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MixFino 512600

MixFino Saftmaja Instruction Manual

For Monsieur Cuisine Connect, Smart & Trend

1. INTRODUCTION

The MixFino Saftmaja is an accessory designed for use with Monsieur Cuisine Connect, Smart, and Trend food processors. It enables gentle steaming and juicing of fruits, berries, and vegetables, allowing for the easy preparation of homemade jelly, juice, and syrup. This manual provides instructions for the safe and efficient use, maintenance, and care of your MixFino Saftmaja.

2. PRODUCT OVERVIEW AND COMPONENTS

The MixFino Saftmaja system consists of several components that work together with your Monsieur Cuisine device to extract juice through gentle steaming.



Image Description: An exploded diagram showing the MixFino Saftmaja components. From top to bottom: a lid, a large steaming basket filled with mixed berries, a juice collection insert with a silicone hose attached, and the base unit of a Monsieur Cuisine food processor. This illustrates how the components fit together for the juicing process.

Key Features:

- **Efficient Juicing:** Designed to process large quantities of fruit for up to 99 minutes without needing to empty the bowl.
- **Nutrient Preservation:** Gentle steaming preserves essential vitamins, rich aroma, and natural color of fruits and vegetables.
- **Smart Design:** Integrates seamlessly with Monsieur Cuisine devices, with a silicone hose for continuous juice collection into an external container.
- **Easy to Clean:** Made from high-quality, food-grade, BPA-free plastic. All components are heat-resistant and dishwasher safe.
- **Compatibility:** Guaranteed perfect fit for Monsieur Cuisine Connect, Smart, and Trend models.

Suitable Ingredients:

The MixFino Saftmaja is suitable for juicing a wide variety of fruits, vegetables, and herbs. Examples include:

- **Fruits:** Apples, pears, cherries, plums, currants, raspberries, blackberries, strawberries, blueberries, gooseberries, quince, apricots, peaches, pomegranates, pineapple, mango, passionfruit.

- **Vegetables:** Rhubarb, beetroot, tomatoes, carrots, butternut pumpkin, zucchini, sweet potato, celery, cucumber.
- **Herbs:** Various herbs for aromatic infusions.

ENTSAFTE



NUTZE DEN SAFT FÜR

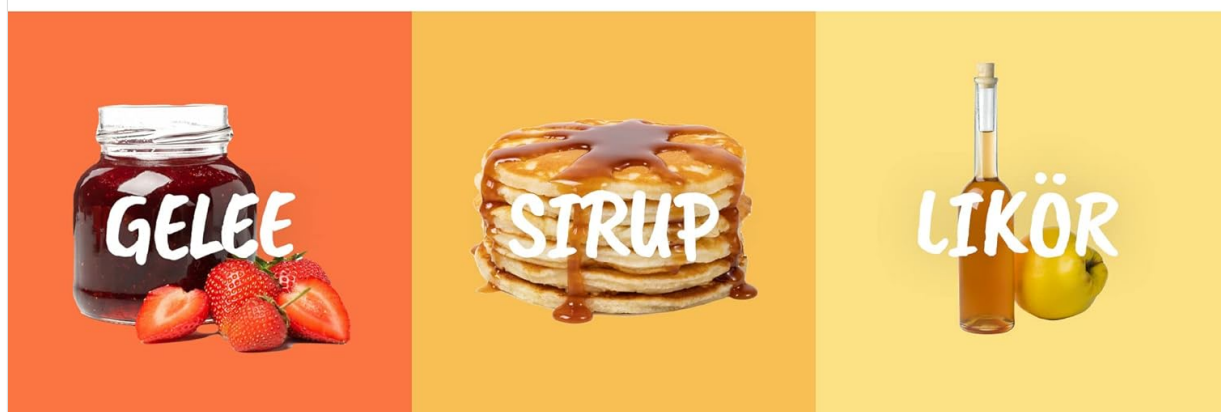


Image Description: A collage demonstrating the versatility of the Saftmaja. It shows images of quinces, tomatoes, and sage, indicating that fruits, vegetables, and herbs can be processed. Below, images of jelly, syrup, and liqueur illustrate the potential uses for the extracted juice.

3. SETUP

Before first use, wash all components of the MixFino Saftmaja thoroughly. Ensure your Monsieur Cuisine device is clean and ready for operation.

