredients are not processing evenly.	Too many ingredients. Ingredients are too large. Not enough liquid for emulsifying.	Reduce the quantity of ingredients. Cut ingredients into smaller, uniform pieces. Add more liquid as required for emulsification.
Appliance stops during operation.	Overload protection activated. Lid or bowl dislodged.	Unplug, remove some ingredients, and let the motor cool down for 15-20 minutes before restarting. Check and re-lock the lid and bowl.

If the problem persists after attempting these solutions, please contact Magimix customer support.

## 8. SPECIFICATIONS

Brand	Magimix
Model Number	18113EB
Power	290 W
Voltage	230 V
Frequency	50 Hz
Capacity	0.8 Liters
Color	Black/White
Product Dimensions (L x W x H)	6.69 x 4.72 x 9.45 inches
Item Weight	22 pounds (Note: This weight appears unusually high for a mini food processor and may be a data entry error. Please refer to product packaging for accurate weight.)
Blade Material	Metal (Stainless Steel)
Special Feature	Safety Lock
Care Instructions	Hand Wash (Not Dishwasher Safe)


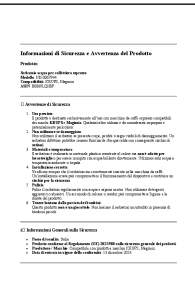

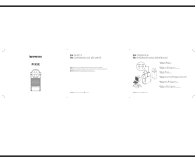

## 9. WARRANTY AND SUPPORT

For warranty information, product registration, or technical support, please refer to the official Magimix website or contact their customer service department directly. Keep your proof of purchase for warranty claims.

You can typically find contact information and warranty details on the manufacturer's official website:  
[www.magimix.com](http://www.magimix.com)

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### Related Documents - 18113EB

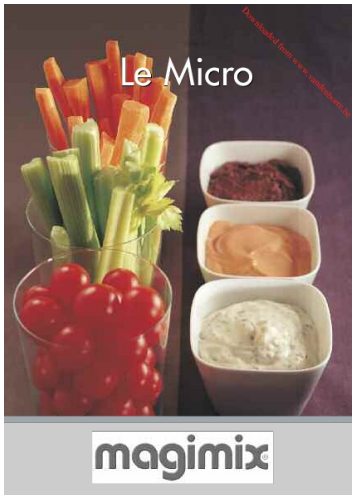
	<p><a href="#">Magimix Slicer T250 Instructions for Use</a></p> <p>Comprehensive instructions for using and maintaining the Magimix Slicer T250. Covers setup, operation, blade sharpening, cleaning, and safety precautions.</p>
	<p><a href="#">Informazioni di Sicurezza e Avvertenza del Prodotto per Serbatoio Acqua Macchina Caffè KRUPS/Magimix</a></p> <p>Linee guida dettagliate sulla sicurezza, uso previsto, specifiche dei materiali, istruzioni per la pulizia e informazioni sullo smaltimento per il serbatoio acqua MS-0067944 compatibile con macchine da caffè espresso KRUPS e Magimix.</p>
	<p><a href="#">Nespresso Vertuo Next User Manual and Guide</a></p> <p>Comprehensive user manual for the Nespresso Vertuo Next coffee machine. Learn about setup, operation, maintenance, troubleshooting, specifications, and features like connectivity and coffee volume adjustment. Includes guides for English, French, and Spanish users.</p>
	<p><a href="#">Nespresso Pixie Espresso Machine: User Manual &amp; Guide</a></p> <p>Official user manual for the Nespresso Pixie espresso machine. Find setup instructions, operating guides, maintenance tips, cleaning procedures, descaling information, and technical specifications.</p>
	<p><a href="#">Magimix Gelato Expert Ice Cream Maker User Manual</a></p> <p>Comprehensive user manual for the Magimix Gelato Expert ice cream maker, covering safety instructions, product description, operation modes (manual and automatic), preparation tips, and cleaning guidelines.</p>



### [Nespresso Vertuo Next User Manual: Setup, Operation, and Maintenance](#)

Comprehensive user manual for the Nespresso Vertuo Next coffee machine, covering setup, operation, cleaning, troubleshooting, and technical specifications.

Documents - Magimix – 18113EB



### [\[pdf\] User Manual](#)

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