

In order to ensure the longevity of your new bowls, follow these instructions:

- 1) Place the bowl on the machine by placing the handle to the left and turning it anti-clockwise until it locks into place.



- 2) Place the lid on top of the main bowl without the pusher, and turn it in an anti-clockwise direction until it locks into place.

- 3) Finally, insert the pusher into the feed tube.

To disassemble, follow the instructions in reverse, starting by removing the pusher from the feed tube.



**Food**  
PROCESSOR

**CONVERSION KIT**

## DESCRIPTION

## USE

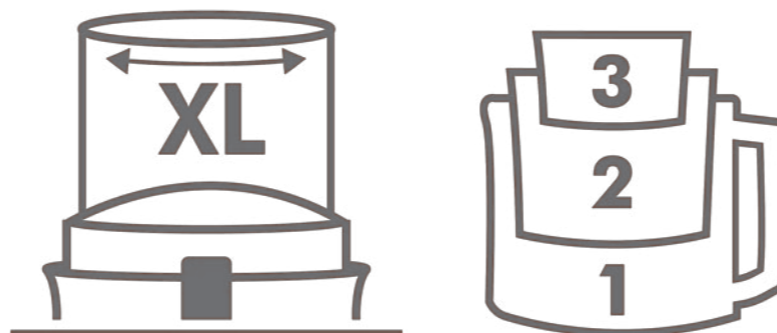
## USE



This conversion kit will transform your Magimix Food Processor into its respective XL version, giving you the benefits of a wider feed tube and updated accessories. This conversion kit is only available with black handles.

You can use your original dough blade and main blade (without the cone adaptor on top) in the new bowls. You cannot interchange the new bowls/lids with your old bowls/lids as they will not be compatible. The same applies for the old whisk and discs.

With the new bowls, you will need to put the pusher into the feed tube in order for the machine to start. This is a new safety mechanism found in the new bowls.



### XL FEEDTUBE

The small feed tube is ideal for:

- Slicing long fruit or vegetables (e.g. cucumbers, carrots, leeks). Stand the fruit and vegetables upright and close together.
- Slicing small fruit or vegetables (e.g. strawberries, kiwi fruit, turnips). Introduce them into the small feed tube one at a time.
- Grating long fruit or vegetables (e.g. carrots, courgettes) or chunks of cheese. Stack them in the small feed tube.

The large feed tube is ideal for:

- Slicing round fruit or vegetables (e.g. oranges, pineapples, apples, pears, mangoes, tomatoes, potatoes). Either cut them into large pieces before introducing them into the feed tube, or leave them whole.

Make sure you do not fill it beyond the MAX level indicator, otherwise your food processor will not start.



### MINI BOWL

- The mini bowl is ideal for processing small amounts. Use it to chop onions or herbs, mince meat, or whiz up dips, salad dressings and mayonnaise.
- Before chopping fresh herbs, check that both the herbs and the bowl are perfectly clean and dry. This will ensure you get the very best results. The herbs will also keep for longer.
- You can use the mini bowl directly as a serving dish, providing you remember to remove the mini blade first!



### MIDI BOWL AND DISCS

- The midi bowl is ideal for grating and slicing fruit, vegetables and cheese. This bowl is meant to be used with slicing and grating discs and does not come with its own chopping blade. Cabbage: roll the leaves one inside the other after discarding the tough core and slice.
- Some ingredients, such as carrots, tend to stain plastic. Rubbing the part with a piece of kitchen paper and a little vegetable oil will remove most of the staining.