1. **Assemble the Saftmaja:** Place the juice collection insert onto the Monsieur Cuisine mixing bowl. Ensure it is seated correctly.
2. **Position the Steaming Basket:** Place the large steaming basket on top of the juice collection insert.
3. **Fill with Ingredients:** Add your desired fruits, berries, or vegetables into the steaming basket. Do not overfill.
4. **Attach Silicone Hose:** Connect the 35 cm long silicone hose to the outlet on the juice collection insert. Place the other end of the hose into an external container (e.g., a bottle or jar) to collect the juice.

5. **Secure the Lid:** Place the lid on top of the steaming basket.

SO FUNKTIONIERT'S



99 MINUTEN ENTSAFTEN OHNE PAUSE

Image Description: A visual guide demonstrating the two primary setup steps. The first panel shows a hand pouring berries into the top steaming basket of the Saftmaja, which is already assembled on the Monsieur Cuisine. The second panel shows the juice flowing through the silicone hose from the Saftmaja into an external collection bottle, indicating continuous operation.

4. OPERATING INSTRUCTIONS

Once the MixFino Saftmaja is correctly assembled and filled, you can begin the juicing process using your Monsieur Cuisine device.

1. **Start Steaming:** Set your Monsieur Cuisine device to a steaming program or a suitable temperature and time setting for gentle steaming. Refer to your Monsieur Cuisine manual for specific steaming functions.
2. **Monitor Juicing:** The juice will begin to collect in the juice collection insert and flow continuously through the silicone hose into your external container. The system is designed to operate for up to 99 minutes without requiring the mixing bowl to be emptied.
3. **Adjust Time:** The duration of the steaming process depends on the type and quantity of fruit. Continue steaming until the desired amount of juice has been extracted or the fruit is fully softened.

4. **Finish Process:** Once juicing is complete, turn off your Monsieur Cuisine device. Carefully remove the lid and allow the components to cool before disassembling.

Note: Ensure the external collection container is large enough to hold the anticipated volume of juice to prevent overflow.

5. MAINTENANCE AND CLEANING

Regular cleaning ensures the longevity and hygienic operation of your MixFino Saftmaja.

- **Disassembly:** After use and once cooled, disassemble all components of the MixFino Saftmaja.
- **Dishwasher Safe:** All parts of the MixFino Saftmaja are dishwasher safe. Place them in the dishwasher for convenient cleaning.
- **Hand Washing:** Alternatively, wash all components by hand using warm soapy water and a soft brush or sponge. Rinse thoroughly with clean water.
- **Drying:** Allow all parts to air dry completely before storing to prevent mold or odors.
- **Material:** The Saftmaja is made from high-quality, food-grade, BPA-free plastic and is heat resistant up to 130°C.

SCHNELLE REINIGUNG
IN DER SPÜLMASCHINE



HITZEBESTÄNDIG

BIS
130°C

Image Description: A close-up image showing a component of the MixFino Saftmaja placed in the upper rack of a dishwasher. This visually confirms that the product is dishwasher safe, with text overlays indicating "SCHNELLE

6. TROUBLESHOOTING

- **Juice not flowing or slow flow:**
 - Ensure the silicone hose is not kinked or blocked.
 - Check if the fruit in the steaming basket is too densely packed. Gently stir if possible.
 - Verify that the Monsieur Cuisine device is set to an appropriate steaming temperature and duration.
- **Leakage around the insert:**
 - Ensure the juice collection insert is correctly and firmly seated on the Monsieur Cuisine mixing bowl.
 - Check for any debris or fruit pulp preventing a tight seal between components.
- **Fruit not softening/juicing effectively:**
 - Increase the steaming time or temperature on your Monsieur Cuisine device, if applicable.
 - For harder fruits, consider cutting them into smaller pieces before placing them in the steaming basket.

7. SPECIFICATIONS

Brand	MixFino
Model Number	512600
Compatible Models	Monsieur Cuisine Connect, Monsieur Cuisine Smart, Monsieur Cuisine Trend
Material	Food-grade, BPA-free Plastic
Heat Resistance	Up to 130°C
Product Dimensions	7.1 x 19.4 x 19.2 cm
Item Weight	184 g
Capacity (Juice Collection)	0.4 litres (internal collection, continuous external collection)
Care Instructions	Dishwasher Safe
Origin	Made in Germany

8. WARRANTY AND SUPPORT

MixFino products are designed and manufactured in Germany to high quality standards. For specific warranty information, please refer to the purchase documentation or contact MixFino customer support directly.

For support inquiries, please visit the official MixFino website or contact your retailer. When contacting

support, please have your product model number (512600) and purchase details available.